



AND SO YOUR ADVENTURE

Begins

On behalf of Botley Park Hotel & Spa, we would like to take this opportunity to congratulate you both on your forthcoming wedding.

From your very first visit to the moment you walk down the aisle on your special day, our wedding team are here to deliver every part of your experience so that when the time comes, you can simply relax and enjoy the magic of your special day.

Set in the heart of the Hampshire Countryside and within easy reach of the vibrant coastal city of Southampton, we are proud to offer you a choice of contemporary reception rooms, sparkling service and a tempting array of specially selected menus. We understand that your wedding is a unique celebration, for which we have an experienced wedding coordinator on hand to help plan every stage of this magical day, ensuring that all goes smoothly. From intimate gatherings to lavish celebrations; at Botley Park Hotel & Spa, your personal wedding coordinators are on hand to help you create the wedding you've always dreamed of.

Nothing was too much trouble and you always had time for endless questions and queries! We had the most wonderful of days, so many people have commented on how lovely the food was and how smoothly the day went.

- Mr & Mrs Preston.

YOUR Wedding

Every wedding is uniquely special, and we believe your big day should reflect this. Our staff will gladly assist you with finding a package to suit your budget, and our dedicated wedding team will help you with all aspects of planning your special day. 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, so we'll make sure everything is exactly the way you want it. Summer, autumn, winter or spring, or even a last-minute whirlwind wedding, we've got a package for every occasion.

We are dedicated to providing food of the highest quality and our head chef will work together with you to ensure your wedding breakfast is a highlight of your day. We can also recommend suppliers and work together with them to make sure all the little extras are in place.

Here at Botley Park Hotel & Spa, we have a range of outdoor activities and water sports right on our doorstep - making our hotel ideal for your hen and stag weekends too.





WHERE TO SAY

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Say 'I Do' with your guests seated around you to witness and share in your special moment. A number of rooms here at Botley Park Hotel & Spa can be used for civil ceremonies.

FAIR OAK SUITE

Our largest, most contemporary and stylish banqueting suite comes complete with its own bar and private entrance. Able to accommodate up to 350 guests, it also has natural light and air conditioning.

HAMPSHIRE GROVE SUITE

Tasteful and traditional, our Hampshire Grove Suite is ideal for weddings and has its own entrance and bar. This suite can cater for up to 180 guests for your wedding breakfast.

HAWTHORNE SUITE

Perfect for more intimate celebrations, the Hawthorne is decorated with a feeling of warmth and can cater for up to 60 guests for your wedding breakfast.

SOVEREIGN & PAXTON SUITES

The versatile Sovereign and Paxton Suite can be split into two or combined as one large function room which can comfortably accommodate up to 150 guests.

KNIGHTWOOD OAK SUITE

Perfect for smaller, intimate weddings, our Knightwood Oak Suite can accommodate weddings for up to 40 guests.

CIVIL CEREMONIES

The registrar needs to be booked direct by the wedding couple. It is your responsibility to ensure that all legal preliminaries for your wedding are completed and that the registration officers are available to conduct your ceremony.

Winchester Registry Office, Castle Hill, High Street, Winchester, SO23 8UH

Telephone: 0300 555 1392

WEDDING Breakfast

Your first meal as newlyweds.

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 English 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 that when it comes to quality, it is the little details that make all the difference. That is why we use only the finest seasonal ingredients and source the best produce available, where possible local and organic.

PRE & POST WEDDING DINNER OPTIONS

In the lead up to the big day, extend your celebrations and take the opportunity to invite family and friends to a pre-wedding private dining get together. We can also arrange a private breakfast the morning after the wedding, giving you more time with your nearest and dearest.



FINISHING



ROOMS

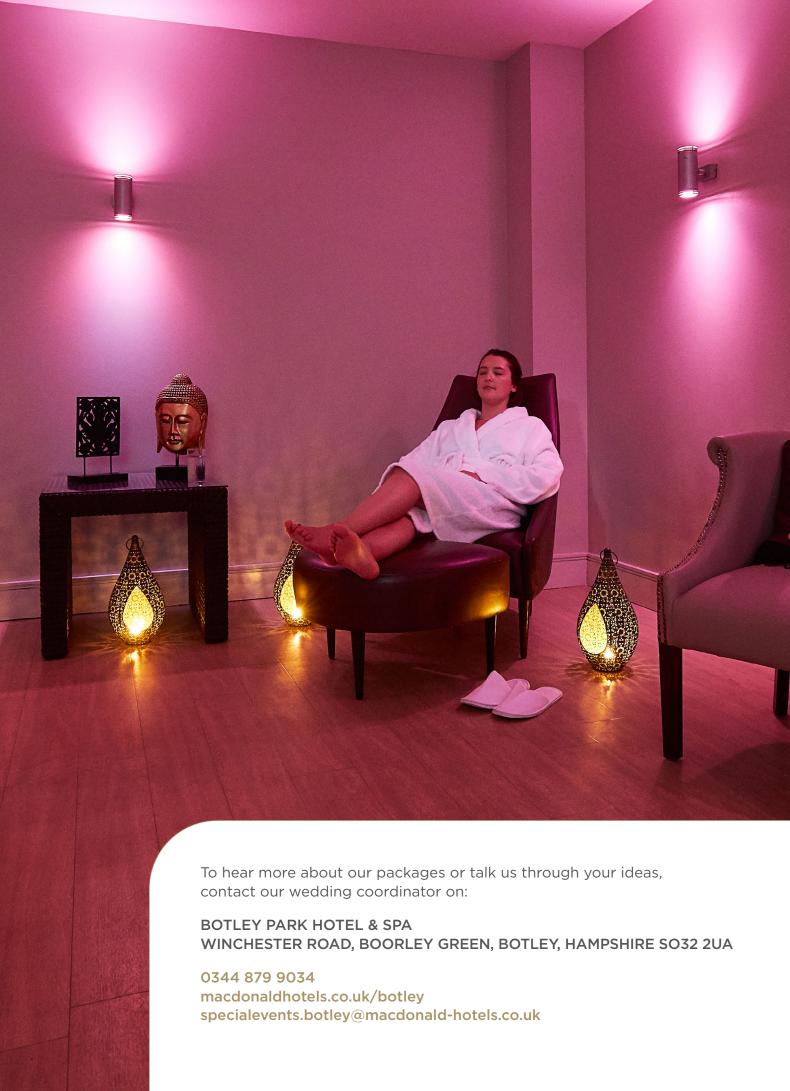
Our 130 elegant bedrooms are comfortable and traditionally furnished, with everything you need at your fingertips – including complementary Wi-Fi. We also provide the little extras that count – such as luxury ELEMIS toiletries.

We have several room types to cater for all requirements including suites, deluxe, family and accessible rooms, all created to help you unwind and rest. As part of your wedding package, we also offer a special rate to any guests for your wedding who require accommodation at Botley Park Hotel & Spa.

SPA

There's no better place to give your mind, body and soul the ultimate treat: luxury time spent in our spa and leisure club. Take a leisurely swim in our pool, then unwind in our relaxation room before indulging in a fabulous ELEMIS treatment. Why not book in for a spa day or break ahead of the wedding to take a break from planning your special day?

Overnight guests have complimentary use of our spa pool, sauna, steam room and gym.





THE PROPOSAL



We understand that your wedding is a unique celebration, for which we have an experienced wedding team on hand to help plan every stage of your magical day and make it the day you have always dreamed of.

- Dedicated Wedding Coordinator
- Banqueting Manager to run the day
- · Arrival drinks reception
- Three-course wedding breakfast
- Glass of wine with the wedding breakfast
- Glass of fizz to toast
- White linen cloths and napkins

- Red carpet
- · Cake stand and knife
- Complimentary menu tasting
- Feature room on the night of your wedding
- Complimentary stay for your first wedding anniversary

	Per adult	Per child 13-17yrs	Per child 3-12yrs
2025	£90	£52.50	£32.50
2026	£95	£55	£35
2027	£100	£57.50	£37.50
2028	£105	£60	£40

All details are correct at time of going to print, however may be subject to change. Terms and conditions apply, contact the wedding team for full details.

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THE WHIRLWIND



Say I DO and take advantage of our inclusive wedding package.

- Dedicated wedding coordinator
- Banqueting Manager to run the day
- Floral table arrangements
- White chair covers and coloured sash
- Arrival drinks reception
- Three-course wedding breakfast
- Glass of wine with the wedding breakfast
- Glass of fizz to toast
- Bacon, sausage and egg baps

for the evening

- DJ and dance floor
- White linen cloths and napkins
- Red carpet
- · Cake stand and knife
- · Complimentary menu tasting
- Complimentary feature room on the night of your wedding

	50 day & 75 evening guests	75 day & 100 evening guests	100 day & 125 evening guests	125 day & 150 evening guests	
2025	£7495	£10,250	£12,595	£15,095	
2026	£7995	£10,750	£13,095	£15,595	
2027	£8495	£11,250	£13,595	£16,095	
2028	£8995	£11,750	£14,095	£16,595	
Additional Guests	Full Day £95 per adult & Evening Guests £15 per adult				

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THE AFTERNOON TEA

Wedding Package

A typical British affair.

- Dedicated Wedding Coordinator
- Banqueting Manager to run the day
- Arrival drinks reception
- Full traditional high tea
- · Glass of fizz to toast
- White linen cloths and napkins
- White chair covers and coloured sash

- Red carpet
- · Cake stand and knife
- · Complimentary menu tasting
- Feature room on the night of your wedding
- Complimentary stay for your first wedding anniversary

	Per adult	Per child 13-17yrs	Per child 3-12yrs
2026	£84.95	£42.45	£22.50
2027	£89.95	£44.95	£30
2028	£89.95	£44.95	£30

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WEDDING BREAKFAST



STARTERS

Vegetable and lentil soup with herb snippets (VE)

Chunky Hampshire leek and sweet potato soup (VE)

Roasted plum tomato, sweet red pepper and courgette soup basil cream (VE)

Outdoor reared belly of pork and Wiltshire ham hock terrine, poached apricots

Thai chicken and green onion cake spice sweetcorn salsa

Red Tractor baby chicken and duck pressing, plum jam, toasted brioche

Classic prawn cocktail

Warm candied red onion and English brie tart rustic tomato salsa (V)

Smoked haddock and cheese tart saffron creamed leeks

MAIN COURSE

Sautéed breast of Red Tractor Chicken, potato pressing, savoy cabbage, glazed carrot, thyme and port wine jus

Slow-cooked reared belly of pork rosemary glazed vegetables, creamed potato, apple and cider jus

Slow-cooked daube of Scottish beef creamed potato, glazed vegetables, madeira, thyme and tomato jus

Pot-roasted shank of Scottish lamb dauphinoise potatoes, rosemary vegetables, red wine and smoked garlic jus

Grilled fillet of cod Provencal vegetables, new potatoes and green beans

Roasted sweet pepper and cherry tomato fettuccini pesto and garlic cream (VE)

Mushroom and leek carbonara (VF)

Baby spinach and roast butternut squash risotto petit herb salad (VE)

Roasted Province vegetable tart aubergine caviar and tomato dressing (V)

DESSERT

Sticky toffee pudding vanilla stem ice cream and toffee sauce

Chocolate cheesecake (VE)

Simple lemon tart raspberry sorbet

Strawberry torte champagne poached fruit

Apple tart tatin vanilla ice cream

Chocolate brownie chocolate sauce (GF)

Coffee and mints £3.95 per person

V = Vegetarian, VE = Vegan, DF = Dairy Free, GF = Gluten Free

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BUFFETS, BBQ & HOG ROAST



FINGER BUFFET

Selection of finger sandwiches (GF, DF, V & VE options available)

Plus select 4 or 5 items from the below:

Hot and spicy potato wedges (V)

Sweet potato fries (V)

Hot and spicy chicken wings

Cocktail sausage rolls

Cheese and tomato pizza

Chicken goujons honey mayo

Fish goujons tartare dip

Tomato and basil quiche (V)

Vegetable spring rolls (V)

Courgette, mushroom and chilli pizza (V)

Onion bhajis, cucumber and mint yoghurt (V)

5 items £21.95 per person 6 items £26.95 per person

BBQ

Prime Scottish beef burger

Outdoor reared pork sausage

BBQ chicken drumsticks

Vegetable paella (VG)

Mixed leaves, tomato & red onion salad, coleslaw, mini baked potatoes

Fried onions, cheese slices

Cheesecake

(minimum of 50 people)

£47.50 per person

HOG ROAST

Outdoor reared hog roast

Sage and onion stuffing

Apple sauce

Salad leaves

Tomato and red onion salad, coleslaw, mini baked potatoes

Cheesecake

(minimum of 50 people)

£42.50 per person

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SOMETHING



CANAPÉS

Roasted beef and horseradish

Tomato, mozzarella and pesto (V)

Mini garlic and herb focaccia (V)

Tomato and onion beignet (V)

Vegetable risotto ball (V)

Smoked salmon and crème fraiche (V)

Parma ham and melon

Assorted dim sum and dips (V)

3 items **£12.95**

5 items **£16.95**

6 items £19.95

CHEESEBOARD

Selection of cheeses

with grapes, celery, chutney and crackers

Serves 8-10 people £115

EVENING BUFFET

SNACKS CHOOSE FROM:

Fish and chip cones

Sausage and chip cones

Chicken and chip cones

Pizza slice and wedges

£14.95 per person

MIDNIGHT MUNCHIES

Bacon, egg and sausage baps and potato wedges

£10.95 per person

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ADDITIONAL



SORBET

Lemon Raspberry Lemon and lime £4.95 per person

CHEESE PLATE

Selection of three cheeses crackers, celery, grapes and chutney

£12.95 per person

CHEESE PLATE & PORT

Selection of three cheeses crackers, chutney, grapes and served with a glass of port

£19.95 per person

WINE & COCKTAILS

Glass of Pimm's, Sunnyside Prosecco, Mojito, Passion Fruit Martinis

£9.95 per person

Supplement of £3.50 per person when upgrading your arrival drinks reception

WINE UPGRADE

Upgrade your glass of wine with the meal to half a bottle of wine per person for only £12.50 per person

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VEGAN WEDDING BREAKFAST



STARTERS

Smoked Chic pea & Sweet Pepper Brochette Pickled Red Onions & Young Salad Leaves

Feta Cheese, Compressed Cucumber, Watermelon, Pomegranate, Toasted Pumpkin Seeds, Cider Dressing

Chunky Leek, Sweet Potato & Thyme Soup, Chive Oil

Sweet Pepper & Smoked Paprika Tart, Salad Leaves

Spiced Vegetable Fritters Chilli Sauce

MAIN COURSE

Vegetable and Lentil Curry Lemon Rice

Leek, Chestnut & Spinach Carbonara, Garlic and Herb Cream, Hazelnut and Parmesan Crumble

Vegetable LasagneRocket & Spring Onion Salad

Roasted Sweet Pepper, Chilli, Olive, Zucchini & Basil Pasta Rocket and Balsamic Salad

Butternut Squash & Spinach Risotto, Petit Herb Salad, Parmesan

DESSERT

Lemon Cheesecake Mulled Berries

Apple and Raspberry Crumble Vanilla Ice Cream

Chocolate Orange Tart Raspberry Sorbet

Fresh Fruit Salad Vanilla Ice Cream

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VEGAN BUFFET

Menn

Select 5 items:

Selection of Vegan Sandwiches Hummus and Roasted Vegetables, Cheese & Onion, Vegan Falafel

Onion & Potato Bhajis
Cucumber and Mint Salsa

Cheese & Tomato Pastry Rolls

Roasted pepper Brochette Aubergine Confit

Vegetable Samosa Mango Dipping Sauce

Chili Potato Boats Lemon Mayonnaise

Refried beans Avocado & Chili Mayonnaise

Cajun Spiced Potato Wedges

Chinese Vegetables & Rice Spring Rolls Soy Dressing

5 items £21.95 per person 6 items £26.95 per person

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VEGAN CANAPÉS

Menn

Confit of Forest Mushrooms & Truffle, Sun Blushed Cherry Tomato, Toasted Focaccia

Char Grilled Tuscan Vegetable Tart,
Dusted with Parmesan

Melon, Feta Cheese, & Grape Kebab Aged Balsamic

Chickpea, Smoked Paprika & Sweet Pepper Pate Chilli Jam

> **Vegetable Spring Rolls** Sweet Chilli Dipping Sauce

Cauliflower Pakora Mango & Coriander Salsa

3 items £12.95 per person 5 items £16.95 per person 6 items £19.95 per person

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CHILDREN'S WEDDING BREAKFAST

Menn

STARTER

Tomato soup (∀)

Garlic bread (V)

Melon cocktail (V)

MAIN COURSE

Beef burger and fries

Sausages and mash

Chicken nuggets and fries

Fish fingers and fries

Cheese and tomato pizza (V)

Tomato or cheese pasta with garlic bread (V)

Chicken breast, roasted potatoes selection of vegetables and rich gravy (GF)

DESSERT

Chocolate brownie

and vanilla ice cream (GF)

Hot fudge sundae with chocolate sauce

Jelly and ice cream

Fresh fruit salad (GF, DF)

Children's package includes 2 soft drinks and three-course meal

£30 3-12 years £50 13-17 years

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FUNCTION

Suites

Please see details below for room hire fees for your civil ceremony or wedding breakfast. Please note that this does not include the registrar's fees as these are separate and to be paid to the registrar.

Suite	Max guest capacity	Price
Hamble Suite	20 guests	£250
Knightwood Oak Suite	40 guests	£500
Hawthorne Suite	70 guests	£750
Sovereign & Paxton Suites	150 guests	£1,000
Hampshire Grove Suite	180 guests	£1,500
Fair Oak Suite	350 guests	£3,000

When a provisional booking is made for a civil ceremony at the hotel, the wedding couple are requested to contact the Registrar at the address below:

Winchester Registry Office Castle Hill, High Street, Winchester, SO23 8UH

Telephone: 0300 555 1392

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HOW TO

Book

Initially we suggest that you book an appointment with our wedding co-ordinator who will show you around the hotel and discuss your plans for the day. Once you have decided on a possible date(s) and the number of guests you wish to invite, please contact the wedding co-ordinator to check availability of you desired function suite. At this stage if the suite is available, we can make a provisional booking for you. This can be held for 14 days (unless otherwise specified) and will then need to be either confirmed with a £1,000 deposit or we will release it.

The wedding co-ordinator will then issue you with a contact and a copy of the wedding terms and conditions stating the agreed minimum numbers for your event and the number, price and type of bedrooms booked provisionally for your party. You are required to sign a copy of this form and return it to the wedding co-ordinator (the other copy will be for your records).

We will co-ordinate several meetings in the lead up to your event including a final appointment one month prior to the date. The meeting will be held with the wedding co-ordinator and the Banqueting Manager, who will run your event on the day. After the final details meeting, we will raise a pro forma invoice with the final details and final balance payable. Payment will be required upon receipt of this invoice.

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