

Burley Manor
WEDDINGS





Photography by: Keith Bridle

I Do at Burley Manor

There are many reasons that so many happy couples trust us to host their special day.

Set within an eight-hundred year old estate and surrounded by deep green forests and a red deer sanctuary, Burley Manor is one of the most picture perfect backdrops in the New Forest.

Our stylish, original rustic barn has floor-to-ceiling brick chimneys, feature fireplaces and uncovered oak-tables. Ready to style your special day perfectly, we love evergreen florals and delicate twinkling lights strung between our exposed beams, all of which be arranged with an introduction to our recommended stylists and suppliers.

And should you wish to hold your ceremony here too, the adjoining Deer Park Barn will perfectly compliment in style and feel.

We are told our delicious food provenance truly matters alongside a corking wine list of course but it's the people that top it – our team can't wait to deliver your vision, your guests will have happy faces and most importantly you get exactly what you dreamed of.

Nestled in eight acres of beautiful grounds, with exposed beams and traditional brick chimneys, our barns provide the perfect backdrop!



Wedding Celebration

Pre wedding menu & wine tasting for the happy couple
Arrival glass of English sparkling wine
Selection of canapés
Bespoke three-course seasonal wedding breakfast

Sommelier's choice of half bottle of wine per guest
Still & sparkling filtered water throughout the day
Glass of English sparkling wine for the toast!
Tea & coffee

Choice of rustic evening sharing boards or kitchen table

Exclusive use of The Barn and Deer Park Barn
Dedicated events / toast manager
Cake stand & knife

Burley suite with hearty breakfast for the newly weds on the night of your wedding

From £125 per guest (2023) and £130 per guest (2024)

Please chat to us about hosting your ceremony with us or add additional evening guests.

Prices are subject to changes in VAT & Duty. Valid for celebrations held until 2023. Minimum guest requirements apply.







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EXCLUSIVELY *Yours*

Become Lord & Lady of your very own manor house, and close the doors of Burley Manor with exclusive use. It's perfect for adding that extra personal touch and togetherness to your special day, especially when celebrating with the ones you love being with most.

41 luxurious individually-designed rooms & suites, with breakfast in the morning

Pre wedding menu & wine tasting for the happy couple

Arrival glass of English sparkling wine

Selection of canapés

Bespoke three-course seasonal wedding breakfast

Sommelier's choice of half bottle of wine per guest

Still & sparkling filtered water throughout the day

Glass of English sparkling wine for the toast!

Tea & coffee

Choice of rustic evening sharing boards or kitchen table

Exclusive use of The Barn, Deer Park Barn, historic Drawing room, bar & lounges

Dedicated events / toast manager

Cake stand & knife

From £19,995 for events held Monday to Thursday, from October to March

From £ 20,995 for events held Friday or Sunday, from November to February

Up to 80 guests

Looking for a different date or want to invite guests for an extra day? Just speak to a member of the events team.

Prices are subject to changes in VAT & Duty. Valid for celebrations held until 2023. Minimum guest requirements apply.

Just 'Do' It

For smaller more intimate weddings or personal preference
in a setting to suit you

Arrival glass of perfectly chilled English sparkling wine
and selection of canapés

Three course seasonal wedding breakfast/afternoon tea.
Half a bottle of Sommeliers wine per guest
Still & sparkling water throughout the day
English sparkling wine for the toast
Tea & coffee

Private event space for wedding ceremony/breakfast
Cake stand & knife
Dedicated event/toast manager

Burley suite with hearty breakfast for the newly weds

From £135 per person (inc VAT). (2022)

Please chat to us if you wish to hold your ceremony in a
separate space.

Prices are subject to changes in VAT & Duty. Valid for celebrations
held in 2022. Min 15 guest. Only available on selected dates.



Photography by: Samantha Davis

Seasonal Wedding Breakfast

Canapés

Sticky pork belly
Spring onion, verjus, black onion seed

Balsamic tomato & mozzarella crostini
Basil (v)

Cumin & treacle beef croquette
Pistachio dukkha

Pink grapefruit salmon tar tar
Citrus blini, chive crème fraîche

To Begin

Choose One

Pressed rose harissa duck
Smoked duck, pistachio, apricot, sourdough

Heritage tomato
Basil, buffalo mozzarella, pangrattato (v)

Wild mushroom arancini
Tomato pesto, Old Winchester, rocket (v)

Roasted butternut squash & saffron soup
Orange, rosemary, pumpkin seeds (v)

Beetroot cured Chalk-Stream trout
Celeriac, remoulade, apple, beetroot

Coppa
Crispy bocconcini, marinated figs & tomato, focaccia

The Main Event

Choose One

Roast cumin lamb rump
Spiced shoulder, olive tapenade, spiced confit potato, burnt carrot puree, cumin & mint jus

Pan-fried chicken breast
Stuffed with mascarpone, sun-blushed tomato, dauphinoise, tarragon jus

Seared cod
Saffron potatoes, chorizo & shrimp ragout, almond & sherry dressing

Toasted fregola
Lovage pesto, sun-blushed tomato, rocket (ve)

Pan-fried seabream
Cardamom & caramelised onion couscous, dill & cucumber

Braised pork shoulder
Sage crushed potatoes, fennel, celeriac & apple fricassée



Photography by: Lemontree

Sharing Option

Smoked brisket beef bourguignon
Parsley & parmesan creamed potatoes

Roasted pork belly
Porchetta stuffing, Italian potatoes

Slow-cooked lamb shoulder
Chickpea tagine, apricot, almond & coriander salsa

Cypriot style chicken
Olives, preserved lemon, sautéed potatoes

Wild mushroom & spinach lasagne
Truffle, hazelnut (v)

Something Sweet

Choose One

Burley trio
Glazed lemon tart, raspberry meringue, clotted cream parfait

Warm chocolate & hazelnut tart
Salted caramel ice cream

Passion fruit semifreddo
Italian meringue, passion fruit

Sticky date molasses pudding
Molasses sauce, clotted cream ice cream

Limoncello curd cheesecake
Honeycomb, honeycomb hash ice cream

Chocolate & orange marmalade delicé
Chocolate crisp, chocolate orange ice cream

Selection of British cheeses
Quince paste, sourdough crackers
(£4 supplement or £9.50 as additional course)

Ask our team about adding a cheese course.

Evening All!

Choose Your Evening

Option 1 – Kitchen Table

Choose Five

Croque monsieur

Crispy chilli & lime king prawns
Coriander & chilli jam

Chorizo & thyme sausage rolls

Root vegetable fritters
Spiced herb yogurt (v)

Selection of Burley flatbreads

Sticky Moroccan wings
Molasses & cumin

Preserved lemon & cod croquettes

Crispy harissa beef
Salsa verde

Spiced lamb kibbeh
Dill & mint

Fried tofu
Lemon, chilli & coriander (ve)

Goats cheese & rosemary quinoa cakes
Red pepper tapenade (v)

Vine tomato & buffalo mozzarella
bruschetta (v)

Vegan antipasti board
Toasted Sourdough (ve)

Whipped feta, spiced aubergine, olive
focaccia (v)

Option 2 – Sharing Boards

British & Italian Charcuterie &
cheese board
Served with sourdough, pickles &
chutneys

Something Sweet (for both options)

Choose Two

From our pastry chefs selection of
themed desserts for all your guests
to enjoy:

Citrus

Chocolate

Nutritious

Fruity

Rich

Creamy



Photography by: Weddings by Tom

Bespoke your special day

Paella

£7 Supplement Per Person

Choose One

Seafood

Chicken & chorizzo

Mediterranean veg

Mediterranean breads & home infused oils

House salad

(oakleaf, cucumber, cherry toms, red onion, spring onion, parsley and dressed with balsamic)

Salads

Choose Two

French beans

Mangetout, hazelnut & orange

Chicory

Fig, balsamic, honey & pecorino

Watermelon

Feta, olive, lemon & mint

Hampshire rocket & watercress
& Old Winchester

Moroccan slaw (v)

I.O.W tomato & buffalo mozzarella

Spiced cauliflower tabbouleh

*Don't forget to choose two delicious themes
from our Something Sweet menu*



Photography by: Lemontree

New Forest BBQ

£10 Supplement Per Person

Smoked paprika & oregano beef burger
Moroccan spiced butterfly chicken & tahini
Mediterranean breads & home infused oils
House salad
(oakleaf, cucumber, cherry toms, red onion, spring onion, parsley and dressed with balsamic)

Meats

Choose One

Pulled pork shoulder
Moroccan style BBQ sauce

Spicy tofu
Bell peppers, lemon verbena (ve)

Italian sausages
Lemon thyme & garlic

Seared New Forest minute steak
Salsa verde

Zhoug crusted sardines
Red onion & green Chilli

King prawn skewers
Burnt lemon & garlic

Cumin lamb koftas
Mint & cucumber yogurt

Braised sticky pork belly
Pulled rose harissa beef shin

Vegetable & halloumi kebab
Oregano & olives

Salads

Choose One

French beans
Mangetout, hazelnut & orange

Chicory
Fig, balsamic, honey & pecorino

Watermelon
Feta, olive, lemon & mint

Hampshire rocket & watercress &
Old Winchester

Moroccan slaw (v)

I.O.W tomato & buffalo mozzarella

Spiced cauliflower tabbouleh

Hampshire watercress

On The Side

Choose One

Wood roasted sweet potato
Spiced butter

Buttered new potatoes
Wild herbs

Italian potatoes

*Don't forget to choose
two delicious themes from
our Something Sweet*

Hampshire Hog Roast

£8 Supplement Per Person

Free range iron aged pork
Italian style porchetta stuffing

Mediterranean breads & home infused oils

House salad
(oakleaf, cucumber, cherry toms, red onion, spring onion, parsley and dressed with balsamic)

Salads

Choose One

French beans
Mangetout, hazelnut & orange

Chicory
Fig, balsamic, honey & pecorino

Watermelon
Feta, olive, lemon & mint

Hampshire rocket & watercress
& Old Winchester

Moroccan slaw (v)

I.O.W tomato & buffalo mozzarella

Spiced cauliflower tabbouleh

Hampshire watercress

On The Side

Choose One

Wood roasted sweet potato
Spiced butter

Buttered new potatoes
Wild herbs

Italian potatoes

Something Sweet

Choose Two

From our pastry chefs selection of themed desserts for all your guests to enjoy:

Citrus

Chocolate

Nutritious

Fruity

Rich

Creamy



Little *Extras*

Vintage Ice Cream Bike

Perfect for a hot summer's day, choose from a selection of your favourite New Forest ice creams and best-loved toppings

£300 for 40 guests

£22 per every extra 10 guests

Doughnut Wall

Deck the wall out with these doughy treats and offer guests a variety of flavours. They also double up as reception décor!

£60 for 40 guests

£80 for 80 guests

Hot Chocolate Station

Warm up your guests with a hot chocolate station, complete with mini marshmallows, whipped cream and sprinkles

£4 per guest

Make it boozy from £2 per guest



PHOTOGRAPHY BY: PEPPERMINT LOVE

Pop-up Gin Bar

Choose your favourite gin for guests to enjoy, along with a mix of different tonics and garnishes for the perfect G&T. (Subject to availability)

From £300 for 40 guests

From £435 for 60 guests

From £450 for 80 guests

Pop-up Fitz Bar

Enjoy a celebratory glass of bubbles with your guests or a delicious Fitz cocktail with fruits and juice to make your drinks stand out. (Subject to availability)

£300 based on 40 guests

Post Box For The Day
(Available for hire) £30

Basket Of Flip Flops
For 40 guests, £20 per every
extra 10 guests £80

Box Of Blankets
To keep your guests warm on
the day. (Per 15 blankets) £35

Log Cake Stand
(Available to hire) £20

The Night Before?

Pamper Pack

Includes Temple Spa goodies, selection of cocktail cans, bucket of ice, glasses & garnish

£25 per guest



*Find our latest offers
& events online...*

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