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 food and drinks package to create your menus

Step 3: Add some little extras to really personalise your day

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

	Sunday - Thursday Monday - Thursday during school holidays only	Friday	Saturday Plus Sundays on a bank holiday weekend
2027	£5,000	£7,300	£8,000
2028	£5,250	£7,550	£8,250
2029	£5,250	£7,550	£8,250

May - September

	Sunday - Thursday Monday - Thursday during school holidays only	Friday	Saturday Plus Sundays on a bank holiday weekend
2027	£6,000	£9,300	£10,000
2028	£6,250	£9,550	£10,250
2029	£6,250	£9,550	£10,250

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, chivari 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 planned

Minimum adult numbers of 50 for a Sunday and 60 for a Friday or Saturday
Maximum daytime numbers of 120, and up to 200 for an evening reception
Terms and conditions apply and subject to availability
16 Chudleigh Court guestrooms must be guarunteed when booking a wedding on a Friday or Saturday

Drinks packages

Elegant drinks package

Two glasses of elderflower fizz and two glasses of non-alcoholic elderflower crush per person for your drinks reception
Half a bottle of house wine per person to accompany your wedding breakfast

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

	Per person
2027	£68
2028	£75
2029	£75

Deluxe drinks package

Two glasses of Ridgeview English Sparkling Wine / Aperol Spritz / Lainstontini / Pimms and two glasses of non-alcoholic elderflower crush per person for your drinks reception

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
2027	£82
2028	£92
2029	£92

Luxury drinks package

Two glasses of Taittinger champagne / Kir Royale / Rose Sangria / Mulled wine and two glasses of non-alcoholic pink lemonade per person for your drinks reception

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
2027	£97
2028	£107
2029	£107

Food packages

Elegant food package

One starter, one main course & one dessert on behalf of the entire party with the exception of any dietary requirements.

	Per person
2027	£84
2028	£92
2029	£97

Deluxe food package

Three canapes per person served at your drinks reception
One starter, one main course & one dessert for the whole party
Amuse Bouche or Sorbet Course

	Per person
2027	£120
2028	£132
2029	£137

Luxury food package

Five canapes per person served at your drinks reception
One starter, one main and one dessert for the whole party, OR pre-select three starters, three mains and three desserts for your guests to choose from.
Amuse Bouche and Sorbet Course
No supplement pricing applicable

	Per person
2027	£145
2028	£160
2029	£165

For our set menus, a delicious alternative will be offered for those with dietary requirements
For choice menus, only three options can be offered, one of which must be vegetarian

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 select one or two options from below:

Brioche baps £16 per person
Sausage or bacon

Evening pasties £20 per person
A selection of warm sausage rolls, cheese and onion pasties and beef pasties

Chicken £21 per person
Crisp chicken goujons, chunky chips box, BBQ sauce

Fish £21 per person
Lemon sole goujons, chunky chips box, mushy peas, tatar

Mac ‘n’ Cheese £21 per person
Mac n Cheese pots with bacon or onion crumb

Burger £23 per person
Rib cap chuck beef burger, bacon, smoked cheese, tomato, gem

Hog roast £30 per person (minimum 80 guests)
Hog roast served from the spit, crackling, stuffing, brioche rolls and apple sauce

Graze board £33 per person
Selection of cured meats and cheeses, pork pie, olives, tomatoes, vegetable crisps, chutneys, breads and crackers

Cheese tower £410
A base of Cornish Yarg, Stilton, Somerset brie, with a Tunworth and Godminster heart to complete the top.
Decorated with red grapes, quince jelly, accompanied by savoury biscuits and homemade chutney

Salad £8.00 per person (select three)
Add a salad selection to accompany any evening food option.
Coleslaw
Picked beetroot feta, tarragon
Mixed Provencale vegetables
Baby gem, honey mustard dressing, croutons
Rocket, tomato and 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 - 2029. For future pricing, please ask your Wedding Manager