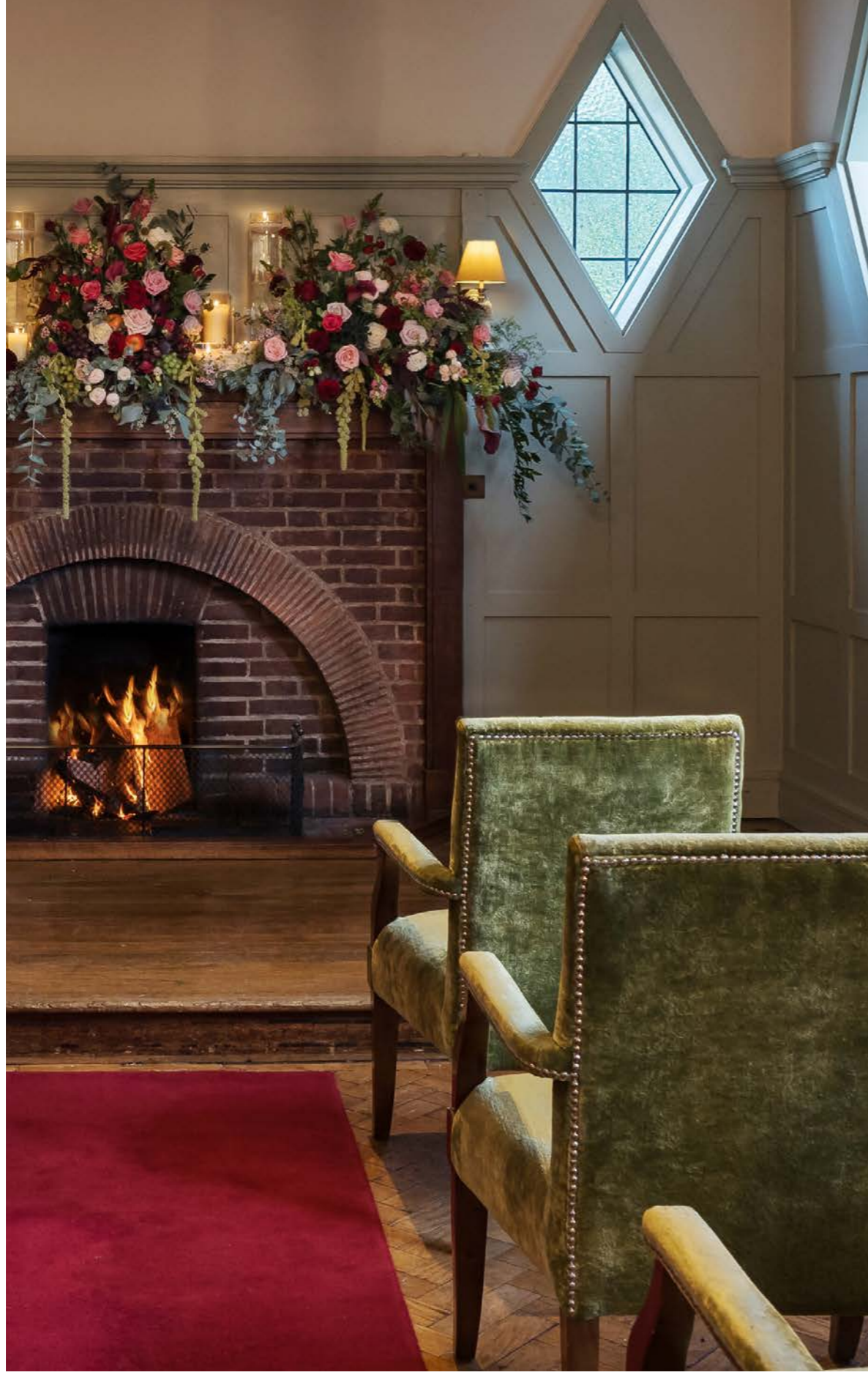


THE MONTAGU ARMS

YOUR WEDDING

BEAULIEU



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ALISSA ROBERTS PHOTOGRAPHY



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WHAT IS THE SECRET OF THE QUINTESSENTIAL ENGLISH WEDDING?

We think we know...

With opulent surroundings and historic features at every turn, your guests will arrive to oak panelling, polished, herringbone parquet the tick of a longcase clock and a crackling fire in winter.

Upstairs we have 22 en-suite bedrooms, all different, some including four-poster beds, and every one designed to make you feel completely at home. The 2 new 'Hayloft Suites' have private terraces, cosy first-floor lounges with original exposed beams, sweeping views over the garden and croquet lawn, and bathrooms with gorgeous freestanding baths.

Outside is just as restful. Dine al-fresco for your wedding breakfast in our Gertrude Jekyll-inspired gardens, listen to the pond fountain designed by Giuseppe Lund, play a game of croquet on the upper terrace, sip Champagne under the magnolia tree or join the chef in our kitchen garden.

The Terrace restaurant offers an unparalleled dining experience for your wedding day. Expect modern-British dishes by Head Chef Matthew Whitfield, fused with delicate touches of innovation and an exciting range of flavours, textures and aromas; food you will talking about for years to come.



ASR PHOTO



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CIVIL CEREMONY & RECEPTION ROOMS

The Oakwood Room

The Oakwood Room is elegant, sophisticated and airy boasting original panelling and a cosy crackling fire for those colder days. The beautiful leaded windows give the room an abundance of natural light. This room is the perfect option for the more intimate civil ceremony and wedding breakfast celebration.

- CIVIL CEREMONY
Maximum 60 persons
- WEDDING BREAKFAST
Maximum 32 persons

The Terrace Restaurant

The Terrace Restaurant benefits from large ornate windows which give the room a naturally bright feel and inviting ambience. French doors open onto the terrace area and secluded gardens, making this the perfect wedding and function room. Minimum numbers apply for the use of this room.

- CIVIL CEREMONY
Maximum 100 persons
- WEDDING BREAKFAST
Maximum 100 persons
- EVENING RECEPTION
Maximum 150 persons

The Paris Room

The original 17th century Paris Room provides an elegant private setting for your small ceremony and wedding breakfast. An open fire adds to the charm of this room, making for an intimate and cosy setting.

- CIVIL CEREMONY
Maximum 10 persons
- WEDDING BREAKFAST
Maximum 10 persons

Exquisite DINING

Uncover the secret to a most sensational day; exquisitely prepared cuisine shared with the ones you love most.

Our wedding breakfast menus are created by Head Chef Matthew Whitfield of The Terrace Restaurant with every innovative dish capturing the essence of the local area.



Lamb is reared on our own small-holding in Pennington and venison is sourced from within the Beaulieu estate. Matthew's father provides malt from his brewery in nearby Botely and rosemary is plucked from the garden for our signature sourdough bread course.

Matthew operates a zero food waste kitchen, creating innovative dishes that celebrate every part of these exceptional ingredients. His nose to tail and root to tip tasting menus pay homage to the nurturing hands of our growers and producers and our amazing New Forest larder.

The hotel's impressive wine cellar features over 2,200 bottles curated by our sommelier. Sample the extensive collection during one of our weekly tastings and enjoy sommelier selected wine-pairings during dinner at The Terrace.



You made us and all the guests feel totally spoilt, at home and relaxed all at once. It was perfect.



Mel & Alex



HELEN RUSHTON PHOTOGRAPHY





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Exclusively Yours

WEDDING PACKAGE

The timeless elegance and romance of the Montagu Arms Hotel is available for private exclusive hire for your quintessentially English wedding. Our beautiful 17th century country house hotel can be your own home from home, steeped in history and charm, your memories will be made amongst only your closest friends and loved ones as your most special day unfolds.

Our experienced team offer you their undivided attention and undisputed service to ensure that your day is nothing short of unforgettable and the one they talk of for years to come.

OCTOBER - MAY 2020/21	JUNE - SEPTEMBER 2020/21
Mon - Thurs £12,700	Mon - Thurs £15,200
Fri & Sun £15,000	Fri & Sun £18,000
Sat £17,400	Sat £24,000
Extra Day Guests £140 per person	Extra Day Guests £140 per person
Extra Evening Guests £25	Extra Evening Guests £25

Based on 50 Day Guests and 80 Evening Guests. Supplements apply for bank holiday weekends.

Includes

- Exlcusive private hire of the entire Hotel including use of all rooms for your civil ceremony, wedding breakfast and evening reception and private use of our quintessential English gardens.
- 24 bedrooms to accommodate you and your guests including; 18 guest bedrooms, 5 of which feature beautiful four poster beds and 6 individually styled suites
- Your own dedicated Wedding Coordinator
- Red Carpet welcoming you in true style
- Master of Ceremonies to guide you through the day
- A colour coordinated floral arrangement for your tables
- One ‘premium’ drink per person or two ‘house’ drinks per person and 3 Montagu canapés per person for your drinks reception
- Three course meal from your selected wedding breakfast menu
- Half a bottle of Sommelier selected wine per person with your wedding breakfast
- Still and sparkling water for the table
- A glass of Champagne with the toast
- A personalised table plan and table menus
- Traditional silver cake stand and knife
- A choice of buffet for the evening reception - Birch Buffet, Evening BBQ Menu, Redwood Buffet or Hot Fork Buffet.
- Complimentary menu tasting prior to your wedding day for the bride and groom

Intimate

WEDDING PACKAGE

The Montagu Arms is an intimate, unique and romantic setting just perfect for a special day shared with the closest friends and precious loved ones.

Share your unforgettable day with up to 30 guests; we will prepare your red carpet, a beautifully intimate ceremony in either our luxurious Oakwood Room and an exquisite wedding breakfast for you and your guests, leaving you to savour every moment, every loving look and the first day of your wonderful journey as a married couple.

2020/21
Mon - Thurs £3,800
Fri & Sun £4,200
Sat £4,700
Additional Guests £130 per person

Package is based on 24 persons and is available for up to 32 persons at an additional cost. Supplements apply for bank holiday weekends. No live bands or DJs are permitted with the ‘Intimate Wedding’ package.

Includes

- Complimentary Bridal Suite for the night of your wedding
- Private hire of the Oakwood Room for your civil ceremony and wedding breakfast and use of our quintessential English gardens.
- Your own dedicated Wedding Coordinator
- Red Carpet welcoming you in true style
- Master of Ceremonies to guide you through the day
- A colour coordinated floral arrangement for your tables
- One ‘premium’ drink per person or two ‘house’ drinks per person and 3 Montagu canapés per person for your drinks reception
- Three course meal from your selected wedding breakfast menu
- Half a bottle of Sommelier selected wine per person with your wedding breakfast
- Still and sparkling water for the table
- A glass of Champagne with the toast
- A personalised table plan and table menus
- Traditional silver cake stand and knife
- Complimentary menu tasting prior to your wedding day for the bride and groom

Montagu Curated

WEDDING PACKAGE

If you are a bride or groom with a passion for exceptional cuisine, a 3AA Rosette banquet shared with your closest loved ones will be sure to satisfy your foodie desires. What could make your wedding more unique and memorable than a 7 course 3AA Rosette banquet for your wedding breakfast? After all, what is a great party without great food?

Add in the Montagu Arms' picture-perfect location and exquisitely characterful English interior and your wedding day will be the one your guests talk about for years to come.

4 PERSONS 2020/21
Mon - Thurs £1,500
Fri & Sun £1,700
Sat £1,900
Additional Guests £200 per person

Package is available for up to 32 persons at an additional cost. Supplements apply for bank holiday weekends. No live bands or DJs are permitted with the 'Montagu Curated' package.

*The Paris Room will be allocated for parties under 10.

Includes

- A Hayloft Garden Suite for the night of your wedding
- Private hire of the Oakwood Room or Paris Room for your civil ceremony and wedding breakfast and use of our quintessential English gardens.*
- Your own dedicated Wedding Coordinator
- Red Carpet welcoming you in true style
- Master of Ceremonies to guide you through the day
- Personalised floral designs for the room and table
- A signature cocktail designed specifically for your wedding day and four luxury canapés per person for your drinks reception
- A seven-course signature tasting menu designed for you by head chef Matthew Whitfield for your wedding
- Wine Pairing to accompany your wedding breakfast expertly selected by our Head Sommelier Sergio dos Santos
- Still and sparkling water for the table
- A glass of Champagne with the toast
- A personalised table plan and table menus

Petite

WEDDING PACKAGE

For couples seeking an alternative to the traditional white wedding, we've created a perfectly formed package taking all the little details that are important to you and making them into meaningful, lasting memories.

Includes

- Complimentary Bridal Suite for the night of your wedding
- Private hire of the Paris Room for your civil ceremony and wedding breakfast and use of our quintessential English gardens.
- Your own dedicated Wedding Coordinator
- Three course meal from your selected wedding breakfast menu
- Half a bottle of Sommelier selected wine per person with your wedding breakfast
- Still and sparkling water for the table
- A glass of Champagne with the toast

PETITE 2020/21
Sun - Fri £900
Sat £1,100
Additional Guests £120 per person

Package is based on 4 persons and is available for up to 10 persons. Wedding Breakfast available between 12pm and 2pm or 6:30pm and 9pm.

RECEPTION DRINKS & CANAPES

Premium Drinks

CHOOSE ONE OF THE FOLLOWING:

- Taittinger
- Aperol Spritz - Aperol, Elderflower, Prosecco
- Sloe Gin Fizz - Plymouth Sloe Gin, Sugar Syrup, Lemon Juice, Champagne
- Weekend in the Garden - Ciroc Mango Vodka, Passion Fruit Liqueur, Pineapple Juice

House Drinks

CHOOSE TWO OF THE FOLLOWING:

- Gordons Gin and Tonic
- Absolute Vodka and Apple Juice
- Pimm's and Lemonade
- Sauvignon Blanc
- Merlot
- Beaulieu Bitter
- Montagu Lager
- Planter's Punch Mocktail - Orange Juice, Pineapple Juice, Grenadine, Lemon Juice, Peach & Lemon Verbena Cordial

Montagu Canapés

- Fromage blanc and smoked avruga caviar
- Roquefort cheese biscuits with sesame seeds (v)
- Smoked ham and grain mustard bouche
- Parmesan cheese straws
- Glazed Pondhead Farm pork and apple kebabs
- Black olive tapenade crostini (v)
- Warm cheese gougeres

Luxury Canapés

- Tomato, red pepper and basil gazpacho (v)
- Home smoked salmon 'tartare' and avocado cornets
- 'Fish and chips' with tartare sauce in newspaper cones
- Chilled bloody mary with celery and chilli (v)
- Home smoked salmon blini with caviar
- Creedy Carver duck liver parfait with melba toast
- Curried smoked haddock fritters with mango sauce
- Crispy chicken strips with chips and lemon mayonnaise
- Home cured beef bresaola with pickled beetroot and fennel

EVENING BUEFFETS

Evening BBQ Menu 1

INCLUDED IN THE 'EXCLUSIVELY YOURS' PACKAGE

- Home ground beef burgers with toasted brioche bun
- Pondhead Farm Cumberland pork sausages
- Marinated free range chicken drumsticks
- Jacket potatoes with sour cream and chives
- Chargrilled corn on the cob with spiced butter
- A selection of two salads

Evening BBQ Menu 2

AN £8.50 PER PERSON SUPPLEMENT APPLIES FOR THE EXCLUSIVELY YOURS PACKAGE

- Peppered rump steak with chimichurri dressing
- BBQ salmon fillets with lime
- Marinated Pondhead Farm pork loin steaks
- Free range Yakitori chicken skewers
- Chargrilled corn on the cob with spiced butter

Hot Fork Buffet

Included in the 'Exclusively Yours' package

- INDIAN THEMED BUFFET
- Chef's choice of two hot dishes served with: Pilau rice
- Poppadoms
- Chutneys
- Or
- ITALIAN THEMED BUFFET
- Chef's choice of two hot dishes served with: Two Salads
- Garlic bread

Birch Buffet

7 ITEMS OF YOUR CHOICE. ADDITIONAL CHOICES ARE £3.50 PER PERSON

- Included in the 'Exclusively Yours' package
- Home made sausage rolls
- Homemade Pondhead Farm Sausage Rolls with BBQ Sauce
- Poached Organic Salmon, Dill and Spinach Quiche
- Creamy Mushroom and Truffle filled Vol au Vents
- Roasted Tomato, Basil and Goat's Cheese Pizza
- Crispy Hampshire Blue Cheese Beignets
- Ringwood Beer Rarebit 'Toasts'
- Roasted Organic Salmon with Lemon Mayonnaise
- Warm Cheese Gougeres with Melted Cheese Dipping Sauce
- Lightly Spiced Woodside Farm Lamb Kofte Kebabs
- Curried Free Range Chicken and Coriander Skewers
- Crispy King Prawn Tempura with Sweet Chilli Sauce
- Barbecued Chicken Drumsticks with Orange and Fennel
- Roasted Vegetable, Gruyere and Oregano Quiche
- Smoked Bacon, Mushroom and Salami Pizza
- Curried Vegetable Samosas with Mango Sauce
- Smoked Ham, Mushroom and Leek Filled Puff Pastry
- Selection of Sandwiches

- DESSERTS
- Peach and Raspberry Mousse
- Coffee and Vanilla Choux Buns
- Raspberry Macaroons
- Individual Glazed Fruit Tartlets
- Dark Chocolate Eclairs
- Chocolate and Hazelnut Brownie Fingers

Redwood Buffet

- Included in the 'Exclusively Yours' package
- A selection of french and English Farmhouse cheeses
- Served with: Homemade chutney
- Crusty bloomer bread
- Biscuits and grapes
- Celery and walnuts

SAMPLE WEDDING BREAKFAST MENU

Three Course Meal and

CHOOSE ONE SELECTION FROM EACH COURSE:

STARTERS

Leek and Potato Velouté with Truffled Potatoes and Chives
Rillettes of Smoked Mackerel with Pickled Cucumber and Caviar
Pork and Game Terrine with Seasonal Chutney and Toasted Granary Bread
Salmon and Cod Fishcakes with Tartare Sauce and Rocket Salad
Cucumber and Lettuce Gazpacho with Smoked Salmon and Crème Fraîche
Chicken Caesar Salad with Parmesan, Anchovies and Croutons
Celeriac Risotto with Sautéed Wild Mushrooms
Salmon Ravioli with Garlic Velouté and Sautéed Spinach
Beef Brisket Croquette with Beetroot, Rocket and Rapeseed Oil Mayonnaise

MAIN COURSES

Pan Fried Chicken Breast with Potato Terrine, Smoked Bacon and Onion
Braised Beef Cheek with Creamed Potato, Pickled Red Cabbage and Local Greens
Fillet of Cod with Braised Lentils, Curry and Yogurt
Grilled Salmon with Summer Vegetable, Buttered New Potatoes and Garlic and Spinach Velouté
Roast Fillet of Beef with Potato Boulangère, Braised Shallots, Smoked Bacon and Red Wine Sauce (£8 Per Person Supplement)
Roast Loin of Pork with Apple Sauce, Mashed Potato, Local Greens and Wholegrain Mustard Sauce
Confit of Duck Leg with Chorizo Cassoulet and Cavelo Nero
Pithivier of Wild Mushroom with Braised Leeks, Fine Beans and Mustard Sauce
Onion and Goats Cheese Tart Tatin with Confit Tomatoes, Sautéed Endive and Rosemary Oil

DESSERTS

Bakewell Slice with Vanilla Ice Cream and Raspberry Sauce
Caramelised Lemon Tartlet with Blackcurrant Sorbet
Orange Crème Brûlée with Shortbread
Bitter Chocolate and Praline Delice with Coffee Ice Cream
Hazelnut Financier with Banana Ice Cream and Candied Pecans
Yogurt Pannacotta with Pineapple Salsa and Citrus Sorbet
Mascarpone Mousse with Toasted Oat Granola and Blueberry Sorbet
Dark Chocolate Crèmeux with Malt Ice Cream, Cocoa Tuile and Almond (£4 Per Person Supplement)
Selections of homemade Petits Fours selection (£3 supplement per person)
Fair-trade coffees or leaf teas with dark chocolate truffles

ADDITIONAL COURSES

Sorbet £2.95 per person
Lime and Lemongrass, Blackcurrant and Cassis, White Peach and Prosecco
Cheese £8 per person or £70 per table of 10 guests

Please let us know if you have an allergy or intolerance to any food. Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens. We have a comprehensive list of all of the dishes/foods and drinks available throughout the hotel which highlights 14 key allergens if present. This guidance document is readily available from any member of our team upon request.

PLANNING YOUR WEDDING

Civil Ceremony & Partnerships

CEREMONY CONTENT

The couple must agree the content of the ceremony with the Superintendent Registrar in advance. Any music, readings, words or performance that form any part of the ceremony must be secular.

BOOKING

The couple are responsible for booking the Superintendent Registrar to attend the civil ceremony and the Registrar's fee is payable direct to the Registration Office.

Please contact:

South Hampshire Ceremony Coordination Team
Fareham Registration Office, 4-8 Osborn Road
Fareham, Hampshire PO16 7DG

Tel: 01329 246040 | Email: ceremonies.southants@hants.gov.uk

Open Monday - Friday 10am-4pm

Wedding Receptions

TIMING

To ensure that you allow sufficient time for your reception, we would advise that you discuss your timings with our Wedding Coordinator as you will need to take into consideration your travelling time from the Church to the hotel (if applicable); the drinks reception and group photographs at the hotel and a receiving line to greet your guests before the wedding breakfast.

CATERING OPTIONS AVAILABLE

Wedding breakfast prices start from £62 per person (excluding room hire charges). Evening catering must be supplied by the hotel for all evening receptions. We can accommodate up to 150 people for your evening reception and are happy to cater for just 80% of guests attending. Prices start from £22 per person. All menus are created by our Head Chef who would be happy to cater to any special requirements.

BEDROOMS

Sunday - Thursday from £189 per room per night bed & breakfast

Fridays and Saturdays from £229 per room per night bed & breakfast

Upgrade your bedroom from just £10 per room.

RECOMMENDED SERVICES

ENTERTAINMENT		
Harpist - Audre Cameron	www.the-enchanted-harp.co.uk	01329 826891
Saxophonist - Claire Manners	www.livesax.co.uk	07976 632766
Wedding DJ - Toby Oakley	www.yourdj.co.uk	01202 421743
FLOWERS		
Jo Hicks	www.johicksflowers.co.uk	07979 373705
Belle & Blossom	www.belleandblossom.net	07889 053355
HAIR & MAKEUP		
Beautiful Brides – Kerry Packard	www.beautiful-brides.info	01425 616257
Frances Moore	www.francesmooremua.co.uk	07743 377263
CAKES		
Sarah Louise Cakes	www.sarahlouisecakes.com	07904 036675
Karen Cake Couture	www.karencakecouture.co.uk	07706 672375
CARS		
Special Occasion Carriage		01264 720171
New Forest Chauffeuring		07889 793992
Bus Transport - Oyster Travel		07843 411196
RK Prestige Car Hire	www.rkprestigecarhire.co.uk	01202 896153
PHOTOGRAPHY		
Helen Rushton	www.helenrushtonphotography.co.uk	07866 440740
Lemontree Photography	www.lemontree-photography.co.uk	07847 046360
Hannah McClune	www.hannahmcclunephotography.com	07832 254187
Spice Wedding Films	www.chrisspicefilms.com	07903 527415
ASR Photo	www.asrphoto.co.uk	07960 287805
VENUE DECORATION		
Linen and Lace Event Hire	www.linenandlacehire.co.uk	07989 502235
The White Chair Company	www.thewhitechaircompany.co.uk	07789 880337
Penelope Margot Design		07872 590749
365 Linen Hire	www.365catererslinen.co.uk	01722 333444
Light Up Letters Dorset	www.lightup-letters.co.uk	07841 098206
BRIDAL BOUTIQUES & PROFESSIONAL STYLING		
Anna Bridal	www.annabridal.co.uk	01425 471176
Brides of Winchester	www.bridesofwinchester.co.uk	01962 867571
Jennifer Jones Styling	www.jenniferjonesstyling.com	07584 034237

TERMS & CONDITIONS

CONFIRMATIONS

A completed and signed wedding agreement form and interim payment of £600 is required within 14 days of the original verbal booking. Should this not be forthcoming, The Montagu Arms Hotel (hereafter referred to as hotel) shall be entitled to treat the provisional verbal booking as cancelled.

PRICE

In the event of any taxation change beyond the control of the hotel (e.g. increases in the standard rate of VAT), the hotel reserves the right to vary the prices quoted to an extent which reflects such change.

LOSS OR DAMAGE

The client is responsible for any loss or damage caused to hotel property/equipment or any equipment hired to the client, by the client or the client's guests.

FINISHING TIMES

Functions must finish at the time agreed when booking and extension of time may not be possible.

WINES

If wine is not purchased from the hotel for the reception, the management reserves the right to charge a supplementary charge.

NUMBERS ATTENDING

The number of guests stated on the completed agreement form will be the minimum number charged for, an increase in numbers may be possible by prior agreement with the hotel. Minimum numbers of 50 adults apply for the Terrace restaurant during peak times.

PAYMENT

- £600 with wedding reception/civil ceremony agreement form to secure reservation.
- 25% of anticipated remaining balance six months prior to the wedding reception
- 75% of anticipated remaining balance three months prior to wedding reception.
- Remaining balance to be paid one month prior to wedding reception.
- Any extra charges should be settled on departure.

CANCELLATIONS

In the event of cancellation by the client, the hotel will undertake to mitigate its losses and to re-let the function room(s) with similar catering arrangements. The client will be responsible for the loss incurred by the hotel in the event that the function rooms remain unoccupied, or are occupied at a lower income level for the hotel, on the date booked. The cancellation charges imposed by the hotel will therefore reflect the actual loss. Any postponement of confirmed and contracted business will be treated as a cancellation.

CONFIRMATION BY HOTEL

The hotel reserves the right to cancel the booking if:

- Any part of the hotel is closed or unavailable because of any event beyond the hotel's control
- The booking may, in the reasonable opinion of the hotel, damage the reputation of the hotel.
- Either party becomes insolvent.

HEALTH & SAFETY

If, during the wedding, the client uses the grounds for any activities other than photographs, socialising, e.g. wishes to provide a bouncy castle, the client is expected to furnish the hotel with the details of that activity and, where appropriate, provide a safe system of work in writing at least 14 days before arrival to allow the hotel management to assess the health and safety implications of such activities.

FREQUENTLY ASKED QUESTIONS

WHAT IS THE MAXIMUM NUMBER OF GUESTS YOU CAN ACCOMMODATE?

We can accommodate up to 100 guests for your wedding ceremony and breakfast and up to 150 guests for your evening reception.

DOES THE EXCLUSIVE USE PRICE INCLUDE BEDROOMS?

Yes, our Exclusively Yours wedding package includes all 24 bedrooms at the hotel. At your own discretion, you are welcome to place the cost of each bedroom on your guests and your Wedding Coordinator will be happy to manage the reservations. Any monies gained from the sale of bedrooms will be refunded to the Bride and Groom after the wedding. This could take up to £4000 off the cost of your wedding.

WHAT SHOULD WE DO IF IT'S RAINING?

The Montagu Arms has plenty of indoor space so if it rains the drinks and canapés will be served in our lounge and conservatory and photographs can be taken in front of the fireplaces and on the staircase.

WHAT TIME SHOULD WE HAVE THE WEDDING CEREMONY?

You will need to confirm your wedding ceremony time with the Hampshire Registrars or Church and we are happy to work with you on your preferred time. If you are planning an evening reception we would recommend the drinks reception starting no later than 2.30pm.

IS THERE A SEPARATE PRICE FOR CHILDREN?

Any additional guests under 12 years of age will be charged £30 per child.

CAN WE THROW CONFETTI?

Yes, biodegradable confetti on the lawn area of the garden.

WILL THERE BE SOMEONE TO LOOK AFTER US ON THE DAY?

We provide a Master of Ceremonies who will be with you on your wedding day to make sure everyone is in the right place at the right time. The Master of Ceremonies will take care of all your table arrangements and decorations, announce you in to the wedding breakfast and announce the speeches. They will also be responsible for cake cutting and first dance as well as taking care of anything that you need during the day so you won't need to worry about a thing.

In the lead up to the day our Wedding Coordinator will be on hand to help with all the arrangements, to recommend local suppliers and to ensure you have everything you need.

CAN WE BRING OUR OWN ALCOHOL?

We have a fully stocked bar and do not allow guests to provide their own alcohol due to responsible alcohol retailing laws. We can negotiate bringing in wine; however this does incur a corkage charge per bottle.

CAN YOU CATER FOR DIETARY REQUIREMENTS?

We will be happy to cater separately for any vegetarians or dietary requirements within your party.

CAN WE HAVE MUSIC AND DANCING? IF SO WHAT TIME WILL IT NEED TO FINISH?

Bands and discos are only possible with exclusive use of the hotel and will be set up in The Terrace restaurant for your evening reception. On a Friday or Saturday the music will finish at midnight and Sunday to Thursday at 11:30pm.



About Me

Clara Earp | Wedding Coordinator

LETS CONNECT

01590 612324
clara@montaguarmshotel.co.uk



/montaguarms



/montaguarms_events



/montaguarms

Hospitality professional, passionate foodie and stickler for detail.

With a degree in hospitality management and a background in catering, I joined the team at The Montagu Arms in 2012. Since then, I've arranged an array of weddings and events from creative workshops and corporate dinner parties to private exclusive use weddings.

Come rain or shine, The Montagu Arms is such a beautiful venue with a homely feel that makes you instantly relax. The gardens are perfect on a lovely sunny day and the lounge with its log fire and grandfather clock is so welcoming when it's cold and wet outside.

I'd love to take you on a personal tour of The Montagu Arms and answer any questions you may have. Simply give me a call or email and we'll get a date in the diary.

I look forward to meeting you and bringing your vision to life.

Warm wishes

Clara



THE MONTAGU ARMS



Palace lane, Beaulieu, Hampshire SO42 7ZL
t: 01590 612324 e: reservations@montaguarmshotel.co.uk

www.montaguarmshotel.co.uk

