

YOUR SPECIAL DAY



MACDONALD
ELMERS COURT
HOTEL & RESORT

MACDONALD
ELMERS COURT
HAMPSHIRE



SET WITHIN 23 ACRES OF BEAUTIFUL GROUNDS, THE 19TH CENTURY MANOR HOUSE HAS RETAINED ALL OF ITS ORIGINAL CHARACTER AND FEATURES. OUR VENUE WILL PROVIDE YOU THE PERFECT SETTING FOR YOUR SPECIAL DAY WITH SPECTACULAR PHOTOGRAPH OPPORTUNITIES ALL YEAR ROUND.

Take full advantage of our stunning grounds by holding your ceremony outside, thanks to our recently acquired outdoor licence. Enjoy Pimms and canapés on our Queen Mary lawn overlooking the magnificent view of the Solent.

We also offer the best indoor facilities for Civil Ceremonies and Wedding Receptions. In the winter season, you and your guests can enjoy a glass of mulled wine in the warm and cosy atmosphere of the Manor House followed by a candlelit celebratory wedding breakfast in the 'grand' Ballroom.

You will be delighted by the professionalism of our staff, the choice of reception suites and our appetising menus. We have vast experience in co-ordinating wedding receptions and will be delighted to assist you with your preparations.



WEDDING SUITES & CEREMONY ROOMS



WHETHER YOU ARE LOOKING FOR A SMALL INTIMATE GATHERING OR A LARGE CELEBRATION, WE ARE ABLE TO ACCOMMODATE YOUR EXPECTATIONS.

The Ballroom is the centre piece of the Macdonald Elmers Court Manor House and is one of the three rooms licensed for Civil Ceremonies. With its towering sculptured ceiling and imposing fireplace, it is a magnificent venue for the wedding breakfast seating up to 100 guests. This room also has a dance floor and is adjoined to our Music Bar, which combined with the Ballroom holds a maximum of 150 guests for your evening celebrations.

The Waterford room accommodates up to 100 guests for a civil ceremony. Overlooking the Queen Mary Lawn and the Solent, this room lends more than a little grandeur for your wedding with classic décor to suit most tastes.

Our Glenville room is our smaller licensed room for civil ceremonies, suitable for more intimate weddings. This elegant room needs little decoration with its large fireplace and charming character. In the warmer months, you can now hold your ceremony outside on our veranda with the fantastic views in the background making the most idyllic setting.

Friday and Saturdays

Glenville room - capacity of 40
Waterford room - capacity of 100
Ballroom - capacity of 120

Room Hire

£350.00
£450.00
£600.00

Sunday – Thurs

Glenville room - capacity of 40
Waterford room - capacity of 100
Ballroom - capacity of 120

Room Hire

£250.00
£350.00
£500.00

The local Registration Office can be contacted on **01329 289733**.

WEDDING PACKAGE DAFFODIL



AT ELMERS COURT, WE HAVE CREATED 3 PACKAGES TO GUIDE YOU IN PLANNING YOUR PERFECT DAY. THESE PACKAGES COVER EVERYTHING FROM THE RECEPTION DRINKS TO EVENING ENTERTAINMENT.

Please see below for our Daffodil Package priced at £72.00 per person

All of our packages include the following:

- Red carpet on arrival
- Three course wedding breakfast, including coffee
- Half bottle of house wine per person served with wedding breakfast
- Hire of function suite until midnight
- Silver Cake stand and knife
- Personalised table plan and menu cards
- Tables dressed with white table linen and napkins
- Our Banqueting Manager will act as master of ceremonies throughout your reception
- Complimentary accommodation for the bride & groom, on the night of your wedding, in one of our suites, with full English breakfast the following morning
- Complimentary menu tasting once wedding booking is confirmed

The Daffodil includes all of the above with:

- Reception drink - Bucks Fizz
- A glass of sparkling wine to toast the bride and groom

With a choice from the menu below:

Starters

- Fresh tomato & basil soup (v)
- Chicken liver parfait, balsamic syrup, toasted brioche
- Warm plum tomato & mozzarella tart
mixed salad, pesto sauce (v)
- Aberdeen smoked salmon gateau
cucumber salad, lemon dressing
- Rose of Galia melon & Parma ham, balsamic dressing

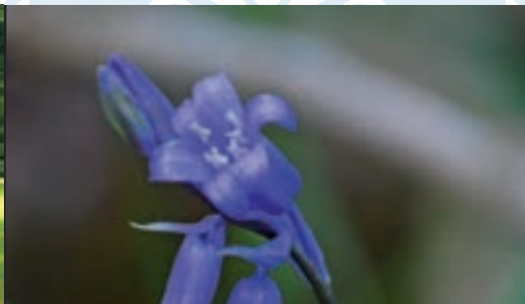
Main Course

- Pan fried corn-fed chicken supreme
curly kale, fondant potato
wild mushroom and tarragon jus
- Oven roast Scottish lamb chump
roast potatoes, seasonal vegetables, rosemary jus
- Slowly roasted outdoor reared pork
roast potatoes, seasonal vegetables, apple sauce
- Pan fried fillet of organic salmon
crushed new potatoes, seasonal greens
white wine cream sauce
- Parmesan basket, filled with wild mushroom risotto
white truffle sauce (v)

Dessert

- Dark chocolate mousse, strawberry and mint salad
- Glazed lemon tart, raspberry sorbet
- Forest berries Eton mess
- Warm apple strudel, crème Anglaise
- Fresh fruit salad, homemade marshmallows

WEDDING PACKAGE BLUEBELL



Please see below for our Bluebell Package priced at £89.00 per person.

All of our packages include the following:

- Red carpet on arrival
- Three course wedding breakfast, including coffee
- Half bottle of house wine per person served with wedding breakfast
- Hire of function suite until midnight
- Silver Cake stand and knife
- Personalised table plan and menu cards
- Tables dressed with white table linen and napkins
- Our Banqueting Manager will act as master of ceremonies throughout your reception
- Complimentary accommodation for the bride & groom, on the night of your wedding, in one of our suites, with full English breakfast the following morning
- Complimentary menu tasting once wedding booking is confirmed

The Bluebell package includes all of the above with:

- Reception drink selection of Bucks Fizz, Pimms, bottled beer
- Glass of sparkling wine to toast the bride and groom
- Evening disco provided by our Resident DJ
- The option of a Deluxe Room Service Breakfast the following morning

With a choice from the menu below:

Starters

Woodland mushroom soup, crème fraîche (v)

Free range chicken & baby vegetable terrine
beetroot glaze

Scottish smoked salmon & Atlantic prawn parcel
chive vinaigrette

Goat cheese parfait
spicy pear chutney, ciabatta wafer (v)

Smoked mackerel mousse
cucumber spaghetti, melba toast, horseradish cream

Main Course

Oven roasted Aberdeen loin of lamb
dauphinoise potatoes, seasonal vegetables, mint jus

Roast 21 day aged Scottish sirloin beef
roast potatoes, seasonal vegetables
Yorkshire pudding, traditional pan gravy

Roast free range chicken breast wrapped in pancetta
Savoy cabbage, boulangère potatoes, thyme jus

Pan fried fillet of wild bream, saffron potatoes
root vegetable gratin, lemon butter sauce

Goat's cheese spring roll, red pepper coulis (v)

Dessert

Vanilla crème brûlée, home baked shortbread

Trio of chocolate mousse, fresh raspberry salad

Meringue filled with mixed berries, raspberry coulis

Honey & whiskey cheesecake, ginger ice cream

Profiteroles filled with vanilla ice cream
dark chocolate sauce

WEDDING PACKAGE SNOWDROP



Please see below for our Snowdrop Package priced at £109.00 per person

All of our packages include the following:

- Red carpet on arrival
- Three course wedding breakfast, including coffee
- Half bottle of house wine per person served with wedding breakfast
- Hire of function suite until midnight
- Silver Cake stand and knife
- Personalised table plan and menu cards
- Tables dressed with white table linen and napkins
- Our Banqueting Manager will act as master of ceremonies throughout your reception
- Complimentary accommodation for the bride & groom, on the night of your wedding, in one of our suites, with full English breakfast the following morning
- Complimentary menu tasting once wedding booking is confirmed

The Snowdrop package includes all of the above with:

- Reception drink selection of Kir Royal, Pimms and bottled beer
- Canapés to be served with reception drink (3 per person)
- White chair cover with bow (through our nominated supplier)
- Toastmaster
- Evening disco provided by our resident DJ
- Toast upgrade to house champagne
- Half bottle of mineral water per person
- The option of a Deluxe Room Service Breakfast the following morning

With a choice from the menu below:

Starters

Leek & potato soup, white truffle oil (v)

Fresh asparagus wrapped in Parma ham salsa Verde

Prawn & crayfish cocktail with shredded smoked salmon Marie Rose sauce

Ham-hock & foie gras terrine apple chutney, celery salad

Trio of melon, crème fraîche, port & vanilla syrup

Main Course

Fillet of 21 day aged Scottish beef rosti potato, sautéed wild mushrooms French beans, red wine jus

Oven roast fillet of wild sea bass asparagus risotto, chive cream sauce

Pan fried Norfolk duck breast, fondant potato bok choy, orange scented jus

Poached fillet of lemon sole new potatoes, buttered spinach, lemon butter sauce

Roasted vegetable mille feuille sun dried tomato sauce (v)

Dessert

Brandy snap basket filled with fresh strawberries, Chantilly cream

Dark chocolate tartlet, pistachio ice cream

Passion fruit cheesecake, pineapple carpaccio

Brioche bread & butter pudding New Forest vanilla ice cream

Vanilla panna cotta, fresh fruit compote

SAMPLE MENUS & DRINKS



FROM A TRADITIONAL EVENING BUFFET OR AN INFORMAL BBQ, WE CAN CATER FOR YOUR NEEDS.

CANAPÉS

- Goats cheese and caramelised apple
- Chicken liver parfait, red onion chutney
- Smoked tomato and mozzarella bruschetta
- Brie and leek tart
- Roast beef, red onion and blue cheese bruschetta
- Melon and prosciutto ham
- Asparagus and shallot tart
- Smoked salmon and cream cheese
- Smoked duck breast, mango chutney

Canapés are priced at **£1.65** each, per person

New Forest Ice Cream

A selection of New Forest Ice creams served from our Ice Cream bike priced at **£2.50** per person

ALTERNATIVE DRINKS OPTIONS

Want to supply your guests with additional reception drinks?

- Jug of Pimms for **£20.00**
- Bottled beer from **£3.60**
- Sparkling wine **£6.50**
- Kir Royal (sparkling wine) **£7.00**
- Bucks Fizz **£6.00**
- Champagne **£9.00**

Why not offer your guests something a bit different in the evening with:

- BBQ and Deluxe BBQ - **£21.50** and **£26.95** per person
- Hog roast - **£21.50** per person

Paella - **£21.50** per person

Artisan cheese board - **£5.95** per person

Delicatessen board - **£10.95** per person

Evening Buffet

- Spicy chicken drumsticks
- Mini honey and wholegrain mustard sausages
- Onion bhajis
- Prawns in filo pastry
- Pork satay skewers
- Chicken satay skewers
- Mini thai fish cakes
- Pigs in blankets
- Prawn toasts with sweet chilli sauce
- Feta cheese and olive pizza
- Lamb kofta with minted yoghurt
- Mini ham, mushroom and salmon pastries
- Selection of sandwiches (vegetarian options available)
- Roast vegetable and goats cheese tart (v)
- Cajun potato wedges (v)
- Deep fried breaded mushrooms, garlic mayonnaise (v)
- Deep fried fish goujons
- Vegetable samosas (v)
- Mini fish 'n chips, tartar sauce

6 Items **£16.50** per person

8 Items **£20.95** per person

10 Items **£23.50** per person

12 Items **£24.95** per person

ACCOMMODATION & PRE WEDDING DINNER OPTIONS



2012 WEDDING ACCOMMODATION RATES

October – March

Double or twin occupancy

One night only per room **£135.00**

Two nights or more per room **£120.00**

April – September

Double or twin occupancy

One night only per room **£155.00**

Two nights or more per room **£140.00**

All above rates are per classic room per night and includes Full English Breakfast. Supplement charges for upgraded rooms will apply.

TERMS AND CONDITIONS

We allocate a maximum of 8 rooms per wedding at the above rate. Any rooms not confirmed 6 weeks prior to the wedding date will be automatically released. We would suggest that bookings for wedding guest bedrooms are made as early as possible, to avoid disappointment. In the event of a cancellation of a bedroom, notification is required 72 hours prior to arrival, to prevent a cancellation charge.

Any children under 12 years sharing their parent's room are charged at £15.00 per child on a bed and breakfast basis. Our family rooms offer accommodation for two adults and two children under 5ft.

PRE WEDDING DINNERS

Would you like a gathering for close loved ones the evening before your special day? We can arrange an informal BBQ, private dining or alternatively dine at Leisure in one of our restaurants.

ADDITIONAL INFORMATION



MACDONALD ELMERS COURT HOTEL & RESORT OFFERS EXCELLENT SPA & LEISURE FACILITIES AVAILABLE TO GUESTS STAYING AT THE RESORT.

These include our Vital Health & Wellbeing Spa, squash and tennis courts, indoor and outdoor swimming pools, steam room, sauna and whirlpool. Please do not hesitate to ask for more information regarding beauty treatments and hen packages available from our Spa.

If you would like any further information or to arrange a show round of the venue, please do not hesitate to contact our dedicated Wedding Co-ordinator.



Macdonald Elmers Court Hotel & Resort
South Baddesley Road, Lymington, Hampshire, SO41 5ZB
T 0844 8799060 F 01590 679780

events.elmerscourt@macdonald-hotels.co.uk
www.MacdonaldHotels.co.uk/ElmersCourt

