

# The Old Vicarage

## Venue Hire & Menu's 2021

### Welcome to The Old Vicarage Country House

The Old Vicarage, built in 1852, is a magnificent Country House & Marquee set in the heart of 10 acres of gardens & woodland. An Exclusive-use Venue with six bedrooms included for the night of the Wedding, wake up the following morning, and enjoy a Continental Breakfast with your nearest & dearest.

Explore the gardens, with secret pathways and many unique props for your photos. Hinton Admiral train station is only 300 yards down our private pathway, it's the perfect way for your guests to arrive.

Our knowledgeable Wedding Co-ordinator's & experienced Events Team will be with you throughout the planning process and on the day itself, to ensure that your day runs seamlessly.

### Wedding Wednesday

On the first Wednesday of each month we hold an open-evening between 6pm-8pm. The perfect opportunity to view. The Orangery set-up for a Ceremony, chat to us about your Wedding plans and meet lots of lovely Local Suppliers.

### Relax....

We want you to know that from the moment you step through the door at The Old Vicarage, we've got you covered. We charge a single Venue Hire, inclusive of staff, all tables, chairs, crockery, cutlery, glassware and linen.

This allows you to not worry about individually sourcing all these items, allowing you concentrate on the exciting details when planning your dream day.

Our own team of skilled Chefs have created many delicious Menus for you to select from, so that you have lots of choice, without the additional task of liaising with Outside Caterer's.

The great thing about booking an Exclusive-Use venue, is that you have the whole place to yourselves. As soon as your guests arrive they feel right at home, creating the perfect, relaxed atmosphere.

### Truly individual memories are created

# Venue Hire 2021

We only offer Exclusive Use, ensuring that when you are celebrating with your loved ones here, you too feel that The Old Vicarage is yours!

## Ceremony £495

In The Orangery or The Garden Summer House  
Outdoor Ceremonies are available April-October, weather permitting, at the Registrar's discretion.  
The earliest Ceremony time at The Old Vicarage is 1pm  
Hampshire Registration Service 01329 316154

All Venue Hire prices include the Main House, with 6 sumptuous Bedrooms & Continental Breakfast  
Check-in 3pm on the day of the Wedding / Check-out 11am the following morning

		<b>Saturday</b>	<b>Friday &amp; Bank Holidays</b>	<b>Sunday</b>	<b>Weekdays Monday - Thursday</b>
<b>May June July August September</b>	Exclusive Use of the Main House & Marquee	£6195	£5595	£4195	£3995
<b>April October</b>	Exclusive Use of the Main House & Marquee	£4795	£4195	£3595	£3595
<b>November December January February March</b>	Exclusive Use of the Main House	£3595	£3295	£2950	£2550

\*Marquee Weddings - the Main House Bar Closes as the Marquee Bar Opens

## Booking Process

We can hold a date in our diary for up to 2 weeks, without obligation.

After this time, a £500 deposit is required to confirm a booking, with a second £500 deposit required 8 months prior.

We will then get together 6 weeks before your Wedding, for a Final Meeting – this is when we confirm guest numbers, food & drink etc.

The balance is due 4 weeks prior to the day.

# Drinks reception Catering

**A lovely selection of nibbles to be enjoyed during your Drinks Reception**

## **Canapes £10.50**

Circulated amongst your guests, the perfect accompaniment to a glass of Fizz

Parma Ham, Sweet Melon and Buffalo Mozzarella  
Smoked Salmon, Cream Cheese and Caper Blini  
Chicken Satay Mini Skewer  
Red Lentil Paté, Red Onion Marmalade, Crostini

## **Mediterranean Antipasti £10.50**

Served on rustic wooden boards for guests to help themselves

Charcuterie Meat Selection  
Marinated Olives  
Feta Cheese  
Sundried Tomatoes  
Hoummus  
Breadsticks

## Children's Menu

**To accompany a 3 Course Wedding Breakfast £13.95**

Please select two options for your guests to then choose between.

### **Main Course**

Beef Burger, Fries & Peas  
Fish, Chips & Peas  
Macaroni Cheese, Garlic Bread  
Chicken Goujons, Mash Potato, Peas

### **Dessert**

Vanilla Ice-cream

# Wedding Breakfast Menu's

## 3-Course Meal from £39.95

**Create your own 3 Course Menu from the Chef's specially selected dishes. You may choose One Starter, One Main Course & One Dessert for you and your guests to enjoy. Any Vegetarian / Vegan Guests & Dietary Requirements will be catered for separately.**

**Our 3 Course Menu starts at £39.95, you may upgrade to alternative dishes, for a supplement per person (prices in brackets)**

### Starter

- Seasonal Soup, Homemade Bread
- Ham Hock Terrine, Spiced Pineapple Chutney, Toasted Focaccia
- Goats Cheese and Red Onion Tart, Poached Pear & Walnut Salad
- Fillet of Mackerel, Shaved Fennel, Rocket Pesto (£3.50)
- Asparagus Soup, Truffle Oil, Fresh Bread (£3.50)
- Langoustine and Crayfish Cocktail (£3.50)
- Moules Marinière, Crusty Bread (£3.50)
- Rabbit Rilette, Carrot & Coriander Chutney, Sourdough (£3.50)
- Gazpacho with Olive Bread (£3.50)
- Venison Carpaccio, Beetroot Salsa, Horseradish Cream (£6)
- Seafood Pithivier, Champagne Foam (£6)
- Marinated Salmon with Chive Oil, Herb Crème Fraiche, Walnut Bread (£6)

### Main Course

- Open Chicken Pie, Mash Potato, Buttered Seasonal Vegetables
- Seasonal Vegetable Strudel, Parmentier Potatoes, Roasted Mediterranean Vegetables, Pesto
- Beef Cheek Bourguignon, Mash Potato and Buttered Seasonal Vegetables
- Fillet of Sea Bream, Lemon Caper Butter, Crushed New Potatoes, Buttered Seasonal Vegetables
- Braised Pork Belly, Puy Lentils, Potato Fondant, Buttered Seasonal Vegetables (£6)
- Rump of Lamb Niçoise (£6)
- Salmon, Pommé Puree, Seasonal Vegetables, Basil Oil (£6)
- Coq au Vin, Potato Dauphinois, Cavolo Nero (£6)
- Pan Fried Pork Medallions, Mustard Linguine, Mushroom Cream (£6)
- Tandoori Lamb, Jewelled Couscous, Mango Salad (£6)
- Roasted Wood Pigeon, Braised Red Cabbage, Potato Fondant, Thyme Jus (£10)
- Fillet of Beef topped with Mushroom Gratin, Hand-Cut Chips, Roast Vine Tomatoes (£10)

### Dessert

- Lemon Tart, Raspberry Puree
- Chocolate Orange Brownie, Candied Orange, Fresh Cream
- Eton Mess, Chantilly Cream, Strawberries, Meringue
- Champagne Jelly, Mixed Berries, Lime Sorbet (£3.50)
- Raspberry and White Chocolate Cheesecake, Raspberry Coulis (£3.50)
- Apple Parfait, Warm Berry Compote, Honeycomb (£3.50)
- Lime Panna Cotta, Tequila Sorbet (£3.50)
- Calvados Rice Pudding, Crème Brûlée, Apple Crisp (£3.50)
- Pink Grapefruit, Orange & Passionfruit Terrine, Mint & Almond Sorbet (£6)
- Cherry Soup, Caramel Ice Cream (£6)
- Apple Tart Tatin, Calvados Sauce, Mixed Berries (£6)

# Wedding Breakfast Menu's

## **Barbeque £26.75**

Cooked on griddle oven for authentic BBQ flavour

Home-made Chuck Steak Beef Burger  
Home-made Pork & Leek Sausage  
Lamb Kofta Kebab  
Sticky Ribs  
Grilled Mackerel Fillet  
Floured Rolls  
Caramelised Onions  
Seasonal Mixed Leaf Salad  
Red Cabbage Slaw  
New Potato Salad  
Pesto Pasta Salad  
Greek Salad

## **Wood Fired Roast Pork £25.25**

Marinated & Roasted Pork Leg & Belly  
Crispy Crackling  
Fresh Baguette  
Rustic Apple Sauce  
Coarse Mustard Sauce  
Red Cabbage Slaw  
Seasonal Mixed Leaf Salad  
Pesto Pasta Salad  
Greek Salad  
Crispy Garlic & Lemon New Potatoes

## **Spanish Paella & Tapas £25.25**

### **Paella**

Saffron infused Rice, combining delicious Seafood, Meat & Vegetables

### **Tapas Selection**

Patatas Bravas  
Calamari & Aioli  
Tortilla  
Garlic Mushrooms  
Green Salad

**Why not accompany your 'taste of Spain' with bottles of Rioja or Jugs of Sangria on the Table?!**

# Wedding Breakfast Menu's

## **Gourmet Greek £25.25**

Chicken Souvlaki  
Griddled Halloumi  
Greek Salad  
Grilled Peppers  
Hoummus  
Tzaki  
Chilli Sauce  
Flatbread  
Crispy Garlic & Lemon New Potatoes

## **Wood Fired Pizza & Salad £22.50**

The Pizzas will be cooked fresh and be served to your guests directly from the Garden Kitchen, staggered over a 2 hour duration, or until all guests have been served.

PESTO ROMA (v) - Pesto, Mozzarella, Four Italian Cheeses, Tomatoes  
PEPPERONI - Pepperoni, Mozzarella, Marinara  
GARDEN VEGGIE (v) - Mozzarella, Spinach, Mushrooms, Red Onions, Sweet Peppers, Olives  
MARINARA - Tuna, Anchovies, Black Olives, Vine Cherry Tomatoes, Oregano  
DORSET - Local Mixed Charcuterie, Fresh Red Chilli  
MARGHERITA - Buffalo Mozzarella, Marinara, Basil  
CHICKEN - Spiced Chicken, Roasted Peppers, Red Onion, Yogurt & Herb Dressing  
CAPRESE SALAD - Fresh Mozzarella, Tomato, Basil, Aged Balsamic  
CAESAR SALAD - Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan  
PESTO PASTA - Pesto Pasta Salad, Shaved Parmesan, Sun Blushed Tomato

## **Dessert Buffet £8.95**

A fabulous finalé to one of our informal dining options, a choice of two individually plated Desserts for your guests to help themselves

Lemon Tart, Raspberry Puree  
Chocolate & Orange Brownie, Candied Orange, Fresh Cream  
Eton mess, Chantilly Cream, Strawberries, Meringue

## **Vintage Afternoon Tea £21.50**

Our Full Afternoon Tea is served on our beautiful Vintage Floral China

Selection of Finger Sandwiches  
Home-made Sausage Rolls  
Fruit & Plain Scones  
Home-made Jam and Clotted Cream  
Selection of Cakes & Fancies  
Tea & Coffee

## **Set the tone with the Drinks you serve on your special day.....**

A Glass of Pimm's on the Lawn, after the Ceremony  
A Glass of Sparking Rosé to accompany the Afternoon Tea  
Followed by Prosecco to Toast

# Drinks Packages

## **House Drinks Package £22.50**

Welcome Drink - Glass of Mimosa  
Wedding Breakfast - Half Bottle of Wine  
Toast Drink - Glass of Prosecco

**Why not upgrade your Drinks to something you particularly fancy?!**

### **Welcome Drink**

All prices listed below are supplements, per person

Pimm's £2  
Corona & Lime £2  
Winter Pimm's £2  
Mulled Wine £2  
Prosecco £3  
Peach Bellini - Prosecco & White Peach £5  
Kir Royale - Prosecco & Crème de Cassis £5  
Champagne £6

### **Wedding Breakfast**

Gold Wine Selection, please see Banqueting Wine List £5  
Platinum Wine Selection, please see Banqueting Wine List £11  
Glass of Sparkling Rose, perfect alongside Afternoon Tea - swap for no additional extra

### **Toast Drink**

Champagne £6

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### **Soft Drinks Package £12.50**

Welcome Drink - Orange and Lemonade  
Wedding breakfast - Orange Juice & Apple Juice  
Toast Drink - Sparkling Elderflower

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### **Take a Shot - Take a Seat**

A quirky way to welcome your guests to take a seat for the Wedding Breakfast, with a table of your choice of Shot's next to your Table Plan - from £3.50

### **Kilner Jars**

Offer some soft drinks, beautifully presented in Kilner Jar's for your guests to help themselves

Pink Lemonade £2.50  
Sparkling Elderflower £2.75  
Home-made Lemonade £3

### **Tea & Coffee**

A lovely choice to follow your meal, self-service Tea & Coffee £2.50

# Evening Buffet Menu's

## **Evening Barbeque £19.75**

Cooked on griddle oven for authentic BBQ flavour

Home-made Chuck Steak beef burger  
Home-made Pork & Leek Sausage  
Jerk Chicken Wings  
Floured Rolls  
Caramelised Onions  
Seasonal Mixed Leaf Salad  
Red Cabbage Slaw  
Pesto Pasta Salad

## **Wood Fired Roast Pork £18.75**

Marinated & Roasted Pork Leg & Belly  
Crispy Crackling  
Fresh Baguette  
Rustic Apple Sauce  
Coarse Mustard Sauce  
Red Cabbage Slaw  
Pesto Pasta Salad

## **Wood Fired Pizzas £14.95**

The Pizzas will be cooked fresh and be served to your guests directly from the Garden Kitchen, staggered over a 2 hour duration, or until all guests have been served.

Your choice of 3 pizzas from the selection below, accompanied by a delicious Caesar salad of crisp Romaine lettuce, garlic croutons and shaved Parmesan.

PESTO ROMA (v) - Pesto, Mozzarella, Four Italian Cheeses, Tomatoes

PEPPERONI - Pepperoni, Mozzarella, Marinara

GARDEN VEGGIE (v) - Mozzarella, Spinach, Mushrooms, Red Onions, Sweet Peppers, Olives

MARINARA - Tuna, Anchovies, Black Olives, Vine Cherry Tomatoes, Oregano

DORSET - Local Mixed Charcuterie, Fresh Red Chilli

MARGHERITA - Buffalo Mozzarella, Marinara, Basil

CHICKEN - Spiced Chicken, Roasted Peppers, Red Onion, Yogurt & Herb Dressing



# Evening Buffet Menu's

## **Rustic Ploughman's £16.95**

A delicious selection, beautifully presented on wooden boards  
Whole wedges of Cheese - Cheddar, Brie & Blue Cheese  
Garnish of Apple, Celery, Grapes & Pickled Onions  
Selection of Quiche - Ham & Cheese and Spinach, Feta & Sundried Tomatoes  
Charcuterie meat Selection  
Paté & Fresh Bread  
Biscuits for Cheese

## **Fish and Chips £14.50**

Served in traditional trays with wooden 'chip shop' forks  
Beer Battered Fish  
Thick-cut Chips  
Mushy Peas Home-made Tartar Sauce  
Lemon Wedges

## **Curry and Rice £13.50**

Chicken Rezala  
Spiced Mixed Vegetables  
Rice  
Indian Milk Bread  
Mango Chutney

## **Spanish Paella £14.95**

Saffron infused Rice, combining delicious Seafood, Meat & Vegetables

## **Mexican Chilli £14.50**

Spiced Mexican Beef Chilli  
Rice  
Nachos & Sour Cream

# Midweek Package

## **£6195 All-inclusive for 50 Guests**

**Exclusive use of The Old Vicarage Main House and all 10 acres of Gardens, Honeymoon suite plus five luxurious bedrooms for your guests, including a Continental Breakfast served the next day.**

Ceremony in The Orangery or The Garden Summer House

Welcome Drinks on the Lawn - Glass of Mimosa

Exclusive use of our stunning Garden Marquee

Wedding Breakfast choice of:

- Barbeque
- Woodfired Roast Pork
- Gourmet Greek
- Vintage Afternoon Tea
- Woodfired Pizza & Salads

Wine with the Meal

Dessert Buffet choice of two of the following:

- Eton Mess
- Lemon Tart, Raspberry Coulis
- Chocolate & Orange Brownie, Fresh Cream, Candied Orange

Glass of Fizz for the Toast

Tea & Coffee served after the Meal

Evening Buffet choice of:

- Cheese & Biscuit Selection
- Bacon Baps & Fish Finger Rolls

Floral Table Centrepieces

DJ until Midnight

Wedding Co-ordinator

This special offer is only available Monday to Thursday in April, May, June, September and Monday to Wednesday in July and August. Bank Holidays are not included in the package. For more than 50 adult daytime guests - £64.95 per person (£39.95 for children under 10) includes food, drinks, further centrepiece.

# Winter Wedding Package

## All-inclusive for 50 Guests

**£4995**  
**£5495**

**October - November - December 2020**   **February - March 2021**  
**October - November - December 2021**   **February - March 2022**

### **£500 Saturday Supplement**

Exclusive use of The Old Vicarage Main House and all 10 acres of Gardens, Honeymoon suite plus five luxurious bedrooms for your guests, including a Continental Breakfast served the next day.

Ceremony in The Orangery

Welcome Drinks on the Lawn or House Bar - Glass of Mimosa

Wedding Breakfast choice of:

- Vintage Afternoon Tea
- Wood Fired Pizza & Salad

Wine with the Meal

Evening Buffet choice of:

- Cheese & Biscuit Selection
- Bacon Baps & Fish Finger Rolls

DJ until Midnight

Wedding Co-ordinator

For more than 50 adult daytime guests - £54.95 per person (£34.95 for children under 10)  
includes food & drinks, as per package

A maximum of 75 Guests can be seated for the Wedding Breakfast in The Orangery & Lantern Room

### **Approximate Timings for your Day**

- 1pm House & Bar open
- 2pm Ceremony
- 2.30pm Drinks Reception
- 4pm Wedding Breakfast
- 6pm Speeches
- 7pm Evening Guest Arrival
- 8.15pm First Dance & Cutting of the Cake
- 8.30pm Evening Buffet
- 12am Finish