



BURLEY

MANOR



Wed In The Forest

| NEW FOREST HOTELS |

Weddings at Burley Manor

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.

Set within an eight-hundred year old estate and surrounded by deep green forests and red deer sanctuary, Burley Manor is one of the most picture perfect backdrops in the New Forest.

Why choose Burley Manor?

- 80 guest capacity for ceremony and banqueting
- 120 guest capacity for evening reception
- Grade II listed 800 year old estate
- Exclusive use of our two adjoining barns, The Barn and the Deer Park Barn, both featuring vaulted beamed ceilings
- Overlooking the neighbouring red deer sanctuary and historic grounds
- Complimentary stay in a luxury suite on the night of your wedding, with breakfast the following morning
- Onsite accommodation featuring up to 41 rooms
- **OPTION FOR EXCLUSIVE USE OF THE MANOR**



Lemontree Photography



Lemontree Photography



Rachel Elizabeth Photography



Charlotte Stoneham Photography



Samantha Davis Photography



Jessica Hayman Photography



Jessica Hayman Photography

Your Wedding Ceremony

Say "I do" in our beautiful Deer Park Barn with up to 80 guests. The beamed, vaulted ceiling of our original barn creates an airy and bright ambiance, while the pristine white walls offer the perfect canvas for you to personalise the room to your heart's content.

After your ceremony, step outside for that all-important confetti shot against the stunning forest backdrop. Then wander a few minutes into the woods for tranquil, intimate photo opportunities amid the trees.



Carrie Bugg Photography



Lemontree Photography



Charlotte Stoneham Photography



Jessica Hayman Photography

Your Wedding Breakfast

After your ceremony, delight in a relaxed drinks reception on the serene terrace just outside the barns, where guests can mingle and toast the happy couple.

Your wedding breakfast will then be served in The Barn, adjacent to the Deer Park Barn. Here, you'll dine beneath soaring, floor-to-ceiling brick chimneys, savouring an exquisite menu of locally inspired cuisine in a warm, rustic setting.

Burley Manor comfortably accommodates up to 80 guests for your wedding breakfast, ensuring an intimate yet spacious celebration for family and friends alike.

Your Evening Reception

The Barn is also the primary space for your evening reception, complete with your own private bar. As night falls, your barn is reset to welcome your evening guests. The lights are dimmed, and the space is transformed for an evening of entertainment. Whether you choose a live band or a DJ to keep your guests entertained, this area is ideal for sharing your first dance as newlyweds and celebrating with your guests.

Burley Manor can accommodate up to 120 guests for your evening reception.

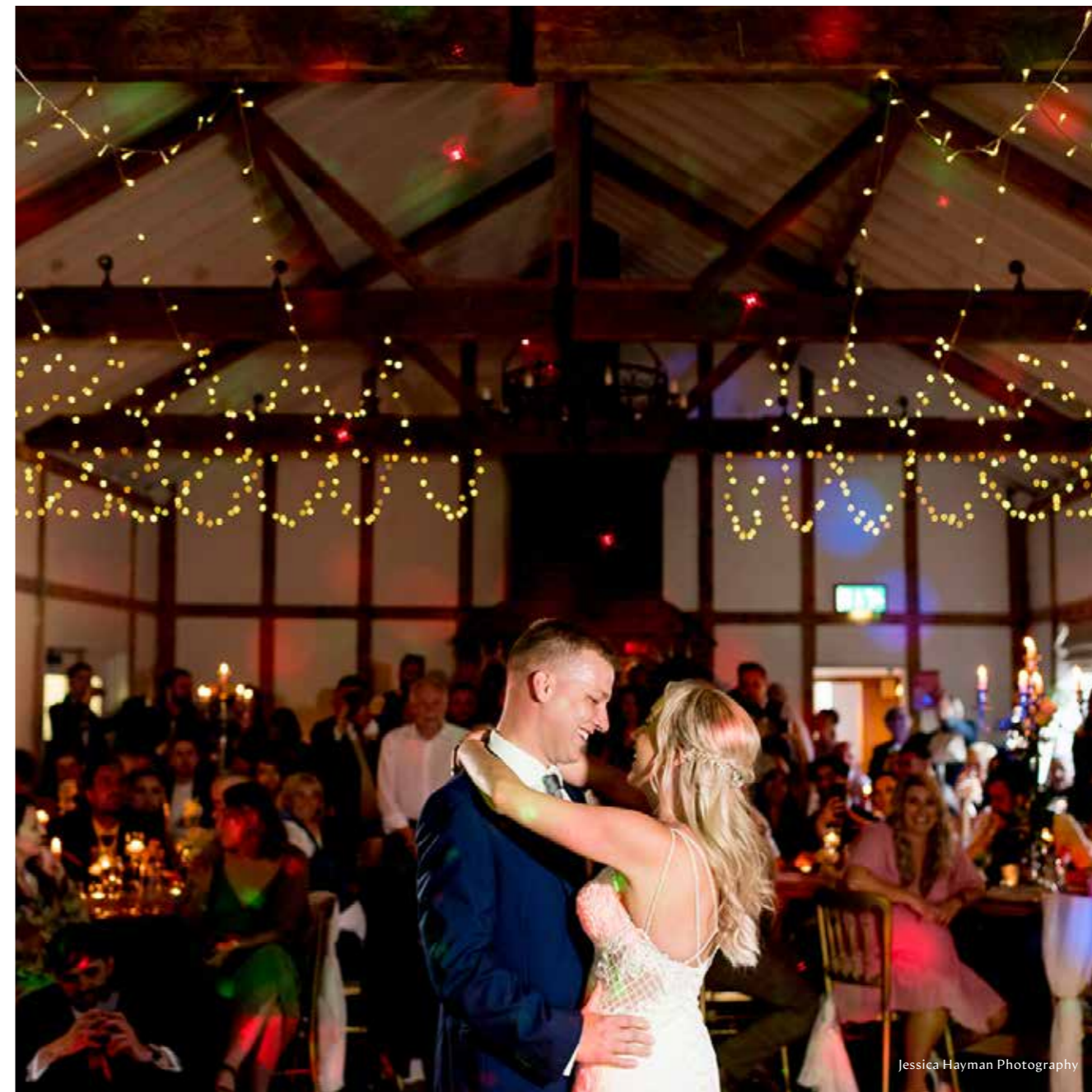
Looking to elevate your celebration? Our Weddings Team is available to provide guidance on additional extras to make your evening even more memorable.



Carrie Bugg Photography



Rachel Elizabeth Photography



Jessica Hayman Photography

The Hart Package

Your quintessential New Forest wedding includes:

- Exclusive use of the Deer Park Barn and The Barn for your wedding breakfast and wedding reception
- Wedding breakfast menu & wine tasting for the happy couple
- Arrival glass of chilled Prosecco per guest
- A selection of four canapés per person
- A delicious three-course wedding breakfast
- Still & sparkling filtered water on the tables
- Tea & coffee, and our signature butterfly-shaped shortbread
- Sommelier's choice of 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
- Tables dressed with linen napkins, crockery, cutlery, glassware, silver cake knife & wooden cake stand
- Complimentary stay in a luxury suite on the night of your wedding, with breakfast the following morning

FROM £150 PER PERSON

Burley Manor can host your wedding ceremony in the Deer Park Barn, Deer Park Terrace or Drawing Room for £795.



Lemontree Photography

		2026	2027	2028
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		DAY GUESTS		
OCT-APR	Sunday - Thursday	£150	£155	£160
	Friday - Saturday	£160	£165	£170
MAY-SEP	Sunday - Thursday	£160	£165	£170
	Friday - Saturday	£185	£190	£200
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		EVENING GUESTS		
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JAN - DEC	Pulled Pork Baps, Slaw & Chips	£16	£17.50	£20
	BBQ/Hog Board	£25	£28.50	£30
	Cheese Board	£25	£26	£27

Provisionally hold your date for two weeks with no deposit required. Secure your wedding for £2000. 6 months prior, £1,750 second deposit is due by 31st January in the year of the wedding, or 6 months prior to the wedding date (whichever comes first). 6 weeks prior, following final details, final payment required. Minimum numbers apply. Sunday before Bank Holidays are charged at the Saturday rate.

Exclusively Yours Package

Enjoy exclusive access to the entire manor house.

- Exclusive use of the Drawing Room, bar, lounges, decking, lawn as well as the Deer Park Barn and The Barn for your wedding breakfast and wedding reception, from 3pm-11am the next day
- Wedding breakfast menu & wine tasting for the happy couple
- Arrival glass of chilled fizz, per guest
- A selection of 4 canapés per person
- A delicious three-course wedding breakfast.
- Still & sparkling filtered water on the tables
- Tea & coffee, and our signature butterfly-shaped shortbread
- Sommelier's choice of half a bottle of house wine, per guest
- A glass of fizz for the toast, per guest
- Operations team member to guide you through the day itself
- Evening buffet of pulled pork baps, slaw & chips
- Experienced wedding team to support your wedding plans
- Tables dressed with linen napkins, crockery, cutlery, glassware, silver cake knife & wooden cake stand
- 41 luxurious individually-designed rooms & suites on the night of the wedding, with a hearty breakfast the following morning

FROM £22,500 BASED ON 80 GUESTS



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EXCLUSIVE USE		2026	2027	2028
JAN	Any Day	£14,500	£15,225	£16,000
OCT-APR	Sunday - Thursday	£22,500	£23,000	£24,000
	Friday - Saturday	£24,900	£26,200	£27,500
MAY-SEP	Sunday - Thursday	Please speak with our events team for May-Sep pricing		
	Friday - Saturday	Please speak with our events team for May-Sep pricing		
EVENING GUESTS		2026	2027	2028
JAN - DEC	Pulled Pork Baps, Slaw & Chips	£16	£17.50	£20
	BBQ/Hog Board	£25	£28.50	£30
	Cheese Board	£25	£26	£27

Provisionally hold your date for two weeks with no deposit required. Secure your wedding for £2000. 6 months prior, your second instalment 50%. 12 weeks prior, following final details 75% and, final payment required 6 weeks prior to wedding date. All deposits are non refundable and non-transferable. Minimum numbers apply. Sunday before Bank Holidays are charged at the Saturday rate.

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 BOARD

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
MAKE IT BOOZY FROM £7 PER PERSON

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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Hampshire,
BH24 4BS

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newforesthoteles.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@newforesthotels.co.uk
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