



FOREST

LODGE



Wed In The Forest

| NEW FOREST HOTELS |

Weddings at Forest Lodge

Congratulations on your engagement,
now let's get planning!

There are many good reasons that so many couples trust us to host their special day.

Located in the capital of the New Forest, Lyndhurst, our building is pure Georgian townhouse but style is everything you'd expect from a contemporary boutique hotel. Complete with courtyard garden, Forest Lodge has a suite adorned with twinkling chandeliers and close to the picturesque forest for wedding snaps.

Why choose Forest Lodge?

- 70 guest capacity for ceremony and banqueting
- 120 guest capacity for evening reception
- For smaller, more intimate weddings available
- Classic contemporary Georgian townhouse
- Situated in the capital of the New Forest
- Perfect for intimate celebrations
- 2 licensed ceremony spaces to choose from
- Complimentary stay in a four poster room on the night of your wedding, with a hearty breakfast the following morning
- Onsite accommodation featuring up to 36 rooms
- OPTION FOR EXCLUSIVE USE OF THE HOTEL



Stephen Casey Photography



Darren Gritton Photography



Your Wedding Ceremony

Whether it's a grand affair or a more intimate setting you desire, Forest Lodge has two choices of rooms to match your dream day.

Your ceremony takes place in the 1820, which can seat up to 60 guests. The neutral tones and stylish décor are illuminated by dazzling lights to create an enchanting ambiance.

If you're looking for something more intimate, you can wed in the Dowry with up to 20 of your nearest and dearest.



Rachel Elizabeth Photography



Your Wedding Breakfast

Following your ceremony, you and your guests can indulge in a drinks reception, offered at the bar and adjoining terrace, allowing you to savour the moment in style.

When it comes to a wedding breakfast in a gorgeous contemporary space, our elegant Forest Room ticks every box: twinkling chandeliers, access to the courtyard garden, and plenty of room.

Forest Lodge can seat up to 70 guests for your wedding breakfast.

Your Evening Reception

The Forest Room also serves as the venue for your evening reception, granting convenient access to the bar. Whether you opt for DJ or a quiet affair to keep your guests entertained, this area is perfect for sharing your first dance as newlyweds and celebrating with loved ones.

Forest Lodge has the capacity to host up to 120 guests for your evening festivities.

Looking to elevate your celebration? Our Weddings Team is available to provide guidance on additional extras to make your evening even more memorable.

Looking for evening only receptions -packages from £45 including a glass of Prosecco, buffet and room hire.



Lou Osborne Photography



24Seven Photography.



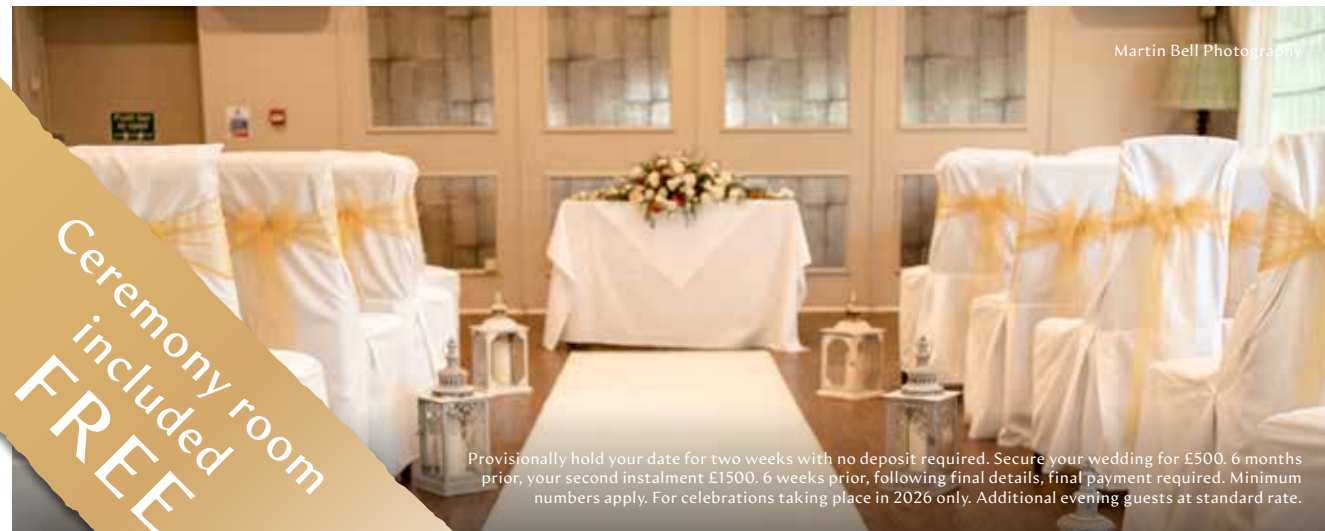
Rachel Elizabeth Photography

Sweet & Simple Wedding Package

Make *any* 2026 day special with the following:

- Private room hire of the 1820 for your ceremony *at no extra cost*, private room hire of the Forest Room for your wedding breakfast and evening reception
- Wedding breakfast menu & wine tasting for the happy couple
- A glass of Prosecco after the ceremony, per guest
- A flavoursome three-course wedding breakfast
- A glass of House wine with your meal, per guest
- A glass of Prosecco for the toast, per guest
- Dedicated Wedding Co-ordinator to support you through your wedding planning journey
- Operations team member to guide you through the day itself
- Tables dressed with white linen, crockery, cutlery, glassware, silver cake knife & cake stand
- Complimentary stay in a Four Poster bedroom on the night of your wedding, with a hearty breakfast the following morning

£2,495 BASED ON 40 GUESTS (additional guests £60pp)



The Butterfly Package

Your elegant New Forest wedding includes:

- Private room hire of the Forest Room for your wedding breakfast and wedding reception
- Wedding breakfast menu & wine tasting for the happy couple
- A glass of elderflower fizz, Prosecco, summer fruit punch or bottled beer for each guest after the ceremony
- A flavoursome three-course wedding breakfast
- Tea & coffee, and our signature butterfly-shaped shortbread
- Half a bottle of house wine, per guest
- A glass of Prosecco for the toast, per guest
- Evening buffet of pulled pork baps, slaw & chips
- Experienced wedding team to support your wedding plans
- Operations team member to guide you through the day itself
- Organza sashes (your chosen colour)
- Tables dressed with white linen, crockery, cutlery, glassware, silver cake knife & cake stand
- Still & sparkling filtered water on the tables
- Complimentary stay in a 4 poster bedroom on the night of your wedding, with a hearty breakfast the following morning

FROM £95 PER PERSON



DAY GUESTS		2026	2027	2028
OCT - APR	Sunday - Thursday	£95	£100	£115
	Friday - Saturday	£100	£110	£120
MAY - SEP	Sunday - Thursday	£100	£100	£120
	Friday - Saturday	£110	£125	£130
EVENING GUESTS		2026	2027	2028
JAN - DEC	Pulled Pork Baps, Slaw & Chips	£15	£16	£17.95
	BBQ/Hog Board	£25	£28	£30
	Cheese Board	£25	£26	£27

Exclusively Yours?

- From £10,150 to £20,700
- o Includes The Butterfly Wedding package, all bedrooms, and exclusive hire of the hotel (1pm–11am).
 - o Bedroom access from 3pm; event space access from 10am.

Provisionally hold your date for two weeks with no deposit required. Secure your wedding for £2000. 6 months prior, your second instalment £1500. 6 weeks prior, following final details, final payment required. Minimum numbers apply. Sunday before Bank Holidays are charged at the Saturday rate. Please speak with us if you wish us to host your ceremony or add additional evening guests to your package. Forest Lodge can host your wedding ceremony either in the 1820 or the Dowry for £350.

Your Wedding Breakfast

Menu includes one choice per course. Add a second choice for +£5pp, or a third for +£8pp.

TO BEGIN

Chicken liver pate, red onion marmalade, sourdough (GFO)

Hampshire goats cheese, beetroot salad, walnut dressing (V)

Twice-cooked pork belly, black pudding crumb, apple purée, crispy crackling

Hampshire smoked haddock chowder

Sweet potato cake, broad bean and fennel salad (VE, GF)

Cajun chickpea, roasted butternut squash, semi dried tomatoes, spinach, pomegranate molasses (V, VE)

THE MAIN EVENT

Roast chicken, stuffing, fondant potato, seasonal vegetables, chicken jus

New Forest mushroom risotto, truffle, old Winchester (V)

Pan-seared sea bass, clam risotto (GF)

Baked squash, pearl barley risotto, pine nuts, thyme (VE, GF)

Slow cooked short rib, red wine glaze, layered potatoes, rocket, old Winchester, cherry tomato, apple balsamic (GF)

Cauliflower steak, baby leeks and hazelnut crumb, buttery mashed swede, sage oil (V, GF)

Butternut squash and sage gnocchi, crispy kale and brown butter sauce (V)

SOMETHING SWEET

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Winter spiced bread and butter pudding, brandy custard

White chocolate & red velvet cheesecake

Giant choux, chantilly, warm double chocolate sauce (V)

Chocolate truffle torte (GF, VE)

For Little Guests

For our smaller (under 12's) guests to enjoy, for half the price of a grown up.

TO BEGIN

Melon, mixed seasonal berries (VE)

Grilled home-baked garlic bread (V)

Mini salad, cucumber, tomato & carrot sticks crudite (VE)

Seasonal soup of the day (V, VEO)

THE MAIN EVENT

Chicken goujons, chips, peas

Mini burger, topped with melting cheese, chips (GFO)

Penne pasta, tomato sauce & grated cheese (V, VEO)

Baked crispy home-made fish fingers, chips, peas

SOMETHING SWEET

New Forest ice cream sundae, chocolate sauce & marshmallows (V, GFO)

Fruit cocktail, chocolate dipping sauce (V, VEO, GF)

Seasonal Hampshire berries & yoghurt (V, VEO, GF)

Chocolate brownie, ice cream (V, VEO, GFO)

Enhance your Day

(£x supp) option comes with a supplement per person to the wedding breakfast

TO BEGIN

Spring / Summer option

Courgette and ricotta tartlet, tomato and basil relish (V) (£2 supp)

Grilled mackerel, heritage tomato salad & salsa verde (£2 supp)

Autumn / Winter option

Crab fritters, paprika mayo, wilted spinach (£4 supp)

Heritage tomatoes, goats cheese, tarragon oil, pickled cucumber (V, GF) (£4 supp)

THE MAIN EVENT

Spring / Summer option

Roasted lamb, rump, sticky red cabbage, rosemary potato rosti (GF) (£6 supp)

Pea risotto, Hampshire cold-pressed oil, New Forest wild garlic (V, GF) (£4 supp)

Autumn / Winter option

Roasted hake, gremolata, new potatoes, samphire and lemon butter sauce (£6 supp)

Rolled brisket of beef, buttery mash, red wine gravy, honey glazed carrots (GF) (£6 supp)

SOMETHING SWEET

Spring / Summer option

New Forest strawberry pavlova (GF) (£2 supp)

Hampshire plum and almond tart, crème anglaise (£4 supp)

Autumn / Winter option

Apple and frangipani tart, Crème Anglaise (£4 supp)

Tarte au citron (£2 supp)

Local Menu

TO BEGIN

Choose one option

New Forest Wyrd Gin Cured Chalkstream Trout, fennel, lemon crème fraiche, sourdough crisp (GFO) (£4 supp)

New Forest venison salami, rocket, pecorino, and blackberry vinaigrette (GF) (£2 supp)

Crispy Ham Hock, pea & broad bean fricassee, Hampshire cold-pressed oil, sourdough (£4 supp)

THE MAIN EVENT

Choose one option

New Forest venison loin, ratte potatoes, kale, pickled blackberries, red wine jus (GF) (£4 supp)

Hampshire Chalkstream trout fillet, herb crushed potatoes, Hampshire sea vegetables, lemon caper butter (GF) (£4 supp)

SOMETHING LOCAL

Local cheese plate, 3 cheeses chutney, crackers (GF) (£4 supp)

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option
| (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist.

Bespoke Your Evening

Upgrade your evening savouries for an additional supplement per guest

NEW FOREST BBQ

Served with breads, dips and sauces

- Butchers beef burger (GF)
- Pork & herb sausage
- Vegan sausage (VE)
- Grilled smoked paprika, chipotle & sea salt chicken thighs
- Mediterranean skewers, courgette, red onion, mushroom, aubergine, halloumi, herb marinade (V, VEO)
- Rocket & peppery leaf salad, house dressing (VE, GF)
- Tomato salad, cherry tomato, red onion & olive oil (VE, GF)
- Summer/winter slaw (V, GF)
- Warm potato salad, red onion & chive oil (V, GF)
- Lemon tart
- Chocolate brownie (V, VEO, GFO)

£25 PER PERSON (2026)

HAMPSHIRE HOG FEAST

Served on rustic boards

- Slow roasted shoulder of pork, pulled and seasoned
- Sticky pork ribs, molasses, cumin and chilli
- Crackling, sea salt & cracked pepper
- Apple sauce (VE, GF)
- Rocket & peppery leaf salad, house dressing (VE, GF)
- Tomato salad, cherry tomato, red onion & olive oil (VE, GF)
- Summer/winter slaw (V, GF)
- Warm potato salad, red onion & chive oil (V, GF)
- Lemon tart
- Chocolate brownie (V, VEO, GFO)

£25 PER PERSON (2026)

CHEESEBOARD

Served on rustic boards

- Dorset Blue Vinney (V, GF)
- Old Lyburn (V, GF)
- Isle Wight soft (V, GF)
- Crusty home-baked bread (VE, GFO)
- Chutney (VE, GF)
- Wafers (VE)
- Pickles (VE, GF)
- Grapes (VE, GF)

£25 PER PERSON (2026)

Can't see your favourite?

We are happy to discuss tailor making menus and upgrading selection options. Just let us know.



(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist.

Little Extras

Add those finishing touches to your special occasion with our available-to-hire extras

Popcorn Station

Popcorn crates with a selection of sprinkle flavours. Sprinkles include cinnamon, salt, sugar, lemon & thyme.

£50 FOR 2 CRATES

Donut Wall

Treat everyone to something sweet with our donut wall. Includes a variety of flavour choices to savour.

£60 FOR 40 PEOPLE
£85 FOR 60 PEOPLE



Robin Goodlad Photography

Soft Drinks Station

A selection of your go-to soft drinks on ice. Includes 3 Coca Colas, 3 Diet Cokes, 2 Appletisers, 3 Fantas and 3 Sprites in a bucket.

£35 PER BUCKET

Hot Chocolate Station

Warm the evening up with a hot chocolate station. Includes mini marshmallows, whipped cream and sprinkles.

£4 PER PERSON
FROM MAKE IT BOOZY FOR £7

Cocktail Station

A little extra boozy treat. Includes a kilner jar of either Margarita, Mojito, or Passion Fruit Martini with a tray of garnishes to compliment.

FROM £360 FOR 40 GUESTS

Pimms Station

A sunshine staple, treat your guests to a kilner jar of Pimms and lemonade with traditional mint and mixed fruit garnish.

FROM £280 FOR 40 GUESTS

Bucket of Beer

Enjoy the refreshing taste of chilled Peroni and Corona.

FROM £30 PER BUCKET (8 BOTTLES, 4 OF EACH)

Gin Bar

Choose three bottles of your favourite Warner's or Didsbury Gin. Includes a selection of garnishes and Schweppes tonics to compliment any gin.

FROM £700

Chambord Royal Bar

6 bottles of refreshing Prosecco on ice, 70cl bottle of Chambord, finished with delicious glazed cherries.

FROM £330

Prosecco Bar

3 bottles of Prosecco and 3 bottles of Rosé Prosecco on ice. Includes a jug of peach juice and mixed berry juice, topped off with fruit garnishes.

FROM £230



Get in Touch

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newforesthotels.co.uk

Looking for more inspiration?

Take a look at our Instagram
@newforestcollectionweddings



Collection Map

New Forest Collection is a vibrant team of country house hotels and restaurants in the New Forest.





Are we your perfect match?

0800 44 44 41
events@newforesthoteles.co.uk
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