

The Garden Room for Weddings 2019/20

The Garden Room and Terrace at The Forest Inn is situated on the site of the beautiful Ferndown Forest Golf Course and overlooks the stunning 18th green. It is the perfect place to celebrate your special occasion and we offer a variety of packages to suit.

We have a large car park on site available for all your guests. The venue is on the ground floor with disabled access and facilities.

Please speak to a member of staff if you would like further information regarding booking The Garden Room.

Our Packages

All of our packages are inclusive of all day room hire until midnight. A surcharge applies if you require the room the day before your event or after midnight.

All packages include catering staff, table linen, cutlery and glassware.

We can also tailor packages to suit your requirements. Please do not hesitate to contact us so we can put together your perfect package.

Evening Only

Available Monday - Saturday, *excluding December

Room hire 6pm until midnight
Complimentary room hire when a minimum of 40 guests are catered for
Choice of Menus available (see attached)





Elm Package

Available Monday - Friday *excluding Bank Holidays & December

£1950.00

Up to 48 day guests
Up to 70 evening guests - £10.95 for additional evening guests

One arrival drink per person BBQ, Hog Roast or 2 Course Dinner 6 item evening buffet

Cedar Package

Available Monday - Saturday *excluding December

£2600.00

Up to 48 day guests
Up to 70 evening guests - £12.95 for additional evening guests

Two arrival drinks per person

2 Course BBQ or 3 Course Dinner

8 item evening buffet

Willow Package

Available Monday - Saturday *excluding December

£3400.00

Up to 48 day guests
Up to 80 evening guests - £14.95 for additional evening guests

Two arrival drinks per person
Selection of Canapés
2 Course BBQ, 2 Course Hog Roast or 3 Course Dinner
Half a bottle of wine per person
10 item evening buffet, BBQ or Hog Roast



Canapé Menu

Minimum of 20 guests

Choice of 2 - £4.95, Choice of 3 - £6.95, Choice of 4 - £8.95

Prices per person

Salmon, Dill & Creme Fresh Crisp Breads
Fig & Peppered Goast Cheese Filo Parcels (V)
Sour Cream & Chive Mini Jacket Potatoes (V,GF)
Chicken Satay Skewers (GF)
Stilton & Onion Chutney Toasties (V)
Mini Yorkshire Pudding Filled with Roast Beef & Horseradish Sauce
Tempura Prawns
Tuna & Cucumber Rolls (GF)

Afternoon Tea Menu

Classic Afternoon Tea - £13.95 per person

Prosecco Afternoon Tea - £18.95 per person

Freshly Prepared Sandwiches

A selection of freshly prepared sandwiches served on white and malted brown farmhouse style bread

Selection of Mini Homemade Cakes

Pandora's Freshly Baked Scones

served with Strawberry Jam and Cornish Clotted Cream

Pot of Tea or Fresh Filter Coffee



18 Hole Buffet Menu

Minimum of 20 guests

6 items - £10.95, 8 items - £12.95, 10 items - £14.95 per person

Selection of freshly prepared Sandwiches or Baguettes* (VO,GFO) BBQ Chicken Drumsticks (GF)

Tempura Prawns

Sweet Chilli Chicken Skewers (GF)

Vegetable Spring Rolls & Samosas (V)

Potato Wedges (V)

Tortilla Chips, Selection of Crudités & Dips (V,GF)

Chef's Mixed Salad & Coleslaw (V,GF)

Selection of Pizza Slices (VO)

Warm Sausage Rolls (GFO)

Selection of Seasonal Quiche (V)

Breaded Fish Goujons

Scotch Eggs

Creamy Potato Salad (V,GF)

Kettle Crisps (V,GF)

*£1 surcharge to upgrade to Baguettes

Hog Roast Menu

Minimum of 50 guests

£14.95 per person**

Spit Roasted Pork* (GF)

Breaded Cheese (V)

Sage & Onion Stuffing (V)

Baked Jacket Potato (V,GF)

Chef's Mixed Salad (V,GF)

Homemade Coleslaw (V,GF)

Brioche Buns (V,GF)

Selection of Sauces (V.GF)

*A whole pig will be used when catering for 100 plus guests, joints will be used for any numbers less than this



BBQ Menu

Available 12pm-8pm

Minimum of 30 guests

£14.95 per person

New Forest 100% Beef Burger
Somerley Farm Park Pork Sausage
BBQ Chicken Drumstick
Baked Jacket Potato
Corn on the Cob
Fried Onions
Cheddar Cheese Slices
Chef's Mixed Salad
Homemade Coleslaw
Homemade Pasta Salad
Selection of Brioche Buns
Selection of Sauces

Vegetarian and Gluten Free options available on request



Carvery Menu

Available 12pm-8pm

Minimum of 30 guests

£15.95 per person

Selection of two Meats of your choice
Crispy Roast Potatoes
Honey Roasted Parsnips
Honey Roasted Carrots
Selection of Seasonal Vegetables
Sage & Onion Stuffing Balls
Mini Sausages wrapped in Bacon
Homemade Yorkshire Puddings
Chef's Meat Gravy
Selection of Condiments

Vegetarian and Gluten Free options available on request

Dessert Menu

Add a Selection of Desserts for £4.95 per person

Homemade Chocolate Brownie Strawberry Eton Mess Mixed Fruit Skewers



Dining Menu

Minimum of 10 guests, Maximum of 48 guests

2 Course - £21.95, 3 Course - £25.95

Starters

Dorset Farmhouse Pate

served with melba toast & real ale chutney

Homemade Sweet Potato & Carrot Soup (VE, GF)

served with crusty white bread

Tempura Prawns

served with cucumber ribbons & sweet chilli sauce

Mains

Roast Meat of your choice (VO,GFO)

served with roast potatoes, seasonal vegetables, sage & onion stuffing, pig in blanket, Yorkshire pudding & Chef's gravy

Caramelised Goats Cheese & Onion Tart (V)

served with buttery new potatoes & seasonal vegetables

Lemon Baked Cod (GF)

served with buttery new potatoes & seasonal vegetables

Desserts

Homemade Chocolate Brownie (V,GFO)

served with New Forest vanilla ice cream

Homemade Strawberry Eton Mess (V)

served with pouring cream

Homemade Forest Fruit Crumble (V)

served with warm vanilla custard

Coffee & Mints



Additions

Make your event extra special...

Arrival/Additional Drinks

Prices Per Person

Unlimited Tea & Coffee - £2.00 125ml Glass of Prosecco - £3.95 175ml Glass of Wine - £4.25 Glass of Pimms & Lemonade - £3.50 Selection of Bottled Beers - £4.30 Selection of Bottled Ciders - £4.50 Selection of Bottled Lagers - £3.10

Little Extras

We have a large list of recommended Live Bands, DJ's, Florists and many other of those little extras to make your event even more special.

Please ask for more information.

We look forward to helping you plan your special day...





Terms & Conditions

Free room hire is only available at certain times. Please enquire for further details

A small deposit will be charged at the time of booking to secure your chosen date

All deposits are non refundable

Full payment and final details are due at least 14 days prior to the event

Any damage to The Forest Inn's property will be charged to the events organisers

Own food or alcohol must not be consumed on the premises with out prior consent

A minimum of 100% of guests must be catered for when choosing the BBQ or Carvery options. 75% of guests must be catered for when choosing any Buffet Menu

Although every care is taken to meet dietary requirements, we cannot guarantee that all items have not come in to contact with other foods

The management reserves the right to cancel any function if deemed necessary

I have read and understood all terms and conditions regarding booking
The Garden Room at The Forest Inn for my private event.

Signed			
Date			