



THE HALF
MOON

Weddings



The Half Moon, Sheet is a fully licensed Wedding Venue located within the heart of the South Downs National Park, in the village of Sheet, just outside the historic market town of Petersfield.

The Half Moon, Sheet is able to provide the complete wedding package, designed and tailored upon your individual needs. With our help, planning your perfect day will be fun, exciting and most importantly, stress-free! The Half Moon, Sheet is a family run business and customer satisfaction and enjoyment constitute the heart of our ethos.

We have licensed areas available to hold Wedding Ceremonies that can hold between 40 and 120 guests. We are able to cater for Wedding Receptions for up to 120 guests and evening receptions of up to 250 guests.

We have put together a selection of packages to make things easy. These are designed to suit a range of tastes and budgets, however, if you would like to mix and match or design your own package please do and we will be happy to quote you a price. All packages are charged per person and are designed for a minimum of 40 guests. We can cater for more intimate weddings, and will be happy discuss your requirements on an individual basis.

Wedding Ceremony

We have a choice of spacious indoor ceremony suites, suitable for up to 120 guests.

The Crescent Suite

The Crescent Suite is our flagship room and is flooded in natural light. The room has White Oak beamed ceilings, giving the suite a chapel-like feel, creating a romantic setting for up to 60 guests. Double doors open out onto the lawned garden, perfect to enjoy a glass of Pimms or two before the Wedding Breakfast.

Capacity: 60 / 120

Crescent Suite Ceremony Hire

Mid-Week*	£295
Friday & Saturday	£395

*Monday-Thursday



Wedding Breakfast



How much?

Each wedding is unique and we can tailor options to suit your needs and budget. We have put together a couple of sample wedding quotes using dishes picked from the list. These are listed on page 9. Please do get in touch for a quote.



Starters

Homemade Soup of Your Choice ^(V)

Your favourite soup served with freshly baked petit pain

Avocado Pear & Prawn Medley

Ripe avocado pear with Atlantic prawns sat on crisp lettuce leaves topped with Thousand Island sauce

Smoked Salmon Hollandaise

Scottish smoked salmon sat on thick slices of fresh ciabatta, drizzled with a hollandaise sauce

Panko Coated Brie ^(V)

Golden panko breadcrumbs coat melted creamy Brie with a rich Cumberland sauce

Ham Hock & Pea Terrine

Coarse, chunky ham hock & garden pea terrine, served with sweet chutney & melba toast

Garlic Mushrooms ^(V)

A thick creamy garlic sauce over button mushrooms, served with sliced ciabatta

Chicken Liver Parfait

Smooth chicken parfait, sweet chutney with slices of toasted ciabatta

Prawn Cocktail

Thick Marie Rose sauce over Atlantic prawns, sat on iceberg lettuce

Mains

Chicken Chorizo

Whole tender chicken breast stuffed with chorizo & wrapped in bacon, served with a creamy cheese sauce

Roast of your choice & Yorkshire Pudding

A choice of either roast turkey, pork, lamb or beef with Yorkshire pudding, roast potatoes and a rich thick gravy

Slow Roasted Pork Belly

Our tender pork belly is roasted with garlic and red onions, twice cooked with a rich cider reduction

Salmon en Croûte

Salmon fillet with fresh watercress wrapped in flaky puff pastry with a creamy watercress sauce

Cod wrapped in Smoked Salmon

Cod loin, hand wrapped in smoked salmon, served with a herb butter

Lamb Cutlets

Tender lamb cutlets served with a rosemary & garlic jus

Pork Tenderloin

Medallions of juicy pork tenderloin with a creamy spinach & garlic sauce

Chicken Breast, Mushroom & Garlic Sauce

Tender chicken breast smothered in a creamy mushroom, garlic & white wine sauce.

Beef Wellington

English fillet of beef coated in mushroom duxelle, wrapped in puff pastry & served with a red wine gravy



Pan Fried Duck Breast

Honey & thyme glazed duck breast served with a sweet, tangy orange reduction

Brie & Mushroom Parcel

Mushroom, Brie & cranberry wrapped in a filo pastry parcel, served with a vegetable jus

Sweet Potato Tart ^{(Ve) (Gf)}

A shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade and sunflower and pumpkin seeds

Roasted Stuffed Butternut Squash ^(Gf)

Halved Butternut Squash stuffed with cashew nut courgette and sun-dried tomato paella

All served with dutchess potatoes & fresh vegetables unless otherwise stated



Children's Menu

£21

(For children aged 2-12)

Arrival - Arrival Glass of Juice

Wedding Breakfast - Chicken nuggets or sausages with chips & carrots & peas

Dessert - Ice cream and a glass of squash

Desserts

Profiteroles with Chocolate Sauce

Fresh choux pastry filled with whipped cream topped with rich chocolate sauce



Lemon & Mango Posset

Delicious, zesty smooth dessert served with a chocolate coated shortbread biscuit

Seasonal Fruit Crumble

Hot seasonal fruit filling with sweet buttery crumble topping, served with thick custard

Triple Chocolate Brownie

Warm brownie with triple chocolate chips, served with vanilla ice cream



Raspberry & White Chocolate Cheesecake

Biscuit base, whole raspberries topped with white chocolate curls, served with pouring cream



Lemon Meringue Pie

Deep zingy lemon between sweet pastry and a fluffy meringue top with pouring cream



Meringue Swans, Strawberries & Cream

Our famous creation, meringue in the shape of a swan, filled with succulent strawberries and cream, with a strawberry coulis



Chocolate & Orange Brioche Pudding

Light and fluffy brioche pudding with chocolate chips and orange marmalade layers, served warm with hot custard

Caramel Apple Jalouise

Caramelised Braeburn apples held between puff pastry and dusted with sugar, served with hot custard

Food

3 course sit-down meal to include:

Homemade Chef's Soup of Your Choice

Chicken Breast, mushroom & garlic suace, seasonal vegetables

Meringue swans, whiped vanilla cream, fresh strawberries, coulis

Drink

After Ceremony - Choice of Pimms or Orange Juice

Meal - Bottle of house red & white per table of 8

Toast - Sparkling wine

Evening

'Option 1' (9 items)

Also Included

B&B for Bride & Groom

VAT & full staffing Linen tablecloths & napkins

Cutlery, glassware & crockery laid up for you

£4,500



Sample Quotes

Based on 50 guests

Wedding Ceremony

Use of the Crescent Suite for your wedding ceremony

Food

3 course multi-choice sit-down meal to include:

Homemade Chef's Soup of Your Choice

Deep fried brie in breadcrumbs, cranberry sauce

Chicken liver parfait, pickle, toast

Chicken Breast, mushroom & garlic suace, vegetables

Slow roasted pork belly, cider reduction, seasanal vegetables

Salmon en Croute, watercress sauce, seasonal vegetables

Chocolate & orange brioche pudding, custard

Raspberry & white chocolate cheesecake, pouring cream

Lemon posset

Drink

After Ceremony - Choice of Pimms or Orange Juice

Meal - Half a bottle of house red & white per table person

Toast - Prosecco

Evening

'Option 1' (9 items)

Also Included

B&B for Bride & Groom

VAT & full staffing Linen tablecloths & napkins

Cutlery, glassware & crockery laid up for you

£5,400

Drinks Packages

Package 1 – £20

After Ceremony - Choice of Pimms or orange juice
Wedding Breakfast - Bottle of house red & white per table
Toast - Glass of sparkling wine per guest

Package 2 – £24

After Ceremony - Choice of Pimms or orange juice
Wedding Breakfast - 1/2 a bottle of house red or white per guest
Toast - Glass of Prosecco per guest

Package 3 – £27

After Ceremony - Cosmopolitan, Bellini or Appletini
Wedding Breakfast - 1/2 a bottle of premium red or white per guest
Toast - Glass of Prosecco per guest



Afternoon Tea £4,995

Based on 50 guests

Dainty sandwiches

Cucumber & cream cheese, smoked salmon, honey glazed ham, egg & cress, tuna

Cake

Chocolate fudge, coffee, chocolate eclairs, lemon drizzle with Fruit scones, clotted cream & strawberry jam

Drink

Arrival - Pimms or orange juice, a bottle of house red & white per table of 8 guests & Prosecco for the toast

Also Included
Evening buffet

Hog Roast

Catering for 100 people: £1,495
Catering for 50 people: £1,250

Locally sourced Hog Roast hand carved with Apple sauce and stuffing, served on floured baps

Barbecues

£18

(Plus barbecue hire @ £195.00)

Minimum of 50 guests, all guests must be catered for.

A selection of:
Vegetable & chicken kebabs,
Butchers sausages & beef burgers
Served with rolls and butter.

Upgrade

£5

Add the following items:

Tossed mixed leaf salad
coleslaw, Waldorf salad, sweetcorn, feta &
tomato salad
Hot new potatoes

Cheese Board

£18

French Brie, mature cheddar, Tuxford blue stilton,
Applewood smoked cheese
Farmhouse pâté, duck & orange pâté
Variety of cheese biscuits
Selection of breads
Celery sticks, pickles & chutneys

Option 1

£16

Selection of sandwiches
Cocktail sausage rolls
Onion bhajis
Potato wedges & dips
Chicken goujons
Vegetable spring rolls
Cocktail Sausages on sticks
Savoury quiche
Crisps

Option 2

£18

All items from Option 1, plus:
Vegetable samosas
Crudités & dips
A selection of small cakes

Pizza

£17

Homemade with fresh dough and a selection
of toppings to suit all tastes, perfect for a
relaxed and chilled evening party



What happens next?

- Now** Contact us to book a tour to view the facilities at The Half Moon . Email events@halfmoonsheet.co.uk
- Next** Provisionally hold your preferred date at The Half Moon, Sheet for one week while you contact your church or registrar for availability. It is your responsibility to book the registrar if holding your ceremony at The Half Moon
- Then** Confirm your date with The Half Moon, Sheet. Return booking form with a non-refundable £250 deposit and your date and arrival time will be confirmed.
- 5 Months Prior** Meet with us and discuss the arrangements and menu choices for your wedding. Following your appointment the details discussed and an invoice for your 40% deposit will be emailed to you.
- 1 Month Prior** Your final appointment with us confirms all your details and numbers as discussed at your five month appointment. Payment of your final balance will be required.
- Wedding Day** Enjoy the day!
- Day After** Collect anything left behind.



Extras

LED White Star Cloth	£225
Chair covers and sash	£4
4' light-up LOVE letters	£175



Prices valid until December 2025

events@halfmoonsheet.co.uk | halfmoonsheet.co.uk/weddings