



YOUR WEDDING
AT
MARWELL HOTEL

2025



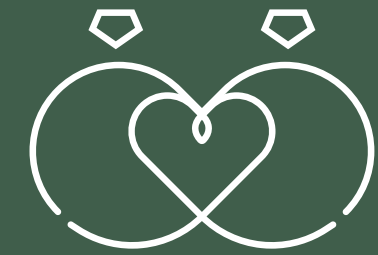
WEDDINGS AND CEREMONIES

Here at Marwell, we have two gorgeous rooms for weddings, Oakwood and Maplethorpe, both licensed for civil ceremonies.

- *60 acres of spectacular woodland surrounding the hotel - perfect setting for your photos*
- *Fully stocked bar, open 24 hours a day for guests staying at the Hotel*
- *Peaceful woodland area available for blessings*
- *Capacity for up to 200 guest*
- *Stunning courtyards and lawns for your drinks reception, barbecue or hog roast*
- *68 beautiful, individually designed bedrooms*
- *Very special rates for your wedding party*

PERSONAL WEDDING COORDINATOR

- *Experienced wedding and event coordinators*
- *Superb relationships with the best of local suppliers*
- *A portfolio of local suppliers and entertainers who share commitment to great customer service and value for money*



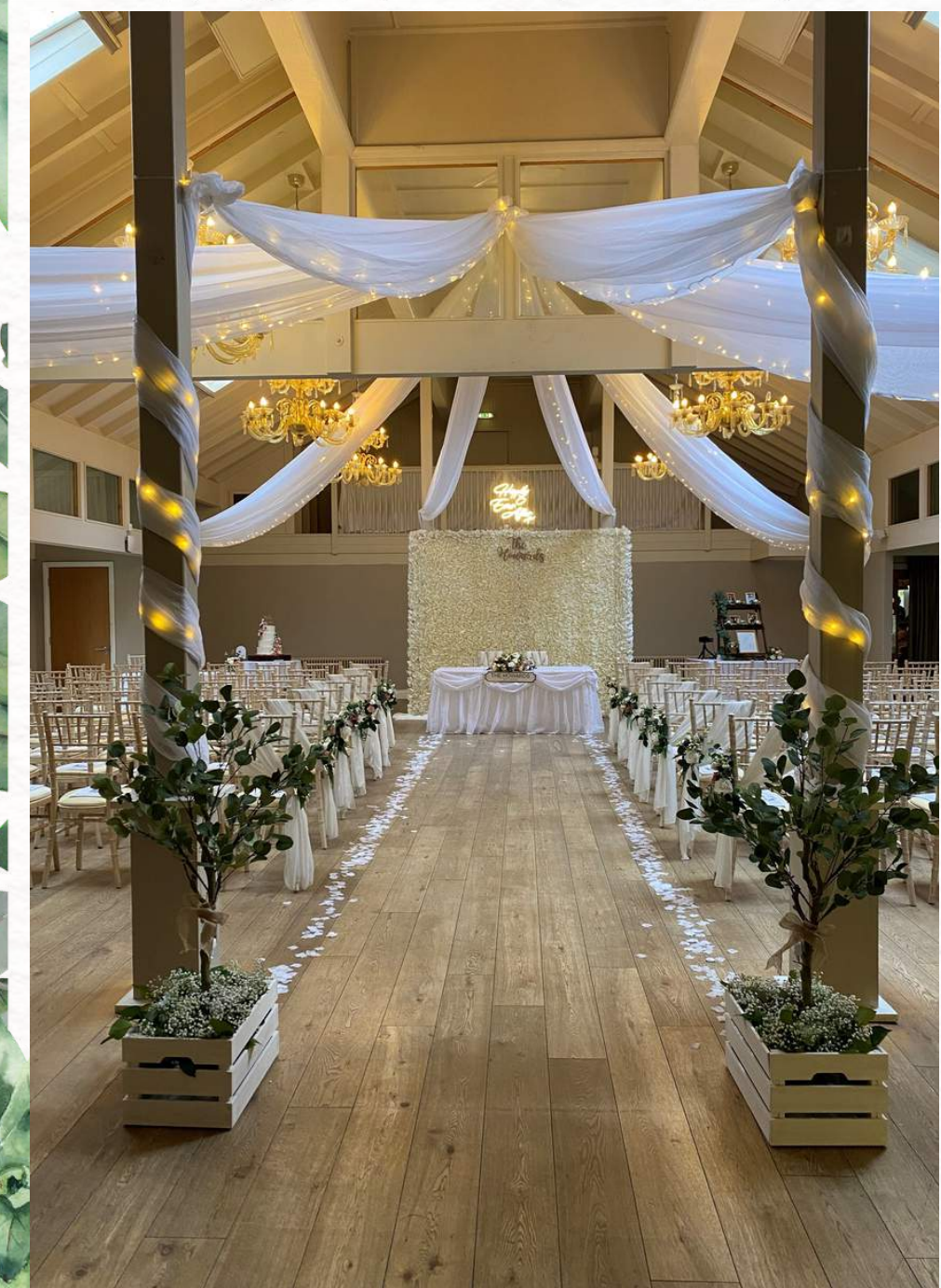
... FOR A BEAUTIFUL DAY

Are you having an intimate gathering of your nearest and dearest? full-blown affair inviting everyone you know? At Marwell Hotel you will find that we have it covered.

Our wedding coordinators have been hand-picked and fully trained to ensure the service you receive is second to none.

Marwell Hotel is family owned and run. That means you wont find people that are more passionately committed to your event.

Together, we can ensure that your very special day will be everything you ever imagined.



ROOMS AT MARWELL HOTEL



Oakwood - Ceremony



A lovely room, tastefully decorated with fantastic views into the surrounding woodland. Oakwood has a private area and opens out on to our courtyards.
Capacity120

Oakwood - Wedding Breakfast



This is the perfect room for larger wedding celebrations. You can use it in conjunction with Maplethorpe, where you can hold your ceremony or enjoy drinks as your guests arrive.
Capacity.....120

Maplethorpe - Ceremony



This contemporary styled room has its own entrance, rest-rooms and bar area. it also has direct access on to our courtyard and surrounding woodland.
Capacity.....75

Maplethorpe - Wedding Breakfast



Maplethorpe is the ideal room when you want somewhere to relax with family and friends. why not make use of the patio and have a barbecue or hog roast for your wedding breakfast.
Capacity.....60





January and February	MONDAY - WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive use of our Oakwood and Maplethorpe Suites	£500	£650	£750	£850	£700
Civil Ceremony	£325	£325	£325	£325	£325
March and November	MONDAY - WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive use of our Oakwood and Maplethorpe Suites	£700	£950	£1,200	£1,350	£995
Civil Ceremony	£325	£325	£325	£325	£325
April and October	MONDAY - WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive use of our Oakwood and Maplethorpe Suites	£850	£1,200	£1,350	£1,500	£1,150
Civil Ceremony	£325	£325	£325	£325	£325
May-September and December	MONDAY - WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive use of our Oakwood and Maplethorpe Suites	£950	£1,400	£1,550	£1,850	£1,400
Civil Ceremony	£325	£325	£325	£325	£325

OUR MENUS



CANAPES, 3 PER PERSON - £12

Mini pizza bites

Parmesan straws

Honey glazed cocktail sausages

*Mushroom tartlet with aged
parmesan*

*Avocado crostini with lime &
coriander*

*Smoked salmon with cream
cheese on brioche*

*Confit duck with pepper
marmalade*

Spiced chickpea falafel

Goats cheese tartlet with chives

*Spiced beef lollipop with sweet
chilli*

Pork belly with apple sauce

Mini crab cakes with chutney

*Salt baked potato with cream
cheese*



GOLD - £49.50 PER PERSON



Starters

Roasted Tomato & Red Pepper Soup with Herb Oil (ve)

Sun Blushed Tomato & Mozzarella Arancini, Tomato Ragù, Parmesan Crisp (v)

Roasted Beetroot Tartar, Vegan Sour Cream, Sour Dough Shards, Basil Oil (ve)

Chicken Liver Parfait, Pear Chutney, Toasted Brioche, Dressed Leaves

Caramelized Red Onion & Goats Cheese Tart, Balsamic Vinegar Glaze, Rocket Salad



Mains

Pan Fried Corn Fed Chicken Breast, Dauphinoise Potato, Fine Beans, Pink Peppercorn Sauce

Roast Loin of Pork, Roast Potatoes, Sage & Onion Stuffing, Crackling, Apple & Cider Sauce, Seasonal Greens, Pan Gravy

Roasted Butternut Squash, wild Mushroom & Pearl Onion Gnocchi, Creamy Sage Sauce, Roasted Pine Nuts & Parmesan Shavings (ve)

Pan Fried Tuna Steak, Sautéed New Potatoes, Olives & Fine Beans, Basil Pesto

Braised Pork Belly, Burnt Apple Puree, Gratin Potato, Tender stem Broccoli, Cider Jus



Desserts

Warm Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream

Strawberry & Vanilla Cheesecake, Strawberry Gel, Vanilla Ice Cream

Profiteroles Filled With Chantilly Cream, Belgium Dark Chocolate Sauce, Marinated Strawberry Salad

Apple & Berry Crumble, New Forest Vanilla Ice Cream

Raspberry & White Chocolate Cheese Cake, Raspberry Coulis, Raspberry Ripple Ice Cream

PLATINUM - £54 PER PERSON



Starters

*Wild Mushroom & Tarragon Soup, Crisp
Croutons (ve)*

*Heritage Tomato & Bocconcini Salad, Basil
Dressing, micro Herbs (V)*

*Prawn & Crayfish Cocktail, Mary Rose Sauce,
Brown Bread & Butter*

*Smoked Ham Hock Crocket, Apple Gel, Apple
& Walnut Salad Thai Style Fish, Lime Aioli,
Dressed Leaves*



Mains

*Roasted Sirloin of Hampshire Beef, Yorkshire
Pudding, Roast Potatoes, Roasted Root
Vegetables, Pan Gravy*

*Oven Roasted Honey & sesame Seed Salmon,
Sautéed New Potatoes, Feta & pea Salad, Lime &
Chili Dressing*

*Asparagus, Garden Pea & Broad Bean Risotto,
Pesto, Pea Shoot Salad (ve)*

*Oven Roasted Lamb Rump, Dauphinoise Potato,
Caramelized Shallots, Fine Beans, Rosemary &
Garlic Jus*

*Crisp Duck Leg Confit, Creamed Potato, Sautéed
Kale, Black Cherry Jus*



Desserts

*Coconut Pannacotta, Toasted Coconut,
Coconut & lime Sorbet (ve)*

*Caramelised Lemon Tart, Raspberry & Mint
Salad, Raspberry Coulis, Raspberry Sorbet*

*Vanilla Bean Crème Brulee, Homemade
Orange Shortbread Biscuit*

*Belgium Dark Chocolate Brownie, Dark
Chocolate Sauce, Dehydrated Raspberries,
Chocolate ice cream*

Strawberry Eton Mess, Strawberry Ice Cream

DIAMOND - £60 PER PERSON



Starters

Smoked Salmon Platter, Cornichons, Baby Capers, Pickled Shallots, Sour Cream, Pea Shoots

Pressed Ham Hock & Pink Pepper Corn Terrine, Homemade Piccalilli, Toasted Brioche

Goats Cheese Pana Cotta, Candied Walnuts & Heritage Beetroot Salad (v)

Pan Fried Scallops, Pea Puree, Micro Herb Salad, Crisp Parma Ham

Smoked Mackerel, Pickled Fennel, Pea Shoot Salad, Horseradish Cream



Mains

Honey Roasted Duck Breast, Chili & Spring Onion Spiced Potato Cake, Curried Parsnip Puree, Tender Stem Broccoli, Black Cherry Jus Herb Crusted Rack of Lamb, Beetroot Gratin, Cauliflower Puree, Confit Carrot & Cherry Tomato, Rosemary Jus

Pan Fried Hake Supreme, Squid Ink Linguine, Chive Garden Pea & Cherry Tomato Cream Sauce

New Forest Venison Steak, Fondant Potato, Braised Red Cabbage, Crack Black Pepper Café Crème Sauce

Seared Fillet Steak, Rosti Potato, Fine Beans, Shallots & Port Wine Jus



Desserts

Trio of Chocolate Mousse, Chocolate Gel, Torched Meringue

Iced White Chocolate Parfait, Spiced Berry Compote, Tuile Biscuit

Greotine Cherry Bakewell, Cherry Jus, New Forest Vanilla Ice Cream

Belgium Dark Chocolate Tart, Dark Chocolate Sauce, Clotted Cream

Fresh Strawberry Millefeuille, Lemon Sorbet, Strawberry Gel

OUR BUFFET MENUS

01

BBQ - £39 per person

4oz Homemade Beef Burger
Local Pork Sausage
Sesame Marinated Salmon Fillet
Vegetable & Halloumi Kabab
Cajun Spiced Chicken Wings
Jacket Potato
Buttered Corn on the Cob
Sautéed Onions
Selection of 4 Salads
Coleslaw
Tomato & Red Onion
Mixed Leaf
Cucumber & Minted Greek Yoghurt
Hot Dog Rolls
Floured Baps

02

Hog Roast - £35 per person

Local Roasted Hog
Sage & Onion Stuffing
Apple sauce
Floured Bap
Vegetable and Halloumi Kabab (v/gf)
Buttered Corn on the Cob
Jacket Potato
Selection of 6 Salads
Coleslaw
Tomato & Red Onion
Mixed Leaf
Cucumber & Minted Greek Yoghurt
Niçoise Salad
Giant Couscous Salad

Minimum 60 people

03

Afternoon Tea - £28.50 per person

Selection of Finger Sandwiches Including
Smoked Salmon & dill Cream Cheese
Honey Roast Ham & Grain Mustard
Egg Mayonnaise & Cress
Houmous, Red Pepper & Rocket
Homemade Warm Sultana & Plain Scones,
Devon Clotted Cream, Strawberry Preserve
Mini Lemon Tart
Macaroon
Raspberry & Lime Posset
Moist Chocolate Cake

OUR BUFFET MENUS

04

Finger Buffet - £23 per person

Choose from 6 Items -

Homemade Pork and Sage Sausage Rolls
Vegetable and Mature Cheddar Cheese Tarts
Homemade Cajun Spiced Potato Wedges
Chicken Satay
Honey and Jalapeño Spiced Cocktail Sausages
Jack Daniels Glazed Chicken Wings
Breaded Chicken Goujons
Spiced Lamb Kofta
Crispy Macaroni Cheese Bites
Vegan Sausage Rolls
Halloumi Satay Chill, Maple & Ginger Glazed
Vegan Sausages
Homemade Beef Sliders
Beetroot & Chickpea Slider
All Served with Selection of Filled
Sandwiches & Wraps, Vegetable Crisps

05

Fish/Chicken and Chip Boxes - £17.50 per person

Fish or Fried Chicken Boxes served
with Fries and Tartare or
Ketchup/BBQ Sauce

06

Bacon/Sausage Baps - £9.50 per person

Bacon and Sausage Baps served with
Ketchup or Brown Sauce and a cone of Fries



Oakwood, Ceremony



Hotel entrance



Wedding Breakfast



Woodland area



Courtyard



5th May 2023



Patio



Oakwood, Ceremony

OUR RECOMMENDED SUPPLIERS

DJ's

Invite Events- www.invite-events.co.uk

DJ Dean John - www.djdeanjohn.co.uk

Decor

Luminique- www.luminiqueevents.co.uk

Event themes - www.eventthemes.co.uk

Hampshire Flower Wall Company - hello@hampshireflowerwalls.co.uk

Photographers

Robinson Road Photography - www.robinsonroadphotography.com

A Knights Tale - www.aknightstalephotography.co.uk

Ryan Hewett Photography - ryanhewett.photography@hotmail.com

Florist's

Penny Lane Flowers - www.pennylaneflowers.com

Cake's

Sweet Cakes - www.sweet-cakes.co.uk

Hair and Makeup

NW Makeup - www.nwmake-up.co.uk

Stationary

Elegance Stationary - www.elegantstationery.co.uk



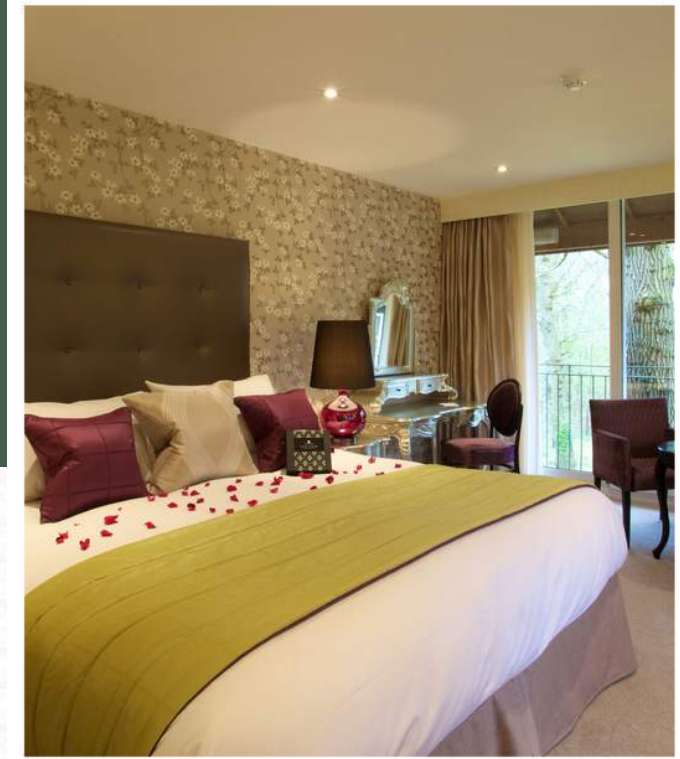
Woodland



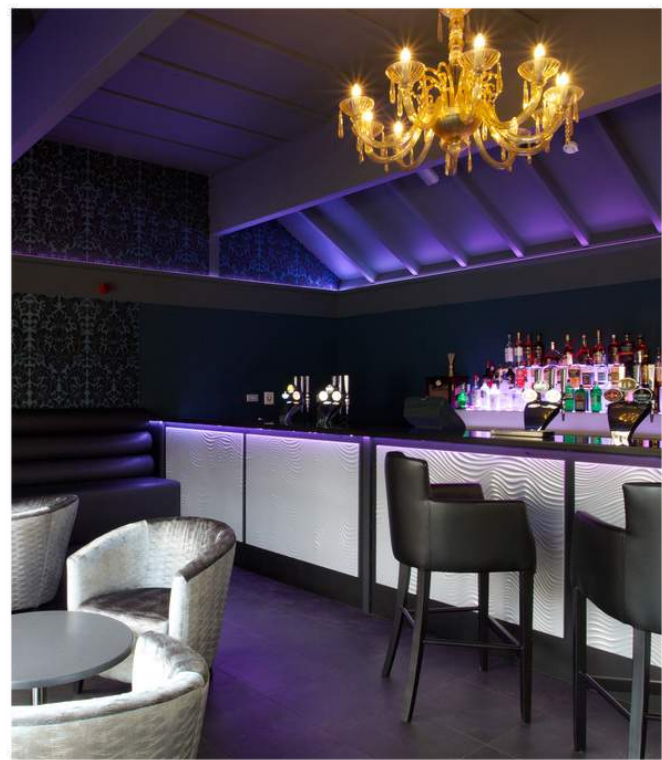
Wedding Breakfast



Outside ceremony



Bridal suite



Oakwood Bar



Courtyard



Hotel entrance



Woodland area



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