

Highfield Park ©2025

2025 - 2027

WEDDINGS AT HIGHFIELD PARK



The Perfect Backdrop For Your Wedding Day

This is the beginning of your very own love story, in one of Hampshire and Berkshire's most beautiful settings.

As you travel along the tree lined driveway and catch your first glimpse of the elegant 17th century Highfield Park Manor, you'll know you've arrived somewhere special. Set in 35 acres of breathtaking Hampshire-Berkshire parklands, this beautiful mansion is the perfect backdrop for your wedding. The history of the land can be traced back to the time of the Roman occupation of Britain. Previously known as 'Heckfield Park' until 1819, the present building is of the Queen Anne and Georgian periods and boasts past visitors such as Neville Chamberlain, King George III and Muhammad Ali.

These days Highfield Park offers much more than fairy tale beauty and historic grandeur. Here, it's the little details that make all the difference and our experienced team will help plan everything to perfection. Whether it's your wedding reception, your ceremony or both, we'll make sure your day is as individual, exciting and memorable as you have always dreamed.

Choose Your Setting

You no doubt have your own ideas about your special day, from the classic and creative to the quirky. If you are looking for inspiration, we can provide plenty of suggestions, or you're welcome to take the lead and let your imagination run riot. We believe no two weddings should ever be the same.



Chamberlain Suite

Boasting natural daylight and French doors leading directly onto the terrace.

Capacities:

Civil Ceremony: 140

Wedding Breakfast: 140

Wellington Room

A traditional room rich in period features including an ornate fireplace and chandelier. Large bay windows overlooking the grounds.

Capacities:

Civil Ceremony: 86

Wedding Breakfast: 45

Stratfield Room

An intimate room with traditional period features for a cosy celebration.

Capacities:

Civil ceremony: 30

Wedding breakfast: 22

Rotherwick Suite

An elegant room with contemporary features.

Capacities:

Civil Ceremony: 180

Wedding Breakfast: 160

The Folly

A beautiful ornate structure made of stone in our landscaped gardens licensed for your wedding ceremony.

Civil Ceremony: Unlimited

The Pavilion

A modern contemporary wooden structure with a countryside backdrop licensed for your wedding ceremony.

Civil Ceremony: Unlimited

Please note, all ceremony capacities stated include the two required registrars who will be in attendance. Registrar charges not included.



Your Wedding Ceremony or Blessing

Highfield Park holds a licence to host civil
marriage ceremonies

We are able to offer a choice of four suites as well as two beautiful outdoor options, (weather permitting), for your ceremony which you will find detailed within the brochure. The hire cost of each option for your ceremony is shown below:

Location	Maximum Number of Guests	Price
Rotherwick Suite	180	£595
Chamberlain Suite	160	£495
Wellington Room	86	£450
Stratfield Room	30	£275
Folly / Pavilion	No Limit	£595

Booking The Registrar

Registrars are able to conduct civil ceremonies seven days a week, subject to availability. You must contact the registrars directly in www.hants.gov.uk/hampshireceremonies and complete an enquiry form.

Please note, all fees noted above do not include the fees of the registrar.

St Michael's Church, Heckfield

Church Ceremonies

The Parish Church of St Michael, Heckfield, located within the grounds of Highfield Park, is within the jurisdiction of the Church of England and hence, a venue where wedding services can be held Monday – Saturday between the hours of 10am and 6pm.

Recently the Church of England have relaxed some of their regulations in respect of which church you can have your wedding service. The Priest who conducts the service also acts as the Registrar.

If you wish to make your vows in church please contact The Benefice Administrator:
01256 760169 or email
office@whitewaterchurches.co.uk
for further information.

Please note Highfield Park staff are unable to confirm availability or whether your ceremony will be possible in the church.





TIE THE KNOT PACKAGE

What's Included?

Our Stratfield Suite as your getting ready room before your ceremony

Our Chamberlain Suite for your wedding breakfast and evening reception

Our wedding team to assist with your planning

An event manager to host your wedding day

Red carpet on arrival

A reception drink per person – choose between, prosecco, gin and tonic/lemonade, bottled beer or Pimms & lemonade

3 course set wedding breakfast

½ bottle of house wine per person with your wedding breakfast

A glass of prosecco per person for your toast drink

Use of our cake stand & knife

Lycra chair covers and coloured sash

DJ and Disco for your evening celebrations

White table linen, glassware, cutlery and crockery

Table stationery to include a table plan, menu's, place cards and table name/numbers

Exclusive use of the bar until midnight

Use of our wooden dance floor

Complimentary 3 course 2 option menu tasting for the wedding couple

Complimentary wedding suite within the manor house on the night of your wedding

Saturday

2025

2026

2027

October-March

£155

£165

£175

April-September

£170

£180

£190

*Terms & Conditions: All prices are inclusive of VAT at the current rate.
Items cannot be removed from this package but can be upgraded.*

TIE THE KNOT PACKAGE

Minimum numbers of 60 adult guests. Friday dates are based on a minimum of 50 adult guests and Sunday dates are based on a minimum of 40 adult guests. A £15 discount will be applied to the per person price for Friday and Sunday dates.

TIE THE KNOT PACKAGE MENU

STARTERS

**ROASTED SWEET POTATO
& CARROT SOUP**
With Crème Fraîche, Garlic & Provençal Crouton

ROASTED PLUM TOMATO SOUP
With Bocconcini & Pesto Drizzle

COGNAC CHICKEN LIVER PARFAIT
*With Toasted Brioche and
Caramelised Onion Chutney*

CHICKEN BREAST CHIPOLATA
*With Chicken Liver Ballotine Port Wine Jelly,
Lemon Cream Mousse, Micro Mix Salad & Basil Oil*

PARMA HAM
*With Parmesan Tuile, Grilled Watermelon,
Asparagus and a Balsamic Drizzle*

HEIRLOOM TOMATO SALAD
*With 3 of Beetroot & Asparagus with Shaved
Hard Cheese & Balsamic Olive Oil Dressing*

DUCK BONBON
*With Raisin Puree, Julienne of Apple,
Hoisin & Plum Dressing*

PAN SEARED SCALLOPS
With Vanilla Cauliflower Puree & Sauce Vierge

BLOWTORCHED SALMON
*With Beetroot and Pickle Cucumber, Horseradish
Snow & Fresh Beetroot Dressing*

GOATS CHEESE
*With Grilled Watermelon, Asparagus with
Beetroot and an Olive Oil Dressing*

BEETROOT & GOATS CHEESE SALAD
*With Micro Herbs, Hazelnut Crumble &
Fresh Beetroot Dressing*

BURRATA
*With Broad Bean Pesto Basil, Preserved Lemon,
Confit Almonds & Crispy Puff Pastry*

MAINS

ROAST LOIN OF PORK
*With Dauphinoise Potatoes, Green Beans, Carrots
and an Apple Sage Red Wine Sauce*

PAN FRIED CHICKEN BREAST
*With Fondant Potatoes, Roasted Carrots,
Stem Broccoli, Green Beans &
White Wine Tarragon Sauce*

MEDITERRANEAN VEGETABLE PARCEL
*With Green Beans, Spinach, Cream
& Vine Tomato Sauce*

LAMB RUMP
*With Goat Cheese Fondant Potatoes, Green
Beans, Heritage Carrot, Stem Broccoli
& Rosemary Red Wine Jus*

PORK LOIN STEAK
*With Gratin Potatoes, Root Vegetables,
Garlic Broccoli & Thyme Café au Lait*

**WILD MUSHROOM AND
GARDEN PEA RISOTTO**
*With Butternut Squash Puree &
Root Vegetable Crisp*

PAN FRIED GUINEA FOWL BREAST
*With Roast Fennel, Tarragon Mash Potatoes,
Heritage Carrot, Stem Broccoli, Crispy Pancetta
& Café Ole Sauce*

BEEF FILLET
*With Celeriac Puree, Baby Carrots, Green
Beans, Stem Broccoli, Confit Shallot Potato
Gratin & Brandy Sauce*

CORN FED CHICKEN
*With Potato Gratin, Seasonal Vegetables
& Thyme Red Wine Jus*

FEATHER BLADE OF BEEF
*With Confit Carrots, Green Beans, Roasted Shallots,
Herb Crushed Potatoes & Red Wine Sauce*

THAI GREEN CURRY
*With Spring Vegetables served in a
Tortilla Basket*

CAULIFLOWER STEAK
*With Red Pepper, Mix Olives, Red Onion,
Almond, Garlic, Coriander & Olive Oil
and Sweet Potato Puree*

PUMPKIN RAVIOLI
*Served with Roasted Mediterranean Vegetables,
Tomato Sauce, Rocket & Parmesan Shavings*

SEA BREAM
*With Watercress Velouté, Olive Tapenade, Green
Beans & Provençal Crushed New Potatoes*

POACHED COD FILLET
*With Confit Fennel, Pea and Mint Potato Cake,
and a Saffron and Vermouth Sauce*

PAN FRIED SALMON FILLET
*With Fennel Risotto, Beetroot Puree,
Asparagus & Citrus Sauce*

DESSERTS

STICKY TOFFEE PUDDING
With Toffee Sauce & Vanilla Ice Cream

MANGO COCONUT CREME BRULE
Served with Forest Fruit Compote

**CHOCOLATE AND
RASPBERRY MOUSSE**
Served with a Shortbread Finger

VANILLA PANNA COTTA
With Raspberry Sorbet, Forest Fruit Compote

CHOCOLATE GANACHE
*With Vanilla Cream, Pineapple Compote
& Fresh Raspberries*

HIGHFIELD MESS
Highfield's Take on an Eton Mess

MANGO CRÈME BRULÉE
*Served with Berries Compote &
Shortbread Fingers*

CHOCOLATE MOUSSE ENTREMET
*With Raspberry Sorbet & Lemon
Shortbread Crumb*

SELECTION OF BRITISH CHEESES
Served with Crackers, Chutney & Grapes

CHOCOLATE PISTACHIO DOME
*Served with Mint Chocolate Chip Ice Cream
& Dark Soil Crumb*

**COCONUT PISTACHIO RICE
PUDDING BRULÉE**
Served with Vanilla Ice Cream

LEMON CHEESECAKE MOUSSE
With Lemon Sorbet & Lime Macarons

Teenage guests of 13-17 years of age have the same meal as your adult guests including
orange or blackcurrant squash during your wedding breakfast at £49.95 per teen.



A wedding couple is standing in front of a red brick building with a white portico. The bride is wearing a white lace dress with a long veil, and the groom is wearing a dark blue suit. A Union Jack flag is flying from a pole on the building. The scene is set during the day with soft lighting.

Dates In 2025 & 2026

£4600

SUNDAY PACKAGE

Price based on a minimum of 40 adults.
Additional guests can be added for £115
per person. For 2027 dates, a 15%
increase will apply to the package price.

SUNDAY PACKAGE

What's Included?

Our Chamberlain Suite for your wedding breakfast and evening reception

Our wedding team to assist with your planning

An event manager to host your wedding day

3 canapes per person

A reception drink per person – choose between, prosecco, gin and tonic/lemonade, bottled beer or Pimms & lemonade

3 course set wedding breakfast from our Classic Menu

White table linen, glassware, cutlery and crockery

A glass of prosecco per person for your toast drink

Use of our cake stand & knife

Use of the bar until midnight

Use of our wooden dance floor

Complimentary wedding suite within the manor house on the night of your wedding

Complimentary 3 course 2 option menu tasting for the wedding couple

Terms & Conditions: All prices are inclusive of VAT at the current rate. Items cannot be removed from this package but can be upgraded. Not available on Sundays of bank holiday weekends. All dates are subject to availability.



WEEKDAY PACKAGE

What's Included?

Our Chamberlain Suite for your wedding breakfast and evening reception

Our wedding team to assist with your planning

An event manager to host your wedding day

A reception drink per person – choose between, prosecco, bottled beer or Pimms & lemonade

2 course set wedding breakfast from our Classic Menu

A glass of prosecco per person for your toast drink

Use of our cake stand & knife

White table linen, glassware, cutlery and crockery

Use of the bar until midnight

Disco/DJ

Hot rolls and chips in the evening

Complimentary 2-course 2-option menu tasting

WEEKDAY PACKAGE

Minimum numbers of 30 adult guests required
Monday-Wednesday and a minimum of 40
adult guests required for a Thursday. Additional
guests can be added at £110 per person. For 2027
dates, a 15% increase will apply to the package price.

Dates In 2025 & 2026

Monday-Wednesday (30 guests) £3300

Thursday (40 guests) £4400

Terms & Conditions: All prices are inclusive of VAT at the current rate. Items cannot be removed from this package but can be upgraded. All dates are subject to availability.

CLASSIC MENU

STARTERS

ROASTED SWEET POTATO & CARROT SOUP

*With Crème Fraîche, Garlic &
Provençal Crouton*

ROASTED PLUM TOMATO SOUP

With Bocconcini & Pesto Drizzle

COGNAC CHICKEN LIVER PARFAIT

*With Toasted Brioche &
Caramelised Onion Chutney*

PARMA HAM

*With Parmesan Tuile, Grilled Watermelon,
Asparagus & Balsamic Drizzle*

GOATS CHEESE SALAD

*With Grilled Watermelon, Asparagus with
a Beetroot and Olive Oil Dressing*

BEETROOT & GOATS CHEESE SALAD

*With Micro Herbs, Hazelnut Crumble &
Fresh Beetroot Dressing*

MAINS

ROAST LOIN OF PORK

*With Dauphinoise Potatoes, Green Beans,
Carrots and an Apple Sage Red Wine Sauce*

PAN FRIED CHICKEN BREAST

*With Fondant Potatoes, Roasted Carrots,
Stem Broccoli, Green Beans &
White Wine Tarragon Sauce*

PORK LOIN STEAK

*With Gratin Potatoes, Root Vegetables,
Garlic Broccoli and a Thyme Café au Lait*

MEDITERRANEAN VEGETABLE PARCEL

*With Green Beans, Spinach, Cream
and a Vine Tomato Sauce*

THAI GREEN CURRY

*With Spring Vegetables, served in a
Tortilla Basket*

WILD MUSHROOM AND GARDEN PEA RISOTTO

*With Butternut Squash Purée &
Root Vegetable Crisp*

PUMPKIN RAVIOLI

*Served with Roasted Mediterranean Vegetables,
Tomato Sauce, Rocket & Parmesan Shavings*

DESSERTS

STICKY TOFFEE PUDDING

With Toffee Sauce & Vanilla Ice Cream

MANGO COCONUT CREME BRULE

Served with Forest Fruit Compote

CHOCOLATE AND RASPBERRY MOUSSE

Served with a Shortbread Finger

CHOCOLATE GANACHE

*With Vanilla Cream, Pineapple Compote
& Fresh Raspberries*

HIGHFIELD MESS

Our Take on an Eton Mess

MANGO CRÈME BRULÉE

Served with a Forest Fruit Compote

VANILLA PANNA COTTA

With Raspberry Sorbet & Forest Fruit Compote





YOUNGER GUESTS MENU

For younger guests (aged 12 and under), please select one meal from the following menu. This includes orange or blackcurrant squash during your wedding breakfast @ £24.95 per child

STARTERS

CHICKEN STRIPS

With Salad

GARLIC BREAD

With or without Cheese

CREAM OF TOMATO SOUP

MAINS

CHEESE & TOMATO PIZZA

Served with either chips or new potatoes and peas

FISH GOUJONS

Served with either chips or new potatoes and peas

CHICKEN NUGGETS

Served with either chips or new potatoes and peas

SPAGHETTI BOLOGNESE

Served with Garlic Bread

SAUSAGE & MASH

Served with gravy

DESSERTS

FRESH FRUIT SALAD

WARM CHOCOLATE BROWNIE

Served with vanilla ice cream

STICKY TOFFEE PUDDING

Served with Toffee Sauce

ASSORTED ICE CREAMS



EVENING RECEPTION CATERING OPTIONS

BARBECUE

£32.50 per guest

You are required to cater for a minimum of 75% of your total evening guest numbers with this option.

BEEF BURGER

*Served in a bap with
Tomato Relish & Cheese*

HOT DOGS

*Cumberland Sausage with
Fried Onions & Mustard*

VEGETABLE SKEWERS (V)

*Char Grilled Vegetable Skewers with
Curried Yoghurt Dressing*

TANDOORI SPICED CHICKEN THIGH

Served with a Cucumber & Mint Raita

POTATO & SPRING ONION SALAD

COLESLAW MIXED LEAF SALAD

PASTA SALAD

With Balsamic Dressing

LEMON CHEESECAKE



FINGER BUFFET

ASSORTMENT OF SANDWICHES & WRAPS PLUS 4 ITEMS FROM THE LIST BELOW

- Mini Yorkshire Pudding with Roast Beef and Horseradish
- Homemade Sausage Rolls
- Chicken Skewers
- Tempura Prawns
- Roast Vegetable Skewer
- Vegetable Spring Roll
- Selection of Mini Quiches

£26 per guest

You are required to cater for a minimum of 75% of your total evening guest numbers with this option.

HOG ROAST

HOG ROAST DELUXE

Whole Roasted Hog served in Floured Baps with Apple Sauce, Heirloom Tomato Salad, Chargrilled Mediterranean Vegetable Salad with Feta and Roquette, Pasta with Parmesan, Red Onion, Roquette & Red Pesto, and Sage and Onion Stuffing

£38.95 per guest

HOG ROAST STANDARD

Whole roasted hog served in a floured baps with apple sauce

£20 per guest

The minimum number for the hog roast is 70 guests.
You are required to cater for 100% of your total evening guest numbers with this option.

WOOD FIRED PIZZA

The minimum number for the Pizza Ovens is 40 guests, and the maximum number is 150. You are required to cater for 100% of your total evening guest numbers with this option.

£14.50 per guest

SOUVLAKI KEBABS

A mix of Grilled Chicken Pieces, Halloumi, and Falafels with Salads and Dips, served in Pittas – guests assemble their own. You are required to cater for 100% of your total evening guest numbers with this option.

£14.50 per guest

HOT ROLLS

Choose from Sausage, Bacon, or Hash Brown Rolls served with either Chips and Dips or Wedges and Dips. You are required to cater for 100% of your total evening guest numbers with this option.

£12 per guest

HASH BROWN STATION

A box of 5 Hash Browns per guest with their choice of topping. Toppings available are: Beans, Cheese, Jalapeños, Salsa, Sour Cream, and Bacon Bits. You are required to cater for 100% of your total evening guest numbers with this option.

£9.95 per person





FINISHING TOUCHES

CANAPÉS

HOT

- | | |
|--|--|
| CHICKEN & MUSHROOM
VOL AU VENT | SMOKED MACKEREL CROQUETTES
& LEMON GARLIC AIOLI |
| HONEY SOY CHICKEN &
CORIANDER SKEWERS | SMOKED SALMON & LEEK
QUICHE MINI TART |
| CLASSIC ITALIAN
BRUSCHETTA | MINI DEEP-FRIED HERB &
MOZZARELLA RISOTTO BALLS WITH A
HORSERADISH CREME FRAICHE |
| MINI COCKTAIL SAUSAGE WITH
SESAME SEEDS & HONEY | SWEET HOISIN MEATBALLS |

COLD

- | | |
|--|---|
| CRAB AND CUCUMBER, SPRING
ONION, PAPRIKA, LEMON | CAPRESE, TOMATO, BASIL
& MOZZARELLA |
| MARINATED FRUIT BROCHETTE | ROASTED NEW POTATO
CREAM CHEESE & CHIVES |
| BLACKBERRY & WHIPPED
GOAT CHEESE CROSTINI | BEEF CARPACCIO, PICKLE
GHERKIN, BABY ONION, CROSTINI |
| CHERRY TOMATO & PESTO | PROSCIUTTO & BRIE FIG CROSTINI |

3 x canapés per guest are charged at £9.95
4 x canapés per guest are charged at £14.50
5 x canapés per guest are charged at £18.00

PRE-WEDDING BREAKFAST

Served during the morning or at lunchtime when the ceremony is later in the day while the wedding party are enjoying the preparations in our Stratfield Suite or outside on the side terrace.

Breakfast Brunch Platter Consisting of; Orange Juice, Pastries, Pancakes, Waffles, Bagels and Salmon and Granola Pots £25 per person (Minimum of 5 guests required)

Savoury Brunch Platter Consisting of; Selection of cheeses, Selection of cured meats, Olives, Selection of breads, Crackers, Chutneys, Grapes, Celery, Sun dried tomatoes, Grilled artichokes and Figs £23.95 per person (Minimum of 5 guests required)

CHEESE COURSE

Add a cheese course to your wedding breakfast for something different. This is available from £9 per person and includes a selection of cheese, chutneys, grapes and biscuits

SORBET COURSE

Why not add a sorbet course to your wedding breakfast?
This is available from £3.50 per person



Frequently Asked Questions

Q: Do you cater for special dietary requirements?

Yes of course. Once you have chosen your wedding menu and obtained all dietary requirements from your guests we will then look to see if we can adapt the dish to be suitable. If this is not possible then we will provide a suitable alternative.

Q: Can we supply our own alcohol?

This is possible but corkage fees apply. These are £18 per bottle of wine, £25 per bottle of Prosecco, £35 per bottle of Champagne, £85 per bottle of spirit and £1 per bottle of miniature if having for favours or any other reason.

Q: Will our wedding be the only one?

We only host one wedding per day and the areas that are private to your wedding day will be outlined on your contract. There may be other events/functions taking place on site on the day of your wedding and so your coordinator will confirm the areas available to you when you book. As soon as we know if there will be another event/function taking place, we will out of courtesy advise you but we cannot supply any further details on the event. If you wish to have exclusive use of the manor house from the start of your wedding until the end of your evening celebrations (midnight) we can offer this at an additional cost of £10,000 to your wedding package (excludes bedrooms).

Q: Do you allow confetti?

Yes in approved areas and confetti MUST be biodegradable. Please note that confetti canons are not permitted.

Q: Can I bring my own decorations?

Yes of course. We will provide you with a storage room the day before your wedding from 4pm which you are welcome to use. We strongly advise that you provide a contents list that the team can check when everything comes and when they put everything back for you to collect the next morning. Without a contents list we cannot be held responsible if items are not there. Our team will set up as much as they can for you but please note, anything over and above favours, place cards/menus, guestbooks and table plans will incur an additional charge of £50-100. This will be advised to you after completion of your final details meeting.

Q: Do you allow candles?

Yes as long as they are in suitable candle holders and the flame is enclosed.

Q: Can we set the wedding breakfast room the night prior?

Unfortunately not. We may have a wedding taking place or another function the night prior and so the room will be unavailable. If there is no other event taking place, then this room is our restaurant.

Q: Can we have a choice menu?

We can arrange for you to make your wedding breakfast a 2/2/2 choice menu for the adults only. There is a supplement cost of £5 per person to have this. We would then require all menu choices the month prior to your wedding. Children's menus remain at a set menu.

Q: What time does the music have to end and the bar close?

All music must finish at midnight and the bar will also close at this time.

Q: What if I book the Folly or the Pavilion for my ceremony & it rains on the day?

As we are exclusively one wedding per day, an inside option will always be available to you. Dependant on your final numbers this will either be the Wellington Room, the Chamberlain Suite or the Rotherwick Suite. The registrar will make the final decision on the day of your wedding and this is non-negotiable.

Q: Do you allow fireworks, sparklers or Chinese lanterns?

Sparklers are allowed, fireworks of the silent/low noise variety are permitted – speak to your wedding coordinator who can advise you of our preferred supplier for fireworks who is aware of the noise level restrictions. Unfortunately, Chinese lanterns are not permitted.

Q: What is the payment schedule for our wedding?

You will be required to pay a £1000 non-refundable booking fee to secure your wedding date. Then the following payments will be required;

- 9 months prior 20% of contracted value
- 6 months prior 20% of contracted value
- 3 months prior 35% of contracted value
- 1 month prior Final payment

Your wedding coordinator will email you a few days prior to your next payment being due to confirm the amount. Please refer to the full terms and conditions on your contract once booked.

Q: Do you provide somewhere for the wedding party to get ready?

Some of our packages include the Stratfield room for the wedding party to get ready in. If this room is not included in your package, you can add this on for an additional cost of £250. The room is then available for you to use until the start of your ceremony time. If you wish to extend the use of the room into the evening, regardless to whether this is included in your package or not, a further fee of £250 will be charged.

Q: Do you allow dogs?

We are a dog friendly hotel and welcome your dog to join your celebrations. Please note that dogs are only permitted to stay in pet friendly rooms and are charged at £10 per dog per night. Dogs are welcome to join you in your ceremony room and in the grounds for photos but we cannot allow dogs in your wedding breakfast room.

Q: Do you have accessible bedrooms?

We have three fully adapted accessible bedrooms located in either our Fir Tree Court or Wellington Lodge.

Q: Do you have ground floor bedrooms?

There are no bedrooms in the manor house that are located on the ground floor. We have four bedrooms that can be accessed using our accessible lift for guests with mobility issues. The majority of our bedrooms in our Fir Tree Court and Wellington Lodge are located on the ground floor.

Q: Do you have family bedrooms?

There are no bedrooms at Highfield Park that are directly classed as family rooms but across the Manor, Fir Tree Court and Wellington Lodge we can offer children's beds and cots but these are limited and space within some bedrooms can be cosy.



Why not stay?!

Invite your guests to come and stay in one of our charming en-suite bedrooms on the night of your wedding so they can drink, dance and celebrate the night away with you.

To take full advantage of Highfield Park for your wedding, we hold all 20 of the manor house bedrooms for your family and friends to book with no obligation with further bedrooms available subject to availability. This invites your guests to stay and have breakfast with you the following morning, exchanging stories and sending you off to enjoy married life.

Wellington Lodge

Suite - £470

Superior Double Bedroom - £370

Deluxe Plus Double Bedroom - £320

Deluxe Double Bedroom - £280

Double Bedroom - £205

All rates include breakfast

Manor House

Signature Double Bedroom - £150

Double Bedroom - £120

Small Double Bedroom (4ft Bed) - £100

Single Bedroom - £70

All rates include breakfast

Fir Tree Court

Double Bedroom - £100

Small Double Bedroom (4ft Bed) - £80

Single Bedroom - £60

All rates include breakfast



For any wedding taking place on a Sunday, a £10 discount will be applied to each of the prices listed; all prior or post-night accommodation will be charged at the standard prices.

*8 weeks prior to your wedding any bedrooms not booked will be released on sale to the general public. Bedrooms for the prior night or post night of the wedding are all subject to availability in our Fir Tree Court and Wellington Lodge. Manor House bedrooms will not be available to book on these nights until 8 weeks prior to the wedding.





THE 2021
WEDDING
INDUSTRY AWARDS

**NATIONAL
WINNER**



THE 2023
WEDDING
INDUSTRY AWARDS

HIGHFIELD PARK

HAMPSHIRE/BERKSHIRE

Church Lane, Heckfield, Hampshire RG27 0LG



0118 932 6369



www.highfieldpark.com

All prices quoted in this brochure are correct at the time of print, May 2025. All prices are subject to change.