



Dear Bride and Groom,

Many thanks for considering the Holiday Inn Winchester as a venue for the celebration of your marriage and I look forward to working with you to create a magical day.

We have put together this brochure for you to give you some information about the Holiday Inn Winchester Wedding Package and its inclusions. We are also able to offer bespoke packages for those who wish to have a truly individual day.

If I may be of further assistance then please do not hesitate to contact me directly on 01962 670700 or at caroline.ingle@hiwinchester.co.uk to arrange an appointment.

Kind regards

Caroline Ingle
Events Co-ordinator



Civil Wedding Ceremonies

The Holiday Inn Winchester is licensed to hold civil wedding ceremonies in 8 different rooms of varying sizes so whatever your preference and group size we have styles to suit all.

You are advised to reserve your wedding date with the Superintendent Registrar as soon as possible to avoid disappointment. The office which deals with marriages for the Holiday Inn Winchester is based in Winchester and can be contacted on 0845 603 5637. Should you live outside the district then you will need to inform your local Registry Office of your intent to marry. Payment for all fees due to the Registrar must be arranged directly with the Registry Office.

Function Rooms

We have 7 different rooms available to you for your wedding celebrations that can cater for a variety of different group sizes.

For the larger groups we have our Hampshire Suite which is a large, bright room with direct access onto the terrace. This can seat a maximum of 180 guests for a Wedding Breakfast. The Hampshire Suite can be split into two rooms with sliding doors should this be required.

For the more intimate celebrations we have the Emperor and Monarch Suites that can seat 30 guests for a Wedding Breakfast or perhaps one of our four smaller rooms that can seat 15 would be more appropriate.

Accommodation

We are lucky here at the Holiday Inn Winchester, to have 141 luxurious rooms with air conditioning, high speed Wi-Fi, power shower satellite television, luxury toiletries and room service being present. We like to offer our guests choice, so if you are staying at Holiday Inn Winchester you will be able to choose between our standard rooms, executive rooms or our impressive Suite. There are also a number of twin bedded rooms available should they be required. We do offer preferred rates for our couples friends and family so please ask.

Extras

Romance under the Stars!!

When you book your wedding celebrations with Holiday Inn Winchester we'll offer you an experience that is out of this world. After your wedding (or anniversary) meal at the hotel we offer exclusive use of 'Intech' - the UK's largest Planetarium - located next door, for an hour. Continue your champagne mood and enjoy a customised 'Live Fly' through the universe, touring its many planets as newlyweds. Please ask for price details.



Drinks Packages

One - £15.95 per person

Arrival drinks: Pimm's or Sparkling Wine and Juice

Wedding Breakfast: Two glass of House Wine per person

Toast: Glass of House Sparkling Wine

Two - £19.95 per person

Arrival drinks: Bucks Fizz or Pimm's or Sparkling Wine and Juice

Wedding Breakfast: Half a bottle of House Wine per person

Toast: Glass of House Sparkling Wine

If you want to upgrade to House Champagne for the toast with either of the above.... £3.00 per person supplement

Three - £26.95 per person

Arrival drinks: Champagne or Kir Royale and Juice

Wedding Breakfast: Half a bottle of House Wine per person and bottled water

Toast: Glass of House Champagne

Soft Drinks Package - £6.95 per person

Arrival drink: Fruit punch

Wedding Breakfast: Jugs of fruit juice

Toast: Sparkling fruit juice



We have created the Holiday Inn Winchester Wedding Package including all of the things that you will need to have the most memorable day of your life.

The Holiday Inn Winchester Wedding Package - £32.50 per person

(based on a minimum of 50 guests)

Dedicated Wedding Co-ordinator to assist with the planning of the day

Experienced Operations Team to ensure smooth running of your day

Hire of Wedding Breakfast room

Hire of Evening Reception room

Red carpet on arrival

White table linen and napkins

Menu cards for each table

Complimentary Wedding Breakfast Menu tasting for the Bride and Groom

3 course Wedding Breakfast from our Pearl Menus served with tea/coffee

Cake stand (round or square) and knife

Complimentary Standard Room for Bride and Groom

Preferred accommodation rates for guests (subject to availability)



Pearl Sit Down Menu

Crown of Galia Melon

Lemon Sorbet, Grand Marnier Syrup

Honey and Thyme Glazed Chicken Supreme

Herb Creamed Potatoes, Selection of Market Vegetables

Iced Parfait Nougat Glaze

OR

Avocado and Goats Cheese Tian

Red Pepper Syrup

Grilled Darne of Salmon Glazed with Thai Spices

Noodles, Sesame Stir-Fried Vegetables, Pineapple Salsa

Caramel Tart

Apple Crisps, Toffee Fudge Ice Cream

Pearl Fork Buffet

Salmon and Sole Terrine

Herb Mayonnaise

Fillet of Beef Stroganoff

Braised Rice

Oven Baked Pasta Shells

Potato and Cheese Crust

Roast Pork Loin

Filled with Apricot

Smoked Chicken

With Tarragon

Marinated and Smoked Sea Fish

Seasonal Salad Selection:

Potato Salad with Grain Mustard Vinaigrette

Coleslaw

Tossed Garden Salad

Tomato and Tarragon with Honey Dressing

Summer Fruit Brulee

Fresh Fruit, Amaretti Biscuits and Creme Fraiche

Fresh Fruit Platter

Selection of British Cheeses

Walnut Bread and Oatcakes



Package Additions

If you wish to upgrade your package there are a number of ways in which we can assist. Whether you wish to upgrade your menu options or add in an evening buffet or extra course to make your day a little different and add an extra sparkle then please see below for some ideas.

Civil Ceremony

We would be delighted to also host your Civil Wedding or Partnership here at the Hotel in one of our licensed rooms. We can cater for any number of guests from 4 – 200 so please do speak to us about which room is most suitable for you.

Sorbet course – price per person

Champagne - £4.50

Gin and Tonic - £4.50

Green Apple - £4.00

Sharp Lemon - £4.00

Blackcurrant - £3.00

Intermediate Courses – please ask for full details

Upgraded Menus – please see Ruby and Diamond Menus

Cheese Platters – from £30.00 per table

Finish off your dining experience with a selection of local cheeses, biscuits and oatcakes served with fruit and chutney.

Evening Buffets and Canapés menus are enclosed in the brochure

Wines and Champagne

Our Wine List is available on request featuring a superb selection of wines from various regions to suit all palates

Bedroom Upgrades for the Bride and Groom – from £30.00 per night

Entertainment

Live entertainment can be arranged as required: Pianist, Table Magician, Comedian, Dance Band, Cabaret Show, After Dinner Speaker etc...(licensed for bar and dancing until midnight)



Ruby Menus - £5.00 per person supplement

Carpaccio of Tuna

Crisp Salad, Saffron Dressing

Roast Fillet of Pork Wrapped in Black Pepper

Forest Mushroom Cream Sauce

Warm Bread and Butter Pudding

Apricot Coulis

OR

Thinly Sliced Duck Breast

Cucumber and Ginger Salad, Seasonal Berry Compote

Lemon Sole Fillet

Pistachio and Basil Mousse, Crushed New Potatoes, Green Beans,

Watercress Sauce

Mixed Fruit Cheesecake

Seasonal Berry Sauce

Ruby Fork Buffet - £5.00 per person supplement

Minted Garden Pea Soup

Fricasee of Seafood with Saffron

Homemade Buttered Pasta

Vegetable Provencale Cannelloni

Roast Sirloin of Beef

With Horseradish

Continental Meats and Salami

Honey Glazed Ham

With Pineapple

Hand Raised Vegetable Pie

Seasonal Salad Selection:

Tossed Garden Salad

Potato and Chive Salad

Chilli Flavoured Pasta Salad

Coleslaw

Cucumber and Mint with Natural Yoghurt

Traditional Caesar Salad

Strawberry Tart

Fresh Fruit Platter

Selection of British Cheeses

Walnut Bread and Oatcakes



Diamond Menus - £11.00 per person supplement

Parma Ham Salad

Apple Compote, Tomato Concasse, Sun Dried Tomato Pesto

Roasted Saddle of Lamb

Fondant Vegetables, Confit Tomatoes, Crisp Pancetta

Chocolate and Hazelnut Tart

Crème Anglaise, Honeycomb Ice Cream

OR

Smoked Salmon and Asparagus Salad

Balsamic and Lime Vinaigrette

Poached Fillet of Sea Bream

Herb Scone, Celeriac Puree, Madeira Sauce

Cherry and Basil Panna Cotta

Chocolate Sauce, Cherry Sorbet

Canapé Menu

Parma Ham and Chilli Croissant

Croque Monsieur

Mini Beef Wellingtons

Oriental Dim Sum with Sweet and Sour Dip

Truffled Lamb with Trumpette Mushrooms

Tiger Prawn and Lemon Sole Fritters

Timbale of Salmon Tartar

Peppered Tuna with Spicy Leeks

Crab Fritters with Chilli Dip

Thai Fish Cakes

Roquefort Cheese Tarts

Egg and Cress Spring Rolls

Dill Flavoured Scones with Chive Crème Fraiche

Brie and Sesame Fritters

Cherry Bakewell Tart

White Chocolate Mousse

Chocolate Dipped Strawberries

Hazelnut and Berry Croustades with Mint Yoghurt

Prices are per person

Selection of 5 items – £7.50

Selection of 9 items - £15.00

Additional Items - £2.00 per person per item

Although every effort is made to ensure that the dishes are nut free; we cannot guarantee that the ingredients have been prepared in a nut free environment. Should you have any guests with nut allergies please do inform us.



Finger Buffet Options

Croque Monsieur
Cocktail Sausage Rolls
Barbeque Flavoured Mini Pork Ribs
Oriental Dim Sum with Sweet and Sour Sauce
Triple Decker Sandwich
Ham and Cheese Croissants
Chicken Satay with Peanut Sauce

Goujons of Salmon with a Tartar Sauce
Filo Pastry Wrapped Tiger Prawns
Tuna and Egg Roulade
Smoked Salmon, Cream Cheese and Chive Roulade

Vegetable Samosas
Vegetable Spring Rolls with Plum Sauce
Plum Tomato Croustades with Olives
Deep Fried Brie with a Cranberry Dip
Selection of Savoury Tarts
Feta Cheese and Spinach Turnovers
Deep Fried Breaded Mushrooms with Garlic Mayonnaise
Tomato and Basil Quiche
Selection of Sandwiches (including Vegetarian)

Gateau Opera
Raspberry Mousse
Bakewell Tart
Chocolate Meringue

Prices are per person
Selection of 5 items - £14.00
Additional Items - £2.00 each

Although every effort is made to ensure that the dishes are nut free; we cannot guarantee that the ingredients have been prepared in a nut free environment. Should you have any guests with nut allergies please do inform us.



BBQ Menu - £22.00 per person

BBQ Pork Ribs

Cumberland Sausage

Prime Beef Burger

Garlic Rosemary and Lemon Chicken

Sweetcorn Chunks

Selection of Four Salads:

Tossed Garden Salad

Potato Salad with Coarse Grain Mustard Vinaigrette

Coleslaw

Tomato and Tarragon with Honey Dressing

Jacket Potato with Farmhouse Cheddar and Sour Cream

Raspberry Cheesecake

BBQ Menu - £26.00 per person

Cumberland Sausage

Prime Beef Burger

Szechuan Style Lamb Cutlets

Peppered Minute Steak

King Prawn Brochette

Sweetcorn Chunks

Tennessee Baked Beans

Fried Onions

Selection of Six Salads:

Tossed Garden Salad

Potato Salad with Chives

Chilli Flavoured Pasta Salad

Coleslaw

Cucumber and Mint with Natural Yoghurt

Tomato and Tarragon with Honey Dressing

Jacket Potato with Farmhouse Cheddar and Sour Cream

Baked Chocolate Tart

Fresh Fruit Platter

Although every effort is made to ensure that the dishes are nut free; we cannot guarantee that the ingredients have been prepared in a nut free environment. Should you have any guests with nut allergies please do inform us.



Wedding Check List

12 Months

- Fix your budget*
- Arrange wedding ceremony with clergyman/registrar*
- Book Holiday Inn Winchester for your ceremony and/or reception*
- Set up hotel arrangements for out of town guests*
- Discuss evening entertainment and menu ideas*
- Book the honeymoon*
- Decide on your bridal party, best man, ushers and page boys*
- Start looking for wedding dresses and accessories*
- Start looking for formal wear for the groomsmen and arrange hire (if necessary)*
- Research vendors (photographer, videographer, florist)*
- Decide on the approximate number of guests and draw up a guest list*

9 Months

- Order wedding cake*
- Decide on your florist and flower arrangements*
- Book a photographer and/or videographer*

6 Months

- Compile a wedding gift list*
- Select wedding rings*
- Book transportation*
- Arrange visas and vaccinations for your honeymoon (if necessary)*

4 Months

- Visit clergyman/registrar*
- Order wedding stationery*
- Ensure you change your passport details (if changing your name) and notify your doctor, dentist, bank/ building society of your new name*

3 Months

- Send invitations*
- Purchase gifts for attendants*

2 Months

- Send out gift list*
- Arrange final fitting for wedding dress*

1 Month

- Confirm final number of guests and seating plan with Holiday Inn Winchester*
- Arrange marriage licence*
- Confirm honeymoon details*

1 Week

- Hold a wedding rehearsal*
- Make final confirmations with photographer, florist, transport, cake maker*



Preferred Suppliers

Chair Covers

Chair Covers of Hampshire

www.chaircoversofhampshire.co.uk
Office@chaircoersofhampshire.co.uk

01489 795774

Entertainment

Les Hart Entertainment

www.leshart.co.uk
Rod@leshart.co.uk

023 8045 6149

Florist

Blooming Workshop

www.thebloomingworkshop.co.uk
info@thebloomingworkshop.co.uk

01962 885446
07815 844617

Or

Exclusively Weddings

www.exclusivelyweddings.co.uk
Lynda@exclusivelyweddings.co.uk

023 8017 0138

Photographer

Alan Wallis

www.alanwallisphotography.co.uk
info@alanwallisphotography.co.uk

023 8026 6676

Or

Pippa Mackenzie

www.pippamackenzie.co.uk
Pippa@pippamackenzie.com

01798 865483

Winchester Registry Office

www.hants.gov.uk

0845 603 5637