

Flavours to fall in love with

Wedding catering packages

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Flavours to fall in love with

From elegant canapés to indulgent wedding breakfasts and delicious late-night treats, our in-house catering team has created unforgettable menus for you and your guests.

We're passionate about using fresh, locally sourced ingredients to craft dishes that are perfectly matched to your celebration.

Whether you're dreaming of a traditional three-course meal, a relaxed sharing platter, or something more bespoke, we're here to make it happen. Our menus are designed with flexibility and variety at their heart, offering a rich selection of dishes to suit your preferences and complement your wedding celebration beautifully.

If you or anyone in your party has a food allergy, intolerance or other dietary requirement, please speak to us before booking so we can ensure your needs are safely and deliciously catered for. We also welcome external caterers at most of our venues, giving you even more freedom to shape your celebration.

Take a look through the following pages for a flavour of what we offer. To discuss your ideas or make an enquiry, visit hants.gov.uk/countryside-weddings.

Please note: All prices are valid until the end of 2026 and may be subject to change thereafter.



Wedding Packages

Royal Victoria Country Park

We offer four packages for our indoor venues – Maple, Aspen, Birch, and Elm – each tailored to suit different guest numbers and budgets. Whether you're hosting an intimate gathering or a grand celebration, we'll help you find the perfect space. Some venues can welcome additional guests for a small supplement - just speak to our team to explore the possibilities.

Our in-house catering team works with trusted local suppliers to craft wedding menus that are as memorable as your day itself. With a wide variety of delicious dishes and flexible options, we'll ensure your wedding breakfast reflects your tastes and vision. Whether you're dreaming of a relaxed, informal meal or a refined dining experience, we're here to bring it to life.





Maple

Perfect for smaller groups with an intimate ceremony in the Waterview Room, and a reception in the Cedar Rooms.

Food: Includes selected drinks, canapés and a two course wedding breakfast.

Capacity: 26 guests for the ceremony in the Waterview Room, and 80 seated guests for the reception in the Cedar Rooms.

From £3,400 for 28 people (including the couple) for the wedding breakfast and reception.



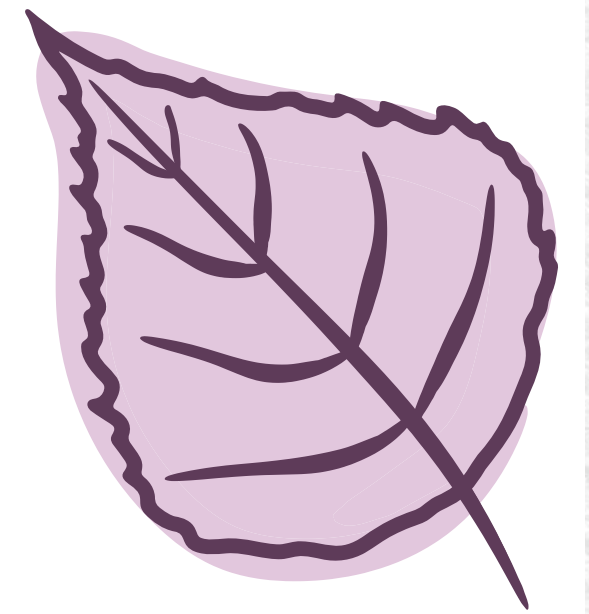
Birch

Perfect for larger groups, with exclusive use of the Chapel for ceremony, reception and evening event.

Food: Includes selected drinks, canapés, a two course wedding breakfast and a buffet grazing menu.

Capacity: 200 guests for the ceremony, and 120 seated guests for the wedding breakfast, both held in the Chapel.

From £7,900 for 50 people (including the couple) for the wedding breakfast, and 80 people for the reception with the buffet menu.



Aspen

Ideal for those wanting an atmospheric ceremony in the Chapel. The reception will be held in the Cedar Rooms.

Food: Includes selected drinks, canapés, a three course wedding breakfast and a buffet grazing menu.

Capacity: 200 guests for the ceremony in the Chapel, and 80 seated guests for the reception in the Cedar Rooms.

From £6,900 for 50 people (including the couple) for the wedding breakfast and reception with the buffet menu.



Elm

A premium package for larger groups with exclusive use of the Chapel for ceremony, reception and evening event, and the finest drinks and menu choices.

Food: Includes selected drinks, canapés, a three course wedding breakfast and a buffet grazing menu.

Capacity: 200 guests for the ceremony, and 120 seated guests for the wedding breakfast, both held in the Chapel.

From £8,700 for 50 people (including the couple) for the wedding breakfast, and 80 people for the reception with the buffet menu.





Drinks

For Maple, Aspen and Birch

For Elm

- Post ceremony welcome drink.
- ½ bottle of wine per person for wedding breakfast.
- Sparkling toast drink.

- Premium post ceremony welcome drink.
- ½ bottle of premium wine per person for wedding breakfast.
- Crémant sparkling toast drink.



Canapés

For Maple, Aspen, Birch and Elm

Select three types of canape; three will be served per guest

- Mini steak and ale pie.
- Mini chicken and tarragon pie.
- Honey and mustard glazed cocktail Lincolnshire sausages.
- Mini Yorkshire pudding, rare roast beef, horseradish crème fraîche.
- Satay chicken skewers with satay sauce.
- Chinese glazed belly pork squares.
- Turkish lamb flatbread, red onion, mint yoghurt, sumac, and pomegranate.
- Ciabatta toast with country pâté, red onion chutney.
- Mini smoked salmon and cream cheese bagels.
- Thai spiced fishcakes with sweet chilli sauce.
- Smoked haddock fishcakes with tartare sauce.

- Bloody Mary shots with a tiger prawn garnish.
- Tempura butterfly prawns with sweet chilli sauce.
- Bruschetta with green pesto and mozzarella.
- Roasted red pepper tortilla.
- Mini cherry tomato and Dorset cheddar quiche.
- Roasted pepper and feta cheese tart.
- Onion bhajis with mango chutney. **vgo**
- Tempura vegetables with sweet chilli sauce. **vgo**
- Croustade roasted aubergine pâté with green olives. **vgo**
- Panko breaded chestnut mushrooms with garlic mayo. **vgo**

vgo - Vegan option available



Wedding Breakfast – Maple and Aspen packages

For Maple packages, choose **TWO** courses. For Aspen packages, choose **THREE** courses.

Starters

Select three options:

- Leek and potato soup.
- Tomato and basil soup.
- Goat cheese and caramelised red onion bruschetta with baby leaf salad.
- Chicken liver and cognac parfait, red onion chutney, and toasted ciabatta.
- Smoked haddock fishcake, tomato chutney, rocket salad, with lemon dressing.
- Pulled ham hock terrine, piccalilli, and toasted ciabatta.
- Baba ghanoush, houmous, pickled vegetables, and toasted pitta. **vgo**
- Pan Catalan with artisan bread, topped with tomatoes, garlic, extra virgin olive oil, chestnut mushrooms and romesco sauce. **vgo**



Mains

Select three options:

- Roast supreme of chicken, roast potatoes, homemade chive and parsley stuffing, Vichy glazed carrot, fine beans and tenderstem broccoli, and roast chicken gravy.
- Roast sirloin of beef, Yorkshire pudding, roast potatoes, rich red wine gravy, Vichy glazed carrot, fine beans, and tenderstem broccoli.
- Slow-cooked, shoulder of lamb, minted new potatoes, peas, broad beans, and lamb stock jus.
- Roast porchetta (loin of pork with classic Italian herb stuffing), garlic and rosemary Parmenter potatoes, cherry plum tomatoes, fine beans, and salsa verde.
- Fillet of chalk farm trout, new potatoes, tenderstem broccoli, and Romsey watercress beurre blanc.
- Atlantic fish pie topped with cheddar mash, confit baby carrot, fine beans, and tenderstem broccoli.
- Parmesan polenta, wild mushroom and red wine ragu, and cavolo nero.
- Gnocchi, roasted butternut squash, chestnut mushroom, sage butter, and parmesan.
- Sweet potato, spinach and goat's cheese pie, creamy mash, and fine beans.
- Aromatic couscous, roasted vegetables, caponata, pomegranate, toasted almonds, and tahini almond cream. **vgo**
- Mushroom and leek pie, colcannon, and fine beans, with rich gravy. **vgo**

vgo - Vegan option available

Desserts

Select three options:

- Meringue nest with Chantilly cream and summer berries.
- Sticky toffee pudding with toffee sauce and vanilla ice cream.
- Lemon curd cheesecake with berry compote.
- Warm Bakewell tart with vanilla ice cream.
- Triple chocolate brownie with warm chocolate sauce and vanilla ice cream.
- Individual dark chocolate tart with white chocolate ice cream.
- Individual lemon tart and raspberry sorbet.
- Lemon posset with shortbread.
- Blackcurrant oat crumble with vanilla bean ice cream. **vgo**
- Lemon tart with alphonso mango sorbet and sugar dusting. **vgo**
- Trillionaires' tart with chocolate ice cream. **vgo**



Wedding Breakfast – Birch and Elm packages

For Birch packages, choose TWO courses. For Elm packages, choose THREE courses.

Starters

Select three options:

- Smoked salmon garnished with pickled red onion, capers, lemon, and rocket.
- Isle of Wight heritage tomato, Laverstoke buffalo mozzarella, and basil oil, with a balsamic reduction.
- Baked portobello mushroom with a Dorset coastal cheddar cheese and chive stuffing.
- Chalk Stream hot smoked trout with sun blush tomato crostini, baby leaf salad, and dill crème fraîche.
- Goat's cheese and caramelised red onion bruschetta, with baby leaf salad.
- Pulled ham hock terrine, piccalilli, with toasted ciabatta.
- Pan Catalan with artisan bread, topped with tomatoes garlic, extra virgin olive oil, chestnut mushrooms and romesco sauce. **vgo**
- Baba ghanoush, houmous, pickled vegetables, and toasted pitta. **vgo**



Mains

Select three options:

- Buttered and basted breast of chicken, truffle scented mash, savoy cabbage with smoked bacon, and creamy chanterelle mushroom sauce.
- Fillet of sea bass served with saffron potatoes, fine beans, and roasted red pepper sauce.
- Roast breast of duckling, apple and potato rosti, and braised red cabbage, with madeira sauce.
- Sweet potato, spinach and goat's cheese pie, creamy mash, and fine beans.
- Roasted fillet of beef, fondant potato, fine beans, green peppercorn, and brandy sauce.
- Loin of venison, rubbed with juniper and peppercorns, roasted sweet potato, parsnip and celeriac, savoy cabbage with smoked bacon, and bramble sauce (when in season).
- Roast rack of lamb, dauphinoise potatoes, Vichy glazed carrot, fine beans and tenderstem broccoli, with port and rosemary sauce.
- Fillet of Chalk Stream trout, new potatoes, tenderstem broccoli, and Romsey watercress with beurre blanc.
- Mushroom and leek pie, colcannon, and fine beans, with vegan gravy. **vgo**
- Aromatic couscous with Moroccan spices, caponata, pomegranate, toasted almonds, and tahini almond cream. **vgo**



Desserts

Select three options:

- Meringue nest with Chantilly cream and summer berries.
- Sticky toffee pudding with toffee sauce and vanilla ice cream.
- Individual dark chocolate tart with white chocolate ice cream.
- Warm Bakewell tart with vanilla ice cream.
- Triple chocolate brownie with warm chocolate sauce and vanilla ice cream.
- Lemon curd cheesecake with berry compote.
- Individual lemon tart and raspberry sorbet.
- Lemon posset with shortbread.
- Blackcurrant oat crumble with vanilla bean ice cream. **vgo**
- Lemon tart with alphonso mango sorbet and sugar dusting. **vgo**
- Trillionaires' tart with chocolate ice cream. **vgo**

Or a trio of individually plated mini desserts. Choose three from:

- Macarons.
- Triple chocolate brownie with chocolate sauce and vanilla ice cream.
- Mini lemon tart.
- Lemon curd cheesecake.
- Mini meringue and summer berries with Chantilly cream.
- Chocolate mousse tart.
- Strawberry cream shortcake.
- Mini dark chocolate tart and clotted cream.
- Mini Bakewell traybake.
- Vanilla clotted cream ice cream or mango sorbet

vgo - Vegan option available

Evening buffet

Grazing menu

- included for evening guests with the Aspen, Birch and Elm packages, and can be added to the Maple package from £16.50 per person

Deli-style sandwiches with a classic selection of fillings. **vgo**

Home baked sausage rolls.

Falafel bites. **vgo**

Savoury tartlets.

Fruit pots.

Deli style coleslaw.

Potato salad. **vgo**

Seasonal salad leaves. **vgo**

Triple chocolate brownie bites.

Frosted carrot cake.

Lemon drizzle cake.



Treat your guests to something extra Available at additional cost

Drinks packages



Pick from our selection of alcoholic and non-alcoholic drinks, perfect for toasts and to add sparkle to your big day. Available to all packages and served in The Cedar Rooms and The Chapel.

Prosecco selection a choice of four bottles for £100.

Bucket of beer 10 bottles of San Miguel or Moretti for £35, saving up to £10.

Bucket of cider 10 bottles of Bulmer's or Old Mout for £35, saving up to £10.

Bar tokens 10 tickets for £45.

Tokens can be used to purchase a measure of house spirit plus mixer, 330 ml beer/lager, 175ml glass of house wine or a soft drink.

Wine selection choose 4 bottles for £80.

Cocktail pitchers £24.

Choose from Caribbean spiced rum punch, mojito cooler, English garden cooler, or Long Island bourbon cooler.

Mocktail pitchers £18.

Refresher pitchers £12.

Choose from cucumber and mint, elderflower and lemon cooler, cranberry, ginger and mint cooler, or St Clements.



Delicious additions

Hot fork buffet

Our hot fork buffet menu has a range of tasty and satisfying dishes created using fresh and local produce.

Select two items for all guests from a choice of:

- Beef bourguignon.
- Roasted breast of chicken, white wine and New Forest mushroom sauce.
- Butter chicken curry.
- Slow roast belly pork with chickpeas, chorizo and tomato.
- Creamy fish pie with Dorset coastal cheddar mash.
- Beef lasagne verdi.
- Thai butternut squash and green bean curry. **vgo**
- Mushroom and leek pie. **vgo**
- Chestnut mushroom and sweet pepper stroganoff. **vgo**

All served with seasonal vegetables, rosemary roasted potatoes, or basmati rice. Other menus are available on request.

vgo - Vegan option available

Pizza buffet



Our artisan pizza buffet is exclusively available at The Cedar Rooms and can be added as a delicious enhancement to the Maple or Aspen packages, should you wish to include it.

Crafted with local Hampshire produce, it's sure to be a crowd pleaser at celebrations of any size.

- Classic margherita.
- Roasted vegetable, mozzarella, rocket, and balsamic syrup.
- Proper pepperoni.
- Ricotta, Rosary Goats Cheese log, spinach, truffle mushroom and mozzarella.
- Calabrian spiced sausage, capers, roasted red peppers and mozzarella.

All served with baby leaf, rocket and parmesan salad with lemon dressing, vine tomato and red onion salad, or crispy skin on chips.

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