



*Weddings at
The Angel Hotel*

22/23

The Hidden Gem of the South Downs



Congratulations on your engagement!

Now comes the start of your journey together- planning your perfect wedding.

The Angel Hotel is a fully licensed Wedding Venue located within the heart of the South Downs National Park, just outside the historic market town of Alton & Petersfield.

The Angel Hotel is able to provide a complete wedding package, designed and tailored to your individual needs. With our help, planning your perfect day will be fun, exciting and most importantly, stress-free!

We have licensed areas available to hold Wedding Ceremonies that can hold between 40 and 80 guests.

We are able to cater Wedding Receptions for up to 120 guests and evening receptions for up to 120 guests.

Your wedding breakfast is an important part of your special day and our experienced wedding team, with their wealth of experience, will be there to guide you on your journey to ensure that it will be everything you dreamt it would be.

We will give you as much help or advice that you need to help you craft a day that is as individual as you are, based on your taste and preferences.

Wendy - Events Manager



Civil Ceremony



The Nicholson Suite is our flagship room and is perfect for an intimate or larger gathering.

The room has natural oak beamed ceilings, giving the suite a barn-like feel, creating a romantic setting for up to 80 guests.

The room is also air conditioned and the Bi-Fold doors open out onto the patio area, perfect to enjoy a glass of Pimms or two before the Wedding Breakfast.

Who are we?

The Angel Hotel is a family run hotel nestled in the picturesque South Downs where we offer what we feel is a second to none relaxed, friendly and efficient service.

Where are we?

We can be found on the A32 Gosport Road near the hamlet of Privett.

What can we offer you?

The 37 bedroom Angel Hotel is proud to offer you The Nicholson Suite, our air-conditioned wedding venue that will accommodate weddings of up to 120 people with its own private entrance, bespoke bar and feature atrium.

Our landscaped garden will offer you the ideal photo opportunity and as your day draws to a close our sumptuous Bridal Suite will be available for you to complete your special day.



Stress-Free Experience

Our wedding team will always be on hand to advise or assist you in any way.

Our aim is to give you a stress free wedding day experience.

Flexibility

Being a family-run venue allows us to offer our guests a tailored and flexible service.

Our team will always be on hand to discuss and fulfill your needs.



Exceptional Service

Our well-trained and experienced staff are here to take care of you and your guests from start to finish.

We pride ourselves on offering only the highest level of service.

Exclusive Use

Make your day even more special with exclusive use of our entire hotel, which will become your home for the day.

Party the night away with no disturbances from other guests.

A photograph of a restaurant table setting. The table is covered with a white tablecloth. Several place settings are visible, each consisting of a white plate, a folded white napkin tied with a small gold ribbon, and a glass of water. Small, round, golden-brown bread rolls are placed on the table. In the background, there are more tables and chairs, and a small floral arrangement. The lighting is warm and low, creating a sophisticated atmosphere.

Our Menus

Menu Option 1

£50 Per Head

To Start

Chicken Liver Pate with Sourdough & Sweet
Onion Chutney

-

Chef's Homemade Soup, Tomato & Basil or
French Onion

-

Prawn Cocktail with Avocado & Toast

-

Stuffed Peppers with Rice, Mushrooms &
Cheddar, with a Yogurt Dip

-

Smoked Haddock & Spring Onion Fishcake with
Tartare Sauce & a Mixed Leaf Salad

-

Ham Hock Terrine with Mixed Salad & Piccalilli

-

Buffalo Mozzarella, Beef Tomato & Cucumber Trio
with a Fresh Basil Pesto

-

Chicken & Smoked Bacon Salad

Mains

Traditional Roasts (Beef or Gammon) with Fresh
Seasonal Vegetables, accompanied with Crispy
Roast Potatoes, Yorkshire Pudding & Homemade
Gravy (Vegetarian & Vegan Nut Roast is available)
(one meat selection for all)

-

Chicken Saltimbocca, Roast Chicken Breast
Wrapped in Parma Ham, with Seasonal
Vegetables & a Red Wine Jus

-

Sea Bream Fillets with Garlic & a Lemon Buttery
Sauce

-

Roasted Pork Loin in a Cider & Apple Sauce

-

Courgette & Butternut Bake with Seasonal
Vegetables

-

Paneer Cheese & Sweet Pepper Curry with
Basmati Rice

-

Spinach Linguine Confit, Tomato with Crispy
Capers & Purple Basil Pesto

-

Red Wine Poached Halibut with Bacon &
Mushrooms

Desserts

Eton Mess, Strawberry, Meringue Shards,
Chantilly Vanilla Cream & Mint Strawberry Pearls

-

Passionfruit & Mango Cheesecake with Fresh
Cream

-

Chocolate & Baileys Brownie with a White
Chocolate Sauce

-

Vegan Jaffa Cake

-

Salted Caramel Chocolate Tart served with Cream

-

Cheese Board, Selection of Cheeses, with Hand-
baked Wafers & a Sweet Onion Chutney (£3.00
supplement)

Menu Option 2

£60 Per Head

To Start

Duck Salad with Watercress, Mixed Leaves, &
Hoisin Sauce

-

King Prawns in Chili Lemon Butter & Garlic Sauce

-

Roast Hake with Tender Stem Broccoli & a Buttery
Sauce

-

Roasted Tomato & Chickpea Frittata with a Mayo
Dip

-

Avocado, Lime & Quinoa Salad

-

Baked Camembert with Garlic & Rosemary,
Served with a Cranberry Sauce & Lightly Toasted
Sourdough

-

Black Pudding, Sautéd Apple, Red Onion & Rocket
Ciabatta

-

Bruschetta with Gorgonzola, Parma Ham & Honey

Mains

Traditional Roasts – Choose From Hampshire
Fayre Beef, Pork or Gammon, with Fresh Seasonal
Vegetables, accompanied with Crispy Roast
Potatoes, Yorkshire Pudding & Homemade Gravy
(Vegetarian & Vegan Nut Roast is Available) (One
Meat Selection for all)

-

Corn Fed Breast of Chicken with Charred Baby
Vegetables, White Onion Purée & Thyme Jus

-

Pan-fried Salmon with a Warm Potato Salad

-

French Trimmed Lemon Lamb Cutlets with
Seasonal Vegetables

-

Wild Mushroom & Champagne Risotto

-

Duck Breast, Sweet Potato Purée, Pomegranate
Sauce & Roast Tender Stem

-

Beetroot Vegetable Wellington with Seasonal
Vegetables, Fondant Potato, and a Jus

-

Crayfish & Mango Salad

Desserts

Vegan Carrot & Pistachio Cake, with Vegan
Vanilla Ice Cream

-

Caramelised Orange Cheesecake, with fresh
cream

-

A Trio of Mini Chocolate Bavarois

-

Chantilly Pâtisserie Dark Chocolate, Rich
Chocolate Truffle Mousse with a Soft Center of
White Chocolate & Cream

-

Apple Strudel, with your choice of Cream or
Custard

-

Boulangère Belgian Chocolate Cake, with Vanilla
Ice Cream

-

Cheese Board, Selection of Fine Cheeses, with
Hand-baked Wafers, Pear Slices, Grapes & a
Sweet Onion Chutney

A close-up, slightly blurred photograph of a buffet station. In the foreground, a person's hand is visible, holding a skewer with a piece of food. The buffet table is laden with various items, including several skewers of what appears to be breaded and fried seafood or meat, and a tray of round, golden-brown fried balls. The background shows other people and more food, creating a sense of a busy dining event. The overall lighting is warm and slightly dim, giving it a cozy, intimate feel.

*Buffet
Options*

Evening Buffet

Option 1

(£12 per person)

Pasta Bows with Pesto
Mediterranean Couscous Salad
Coleslaw
-
Buffet Pork Pies with Sweet Pickle
Buffet Savoury Eggs
Vegetarian Party Quiche
Mini Pork Sausage Rolls with Mustard BBQ Sauce
-
Chicken Fillet Satay
BBQ Glazed Pork Ribs
Crispy Calamari Strips with Sweet Chili & Crème
Fraiche
-
Strawberry Cheesecake
Mini Triple Chocolate Mousse
Banoffee Pie

Option 2

(£15 per person)

Wheatberry & Cranberry Salad
Bombay Rice Salad
Potato Salad
Mini Mozzarella Balls with Lentil, Dried Tomato &
Soya Bean Salad
-
Classic Gala Pie
Salmon, Watercress Asparagus Quiche
Mini Nann with Chicken Tikka & Tzatziki
Halloumi Fries with Sweet Chili & Crème Fraiche
Marinated Salmon Supremes
Chicken Tikka Split Sticks
-
Blackcurrant Cheesecake
Mini Passion Fruit Tarts & Mini Chocolate
Croustillant
Tiramisu

Option 3

(£18 per person)

Black Rice, Quinoa & Edamame Bean Salad
Orzo Pasta with Semi Dried Tomatoes
Jalapeno Slaw
Moroccan Chickpea Salad
-
Smoked Salmon Bagels
Quiche Lorraine
Chicken Liver & Wild Mushroom Terrine with
Potato Salad
-
Mini Brioche Buns with BBQ Pork Filling
Slow Cooked Lamb Rack with a Ras el hanout
Crust
Chicken Yakitori
Chicken Fajita Topped Mini Tacos
-
Dark Chocolate Delice
White Chocolate & Raspberry Meringue with
Fruits of Forest Berry Compote
Gin & Elderflower Cheesecake

Our Drink Offering

Drinks Packages

The Angel Hotel offers the following all-inclusive drinks options but for those who would like to be a little more creative we would be pleased to help you create your own bespoke drinks package to amaze and delight your guests.

Emerald Package

On arrival: 1 drink per person; pre-selected from our welcome drink menu.

Served with the meal: a half bottle of house red or white wine per person.



Toast: 1 glass of sparkling white per person
£15.50 per person

Diamond Package

On arrival: 1 drink per person; pre-selected from our welcome drink menu.

Served with the meal: a half bottle of premium red or white wine per person

Toast: 1 glass of Prosecco per person
£21.50 per person





Ceremony

The Nicholson Suite is our flagship room and is perfect for an intimate or larger gathering.

Nicholson Suite Ceremony Hire
Mid-Week* £195
Friday & Saturday £295
(*Monday-Thursday)

Price Guide

Below you will see our prices for 2022/23 as well as some example packages and costs on the coming pages.

Hire of Nicholson Suite

We have one flat rate for the hire of our Nicholson Suite, which is the same all year round.

£1,200

Exclusive Use

To make your day even more memorable and personal, you may wish to consider taking advantage of our exclusive use option.

This will afford you the following benefits:

- The whole hotel will be available solely to you and your guests.

No members of the public will be admitted whatsoever

- Hire of the Nicholson Suite

- Exclusive all day of our Oak Garden

- Music will be extended by 1 hour to 12am

- Extended main bar opening until 2am (at the discretion of the hotel)

- Tea & coffee station

- Early check-in from 1pm

- Late check-out until 12pm

- Complimentary sparkling wine/water in the Bridal Suite

- Preferential rates for guests wishing to stay the night before

Pricing Example

based on 40 day & 80 evening guests

Ceremony Hire:

£195

Nicholson Suite Hire:

£1,200

Menu Option 1 (Wedding Breakfast)

£2,000

Buffet Option 2 (Evening Meal)

£1,200

Emerald Drinks Package

£620

Price includes:

- Tables & Chairs
- Table linen
- Tableware: Crockery, Glassware & Cutlery
- Dance floor
- Bar service
- Table plan / Easel
- Cake Knife & Stand
- Wedding Co-ordinator
- Menu Tasting for Wedding Couple

Total Cost: £5,215

Based on 40 day and 80 evening guests.



Extras

- Exclusive use
- Alternative Food & Beverage packages
- Flowers & Table Decorations
- Toastmaster
- Midnight feast
- Photographer & Cards
- Music & Entertainment
- Accommodation for your guests
- Day after the wedding breakfast buffet

Finding Us

The Angel Hotel
Gosport Road
Privett, Alton
Hampshire
GU34 3NN

For Further Details

Contact

Events Manager

Wendy Mawby



01730 828111 (option 3)



events@angel-hotel.co.uk



///handbags.pleasing.relay

A photograph of a smiling couple at a wedding reception. The woman is in the foreground, wearing a white lace dress and holding a glass of champagne. The man is behind her, also smiling and holding a glass. The background is slightly blurred, showing other guests.

Frequently Asked Questions

HOW MANY GUESTS CAN I HAVE?

We can cater for 100 guests during the day and 120 during the evening reception.

HOW MANY ROOMS ARE AVAILABLE?

The hotel has 37 bedrooms that you can make available to your guests.

CAN WE HAVE EXCLUSIVE USE OF THE VENUE?

Exclusive use is available where you and your guests will have the entire hotel and grounds to yourself with no other guests permitted.

CAN I HAVE MY CEREMONY AT THE HOTEL?

Yes, we are licenced to have ceremonies in the Nicholson Suite & the Oak Garden.

CAN WE BRING OUR OWN DRINK?

Yes. Corkage fee may apply. Please speak with our wedding team for more information.

CAN WE USE OUR OWN CATERERS?

We do not currently allow you to use your own caterers. Our kitchen team can create some amazing dishes for you and your guests that are guaranteed to wow!

Select from our package menus or create something more bespoke that suits your theme.

WILL I GET A WEDDING COORDINATOR?

Yes. Our wedding/event manager, Wendy and her team are here for you throughout the leadup to ensure your day goes off without a hitch.

HOW MUCH DOES A WEDDING COST?

The typical price of a wedding at the Angel Hotel is £4,500

IS THERE SPACE FOR A BAND OR DJ?

Yes. The Nicholson Suite has a few options for where you want the DJ/band to perform. We also have a large dance floor available for hire.

WHAT ARE THE START AND FINISH TIMES?

You will have access to the Nicholson Suite for the entire day of the wedding. We are licenced for DJ/live music up until midnight with our bar staying open until 2 am.

IS THERE ONSITE PARKING?

Yes. We have a very large car park on site that can accommodate your guests.

*Let the
preparations
begin...*

