

The Old Vicarage

Venue Hire & Menu's 2022

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 2022

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

		Saturday	Friday & Bank Holidays	Sunday	Weekdays Monday - Thursday
May June July August September	Exclusive Use of the Main House & Marquee	£6495	£5595	£4195	£3995
April October	Exclusive Use of the Main House & Marquee	£4795	£4195	£3595	£3595
November December January February March	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 £9.95

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

Soft Drinks Package £12.50

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

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

£6695 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

£5495
£5595

October - November - December 2021
October - November - December 2022

February - March 2022
February - March 2023

£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