

Your wedding at Lainston House

Your dream wedding venue nestled within 63 acres of Hampshire countryside.

Here at Lainston House we do not believe one package fits all. Our packages have been created with the help of our talented Head Chef Phil Yeomans and onsite Sommelier Alberto Almeida, to ensure only the best for your day.

To create the perfect package for your special day there are three simple steps;

- Step 1: Choose your venue hire option
- Step 2: Select your drinks and food menus to create your menu package
- Step 3: Add some little extras to really personalise your day



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	Friday	Saturday
	Monday – Thursday during		Plus Sundays on a
	school holidays only		bank holiday weekend
2025	£15,500	£17,500	£18,500
2026	£15,750	£17,7500	£18,750
2027	£16,000	£18,000	£19,000

May - September

	Sunday – Thursday Monday – Thursday during school holidays only	Friday	Saturday Plus Sundays on a bank holiday weekend
2025	£18,500	£27,500	£28,500
2026	£18,750	£27,750	£28,750
2027	£19,000	£28,000	£29,000

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



Little Slice of Lainston

Lainston House is also available on a non-exclusive basis, making it the perfect setting for your big day, no matter the size. October

- April

Date	Sunday- Thursday	Friday	Saturday
	Monday - Thursday		Plus Sundays on a
	during school holidays only		bank holiday weekend
2025	£4,500	£6,800	£7,500
2026	£4,750	£7,050	£7,750
2027	£5,000	£7,300	£8,000

May - September

Date	Sunday- Thursday	Friday	Saturday
	Monday - Thursday		Plus Sundays on a
	during school holidays only		bank holiday weekend
2025	£5,500	£8,800	£9,500
2026	£5,750	£9,050	£9,750
2027	£6,000	£9,300	£10,000

Included on your special day...

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 Drawing Room for the duration of your drinks reception

- Private use of The Dawley Barn for your wedding ceremony (if applicable), wedding breakfast and evening reception
- 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

Numerous photo opportunities including our avenue of lime trees

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

Minimum adult day numbers of 50 for a Sunday and 60 for a Friday or Saturday

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

Terms and conditions apply and subject to availability

16 Chudleigh Court guestrooms must be guaranteed when booking a wedding on a Friday or Saturday



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 to toast

	Per person	
2025	£64	
2026	£66	
2027	£68	

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 to toast

	Per person	
2025	£76	
2026	£79	
2027	£82	



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 to toast

	Per person
2025	£89
2026	£93
2027	£97

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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	
2025	£76	
2026	£80	
2027	£84	

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
2025	£110
2026	£115
2027	£120



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 hazeInut 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
2025	£133
2026	£139
2027	£145

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.



Children

We know children don't always appreciate fine food, so we've created a tasty menu especially for them! Including two reception drinks, canapes and a two-course wedding breakfast with their own special toast drink. Choose either a starter or dessert to compliment the main, or upgrade to three-courses for £5 extra per child.

Drinks reception - 2 drinks per child

Fresh fruit juice (orange, apple, cranberry)

Canapes (select two options)

Mini pizza bites Honey glazed cocktail sausages Popcorn chicken bites

Starters

Roasted tomato soup, bread and butter Vegetable sticks, hummus dip Garlic bread with cheese

Mains

Cheese burger, brioche bun, fries Chicken goujons, fries and beans Penne pasta, tomato sauce, parmesan

Desserts

Jude's ice-cream pots (chose from vanilla, strawberry, chocolate or salted caramel) Strawberry vanilla sundae Chocolate brownie, vanilla ice cream

Toast drinks

Milk and cookies

Date	Per child
2025	£36
2026	£38
2027	£40

Based on children aged 2 - 12years



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! We recommend catering for a minimum of 75% of your evening party.

Please one or two options from below:

Brioche baps £10 per person Sausage or bacon

Evening pasties £13.50 per person A selection of warm sausage rolls, cheese and onion pasties and beef pasties

Chicken £14.50 per person Crisp chicken goujons, chunky chips box, bbq sauce

Fish £14.50 per person Lemon sole goujons, chunky chips box, mushy peas, tartar

Mac 'n' cheese £14.50 per person Mac and cheese pots, bacon or onion crumb

Burger £16.50 per person Rib cap chuck beef burger, bacon, smoked cheese, tomato, gem

Hog roast £23.50 per person (minimum 80 people) Hog Roast served from the spit crackling, stuffing, brioche rolls and apple sauce

Graze board £26 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 £5.75 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 2025 - 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	£6.50 per bottle
Gin bar	From £12 per drink
Rum bar	From £11.50 per drink
Beer in a wheelbarrow (min of 40 beers)	From £6.75 per bottle
Cocktail station	From £13.50 per cocktail

Enhance your menu

Extra canapes	From £2.50 per canape
(minimum of 4 canapes per person)	
Cheese sharing platter	From £100 per platter (based on 10 guests on one table)
Sorbet	From £4 per person
Amuse bouche	From £4 per person
Doughnut wall	From £270 for 72 doughnuts
Chocolate dipped strawberries (available May - September only)	From £3.50 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 2025 - please ask your Wedding Manager for pricing for future years.



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 value3 months before your day: 75% of your contracted value6 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!

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Winter Romance

Experience a glamorous winter wedding at Lainston House with our exclusive Winter Romance Package. Set against the stunning winter landscape, this elegant package offers a cosy celebration for everyone to gather to celebrate your love. Let the beauty of the season and the luxury of Lainston House make your wedding day truly unforgettable.

Let's Celebrate!

One Winter Pimms per person One bottled beer per person Non-alcoholic alternatives available

Food glorious food Three-course wedding breakfast* Half a bottle of house wine per person Tea and coffee

Time to raise a glass One glass of Ridgeview English sparkling wine per person to toast your celebrations

Evening snacks Bacon and sausage baps

£10,000

Minimum 50 guests Additional guests welcome at £187 per person

Also included in your special day... Tables, chivari chairs, linen napkins, cutlery, crockery and glassware Silver cake stand and knife Complimentary menu tasting for two Background music system in The Drawing Room and The Dawley Barn Two outdoor chimineas and festoon lighting outside The Dawley Barn Private access of the South Lawn and The Drawing Room for your drinks reception Numerous photography opportunities including our iconic avenue of lime trees Guidance from your very own wedding specialist throughout the planning of your special day Events manager to "hold your hand" and provide a reassuring friendly face on your wedding day

*Available for weddings between January – March 2025 and November – March 2026

*One set menu for all guests (we are always happy to cater for any dietary needs) *Valid on weekdays (during school holidays only) and weekends

*If booking a Friday or Saturday 16 bedrooms surrounding The Dawley Barn are required to be booked

* Based on non-exclusive venue hire

* Terms and Conditions apply

* Subject to availability.



Winter Bliss

Cosy up with your friends & family this winter and make Lainston House your own for you wedding day. With private hire of the entire house and grounds, enter a winter wonderland of your own for an experience like no other.

Let's Celebrate!

One Winter Pimms per person One bottled beer per person Non-alcoholic alternatives available

Food glorious food Three-course wedding breakfast* Half a bottle of house wine per person Tea and coffee

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