



Function Information

Set right in the heart of the New Forest, The Alice Lisle makes the ideal venue for all kinds of group gatherings; whether you're looking for a cosy space to hold a meeting, a wonderful space for a party night away or an intimate space for a dinner party, we have an area that will suit you perfectly.

We are also more than capable of catering for larger parties such as; wedding receptions, birthday parties, charity events & much more; ***we love to host these events!***

We offer a personal one-on-one service to design a package that will take the pain out of planning. By dealing with our function co-ordinator throughout your booking and helping you every step of the way, we can offer a tailor made package to suit your needs.

This pack contains information on our function spaces, as well as sample menus for buffets, set menus and our more bespoke offerings. During the summer months, we can also host hog roasts and barbeques in our garden – for more information please contact us.

If you need any further information about functions at The Alice Lisle get in touch with us and we'll gladly help.

We look forward to welcoming you to The Alice Lisle soon!

Thomas Tomlinson
General Manager

Hannah Brown / Charlotte Lawrence
Function Co-ordinators

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Room options

The Conservatory Restaurant

Seats up to 50 people comfortably and around 80+ for a buffet

Our beautiful, bright conservatory is surrounded by windows overlooking our wonderful garden area with great views towards Rockford lakes

The Well

Seats up to 16 people comfortable for a sit-down meal option

A more intimate room setting within the restaurant area – next to the conservatory and garden area

The Forester's Bar

Seats up to 30 people on separate tables and can hold up to around 50 people for a buffet option

Has its own fully stocked bar which could be used privately for your party

The Garden

We have a **HUGE** garden area with lots of sections to choose from;

Mainly for buffet / BBQ options and can hold anything between 20-150 people within an area or two of the garden

The Alice Lisle Tailored Tasting events/evenings

Always wanted to be a wine wiz, or maybe go on a spiritual journey? Or just have a crafty change?

Well here at the Alice Lisle we can help you with it all; choose from one of our personally constructed tasting session with one of our in house pros!

- A personally tailored wine tasting for you and your friends?
- Take a spiritual journey while sampling some of the finest top shelf treats?
- Challenge your taste buds with a unique craft beer tasting session?

Our function co-ordinator will help personally tailor each event to your group & help give you & your friends a tantalising taste experience.

Hire for Meeting Spaces

Here at the Alice Lisle we have *PLENTY* of space to be able to offer you so you can have meetings; whether these will be in the mornings with some coffee & cake, or in the evenings with maybe some alcoholic choices & food options...

Get in touch with us to see what we can do!

Your Dining Options

Choose from our full menu packed with tasty treats or go for one of our mini feasts and take a look at our mouth-watering buffet options?

Please enquire about 'sit-down' menu options; where we can offer various menus for you to choose from, or even tailor-make one depending on cost & options..

Always Wanted Your Own Private Bar?

We may be able to offer you a couple of choices - all these options can include a private bottle bar with the finest top line spirits, mixers & craft beers from around the world ran by one of the Alice's master bartenders to cater to all your needs.

Speak to our function co-ordinator to discuss your requirements and we'll tailor the package bespoke to you.

Entertainment

The Alice Lisle is also a great venue for live music. If you would like more information on local bands & musicians, please let us know and we can gladly put you in touch with some fantastic acts. Due to licensing restrictions, all live music must be booked through the pub itself & at their discretion

Room Hire Fees

There is no charge for room hire during our off-peak sections of the week.

However there will be a charge on peak days/times depending on spend per head & the party amount – discretionary & based on the above

(This excludes weekends, Bank holidays & school holidays, which during; all functions will be charged at a more premium rate – this will be confirmed upon enquiry – depending on time/day of the week)

Deposits

For groups wishing to book any of our food packages, we ask for a deposit of £5 per person at the time of booking. This is non-refundable but will be deducted from the balance of your final bill.

For groups wishing to book any of our peak time rooms, we ask for a deposit of 50% per room at the time of booking. This is non-refundable but will be deducted from the balance of your final bill.

Dietary Requirements & Allergen Information

If any of your party have any special requests or dietary requirements, please let us know when discussing your menu options and we will do what we can do cater for everyone.

If you require any information regarding the presence of allergens in any of our food or drink, please ask and we will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Buffet Selection Options (£3.50 per choice)

4 of the below choices = £14 per head

6 of the below choices = £21 per head

8 of the below choices = £28

Depending on how many is in your party & you say; there will be one portion of each chosen dish below per person..

All buffets also come with:

*French Fries, Coleslaw, potato salad, house salad & sauces
(Enough for the chosen amount of people)*

Mains - meat:

- Slow cooked BBQ ribs
- Sticky honey and mustard sausages
- Lamb kofta & mint yoghurt
- 'Chalcroft farm' beef burger slider
- 'Frontier' battered fish goujons
- 'Cornish Orchards' mini sausage rolls
- Honey and soy chicken wings
- Chicken burger slider
- Mini fish cakes
- Pulled pork slider

Mains - vegetarian:

- Roasted vegetable red onion & halloumi skewers
- Wild mushroom & polenta cake, truffle aioli
- Chickpea & falafel slider
- Cauliflower pakora
- Halloumi slider

Puddings:

- Paul's chocolate brownie
- Vintage ale sticky toffee pudding
- Raspberry & lime posset

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