



YOUR WEDDING

THE MONTAGU ARMS





WHERE ROMANCE
HISTORY
entwine

WEDDING PACKAGES

EXCLUSIVELY YOURS

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.

TAYLOR MADE

Our desire is to bring your wedding dreams to life. Here at the Montagu Arms Hotel we pride ourselves on giving world class service with the highest level of attention to detail. Nothing but the utmost care and consideration will be given to you to help you plan your day.

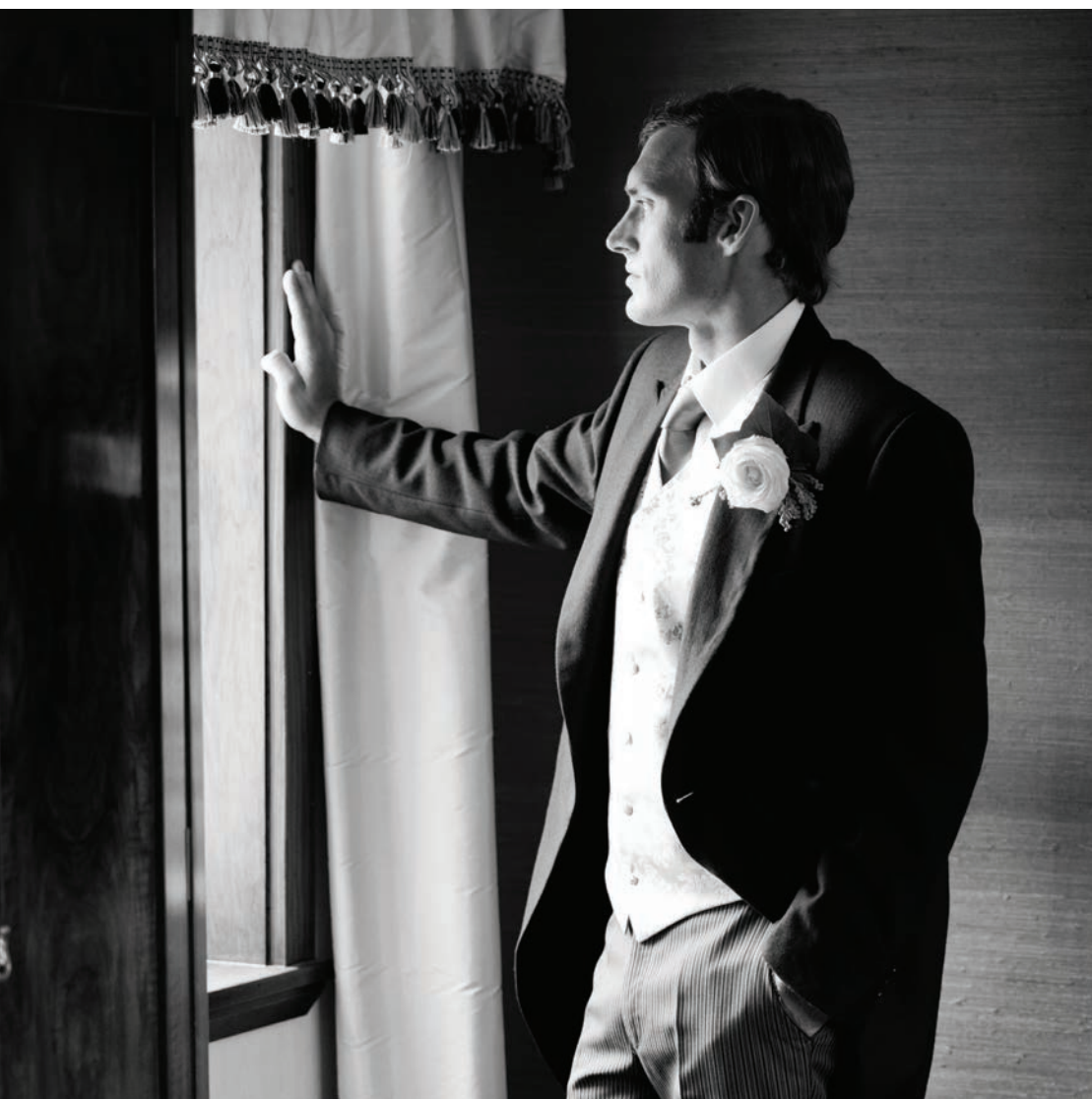
Our luxury wedding venue is licensed for civil ceremonies for up to 90 guests. We can accommodate up to 90 people for your wedding breakfast and 150 guests for your evening reception. Our Wedding Coordinator is on hand to help tailor make your dream wedding.

INTIMATE WEDDINGS

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 or Paris 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 husband and wife.









CIVIL CEREMONY & RECEPTION ROOMS

THE OAKWOOD ROOM

The Oakwood Room is elegant, sophisticated and airy and can seat up to 60 guests for your civil ceremony and up to 30 for your wedding breakfast. The room boasts 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.

THE PARIS ROOM

The original 17th century Paris Room provides an elegant private setting for your small ceremony, available for up to 10 people. An open fire adds to the charm of this room, making for an intimate and cosy setting.





THE TERRACE RESTAURANT

The Terrace Restaurant seats up to 90 guests for your civil ceremony and wedding breakfast and up to 150 guests for your evening function. The room 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.



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 and Roux scholar, Matthew Tomkinson of The Terrace Restaurant. We use the finest organic, seasonal and locally sourced produce available in all our dishes and encompass fragrant herbs and flowers, organic vegetables and fresh eggs from our kitchen garden.







“

*The New Forest
is my larder
and what a
larder it is!*

Head Chef - Matthew Tomkinson

The Hotel's Kitchen Gardener provides a selection of home grown ingredients, nurtured by hand and harvested with care to perfectly complement each dish.











EXCLUSIVELY YOURS

INCLUDES:

- 22 bedrooms to accommodate you and your guests including; 17 guest bedrooms, 4 of which feature beautiful four poster beds and 5 individually styled suites
- Your own dedicated Wedding Coordinator
- Red Carpet welcoming you in true style
- Master of Ceremonies to guide you through the day
- Private use of all rooms for your civil ceremony, wedding breakfast and evening reception
- Private use of our quintessential English gardens which features a beautiful water fountain designed by revered sculptor, David Wynn OBE, relaxing terrace area with comfortable loungers, croquet lawn and kitchen garden
- A colour coordinated floral arrangement for your tables
- A glass of Champagne or 2 house drinks and 3 Montagu canapés per person for your drinks reception
- Three course meal from our selected wedding breakfast menu
- Half a bottle of Sommelier selected wine per person with your wedding breakfast
- Still and sparkling water for each table
- A glass of Champagne with the toast
- A personalised table plan and table menus
- Traditional silver cake stand and knife
- A delicious buffet of your choice for your evening guests
- Complimentary menu tasting prior to your wedding day for the bride and groom

A LITTLE SUGGESTION...

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 can be deducted from the cost of your wedding. This could take up to £4000 off the cost of your wedding.

WINTER WEDDINGS (OCTOBER - MARCH)	2017/18	SPRING/SUMMER WEDDINGS (APRIL-SEPTEMBER)	2017/18
MONDAY – THURSDAY	£12000	MONDAY – THURSDAY	£14000
FRIDAY & SUNDAY	£14500	FRIDAY & SUNDAY	£16500
SATURDAY	£17500	SATURDAY	£24000
Extra Day Guests	£135	Extra Day Guests	£135
Evening Guests	£21	Evening Guests	£21

(Based on 60 Day Guests and 80 Evening Guests. Supplements apply for bank holiday weekends)



INTIMATE WEDDINGS

INCLUDES:

- Complimentary Bridal Suite for the night of your wedding
- Your own dedicated Wedding Coordinator
- Master of Ceremonies to guide you through the day
- Red Carpet welcoming you in true Style
- Private use of the Oakwood Room for your civil ceremony and wedding breakfast
- Use of our quintessential English gardens which features a beautiful water fountain designed by revered sculptor, David Wynn OBE, relaxing terrace area with comfortable loungers, croquet lawn and kitchen garden
- Colour coordinated floral arrangement for your tables
- A glass of Champagne or two house drinks and three canapés per person for your drinks reception
- A Three course meal from our selected wedding breakfast menu
- Half a bottle of Sommelier selected wine per person with your wedding breakfast
- A glass of Champagne with the toast
- Personalised table plan and table menus
- Traditional silver cake stand and knife
- Still and sparkling water for each of your tables
- Complimentary menu tasting prior to your wedding day for the bride and groom

2017/18

MONDAY - THURSDAY	£2995
FRIDAYS & SUNDAY	£3495
SATURDAYS	£3995

ADDITIONAL GUESTS £110 PER PERSON

Package is based on 24 persons and is available for up to 32 persons at an additional cost. A minimum of 24 persons is required on Fridays, Saturdays and Sundays. Supplements apply for bank holiday weekends. No live bands or DJs are permitted with the 'Intimate Wedding' package.



PETIT WEDDINGS

INCLUDES:

- Bridal Suite for the night of your wedding
- Your own dedicated Wedding Coordinator
- Private use of the Paris Room for your civil ceremony and wedding breakfast
- Use of our quintessential English gardens which features a beautiful water fountain designed by revered sculptor, David Wynn OBE, relaxing terrace area with comfortable loungers, croquet lawn and kitchen garden
- A Colour coordinated floral arrangement for your table
- Chair covers with your choice of organza or satin sash
- A glass of Champagne per person for your drinks reception
- A Three course meal from our selected wedding breakfast menu
- Half a bottle of Sommelier selected wine per person with your wedding breakfast
- A glass of Champagne with the toast
- Still and sparkling water for each of your tables

2017/2018

SUNDAY - FRIDAY £750
SATURDAYS £950

ADDITIONAL GUESTS £110

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



THE MONTAGU ARMS HOTEL | *Wedding Prices 2017/2018*

GOURMET PETIT WEDDINGS

INCLUDES:

- Bridal Suite for the night of your wedding
- Your own dedicated Wedding Coordinator
- Private use of the Paris Room for your civil ceremony and wedding breakfast
- Use of our quintessential English gardens which features a beautiful water fountain designed by revered sculptor, David Wynn OBE, relaxing terrace area with comfortable loungers, croquet lawn and kitchen garden
- A Colour coordinated floral arrangement for your table
- Chair covers with your choice of organza or satin sash
- A Kir Royal per person for your drinks reception
- Our Signature Seven Course Tasting Menu for your wedding breakfast
- Our Sommelier selected wine pairing to accompany your wedding breakfast
- A glass of Champagne with the toast
- Still and sparkling water for each of your tables

2017/2018

SUNDAY - FRIDAY	£995
SATURDAYS	£1,400

ADDITIONAL GUESTS £190

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



CIVIL CEREMONIES & 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. 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

Please provide the Registrars with the following details: proposed date and time of ceremony, second choice date and time, full names of each spouse, full postal address of the bride, daytime contact telephone number of each partner, email address and preferred method of contact. Please note The Registrar's fee is payable direct to the Registration Office.

OAKWOOD ROOM

(Maximum of 60 Guests)

TERRACE RESTAURANT

(Minimum of 50 Guests, Maximum of 90 Guests)

PARIS ROOM

(Available for up to 10 Guests)

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 £159 per room per night bed & breakfast
Fridays and Saturdays	From £219 per room per night bed & breakfast

Upgrade your bedroom from just £10 per room.



RECEPTION DRINKS

PIMM'S COCKTAIL

A delightful glass of Pimm's topped up with lemonade and served with fresh fruit. A classic summer starter!

£7.50 per glass | £24 per jug

HAMPSHIRE KIR ROYALE

Hampshire blackcurrant cordial topped with Hampshire sparkling wine.

£12 per glass

CHAMPAGNE

As it should be – chilled.

£13 per glass | £68 per bottle

ELDERFLOWER COOLER

Gin, Hampshire elderflower cordial, cucumber, soda and mint

£9 per glass | £29 per jug

WARM SPICED CIDER

Cinnamon, rosemary, apple and cider

£7.50 per glass | £24 per jug

FRUIT CUP - NON ALCOHOLIC

A refreshing blend of fruit juices and syrups

£5 per glass | £15 per jug

NON-ALCOHOLIC ELDERFLOWER COOLER

Hampshire elderflower cordial, cucumber, soda and mint

£6 per glass | £20 per jug

CHEFS CHOICE OF CANAPÉS

MONTAGU CANAPÉS

Selection of 3 - Included in package

Selection of 5 - £3 per person supplement

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

Selection of 4 - £3 per person supplement

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



SAMPLE WEDDING BREAKFAST MENU

THREE COURSE MEAL AND COFFEE

Please choose one selection from each course:

STARTERS

Leek and potato velouté with truffled potatoes and chives (v)
Rillettes of smoked and poached organic salmon, pickled cucumber, dill and caviar
Pondhead Farm pork and smoked bacon terrine with toasted granary bread and apple chutney
Chilled Romsey tomato and red pepper gazpacho with fresh basil (v)
Crispy salmon and salt cod fish cakes with home made tartare sauce and wild rocket salad
Marinated chicken caesar salad with garlic croutons, shaved Parmesan and romaine lettuce
Wild mushroom and truffle risotto with shaved Parmesan (v)
Organic salmon ravioli with rosemary and garlic velouté

MAIN COURSES

Honey roast free range chicken breast, warm potato pancake, sauté button onions, smoked bacon and Madeira sauce
Crisp free range confit duck leg, mashed potato, steamed pak choi and a lightly spiced oriental sauce
'Bourguignon' of Hampshire beef, creamy garlic potatoes, roasted carrot purée, local greens and braising jus
Grilled escalope of organic salmon, poached leeks, red onion confit and Vermouth sauce
Fillet of Shetland cod wrapped in Parma ham with braised Puy lentils, local greens and grain mustard sauce
Caramelised onion 'Tarte Tatin' with glazed Somerset goat's cheese and confit tomatoes (v)
Pithivier of wild mushrooms and Parmesan with cep velouté (v)
Roast loin of Pondhead farm pork with fondant potato, caramelised apple and cider jus
Roast fillet of local beef, horseradish mashed potato, confit shallot, local greens and béarnaise sauce (£7.00 Supplement)
Roast rack of Hampshire lamb, Niçoise vegetables, confit tomatoes and rosemary oil (£5.00 Supplement)

DESSERTS

Warm pear and almond tart with vanilla ice cream and raspberry sauce
Dark chocolate and hazelnut brownie with mascarpone and brandy cream
Lemon meringue pie with basil sorbet and orange salad
Vanilla crème brûlée with blueberry sorbet and shortbread biscuits
Natural yoghurt and vanilla pannacotta with marinated fruits and almond tuile
White chocolate and hazelnut mousse with raspberry sorbet
Bitter chocolate delicade with cherry sorbet
Assiette of chocolate desserts (£3.00 supplement)
Homemade petit four selection (£3.50 supplement per person)
Fair-trade coffees or leaf teas with dark chocolate truffles

ADDITIONAL COURSES

Sorbet £2.95 per person
*Pink Grapefruit, Champagne and Lime
or Blackcurrant and Cassis*

Cheese £7.50 per person
or £65 per table of 10 guests

In compliance with the EU Food Information for customers Regulation, we have a comprehensive list of all of the dishes/foods and drinks available throughout the hotel which highlights the 14 key allergens if present. This guidance document is readily available from any member of our team upon request. It is important that you tell us of any known allergies, intolerances or restrictions so we can be sure to adjust our dishes and systems of work accordingly. If you are in any doubt or would like to discuss this further, we encourage you to speak to a member of the team.



EVENING BUFFETS

BIRCH BUFFET

7 ITEMS OF YOUR CHOICE
ADDITIONAL CHOICES - £3.50 PER PERSON

Included in the 'Exclusively Yours' package

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

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
Jacket potatoes with sour cream and chives
A selection of salads

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

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



RECOMMENDED SERVICES

ENTERTAINMENT

Audrey Cameron Finnemore (Harpist)	www.the-enchanted-harp.co.uk	01329 826891
Claire Manners (Saxophonist)	www.livesax.co.uk	07976 632766
Absolute Fun Casino	www.absolutefuncasino.co.uk	01202 762339
Toby - Wedding DJ & Master of Ceremony	www.yourdj.co.uk	01202 421743
Fantasia Music	www.fantasiamusic.co.uk	02380 811660
Alison Philps (Singer)	www.alisonphilps.co.uk	02380 660433
All parties and events	www.allpartiesandevents.co.uk	02380 660433
Epic Photobooths	www.epicphotoboothco.com	

FLOWERS

Malaflora (Hotel Florist)	www.mala15.wix.com/malaflora	02380 847865
		07762 112198
Belle & Blossom	www.belleandblossom.net	07464 388683

MOBILE HAIR AND MAKEUP Fiona

Lucy Clarke	www.fionalucyclark.co.uk	07453 280488
Beautiful Brides – Lynne West	www.beautiful-brides.info	01425 620299
Byootefel (Hair & Makeup)	www.byootefel.co.uk	

CAKES

Sarah Louise Cakes	www.sarahlouisecakes.com	07904 036675
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CARS

Special Occasion Carriage		01264 720171
New Forest Chauffeuring Oyster		07889 793992
Travel (bus transport)		07843 411196

VIDEO

Marlizar Video Production		01202 512449
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PHOTOGRAPHY

Helen Rushton	www.helenrushtonphotography.co.uk	07866 440740
Joanne Coulter	www.photographynewforest.co.uk	07514 500385
Lilybean Photography Sean Gannon	www.lilybeanphotography.co.uk	
	www.seangannon.co.uk	07903 798755
Scott Redgrave	www.asrphoto.co.uk	

OTHER SERVICES

Crystal Ice Sculptures	www.crystalicesculptures.co.uk	07787 816558
Beaulieu Chocolate Studio	www.beaulieuchocolatestudio.co.uk	01590 612279
David Petty (Toastmaster)		01425 279300
Chocolate Desire Fountain	www.chocolatedesire.co.uk	02380 422994
Worth the Candle		07765 175750
New Forest Chocolates Dot England Design	www.dotengland.co.uk	07725 262616
(Wedding Stationary)		
Laurel Designs	www.laureldesignstudio.co.uk	01489 297002
(Wedding Stationary & Event Decoration)		
Brides of Winchester	www.bridesofwinchester.co.uk	01962 867571
(Bridal Boutique)		



TERMS & CONDITIONS

1. 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.

2. 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.

3. 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.

4. FINISHING TIMES

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

5. WINES

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

6. 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 60 adults apply for the Terrace restaurant during peak times.

7. PAYMENT

1. £600 with wedding reception/civil ceremony agreement form to secure reservation.
2. 25% of anticipated remaining balance six months prior to the wedding reception
3. 75% of anticipated remaining balance three months prior to wedding reception.
4. Remaining balance to be paid one month prior to wedding reception.
5. Any extra charges should be settled on departure.

8. 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.

9. CONFIRMATION BY HOTEL

The hotel reserves the right to cancel the booking if:

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

10. HEALTH AND 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.



FAQ'S

DOES THE EXCLUSIVE USE PRICE INCLUDE BEDROOMS?

Yes, our Exclusively Yours wedding package includes all 22 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 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.

IS THERE A SEPARATE PRICE FOR CHILDREN?

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

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 YOU CATER FOR DIETARY REQUIREMENTS?

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

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.

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 WE THROW CONFETTI?

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

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

Bands and discos 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.

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.



THE MONTAGU ARMS



TO ARRANGE AN APPOINTMENT, PLEASE CONTACT OUR WEDDING COORDINATOR:

T: 01590 612324 | E: clara@montaguarmshotel.co.uk

Palace Lane, Beaulieu, New Forest, SO42 7ZL