



Congratulations

May we take this opportunity to congratulate you both on your forthcoming wedding and extend our very best wishes for the future. At the Marriott Meon Valley Hotel we consider and appreciate that every wedding is a very special event. We would therefore like to offer our guidance and expertise to assist you in the arranging of your wedding in order to make it a truly memorable occasion for you both. We pride ourselves on our hospitality, food and service and our aim is to make your Wedding Day, a day to remember. We will help you with your choice of menu, wines, seating arrangements, floral decorations, Master of Ceremonies, disco, or any special requirements that you have in mind.

The Ideal Setting for your Wedding Day

Set on 225 wooded acres in the rolling countryside on England's southern coast, the Meon Valley, a Marriott Hotel & Country Club enjoys a secluded environment near the motorway and just over 1 hour from London. With a commitment to superior service and amenities, this 4-star Southampton hotel lends itself beautifully to leisure and business pursuits, with a championship golf course, a golf academy with covered driving range, team-building activities and a comprehensive meeting and conference facility. To unwind, there's a heated indoor pool, fitness centre, tennis court and indulgent health and beauty spa. At the end of a memorable day, retreat to a luxuriously appointed guest room offering wireless high-speed Internet access, complimentary SKY channels and mini bar.

Accommodation for your Guests

We will automatically hold 10 bedrooms as soon as you confirm, by paying your deposit. We suggest that bedrooms are reserved by credit card and named as soon as possible by your guests and any unnamed rooms will be released 6 weeks prior to your wedding. After the rooms have been released guests will be offered the current leisure break or best available rate, which will be subject to availability. All accommodation prices will need to be confirmed with our Wedding Co-ordinator, as we may offer different rates depending on the time of year.

To discuss your requirements in more detail please contact our Wedding Co-ordinator

Lisa Norton on her Direct Line: 01329 836 860 or e mail lisa.norton@marriotthotels.com

Civil Ceremonies & Civil Partnerships

The service lasts for approximately 20 minutes and you will meet with the Registrar privately beforehand for the same length of time. There is an opportunity after the ceremony to have photographs taken in the room or outside amongst the hotel's extensive picturesque grounds. The room hire charge for Civil Ceremonies & Civil Partnerships is £250.00.

Please note the **maximum** numbers during the wedding ceremony or partnership are inclusive of the Registrars and Bridal Couple.

After checking that the date is available with us, you should contact the Fareham Registry Office on **01329 280 493**. If you live outside the Fareham area, you should first contact your local registrars. Under the license agreement your civil ceremony/partnership should not have any religious content. Weddings can be performed from 8am to 6pm, and the latest start time for a ceremony is 5pm.

The fee for conducting a ceremony is payable direct to the Registrar by the Bridal couple, and this is payable 8 weeks prior to the ceremony.

Capacity Guide

	<i>Fairways</i>	<i>The Hampshire Suite</i>	<i>The Charter Suite</i>
<i>Civil Ceremony/Civil Partnership</i>	40	90	90
<i>Wedding Breakfast</i>		90	90
<i>Evening Reception</i>		150	150

Accommodation

On confirming your Special day with us, 10 bedrooms are reserved for your guests at a discounted rate. Rates are confirmed on enquiry and are subject to availability.

Upon your Wedding deposit being paid, we issue a Unique Group Code specific to your Wedding. We are delighted to offer you a complimentary Custom Web Page, personalised for your event to enable your guests to book their accommodation directly with us. Alternatively the code can be used to book directly with our Central Reservations Team.

Our Gift to You

We are delighted to be able to offer you the following extra touches to add to your special day, with our compliments:

The Red Carpet Treatment

We will roll out the red carpet and treat you to a glass of Champagne to celebrate your arrival at the Marriott Meon Valley Hotel & Country Club.

Stay in Style

We will provide a complimentary overnight accommodation in one of our Deluxe Executive Junior Suites for the Bridal Couple with a Champagne Package which includes a Fruit Basket.

Cutting It

We will provide you with the use of our Silver Cake Stand and Silver Cake Knife.

We're with you every step of the way

From your very first enquiry, right up until the big day, you will have the dedicated services of your own Wedding Co-ordinator – Lisa Norton will work alongside you to make sure all your pre arrangements run smoothly and will use her expertise and experience to guide you every step of the way.

Wedding Taster

In the run up to your Wedding we invite the bridal couple in to the hotel, to sample their chosen menu.

The Personal Touch

Our Executive Head Chef, Gareth Bowen, will be more than happy to design a personalized menu to make your special occasion bespoke.

Wedding Stationary

Lisa Norton, Wedding Co-ordinator, would be delighted to produce a table plan and place cards for you special day.

Golf Buggy

We provide a Golf Buggy for your use on the day of your wedding to take the bridal couple to our picturesque lake which is a fantastic photo opportunity. (Weather permitting)

Canapés

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Cold Items

Smoked Salmon and Devilled Avocado Cornet
Parmesan Shortbread, Tapenade, Rosary Goats Cheese (V)
Gazpacho, Vodka, Sweet and Sour Pineapple (V)
Pate en Croute, Red Wine Glaze
Salmon Rillettes, Soda Bread Crouton

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Hot Items

Crab Beignet, Chilli Syrup
Mini Yorkshire Puddings, Grated Horseradish
Quail Scotch Eggs, Our Own Brown Sauce
Goats Cheese and Red Onion Spring Roll (V)
Thai Salmon, Rye Bread Toast
Smoked Local Cheddar and Spring Onion Gougeres, Mustard Dressing (V)

£7.95 per person for four items from either the Hot or Cold Selections

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Seasonal Mince Pies

From £2.00 per person. Warm Mince Pies to be served at your drinks reception.

All prices are inclusive of VAT at 20%

Romance Wedding Package

Drinks Reception

A glass of Champagne per person

Wedding Breakfast

a Three Course Meal from our Romance Wedding Package Menu followed by Tea & Coffee

(Please choose one dish from our Starters, Main Course and Desserts listed below to personalise your menu. Why not try an additional course to elaborate your menu by adding a Sorbet or Soup Course. Dietary Requirements can be catered for if arranged in advance. If you are concerned about food allergies, you are invited to talk with our Chef for assistance when selecting menu items.)

Drinks during Wedding Breakfast

Half a Bottle of House Wine per person to be served with your meal

Toast

A glass of Champagne per person

Chair Covers

White Linen Chair Cover with Organza Sash in your chosen colour

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MENU

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To Start

Rustic Chicken Liver Pate, Red Onion Relish, Warm Brioche

Leek and Gruyere Tart, Oven Dried Tomato, Micro Greens (V)

Ham Hock and Parsley Terrine, Smashed Apple Chutney, Toasts

Smoked Local Trout, Caesar Salad, Garlic Croutons

Cray Fish Cocktail, Cherry Tomato, Fennel, Marie Rose, Grissini

Goats Cheese and Green Olive Parfait, Soda Bread Shards, Herb Salad (V)

*Three Cheese Soufflé, Mustard, Leek Fondue (V) – **supplement of £2.50 per person***

*Poached and Smoked Salmon Terrine, Granny Smith and Fennel Salad – **supplement of £3.50 per person***

*Confit Duck and Foie Gras Terrine, Fig Chutney, Vanilla Brioche – **supplement of £4.50 per person***

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****All prices are inclusive of VAT at 20%***

MENU

Main Course

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Roasted Breast of Chicken, Sage and Smoked Bacon Farce, Buttered New Potatoes, Roasted Roots and a Red Wine Sauce

Steamed Fillet of Salmon, Warm New Potato Salad, Sugar Snap Peas with a Herb Butter Sauce

Roasted Loin of British Pork, Rosemary and Apricot Farce, Parmetier Potatoes, Roasted Roots with a Calvados and Mustard Sauce

Braised British Beef, Horseradish Mash served with Roasted Carrot & Celeriac

Goats Cheese and Caramelised Red Onion Tart Tatin with a Ratatouille Dressing (V)

Wild Mushroom and Spinach Bake with Garlic & Potato Cream (V)

Portobello Mushroom Pithivier, Oven Dried Tomato, Tomato & Tarragon Sauce (V)

Butternut Squash and Chilli Risotto, Rocket and Parmesan (V)

Artichoke Tortelloni, Pesto, Shaved Reggiano (V)

*Roasted Sirloin of Beef, Yorkshire Puddings, Vegetables, Rich Beef and Onion Gravy served with Chateau Potato – **supplement of £5.00 per person***

*Pan Fried Fillet of Sea Bass, Crushed Herb Potato, Asparagus with a Crab & Leek Bisque – **supplement of £6.00 per person***

*Crisp Breast of Gressingham Duck, Fondant Potato, Caramelised Red Cabbage, Baby Carrot with a Hampshire Honey Jus – **supplement of £6.00 per person***

*Grilled Rump of British Lamb, Dauphinoise, Roasted Rosemary Vegetables and a Red Wine Sauce – **supplement of £6.00 per person***

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***All prices are inclusive of VAT at 20%**

MENU

Dessert

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Classic Lemon Tart, Vanilla Cream, Raspberry Sauce

Baked Vanilla Cheesecake, Champagne Poached Rhubarb

Profiteroles filled with Fresh Cream, with your choice of Butterscotch or Chocolate Sauce

Vanilla Crème Brulee, Shortbread Biscuits

Cherry and Almond Tart, Vanilla Crème Anglaise

Chocolate Mousse with Kahlua, Chocolate Spikes, Almond Biscotti

*Hot Chocolate Fondant, Pistachio Ice Cream – **supplement of £2.50 per person***

*Strawberry Soufflé, Vanilla Sauce Anglaise – **supplement of £6.00 per person***

*Trio of Chocolate Desserts – **supplement of £7.00 per person***
(Chocolate Parfait, Chocolate Fondant, white Chocolate Sorbet)

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*Platter of Local Cheeses with Celery Grapes, Chutney and Biscuits - **Cheese Platter at £6.00 per person***
(based on a minimum of 8 people)

*Local Artisan Cheese Cake - **£250.00***
(Serves 100 people, Room set up included)

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Please choose 1 starter, 1 main course and 1 dessert for all guests with the exception of guests who have dietary requirements.

If you are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.

****All prices are inclusive of VAT at 20%***

Children's Wedding Breakfast Menu

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Main Courses

Two Mini Burgers with Cheddar Cheese and Ketchup

Three Mini Mozzarella and Tomato Pizza

Three Homemade Breaded Cod Fingers Baked or Fried

Three Mini Pork Sausages

Char grilled Chicken Breast

Fresh pasta how you like it :

Plain with butter or olive oil

Tomato and Basil Sauce

Bolognese Sauce

All our main meals come with a choice of Creamy Mash Potato or Chips. Baked beans or Baby Carrots

Desserts

Warm Mini Muffin with Chocolate Sauce and Vanilla Ice Cream

Banana & Strawberry Salad with Organic Fruit Yogurt

Vanilla Mini Milk Lolly

"Baby-ccino", warm frothy milk, Chocolate Ice Cream

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£10.00 per child

(From 5 years to 12 years)

*Children have the option to have half the Wedding Breakfast at **£16.00** per child.*

****All prices are inclusive of VAT at 20%***

Evening Buffet Menu

Option 1

£14.50 per person

Selection of Sandwiches to include- Tuna Mayonnaise, Grated Mature Cheddar and Pickle, Ham and Mustard, Egg and Mustard Cress

Plaice Goujons with Lemon and Tartare Sauce

Miniature Marriott Caesar Salad with Chicken or Plain

Pork and Leek Sausage Rolls

Individual Quiche Lorraine

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Option 2

£16.50 per person

A selection of Bridge Rolls-to include, Egg and Cress, Tuna Mayonnaise, Grated Mature Cheddar and Chutney, Wiltshire Ham and Mustard

Thai Chicken Sate with Peanut Dip

Selection of Quiche-to include Broccoli and Stilton, Three Cheese, Salmon and Dill

Lemon Sole Goujons with Tartare Sauce

Pork and Leek Sausage Rolls

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Option 3

£18.50 per person

Selection of Open Sandwiches-to include, Prawn with Lemon Mayonnaise, Parma Ham and Mozzarella, Smoked Cheddar and Pickle, Egg and Watercress

Soft Cheese and Garlic Stuffed Mushrooms with Caesar Dip

Mini Melton Mowbray Pork Pies with Assorted Condiments

Assorted Individual Savoury tarts-to include, Salmon and Herb, Lorraine, Cumberland Sausage and Caramelised Onion and Roquefort and Pear

Lemon Sole Goujons with Tartare Sauce

(Please note that the minimum catering requirement is 80% of the total evening guests)

If you are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.

****All prices are inclusive of VAT at 20%***

Additional Extras

Why not add to your Wedding Package to make your special day that extra bit different? We can arrange this on your behalf or please feel free to contact the suppliers directly.

Disco

*Les Hart Entertainment (Southampton)
Contact Name: Ian Hammond
Contact Telephone Number: 02380 456 149*

Chair Covers

*Atmosphere Creations
Contact Telephone Number: 02392 593 635
E mail: atmospherecreations@aol.com
Website: www.atmospherecreations.co.uk*

Flowers

*Maddisons
Free phone: 0808 100 23 23
www.ejmaddisons.com*

*Simply Wedding Flowers
Contact name: Stacy Moon
Contact Telephone Number Mobile: 07981 034 837*

White Wine

Sun Tree Catarratto – Sicily <i>Clean and Fruity, but not heavy – a really easy to drink wine with lovely ripe peach on the palate</i>	£23.00
La Campagne Viognier, VdP d'Oc – France 2006 <i>A grape variety that makes delicious dry wines that develop on the palate delivering luscious peach and apricot flavours</i>	£23.00
Montemarino Pinot Grigio – Veneto, Italy <i>Delicate and refreshing, with subtle herbaceous and citrus fruit flavours</i>	£23.00
Mill Cellars Chardonnay – South Eastern Australia 2009/10 <i>A lovely rounded wine showing peach and lime flavours</i>	£23.00
Errazuriz Sauvignon Blanc – Chile <i>Classic green fruits combine with the riper tropical flavour, developing into a wine with great depth</i>	£26.00
Robert Mondavi Twin Oaks Chardonnay – California 2005/6 <i>Great balance and warm, ripe tropical fruit flavours with integrated oaky hints reflect the modern style of winemaking used by this great winemaker</i>	£29.00
Sancerre la Fuzelle – France <i>Classic expression of this famous Loire Sauvignon Blanc. Clean, light gooseberry flavours and a delicious touch of citrus fruit on the finish</i>	£43.00

(Wines choice, price and vintage is subject to change)

***All prices are inclusive of VAT at 20%**

Red Wine

Sun Tree Cabernet – Veneto, Italy <i>Smooth and juicy, hints of blackcurrant. A wine that slips down effortlessly</i>	£23.00
Mill Cellars Shiraz – South Eastern Australia 2009 <i>Bursting with juicy, peppery fruit, so vibrant and easy to drink</i>	£23.00
Cotes Du Rhone, La Denteliere – Rhone, France <i>A simple satisfying red displaying warm summer fruits. Produced around the rolling hills of Northern Province</i>	£23.00
Errazuriz Merlot – Chile <i>Ripe and fruity, aged in French and American oak to give extra complexity and depth</i>	£29.00
Raimat Tempranillo, Costers del Segre – Spain 2003/4 <i>Matured in French & American oak barrels to produce a rich, warm and silky smooth wine with a deliciously savoury character and a long lasting finish</i>	£29.00
Robert Mondavi Twin Oaks Cabernet Sauvignon – California 2004/5 <i>Succulent and refined this Cabernet Sauvignon has classic blackcurrant fruit with a silky smooth finish</i>	£29.00
Motepulciano D’Abruzzo, Vigne Nuove – Valle Reale Italy <i>Made from Sangiovese that exhibits dark, cherry fruit flavours</i>	£31.00
Faustino Rioja Crianza – Spain <i>Outstanding plum and blackcurrant fruit with hints of cloves, made predominantly from the Tempranillo grape</i>	£31.00

(Wines choice, price and vintage is subject to change)

***All prices are inclusive of VAT at 20%**

Rose

Montemarino Pinot Grigio Blush Rose – Veneto, Italy

£23.00

An aromatic nose of freshly crushed cranberries and minerals. The palate is light, dry and crispy, balancing zingy citrus and fruity red berry flavours

Sparkling Wine

Anna de Codorniu Reserva Brut, Cava – Italy

£28.00

Produced using 100% Chardonnay grapes that have been carefully selected to produce this Sparkling Wine

Champagne

Piper Heidsieck Brut NV - France

£52.00

Stylish full flavoured with soft fruit and a delicate refreshing finish

Moet & Chandon Brut Imperial NV

£76.00

Classic dry, biscuity flavour , crisp, fresh and elegant

(Wines choice, price and vintage is subject to change)

****All prices are inclusive of VAT at 20%***

Tariff

Romance Wedding Package

£77.00 per person 2011

£79.00 per person 2012

£82.00 per person 2013

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(Minimum numbers of 70 adults apply for Saturday Weddings from May through to September)

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PROMOTIONS

*All **Friday** Weddings will receive a **10%** reduction from the package price only, excluding Bank Holidays when normal prices will apply (subject to availability).*

*All **Sunday** Weddings will receive a **10%** reduction from the package price only, excluding Bank Holidays when normal prices will apply (subject to availability).*

*All Weddings booked for **October, November, January, February & March** will receive a **20%** reduction from the package price only, excluding Bank Holidays (subject to availability).*

(Please note that the promotions cannot be used in conjunction with each other – one to apply).

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PAYMENT DETAILS

On booking we require a £500.00 Non- Refundable Deposit.

50% of the estimated balance is due 8 weeks prior to your Wedding.

4 weeks prior to the Wedding - final anticipated account - a Pro Forma Invoice will be sent for the final balance to be settled within 7 days of receipt.

Prices for 2011/12/13 are inclusive of VAT at 20%