

## Funeral Receptions

At South Lawn we truly appreciate the importance of providing a fitting tribute for a loved one which would normally follow a service at Church or a Crematorium.

We make every effort to deal with your arrangements with the minimum of fuss to make what can be a difficult process as easy as possible for you.

Anticipating numbers can be a challenge so you will find us flexible and sympathetic in this respect but please consider that under catering reflects badly on the hotel and will ultimately impact on your guests.

Menus are conveniently priced to include a reception drink, a buffet and a continuous service of tea/coffee. You may even decide on a more formal sit-down meal and if so we will gladly make bespoke arrangements for you based on your individual requirements.

South Lawn has private and semi-private facilities for between 20 and 150 guests and can if required combine facilities for numbers in excess of 150.

### The Pavilion

Our largest private facility which benefits from access to both our South and North Terrace and has direct access to the hotel bar and facilities. The Pavilion can be sectioned for as few as 40, 80 or for up to 150.

### The Cedar Tree Restaurant

Ideal for numbers of 20 to 100 with areas that can be allocated exclusively to you for smaller receptions or for up to 100 guests on a less formal semi-private basis. Our Bar or Lounges can be used for smaller receptions.

### Civil Funeral Ceremony

Whilst the majority of people in the UK still choose a traditional Funeral Service we are able to host Civil Funeral Ceremonies at South Lawn. Your funeral director can put you in touch with a Celebrant to arrange and conduct a Ceremony for you. Your celebrant will make their own charges and we charge £500 to host a Civil Funeral Ceremony. If you wish we would be happy to discuss this option with you in more detail.

## Making a Reservation and conditions of booking

Please telephone us 01590 643911 or email us [events@southlawnhotel.co.uk](mailto:events@southlawnhotel.co.uk) to ascertain availability of a suitable room or to make an appointment to come and see us to discuss your requirements.

An indication of estimated numbers, suitable dates and times would be helpful for us to assist you.

When you make a booking a fact sheet will be sent to you confirming what has been agreed with a schedule of dates by which any further information is required.

Final numbers are required at least 48 hours prior to your booking and the highest number quoted in the final 48 hours will be charged for. If guest numbers on the day do exceed your quoted final number these will also be charged for and under such circumstances we will do our best but cannot guarantee the same or any additional catering.

Reservations for funeral receptions are accepted in good faith with no deposit or pre-payment. Full payment is required on departure or in advance and is the responsibility of our contact.

Cancellations within 14 days of the event will incur charges of the full amount based on your anticipated numbers and catering choice. Making a booking constitutes your understanding of this and that as our point of contact you are responsible for all charges. All cancellations should be made in writing and must be acknowledged by the hotel.

### Appointments

If you wish to view our facilities and meet with us prior to making a reservation or during the lead up to your booking please call us on 01590 643911 to make an appointment - this will ensure that the facilities you need to see are free and that there is a suitably experienced member of our team available to spend time with you.

# SOUTH LAWN

Country House Hotel

## Funeral Receptions and Celebrations of Life



Lymington Road, Milford-on-Sea  
Hampshire, SO41 0RF

Tel: 01590 643911

Website: [www.southlawnhotel.co.uk](http://www.southlawnhotel.co.uk)

Email: [events@southlawnhotel.co.uk](mailto:events@southlawnhotel.co.uk)

## Menus & Tariffs

Our suggested menus include a Glass of Red or White Wine or an Orange Juice on arrival, Continuous Tea and Coffee is also included.

If you are considering a sit down meal the arrangements would very much depend upon your numbers.

For small numbers you may just want to book a table in our Restaurant.

For larger parties where you may not have a chance to request a pre order from guests we would recommend Menu D, a set menu with a drinks package included.

Of course any special dietary requirements can be dealt with individually.

### Room Hire

Private Section of Pavilion: £100

Semi-Private use of The Cedar Tree or Lounge areas are free of charge.

### Additional Drinks

The hotel bar is available for your guest either on an account or cash basis.

### Accommodation

We have 51 en-suite bedrooms, for our best available bed and breakfast rates please book direct via our website, phone or with reception.

## Menu A @ £25.00 per person

### Savoury Finger Buffet

Reception drink on arrival

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Assorted Sandwich Platters

Sausage Rolls & Pork Pie

Vegetable Samosas & Onion Bahjis

Chicken Skewers, Plaice Goujons

Cheddar Cheese & Pickled Onion Bites

Tortilla Chips & Dips

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Chocolate Éclairs

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Freshly Brewed Tea & Coffee

## Menu C @ £31.00 per person

### Savoury Finger & Fork Buffet

Reception drink on arrival

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Garlic & Herb Chicken Drumsticks

Cheese & Onion Quiche

Goujons of Lemon Plaice, Tartare Sauce

Bruschetta with Tomato & Mozzarella

Bean Salad with Tomato Dressing

Green Salad, New Potato Salad & Chives

Cajun Potato Wedges

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Fresh Fruit Salad, Deep Dish Apple Pie

Double Cream

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Freshly Brewed Tea & Coffee

## Menu B @ £25.00 per person

### Afternoon Tea

Reception drink on arrival

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A Selection of Finger Sandwiches

Smoked Salmon & Cucumber

Ham & Tomato, Egg & Cress

Freshly Baked Scones

Clotted Cream & Strawberry Jam

Carrot Cake, Victoria Sponge

Chocolate Brownies

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Freshly Brewed Tea & Coffee

## Menu D @ £37.00 per person

### Sit Down Meal

Reception drink on arrival

with Tea & Coffee also available

Glass of Wine or Soft Drink with the Meal

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Seasonal Vegetable Soup

Rustic Croutons, Herb Oil

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Corn Fed Breast of Chicken

Pancetta & Tarragon Jus

Fondant Potato, Seasonal Vegetables

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Profiteroles with Chocolate Sauce

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Freshly Brewed Coffee & Mints