

## THE OAKLEY SELECTION

Red carpet on arrival

Room hire for your day and evening reception

Reception drinks: two glasses of Champagne

Five canapés per person with reception drinks

Three course wedding breakfast

Cheese platter per table

Coffee & petit fours

Half a bottle of wine per person

Unlimited mineral water with the wedding breakfast

Glass of Champagne for the toast

DJ & Fairy Lights (included in the marquee only)

Chiavari Chairs

Lunchtime (Mon – Sat) menu tasting for the wedding couple

Suite for the wedding couple

Dedicated wedding coordinator

Cake stand and knife

Personalized menus for the tables

## THE STEVENTON SELECTION

Red carpet on arrival

Room hire for your day and evening reception

Reception drinks: glass of Champagne

Three canapés per person with reception drinks

Three course wedding breakfast

Coffee & petit fours

Half a bottle of wine per person

Glass of Champagne for the toast

DJ & fairy lights (included in the marquee only)

Chiavari Chairs

Lunchtime (Mon – Sat) menu tasting for the wedding couple

Executive bedroom for the wedding couple

Dedicated wedding coordinator

Cake stand and knife

Personalized menus for the tables

## THE DEANE SELECTION

Red carpet on arrival

Room hire for your day and evening reception

Reception drinks: glass of Pimms or Prosecco

Three course wedding breakfast

Coffee & petit fours

Glass of Prosecco for the toast

DJ & fairy lights (included in the marquee only)

Chiavari Chairs

Lunchtime (Mon – Sat) menu tasting for the wedding couple

Deluxe bedroom for the wedding couple

Dedicated wedding coordinator

Cake stand and knife

Personalized menus for the tables

### OAKLEY SELECTION – PRICE PER ADULT

	2018	2019
Garden Suite:	£144	£151
Marquee:	£164	£172

### STEVENTON SELECTION – PRICE PER ADULT

	2018	2019
Garden Suite:	£121	£127
Marquee:	£141	£148

### DEANE SELECTION – PRICE PER ADULT

	2018	2019
Garden Suite:	£99	£104
Marquee:	£119	£125

**Minimum booking numbers for the above packages apply: Garden Suite – 50 adults, Marquee – 70 adults**

**Civil Ceremony Room Hire** Should you wish to hold your civil ceremony at Oakley Hall Hotel an additional charge of £895.00 will apply.

We have a number of beautiful rooms available in the main house that can accommodate smaller and more intimate weddings, please contact us for further details.

Please check availability with the registrar prior to making your booking by contacting the register office on 01252 317152.

**Exclusive Use** is available on request. Please contact us for details and prices.

**Preferred Accommodation Rates** are available for friends & family wishing to stay overnight.

**Prices** are inclusive of VAT at the current rate and are subject to change and fluctuation.

STARTER	MAIN COURSE	DESSERT	CHILDREN'S MENU
Smoked Salmon, Rye Bread, Shallots, Capers and Lemon	Ballotine of Chicken, Sage & Onion Stuffing, Chateau Potatoes, Savoy Cabbage & Red Wine Sauce	Classic Lemon Tart, Raspberries & Blood Orange Coulis	<b>STARTER</b> Fan of Galia Melon with Coulis
Lemon and Herb Roasted Salmon with a Niçoise Salad	Paprika Marinated Chicken Breast, Fondant Potato, Panache of Seasonal Vegetables & Thyme Sauce	Rich Chocolate Marquise, Marinated Strawberries with an Orange & Cointreau Anglaise	Cream of Tomato Soup with Croutons
Prosciutto, Melon and Roquette Salad	Pork Tenderloin wrapped in Prosciutto & Mustard, Fondant Potato, Roasted Root Vegetables & Café Au Lait Sauce	Sticky Toffee Pudding with Butterscotch Sauce	Potato Skins filled with Cheddar Cheese and Bacon
Ham Hock Terrine, Pickled Vegetables with a Watercress Salad	Rosemary & Garlic Rump of Lamb, Lyonnaise Potato, Roasted Vegetable Ratatouille, Buttered Spinach & Port Sauce	Vanilla Cheesecake with Passion Fruit	<b>MAIN COURSE</b> Best Pork & Herb Sausages
Confit Pork Belly with a Wild Mushroom and White Bean Cassoulet	Roasted Duck Breast, Dauphinoise Potato, Braised Red Cabbage, Roasted Parsnips & Marsala Sauce	Fig & Honey Panna Cotta with Mango Salsa	Homemade Breaded Chicken Breast Fingers
Smoked Haddock, Leek and Potato Chowder	Pan Roasted Salmon Fillet, Cocotte Potatoes, Asparagus, Green Beans & Chive Herb Velouté	Strawberry Eton Mess	Breaded Fillet of Fish Goujons
Antipasti - Bresaola, Mozzarella, Focaccia Bread and Olive Tapenade	Sea Bass Fillet, Crushed Parsley Potato, Braised Fennel, Roasted Cherry Tomatoes & Caper Beurre Blanc	Baileys Crème Brûlée with Chocolate Chip Cookie	Linguini Pasta with Fresh Tomato and Basil Sauce <i>All served with a choice of Mashed Potato, Jacket Potato or Fries and Peas or Baked Beans</i>
Tomato, Mozzarella and Basil Salad (v)	Goats Cheese, Red Onion and Spinach Pithivier, Pesto Cream, Crispy Vegetables & Roasted Cherry Tomatoes (v)	Warm Ginger Sponge with Lemon Crème Anglaise	<b>DESSERT</b> Chocolate, Vanilla or Strawberry
Thai Butternut Squash Soup with Coriander Oil (v)	Butternut Squash, Sage & Mozzarella Risotto Cake, Chargrilled Courgettes & Roasted Red Pepper Dressing (v)	Dark Chocolate Tart with Pistachio Ice Cream	Ice Cream Sundae Fresh Fruit Salad

**Sorbets** are available as an additional course @ £3.50 per person.

**Cheese** A selection of cheeses served with homemade chutney and wafers is available as an additional course served on platters @ £5.95 per person.

**Menus** Please select one item from each course to set a menu for your party or alternatively choose a 3 course BBQ menu as your wedding breakfast.

Other dishes are available on request, supplements may apply.

(v) Vegetarian

**Special Dietary Requirements** Please note that all of the above dishes may contain nuts, we are able to accommodate special dietary requirements if pre-ordered.

**Prices** are inclusive of VAT at the current rate and are subject to change and fluctuation.

**Evening buffet** must be provided for your guests for a minimum of 80% of the total number of evening guests.

## CANAPES

### COLD

Smoked Salmon Blinis, Dill Crème Fraîche  
Chicken Liver Parfait, Toasted Brioche, Onion  
Marmalade  
Mini Prawn Cocktail  
Chicken Tikka Naan  
Smoked Trout & Dill Choux Bun  
Tomato & Basil Bruschetta (v)  
Greek Salad Skewer – Olive, Feta Cheese &  
Tomato (v)  
Parmesan Shortbread with a Sun Blushed Tomato  
Mousse (v)

### HOT

Thai Crab Cakes with Coriander Mayonnaise  
Prawns in Filo with Sweet Chilli Sauce  
Roast Beef and Yorkshire Pudding, Horseradish  
Sauce  
Confit Duck Croquette, Plum Sauce  
Sesame Prawn Toast  
Leek, Chive & Cheddar Tartlet (v)  
Roasted Vegetable Frittata (v)

### SWEET

Chocolate Dipped Strawberries  
Mini Fruit Tart  
Mini Scones with Jam and Cream  
Chocolate Florentines

## BBQ MENU

*Please choose four of the following items*

Chicken Cajun Breast  
Sticky Pork Ribs  
Selection of Sausages with Fried Onions &  
Relishes  
Prime English Beef Burgers  
Lamb and Mint Koftas  
Lemon and Herb Marinated Salmon Brochette  
Brochette of Basil Marinated Mediterranean  
Vegetables (v)

*Please choose one of the following*

Hot Buttered New Potatoes  
Seasoned Potato Wedges  
Freshly Baked Jacket Potatoes with Sour Cream

*Served with*

A Selection of Oakley Hall Salads  
Crusty Rolls or Baguette

*Please choose one of the following desserts*

Fresh Strawberries & Cream  
Selection of Individual Ice Creams  
Fresh Fruit Kebabs

£26.95 per person

(if selected as the evening buffet option)

## EVENING BUFFET

Pork and Sage Sausage Lattice  
Assorted Tortilla Wraps  
Plaice Goujons and Tartare Sauce  
Duck Spring Rolls with Hoi Sin Sauce  
Cajun Chicken Wings  
Assorted Finger Sandwiches  
Smoked Salmon and Cream Cheese Bagels  
Honey & Mustard Chipolatas  
Assorted Mini Vegetable Tartlets (v)  
Vegetable Samosas with Mango Chutney (v)  
Cheese and Garlic Dough Balls (v)  
Roasted Vegetable Bruschetta (v)

5 items - £12.95 per person

7 items - £18.95 per person

10 items - £24.95 per person

## HOG ROAST

A whole English Hog roasted on the spit until  
golden brown served with its own juices and  
apple sauce

Served with a Selection of Oakley Hall Salads  
and Bread

£24.95 per person (minimum 70 guests)

(v) Vegetarian

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**Evening buffet** must be provided for your guests for a minimum of 80% of the total number of evening guests.

**Children** aged 3 and under eat free of charge.

Children aged 4 -12 can choose from the children's menu above at £14.95 or the adult's menu at £24.95.

Children aged 13-17 eat from the adult's selection at 50% off the price.

Children's prices include unlimited squash throughout the day.