



We know that no
two weddings
are the same...

Let us help create
your perfect day.



thegreenhousehotel.com

There is no such thing as a typical wedding...

Our ethos

At the Green House we never forget that every couple is different – and no two weddings are the same. That's why, before we even start to talk about the details of your perfect day, we take the time to get to know you.

Who we are

Set in a beautiful wooded clifftop location on Bournemouth's East Cliff, the Green House offers: award-winning Arbor restaurant which holds 2AA Rosettes and Michelin Plate, a chic bar, flexible and spacious function rooms and 32 exquisitely appointed en-suite bedrooms.

Under the inspirational supervision of head chef Andy Hilton, our kitchen will create a show-stopping menu of locally sourced contemporary cuisine. From wedding breakfasts to canapé and buffet options for evening receptions including our outdoor pizza oven, our menus are individually tailored to your requirements. All our food and drinks are ethically sourced, beautifully presented and utterly delicious.

Our team

Our team are absolutely committed to helping you bring the wedding of your dreams to life. Every single detail will be attended to – leaving you free to enjoy every moment of your day.

Our promise

Your perfect day, our perfect setting... The ultimate combination for an unforgettable wedding, all backed up by uniquely personal service. Whilst we start out as your wedding venue, we're dedicated to ending up as your friends.

Our awards

We are delighted and proud to have been awarded the "highly commended hotel wedding venue" at the 2023 National Wedding Industry Awards, having won "best hotel wedding venue" for the Southwest regional heats. Amongst a host of other awards, we have also been acclaimed as "number one boutique eco hotel in the world" by British Airways Highlife Magazine.



THE 2023
WEDDING
INDUSTRY AWARDS
NATIONAL
HIGHLY
COMMENDED





Wedding Breakfast Room

Arbor Restaurant

With large curved windows and stylish design, Arbor offers the perfect room for your ceremony and wedding breakfast for up to 70 guests.



Evening Reception Room

The Private Events Room

This is a self-contained event room with bar, dance floor, private entrance, wash rooms and direct access to the Green Hut where we have our outdoor pizza oven. Evening receptions up to 110 guests are welcome. It can also accommodate a ceremony and wedding breakfast for up to 70.

Wedding Packages

Intimate gatherings to exclusive hire

The vibe of a Green House wedding never really changes – glamorous yet relaxed and intimate, easy on the eye and the environment too. But no two are ever the same, because they are designed for you. Our team are absolutely committed to using their experience to help put together the ceremony of your dreams, and the party of your life.

All packages include

- Personal Wedding Planner, so you don't have to worry about the detail
- Personalised table plan and place cards
- Dedicated host for the day
- Champagne breakfast for the wedding couple the following morning
- Overnight accommodation for the wedding couple
- Discounted accommodation
- Complimentary car parking
- Unlimited still and sparkling water
- Cake stand and knife supplied
- All linen and napkins
- Beautiful grounds for your wedding backdrop



Intimate Weddings from 2-32 guests

Reception Drink	One
Canapés	√
Wedding Breakfast	4 Courses with coffee
Wine	1/2 bottle pp
Still & sparkling water	√
Toast	1 glass sparkling wine pp
Room Hire	x
Table Plan	√
Place Cards	√
Menus	√
Host	√
Chair Covers	x
Bride & Groom Accommodation	Large Double Room*

Cost

Mid-Week 2024	£105pp
Mid-Week 2025/26	£115pp
Children	£40pp

Room Hire

Private Events Room	£300
Arbor Restaurant	£800

*min numbers 20

Wedding Pricing

Packages are available for a minimum of 35 guests (min 50 on Saturdays). Our Wood-Fired Pizza Oven is available from March-October, alternative options are available November-February.

Our Eco Package is available Monday to Thursday for remaining days within a 12 month booking window and off peak months in advance of 12 months. Upgrades for parents' accommodation is from a Standard Double to a Large Double room on the night of the Wedding.

Eco Package
2024 - £95pp
2025/26 - £105pp
Available Monday-
Thursday

Green by Nature
2024 - £105pp
2025/26 - £115pp

The Green House
2024 - £135pp
2025/26 - £149pp

Green with Envy
Exclusive Use
From £13,500 includes 60
guests plus 30 bedrooms

Reception Drink	One	One	Two	Two
Canapés	x	x	√	√
Wedding Breakfast	3 courses with coffee	3 courses with coffee	4 courses with coffee	4 courses with coffee
Wine	1/2 bottle	1/2 bottle	Unlimited during wedding breakfast	Unlimited during wedding breakfast
Still & sparkling water	√	√	√	√
Toast	1 glass of Prosecco	1 glass of Prosecco	1 glass of Prosecco	1 glass of Prosecco
Evening Buffet	Bacon Baps & Chips	Bacon Baps & Chips	Wood-Fired Pizza Oven	Wood-Fired Pizza Oven
Room Hire	Daytime and evening	Daytime and evening	Daytime and evening	Daytime and evening
Wedding Stationery	√	√	√	√
Cake Knife & Stand	√	√	√	√
Host	√	√	√	√
Chair Covers or Chiavari Chairs	x	x	√	√
Bride & Groom Accommodation	Large Double Room	Large Double Room	Master Double Room	Master Double Room
Bucks Fizz Breakfast	√	√	√	√
Upgraded Parents' Accomodation	√	√	√	√



A wedding for all seasons

No matter what time of year you choose, the Green House has all the extras to make your wedding magical. Please get in touch for pricing.

Spring or Summer Weddings

- Our al fresco Green Hut for your evening reception will be dressed to welcome your guests outdoors and make the most of the summer weather even if it rains
- Enjoy garden games on the lawn during your drinks reception
- The landscaped garden with your own reserved section makes a perfect backdrop for wedding photos
- Wood-fired pizza buffet for your evening reception, with a choice of 2 sides and 2 salads
- Theme your welcome drinks: summer punch or maybe a gin bar

Winter or Autumn Weddings

- At this magical time of year, not only do you get 10% off, but your venue is dressed in twinkly fairy lights, with candelabras on the tables
- Evening reception decorated with ceiling drapes and fairy lights
- A winter warmer pre-reception drink such as mulled cider or cranberry punch
- The Green House interior is so elegant with its high ceilings and Farrow and Ball wallpaper that no matter what the weather is doing outside you are guaranteed a beautiful backdrop inside.

Afternoon Tea Weddings

Casual yet sophisticated, invariably lovely to look at and, of course, quintessentially British... Little wonder Afternoon Tea is becoming a popular wedding choice for couples who have a limited budget, or just want something a bit more informal than the traditional three-course wedding breakfast. Swap your 3 course meal for afternoon tea and save £6pp on Green by Nature and Green House packages.



Green with Envy

Exclusive use package

For a really magical, intimate vibe, we can arrange for you and your guests to have the whole place to yourselves. Think of it as your own perfect wedding bubble, with everything exactly as you want it. So you really can dance like no one is watching.

Head chef Andy Hilton and his team are yours for the day. For your wedding breakfast, evening buffet or morning-after brunch (organic Bloody Marys on request), Andy will create unique menus for you using his passion for local, seasonal ingredients and his detailed knowledge of your personal likes and dislikes. Remember that your guests pay for their rooms which offsets some of the cost!

Exclusive use prices start from £13,500, based on 60 guests. Additional guests charged at The Green House package pricing.



2 rosette dining

Andy Hilton, our head chef, will put as much passion and artistry into an exquisite afternoon tea as he does into a formal three-course wedding breakfast. Delicate seafood canapés or bacon butties for your evening do? Either way they'll be ethically sourced, and totally delicious.




ARBOR
RESTAURANT

Sample Menu

Canapés

Mozzarella and Truffle Arancini (V,Nf)
Crispy Char Siu Pork Belly (Nf, Df, Gf)
Tempura King Prawns with Sweet Chili Sauce (Nf, Df)

Wedding breakfast

To start

Beef Short Rib Ragu Scrumptet, Basil Mayonnaise, Rocket and Parmesan Salad (Nfo, Dfo)
Pan Roast Scallop, Crispy Ham, Cauliflower Puree, Brown Shrimp Butter (Gfo, Nfo)
Heritage Tomato Bruschetta, Toasted Focaccia, Aged Balsamic and Basil Oil (Ve, Gfo, Nfo)

To follow

Honey Glazed Pressed Duck Leg, Sauerkraut, Duck Fat Rosti (Gfo, Nfo, Dfo)
Roast Salmon, Pea and Horseradish Velouté, Crushed Peas and Smoked Salmon (Gfo, Nfo)
Asparagus and Cheddar Risotto, Black Garlic Hollandaise (V, Gfo, Nfo)

To finish

Baked Cookie, Chocolate Ice Cream (Ve, Gfo)
Blackberry Ripple Brulee, Clotted Cream Shortbread (Nf, Gfo)
Banana Cheesecake, Salted Caramel Ice Cream (Nf)

Evening reception

Crooked Soley Pulled Pork Belly
Cheese & Charcuterie Platter
Wood-Fired Pizza Oven with Sides and Salads

Our wedding menus offer extensive choice determined only by seasonality. All dietary requirements are welcomed and catered for along with special children's menus. Discuss your ideas with us.

Vegan Wedding Package

Luxury and sustainability *can* go hand in hand. The Green House Vegan wedding package proves it. Our award-winning restaurant team, led by Head Chef Andy Hilton, are famous for their exquisite vegan and vegetarian dishes served every day at Arbor. So if you're looking for an extravagant feast for your guests with no meat or dairy, we can create a menu that will celebrate veganism.

Check out our sample vegan wedding breakfast menu to get an idea of what we can do for you. All dishes are inspired by the bounty on our doorstep using seasonal produce from trusted local artisan suppliers. We can also tailor the menu to your preferences, including gluten-free options.

Vegan Wedding Breakfast Menu

To start

Tomato & Basil Risotto

Soup of the Day

Crispy Spring Roll, Coconut and Lemongrass Broth and Satay Sauce

To follow

The Arbor Ratatouille Stack, with Basil & Tomato Quinoa

Lemon and Spinach Falafel, Sun-Dried Tomato Hummus and Chickpea Crackers

Courgette & Kidney Bean Chilli, Roast Almond Purée, Crispy Potato Skin

To finish

Vegan Blueberry & Buckwheat Sponge, Blueberry Sorbet & Almond

Vegan Chocolate & Olive Oil Cake, Almond Ice Cream & Almond Praline

Frozen Coconut Parfait with Lime and Polenta Cake



Package Includes

Minimum 50 adult guests on Saturdays, 35 adult guests Sunday-Friday. 10% off-peak discount.

Reception Drink	One
Canapés	x
Wedding Breakfast	3 courses with coffee
Wine	1/2 bottle pp
Still & sparkling water	√
Toast	1 glass sparkling wine pp
Room Hire	√
Chair Covers	x
Evening Buffet	√
Host	√
Bride & Groom Accommodation	Master Double Room
Champagne Breakfast	√
Upgraded Parents' Accommodation	√

Cost

2024	£105pp
2025	£115pp
Children	£40pp

Be our guest

A range of luxury accommodation for your guests to choose from

The hotel offers 32 beautiful guest rooms in four categories. In addition to other luxurious touches all Large Double rooms and Master Doubles contain a reclaimed Victorian roll top bath and wet room for a truly decadent stay.



And with your own dedicated wedding planner, we will be with you every step of the way. Not just in the lead-up but on the day itself too, staying very much in the background but always on hand to make sure everything goes smoothly.



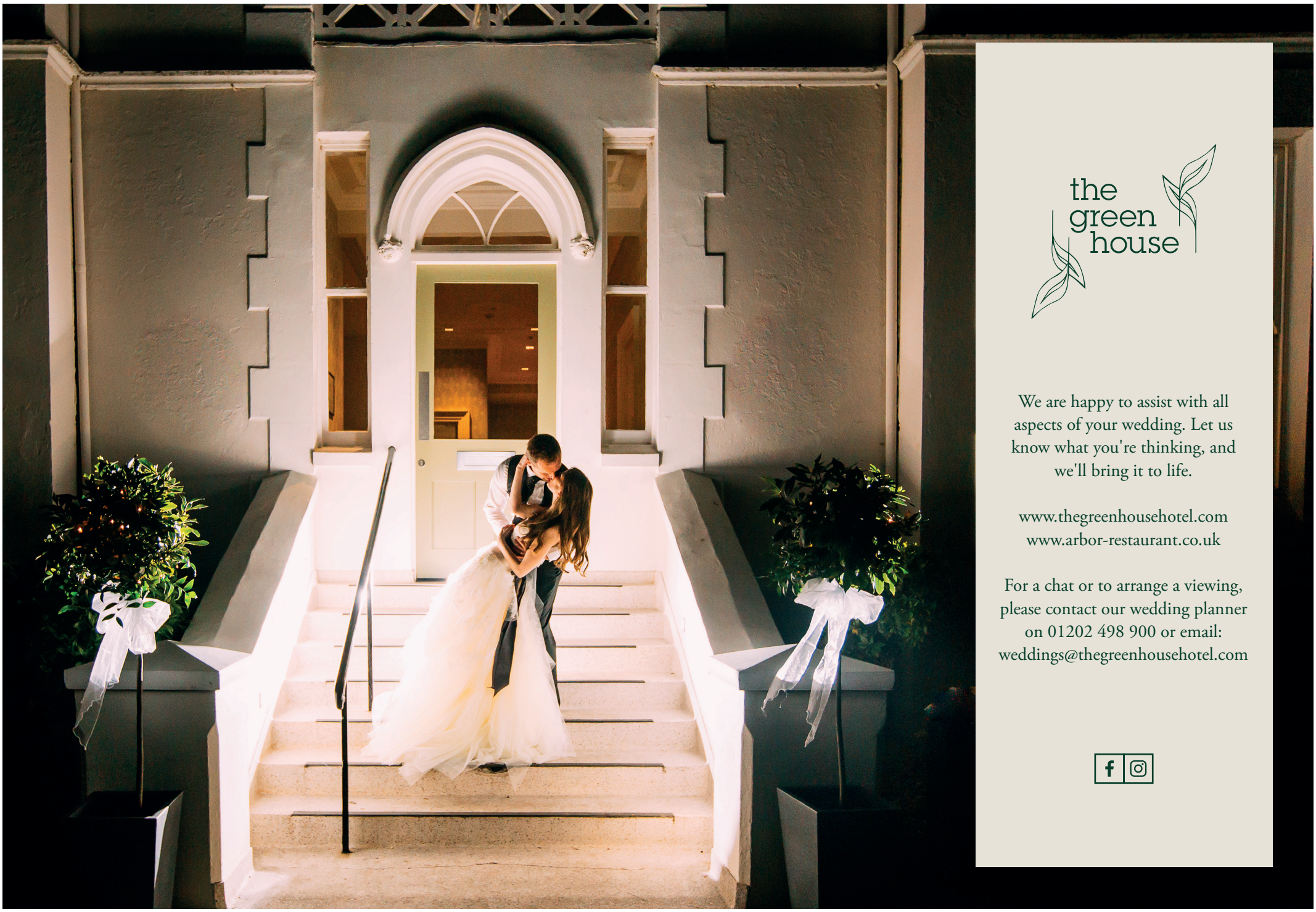
Local suppliers you can trust

We have had many lovely suppliers at The Green House over the years, but we can't list them all. So here are a few of our favourites. There's no obligation to use them but they do know us well so you can trust them to get things right.

Supplier	Name	Contact	Telephone	Email/website
Registrar	Bournemouth Registry	Kim Whyley	01202 451 510	registrars@bournemouth.gov.uk
Florist	Hill View Florists	Danielle	01202 511 592	shop@hillviewflowers.co.uk
Florist	By Arrangement	Helen	01202 762 262	info@byarrangementflorist.co.uk
DJ	Mr DJ	Julian	07939 158 845	jools@mr-dj.co.uk
Photography	Lynn-Ann Studios	Lynn-Ann	07939 158 845	lynnannstudios@hotmail.com
Photography	Emma Rolfe	Emma	07917 113 669	www.photographybyemmarolfe.co.uk
Flower Wall/Dance Floor	11:11 Events	David	07952 513 696	david@dorsetdj.co.uk
Event Decor	Lovingly Styled	Athena	07940 135 269	athena@lovinglystyled.co.uk
Cake	Diamond Baker	Tash & Lyn	0792 9890 438	www.diamondbaker.co.uk
Cake	Fancie Buns	Emma	07796 614 978	www.fanciebunscakery.co.uk
Chair Covers	Classic Chair Covers	Kath	07877527452	sales@classicchaircovers.co.uk
Giant Love Letters & Photo Booth	Box Photo Booth	Danny	01202 681 041	www.boxphotoboos.co.uk
Pianist	Simon Woodley	Simon	07763 131 435	mrpiano@btinternet.com
Magician	Magic by Alfie	Alfie	07850 544 779	info@magicbyalfie.com
Hair & Make Up	FLC Hair and Make Up	Fiona Lucy Clark	07453 280 488	www.fionalucyclark.co.uk
Tesla Wedding Car Hire	Presla	Steve	01202 233 404	mail@presla.co.uk
Wedding Car Hire	Superwed Cars	Gill	01202 423 866	enquiries@superwed.co.uk
Violinist	Hollie Chapman Violin	Hollie	0758 457 9178	holliechapmanviolin@gmail.com
Rolled Ice Cream	The Ice Chef	Lindsay	07542184535	lindsay@theicechef.co.uk

Vegan Wedding Suppliers

Supplier	Name	Contact	Telephone	Email/website
Hair & Make Up	Greener Beauty	Victoria		www.greenerbeauty.com
Photography	Leonie May Photography	Leonie		www.leoniemayphotography.com
Bridal Shoes	Charlotte Mills	Charlotte	0145 7879900	www.charlottemills.com



We are happy to assist with all aspects of your wedding. Let us know what you're thinking, and we'll bring it to life.

www.thegreenhousehotel.com
www.arbor-restaurant.co.uk

For a chat or to arrange a viewing, please contact our wedding planner on 01202 498 900 or email: weddings@thegreenhousehotel.com

