



CELEBRATE YOUR LOVE STORY



Perched on the clifftop with sweeping views of Bournemouth's seven miles of golden sands, Bournemouth Highcliff Marriott Hotel and our wedding function rooms are the perfect backdrop for saying "I do".

Say "I do" on our outdoor Gazebo overlook the sparkling sea or in one of our modern indoor function rooms. With newly renovated bedrooms, an outdoor lawn to host a BBQ or drinks, our hotel has everything you and your guests need to celebrate and recuperate. So once you're with us, there's nothing left to do but focus on your friends, your family, and each other.

Our bespoke wedding packages combine your vision with tailor-made exclusive extras for a day that's truly meant for you. From the intimate to the grand, Bournemouth Highcliff Marriott Hotel gives you the space to create the day of your dreams – and the memories that last forever.

—
A DAY
TO
REMEMBER
—





THE PERFECT SETTING

The rest of your life should begin somewhere special. Nestled atop the cliff overlooking Bournemouth's golden shoreline, our hotel is an idyllic haven for couples seeking the perfect setting to exchange vows. Recently refurbished while staying true to its heritage, Bournemouth Marriott Hotels contemporary features complement timeless touches for a wedding steeped in elegance and history.

Offering a range of stunning function rooms to suit your wedding day, whether you're hosting a grand celebration for up to 240 guests or an intimate gathering for up to 30 guests. Our dedicated team of experts is here to bring your vision to life, ensuring every detail is perfect. Licensed for civil ceremonies, you can choose to say your vows in one of our elegant wedding suites or in our picturesque open-air gazebo, nestled within landscaped gardens and everlasting sea views.

Whether you envision an intimate ceremony by the sea or a lavish reception, Saying "I do" is your meaningful moment – we'll just help you choose the space to make it magical.



—
A
TOAST
TO
FOREVER
—

After you've said your vows, it's time to toast your marriage with drinks on our outdoor lawn overlooking the sea before hosting your wedding breakfast in one of our modern function suites - each styled to perfection by your dedicated wedding team.

For your wedding breakfast, choose from our extensive menu options, each designed to suit your style and the season. Think elegant three-course menus, barbeque boards for entertaining outdoors, or a custom-curated menu courtesy of our in-house team of expert chefs - created just for you.

Your dedicated wedding team includes our Executive Chef, who will work with you to create the perfect menu for you.





WAKING UP TO SEA VIEWS

With 167 recently refurbished bedrooms, make your wedding last longer and stay with us before and after your big day.

Wake up feeling refreshed to the sound of the sea and ready for the day ahead. Our spacious sea view suites are perfect for being pampered and getting ready with your loved ones.

After an unforgettable day of celebrations, we invite you to spend your wedding night in a sea view guest room with our compliments.

Our hotel caters for everyone with interconnecting rooms, family suites, and single and twin accommodation – and offer discounted rates for wedding guests. So there's no need for guests to leave the party early to find somewhere to stay for the night.

THE HONEYMOON BEGINS

Stay and celebrate for longer at Bournemouth Highcliff Marriott Hotel, starting your married life in the beautiful surroundings of Dorset. Explore the area with the bridal suite as your base, from the golden beaches to the national parks.

Or, simply stop, sit back, and let us take care of you for longer. With 24-hour room service and fabulous hotel facilities you can relax in comfort and style. Take a dip in our indoor and seasonal outdoor pool, re-energise in our fitness centre or enjoy a delectable dinner in our onsite restaurant Brasserie Blanc.

Every couple is different. But every wedding – and every moment – is magical here at the Bournemouth Highcliff Marriott Hotel.



WEDDING PACKAGE

Planning your wedding is one of the most exciting times of your life. From the minute you say "Yes!" to when you wave your last guest goodbye, make every moment unforgettable.

Our bespoke wedding packages and inspirational Wish List coupled with delicious trend-inspired menus and your dedicated team of wedding experts, ensure you can design the day you've always dreamt of.

HIGHCLIFF PACKAGE

<p>Pricing (per guest) 2026</p> <p>Friday to Sunday from £125.00</p> <p>Monday to Thursday from £115.00</p>	<p>Private room hire for your Wedding Breakfast and Evening Reception</p> <p>Chairs with white covers and sash</p> <p>Tables with white linen</p> <p>One arrival drink per guest*</p>	<p>Wedding Breakfast Choice of menu: Extra Special Three Course Menu, Prosecco Afternoon Tea or Feast Buffet Menu</p> <p>Bubbles for toast</p> <p>Half bottle house wine per guest</p> <p>Tea, coffee and mints to finish</p>	<p>Speaker and microphone*</p> <p>Evening buffet</p> <p>Overnight accommodation for the Newlyweds in a Sea View Bedroom</p> <p>Complimentary menu tasting for the Happy Couple</p>
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*Choice of Prosecco, bottled beer or a soft drink. **Subject to availability. If you have any dietary requirements or are concerned about food allergies, you are invited to ask your Memory Maker for assistance when selecting menu items.

WISH LIST

Wow your guests with something a little different and transform your big day from the ordinary to the extraordinary with our inspirational Wish List.

From bubbly bars to dessert walls, videographers to sweet cart; customise your occasion with our extensive range of upgrades to make your event extra special.

A GREAT FIRST IMPRESSION

Ceremony room hire
From £500.00

Arrival tea and coffee
£3.50 per guest

Three canapés
£12.50 per guest

Upgrade to tea and coffee
with mints
£4.00 per guest

Upgrade to five canapés
Additional £4.00 per guest

Upgrade to tea and coffee
with petit fours
£4.50 per guest

One arrival drink
£7.50 per guest

Upgrade to two arrival drinks
£15.00 per guest

MAKE IT EXTRA SPECIAL

Upgrade to extra tasty
menu items
£9.00 per guest

Upgrade to three
course children's menu
£2.00 per guest

Additional cheese course
£7.00 per guest

Additional sorbet course
£3.50 per guest

Half bottle house wine
£12.50 per guest

Half bottle upgraded wine
£15.25 per guest

ask your Memory Maker
for the wine selection

Champagne toast
£11.50 per guest

Photographer (Two Hours)
From £900.00, option for 100
photos online gallery

ADD THE FINISHING TOUCHES

Toast Master
£50.00 per hour (4hrs min)

Mini Moët favours
£15.95 per bottle

Mini Freixnet favours
£8.00 each

Mini spirits favours
£6.00 per bottle

Black or white chair covers
with sash
£4.00 each

Upgrade to Chiavari chairs
with sash
£7.50 each

Gazebo dressing
From £400.00

Floral centrepieces
From £35.00 per centrepiece

Floral top table arrangement
From £59.00 per centrepiece

Red Carpet
£65.00

White Carpet
£85.00

CREATE THE WOW FACTOR

Classic gin bar
£8.00 per guest
plus £200.00 hire fee
(min 20 guests)

Prosecco bubbly bar
£7.50 per guest
plus £150.00 hire fee
(min 20 guests)

Champagne bubbly bar
£11.50 per guest
plus £150.00 hire fee
(min 20 guests)

Mocktail bar
£5.95 per guest
(min 20 guests)

Private breakfast
£16.50 per guest

Delicious dessert table
£400.00 for 100 servings

Ice Cream Station
£400.00 for 80 servings

Popcorn Station
£250.00 for 80 servings

Fully stocked sweetcart
£400.00 for 100 servings

Donut wall
£250.00 for 100 donuts

Cupcake stand
£150.00 for 40 cupcakes

Children's cupcake stand
£80.00 for 20 cupcakes

DANCE THE NIGHT AWAY

Evening feast buffet
£20.50 per guest

Midnight chip 'n' dip bar
£250.00 for 50 servings

Midnight burger bar
£13.50 per guest

Upgrade to 1am finish
£200.00

Night before package
Prices available on request

Mini moon package
Prices available on request

Anniversary stay
Prices available on request

WEDDING MENUS

EXTRA SPECIAL

TO START

Smoked Mackerel

*With Potato Salad, Chives, Horseradish
and Crème Fraiche*

E, F, G, M, Mu

Toasted Goat's Cheese V

*With Pine nuts and Honey Mustard
Dressing*

E, G, M, Mu

Shaved Chicken Salad

With Grapes, Chives and Crème Fraiche

M

Roast Tomato and Basil Soup VE

FF

Seasonal Vegetable Soup VE

With Thyme Croutons

G

Pressed Chicken and Leek Terrine

*With baby gem lettuce, hens egg, sourdough
crouton, Caesar dressing and shaved
Parmesan*

E, G, M

Poached Salmon

With Cucumber, Shallots and Pickles

F, Su

Goats Cheese V

With Heritage Beetroot and Basil

M

Butternut Squash Soup VE

With Roast Sunflower Seeds and Curry Oil

FF

Roast Tomato and Red Pepper Soup V

With Goats Cheese Crostini

G, M

VE Vegan, V Vegetarian, GF Gluten Free

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order.

C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; FF = Free From/Allergen Free; L = Lupin; M = Milk; Mo = Molluscs;

Mu = Mustard; N = Nuts; P = Peanuts; Ss = Sesame Seeds; S = Soya; Su = Sulphites

General disclaimer: We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens. We will use the "general disclaimer" and have it displayed in the restaurant area / buffet area and printed on menus. Secondly, we will list the allergens present in each dish, and will add "may contain..." listing specific allergens for specific dish where we are unable to verify or guarantee cross contact.

Bournemouth Highcliff Marriott Hotel 01202 557702

105 St. Michael's Road, Bournemouth, BH2 5DU bournemouth.events@marriottotels.co.uk MemoriesMadeMarriott.co.uk/BournemouthHighcliff

EXTRA SPECIAL

TO FOLLOW

Chicken Supreme

*With Thyme Buttered Shallots
and Potato Gratin*

M

Roast Fillet of Pork

*With Air-Dried Ham, Roast Leeks,
Mash, Apple and Sage Compote*

M, Su

Pan Fried Fillet of Salmon

With Leeks, Peas and Pancetta

F, M

Goats Cheese Tortellini V

With Spinach, Pea Soup and Basil Oil

E, G, M

Mushroom, Artichoke and Sage Risotto VE

FF

Sirloin of Beef

*With Yorkshire Pudding and Horseradish
Crème Fraiche*

E, G, M, Mu

Rump of English Lamb

With Sweet Potato and Cabbage

M

Fennel and Honey Pressed Pork Belly

With Cream Potato

M

Roast Fillet of Sea Bass

With Parsley Potato, Spinach and Lemon Butter

F, M

Spiced Butternut Squash VE

*With Sweet Potato, Ginger, Coconut Milk
and Jasmine Rice*

FF

Beetroot and Goats Cheese Gnocchi V

With Roast Beetroot, Kale Pesto

G, M

Pressed Shin of Beef

*With Wild Mushrooms, Spinach
and Cream Potato*

M

TO FINISH

Sticky Toffee Pudding

*With Toffee Sauce and Jude's
Salted Caramel Ice Cream*

E, G, M

Milk Chocolate Cheesecake

With Vanilla Sauce

E, G, M, S

White Chocolate Panna Cotta

With Raspberries and Basil

M

Lemon Brûlée Tart

With Berry Compote

E, G, M

Apple and Pear Crumble

With Custard

E, G, M

Seasonal Fruit Tart

With Vanilla Ice Cream

E, G, M

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WEDDING MENUS

EXTRA TASTY

TO START

Additional £4.00 supplement per guest, per dish

Woodall's British Charcuterie
*Cumbrian Salami, Air-Dried Ham
and Wild Boar Scotch Egg*
E, G, M, Su

**Cream of Celeriac, Potato
and Sage Soup** V
FF

Severn and Wye Smoked Salmon
With Pickle Cream, Dill, Toast
F, G, M, Su

Shaved Duck Salad
*With Orange, Soaked Raisins
and Celeriac Slaw*
E, Mu

Pressed Chicken and Leek Terrine
With Smashed Apple Chutney
G, Su

Whipped Rosary Goat's Cheese
With Picked Shallots and Tomato
G, M, Su

TO FOLLOW

Additional £3.00 supplement per guest, per dish

Roast Sirloin of English Beef
With Yorkshire Pudding
E, G, M

Rump of English Lamb Pressed Shoulder
With Thyme, Shallot and Green Lentils
FF

Curried Fish Chowder
With Mussels and Jasmine Rice
Cr, F, G, M

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EXTRA TASTY

TO FINISH

Additional £2.00 supplement per guest, per dish

Clementine Tart

With Passionfruit Mousse

E, G, M

Dark Chocolate Mousse

With Butter Biscuit

E, G, M

Chocolate Orange

Bread and Butter Pudding

E, G, M

Salted Caramel Cheesecake

With Vanilla Cream and Toffee Popcorn

G, M

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WEDDING MENUS

PROSECCO AFTERNOON TEA

Our classic afternoon tea served with loose leaf Twinning's teas and a glass of prosecco.

DELICIOUS SANDWICHES

Open Soft Egg and Watercress

Finger Roll V

E, G

Mozzarella and Slow Roast Tomato V

With Basil Pesto

G, M

Severn and Wye Smoked Salmon

and Cream Cheese Mille-Feuille

F, G, M

Ham Hock and Barbers Cheddar Croquette

With Onion Chutney

G, E, M, Su

SWEET TREATS

Freshly Baked Fruit Scones

With Bonne Maman Strawberry Preserve

and Dorset Clotted Cream

E, G, M

Gateau Opera

E, G, M, S

Lemon Posset and Meringue

E, M

Red Velvet

E, G, M

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PROSECCO AFTERNOON TEA

MAKE IT SPECIAL

Pink Gin Afternoon Tea

Additional £2.50 supplement per guest

Moet Champagne Afternoon Tea

Additional £8.00 supplement per guest

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WEDDING MENUS

FEAST

Inclusive of Open and Closed Sandwiches, Assorted Flatbreads, Mezze Sharing Boards, your choice of two dishes from the Make it Special selection, and a Delicious Dessert Table.

Selection of Open and Closed Sandwiches

With Vegetable Slaw, Mixed Leaves, Couscous Salad
E, G, M, Mu

Assorted Flatbreads

With Roast Onion and Feta, Chicken and Mozzarella, Mushroom, Spinach and Cheddar
G, M

Mezze Sharing Boards V

With Olives, Hummus, Sour Cream, Marinated Peppers, Pesto and Dipping Breads
G, M, N, Ss, Su

MAKE IT SPECIAL – HOT DISHES

Additional £6.00 supplement per guest, per dish

Thai Chicken Curry

With Basmati Rice
S, Ss

Braised Beef in Ale

With Baby Onions and New Potatoes
FF

Mac 'n' Cheese Station V

With Choice of Toppings; Pancetta, Caramelised Onions, Wild Mushrooms
G, M, Su

Lamb Tagine With Pearl Couscous

G

Grilled Chicken

With Mushroom and Tarragon Sauce, Basmati Rice
M

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FEAST

MAKE IT SPECIAL

Additional £6.00 supplement per guest, per dish

Sharing Platters

Selection of Local Cheeses

With Crackers, Fruit and Chutney

G, M, Su

Antipasti

With Salami, Ham and Chorizo

G, Su

Chef Carving Station

Hot Brioche Buns with choice of one from the following:

*Roast Topside Beef
with Caramelised Onions*

E, G, M, Su

Pulled Pork with Apple and Sage

E, G, M

Grilled Chicken and Bacon

E, G, M

Roast Bacon Joint

E, G, M

SWEET TREATS

Delicious Dessert Table

E, G, M, N, S

Donut Wall

£250.00 for 100 Donuts

E, G, M

Ice Cream Station

Three Flavours, Toppings, Cones or Pots

£400.00 for 80 Servings

E, G, M

Popcorn Station

£250.00 for 50 servings

£400.00 for 100 servings

FF

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