



Weddings at Marwell Hall - 2013

Marwell Hall is the beautiful grade 1 listed building in the centre of Marwell Wildlife. Once home to the Seymour family, the hall now provides one of the most unique venues to hold your wedding on the south coast.

From the smile that greets you to your last dance, every moment of your day will be special. Whether your day is an intimate gathering for a few or a celebration of up to 120 guests, Marwell Hall can cater for all occasions.

Modern comfort with classic style, planning your special day can be easier than you could imagine as the hall has everything you need in one outstanding location.

Our four simply and effectively designed wedding celebratory packages help you plan your special day with ease.

The Ivory Package

The Ivory package is designed to accommodate your Civil ceremony at Marwell Hall but does not include your wedding breakfast or evening reception.

Including exclusive use of Marwell Hall, this package is ideal for groups of upto 80 guests. Hold your ceremony in either our grand Long room or the historic Seymour Library, this package provides everything you need in one historic location.

Included in your package is

- Exclusive use of Marwell Hall
- Dedicated road train to transport your guests from the entrance of the park to Marwell Hall
- Entry to the park for all invited
- 80 Chair covers with colour coordinating bows
- Stunning colour coordinating floral pedestals and long and low arrangement
- Red carpet arrival
- Dedicated functions manager to oversee your day
- A pair of park tickets on your first anniversary

Civil ceremonies are held inside Marwell Hall.

Prices

£1400.00 – January, February, March, October and November

£1600.00 – April and May

£1800.00 – June – September

Additional chair covers - £6.00 each

All prices include VAT @ 20%

Please note that the ivory package excludes Saturday's in April – September inclusive

The Pearl Package

The pearl package allows you to hold your civil ceremony and wedding breakfast at Marwell Hall. There is no evening reception included within this package.

You may host your ceremony in either the Long Room or the Seymour Library which is followed by the transformation of these rooms into a beautiful setting for your first meal as a married couple.

Included in the package is:

- Exclusive use of Marwell Hall
- Dedicated road train to transport your guests from the entrance of the park to Marwell Hall
- Entry to the park for all invited
- Red carpet arrival
- Stunning colour coordinated floral pedestals and long and low arrangement
- 80 Chair covers with colour coordinating bows
- Colour coordinated table stationary
- Use of brides knife
- Crisp table linen in white or your choice of colours
- Professional Toastmaster
- Dedicated functions manager to oversee your day
- A pair of park tickets on your first anniversary

Celebrations held between June and September are held inside our beautiful purpose designed wedding marquee situated in our Secret Garden. Celebrations outside of these months are held inside Marwell Hall.

Prices

£2750.00 – January, February, March, October 6th – November 22nd Inclusive 2013
£2900.00 – April, May and until 6th June 2013
£3600.00 – 7th June – October 5th Inclusive 2013

Additional chair covers - £6.00 each

All prices include VAT @ 20%

The Diamond Package

The Diamond package allows only the wedding breakfast and evening reception to be hosted at Marwell Hall, providing the flexibility to hold the marriage ceremony at a different location.

Included in your package is

- Exclusive use of Marwell Hall for the reception
- Dedicated road train to transport your guests from the entrance of the park to Marwell Hall
- Entry to the park for all invited
- Red carpet arrival
- Stunning colour coordinated floral pedestals and long and low arrangement
- 80 Chair covers with colour coordinating bows
- Colour coordinated table stationary
- Use of brides knife
- Crisp table linen in either white or your choice of colours
- Professional Toastmaster
- Event security for the evening reception
- Dedicated functions manager to oversee your day
- A pair of park tickets on your first anniversary
- Animal encounter

Celebrations held between June and September are held inside our beautiful purpose designed wedding marquee situated in our Secret Garden. Celebrations outside of these months are held inside Marwell Hall.

Prices

£3500.00 – January, February, March, October 6th – November 22nd Inclusive 2013

£3700.00 – April, May and until 6th June 2013

£4500.00 – 7th June – October 5th Inclusive 2013

Additional chair covers - £6.00 each

All prices include VAT @ 20%

The Platinum Package

The Platinum package enables you to hold your entire day in one spectacular location. From start to finish, your special day will begin with your civil ceremony held in either the Long Room or the Seymour Library followed by your wedding breakfast and evening reception.

Included in the package is

- Exclusive use of Marwell Hall for the ceremony and reception
- Dedicated road train to transport your guests from the entrance of the park to Marwell Hall
- Entry to the park for all invited
- Red carpet arrival
- Stunning colour coordinated floral pedestals and long and low arrangement
- 80 Chair covers with colour coordinating bows
- Colour coordinated table stationary
- Use of brides knife
- Crisp table linen
- Professional Toastmaster
- Event security for the evening reception
- Dedicated functions manager to oversee your day
- A pair of park tickets on your first anniversary
- Animal encounter

Celebrations held between June and September are held inside our beautiful purpose designed wedding marquee situated in our Secret Garden. Celebrations outside of these months are held inside Marwell Hall.

Prices

£4000.00 – January, February, March, October 6th – November 22nd Inclusive 2013

£4200.00 – April, May and until 6th June 2013

£4700.00 – 7th June – October 5th Inclusive 2013

Additional chair covers - £6.00 each

All prices include VAT @ 20%

WELCOME

Canapés Selector

Our delicious selection of canapés are the perfect compliment to your reception drinks.

Scottish Smoked Salmon Canapés
Individual cream cheese bites wrapped in smoked salmon

Mini Smoked Salmon Terrines
Creamy lemon and dill bavarois sauce on a rustic rye bread base finished with smoked salmon and dill

Chicken Tikka Topped Naan Breads

Paneer Tikka Topped Naan Breads (V)

Mini Beef and Horseradish Yorkshire Puddings

Mini Cheeseburgers

Mini Beef and Peppercorn en Croutes

Tapas Selection (V)
Red onion and goats cheese tapas

Mini Vol au vents
Prawn Mousse, Goats cheese and basil, Goats cheese and spinach

Please choose 3 items from the above list

30 guests - £249.00

40 guests - £332.00

50 guests - £415.00

60 guests - £498.00

80 guests - £664.00

Additional items are available at £3.00 per person.

Please cater for a minimum of 30 guests.

Prices include VAT @ 20%

Prices are applicable for 2013

PLEASE BE SEATED

Whether you wish to have a three course meal or a buffet for your wedding breakfast or accompany your evening with a BBQ or hog roast, we have the perfect choice of mouth watering menus for you to choose from and tailor to your day.

Starters

Chicken Caesar Salad

Slices of chicken breast on a bed of seasonal salad leaves tossed with parmesan cheese shavings and a light Caesar dressing

£7.25

Parma Ham and Melon Slices

£9.25

Smoked Salmon Parfait

With a citrus centre

£9.10

Pink Grapefruit, Orange and Melon Platter

£5.00

Mozzarella, Tomato and Basil

Served with a pesto and olive oil dressing

£6.90

La Rochelle Chicken Liver Pate

Served with toasted bread and spiced fruit chutney

£7.50

PLEASE BE SEATED

Main Courses

Chicken Supreme

Served with a creamy white wine, mushroom and tarragon sauce

£15.50

Roast Turkey Breast

Accompanied with a creamy leek sauce, fondant potatoes and glazed baby carrots

£22.50

Fillet of Salmon

Served with orange and spring onion sauce and potato cakes

£17.50

Pork Escalopes

Accompanied with cider sauce and served with caramelised baby onions and Pariesenne potatoes

£18.35

Fillet of Beef

Served with a wild mushroom and claret sauce on a rosti of red onion and potato (cooked medium)

£33.00

Sausage and Mash

Pork and leek sausages with the traditional mash potatoes and red onion gravy

£15.50

Vegetarian Main Courses

Galette of Roasted Mediterranean Vegetables

Served with sun dried tomato and basil dressing

£12.50

Baby Spinach and Camembert Tartlet

Accompanied by a glazed shallot and Mediterranean vegetables

£16.00

Feta Cheese Parcel

Feta cheese and Mediterranean vegetables wrapped in filo pastry and served with Mediterranean tomato sauce

£15.35

PLEASE BE SEATED

Desserts

Citrus Lemon Tart served with Orange Cream
£5.70

Fruit Cheesecake accompanied with Fruit Coulis
£7.60

Fresh Fruit Salad served with Cream
£4.60

Strawberry Tart accompanied with Clotted Cream
£6.55

Banoffee Cheesecake
£6.95

Chocolate Truffle Torte with Chocolate Sauce
£6.10

Individual White, Dark and Milk Chocolate Trio
£8.65

Coffee or Tea and Mints
£2.00 per person

Please choose one starter, one main course and one dessert from the list above.

All prices include VAT @ 20%

FOR THE LITTLE ONES

Starter

Cream of Tomato Soup

Melon Cup served with Fresh Fruit and Fruit Coulis

Main Course

Mediterranean Vegetable Pasta Bake
Served with French bread and salad

Tagliatelle Carbonara
Served with garlic bread and salad

Sausage, Mash and Gravy
Pork and leek sausages served with potato mash, peas and onion gravy

Roasted Fillet of Fish
Served with rice and seasonal vegetables

Dessert

Ice Cream and Fudge Sauce

Fresh Fruit Salad and Cream

Raspberry Trifle

Strawberry Cheesecake

Children's safari boxes (suitable for under 3's)
Includes roll, mini cheddars, fruit, drink and Yoghurt
£3.95

Children aged 2-12 – £18.35

Children over 12 are charged at the full adult rate with an adult meal

Children under 2 – please provide own food

All prices include VAT @ 20%

Should you have any special dietary requirements or requirements for children, please contact us and we shall be happy to discuss your individual needs.

FORK BUFFET

Our elegant fork buffet menus make the perfect alternative as a main meal for your wedding breakfast.

Section A – please select 2 options from this list

- Beefsteak in Merlot wine and herb sauce
- Pan-fried Breast of Chicken with a Sweet corn & Thyme Jus
- Fillet of Salmon is Mushroom and Tarragon
- Pork Stroganoff in Mushroom, Brandy and Onion Sauce

Section B (V) – please select 1 option from this list

- Hampshire Garden Vegetables in a rich creamy sauce topped with oats and herb crumble
- Wild Mushroom Ravioli served on a bed of char grilled vegetables
- Nut Roast

Choose five options from the selection below to go with your meal above

- Green Salad
- Tomato, Red onion and Basil Salad
- Cucumber and Mint Salad
- Coleslaw
- Potato salad
- Celery, Apple and Rice Salad
- Caesar Salad Leaves with Croutons and Parmesan Cheese dressing
- Pasta and Chargrilled Vegetable Salad
- Hot minted New Potatoes
- Hot herb roasted New Potatoes
- California Savoury Rice
- Buttered Pasta with fresh herbs
- Medley of fresh vegetables

£27.00 per adult

£25.50 per child

Menus are subject to change

All of the above prices include VAT @ 20%

Prices are applicable for 2013

BBQ MENUS

Our mouth watering BBQ menus make the ideal accompaniment for your evening reception or even as an alternative for your wedding breakfast.

BARBEQUE MENU A

Jumbo sausages with onion slices
Prime beef burgers
Served with a sour dough bun
Freshly baked baguettes & buns
Selection of sauces and dressings

£18.00 per adult
£12.75 per child
(under 12)

BARBEQUE MENU B

4 minute Steak
Marinated chicken skewers
Local pork and leek sausages
Freshly baked baguettes & buns
Selection of dressings

£26.00 per adult
£18.00 per child
(Under 12)

VEGETARIAN BARBEQUE

Roasted Mediterranean Vegetable Burger
Quorn fillet pieces topped with cheese
Corn on the cob
Freshly baked baguettes & buns
Selection of dressings

£18.00 per adult
£12.75 per child
(under 12)

Seafood kebabs are available to add to your BBQ for the additional cost of £8.90 each

Please choose five salads to accompany your BBQ

- Green Salad
- Tomato, Red onion and Basil Salad
- Cucumber and Mint Salad
- Hot Rice Salad
- Cold Rice Salad
- Coleslaw
- Potato salad
- Spiral pesto pasta salad
- Waldorf Salad
- Cous Cous & roasted vegetable salad
- Minted New Potatoes
- Herb Roasted New Potatoes

Menus are subject to change

All of the above prices include VAT @ 20%

Prices are applicable for 2013



AFTERNOON TEA

Afternoon tea is the perfect way to have a wedding breakfast with a difference

Round and a half of sandwiches

Bowls of crisps

Scones, jam and cream

Slices of cake

Tea and coffee

£19.80 per person

EVENING FINGER BUFFET MENUS

Finger Buffet A

Sausage Rolls
Pepperoni Pizza
Mini Local Sausages with a Mash Potato Dip
Southern Fried Chicken Fillets
Thai Style Chicken Sticks
Tempura Mixed Vegetables
Cheese and Tomato Pizza
Vegetable Samosa
Selection of Bridge Filled Rolls

Served with a selection of dips

Please choose 5 items from the above list

£15.55 per guest

Finger Buffet B

Thai Chicken Sticks
Marinated Chicken Fillets with Lime and Chilli
Lamb Samosa
Local Cocktail Sausages with Mash Potato Dip
Salmon Goujons
Mini Cheese Burgers
Fish and Chips
Garlic and Herb Slices
Thai Vegetable Money Bags
Selection of Mini Filled Rolls

Served with a selection of dips

Please choose 5 items from the above list

£19.35 per guest

All prices include VAT @ 20%

Catering for a minimum of 50% of your total number of evening guests

EVENING FINGER BUFFET MENUS

Cheeseboard

Red Leicester
Cheddar
Stilton
Brie

Biscuits for cheese
Grapes and chutney

£21.45 per person

Bacon & Egg Rolls and Chips

With selection of sauces

£7.50 per person

Sandwiches Platter

Selection of sandwiches (1 & 1/2 rounds per person), crisps and fruit

£8.50 per person

All prices include VAT @ 20%

Please cater for a minimum of 60% of your total number of evening guests

RAISE A GLASS

WINE LIST

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Bottle

White Wines

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| 1 | Arazzo Pinot Grigio, Italy. (2007) | £17.50 |
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This wine shows all the fresh green and citrus flavours that you would hope for with a clean refreshing finish .

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| 2 | Jackalberry Chenin Blanc, South Africa. (2007) | £18.50 |
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A Cape crusader that takes no prisoners, slashing its way through pear, peach and red apples fruit on to a finely poised finale .

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| 3 | Furious Boar Chardonnay, USA. (2007) | £18.50 |
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Really fresh chardonnay that's full of pineapple, pears, apple and lemon with delicious toasted almond flavours coming from the oak.

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| 4 | Friendly Gruner Veltliner Laurenz und Sophie, Austria. (2006) | £35.00 |
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Austria's wonder grape puts in another star turn. Now resplendent in bright green livery, the friendly GV delivers its customary and bewildering array of delicious flavours; peach, apple, pepper, you name it, this wines got it.

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| 5 | Chablis Francoise Chauvenet, Burgundy. (2007) | £46.00 |
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Every list needs a Chablis, and this one really delivers the goods. A brilliant mix of crisp green apple fruit and richer honeyed notes

Red Wines

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| 6 | Saam Pinotage, South Africa. (2007) | £18.50 |
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Like a springbok rugby player with a heart. This is all muscle and Brawn on the outside but has a soft juicy centre underneath

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| 7 | Furious Boar Merlot, USA. (2006) | £18.50 |
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Gutsy, bold and full of black cherry, cassis and liquorice flavours.

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| 8 | Senorio De Labarata Rioja Crizana, Spain. (2004) | £25.50 |
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A veritable melting pot of cherries, berries, spices and vanilla with the usual ageing process of 6 months in cask for 12 months.

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| 9 | Loredona Monterey County Pinot Noir, USA. (2005) | £41.50 |
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This pinot noir is produced from grapes sourced in this cool climate region of California and forms part of Delicatos Premium Estate Range. Go sideways for this ripe, juicy, cherry-filled wine that really delivers flavour for the price.

Rose Wines

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| 10 | Furious Boar Zinfandel Rose, USA. (2007)
UK wine drinkers love Zinfandel rose and with wine like this you can see why! | £18.50 |
| 11 | Pinot Grigio Ramato Delle Venezie, Italy. (2007)
A stylish Pinot Grigio rose with upfront strawberry fruit backed up by a crisp acidity and a hint of lemon. Brilliant summer drinking. | £18.00 |

Sparkling Wine

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| 12 | Marquis De La Tour Brut, Loire Valley France
Delicious great value sparkling wine that is the perfect choice for any occasion that demands a touch of indulgence. | £19.00 |
| 14 | Marquis De La Tour Brut, Loire Valley France (Rose)
A great alternative to Champagne, this sparkler has light Strawberry and red cherry flavours and is perfect for any occasion | £25.00 |
| 15 | Conti Neri Prosecco di Prosecco NV, Italy.
Brilliant Italian sparkler with lots of easygoing soft apple and pear fruit. A perfect bubbly for any occasion. | £30.50 |
| 16 | Cava Rosado Brut (Rose)
Showing all the elegance and quality that Cava can provide, this has beautiful red summer fruit flavours followed by a long creamy finish. | £36.50 |

Champagne

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| 17 | Veuve Delaroy Brut NV, Champagne.
Veuve Delaroy is a soft, delicate Champagne that offers cracking value For money. Lots of zingy citrus fruits and nutty almond notes on both the Nose and palate. | £62.00 |
| 18 | Veuve Delaroy Rose NV, Champagne
Wild strawberries, juicy redcurrants and toasted hazelnuts all play a part In this smashing pink fizz from a great Champagne house. | £86.00 |

Small Bottles

These 187ml bottles make the perfect accompaniment to a buffet meal.

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| 19 | Furious Boar Chardonnay | £7.20 |
| 20 | Furious Boar Merlot | £7.20 |
| 21 | Furious Boar Zinfandel Rose | £7.20 |

Drinks Reception

We can provide a selection of drinks for your guests for a drinks reception following a wedding ceremony or prior to a banquet. Please choose from the list below.

Bucks Fizz Made with sparkling wine	£4.50 per glass
Bucks Fizz Made with Champagne	£6.50 per glass
Kir Royale Made with sparkling wine	£6.50 per glass
Kir Royale Made with Champagne	£7.50 per glass
Mulled Wine	£3.50 per glass
Pimms & Lemonade	£5.50 per glass
Summer Crush Orange and cranberry juice	£2.50 per glass

Soft Drinks

Mineral water and jugs of soft drink are available to purchase to accompany your drinks reception or banquet meal.

Still Water 1 litre bottles	£3.50
Sparkling Water 1 litre bottles	£3.50
Orange juice jugs 1 litre	£4.50
Apple juice jugs 1 litre	£4.50
Cranberry juice jugs 1 litre	£4.50

Menus are subject to change

All of the above prices include VAT @ 20%

Prices are applicable for 2013

THOSE LITTLE EXTRAS

This timeless venue situated in the centre of 100 acres of Wildlife Park enables you to add some unique touches to your day.

Coloured Table Cloths - £9.70 each

Coloured napkins - £3.00 each

Additional chair covers - £6.00 each

Venue Lighting – from £500.00 – please ask for further details.

Why not take a walk on the wild side and ask our functions team about an animal encounter.

£100.00 – price is applicable only for the Ivory and Pearl package.

We are happy to provide a list of local wedding suppliers to assist you with your plans for your special day. However we cannot take any responsibility for these private companies.

GET IN TOUCH....

Here is just a little more information to help you.

In order to appreciate this stunning and unique venue, we suggest making a time to visit Marwell Hall and meet our functions team who will be delighted to show you around and answer any questions that you may have.

We can accommodate your wedding on any day of the week in any month excluding December. Dates are subject to availability.

Please contact our functions team on 01962 777966 or 01962 777936 or at events@marwell.org.uk