



EAST HORTON
WEDDINGS

2024

weddings · ceremonies · celebrations



Your Wedding

With two converted barns at the heart of 260 acres of beautiful countryside and ancient woodland, East Horton is a wonderful place to celebrate your

marriage. Our dedicated wedding coordinators are ready to listen to your dreams for the day and to help you make them a reality.



Perfect venue

- Three beautiful rooms all with private bars
- Excellent catering team providing a range of menus to suit all tastes
- Both the Greenwood and Garden Rooms are licensed for civil ceremonies and outdoor weddings are also possible
- 260 acres of tranquil countryside, a beautiful setting for photographs
- Close to Southampton Airport, 10 minutes

Experienced organisers

- Professional wedding coordinators
- We have a portfolio of local suppliers and entertainers who share our commitment to customer service

Great facilities

- Capacity for up to 200 guests
- 9 and 18-hole golf courses for your guests to enjoy
- Extensive complimentary parking

Accommodation

- Our guests enjoy preferential rates at the Marwell Hotel, where you will find a honeymoon suite, 68 bedrooms and a swimming pool

Rooms at East Horton



Greenwood Room

A lovely old barn with original oak beams and solid oak flooring, Venetian glass chandeliers, a large impressive oak bar and two balconies. This is suitable for up to 200 guests and is licensed for civil ceremonies. There are spectacular views of the Greenwood Course and our ancient woodlands from the balcony. The Garden Room & Patio are the perfect location for your pre-reception drinks and photos.



Garden Room & Patio

With a private enclosed courtyard and mature shrub garden, wrought iron, handcrafted chairs and stone effect Corinthian tables this is a room full of character for a civil ceremony or reception for up to 50 guests.



Greenside Barn & Terrace

This 16th century tithe barn was built using reclaimed ship's timbers. It has flagstone flooring and a private patio that overlooks the beautiful Greenwood Course and ancient woodlands. The woodburning stove adds even more character and warmth – just the perfect setting for up to 80 guests.



Outdoor ceremonies



Room rates

January and February	MONDAY-WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive hire of our Greenwood and Garden Rooms	£400	£750	£900	£1,000	£800
Civil ceremony	£400	£400	£400	£400	£400
March and November	MONDAY-WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive hire of our Greenwood and Garden Rooms	£900	£975	£1,150	£1,250	£1,050
Civil ceremony	£400	£425	£425	£425	£425
April and October	MONDAY-WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive hire of our Greenwood and Garden Rooms	£1,000	£1,200	£1,450	£1,550	£1,350
Civil ceremony	£400	£425	£425	£425	£425
May–September and December	MONDAY-WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive hire of our Greenwood and Garden Rooms	£1,100	£1,300	£1,800	£2,000	£1,500
Civil ceremony	£400	£425	£425	£425	£425

Outdoor ceremony subject to an additional £1,200 charge.

Menus

East Horton is proud to have excellent local produce and ingredients available on our doorstep. Wherever possible we support our local suppliers and minimize our carbon footprint. Our award-winning chefs have devised the following dishes with great care in order to provide a well balanced menu and great value for money.

Please note that the following are sample menus. From time to time certain dishes or ingredients are restricted due to market availability and local growing seasons.

We have full vegetarian and vegan menus available and will happily supply full details on request.

Canapés

Please choose 3 canapés £10.35

Fish and chips
tartare sauce

Peppered beef
horseradish, watercress

Wild mushroom arancini

Roast beef
miniature Yorkshire pudding

Lamb kebab
minted yogurt

BBQ belly pork
sticky raspberry chipotle bbq sauce

Smoked salmon blinis

Tomato and mozzarella
basil pesto

King prawn
tomato, chilli sauce



Gold banqueting menu

£55.00 per person

Beetroot cured salmon *celeriac remoulade, beetroot vinaigrette, crostinis*

Broccoli and Stilton soup *herb croutons v*

Ham hock terrine *capers, piccalilli, toasted brioche*

Roasted butternut squash *vine tomato and harissa soup vg*

Burrata *pea and watercress gazpacho, vignarola salad v*

Thyme roasted chicken *wholegrain mustard creamed potato, kale, red wine jus*

Braised beef *pommes Anna, pancetta, mushroom, red wine jus*

Stone bass *saffron fondant potato, cavolo nero, mussel chowder*

Miso polenta *tofu, asparagus spears, wild mushroom, pak choi, green beans vg*

Spinach and ricotta stuffed shells baked in a rich tomato sauce *basil, parmesan v*

Vanilla crème brûlée *orange shortbread*

Chocolate delice *cherry gel, vanilla ice cream*

Sticky toffee pudding *toffee sauce, crème anglaise*

Apple, pear, sultana crumble *blackcurrant sorbet vg*

Strawberry tart *crème patisserie, strawberry gel, white chocolate*

Followed by a selection of teas, freshly brewed coffee and petit fours

Platinum banqueting menu

£65.00 per person

Chicken liver parfait *red onion marmalade, toasted brioche*

Rosary goats cheese *truffle, honey, beetroot carpaccio, beetroot gel, focaccia v*

Tuna carpaccio *pickled fennel, lemon gel, sesame vinaigrette*

Salad of roasted peppers *baby artichokes, figs, smoked aubergine purée vg*

Salt baked beetroot *aubergine, goats cheese and walnut crumble v*

Belly pork *creamed Savoy cabbage, bacon, pommes Anna, thyme jus*

Lamb rump *pan haggerty, pumpkin purée, glazed salsify, rosemary jus*

Sea bass *herb pomme purée, baby leeks, lobster bisque*

Roasted stuffed zucchini *black beans, peppers, tomatoes, vegan cheese, chunky tomato and basil broth, sautéed new potatoes vg*

Portobello mushroom and thyme Wellington *pomme purée, asparagus spears, red wine jus v*

Glazed custard tart *kumquat, strawberry gel, white chocolate sorbet*

Lemon posset *honeycomb, raspberry gel, biscotti*

Chocolate cheesecake *gratin of berries, pistachio ice cream*

Warm chocolate fudge brownie *vanilla ice cream, chocolate sauce, chocolate shards vg*

Spiced red wine poached pear *cinnamon custard, raspberries*

Followed by a selection of teas, freshly brewed coffee and petit fours

Diamond banqueting menu

£80.00 per person

Duck liver parfait *red onion marmalade, toasted brioche*

Herb crusted scallops *pea purée, pancetta, citrus foam*

Goats cheese croquette *tomato fondue, basil crisps, herb salad v*

Pickled beetroot carpaccio *crunchy radish, pickled fennel, pomegranate, citrus vinaigrette vg*

Wild mushroom arancini
roasted red peppers, tomato and red pepper purée, rocket leaves, parmesan shavings v

Beef Wellington *chateau potatoes, parsnip purée, baby carrots, red wine jus*

Herb crusted rack of lamb *potato dauphinoise, celeriac purée, baby carrots, balsamic jus*

Monkfish *coconut, asparagus, potato fondant, spinach, tikka masala sauce*

Curried coconut stew *sweet potato, butternut squash, tomato, chilli, coriander, new potatoes vg*

Hasselback roasted butternut squash *salty feta, roasted vine tomatoes, tender stem broccoli v*

Pistachio and raspberry tart *chocolate soil, chocolate ice cream*

Rhubarb and custard *poached rhubarb, vanilla crèmeux, rhubarb gel, crème patisserie*

Dark chocolate fondant *raspberry gel, vanilla bean ice cream*

Raspberry and coconut panna cotta *raspberry gel, raspberry compote vg*

Tiramisu pannacotta *espresso crème anglaise, chocolate shards*

Followed by a selection of teas, freshly brewed coffee and petit fours

Children's

Starters

Fresh tomato soup

Crudities, chive sour cream

Garlic bread with cheese

Main courses

Pork sausages, skinny fries, baked beans

Roasted chicken breast, roast potatoes, vegetables, gravy

Fish goujons, skinny fries, peas

Puddings

Vanilla, chocolate or strawberry ice cream

Chocolate brownie, chocolate sauce, vanilla ice cream

Fresh fruit salad

£10.50 – 1 course

£16.60 – 2 courses

£22.70 – 3 courses

Buffet

Evening menu option

Buffet menu £20.10

Breaded buttermilk chicken goujons

Homemade pork and thyme sausage rolls

Bacon and Cheddar mini quiches

Goats cheese and spinach croquettes

Mozzarella chilli cheese bites

Chunky chips
ketchup

A selection of sandwiches on white and wholemeal

Egg mayonnaise, watercress

Smoked salmon, cream cheese, chives

Roasted ham, grain mustard

Cheese, tomato chutney

BBQ menu £35.00

Oven Door Bakery rolls

Handmade 4oz burgers

Pork sausages

Braised and grilled pork ribs

Mini 4oz rump steak

BBQ chicken skewers

Grilled corn on cob

Potato wedges

Coleslaw salad

Potato and red onion salad

Mixed leaves

Selection of sauces

Hog roast

Evening menu option

Hog roast menu £33.50

Slow-roasted free range local hog, hand basted

Oven Door Bakery rolls

Thyme roasted potatoes

Mango, avocado and chilli salad

Sautéed onions

Sage and onion stuffing

Chefs coleslaw

Mixed green leaf salad

Apple sauce, wholegrain mustard, English mustard

Hot buffet

Evening menu option

Hot buffet menu £24.95

Please choose three main courses and three side dishes

Oven Door Bakery rolls

Main courses

Vegetable lasagne

Cottage pie

Beef lasagne

Fish pie

Chilli con carne

Moroccan lamb

Pork goulash

Beef bourguignon

Chicken, leek, ham pie

Mushroom carbonara

Side dishes

Braised rice

Seasonal vegetables

Spiced potato wedges

Buttery new potatoes

Chunky chips

Salads

Mixed leaf salad

Waldorf salad

Mixed tomato, cucumber, pepper, radish salad



Perfect fish and chips

Fish and chips menu £19.35

Homemade beer-battered cod goujons

Chunky chips

Lemon and parsley

Mushy peas

Tartar sauce

Tomato ketchup and brown sauce

Served in a cone by our usherette

Italian buffet

Italian buffet menu £18.95

Homemade oven baked pizzas, please choose 3 from the below:

Margherita
Tomato, mozzarella

Pollo e Pesto
Tomato, mozzarella, chicken, pesto

Mighty Meaty
BBQ, mozzarella, pepperoni, chorizo, parma ham,

Vegetarian Supreme
Tomato, mozzarella, roquito peppers, jalapenos, goats cheese, rocket

Hawaiian
Tomato, mozzarella, ham, pineapple

Capricciosa
Tomato, mozzarella, mushroom, ham, olives

Garlic buttered ciabatta
Rosemary and thyme potato wedges
Mixed leaf salad
Mixed tomato, cucumber, pepper and radish salad
Chefs coleslaw
Selection of dips
garlic aioli, pesto, BBQ sauce, ketchup

Afternoon tea

Afternoon tea menu £25.90

Fresh coffee, selection of teas

Vanilla scones

Fruit scones

Clotted cream, strawberry jam

A selection of finger sandwiches on white and wholemeal bread
Smoked salmon, lemon mayonnaise
Egg mayonnaise, watercress
Roasted ham, grain mustard
Cucumber, cream cheese

Eton mess tart

Lemon bakewell tart

Chocolate brownie



Drinks and cocktails menu

Drinks

Orange juice	£3.60
Sparkling elderflower	£3.60
Bottled beer	£5.70
Pimm's	£7.90
Prosecco	£8.00
Champagne	£8.75
Champagne, Moët & Chandon	£14.00
Mulled wine	£7.90

Cocktails All £10.55

Passionfruit Martini	vanilla vodka, Passoã, passionfruit purée, lime, pineapple
Blueberry Bramble	gin, crème de cassis, lemon
Mojito	rum, sugar syrup, mint, lime, soda
Long Island Iced Tea	vodka, gin, rum, tequila, lemon, mint, brown sugar, coke
Cosmopolitan	vodka, triple sec, cranberry, lime
Old Fashioned	whisky, lime, Angostura bitters
Raspberry Gin Sour	gin, raspberries, lemon, sugar syrup
Moscow Mule	vodka, ginger beer, lime
Bellini	Prosecco, peach
Aperol Spritz	Aperol, Prosecco, soda

Non-alcoholic cocktails All £8.50

Passionfruit Martini Mocktail	passionfruit, pineapple, lime, vanilla
Mojito Mocktail	sugar syrup, mint, lime, soda

NB We are happy to mix any cocktails the bride and groom would like.

Sample wine list

subject to availability

CHAMPAGNE AND SPARKLING

Sette Bello Prosecco, Italy	£28.00
Bottega Gold Prosecco Brut NV, Italy	£43.00
Louis Dornier et Fils Brut, France	£45.00
Moët & Chandon Brut Impérial NV, France	£85.00
Laurent-Perrier Cuvée Rosé, France	£120.00
Dom Pérignon Brut, France	£300.00

WHITE

La Campagne Chardonnay, Pays d'Oc, France	£24.00
Tekena Sauvignon Blanc, Central Valley, Chile	£25.00
Da Luca Pinot Grigio, Terre Siciliane, Italy	£28.00
Loosen Bros Dr L Riesling, Mosel, Germany	£35.00
Waipara Hills Sauvignon Blanc, Marlborough, New Zealand	£37.00
Chablis, Paul Deloux, France	£45.00

RED

Berri Estates Merlot, South Eastern Australia	£24.00
St Hallett Gamekeeper's Shiraz-Grenache-Touriga, Barossa Valley, Australia	£36.00
Alto de Mayo Malbec, Mendoza, Argentina	£26.00
Don Jacobo Rioja Reserva, Bodegas Corral, Spain	£42.00
Waipara Hills Pinot Noir, Central Otago, New Zealand	£40.00
Châteauneuf-du-Pape, Les Clefs du Paradis, France	£67.00

ROSÉ

Wicked Lady White Zinfandel, USA	£25.00
Parini Pinot Grigio Rosato delle Venezie, Italy	£23.00
Côtes de Provence Rosé Pure, Mirabeau, France	£44.00

Suggested timings

Civil Ceremony at East Horton

07.00 Access to decorate the Greenwood Room

12.00 Groom arrives at East Horton

12.30 Registrar arrives at East Horton, meeting with Groom

12.30 Guests arrive and directed to Greenside Barn for drinks

12.45 Bride arrives, meeting with registrar

13.00 The civil ceremony takes place in the Greenwood Room

13.30 Drinks reception, canapés and photographs in the Garden Room

15.00 Guests make their way to the Greenwood Room

16.00 Serve the wedding breakfast, speeches and cutting of the wedding cake

18.00 Guests make their way to the Garden Room for tea/coffee and wedding cake

18.00 DJ/band set up in the Greenwood Room

19.00 Guests to make their way to the Greenwood Room for the evening reception

19.00 Evening guests arrive

20.00 Bride and Groom's first dance

20.30 Serve the evening buffet

12.00 Bar closes and DJ/band finishes

12.30 Carriages

Church Wedding

07.00 Access to decorate the Greenwood Room

12.00 Church wedding

14.00 Guests arrive, drinks reception, canapés and photographs in the Garden Room

15.30 Guests make their way to the Greenwood Room

16.00 Serve the wedding breakfast, speeches and cutting of the wedding cake

18.00 Guests make their way to the Garden Room for tea/coffee and wedding cake

18.00 DJ/band set up in the Greenwood Room

19.00 Guests to make their way to the Greenwood Room for the evening reception

19.00 Evening guests arrive

20.00 Bride and Groom's first dance

20.30 Serve the evening buffet

12.00 Bar closes and DJ/band finishes

12.30 Carriages

All Parties and Events – Peter and Michelle Holding
DJ, All Day Hosts, Special Effects and Lighting
info@allpartiesandevents.co.uk
02380 660433
allpartiesandevents.co.uk

Epic Photobooths – Peter and Michelle Holding
info@epicphotoboosth.co.uk
02380 660433
epicphotoboosth.co.uk

Pyro-tec Firework Displays – Richard Bessant
info@pyrotecfireworks.co.uk
02392 710938 / 07754 555921
pyrotecfireworks.co.uk

The Pastry Corner – Alexandra Bishop
thepastrycorner@aol.co.uk
07828 515036
thepastrycorner.co.uk

Bear's Cakes & Bakes – Claire Russell
bearscakes@yahoo.com
07734 289250
bearsbakesandcakes

Acoustic Singer – Will Tierney
Instagram will_tierney
07896 933986
willtierneymusic

Local suppliers

Amy Elizabeth Productions – Amy Bailey
Hampshire based wedding videography services
amybailey1983@icloud.com
07712 352022
amyelizabethproductions.co.uk

A Knight's Tale Photography – Adam Knight
aknightstalephotography@gmail.com
07926 706003
aknightstalephotography.co.uk

Ryan Hewett Photography – Ryan Hewett
ryanhewett.photography@hotmail.com
07540 497277
ryanhewettphotography.com

Avenue 51 Bridal – Debra Harrison
debra@avenue51bridal.co.uk
01329 289546
avenue51bridal.co.uk

Corbins Florist – Sarah
flowers@corbinsflorist.co.uk
01590 622245
corbinsflorist.co.uk

Marwell Hotel



Welcome to our unique sister hotel. Marwell Hotel looks different to any hotel you've visited in the UK. And that difference is reflected in the service, the atmosphere and the surroundings – all of them out of the ordinary.

Our bedrooms are split between four lodges, connected by open, airy corridors from which you can admire the surrounding woodlands.

Each of the rooms has an en-suite bathroom, broadband connection and satellite TV. Choose from standard or superior single, double or family rooms (which can accommodate a family of five).

Guests of East Horton can enjoy preferential rates at Marwell Hotel, where you will find a honeymoon suite, 68 bedrooms and a swimming pool.

reservations@marwellhotel.co.uk

01962 777681

marwellhotel.co.uk

FAQs

Q Do we book the Registrar to conduct our ceremony?

A Yes, this will be an additional fee payable to Winchester Registry Office. To contact them, please call on 0300 555 1392 and they will advise you on the booking process.

Q What are the sizes of your round tables and how many people can sit round them?

A Our round tables are 6 feet in diameter and we recommend no more than 10 guests per table.

Q How large is your cake stand?

A We have a round and square cake stand which you are welcome to use. Both cake stands are 16 inch wide and incur no additional charge.

Q Do you allow corkage at East Horton?

A We allow corkage for your drinks reception, wedding breakfast and toast drink but will not be available into the evening reception. This is to be discussed and agreed with your wedding coordinator.

Q Will the golf buggies be available on my wedding day to use for photos at the lake?

A Yes, however, this is weather dependent and will be decided upon the day of your wedding.

Q Do you have a noise restriction at East Horton?

A No, we have no noise restrictions for entertainment during your evening reception.

Q What time does your bar close and entertainment to finish?

A Our bar closes at 12.00am but we have the ability to extend our bar until 12.30am or 01.00am at an additional fee. The same time will apply for the entertainment.

Q Will East Horton book taxis for guests on the day/night of our wedding?

A Yes, although we highly recommend you and your guests pre-book taxis prior to your wedding day.

Q Can guests leave their vehicles overnight?

A Yes, your guests are more than welcome to leave their vehicles overnight, we do ask for these to be collected the following day. Please be aware that East Horton takes no responsibility to loss or damage to vehicles.

Q Would we be able to leave our decorations/presents etc overnight?

A Yes, we do ask however for you to please take your presents and cards with you on the evening of your wedding. We would ask for all items to be collected no later than 10.00am the following day.

Q Am I allowed to bring in a candy/sweet buffet, ice cream bike, chocolate fountain, photo booth etc?

A Yes, you are welcome to bring in any external vendors but we would ask for them to supply us with their public liability insurance before the day.

Q What happens if I have booked an outdoor ceremony and the weather is bad on the day?

A East Horton is obliged by the Registrar to have an alternative indoor room available in case of bad weather. If the weather is too unsettled or unsatisfactory to proceed with an outdoor ceremony, East Horton or the Registrar may determine that the wedding ceremony is to take place in the alternative indoor room.

Q Do I have to pay the service charge?

A The service charge is added to your final bill and is due to be paid along with your final balance, one month prior to the event. If following your event you wish for the discretionary service charge (or a proportion of it) to be refunded then you have 14 days to confirm this in writing and we will gladly return the funds.



EAST HORTON
WEDDINGS

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