

WEDDINGS AT ELMERS COURT HOTEL & RESORT









MAKE YOUR DREAM DAY A REALITY

Congratulations on your engagement and thank you for considering Macdonald Elmers Court Hotel & Resort as a venue for your forthcoming wedding day.

Set within 23 acres of beautiful grounds, the 19th century Manor House has retained all of its original character and features. Our venue will provide you with the perfect surroundings for your special day with spectacular photography opportunities all year round.

Whether you are looking for an indoor or outdoor ceremony, we offer an array of elegant and traditional settings all of which overlook magnificent views of the Solent.

You and your guests can enjoy Champagne and canapés on our Queen Mary lawn or in our Tudor style Music Bar, make your way into our 'grand' Ballroom for a sumptuous wedding breakfast and finish the day with an evening of celebration.

WEDDING SUITES & CEREMONY ROOMS

We offer a collection of wedding suites and ceremony rooms each with a unique style and character, granting you the most elegant setting for your perfect day from your grand entrance to your fond farewells.

BALLROOM

The Ballroom is the centrepiece of Macdonald Elmers Court Hotel and is one of the three rooms licensed for civil ceremonies. With its towering sculpted ceiling and imposing fireplace, it is a magnificent venue for the wedding breakfast seating up to 100 guests. This room also has a dancefloor, and is adjoined to our Music Bar which combined with the Ballroom holds a maximum of 180 guests for your evening celebration.

WATERFORD ROOM

The Waterford room accommodates up to 100 guests for a civil ceremony. Overlooking the Queen Mary lawn and the Solent, this room lends more than a little grandeur for your wedding with classic décor to suit most tastes.

GLENVILLE ROOM

Our Glenville room is our smallest licensed room for civil ceremonies, suitable for more intimate weddings of up to 40. This elegant room needs little decoration with its large fireplace and charming character.

VERANDA

In the warmer months you can hold your ceremony outside on our Veranda with its fantastic views in the background making the most idyllic setting for your special day.

YOUR CEREMONY

Licensed for civil or religious marriages, Macdonald Elmers Court Hotel & Resort can accommodate your choice of ceremony and can offer guidance on the steps to take to organise the most important part of your day.







THE WEDDING THE HEART OF YOUR DAY

Whatever you're looking for we will provide a totally unique wedding perfect for you. An elegant extravaganza, beautifully simple ceremony or a bespoke wedding breakfast. With wedding packages to suit all seasons, budgets and timelines, we guarantee we will have thought of everything.

THE HEART OF YOUR DAY

Every wedding is uniquely special, and we believe your big day should reflect this. Plan every element of your perfect day with our wedding team. Our packages are flexible, with the ability to add additional guests as required or personalise in any way you choose.

We tailor make weddings to suit your wedding vision, we'll make sure everything is exactly the way you want it. Summer, autumn or winter, to a last minute whirlwind wedding, we've got a package for every occasion. View all our packages available within our inserts.

FINISHING TOUCHES

Pre-wedding get togethers; soothing spa days and private dining are all on our menu of extras just for you. Ask our wedding team about all the options available to truly give you a once in a lifetime wedding experience.

Thank you to you and your amazing team at the hotel for making our day so special. It was absolutely perfect and couldn't have asked for it any other way. You all went above and beyond to cater for us and look after us. "

- Lisa & Chris, September

THE WEDDING BREAKFAST

YOUR FIRST MEAL AS HUSBAND AND WIFE

Be inspired by our chef's passion for food, our menus are written with flair that will impress each and every one of your guests.

Traditional cuisine seasoned with modern cooking methods and techniques, resulting in delectable courses. A choice of menus, canapés and buffet packages are available to add the finishing touches to your special day.

Our Head Chef and award winning team are passionate about the food they serve and know, when it comes to quality, it is the little details that make all the difference. That is why they use only the finest seasonal ingredients and source only the best produce available.

We were very happy with every aspect of the hotel, including the service we and our guests received from the hospitality staff and especially with the delicious food that was served at our wedding breakfast.

Macdonald Elmers Court Hotel & Resort is a beautiful venue with a wonderful team working there and it will always be a fond part of our very special memories from our big day."

- Clare & Anthony, May







WILLOW PACKAGE -

With views that overlook our beautiful gardens, the Solent and the Isle of Wight. Our 19th century manor house offers great character for your wedding.

Package Includes:

Room hire of the Ballroom and Music Bar until midnight for the wedding breakfast and evening reception

Dedicated Wedding Co-ordinator

Banqueting Manager to act as toastmaster

Red carpet

One reception drink per guest of Prosecco, Pimm's or bottled beer

Three course meal followed by coffee and petit fours

Half a bottle of selected wine per person

One glass of sparkling wine for the toast

Tables dressed with white linen and napkins

Use of silver cake stand and knife

Complimentary Feature Suite for the night of the wedding and breakfast the following morning

Complimentary date night menu tasting for two

Extensive list of suppliers

WILLOW PACKAGE		
April – October	£5,000.00 for 50 guests	Additional day guests £95.00 per person
November – March	£4,500.00 for 50 guests	Additional day guests £85.00 per person
Sunday to Thursday (excluding Bank Holiday Sundays)	10% off above price per guest	

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Our magnificent manor house has stunning views over Lymington marina, the Solent and across to the Isle of Wight providing an amazing background for your wedding photos.

Package Includes:

Room hire of the Ballroom and Music Bar until midnight for the wedding breakfast and evening reception

Dedicated Wedding Co-ordinator

Banqueting manager to act as toastmaster

Red carpet

Two reception drinks per guest of Prosecco, Pimm's or bottled beer

A selection of three canapés

Three-course wedding breakfast followed by coffee and petit fours

Half bottle of selected wine per person

Use of silver cake stand and knife

One glass of sparkling wine for the toast

Evening finger buffet

Tables dressed with white linen and napkins

Chiavari chairs or white chair covers with a coloured sash

Complimentary Feature Suite with a bottle of Champagne for the night of the wedding and breakfast the following morning

Complimentary date night menu tasting for two

Extensive list of suppliers

ELM PACKAGE		
April – October	£5,750.00 for 50 guests	Additional day guests £110.00 per person
November – March	£5,250.00 for 50 guests	Additional day guests £100.00 per person
Additional evening guests	£15.95 per person	
Sunday to Thursday (excluding Bank Holiday Sundays)	10% off above price per guest	

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All details are correct at time of going to print, however may be subject to change from time to time. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your wedding coordinator. For full terms and conditions, please visit our website.

WINTER SPARKLE PACKAGE

Ceremony room hire of our Waterford or Glenville Suite

Room hire of our Ballroom and music bar for the wedding breakfast & evening reception

Banqueting Manager to run the day

Red carpet

One reception drink per guest of Mulled wine or sparkling elderflower

Three course meal per guest followed by coffee and petit fours

Half bottle of house wine per guest served with the meal

Use of cake stand and knife

Tables dressed with white linen and napkins

In the evening, BBQ pulled pork brioche baps with French fries

Complimentary date night menu tasting for two

Complimentary Feature Suite for the night of the wedding and breakfast the following morning

Extensive list of suppliers

WINTER SPARKLE PACKAGE Minimum numbers 50 adults		
November – March	£4,500.00 for 50 day guests	Additional day guests £80.00 per person
Additional evening guests	£12.50 per person	

Starters

Goat's cheese & red onion tart, baby leaf salad

Ballotine of chicken, Parma ham, honey and mustard dressing

Pressed wild duck terrine, toasted brioche, rocket and orange salad

Leek and potato soup, crispy bacon lardons

Mains

Scottish lamb rump, gratin potato, green beans, rosemary jus

Confit of duck leg, creamed potatoes, pak choi, sticky orange sauce

Slow roasted shoulder of pork, ratatouille, gratin potatoes, and cider jus

Roasted cod loin, crisp new potatoes, Samphire, noilly prat sauce

Pan fried sirloin of Scottish beef, Yorkshire pudding, chateau potatoes, wild mushroom and tarragon jus

(£5 supplement per person)

Desserts

Classic lemon tart, Champagne sorbet

Rich chocolate tart, raspberry sorbet

White chocolate bread and butter pudding, crème anglaise

Banoffee cheesecake

Apple and rhubarb crumble, vanilla custard

Please choose one dish per course or alternatively offer a choice menu for each course at a supplementary charge of £3 per person for two choices or £5 per person for three choices per person.

WINTER SPARKLE WEDDING MENU

Starters

Slow roasted tomato and thyme soup rosary ash goat's cheese croutons

Trio of melon, rocket, Parma ham, balsamic glaze

Ham hock terrine, toasted brioche, piccalilli

Atlantic prawn cocktail, Marie Rose sauce, oven baked wholemeal wafer

Mains

Pan fried chicken breast, creamed potato, crisp Parma ham, forest mushroom and thyme jus

Outdoor reared pork belly, celeriac Dauphinoise, apple chutney, cider & mustard jus

Slow cooked shin of beef, horseradish mash, braised red cabbage, red wine jus

Pan roasted fillet of hake, chorizo crushed new potatoes, wilted spinach, hollandaise sauce

Dessert

Honeycomb cheesecake, New Forest honeycomb ice cream

Lemon and Champagne Posset, candied lemon zest, fresh raspberry salad

Belgian white chocolate crème Brulee, roasted plum, shortbread biscuit

Chocolate brownie clotted cream ice cream, salted caramel

Please choose one dish per course or alternatively offer a choice menu for each course at a supplementary charge of £3 per person for two choices or £5 per person for three choices per person.

Starters

Celeriac veloute Sourdough, truffled celeriac, herb oil (VE)

Quinoa, avocado and Hummus salad, preserved orange dressing (VE)

Salt baked carrot, fennel panna cotta, herb crumble (V)

Twice baked cheese soufflé, celery, candied walnut and apple salad (V)

Mains

Herb and garlic stuffed roasted cauliflower, tomato and pepper coulis (VE)

Chickpea and squash curry, braised rice, mango chutney, homemade flatbreads (VE)

Gnocchi, toasted walnuts, spinach, sundried tomatoes, herb oil (V)

Rotolo spinach, goat's cheese, butternut squash, Pesto, crispy basil (V)

Dessert

Chocolate avocado mousse, chocolate soil, banana chocolate ice cream (VE)

Baked apple, sultana and cinnamon relish, whipped custard (VE)

Sticky toffee and pear pudding, salted caramel sauce (V)

— CHILDREN'S MENU ——

Children can choose from the adult's or children's menu.

Starters

Cheese on toast, on crisp bloomer bread

Tomato soup

Seasonal melon and berries

Mains

Free range outdoor reared pork sausage, seasonal greens, mash, onion gravy

Chef's free-range roast chicken dinner, new potatoes and seasonal greens

Scottish beef mini burger, chunky chips, ketchup

Fresh white fish in a crispy batter, chips and peas

Desserts

Chocolate and strawberry ice cream

Fresh fruit salad

Fudge sundae with ice cream, banana and toffee sauce

Two courses – £15.95 per guest

Three courses – £19.95 per guest

Adult's menu – £39.95 per guest

(Children are aged 17 and under)

EVENING BUFFFT -

Finger Buffet – £15.95 per guest

Selection of filled Ciabatta

Lemon sole goujons homemade tartare sauce

Classic sage and apple sausage rolls

Cajun spiced potato wedges

Homemade Margarita pizza slice

Honey and mustard chicken drumsticks

Sharing Board - £18.95 per guest

Selection of British cheeses

Parma ham Salami Roast beef

Classic pork pie

Artisan Breads & Biscuits

Pickles and chutneys mixed olives

BBQ - £24.95 per guest

Scottish beef Burgers, baps and fried onion

Cumberland pork sausages

Mixed vegetable skewers

½ jacket potatoes

Corn on the cob melted butter

Red Leicester cheese

Baby gem lettuce, plum tomato and cucumber

Homemade coleslaw

Roasted vegetable pasta salad

Hog Roast – £23.95 per guest

Slow cooked whole hog

Caramelized Apple sauce

Jacket potato or Chunky Chips

Baby gem lettuce, plum tomato and cucumber

Homemade Coleslaw

Roasted vegetable pasta salad

You are required to cater for a minimum of 50 guests with the hog roast option and 80% of total guests.

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LITTLE EXTRAS -

Canapés

Goats cheese and olive tartlet

Vegetable Pakora

Marinated feta skewer

Ham and piccalilli crostini

Chicken and mushroom fritter

Mini lamb Kofta's, mint yoghurt

Smoked salmon Blini Salmon caviar

Elmers Mini crab bon bon

Prawns in filo

£2.95 each or three for £7.95 per person

Artisan Cheese Boards

Selection of Artisan cheeses

Biscuits

Breads

Celery

Grapes

Chutney

£12 per person or £100 for a board to cater for 10 people

Pimp Your Prosecco

A choice of fruit juices, fresh fruit, and fruit cordials set up for you and your guests to pimp your prosecco!

£150.00 per 50 guests

New Forest Ice Cream Bike

A selection of ice creams available before the wedding breakfast or as an addition to your evening buffet.

£2.95 per person

Smores Kit Hamper

A hamper full of tasty treats to make your own Smores. A selection of digestives and marshmallows for you to roast over our firepit.

Hamper to cater for 10 people - £25.00

Midnight Snacks

Fish and chips in a cone	£6.00
Bacon baps	£6.00
Sausages & fried onion butties	£6.50
Pulled pork bap	£6.50
Additional cones of chips	£3.00

DRINKS —

Wines		Cocktails	
Bottles of house wine	£24.20	Champagne mojito	£10.50
Bottle of Prosecco	£38.50	Mojito	£8.50
Bottle of Champagne	£63.80	Dark & Stormy	£8.50
An extensive wine list is available,		Cosmopolitan	£8.50
please ask for further details.		Margarita	£8.50
		These can be served in pitchers that serve 10 at £75.00	
Soft Drinks (By the jug)			
Apple or orange juice	£8.00		
Orange & lemonade	£7.50	Corkage Fees	
Elderflower & lemonade	£7.30	Wine	£15.00 per bottle
Fruit cordial & lemonade	£7.30	Sparkling wine	£20.00 per bottle
Coke or lemonade	£7.20	Champagne	£25.00 per bottle
Squash	£4.00		
The Classics (by the glass)			
Pimm's	£5.60		
Winter Pimm's	£5.60		
Bucks fizz	£5.60		
Bottled beer	£3.80		
Prosecco	£6.50		
Peach bellini	£7.85		
Elderflower Prosecco	£7.25		
Champagne	£12.50		

THE CEREMONY ———

Licensed for civil or religious marriages, Macdonald Elmers Court Hotel & Resort can accommodate your choice of ceremony and offer guidance on the steps to take to organise the most important part of the day.

Licensed Civil Ceremony Rooms

Ballroom (capacity 120) – £750

Waterford (capacity 100) - £500

Glenville (capacity 60) – £400

Veranda Outside Ceremony (capacity 120) – £600

2 ½ hours turnaround required from Ballroom ceremony to Ballroom wedding breakfast. In case of poor weather conditions, the ceremony will take place in the Waterford or Glenville depending on numbers, the final decision on this is made by the Registrar.

The registrar will need to be booked directly by the couple. Booking is possible up to two years to the day prior to your wedding date.

Please note an external charge will apply.

To book a civil wedding ceremony, please contact:

Hampshire registration service

registration.hq@hants.gov.uk 0300 555 1392

Trevor English (independent celebrant)

trevorenglish@btopenworld.com 07908227957 / 02380846888

ACCOMMODATION -

All our hotel bedrooms offer the following facilities:

- Flat screen TV Direct dial telephone
- Free Wi-Fi Tea and coffee making facilities
 - Use of the leisure facilities

We are delighted to offer a reserve of 10 Classic rooms for the night of your wedding as part of your wedding allocation, the prices are given on a Best Available Rate at time of booking with a further 10% discount per room.

Check-in time is from 3.00pm. Check out time is 11.00am.

We cannot guarantee an early check-in and therefore recommend staying the night before. Rates are all based on two adults sharing, bed & breakfast.

Additional accommodation after the 10 allocated rooms have been booked is subject to availability at the time of booking and will be offered a 5% discount off the Best Available Rate at the time of booking.

Guests can call the Events team on 01590 646 504 to book these bedrooms by quoting your wedding party. Full prepayment is required at the time of booking and the reservations are non-transferable and non-refundable.

Upgrades including family rooms are available to book for a supplement.

Please contact the Events team for more information.

Lodge Apartments are also available to book, minimum night stays do apply for apartments. Wedding discount is not given for any lodge bookings. A choice of studio, I bed and 2 bed apartments are available dependant on availability. To book please contact resort reservations directly on 0344 879 9102 or resort.reservations@macdonald-hotels.co.uk

FINISHING TOUCHES —

Outdoor Lawn Games

For £120.00 we can supply 4 fun garden games to use for the duration of the day on our lawn. One to keep the kids and adults entertained!

Full list of games available on request.

Firepit

Wow your guests with our outdoor wood burner firepit! Perfect for both summer and winter weddings, this is the best way to kick off your evening reception by cosying up in front of the fire. The cost of this is $\pounds 50$.

Late Night Bar Extension

Don't want the night to end? Our private Music Bar closing time can be extended until Iam for all you partygoers who never want the fun to end! The cost of this is £200.00.

Candelabras

We can supply 5 large candelabras as centrepieces for your wedding. £50 to hire 5, or £75 to hire 5 with candles.

Pre-Wedding Pamper

Whether you are planning an indulgent pre-wedding spa break with your girl gang or just simply want to unwind and prepare for the big day, you and your wedding party receive 15% discount off treatments when booked direct.

Bespoke Pre-Wedding Events

If you want to take your wedding from a one day celebration to a few days' worth of fun, speak to your wedding coordinator about how we can wow you before your wedding day even arrives! Bespoke pre-wedding events available on enquiry.

Menu Tasting

Menu tasting is included complimentary for the couple, however if you wish to bring friends and family along to experience the menu tasting this can be arranged for £35 per head for a 3 course meal.

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---- ALLERGENS ------

All our Food and Drink suppliers have been vetted and are accredited to the highest food standards: SALSA or BRC food safety accreditations. Under no circumstances should unauthorised food or drink suppliers be used.

Please see below our latest Allergen and Food provenance statements:

Allergen Statement

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

Food Provenance Statement

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.

For more information contact our wedding team on special events. elmers court@macdonald-hotels.co.uk

