

THE COTTONWOOD  
BOUTIQUE  
HOTEL



*Your Perfect Day*









## *Your “Happily ever after” starts here*

The Cottonwood Boutique Hotel is a stylish and quirky venue, located on the clifftop, overlooking the panoramic Poole Bay. Our views stretch from the Isle of Wight, all the way to the Jurassic Coastline of the Isle of Purbeck.

Our hotel's location offers the perfect place to capture some truly memorable photos of your big day.

The Cottonwood Boutique Hotel is the perfect Wedding Venue and retains the elegance and character of the original Edwardian Villa, with its beautiful chandeliers and original fireplaces.

Our stylish function suites are all fully licensed for Civil Ceremonies, along with our outdoor 'Wedding Hut', allowing you and your guests to enjoy your special day in one beautiful location.

The Events team specialise in going the extra mile, to create a bespoke package, tailored especially for you, with a unique, friendly and seamless service.

You will be assigned your own Wedding Co-ordinator who will take you through every step of your wedding journey. On your Wedding day, they will be on hand throughout the day, to ensure everything runs perfectly, giving you and your guests a fantastic day to remember.

All of our staff will be dedicated to your every need, with no request too big and no detail too small.





## Every Wedding is Unique...

*...but all include:*

Your very own Wedding Co-ordinator

Menu Taster Evening for the Bridal Couple,  
where we invite you to taste your chosen menu

Red carpet on arrival

White table linen, including napkins

Tableware

Glassware

Cutlery

Use of our silver cake stand and knife

Special Accommodation rates for  
your wedding guests

Complimentary three course dinner for two  
on your First Wedding Anniversary



Contact our Events Office, to arrange a  
viewing of the hotel and meet our dedicated  
wedding co-ordinators, who will be happy  
to answer all of your questions.









## Wedding Breakfast Menu A

Cream of Leek & Potato Soup

Chicken Liver Paté, served with Onion  
Marmalade and Granary Toast

Mozzarella & Tomato Salad, served with  
Aged Balsamic Glaze and Basil Pesto



Tenderloin of Pork, served with Grain Mustard  
Mash Potato and a Thyme Jus

Roast Beef, served with Tarragon Yorkshire  
Pudding, Chateau Potatoes and Shallot Gravy

Grilled Fillet of Sea Bream, served with  
Potato Cake and Citrus Cream Sauce

Vegetable & Bean Tagine, served with  
Apricot & Sultana Couscous



Dark Chocolate Fudge Cake, served with  
Vanilla Bean Ice Cream

Fresh Fruit and Berry Platter

Coconut Panna Cotta, served with Shortbread



Tea or Coffee

## Wedding Breakfast Menu B

Minestrone Soup with  
Parmesan Shavings

Crown of Galia Melon, served with  
Berry Compote & Fresh Mint

Smoked Mackerel Parfait, wrapped in  
Smoked Salmon, served with Melba Toast



Corn fed Chicken Supreme,  
served with Potato Gratin and a  
Button Mushroom & Pea Sauce

Roast Rump of Lamb, served  
with Minted Mash Potato and a  
Red Wine Bone Marrow Jus

Honey Glazed Salmon Fillet,  
served with a Potato Rösti and a  
Tomato & Coriander Salsa

Red Onion, Courgette &  
Halloumi Tart, served with  
Rocket Leaves and a Balsamic Glaze



Raspberry & Almond Tart, served with  
Chilled Crème Anglaise

Coffee Crème Brûlée, served with a  
Chocolate Chip Cookie

Sticky Toffee & Date Pudding, served with  
Clotted Cream & Butterscotch Sauce



Tea or Coffee



## *Wedding Breakfast Menu C*

Courgette & Cheddar Cheese Soup,  
served with Herb Croutons

Chicken Ballotine wrapped in Parma Ham,  
served with Watercress Mayonnaise

Salmon Fishcake, served with Crème Fraiche  
and a Sweet Chilli Sauce



Pan Seared Fillet of Beef, served with Buttered  
Mash Potato and a Port Wine Demi Glaze

Magret Duck Breast, served with  
Fondant Potato and a Cassis Jus

Skin on Cod Steak, served with Glazed  
Shallots, Soy Sauce and New Potatoes

Wild Mushroom, Spinach & Pine Nut  
Linguini, served with a Pesto Cream Sauce



White Chocolate & Baileys Cheesecake

Strawberry Pavlova, served with a Berry Coulis

Selection of Cheese & Biscuits,  
served with Chutney and Grapes



Tea or Coffee

## *Barbeque & Hog Roast Menus*

*Minimum number of guests: 30*

Menu available on request

## *Canapé Menu*

*Minimum number of guests: 30*

Chicken Liver Paté Crostini

Smoked Salmon & Dill Pastries

Goats Cheese & Tomato Cups

Chicken Satay

Baby Jacket Potatoes, filled with  
Cream Cheese

Prosciutto Ham & Olive Tapenade

Mini Fishcakes

Parma Ham Palmier



Mini Sweet Selection



## *Children's Menu*

Soup of the Day

Chilled Melon Fan,  
served with a Fruit Coulis

Cheesy Garlic Bread



Pasta Bolognese

Cheese & Tomato Pizza,  
served with Chips

Salmon Fillet, served with  
New Potatoes and Peas



Selection of Local Ice Creams

Fresh Fruit Platter

Chocolate Brownie, served  
with Vanilla Ice Cream

## *Finger Buffet Menu*

*Minimum number of guests: 30*

Assorted Sandwiches or Mini Bridge Rolls

(Plus five additional items)

Sausage Rolls

Pizza Slices

Cocktail Sausages

Breaded Chicken Strips

Salmon Skewers

Marinated Chicken Skewers

Cheese & Tomato Quiche

Spicy Potato Wedges

Cheddar & Leek Quiche

Vegetable Crudités & Dips

Greek Salad

Homemade Chutney, Marinated Olives,  
Sun Dried Tomatoes & Selection of Breads

Crisps



Petite Pavlovas

Carrot Cake

Chocolate Cake

Fresh Fruit Platter

Profiteroles with Milk Chocolate Sauce



# Fork Buffet Menu

Minimum number of guests: 30

Chilli Con Carne Tacos

Cajun Spiced Chicken

Peppered Salmon in a  
Dill Cream Sauce

Herb Potato Rösti, topped  
with a Fried Duck Egg (V)

Selection of Cold Meats

Pearl Barley Risotto, served with  
Cornichons, Olives and a Basil  
Provençale (V)

Escalope of Pork, served with Spicy  
Tomato & Sweet Pepper Sauce  
and a Parmesan Glaze

Baked Cod Fillet

Grilled Fillet of Sea Bass,  
served with Stir Fried Vegetables  
and Lemon & Dill Butter

Whole Tail Scampi with  
Tartare Sauce

Beef Lasagne

Fish Pie

Chicken Tikka Masala,  
served with Saffron Rice

Hot Roasted Turkey Breast  
with Cranberry Sauce

Fresh Tagliatelle with  
Oyster Mushrooms (V)

*All vegetables & salads included:*

Seasonal Vegetables

Roasted Baby Potatoes, with Rosemary

Fresh Mixed Salad

Potato & Chive Salad

Homemade Coleslaw



Fresh Fruit Platter

Carrot Cake

Mini Pavlovas

Profiteroles with Hot  
Chocolate Sauce

White Chocolate &  
Baileys Cheesecake





## *Vintage Afternoon Tea*

If you are looking for something a little different, our Vintage Afternoon Teas offer timeless elegance that will make your day stand out and be a truly sophisticated and memorable occasion.

Our Vintage Afternoon Tea Package includes the following, but can be altered to suit your personal preferences:

Private room hire

Red carpet on arrival

Decorative bunting

Silver cake stand and cake knife

White table linen, including napkins

Lace over cloth for the top table

# *Vintage Afternoon Tea Menu*

*Minimum number of guests: 30*

Included in this package:

Four Tiered Vintage Cake Stands

Mismatched Vintage China  
Tea Cups, Saucers and Plates

Vintage China Tea Pots

Silver Trays



A selection of  
freshly prepared Sandwiches

Selection of Homemade Cakes

Freshly baked Fruit Scones with  
Jam & Clotted Cream

Endless Tea & Coffee.  
You can choose from  
English Breakfast Tea  
Earl Grey  
Herbal & Fruit Teas



Bucks Fizz or Pimms for your Arrival drinks

House Wine with your Afternoon Tea

Prosecco for the Toasts





## Exclusive Use

For a Wedding with a difference, imagine having your very own private Edwardian Villa, where the only guests are your family and friends.

Perfectly suited to the more intimate of weddings, exclusive use of the Cottonwood Boutique Hotel and Gardens gives you:

29 contemporary styled en-suite bedrooms, many with Sea Views

The Library

The Gallery Suite

The Garden Restaurant

The Bar

The Terrace and Gardens



Exclusive Use begins at 11:00am on the day of your Wedding until 11:00am the following morning.

### Exclusive Use Costs:

January	£3392.50
February	£3857.50
March	£3857.50
April	£4477.50
May	£4787.50
June	£5032.50
July	£5407.50
August	£5717.50
September	£5252.50
October	£4787.50
November	£4012.50
December	£3857.50



## *Our Perfect Days*

At the Cottonwood Boutique Hotel, we do everything to ensure that your wedding day exceeds all expectations. Over the years, we've had some lovely feedback from our wedding customers and guests - these quotes are just a small sample:

Just a note to say thank you for making Hugh and Ami's wedding day so special. Especially thanks to Emma for all the organising and arrangements on and leading up to the day - and to Slaw for his humour! Both myself and Roy were impressed with the friendly and professional service. We would not hesitate to recommend the Cottonwood to friends and family. All your staff went above and beyond to ensure the whole weekend was comfortable and memorable. A massive thank you to everyone,

*Roy and Tracey Howard*

I really want to get married again. Everyone is saying what a lovely wedding it was and how all the staff were really polite, helpful and kind. The venue was lovely and we are so happy we picked your perfect location. Many thanks,

*Amy & Del De Freville-Parker*

Just want to say a massive thank you for everything you did for us on Saturday and the build-up to what became the perfect day. Thanks to everyone, you are all amazing!

*Gemma and Chris Whitmore*

Thank you so much for everything you and your team did to make our anniversary party so perfect! Our bedroom looked lovely and the whole event went really well. The room was perfect and the buffet plentiful. Maybe Pearl or Ruby... we will return! Thank you once again,

*Gabbie Killick*

A huge thank you to Emma and the whole Cottonwood team for making our wedding day so perfect. See you all again soon. All our love,

*Kerry and Craig Lacken*



# 2020

## Wedding Breakfast Menu A

Sunday to Thursday	£28.00
Friday	£32.00
Saturday	£36.00

## Wedding Breakfast Menu B

Sunday to Thursday	£30.00
Friday	£34.00
Saturday	£38.00

## Wedding Breakfast Menu C

Sunday to Thursday	£32.00
Friday	£36.00
Saturday	£40.00

## Supplements for switching options between menus

Starters	£1.00
Mains	£3.00
Dessert	£1.50

## Children's Menu

Sunday to Thursday	£12.00
Friday	£14.00
Saturday	£15.00

## Drinks

Prosecco	125ml	£5.25
Champagne	125ml	£9.50
Bucks Fizz	125ml	£4.75
House Wine	175ml	£4.75
Pimms		£4.75
Non Alcoholic:		
Sparkling Elderflower	275ml	£3.10
Cordial	Half Pint	£0.60
Fruit Juice	Half Pint	£1.90

Corkage		
Wine	per bottle	£13.00
Prosecco	per bottle	£15.00
Champagne	per bottle	£22.00
Spirits	per bottle	£30.00

## 5 item Canapé Menu (minimum of 30 people)

Sunday to Thursday	£11.00
Friday	£13.00
Saturday	£15.00
Additional items	£2.25

## 6 item Finger Buffet Menu (minimum of 15 people)

Sunday to Thursday	£12.00
Friday	£14.00
Saturday	£17.00

## Fork Buffet Menu (minimum of 30 people)

2 course (4 mains and 2 desserts)	£34.95
1 course (4 dishes)	£26.95

## Evening Extras

Bacon Bap	each	£3.00
Sausage Bap	each	£3.50
Egg Bap	each	£2.50
Extra Egg	each	£0.50
Sandwiches & Chips	per person	£9.50

## Barbeque or Hog Roast Menu (minimum of 30 people)

	£23.00
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## Vintage Afternoon Tea (minimum of 30 people)

Sunday to Thursday	£47.25
Friday	£47.50
Saturday	£47.75

## Celebration Room Hire

Sunday to Thursday	£300.00
Friday	£400.00
Saturday	£525.00

## Extras

Cheese Tower		P.O.A.
Chair Sashes	per chair	£1.75
Chair Covers and Sashes	per chair	£3.50
8 Garden Games		£150.00
DJ		£320.00

# 2021

## Wedding Breakfast Menu A

Sunday to Thursday	£30.00
Friday	£34.00
Saturday	£38.00

## Wedding Breakfast Menu B

Sunday to Thursday	£32.00
Friday	£36.00
Saturday	£40.00

## Wedding Breakfast Menu C

Sunday to Thursday	£34.00
Friday	£38.00
Saturday	£42.00

## Supplements for switching options between menus

Starters	£1.50
Mains	£3.50
Dessert	£2.00

## Children's Menu

Sunday to Thursday	£12.50
Friday	£14.50
Saturday	£15.50

## Drinks

Prosecco	125ml	£5.50
Champagne	125ml	£9.75
Bucks Fizz	125ml	£5.00
House Wine	175ml	£5.00
Pimms		£5.00
Non Alcoholic:		
Sparkling Elderflower	275ml	£3.20
Cordial	Half Pint	£0.70
Fruit Juice	Half Pint	£2.00

Corkage		
Wine	per bottle	£14.50
Prosecco	per bottle	£16.50
Champagne	per bottle	£23.50
Spirits	per bottle	£31.50

## 5 item Canapé Menu (minimum of 30 people)

Sunday to Thursday	£13.00
Friday	£15.00
Saturday	£17.00
Additional items	£2.30

## 6 item Finger Buffet Menu (minimum of 15 people)

Sunday to Thursday	£13.00
Friday	£15.00
Saturday	£18.00

## Fork Buffet Menu (minimum of 30 people)

2 course (4 mains and 2 desserts)	£36.95
1 course (4 dishes)	£28.95

## Evening Extras

Bacon Bap	each	£3.50
Sausage Bap	each	£4.00
Egg Bap	each	£3.00
Extra Egg	each	£0.75
Sandwiches & Chips	per person	£10.00

## Barbeque or Hog Roast Menu (minimum of 30 people) £25.00

## Vintage Afternoon Tea (minimum of 30 people)

Sunday to Thursday	£49.25
Friday	£49.50
Saturday	£49.75

## Celebration Room Hire

Sunday to Thursday	£325.00
Friday	£425.00
Saturday	£550.00

## Extras

Cheese Tower		P.O.A.
Chair Sashes	per chair	£2.00
Chair Covers and Sashes	per chair	£3.75
8 Garden Games		£160.00
DJ		£330.00



# 2022

## Wedding Breakfast Menu A

Sunday to Thursday	£32.00
Friday	£36.00
Saturday	£40.00

## Wedding Breakfast Menu B

Sunday to Thursday	£34.00
Friday	£38.00
Saturday	£42.00

## Wedding Breakfast Menu C

Sunday to Thursday	£36.00
Friday	£40.00
Saturday	£44.00

## Supplements for switching options between menus

Starters	£2.00
Mains	£4.00
Dessert	£2.50

## Children's Menu

Sunday to Thursday	£13.00
Friday	£15.00
Saturday	£16.00

## Drinks

Prosecco	125ml	£5.75
Champagne	125ml	£10.00
Bucks Fizz	125ml	£5.25
House Wine	175ml	£5.25
Pimms		£5.25
Non Alcoholic:		
Sparkling Elderflower	275ml	£3.30
Cordial	Half Pint	£0.80
Fruit Juice	Half Pint	£2.10

Corkage		
Wine	per bottle	£16.00
Prosecco	per bottle	£18.00
Champagne	per bottle	£25.00
Spirits	per bottle	£33.00

## 5 item Canapé Menu (minimum of 30 people)

Sunday to Thursday	£15.00
Friday	£17.00
Saturday	£19.00
Additional items	£2.35

## 6 item Finger Buffet Menu (minimum of 15 people)

Sunday to Thursday	£14.00
Friday	£16.00
Saturday	£19.00

## Fork Buffet Menu (minimum of 30 people)

2 course (4 mains and 2 desserts)	£38.95
1 course (4 dishes)	£30.95

## Evening Extras

Bacon Bap	each	£4.00
Sausage Bap	each	£4.50
Egg Bap	each	£3.50
Extra Egg	each	£1.00
Sandwiches & Chips	per person	£10.50

## Barbeque or Hog Roast Menu (minimum of 30 people)

	£27.00
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## Vintage Afternoon Tea (minimum of 30 people)

Sunday to Thursday	£51.25
Friday	£51.50
Saturday	£51.75

## Celebration Room Hire

Sunday to Thursday	£350.00
Friday	£450.00
Saturday	£575.00

## Extras

Cheese Tower		P.O.A.
Chair Sashes	per chair	£2.25
Chair Covers and Sashes	per chair	£4.00
8 Garden Games		£170.00
DJ		£340.00



## Terms and Conditions

Once you have set a date, a provisional booking can be made, which can be held for 14 days, without obligation. In order to secure your Wedding date, we require a signed copy of the Event Schedule, a signed copy of the Terms and Conditions and a non-refundable deposit.

For a non-exclusive use wedding, we require a non-refundable deposit of £500.00

For an exclusive use wedding, we require a non-refundable deposit of £1,000.00

Children are classed between the ages of 3 and 12. Children under the age of 3 are free of charge.

Half of the final balance will be due six months prior to the wedding and the final balance required one month before the wedding.

Final requirements and numbers must be notified to the hotel one month prior to the wedding.

It is not our policy to allow any drinks to be brought into the hotel, unless corkage has been agreed.

Additional items charged on the day must be paid for on departure.

All prices are inclusive of VAT at the current rate.

All prices are correct at the time of going to print. Prices are from 2020 to 2022.

In the event of a cancellation, the deposit will be retained. If the date cannot be re-booked, the following scale of charges will be applicable, based on the total quote of the signed event schedule:

	Deposit only
53 Weeks or more	
27-52 weeks	25%
13-26 weeks	50%
5-12 weeks	90%
Under 4 weeks	100%





## Recommended Suppliers

### Chair Covers - EK Creations

www.ekcreations.co.uk  
emma@ekcreations.co.uk  
07584 495639

### Flowers - Poppies Florist

www.poppiesfloristbournemouth.co.uk  
poppies\_florist@hotmail.co.uk  
01202 593959

### Light Up Event Letters - Letters of Love

www.lettersoflovedorset.com  
lettersoflove.dorset@gmail.com  
07792 939978 & 07494 323057

### Vintage China Hire - Forget Me Not Vintage

www.forget-me-not-vintage.co.uk  
lucy@forget-me-not-vintage.co.uk  
07759 350407

### Hair & Beauty - Sapphire Styling

www.sapphirestylingweddings.co.uk  
sapphirestylingweddings@gmail.com  
07427 162282

### Cakes - Elmsleigh Cakes

www.elmsleighcakes.co.uk  
elmsleighcakes1@aol.com  
07914 586441

### Photography - Paradox Photography

www.paradoxphotography.co.uk  
info@paradoxphotography.co.uk  
07736 122966

### Cars - Superwed Cars

www.superwed.co.uk  
allaspects@btinternet.com  
01202 427539

### DJ - 3D Entertainments

www.3d-entertainments.co.uk  
abkb11@ntlworld.com  
07802 332442

### Vocalist - Susie Kimber

www.susiekimber.music.co.uk  
susiekimbermusic@gmail.com  
07771 822085

### Vocalist - Paul Walker

www.paulwalkersings.co.uk  
paulwalkersings@gmail.com  
07968 393977

### Saxophonist - Claire Manners

www.livesax.co.uk  
claire@livesax.co.uk  
07976 632766

### Magician - Magic Beyond Belief

www.magicbeyondbelief.co.uk  
phil@magicbeyondbelief.co.uk  
07739 407147

### Photobooth - 217 Events

www.217events.com  
info@217events.com  
07548 015099 & 01202 520440

### Casino Hire - Play Learn Hire

www.playlearnhire.com  
jamie@playlearnhire.com  
07717 362424

### Wedding Dresses - All Aspects Wedding Services

www.allaspectsweddingservices.co.uk  
allaspects@btinternet.com  
01202 427539





THE COTTONWOOD  
BOUTIQUE  
HOTEL

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