



Exclusively Yours

Call Lainston House your 'home' with complete private access to our beautiful country house hotel. Exclusivity starts at 1pm on your wedding day until 11am the next morning.

October – April

	Sunday – Thursday <i>Monday – Thursday during school holidays only</i>	Friday	Saturday <i>Plus Sundays on a bank holiday weekend</i>
2026	£15,750	£17,7500	£18,750
2027	£16,000	£18,000	£19,000
2028	£16,250	£18,250	£19,250

May – September

	Sunday – Thursday <i>Monday – Thursday during school holidays only</i>	Friday	Saturday <i>Plus Sundays on a bank holiday weekend</i>
2026	£18,750	£27,750	£28,750
2027	£19,000	£28,000	£29,000
2028	£19,250	£28,250	£29,250

Included on your special day...

50 individually styled bedrooms
Use of either our Dawley Barn or outdoor wedding pavilion for your ceremony or blessing
Private use of The Dawley Barn (until midnight) and Cedar Bar when the wedding ends for residents
Private access of both the South Lawn and The Avenue Terrace
Private use of all event spaces
Tables, chiavari chairs, linen napkins, cutlery, crockery and glassware
Cake table, silver cake stand and knife
Complimentary menu and wine tasting for two
Background music system in The Drawing Room and The Dawley Barn
Two outdoor chimineas and festoon lighting outside The Dawley Barn
63 acres of land including a 12th century chapel
Guidance from your very own wedding manager throughout the planning of your special day
A dedicated events team on the day to make sure everything goes exactly as you planned

P.S You could save around £10,000 of the above venue hire prices by charging your guests £200 per room

Minimum adult day numbers of 80

Maximum numbers for a wedding breakfast of up to 120 and 200 for an evening reception

Terms and conditions apply and subject to availability



Drinks packages

Elegant drinks package

Drinks reception

Alcoholic option - elderflower fizz - two glasses per person

Non-alcoholic option - fresh fruit juice - two glasses per person

Half a bottle of wine per person to accompany your wedding breakfast

One glass of Ridgeview English Sparkling Wine per person for your toast

Per person	
2026	£66
2027	£68
2028	£75

Deluxe drinks package

Drinks reception

Alcoholic option (select either 100% of one option or 50% of two) - up to two glasses per person Ridgeview English sparkling wine

Aperol spritz Lainstonini

Pimms/ Winter Pimms

Non-alcoholic option - elderflower crush - two glasses per person included

Half a bottle of deluxe wine per person to accompany your wedding breakfast

One glass of Ridgeview English Sparkling Wine per person for your toast

Per person	
2026	£79
2027	£82
2028	£92



Luxury drinks package

Drinks reception

Alcoholic option (select either 100% of one option or 50% of two) - up to two glasses per person

Taittinger champagne

Kir royale

Rose sangria

Mulled wine

Non-alcoholic option: pink sparkling lemonade - two glasses per person included

Half a bottle of luxury wine per person to accompany your wedding breakfast

One glass of Taittinger champagne per person for your toast

Per person	
2026	£93
2027	£97
2028	£107



Food packages

Elegant food package

Starters

Ham hock terrine, piccalilli, crostini, watercress
Cauliflower veloute, apple, truffle oil (v)
Grilled halloumi, pepper piperade, chimichurri (v)

Mains

Roasted chicken breast wild mushroom, potato fondant savoy cabbage, Madeira sauce
Pork loin, mash, black pudding, choucroute, seasonal greens, apple sauce
Sea bream fillet chorizo and chick pea and vegetable fricassee
Butternut risotto, goats cheese, pine nuts, beetroot gel (v)

Desserts

Lemon tart, raspberry sorbet
Chocolate brownie, salted caramel, vanilla ice cream
Sticky toffee pudding, clotted cream, caramelised pecans

Per person	
2026	£80
2027	£84
2028	£92

Deluxe food package

Four canapes per person served at your drinks reception

Starters

Beetroot cured salmon gravlax, pickled beetroot wasabi, kohlrabi
Smoked chicken terrine, truffle emulsion, celeriac remoulade
Fish cake, tartar sauce, pea puree, lemon gel
Tomato and caramelized onion tart, tapenade, rosary goats cheese, rocket (v)

Mains

Lamb rump, smoked celeriac puree, grilled leek, black garlic
Salmon fillet saffron new potatoes, caponata, mojo Verde
Braised beef, choucroute, horseradish mash, cep puree
Miso charred aubergine, chili, feta, romesco (v)

Desserts

Seasonal cheesecake, fresh fruit
Dark chocolate pave, salted caramel, milk ice cream
Caramel and banana mousse, popcorn ice cream
Vanilla creme brulee, lemon biscuit seasonal berries

Date	Per person
2026	£115
2027	£120
2028	£132



Luxury food package

Six canapes per person served at your drinks reception

Starters

Duck terrine, seasonal chutney, sweet wine gel, brioche

Crab cake, fennel salad, mango salsa

Gin cured chalk stream trout yuzu cucumber, lime, lovage

Wild mushroom ricotta ravioli, spinach, cep puree (v)

Mains

Beef fillet confit tomato, wild mushrooms, fondant potato, bearnaise sauce

Duck breast rosti potato, cherry, pak choi

Halibut cauliflower puree, spinach, calamansi, crab espuma

Saffron gnocchi, Roscoff, cep, tarragon, Winchester cheddar cheese foam

Desserts

66% chocolate ganache mandarin sorbet

Coffee and hazelnut mousse, praline crunchy base

Raspberry and lemon delice, pistachios

Apple, vanilla and caramel choux bun

Trio of desserts, 66% chocolate ganache, raspberry and lemon delice and choux bun

Date	Per person
2026	£139
2027	£145
2028	£160

Please note that all of our menus are seasonal and the menu options will be shown to you 6 months before your wedding.

You will select one starter, one main and one dessert for your set menu, at your final details meeting a delicious dietary menu will be confirmed for anyone your set menu is not suitable for.



Evening

A late night snack is always needed towards the end of a busy wedding day. We have created nine unique options, which not only taste amazing, but look amazing too!

Please one or two options from below:

Brioche baps £11 per person
Sausage or bacon

Evening pasties £15 per person
A selection of warm sausage rolls, cheese and onion pasties and beef pasties

Chicken £16 per person
Crisp chicken goujons, chunky chips box, bbq sauce

Fish £16 per person
Lemon sole goujons, chunky chips box, mushy peas, tartar

Mac 'n' cheese £16 per person
Mac and cheese pots, bacon or onion crumb

Burger £18 per person
Rib cap chuck beef burger, bacon, smoked cheese, tomato, gem

Hog roast £25 per person (minimum 80 people)
Hog Roast served from the spit crackling, stuffing, brioche rolls and apple sauce

Graze board £28 per person
Selection of cured meats and cheeses, pork pie, olives, tomato, vegetable crisps, chutneys, breads and crackers

Cheese tower £400
A base of Cornish Yarg, Stilton, Somerset brie, Tunworth and Godminster heart to complete the top.
Decorated with red grapes, quince jelly Accompanied by savoury biscuits and homemade chutney

Salad £6.50 per person (select three)
Add a salad selection to accompany any evening food option.
Coleslaw
Picked beetroot feta, tarragon
Mixed Provencal vegetables
Baby gem, honey mustard dressing, croutons
Rocket tomato, parmesan
Potato salad

All evening food options can be tailored to suit vegetarians and any other dietary requirements.
The above prices are for wedding dates held in 2028 - please ask your Wedding Manager for pricing for future years.



Little extras

Let's get boozy

Fizz tower (4 tiers)	From £485 (based on 30 x glasses of Ridgeview Bloomsbury English Sparkling Wine)
Still and sparkling bottled water upgrade	£7 per bottle
Gin bar	From £13.20 per drink
Rum bar	From £12.50 per drink
Beer in a wheelbarrow (min of 40 beers)	From £7.40 per bottle
Cocktail station	From £16.50 per cocktail

Enhance your menu

Extra canapes (minimum of 4 canapes per person)	From £2.50 per canape
Cheese sharing platter	From £110 per platter (based on 10 guests on one table)
Sorbet	From £4.50 per person
Amuse bouche	From £4.50 per person
Doughnut wall	From £297 for 72 doughnuts
Chocolate dipped strawberries (available May - September only)	From £4 per person

Venue styling

Fairy lights in the barn	From £455
Fairy lights in the barn and corridor	From £645
Sashes only	From £3 per sash
Chair covers and sashes	From £5.95 per cover and sash

The above venue styling items are booked via an external supplier

The above prices are for wedding dates held in 2028.



Need to knows

Reserving a date and deposit

Should you find the perfect date for your wedding at Lainston House we are able to hold the date for 7 days for no fee. During this time, we recommend you contact Hampshire Registry Office to book your Civil Ceremony time slot or contact your chosen Church to check their availability. We will send your contract during this 7 day hold, so at the end of the week, you are ready confirm the date at yours!

Deposit due at the end of 7 day hold:

Exclusively Yours; £4,000

Little Slice of Lainston: £2,000

6 months before your big day: 50% of your contracted value

3 months before your day: 75% of your contracted value

6 weeks before your day: The 100% balance of your wedding including any little extras.

Any additional charges on the wedding day will need to be settled on departure/ check out. All our prices include VAT.

Ceremony times

We are licensed for civil ceremonies with Hampshire Registry Office. Please contact ceremonies.northhants@hants.gov.uk to reserve your ceremony date and time.

We recommend a ceremony time of 1pm, which would allow your evening reception to start at 7pm.

Staying the night

If you are booking your wedding on a Friday or a Saturday you will be asked to guarantee the 16 guestrooms which surround the Dawley Barn (also known as Chudleigh Court) for your wedding night. Should you go for a Sunday to Thursday date, the guestrooms will be reserved for your guests should they wish to stay, however as the wedding couple you would not be liable for these if not booked. Please speak to the Wedding Team for discounted pricing. We will ask your guests to fully pre-pay for their bedrooms at the time of booking which will then be non-refundable. Any guests wishing to extend their stay will need to book directly with the hotel on our best available bed and breakfast rate.

A four poster is complimentary for the wedding night for the wedding couple when the 16 guestrooms on the wedding night are booked.

Candles

In order to keep all our guests and our precious buildings safe we operate a strict no naked flame/ candle policy throughout our hotel. We would however love for you to bring in as many battery-operated candles as you so wish and we can also advise you of some of the lovely places wedding suppliers can hang strings of fairy lights which can look magical as the evening draws in.

Wedding Insurance

We would highly recommend you take out wedding insurance for your wedding to cover all aspects.

Menu tasting

A complimentary menu tasting will be offered for you both to take place before your wedding. You will taste up to two choices of starters, mains, and desserts between you both ready to finalise your set menu. You will also get the chance to try different beverages on the evening too!