



THE HALF
MOON

Weddings

Wedding Ceremony

Tucked away in the heart of the South Downs National Park, The Half Moon, Sheet is a beautiful free house offering a truly unique setting for your wedding day.

With its historic charm, sweeping gardens, light-filled event spaces, and the warmth of an independent pub, The Half Moon creates an unforgettable backdrop for your celebration.

As a family-run venue, we specialise in relaxed, personal weddings tailored to you. From your first visit to the final dance, our team is here to make your day fun, exciting, and, most importantly, stress-free.

We are fully licensed for wedding ceremonies for between 40 and 120 guests, and we can host evening receptions for up to 250 guests — perfect for intimate gatherings or big evening celebrations.

We offer a flexible range of wedding packages to suit different styles and budgets, and are always happy to create a bespoke day just for you.

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 it works

We offer a multi-choice three course wedding breakfast option. Please select up to three options per course. Once chosen we can fix the price. As a guide, a three course options ranges from £38 - £48 per head depending on the options chosen



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



Afternoon Tea £5,495

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 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 Catering





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

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

£20

(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

£6

Add the following items:

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

Cheese Board

£19

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

£17

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

£18

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



Intimate Wedding Pricing

How it works

Our Intimate Wedding Pricing offers couples a relaxed, beautiful celebration for a minimum of 30 guests. You'll have private use of the Crescent Suite and reserved space in the garden for your ceremony and reception.

Available for midweek weddings (Monday to Thursday), this package is designed to offer a wonderful day at an accessible price, while still delivering the quality, service, and setting The Half Moon is known for.

Wedding Ceremony

Use of the Crescent Suite for your wedding ceremony

Wedding Breakfast

BBQ Option with salad package & your choice of dessert

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)

Decoration

White Chair Covers & Sash

Also Included

VAT & full staffing Linen tablecloths & napkins
Cake Stand & Knife
Cutlery, glassware & crockery laid up for you
Based on 35 Day Guests & 50 evening guests

£3,750

Wedding Ceremony

Use of the Crescent Suite for your wedding ceremony

Wedding Breakfast

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

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)

Decoration

White Chair Covers & Sash

Also Included

VAT & full staffing Linen tablecloths & napkins
Cake Stand & Knife
Cutlery, glassware & crockery laid up for you
Based on 35 Day Guests & 50 evening guests

£4,250

Private Event Space Pricing

How it works

Our Private Event Space Pricing gives you dedicated use of the Crescent Suite, Function Room, and reserved garden space for your wedding day.

Available seven days a week, this option is perfect for larger or smaller weddings, allowing you to celebrate with full privacy within your event spaces

Wedding Ceremony

Use of the Crescent Suite for your wedding ceremony

Wedding Breakfast

BBQ Option with salad package & your choice of dessert

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)

Decoration

White Chair Covers & Sash
4' Light up LOVE Letters
White LED Star Cloth

Also Included

B&B for Bride & Groom
VAT & full staffing Linen tablecloths & napkins
Cutlery, glassware & crockery laid up for you
Based on 50 Day Guests & 50 Evening Guests

£5,510

Wedding Ceremony

Use of the Crescent Suite for your wedding ceremony

Wedding Breakfast

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

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)

Decoration

White Chair Covers & Sash
4' Light up LOVE Letters
White LED Star Cloth

Also Included

B&B for Bride & Groom
VAT & full staffing Linen tablecloths & napkins
Cutlery, glassware & crockery laid up for you
Based on 50 Day Guests & 50 Evening Guests

£6,210

Exclusive Use Pricing

Wedding Venue

Ceremony Hire Exclusive Use Venue Hire 4x B&B Accommodation

Wedding Breakfast

3 course multi-choice sit-down meal

Drink

Drinks package 3

Evening

80 x Pizza or BBQ

Entertainment

Premium DJ offering until midnight

Decoration

Chair Covers & Sash 4' Light up LOVE Letters White Star Cloth

Also Included

VAT & full staffing Linen tablecloths & napkins Cake Stand & Knife Cutlery, glassware & crockery

Based on 50 Day Guests & 80 evening guests

£9,470

Wedding Venue

Ceremony Hire Exclusive Use Venue Hire 4x B&B Accommodation

Wedding Breakfast

3 course multi-choice sit-down meal

Drink

Drinks package 3

Evening

80 x Pizza or BBQ

Entertainment

Premium DJ offering until midnight

Decoration

Chair Covers & Sash 4' Light up LOVE Letters White Star Cloth

Also Included

VAT & full staffing Linen tablecloths & napkins Cake Stand & Knife Cutlery, glassware & crockery

Based on 75 Day Guests & 100 evening guests

£11,885

How it works

Your wedding party will have exclusive use of The Half Moon, including the Crescent Suite, Function Room, bar, garden, and all public areas. No members of the public will be admitted — the entire venue is yours for the day and evening.

*Your very own country pub wedding,
exclusively yours*



Who are you?

We are an independent, family-owned Free House located in the heart of the South Downs National Park. With one of the largest function spaces in Petersfield, we host around 30 weddings each year — giving us the perfect balance of experience and personal service.

Does the price change depending on the season?

We believe in keeping our pricing clear and simple. We offer a choice of packages designed to suit different wedding styles, sizes, and budgets. There are no hidden seasonal surcharges — the prices shown in our wedding brochure apply all year round

Can we bring our own suppliers (flowers, cakes, DJ)?

Absolutely. You are welcome to bring your own suppliers. We also have a list of trusted local suppliers if you'd like recommendations

Do you have a minimum spend?

For weekend weddings between May and September, we do have a minimum spend of £5,000 — perfect for larger celebrations.

If you're planning a smaller, more relaxed wedding, our Intimate Wedding Packages are available midweek, starting from just 30 guests — ideal for a beautiful, budget-friendly celebration without the weekend pressures.

Is accommodation available?

Yes. We have four boutique B&B rooms at The Half Moon, ideal for the wedding couple and close family or friends. For other guests, there's a wide choice of nearby accommodation, including a Premier Inn in Petersfield and several local hotels and B&Bs. We're happy to recommend options to suit your guests' needs.

What time does the evening reception end?

For Private Event Space hire, your party finishes at midnight. For Exclusive Use weddings, we can extend the celebrations beyond midnight by arrangement.

What is the payment schedule?

1. £750 initial booking fee to secure your date.
2. £1,000 interim payment 12 months before your wedding.
3. 40% of the remaining balance due 5 months before the wedding.
4. Final balance 1 month prior to your wedding day.

Do you allow confetti?

Yes! We just ask that you use biodegradable confetti if throwing it outdoors

Can you cater for dietary requirements?

Absolutely. Because we make almost everything fresh on-site, we can usually adapt our dishes to suit a wide range of dietary needs, including gluten-free, dairy-free, nut-free, vegetarian, and vegan diets.

If you or your guests have any specific allergies or lifestyle preferences, just let us know — we'll be happy to work with you to create a menu that everyone can enjoy.



Accommodation

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 and secure with a non-refundable £750 deposit and your date and arrival time will be confirmed.
- 12 Months Prior As your wedding approaches, we ask for an interim payment of £1,000 at 12 months
- 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. non
- Wedding Day Enjoy the day!

All payments made are non-refundable. By securing a wedding date with us, you agree to these terms as part of the booking conditions. If you need to reschedule, we will always do our best to accommodate you, subject to availability.

A full copy of our terms and conditions is provided at the quoting stage for your reference.



How it works

We offer four boutique B&B rooms at The Half Moon, ideal for the couple and close family or friends.

For guests travelling from further afield, additional accommodation is readily available nearby, including a Premier Inn in Petersfield and a range of charming local options.

Please ask our team for recommendations and rates.

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