

A bride and groom are walking together on a lush green golf course. The bride is wearing a white, off-the-shoulder wedding dress and a long veil, carrying a bouquet of flowers. The groom is wearing a dark blue suit. They are holding hands and looking at each other. The background features a large tree on the left, a row of trees in the middle ground, and a golf course with a path leading into the distance under a cloudy sky.

EAST HORTON
WEDDINGS

2027

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	£550	£900	£1,000	£1,100	£900
Civil ceremony	£400	£400	£400	£400	£400
March and November	MONDAY-WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive hire of our Greenwood and Garden Rooms	£1,100	£1,175	£1,400	£1,550	£1,300
Civil ceremony	£400	£400	£400	£400	£400
April and October	MONDAY-WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive hire of our Greenwood and Garden Rooms	£1,150	£1,350	£1,700	£1,850	£1,600
Civil ceremony	£400	£450	£450	£450	£450
May–September and December	MONDAY-WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Exclusive hire of our Greenwood and Garden Rooms	£1,300	£1,500	£2,000	£2,250	£1,750
Civil ceremony	£400	£450	£450	£450	£450
Outdoor ceremony subject to an additional £1,200 charge.					

Menu

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 £12.55

Fish and chips
tartare sauce

Beef bon bon
horseradish mayo

Roast beef
miniature Yorkshire pudding

Lamb kebab
minted yogurt

BBQ belly pork
sticky raspberry chipotle bbq sauce

King prawn
tomato, chilli sauce

Roasted spiced cauliflower
caramelised garlic yoghurt

Mini mushroom and truffle croque monsieur

Red pepper pesto and mozzarella arancini



Gold banqueting menu

£69.95 per person

Tian of crayfish *feta, avocado, rocket, crostinis*

Ham hock terrine *quail egg, potato nest, piccalilli*

Slow cooked beef rib croquettes *horseradish cream, watercress*

Roasted butternut squash soup *vine tomato and roasted red pepper coulis* VE

Wild mushroom tortellini *dolcelatte cream sauce, toasted pine nuts* v

Thyme roasted chicken *potato pavé, charred pak choi, parsnip purée, pancetta crisp, red wine jus*

Braised beef *duo of potato (mini fondant potato topped with creamed mash), pancetta, carrot purée, mushroom, bourguignon sauce*

Pan seared hake topped with tomato and mozzarella
saffron turned potatoes, wilted spinach, creamy tomato sauce with shrimp

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

Halloumi and Mediterranean vegetable skewers *Parisian salad, tzatziki, flatbread* v

Raspberry and white chocolate crème brûlée *vanilla shortbread*

Sticky toffee pudding *toffee sauce, vanilla ice cream*

Warm apple crumble tart *streusel topping, rosemary crème anglaise*

Eton Mess vanilla cheesecake *fresh seasonal berries, meringue, berry coulis*

Warm chocolate brownie *chocolate sauce, oreo crumb, raspberry sorbet* VE available

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

Platinum banqueting menu

£79.95 per person

Scotch egg *piccalilli, apple*

Caesar salad *Parmesan and herb crusted chicken, classic Caesar dressing*

Grilled king prawns *heritage tomato, chilli and basil, garlic ciabatta*

Charred asparagus soft poached egg, *Parmesan crisp, truffle dressing* v

Roasted Jerusalem artichokes *sautéed new potatoes, pickled leek, vinaigrette* VE

Roasted belly pork
black pudding croquette, pomme purée, baked apple, creamed savoy cabbage, thyme jus

Pan seared lamb rump
pomme anna, roasted butternut puree, crispy leeks, tenderstem broccoli, rosemary jus

Pan seared sea bass *herb roasted Parmentier potatoes, charred asparagus, butter sauce*

Charred cauliflower steak *homemade chilli Jam, skin on fries, wild mushroom sauce* VE

Portobello mushroom and camembert Wellington
pomme purée, asparagus spears, burnt onion cream sauce v

Poached rhubarb and vanilla custard *white chocolate crumble*

Deconstructed lemon meringue pie *textures of blackberry, lemon sable, torched italian meringue, micro mint*

Chocolate pave *caramel sauce, honeycomb, toffee popcorn*

Strawberries and cream
clotted cream panna cotta, macerated strawberries, strawberry gel, crumbled scone

Sticky toffee cheesecake *caramel sauce, clotted cream ice cream* VE available

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

Diamond banqueting menu

£99.75 per person

Smoked duck breast *caramelised peach, pak choi, hoisin dressing*

Braised beef potato cake *béarnaise sauce*

Herb crusted scallops *pea purée, pancetta, Parmesan crisp*

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

Charred corn *purple potatoes, wild mushroom, puffed rice vE*

Beef Wellington *duchess potatoes, pea and watercress purée, baby carrots, red wine jus*

Herb crusted rack of lamb *potato dauphinoise, parsnip purée, baby carrots, minted rosemary jus*

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

Curried coconut stew *sweet potato, butternut squash, tomato, chilli, coriander, Thai sticky rice vE*

Garlic buttered pan fried gnocchi *wild mushrooms, garden peas, Parmesan crisp v*

Pistachio and raspberry tart , *raspberry gel, dark chocolate soil, pistachio ice cream*

Tiramisu brownie *coffee liqueur cream, savoiardi crumb, chocolate sauce*

Dark chocolate and peanut tart *caramel sauce, peanut crumb, vanilla ice cream*

Yoghurt panna cotta *honeyed nectarines, almond granola*

Mango white chocolate posset *passionfruit salsa, white chocolate bark, toasted coconut vE available*

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

Children's menu

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

£13.00 – 1 course

£20.50 – 2 courses

£28.00 – 3 courses

Grazing tables

British table £24.95

Pork pies
Scotch eggs
Pork and apple sausage rolls
Cured meats
Chef's selection of three cheeses
Crackers
Duck liver pâté
Selection of breads and chutneys
Grapes and figs

Mediterranean table £23.50

Selection of kebabs
Feta and halloumi
Mixed marinated olives
Sundried tomatoes
Bocconcini
Grissini breadsticks
Focaccia bread
Grapes and fresh fruit
Houmous and tzatziki

Dessert table £18.95

Mini sugared ring doughnuts with toffee sauce
Homemade cake pops
Mini chocolate brownies
Mini chocolate chip cookies
Macaroon selection
Mini lemon tarts
Dipped Belgian waffles
Decorated with fresh berries

Finger buffet menu

£24.50

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 granary bread

Tuna mayonnaise, cucumber

Honey mustard roast ham, mustard mayonnaise

Old Winchester cheese, homemade onion chutney

Coronation chicken

Egg mayonnaise, cress

Barbeque menu

£42.00

Brioche buns

Handmade 4oz burgers

Pork sausages

Belly pork slices

Sliced sirloin steak

Flame grilled marinated chicken thighs

Buttered corn on cob

Cajun potato wedges

Chef's coleslaw

Potato and red onion salad

Caeser salad

Selection of sauces

Additional Upgrades

Minted lamb chops £7.95pp

Monkfish, king prawn and chorizo skewer £7.95pp

Halloumi and Mediterranean vegetable skewer £5.95pp

Hog roast menu

£39.00

Slow-roasted free range local hog, hand basted

Bakery rolls

Garlic and herb parmentier potatoes

Sautéed onions

Sage and onion stuffing

Chef's apple coleslaw

Crunchy leaf salad

Apple sauce, wholegrain mustard, English mustard

Fish and chips menu

£23.50

Homemade beer-battered cod goujons

Chunky chips

Lemon and parsley

Mushy peas

Tartare sauce

Tomato ketchup and brown sauce

Served in a takeaway style box with a wooden fork

Thai buffet menu

£30.00

Thai green chicken curry

Thai Panang chicken curry

Thai chicken satay skewers

Bangkok style drunken noodles

Stir fried tenderstem broccoli and asparagus

Mango sticky rice

Prawn crackers

Papaya salad

Italian buffet menu

£23.00

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

Margherita
tomato, mozzarella

BBQ chicken
sticky BBQ, mozzarella, chicken, pepper, red onions

Mighty meaty
tomato, mozzarella, pepperoni, chorizo, nduja

Hawaiian
tomato, mozzarella, ham, charred pineapple

Peking style
hoisin duck, spring onions, cucumber

Vegetarian Supreme
tomato, mozzarella, goats cheese, caramelised fig, rocket, balsamic drizzle

Garlic pizza bread

Cajun potato wedges

Chef's coleslaw

Tomato, mozzarella, red onion and basil

Selection of dips
garlic aioli, pesto, BBQ sauce, ketchup

Afternoon tea menu

£31.50

Fresh coffee, selection of teas

Vanilla scones

Mixed fruit scones

Clotted cream, strawberry jam, lemon curd

Please choose three from the following selection:

Honey roast ham, wholegrain mustard mayonnaise, tomato sandwich

Beetroot smoked salmon, chive cream cheese sandwich

Somerset Brie, caramelised red onion chutney sandwich

Egg mayonnaise, salad cress sandwich

Tuna cucumber, lemon pepper mayonnaise wrap

Coronation chicken wrap

Red pepper hummus with Mediterranean vegetables wrap

Homemade sweet chilli pork sausage roll

Mini tomato, Cheddar and basil quiche

Goosey chocolate brownie

Homemade lemon blueberry profiteroles

Carrot cake, cream cheese frosting

Mini Bakewell tart



Drinks and cocktails menu

Drinks

Orange juice	£4.35
Sparkling elderflower	£4.35
Bottled beer	£6.95
Pimm's	£9.50
Prosecco	£9.70
Champagne	£10.70
Mulled wine	£9.45

Cocktails All £12.80

Mojito rum, sugar syrup, mint, lime, soda

Strawberry Daiquiri

Cosmopolitan vodka, triple sec, cranberry, lime

Pina Colada

Moscow Mule vodka, ginger beer, lime

Tennessee Mule

Bellini Prosecco, peach

Aperol Spritz Aperol, Prosecco, soda

Kir Royale

Apple, Elderflower, Mint Sparkle

Strawberry Colada

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	£30.00
Bottega Gold Prosecco Brut NV, Italy	£45.00
Louis Dornier et Fils Brut, France	£47.00
Moet & Chandon Brut Impérial NV, France	£89.00
Laurent-Perrier Cuvée Rosé, France	£122.00
Dom Pérignon Brut, France	£302.00

WHITE

La Campagne Chardonnay, Pays d'Oc, France	£29.50
Tekena Sauvignon Blanc, Central Valley, Chile	£27.00
Da Luca Pinot Grigio, Terre Siciliane, Italy	£30.00
Loosen Bros Dr L Riesling, Mosel, Germany	£37.00
Waipara Hills Sauvignon Blanc, Marlborough, New Zealand	£39.00
Chablis, Paul Deloux, France	£47.00

RED

Berri Estates Merlot, South Eastern Australia	£29.50
St Hallett Gamekeeper's Shiraz-Grenache-Touriga, Barossa Valley, Australia	£38.00
Alto de Mayo Malbec, Mendoza, Argentina	£28.00
Don Jacobo Rioja Reserva, Bodegas Corral, Spain	£44.00
Waipara Hills Pinot Noir, Central Otago, New Zealand	£42.00
Châteauneuf-du-Pape, Les Clefs du Paradis, France	£69.00

ROSÉ

Wicked Lady White Zinfandel, USA	£29.50
Parini Pinot Grigio Rosato delle Venezie, Italy	£25.00
Côtes de Provence Rosé Pure, Mirabeau, France	£46.00

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

Local suppliers

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

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

Amber Buttler Photography – Amber
amberbuttlerphotography@outlook.com
07545 084976
amberbuttlerphotography.co.uk

Hannah Lucy Photography – Hannah
info@hannahlucyphotography.co.uk
07837 590228
hannahlucyphotography.co.uk

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

Blooming Workshop Flowers – Helen
info@thebloomingworkshop.co.uk
01962 885446
thebloomingworkshop.co.uk

DJ Dean John – Dean
djdeanevents@gmail.com
07944 555313
djdeanjohn.co.uk

Acoustic Singer – Will Tierney
Instagram will_tierney
07896 933986
willtierneymusic.com

Magic Moments Social, content creator – Kady
magicmomentsocial@hotmail.com
magicmomentsocial.co.uk

Hampshire Event Props – Kimara
hampshireeventprops@gmail.com
www.hampshireeventprops.co.uk

The Cherished Cake – Yuko
yukomac5@hotmail.com
thecherishedcake.com

Pop-up putts – Helen Boyland
helen@pop-upputts.com
07900 564185
pop-upputts.com

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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