

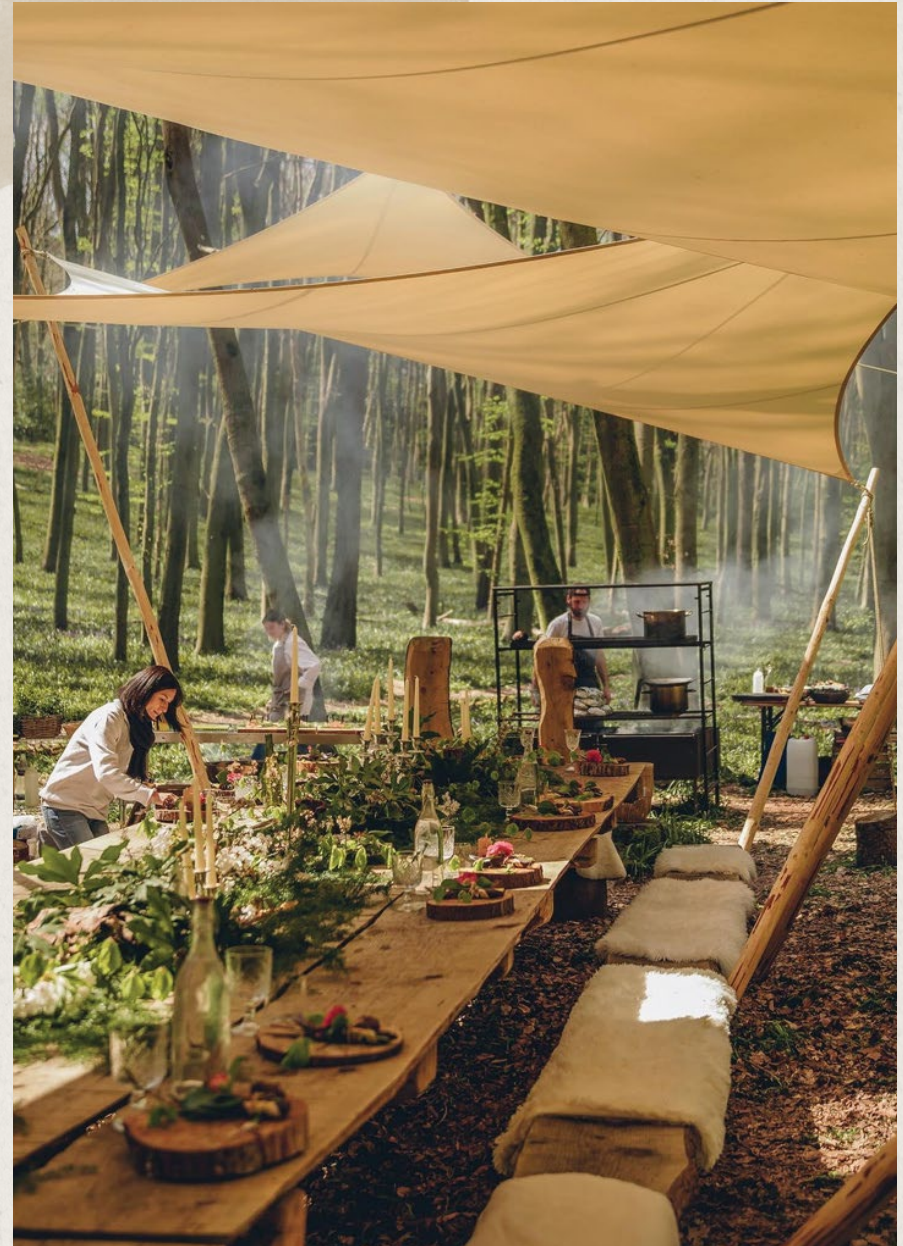


THE NOMADIC WEDDING EXPERIENCE





The ethos here at Nomadic is one of reconnecting with nature, being fully present during life's celebrations, and breaking bread with loved ones over seasonal ingredients grown on our land. When it comes to weddings, we do things a bit differently. Celebrations at Nomadic are a mindful, intimate, stripped back affair where we let nature do its job. We welcome a small number of couples and families each year who want to host their weddings here, and who share in our passion for thoughtful, heartfelt gatherings.



EXAMPLE TIMELINE FOR THE THE WEDDING DAY



14:00 - 16:00

Symbolic ceremony under the mother oak tree, followed by welcome cocktails and canapés



16.00 - 19:00

Seasonally inspired Feast Over Fire served in our woodland, by your own team of private chefs



19:00 onwards

Dancing under the stars, music by the campfire, and botanical after-dinner cocktails



20:00

Toasted marshmallows by the fire with handpicked herbal teas and coffees



22:00

Guests depart the woodland



Our tablescapes are
born from the land,
designed to elevate
the most intimate
and special of
occasions





YOUR CEREMONY

It means the world to us when our couples choose to say their vows in our woodland, and we're all about helping you create a completely personal, meaningful experience for you and your loved ones. Our beautiful mother oak tree is surrounded by trees, fields of flowers, and wilderness - and this is the spot we recommend to gather your friends and family for your ceremony.

We are not licensed for civil weddings, ceremonies held in the Nomadic Woodland are completely personal, symbolic blessings. You are welcome to bring a celebrant of your choice.



SAMPLE MENU

Come dine with us in the middle of a stunning woodland glade, on large tables carved out of native trees. You'll be surrounded by ancient forestry, wild flora and fauna and roaming animals such as deer, rabbits and badgers.



Canapés

Wild mushroom arancini | Nettle seed cracker with wild garlic pesto | Miso cured salmon & beetroot tartlet

Meze

Sorrel tahini dip

Isle of Wight tomato, basil, meyer lemon and date molasses

Spiced corn ribs, furikake

Artisan breads

Starter

Traditional Gazpacho with nettle pesto and toasted macadamia



Mains

Slow fire-roasted lamb shoulder with red harissa, garlic and thyme smashed potatoes, fire-grilled cabbage and rocket

Planked trout, roasted pepper vinaigrette, garlic and thyme smashed potatoes, fire-grilled cabbage and rocket

Fire-roasted summer squash, quinoa stew, toasted seeds, green asparagus and herb salad

To Share

Foragers salad bowls with red chicory, cucumber, fennel, rocket and PX Sherry vinaigrette

Dessert

Star anise macerated nectarines flambeed with The Lost Explorer Mezcal, vanilla & mascarpone mouse, caramelised pistachios and sorrel



YOUR FOOD

Sustainability is at the heart of everything we do, and your wedding is no exception. Our menus celebrate the seasons, using the humblest of ingredients cooked using the most ancient of methods.





YOUR DRINKS

We love creating welcome cocktails with wild, botanical ingredients that grow locally to us. Working alongside Award Winning mixologists, we can also build your own range of cocktails if you wish.

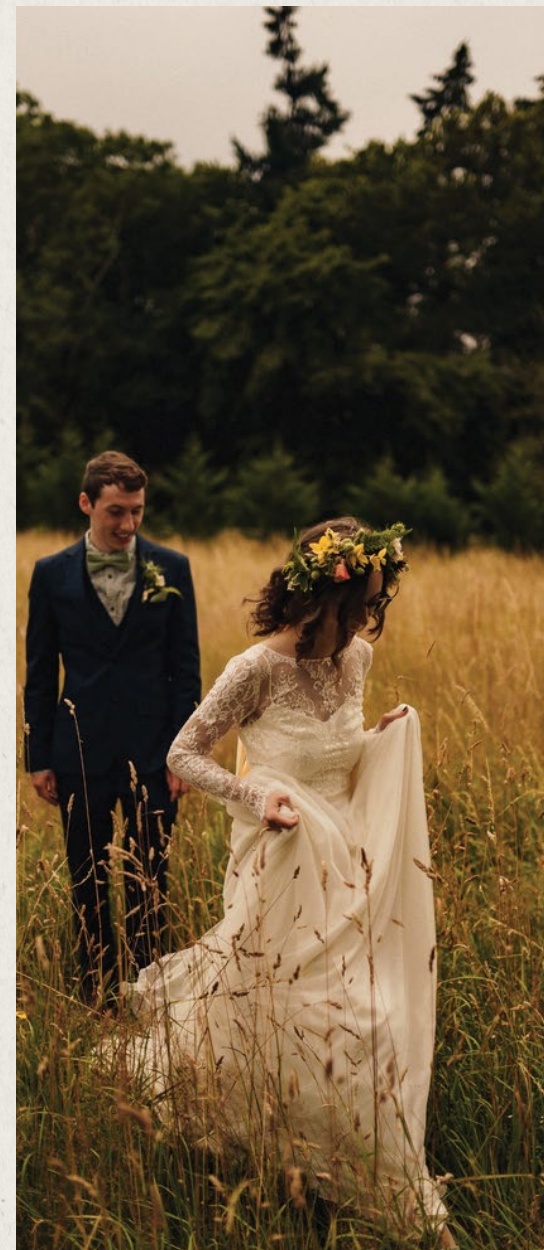


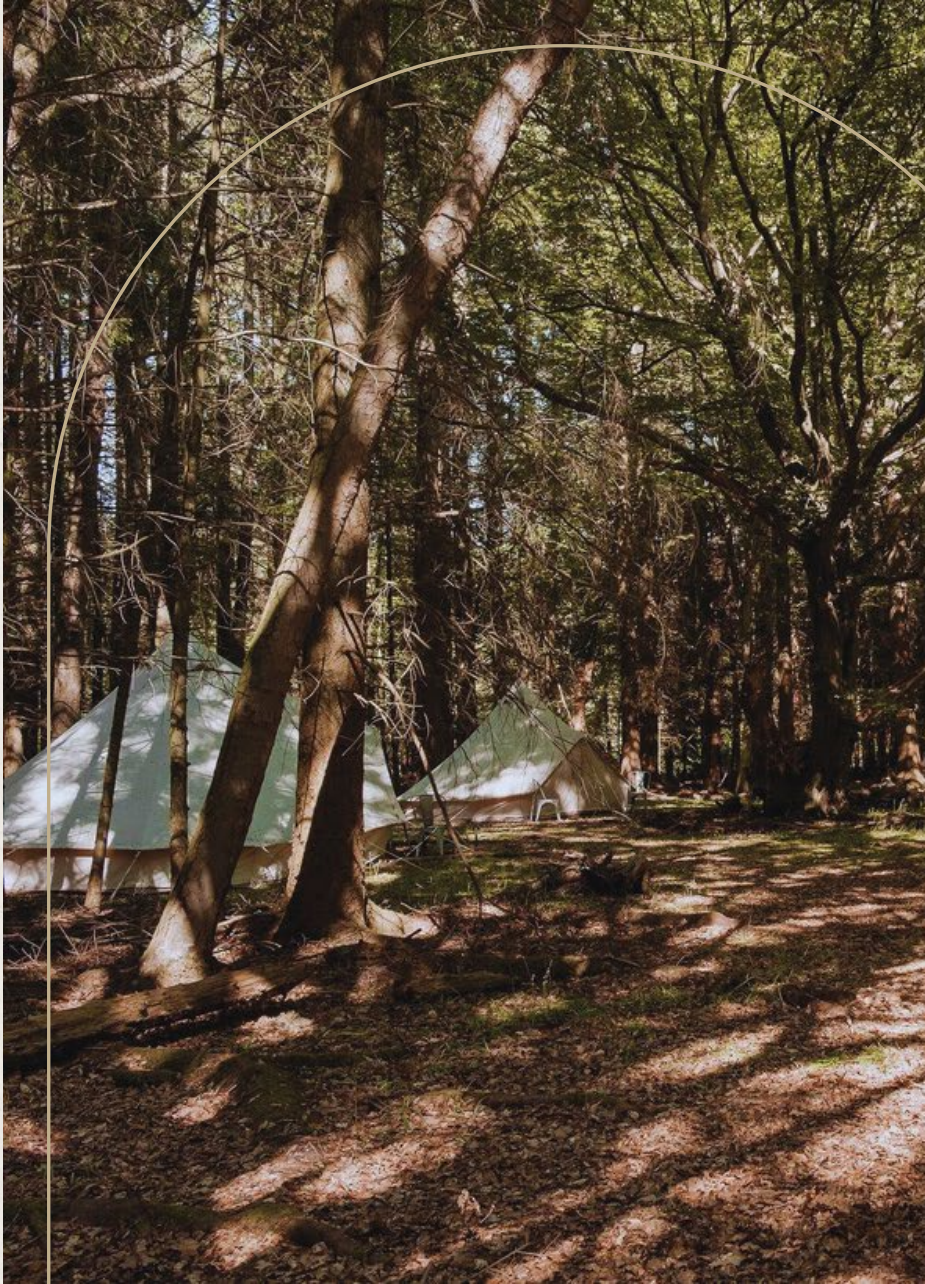
For your dinner and party, we offer sustainably-sourced, organic, and biodynamic house red, white and rosé wines which vary according to season. We also supply artisanal craft beers from local suppliers.

Refreshments can be ordered in advance or paid for on the day.

YOUR DREAM VENUE

Set within 87 acres of woodland, our three Stratus tipis provide an elegant and fully equipped setting for celebrations of up to 160 guests, with atmospheric lighting, electricity, ample storage, a field kitchen, and even a wood fired sauna – everything required for a seamless event. Scattered throughout the landscape, handcrafted communal tables, carved from fallen trees by a local artisan, invite shared dining, while a sunken fire pit offers a magical focal point for open-fire cooking and late-night gatherings beneath the stars.





We can also offer luxury
overnight camping
accommodation. If you are
interested in finding out more
about staying on site, please do
let us know.

EXAMPLE PRICING

For an immersive dining experience in our woodland for 60 guests

VENUE

From £750 per hour	Dry hire of our 87-acre woodland, with exclusive use of all areas. Includes all cutlery, crockery, glassware, and log placemats. Based on 4 tables, seating 15 guests each.
£4600	Your dedicated Nomadic team
£POA	Bespoke floral arrangements

FEAST

£2,100	Wine, beer, cocktails, bubbles, and soft drinks for the dinner and reception, with minimum spend of £35pp (plus ice and refrigeration)
£6,450	Rustic family style sharing feast, priced at £107.50pp

OPTIONAL EXTRAS

£15pp	Additional courses or petits fours for the meal
£1,500	Fireside Acoustic Music Performances (2 x 45 minute sets)
From £1500	DJ Set

From £19,950

The quote above is based on recommended minimum quantities of staff, food, and drink, but of course all of the above can be tailored to your needs. Due to the delicate and very special nature of our venue, we also kindly ask for a damage deposit at the time of booking, which is refundable following the event. Please note that the prices above do not include VAT or our administrative fee of 14.5%; this will be added to the relevant event costs in your invoice.

EXAMPLE PRICING

For an immersive dining experience in our woodland for 80 guests

VENUE

From £750 per hour	Dry hire of our 87-acre woodland, with exclusive use of all areas. Includes all cutlery, crockery, glassware, and log placemats. Based on 4 tables, seating 15 guests each.
£5400	Your dedicated Nomadic team
£POA	Bespoke floral arrangements

FEAST

£2,800	Wine, beer, cocktails, bubbles, and soft drinks for the dinner and reception, with minimum spend of £35pp (plus ice and refrigeration)
£8,600	Rustic family style sharing feast, priced at £107.50p.p.

OPTIONAL EXTRAS

£15pp	Additional courses or petits fours for the meal
£1,500	Fireside Acoustic Music Performances (2 x 45 minute sets)
From £1500	DJ Set

From £23,450

The quote above is based on recommended minimum quantities of staff, food, and drink, but of course all of the above can be tailored to your needs. Due to the delicate and very special nature of our venue, we also kindly ask for a damage deposit at the time of booking, which is refundable following the event. Please note that the prices above do not include VAT or our administrative fee of 14.5%; this will be added to the relevant event costs in your invoice.

EXAMPLE PRICING

For an immersive dining experience in our woodland for 100 guests

VENUE

From £750 p.h	Dry hire of our 90-acre woodland, with exclusive use of all areas. Includes all cutlery, crockery, glassware, and log placemats. Based on 6 tables, seating 16/17 guests each.
£6,750	Your dedicated Nomadic team
£POA	Bespoke floral arrangements

FEAST

£3,500	Wine, beer, champagne, and soft drinks for the dinner and reception, with minimum spend of £35pp (plus ice and refrigeration)
£10,750	Rustic family style sharing feast, priced at £107.50pp

OPTIONAL EXTRAS

£15pp	Additional courses or petits fours for the meal
£1,500	Fireside Acoustic Music Performances (2 x 45 minute sets)
From £1500	DJ Set

From £26,950

The quote above is based on recommended minimum quantities of staff, food, and drink, but of course all of the above can be tailored to your needs. Due to the delicate and very special nature of our venue, we also kindly ask for a damage deposit at the time of booking, which is refundable following the event. Please note that the prices above do not include VAT or our administrative fee of 14.5%; this will be added to the relevant event costs in your invoice.

THE FINE PRINT

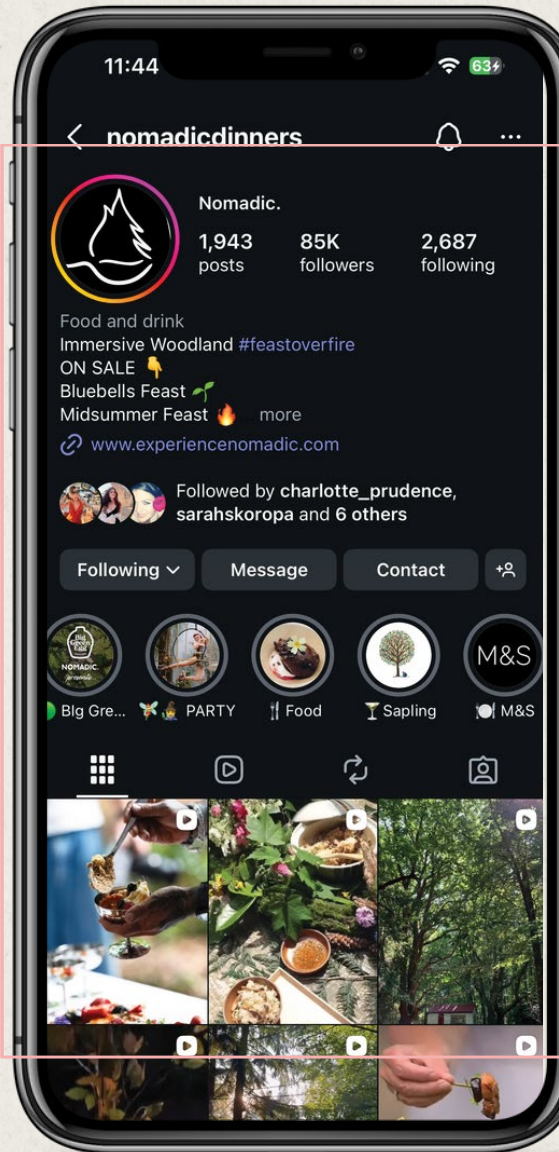
— Please note we charge a corkage fee if you bring your own alcohol onsite.. We do however have a bar serving wine, beer, Champagne, and soft drinks, all of which can be ordered in advance or paid for on the day.

— We are always delighted to cater for your guests' dietary requirements, which we kindly ask you to provide us details of ahead of the event.

— There is parking available. Please note that we cannot be held responsible for any damage to guests vehicles or their contents during your time with us.

— If you would like to book, we will send you the full terms and conditions and an invoice for a non-refundable deposit to secure the date. The balance will be due one month prior to your visit. We also ask for a damage deposit, which is refunded to you after the event.





KIND WORDS

“We are still living the dream and processing all the emotions - what a day!!!”
- F&H

Disappearing into a magical woodland setting sounds appealing enough. Throw in a four-course feast in a restaurant without walls, and you’ve got the ideal post-lockdown evening out.
- The Independent (Top 10 UK Weekend Breaks)

“The team at Nomadic were absolutely amazing in helping me plan the perfect proposal. Their attention to detail and creativity put my mind at ease and I knew that their woodland was the perfect setting.”
- M & V

If you're looking for
somewhere special for your
celebrations, we would love
to hear from you.

enquiries@nomadichotel.org

