

Contemporary Suites – Wedding Package

The Ageas Bowl is licensed for both civil ceremonies and partnerships offering a choice of contemporary suites boasting spectacular views across the ground and local Hampshire countryside. We have a variety of banqueting suites ideal for hosting your special occasion.

The Hambledons Suite

The Hambledons Suite offers a flexible dining space with the ability to accommodate up to 50 guests for an intimate wedding reception. The suite is located on the ground floor in our main pavilion and is licensed for up to 80 guests for a civil ceremony.

The Derek Shackleton Suite

Licensed for civil ceremony's of up to 100 guests and overlooking the ground, the Derek Shackleton suite offers fantastic panoramic views and features a private bar facility. The suite is connected to the Atrium, which has outside terraces perfect for BBQ's. We can even arrange for a bouncy castle to keep the kids entertained. The Atrium has twinkling lights around the balcony creating a magical backdrop to your wedding photos. Combined, the Derek Shackleton suite and Atrium can accommodate over 200 guests for an evening wedding reception with catering and live entertainment.

The Robin Smith Suite

The stylish and contemporary Robin Smith Suite can comfortably accommodate up to 120 guests for your wedding breakfast offering views across the ground and Hampshire countryside. For an evening reception the suite can cater for up to 160 guests with a dance floor and there is a private bar facility. For a civil ceremony the suite is licensed for up to 150 guests.

The Ageas Suite

Located in our Shane Warne Stand, The Ageas Suite can accommodate up to 200 guests for a wedding breakfast. This modern suite has a private feature bar and terrace, idyllic for your arrival drinks reception. Entertain your guests in style whilst enjoying the fantastic views overlooking the pitch. This suite is licensed for up to 250 guests for a civil ceremony.



Contemporary Suites – Wedding Package

Drinks reception on arrival

Please choose one of the following:

A glass of Bucks Fizz, Pimms, Alcoholic Fruit Punch or Orange Juice will be served as non alcoholic alternative.

3 course meal with coffee and chocolate mints from our menu

(Set menu; one starter, one main and one dessert for all your guests, with the exception of vegetarians and any special dietary requirements)

Half a bottle of house wine per person

Unlimited jugs of chilled water

Glass of sparkling wine per guest for the toast

Buttermilk linen table cloths and napkins

Evening room hire

Menu cards for each table

Dedicated wedding co-ordinator

Use of the venue's cake knife

Red carpet on arrival

Menu tasting for the Bride and Groom

2013 - 64.00 per person

2014 - 68.00 per person

All rates include VAT

Civil ceremony and Partnership Suite Hire

The Hambledons Suite	500.00
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The Derek Shackleton Suite	575.00
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The Robin Smith Suite	650.00
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The Ageas Suite	750.00
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These prices include a fresh floral arrangement in a variety of colours to complement your colour scheme.

All rates include VAT



Menu Selector

Please choose one dish from each course

Starters

Smoked Chicken Caesar Salad

served with pancetta, quail eggs, baby gem lettuce, herb crouton and a creamy dressing

Flaked Salmon and Crayfish Tian

served with a mango and red onion salsa

Soup "du jour" - your choice

served with freshly baked bread

Gruyere and Cheddar Cheese Tart

served with caramelised baby onions and Hampshire watercress salad

Chicken and Ham Hock Terrine

served with caper and lemon mayonnaise and summer leaf salad

Confit of Duck Terrine

served with summer leaves, plum chutney and air bread

Main Courses

Blade of Local Hampshire Beef

braised in English beer served with caramelised shallot gravy Yorkshire pudding and honey roasted root vegetables

Oven Baked Sea Bass

served with crushed crab potato cake, citrus hollandaise sauce and fine green beans

Pan Fried Chicken

filled with ham hock, creamy mustard onions, truffled mash potato and fine green beans

Wild Mushroom Risotto Cake

served with tomato and spinach confit and parsley sauce

Roast Rib of Pork

Calvados cream sauce, fondant potato, buttered cabbage, carrots and baby leeks

Herb Crusted Rump of Hampshire Lamb

served with white bean cassoulet and crushed new potatoes
(£2.50 supplement per person)

Desserts

Rich Chocolate Tart

served with crushed raspberry crème and cointreau orange sauce

Lemon Tart

served with citrus crème fraiche and orange coulis

Apple and Sultana Crumble Tart

served with crème anglaise

Vanilla Panacotta with Raspberry Coulis

served with a chocolate sauce

Lemon Posset

served with raspberry apple shortbread and poached raspberries

Elderflower and White Chocolate Crème Brulee

served with vanilla pod ice cream

Followed by Freshly Brewed Coffee and Mints



Menu Selector

Two course meal for children from the selection below

Main Course

Mini Chicken Roast

served with roasted potatoes and vegetables.

Bangers and Mash

served with gravy.

Margherita Pizza

Chicken Goujons

served with chips and a choice of garden peas or beans.

Desserts

Assorted Ice-creams

served with chocolate sauce.

Chocolate Fudge Cake

Fresh Fruit Salad

Beverages

A glass of fruit juice on arrival during the drinks reception and chilled squash served with the wedding breakfast.

12.95 per child including VAT

Based on children under 12 years old.

Children 4 years old and under are complimentary.



Canapés and Wine List

Our canapé selection is recommended for a reception of approximately 45 minutes for a minimum of 10 guests.

A selection of 3 chef's choice Canapés from below - 6.60 per person

Please choose 5 Canapés from the selection below - 10.80 per person. Additional Canapés 2.70 per item

Cold

Smoked Duck with Balsamic Fig on a sesame cracker

Oak Smoked Salmon Tartare with chive crème fraiche dressing on a scottish oatcake

Seared Contra Fillet of Beef with chilli jam on gorgonzola french toast

Thai Asparagus wrapped in prosciutto lemon butter sauce

Butter Poached Tiger Prawn with a chilled gazpacho shot

North African Minted Cous Cous with chicken paprika tagine

Cream Cheese and Sunblushed Tomato in a sesame cone (V)

Blue Cheese and Leek Tartlets (V)

Smoked Apple Wood with Onion Chutney on a green and black olive toast (V)

Zucchini and Pinenut Omelette with spanish marinated roast peppers (V)

Hot

Thai Coconut Prawns with a chilli soy sauce

Beef Tornadoes on Pumpernickel with béarnaise sauce

Smoked Haddock Fishcake in a wholemeal crumb hollandaise sauce

Local Hampshire Chipolata in a honey and sesame glaze with a sweet chilli sauce

Spicy Tomato Chorizo Paniers with parmesan shavings

Chicken wrapped in Prosciutto and Basil served on skewers

Warm Beetroot with toasted goats cheese crostini (V)

Pumpkin and Nutmeg Fritters with chive crème (V)

Baby Red Onion and Gruyere Cheese Tartlets (V)

Filo basket of seasonal wild mushrooms (V)

Sweet

Mini Macaroons

Mini Chocolate Tarts

Mini Lemon Tarts

Chocolate Brownies

All rates include VAT



Canapés and Wine List

Champagne and Sparkling Wine

Veuve Clicquot

65.00

Golden colour with rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours.

Pannier Brut

38.00

A fresh, lemony palate with a nose of brioche. Fine mousse and a delicate palate.

Marquis de la Tour

26.00

A fun and fresh sparkling wine that places the emphasis on crisp, fresh fruit with soft green apple, lemon and peach flavours and a gentle fizz.

Red Wine

El Muro Carinena

Tempranillo/Garnacha

19.00

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

Alto Bajo Merlot Valle Central

21.00

Soft and juicy red berries with a hint of spice and a smooth finish.

Argento Malbec

25.00

A superb juicy Malbec with bags of character. Great concentration of plum, blackberry, chocolate and vanilla with a long, lingering finish.

Castillo de Clavijo

Rioja Crianza

28.00

Bright red berry fruit balanced with vanilla and spice to add richness and body.

White Wine

El Muro DO Carinena Macabeo

19.00

Plenty of refreshing fruit flavours of vibrant peach and apple lifted by some lovely acidity on the finish.

Maglia Rosa Pinot Grigio

21.00

Delicate notes of green apples and zesty citrus. This is crisp, light and easy drinking.

Alto Bajo Sauvignon Blanc

Valle Central

25.00

A classic Chilean Sauvignon with tropical fruit, citrus flavours and herbaceous notes.

The Spee'wah of Murray Darling
Houseboat Chardonnay

28.00

Grapefruit aromas alongside Asian spices and some classic nuttiness with French oak spice elegance.

Rose Wine

El Muro Carinena Garnacha
Rosado - Spanish

19.00

Summer berries with clean refreshing flavours.

Wine rates are quoted including
VAT, subject to availability.



Evening Reception Selection

We recommend that a minimum of 80% of the total number of evening reception guests are to be catered for with an option from our delicious menu selection. Please choose one of our menus:

Finger Food Selection

18.00 per person

Please select 6 items, 3 cold options and 3 hot options

Hot

Thai fish cakes with sweet chilli sauce

Cocktail sausages rolled in honey and sesame seeds

Mini lamb burgers en croute with raita dressing

Mini filled meat pies

Roast beef and yorkshire pudding with creamed horseradish

Roast vegetable parcels with soy dipping sauce 

Goats cheese and pineapple salsa 

Gruyere and white onion tartlette 

Cold

A selection of sandwiches with various fillings

Marinated chicken skewer

Tempura battered king prawns

Home-made sausage rolls with tomato sauce

A selection of crudities with dips 

Roasted vegetable quiche 

Cream cheese and roast pepper crostini 

All rates include VAT



Evening Reception Selection

Rustic Ploughman's

To include a selection of rustic breads, our home-made pate and British cheeses, chutneys, pickles and fresh fruit.

16.80 per person

BBQ Menu 1

Pork and herb sausage, square beef burger, spiced chicken skewers, sautéed onions, tossed green salad, coleslaw, corn on the cob, hot new potatoes, pickles, relishes and bread rolls.

18.00 per person

Evening Hog Roast

Whole succulent spit roast pig with crispy crackling and apple sauce served with mixed salad, crunchy coleslaw, hot minted new potatoes and bread rolls with butter.

25.00 per person

Based on catering for a minimum of 100 guests

Roast Carved Suckling Pig

Served from our carvery station a roast suckling pig with crackling, stuffing and apple sauce served with mixed salad, crunchy coleslaw, hot minted new potatoes together with a selection of bread rolls and butter.

23.50 per person

Based on catering for a minimum of 25 guests and a maximum of 100 guest.

BBQ Menu 2

Local Hampshire pork and herb sausage, square beef burger, spiced chicken skewers, barbeque spare ribs, tossed green salad, coleslaw, Mediterranean pasta salad, corn on the cob, hot new potatoes, pickles, relishes and bread rolls, fresh fruit salad.

24.60 per person

All rates include VAT

