



STEP INTO A WEDDING WONDERLAND...



The Oakley Court is the perfect venue for your special day. Built in 1859 by Sir Richard Hall-Say in the style of a French chateau, could it be a more romantic setting?

A truly magnificent Victorian Gothic mansion, set amidst 33 acres of stunning landscaped gardens with manicured lawns that wander gently down to the banks of the River Thames. Photo opportunities abound... It's picture perfect!

Your wedding day should be full of love, laughter and happy ever afters and we will do everything to make sure your day is perfect.

We can accommodate civil ceremonies and wedding breakfasts for up to 160 guests in The Windsor Suite - a contemporary function room in the historic old house with its own private entrance, bar and facilities.

For smaller, more intimate weddings we have The Sitting Room and Library, boasting spectacular views across the gardens to the River Thames.

At The Oakley Court we excel at organising weddings. The secret of our success is well kept, but it's led from the front by our people. Our dedicated team will be on hand to help ensure your big day goes off with only ONE hitch! You have the freedom to take photographs in all the great settings around the house and in our extensive grounds. At The Oakley Court, you can be assured you have the undivided attention to detail you deserve from our entire team.



WEDDING DAY TIMINGS



The timings below are an example to show you how the flow of the day can run based on booking a 14:00 ceremony at The Oakley Court. Alternatively if you book a Church please allow an hour for the service and travel time to the hotel.

- 13:30 – 14:00** Invite guests to be seated for the Ceremony
- 14:00 – 14:30** Civil Ceremony commences
- 14:30 – 16:30** Drinks Reception
- 16:30 – 17:00** Receiving Line
- 17:00 – 19:00** Wedding Breakfast
- 19:00 – 19:30** Speeches
- 20:00 – 20:15** Cutting of the cake and first dance
- 20:15 – 01:00** Evening Reception



TAILOR MADE JUST FOR YOU



The package includes:

Two glasses of Champagne served with canapés
Three course Wedding Breakfast with coffee and petits fours
Half a bottle of wine
Still and sparkling mineral water
A glass of Champagne for your toast
White chair covers and your choice of organza sash
Candelabra and round mirror plate for the centre of each table
Lanterns and t-lights for the side tables
Professional wedding stationery including name cards, table names, menus, table plan
Fully stocked sweet cart
Post Box
Menu tasting for the couple
Directors Suite for the happy couple the night of your wedding

Price per person from £139

Something more intimate?

Please contact a member of the special events team who will be happy to discuss your requirements in more detail on

Tel: 01753 609988

Email: weddings@oakleycourt.co.uk

MENUS



Canapé Menu

Hot

Wild Mushroom Arancini

Tomato and Tapenade Tart

Spinach, Herb and Goats Cheese Tart

Marinated Chicken and Spicy Satay Sauce

Devils on Horseback

Cold

Smoked Salmon Mousse, Caviar and Rye Bread

Confit Duck, Pear and Walnuts

Crab and Spiced Avocado

Goats Cheese, Baked Beets and Pine Nuts

Caeser Tartlet with or without Chicken

SPRING & SUMMER MENU



Starters

Cured Glenarm Salmon, Pickled Cucumber, Avocado Cream Fraiche Puree, Caper Berries **£2.00**

Smoked Coln Valley Salmon, Pumpernickel Bread, Cucumber and Dill Salad **£3.00**

Slow Cooked Tomato Tart, Mozzarella, Balsamic

Grilled Asparagus, Poached Egg, Hollandaise Sauce **£4.00** with Parma Ham **£5.00**

Creamed Wild Mushrooms, Brioche Toast, Slow Cooked Free Range Egg **£2.00**

Pressed Blythburgh Ham Hock and Parsley Terrine, Piccalilli, Country Toast

Cornish Mackerel-“escabeche”, Pickled Carrot, Onion, Saffron, Coriander

Confit Chicken Terrine, Tarragon, Pickled Leek, Apple Cider Brandy Chutney, Toasted Brioche **£3.00**

Heritage Tomato Salad, Soft Irish Goat’s Cheese, Young Basil **£2.00**

Mushroom Velouté with Tarragon Cream Soup

Roasted Tomato and Red Pepper with Basil Soup

Please note: Some dishes incur an additional supplement.

This menu is available between March and September.

SPRING & SUMMER MENU



Mains

Fillet of Glenarn Salmon and Herbs "en crouete", Garden Cabbage, Summer Greens

Sea Trout, Crushed Baby Potatoes, Samphire and Shellfish Sauce

Sea Bass, Summer Garden Greens, Fondant Potato, Tartar Butter Sauce **£4.00**

Dry aged Angus Beef Fillet Wellington, Garden Cabbage, Baby Roots, Red Wine Sauce **£10.00**

Braised Blade of dry aged Beef, Boulangère Potatoes, Baby Carrots, Corn, Buttered Cabbage **£2.00**

Rump of Lamb - Provençal Veg, Rosemarie Red Wine Sauce, Fondant Potato **£4.00**

Corn Fed Chicken Roasted with Lemon and Thyme, Spring and Summer Greens, Crisp Pancetta

Braised Belly of Blythburg Pork, Alsace Cabbage, Tenderstem, Herljunga Cider Sauce

Chicken, Parma Ham, Tomato, Provençal Vegetables, Fondant Potato, Pesto **£2.00**

Vegetarian Mains

Risotto of Peas, Mint and Aged Feta

Wild Mushroom Gnocchi, Aged Parmesan, Truffle

Pappardelle, Provençal Tomato, Olives, Basil, Pine Nuts

Mushroom Risotto, Aged Parmesan, Rocket

Desserts

Lemon Tart, Cream Fraiche, Raspberries

Summer Berry Brûlée, Breton Sable`

Summer Fruit Pavlova **£2.00**

White Chocolate and Strawberry Cheese Cake **£2.00**

Cheese and Biscuits **£3.00**

AUTUMN & WINTER MENU



Starters

Smoked Goosnargh Duck Breast, Celeriac Remoulade, Red Currant **£3.00**

Pressed Blythburgh Ham Hock and Parsley Terrine, Piccalilli, Country Toast

Smoked Coln Valley Salmon, Soda Bread, Cucumber and Dill Salad, Horseradish Cream **£3.00**

Creamed Wild Mushrooms, Brioche Toast, Slow Cooked Free Range Egg **£3.00**

Country Terrine, Apple Cider Brandy Chutney, Crisp Toast **£3.00**

Roasted Heritage Beetroots, Young Basil, Goats Cheese, Balsamic

Roasted Iron Bark Pumpkin Soup with Spiced Toasted Pumpkin Seeds

Salt Baked Celeriac and White Truffle Soup

Curried Parsnip Soup

Leek and Potato Soup with Oak Smoked Haddock

Please note: Some dishes incur an additional supplement.

This menu is available between October and February.

AUTUMN & WINTER MENU



Mains

Fillet of Glenarn Salmon and Herbs "en crouete", Garden Cabbage and Sprouts

Sea Trout, Crushed Baby Potatoes, Kale and Shellfish Sauce

Sea Bass, Braised Fennel, Garden Cabbage, Fondant Potato, Tartar Butter Sauce **£4.00**

Dry aged Angus Beef Fillet Wellington, Garden Cabbage, Baby Roots, Red Wine Sauce **£10.00**

Braised Blade of Dry aged Beef, Young Roots, Garden Sprouts, Buttered Cabbage **£2.00**

Shoulder of Lamb, Salt Baked Roots, Braised Winter Vegetables **£4.00**

Corn Fed Chicken Roasted with Lemon and Thyme, Garden Greens, Crisp Pancetta

Braised Belly of Blythburgh Pork, Braised Red Cabbage, Parsnips, Herljunga Cider Sauce

Beef Blade, Boulangère Potato, Savoy Cabbage **£2.00**

Vegetarian Mains

Parsnip and Stilton Wellington, Garden Sprouts, Salt Baked Roots, Seasonal Cabbage

Salt Baked Celeriac Gnocchi, Aged Parmesan, Truffle

Pappardelle, Provencal Tomato, Olives, Basil, Pine Nuts

Roasted Pumpkin Risotto, Aged Parmesan, Rocket

Desserts

Bread and Butter Pudding, Custard

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream **£2.00**

Chocolate Brownie, Vanilla Ice Cream **£2.00**

Winter Berry Brûlée, Breton Sable

Apple and Blackberry Crumble Tart, Vanilla Ice Cream

Cheese and Biscuits **£3.00**



THE CHILDRENS PACKAGE



We know your wedding day is a family affair and that's why we have created our Children's Package, designed with your youngest guests in mind! With a child friendly menu and an activity pack, we ensure every guest is catered for to allow you to focus on enjoying your special day

The package includes:

A glass of juice on arrival with a cheese finger sandwich
Three course wedding breakfast
A glass of squash
Colouring book and crayons

Under 12's £30

Menu

Cheesy Garlic Bread

Penne Pasta - Tomato Sauce - Parmesan

Goujons of Sustainable Plaice- French Fries - Garden Peas

Angus Steak Burger - French Fries

Mini Pizza - Cheddar Cheese - Ham

Warm Chocolate Brownie - Salted Caramel - Vanilla Ice Cream

Knickerbocker Glory

Selection of Ice Creams



THE FINISHING TOUCHES



Finger Buffet Menus

Cold Dishes

Smoked salmon and cream cheese bagels
Assorted finger sandwiches
Lemon and thyme sausage rolls
Crudities - hummus - grilled flat bread
Artisan charcuterie - pickles
Seasonal quiches
Smoked fish platters

6 items - £15 per person

8 items - £18 per person

10 items - £20 per person

Alternative options

Selection of Artisan seasonal cheese with chutney, grapes and biscuits £6.95 per person
Dry cured bacon, free range Cumberland sausage or free range egg baps £6.95 per person
Bowls of seasoned fries £10 (serves 5)
Trealy Farm charcuterie plates £4.95 per person



ACCOMMODATION



Why let the special occasion end? Book in and stay at The Oakley Court, with 118 bedrooms, you're spoilt for choice! Let your guests take advantage of our reduced accommodation rates to make the day even more memorable.

Character Room from £150 per room, per night

- £40.00 Supplement for a Riverview Feature Double
- £50.00 Supplement for The Executives
- £75.00 Supplement for a Producer's Suite
- £100.00 Supplement for a Director's Suite

Check-in time is from 15:00pm.
Check-out before 11:00am.

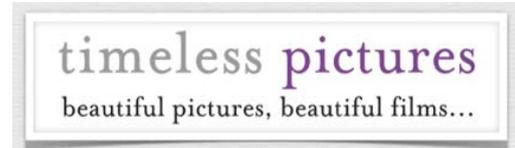
We recommend that guests check-in after the Wedding Breakfast however why not have a relaxing start to your special day? By checking in the night before, you leave nothing to chance! Reduced accommodation rates are applicable.

RECOMMENDED SUPPLIERS

We have many trusted suppliers who help make your day extra special...click on their logos for more details.



The Cake Fairy
Fabulous Wedding Cakes



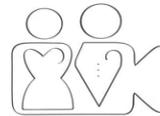
WINDSOR

FORMAL HIRE

Berkshire
Wedding
Hair &
Make-up



FRANCIS BIGG
PHOTOGRAPHY



Cross Sullivan
Weddings



THE OAKLEY COURT
WEDDINGS



Chiltern Toastmaster

Fringilla Boat hire

Fringilla

Riverboats on the Thames

