



WEDDING PACKAGES & PRICES



WEDDING PACKAGES

ALL INCLUSIVE WEDDING PACKAGES

Arden Suite room hire and dance floor
Experienced Wedding Coordinator
Wedding Host/Informal Toastmaster
Reception Drink
Three course wedding breakfast to include tea and coffee
Half a bottle of house wine
A glass of toasting bubbly for the speeches
Cake stand and cake knife
White table linen, glassware, cutlery, and crockery
Evening buffet for attending day guests
Chiavari chairs for the wedding breakfast
Dressing rooms for the wedding couple
Superior room for the wedding couple
Menu tasting for the wedding couple
1st Anniversary stay with dinner, bed, and breakfast

SUNDAY TO THURSDAY - minimum numbers of 65			
	2024	2025	2026
APRIL – SEPTEMBER	£125PP	£130PP	£135PP
OCTOBER – MARCH	£120PP	£125PP	£130PP

FRIDAY & SATURDAY - minimum numbers of 75			
	2024	2025	2026
APRIL – SEPTEMBER	£135PP	£140PP	£145PP
OCTOBER – MARCH	£130PP	£135PP	£140PP

Terms & Conditions

Dates and prices are subject to availability. The team can offer an estimated costing for your requirements. Civil Ceremonies incur an additional room hire charge.



CIVIL CEREMONIES

Civil Ceremony hire is only available when the wedding reception is taking place at New Place.

Room hire charges apply as follows;

Outside Wedding Ceremony **£1,200**

Manor House Rooms **£850**

Arden Suite **£1,150**

Each room in the Manor House and the Court are available for a Civil Ceremony on a Monday - Thursday after 3.30pm or on a weekend after 12.30pm, including Friday's. For weekdays during school holidays and the Christmas period, timings can be amended subject to availability.

Please note that the Registrars fees are additional to the Civil Ceremony room hire listed above and are to be paid directly to the Registrar. The Registrar will conduct the ceremony on any day of the week. Availability and charges for the service can be obtained directly from the registry office on 0300 555 1392.

Manor House Room the De László – 60 (40 seated)

Manor House Room the Bristol – 100

Manor House Room the Dining – 100

The Arden Suite – 150

Outside Wedding – 100

Licensed capacities are inclusive of all persons within the room when the ceremony takes place.

Please note that the Arden Suite requires a two hour turnaround time from the end of the ceremony to the wedding breakfast.

ACCOMMODATION

After the excitement of the day guests will be ready to kick off their shoes and fall into bed. With 111 en-suite bedrooms your guests can completely relax into the evening at New Place without the worries of getting home. We can offer you guaranteed accommodation rates for your family and friends attending the celebration. We also have family rooms so children can stay too!

Accommodation is available in either single, twin or double arrangement.

Full use of the leisure facilities, including indoor pool, Jacuzzi, sauna and gym are included

Check in from 3pm (Early check in is £25 from 12pm)

Check out by 11am (Late check out is £15 until 12.30pm)

Breakfast is served from 7.30am - 10.30am Saturday and Sunday and 7.00am - 9.30am weekdays.

Upon confirmation of your wedding date, we will reserve up to 20 bedrooms for your guests to book from (inclusive of the Couples bedroom). You will be given a booking code to send to your guests in your invitations and they will be allocated on a first come, first served basis and any unallocated rooms will be released 8 weeks prior to the big day. The applicable rate for your wedding will be confirmed on your booking agreement.

Please speak with your wedding coordinator for option to upgrade to the suite



CANAPÉS

To be served with your reception drinks, please choose from the following options:

MEAT

Pork & leek sausage rolls
Sausages on sticks,
in a honey, mustard & sesame glaze
Chicken liver pâté on
toast,
with onion marmalade
Prosciutto, mascarpone &
chive roularde

2 portion serving
£3.50 per person

FISH

Crab & dill risotto bon
bons
Smoked salmon,
cucumber & crème fraîche mousse on
rye toast

3 portion serving
£5.00 per person

VEGETARIAN

Mozzarella, tomato &
olive,
in pesto cups
Pea & avocado houmous,
on rosemary toast
Caramelised onion and
olive focaccia

4 portion serving
£6.50 per person

SWEET

Chocolate brownie bites
Chocolate profiteroles
supplement £1.50

5 portion serving
£8.00 per person



WEDDING BREAKFAST

STARTERS

MEAT

Smoked ham hock,
pea & parsley rondale, piccilli sauce
pea shoot salad and sour dough
Fan of galia melon with
Parma ham,
roasted pine kernels and rocket salad
Caprese salad,
grilled peppers, parma ham, rocket
and pesto

FISH

Grilled fillet of mackerel,
horseradish potato salad and chorizo
salsa
Smoked salmon,
with fennel, onion shavings, beetroot
and dill crème fraîche
Creamy smoked haddock
and baby spinach
chowder,
with chorizo oil

VEGETARIAN

Rustic salad of chicory,
pickled beetroot, radish, roasted
peppers with polenta croutes and
walnut dressing
Bruschetta of tomato,
basil and roast pepper

SOUP

Creamy leek and potato,
goats cheese cream
Roasted butternut squash,
with chilli, topped with roasted
pumpkin seeds, crème fraîche
Roasted plum tomato & red
pepper,
basil oil

STARTER UPGRADES

MEAT

Anti-pasti sharing platter,
served per table
A selection of bocconcini, parma ham, stuffed
peppers, artichokes, breads, parmesan, salami,
houmous & feta

FISH

Hot smoked salmon,
textures of beetroot, capers, shallots and
horseradish

VEGETARIAN

Rosary goats cheese panna cotta,
green pesto and pickled beetroot

Supplement charges of £2.00 per person applies

Please note: Our wedding packages allow you to choose 1 starter, 1 main and 1 dessert to serve to all guests unless dietary requirements dictate otherwise.
For dietary requirements please speak to your Wedding Coordinator.



WEDDING BREAKFAST

MAIN COURSE

MEAT

Roasted chicken breast,
tarragon mashed potato, peas and fine green
beans, bacon lardons and madeira jus

Stuffed chicken breast,
with sausage meat, tomato and herb stuffing, roast
potatoes, carrots and tarragon jus

Pot roasted beef,
with thyme fondant potato, buttered seasonal
greens and natural jus

Rolled stuffed pork belly,
parsnip mash potato, greens and sage jus

FISH

Steamed salmon supreme,
pak choi, crushed new potatoes with a fennel &
dill cream sauce

VEGETARIAN

Spinach & goats cheese
cannelloni,
in a rich tomato & sweet basil sauce with a green
salad

Ratatouille & chick pea stuffed
portobello mushrooms,
and sweet potato wedges

Roasted pumpkin tortellini,
mushroom & stilton cream, toasted nuts, dressed
rocket and Italian hard cheese

Field mushroom arancini,
greens and tomato coulis

MAIN COURSE UPGRADES

Supplement charges apply

Slow roasted duck leg,
with dauphinoise potatoes, thyme roasted beetroot,
fine beans with a red wine jus

Herb crusted lamb rump,
(served medium rare), dauphinoise potatoes,
seasonal greens and rosemary jus

Duo of beef,
with buttery mash potato, green beans and a
mushroom & shallot jus

£2.00 per person

£6.00 per person

£8.00 per person

DESSERT

CHOCOLATE

Rich chocolate brownie,
with an orange & vanilla syrup and strawberry
crushed mascarpone cheese

White chocolate & blueberry
cheesecake,
with passionfruit and mango coulis

HOT

Warm cherry bakewell,
with Dorset clotted cream

Sticky toffee pudding,
pecan brittle with caramel sauce and
vanilla ice cream

COLD

Traditional crème brûlée,
with chocolate chip cookie

Vanilla pod panna cotta,
strawberries, raspberries, blueberries and
passion fruit

Classic lemon tart,
vanilla bean, crème fraîche and raspberry coulis

Vegan chocolate tart,
mango coulis and orange zest

Lightly spiced poached pear,
soya yoghurt and red berries



WEDDING BREAKFAST

CHILDREN'S MENU

Children aged up to 12 years old are charged at only **£30** each.

Includes a drink on arrival and a three course meal.

Alternatively, half portions of the adult menu may be served instead.

STARTERS

Tomato and basil soup
Fanned galia melon,
with a raspberry coulis
Garlic bread

MAINS

Mac 'n' cheese,
with a herby topping
Sausages and mash,
with an onion gravy
Margarita pizza,
and rocket salad

DESSERTS

Chocolate brownie,
with vanilla ice cream
Fresh fruit salad,
with strawberry yogurt
Selection of ice cream,
with wafers

Please choose 1 starter, 1 main and 1 dessert for all children unless dietary requirements dictate otherwise.



EVENING RECEPTION MENUS

The Evening Finger Buffet and Pig in a Bun menu are included within your wedding package. The barbeque has a supplement cost.

Additional evening guests are priced at **£20** per person

EVENING FINGER BUFFET

please choose 7 items to be served

Sausage rolls,
with HP Sauce
Lamb koftas,
mint yogurt
Spicy chicken goujons,
smoked paprika mayonnaise
Breaded scampi,
tartare sauce
Vegetable samosa,
mango chutney
Goats cheese,
onion & spinach quiche
Potato wedges,
sour cream
Pork pie,
with mustards
Chipolata sausages,
red pepper ketchup
Chicken kebabs,
sweet chilli sauce

PIG IN A BUN

Shredded local pork belly &
shoulder,
with cider
Duck fat roasties,
with thyme & sea salt
Crispy crackling
Stuffing
New Place Coleslaw
Mixed Leaf Salad
Plain and wholemeal baps
Apple compote
Selection of mustards, pickles and
chutneys

BARBEQUE

(cooked outside weather & timings dependant)

Beef burgers,
flat buns, tomato relish
Pork sausages,
with ketchup, HP sauce and mustards
Tandoori & coriander chicken
drumsticks
Roasted Mediterranean
vegetables
Trio of tomato & basil salad
New potatoes,
with salsa verde
Coleslaw
Leaves

£5.00

supplement per person



THE NEXT STEPS

SECURING YOUR DATE

We can provisionally hold your preferred date for you for 14 days whilst you are deciding on your final venue choice, there is no deposit due until you decide to confirm us as your venue.

A £1,000 non-refundable deposit is required to secure your wedding date along with a signed booking agreement.

METHODS OF PAYMENT

Acceptable payment methods are by Bacs, cheque or credit/debit card. Payments may be made in person, over the phone or by bank transfer.

Cheques should be made payable to 'Moken Hotels Company Ltd'

Should you wish to make a bank transfer the team will be delighted to provide a reference to use for your transaction.



WEDDING TIMELINE

To help with the planning of your big day we have advised our suggested timeline for information here at New Place.

There may be a period of time before this timeline comes into place, you are more than welcome to contact your wedding coordinator should you have any questions.

SIX MONTHS BEFORE

You and your partner can enjoy a complimentary menu tasting. You can also try the house wines at your menu tasting.

50% of your wedding package will be invoiced at this stage. We would require payment within 14 days of the invoice being issued.

THREE MONTHS BEFORE

You will be invited to discuss the final details of your day with your Wedding Coordinator. We will discuss your guest numbers, drink options, menu choices etc. at this meeting. There is no need to confirm any of your final decisions until this point. However, please do ask for advice on the timings of your wedding before sending out your invitations.

90% of your wedding package will be invoiced at this stage. We would require payment within 14 days of the invoice being issued.

FOUR WEEKS BEFORE

After your final details meeting your function sheet will confirm the additional extras you have decided to add to your package. A final invoice will be detailed and sent to you along with your function sheet. Please do check this in great detail and advise if there are any amendments to make.

100% of your final balance is due four weeks before. Any final number changes need to take place before this point.

TWO WEEKS BEFORE

You will meet with your wedding coordinator for the final time before your big day to discuss your function sheet details. At this stage all payments must be received, and final details confirmed with any PAT Testing and Public Liability Insurance provided for any external suppliers e.g. DJ, Band. Once this is complete there is nothing to do but wait for your big day to arrive!



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