



The Hampshire Court Hotel

Basingstoke



Congratulations

On behalf of QHotels we would like to take this opportunity to congratulate you upon your forthcoming marriage and extend our very best wishes for the future.

We host wedding receptions at all our hotels and whichever one you choose you are certain to receive the highest standards of service on what we hope will be one of the happiest and most memorable of days.

You will want the perfect ceremony and/or reception, organised down to the smallest detail, secure in the knowledge that you and your guests will be cared for by attentive and professional staff. You should be equally confident that the services and facilities provided in your package price cover all your requirements to ensure a truly memorable day.

This booklet has been designed to give you a guide, however we recommend that you visit the hotel to discuss your requirements without obligation.



The Hampshire Court guarantees to only host one wedding per day ensuring the day is uniquely yours

- Our stunning courtyard is the ideal setting for reception drinks and wedding photographs
- Fully inclusive wedding packages to make planning your day even easier
- New menus offering local choices
- Newly refurbished bedrooms for you and your guests to enjoy at special concessionary rates
- Special accommodation weekend packages for your guests

Wedding Packages

Our wedding packages have been designed to make things easier for you when arranging your special day

All three of our packages include the following:

- Red carpet on arrival
- Use of hotel cake stand and knife
- Table plan, place cards and menus
- Centrepiece posy for all the guest tables and a long an low for the top table, matched to your chosen colours
- Dedicated banqueting team to co-ordinate your day
- Toastmaster
- Complimentary bedroom suite for the Bride and Groom
- Preferred bedroom rates for all guests
- Complimentary room hire for the wedding breakfast and evening reception
- Menu tasting for 2 people
- Champagne breakfast for the Bride and Groom
- Complimentary meal for 2 with a bottle of wine in our Hampshire Restaurant to celebrate your first wedding anniversary

Please select your package from the following choices:

Silver

- One glass of bucks fizz with sparkling wine or Pimms on arrival
- Three course wedding breakfast (one starter, one main, one dessert) from the silver selection
- Two glasses of house wine with the meal
- One glass of sparkling wine for the toast

£55 per person in 2009
£60 per person in 2010
£65 per person in 2011

Gold

- One glass of bucks fizz with Champagne or Pimms on arrival
- Three course wedding breakfast (one starter, one main, one dessert) from the gold selection or our dressed buffet
- Half a bottle of house wine with the meal
- One glass of house Champagne for the toast
- Complimentary accommodation in executive rooms for both sets of parents

£65 per person in 2009
£70 per person in 2010
£75 per person in 2011

Diamond

- One glass of Champagne or Kir Royale on arrival
- Canapés and chocolate dipped strawberries on arrival
- Three course wedding breakfast (one starter, one main, one dessert) from the diamond selection or our dressed buffet
- Half a bottle of house wine with the meal
- Still and sparkling mineral water with the meal
- One glass of house Champagne for the toast
- Complimentary accommodation in executive rooms for both sets of parents

£80 per person in 2009
£85 per person in 2010
£95 per person in 2011

Silver menu selection

Tomato and red pepper soup

Poached salmon and prawn terrine, petit salad of herbs

Terrine of chicken and tarragon with aged balsamic oil

~oOo~

Plump breast of chicken baked in honey and thyme, herb potato cake, seasonal vegetables

Loin of Pork, stuffed with Apple and Sage, lionise potatoes, sautéed cabbage and bacon

Steamed salmon fillet, crushed new potatoes, lemon beurre blanc, wilted greens

Mediterranean vegetable and crumbled goats cheese tartlet, herb oil

~oOo~

Dark chocolate tartlet, mixed fruit compote, whipped cream

Poached red fruits set in cranberry jelly edged by vanilla syrup

Vanilla cheesecake, caramel sauce

Gold menu selection

Leek and potato soup, bacon sippets

Smoked haddock fishcake with Hampshire watercress dressing

Pressed ham terrine, homemade piccalilli with dressed salad of herbs

~oOo~

Braised blade of beef, creamed mashed potato, Bourguignon sauce

Pan seared breast of corn fed chicken, sautéed savoy cabbage and lardons of smoked pancetta

Paupiette of plaice, dill and Champagne cream, buttered spinach

Asparagus and soft herb risotto, freshly grated parmesan cheese

~oOo~

Dark chocolate cup filled with a raspberry bavoir

*

Warm sticky toffee pudding, toffee syrup

*

Selection of British isle cheese, fruit chutney and rustic bread

Diamond menu selection

Terrine of local game and foie gras with toasted brioche

Cannelloni of local smoked salmon, caviar oil, petit salad of herbs

Creamed wild mushroom and butternut squash tortellini, dressed mizuna leaves

~oOo~

Herb crusted rack of Welsh lamb, rosti potato, creamed leeks and demi glace jus

Pan seared Magret duck breast, spiced cherries, Madeira jus

Roast fillet of sea bass, caramelized salsify, vanilla beurre blanc and wilted greens

Layered Mediterranean vegetable gateau, homemade pesto and parmesan tuille

~oOo~

Traditional French style apple tarte tatin baked in brown sugar

Duo of dark and white chocolate mousse edged by sweetened wild berries

Selection of British Isle cheese, fruit chutney and rustic bread



If any of your party has a food allergy or a particular dietary requirement, details must be given in writing.

VAT is included at the prevailing rate

Please note menus are subject to change.

Treat yourself and your guests with a selection of delicious canapés with your drinks reception.

CANAPES

HOT CANAPES

Rare roast beef with Yorkshire pudding and horseradish cream
Prunes wrapped in smoked streaky bacon
Mini lamb kofta with mint raitha
Mini Lincolnshire sausage in grain mustard and honey
Thai style fish cakes with sour sauce
Prawn or vegetable dim sum with hoi sin sauce

COLD CANAPES

Smoked salmon and whole meal blinis with cream cheese
Crab mayonnaise with avocado mousse
Smoked haddock and chive tartlets
Prawn and leek filo pastry croustade
Carpaccio of beef with rocket and parmesan

VEGETARIAN CANAPES

Blushed tomato and mozzarella wafers
Mini spring rolls
Mini vegetable samosas
Goat's cheese and red pepper fritters
Black olive and feta cheese quiche

Selection of 5 canapés	£5.95 per person
Additional canapés	£1.50 per canapés per person



Evening Finger Buffets

Menu A

Selection of filled sandwiches
Selection of filled wraps
Assorted quiche
Barbecue chicken drumsticks
Pork satay
Tomato and mozzarella bruschetta
Breadsticks, olives and crisps
Profiteroles with chocolate sauce

£13.00 per person in 2009

£14.00 per person in 2010

£15.00 per person in 2011

Menu B

Selection of filled sandwiches
Selection of filled wraps
Assorted quiche
Loaded taco shells with beef chilli
Breadsticks, olives and crisps
Profiteroles with chocolate sauce

£13.00 per person in 2009

£14.00 per person in 2010

£15.00 per person in 2011

Menu C

Selection of filled bloomer sandwiches
Selection of filled wraps
Breaded plaice goujons with tartare sauce
Mini vegetable spring rolls with sweet chilli dipping sauce
Vegetable samosas with mint raita
Seasoned potato wedges with sour cream
Mini cocktail sausages cooked in honey and grain mustard
Breadsticks, olives and crisps
Mini sugared doughnuts
Individual fruit tartlets

£15.50 per person in 2009

£16.50 per person in 2010

£17.50 per person in 2011

Menu D

Selection of filled bagels
Selection of finger sandwiches on brown and white sliced bread
Ginger and lemon grass chicken skewers
Coconut coated butterfly king prawns
Yakatori beef skewers
Smoked salmon and cream cheese en croute
Duo of cutting pies, homemade chutney
Breadsticks, olives and crisps
Strawberries and cream
Hand cut fruits with chocolate dipping sauce

£18.00 per person in 2009

£19.00 per person in 2010

£20.00 per person in 2011

Dressed Buffet

SELECTION OF SALADS AND APPETIZERS TO INCLUDE

Whole poached dressed salmon
Platter of mixed fish and seafood
Selection of carved local meats
Potato and soft herb salad
Creamy coleslaw
Tomato and olive salad
Mixed salad leaves
Mediterranean pasta salad

Basket of regional and international breads

HOT ITEMS

Diced beef simmered in Bourguignon sauce
Tender pieces of chicken in white wine, cream and herbs
Panache of market seafood
Baked aubergine Parmegiana with tomato fondue
Selection of seasonal vegetables
Roast potatoes with rosemary

SWEET ITEMS

Dark chocolate marquise with white chocolate crème
Platter of fresh seasonal fruit with dipping sauces
Selection of fruit delices

Freshly brewed coffee or tea with chocolate mints

If any of your party has a food allergy or a particular dietary requirement, details must be given in writing.

VAT is included at the prevailing rate

Please note menus are subject to change.

Champagne

Bottle

Lanson Black Label, Brut
France

£39.95

Perrier Jouet Grand, Brut
France

£45.00

Bollinger Special Cuvee
France

£58.00

Sparkling Wine

Bottle

Thomas Mitchell Brut
Australia

£22.00

Bisol Prosecco di Valdobbiadene Brut Jeio
Italy

£25.00

Rose wine

Bottle

Deakin Estate Cabernet Merlot Rose
Australia

£18.95

Lamberti Pinot Grigio delle Venezie Blush
Italy

£19.50

Sparkling Rose

Bottle

Bisol Jeio Rose
France

£30.00

Lanson Rose
France

£47.00

When a wine or vintage is no longer available, a suitable alternative will be offered
If you wish to select your wines from the full wine list, this is available upon request.

White wine	Bottle
Casa de Peidra Chardonnay <i>Chile</i>	£15.95
Accaia Tree Chenin Blanc-Colombard <i>South Africa</i>	£16.95
San Rafael Sauvignon Blanc <i>Chile</i>	£17.50
Argento Pinot Grigio <i>Argentina</i>	£19.50
Ceps du sud Viognier Vin de pays d'Oc <i>France</i>	£20.50
St Hallett Poachers Blend (Semillion/Sauvignon Blanc/Riesling) <i>Australia</i>	£21.00
Saam Mountain Chenin Blanc <i>South Africa</i>	£22.00
Preece Chardonnay <i>Australia</i>	£24.00
Spy Valley Marlborough Sauvignon Blanc <i>New Zealand</i>	£26.00
Riff Pinot Grigio delle Venezie Terra Alpina <i>Italy</i>	£27.00
Chablis, Michel Laroche <i>France</i>	£32.00

When a wine or vintage is no longer available, a suitable alternative will be offered
 If you wish to select your wines from the full wine list, this is available upon request.

Red Wines

Bottle

Casa de Peidra Cabernet Sauvignon <i>Chile</i>	£15.95
Les Sablons Cotes du Ventoux, Cave Terre Ventoux <i>France</i>	£16.95
Wandering Bear Merlot <i>California</i>	£17.50
Oveja Negra Tempranillo-Touriga <i>Brazil</i>	£18.50
Argento Reserva Malbec <i>Argentina</i>	£19.50
St Hallett Gamekeepers Reserve (Sharaz-Grenache-Mourverde) <i>Australia</i>	£21.00
Thomas Mitchell Shiraz <i>Australia</i>	£22.00
Saam Mountain Pinotage <i>South Africa</i>	£23.00
Chianti Riserva Villa di Campobello <i>Italy</i>	£24.00
Castillo di Clavijo Rioja Reserva <i>Spain</i>	£27.00
Il Cipriano Violetta (super-baby tuscan) <i>Italy</i>	£30.00

When a wine or vintage is no longer available, a suitable alternative will be offered
If you wish to select your wines from the full wine list, this is available upon request.

VAT is included at the prevailing rate

Civil Ceremonies

The Hampshire Court has been approved by Basingstoke and Deane Borough Council for the solemnization of civil marriages

Charges

There is a room hire charge of £400.00 to the Hampshire Court for a marriage venue only, or £200.00 if both the marriage ceremony and wedding reception are held at the hotel. The venue charge includes a music system to play your choice of music (which must be approved by the Registrar in advance) during the ceremony and a white flower arrangement for the marriage table.

An additional charge will be payable to the Registrar upon booking his/ her services.

Photographs

Photographs may be taken after the ceremony, both in the function suite or in another area of the hotel, as approved in advance.

Ushers

We recommend that the Bride and Groom ensure ushers are available to assist in directing guests to the ceremony.

Dates and times

Marriage ceremonies may take place at any time of day between 9.00am and 5.00pm, on any day of the year with the exception of Christmas day. Once the deposit has been paid a copy of the marriage booking form will be sent to the Registrar by the hotel. It is the responsibility of the Bride and Groom to confirm arrangements with the Registrar.

Booking and payment

A provisional booking may be placed, subject to availability, and will be held for two weeks, after which a deposit is required to confirm the marriage date. If a reception is also required, a further deposit will be required for this. Full payment of the balance is required twenty one days in advance of the marriage date. All deposits are non-returnable.

Food and drink

No food or drinks are permitted by law in the marriage room prior to, or during the marriage ceremony. Once the ceremony has taken place, the reception may take place in the same suite.

Facilities

Within the hotel the following function rooms have been licensed for marriage ceremonies:

Highclere	Seating for up to 200 guests
Chineham Suite	Seating for up to 95 guests
Basing Suite	Seating for up to 95 guests
Tournament Suite	Seating for up to 80 guests
Vyne Suite	Seating for up to 40 guests
Hampshire Lounge	Seating for up to 30 guests
Winchester Suite	Seating for up to 27 guests

