

Your perfect day

Heythrop Park Resort offers six fantastic spaces for you to hold your wedding ceremony, civil partnership, wedding breakfast and evening reception.



Room hire for licensed civil ceremonies

	May to September	October to April
Friday & Saturday	£750	£550
Sunday to Thursday	£550	£550



Capacities for Wedding breakfast:

Churchill - 50

Orangery - 200

Enstone - 180

Ballroom - 400

Archery Suite on the Lawns - 800

*Minimum adults do apply for wedding packages

Exclusive Hire of Heythrop Park Mansion House

If you have dreamed of playing Mr & Mrs Lord and Lady of the Manor then you may be interested in hiring the Mansion House exclusively for you and your guests. Hire of the Mansion House includes exclusive use of the house and grounds, taking all 17 main house bedrooms and the 63 Archer wing bedrooms. It also includes many elements of the wedding package and a minimum number of 100 guests is required. Exclusive use can be taken at any time of the year subject to availability. Please contact our Wedding Planner, to find out more.

Your big day

Every room in Heythrop Park is as beautiful as the next and can be dressed to suit the style, theme and season for your day. Whether it's your wedding reception, ceremony or both, we'll make sure your day is as individual, exciting and memorable as you have always dreamed.

All the grounds are accessible to guests from the Mansion House and on sunny days, the outside terrace area provides the ideal setting for reception drinks & canapés. For cooler days, the Mansion House foyer with its open fire and Baroque style features provides an atmospheric and romantic place for guests to gather.

The Wedgwood

This elegant and classic room enjoys stunning views over the south lawns and beyond into the Cotswold countryside. Beautifully decorated in soft pastels of blues and creams, the Wedgwood has an Adam-style ceiling and a white marble fireplace inset with 5 classical Wedgwood and Oriental porcelain panels. The Wedgwood is able to accommodate a maximum of 120 friends and family for your civil ceremony.

The Churchill

This beautiful, period feature room was once used as the Duke's library. Decorated with mahogany and walnut wood panels, the Churchill now lends itself as the ideal room for more intimate weddings and is able to accommodate up to 60 guests for a civil ceremony and up to a maximum of 50 guests for a wedding breakfast.

The Orangery

A stunning dining room with floor to ceiling windows offering fantastic views of the Italian gardens, golf course and south lawns. The Orangery has direct access to the outside gardens and terraced area which can be used for reception drinks and canapés on sunny days. This beautiful room is versatile and can accommodate a maximum of 200 guests for a seated wedding breakfast and evening reception.

The Enstone

Formerly used by the Brassey family residents circa 1871 as an indoor tennis court, the Enstone has now been beautifully transformed into a stylish banqueting room by its current owners, and is beautifully decorated in a traditional design. The Enstone is perfect for larger wedding parties and has a maximum capacity of up to 180 guests. This room also has a private reception foyer with private bar.

The Ballroom

Situated in the Crowne Plaza hotel next door to the Mansion House, the Ballroom is an ultra-modern room and the second largest of all the suites available for Weddings at Heythrop Park. If you like the grandeur of a Mansion House for receptions and photographs but prefer a contemporary room for your special day, then the Ballroom will suit your requirements perfectly. The Ballroom has a maximum capacity up to 400 guests for wedding breakfast and evening reception.

The Archery Suite on the Lawns

A beautiful addition to a stunning venue, our permanent marquee built in 2017 is the largest of our suites at Heythrop Park Resort, with a capacity of 800. This exciting space is perfect for larger weddings. With its picturesque view of our Mansion House and South Lawns, it boasts the perfect backdrop for those priceless wedding photographs.

Our wedding packages



Our 440 acres of stunning grounds provide the perfect backdrop to compliment your wedding. With the warmth of a roaring log fire burning in the Mansion House, your guests are kept cosy on a clear, crisp winter's day. For summer weddings, why not consider an alfresco wedding with Pimms and Champagne on the Croquet lawns. Whatever your chosen season, Heythrop Park Resort invites you to make full use of the grounds and gardens.

Package prices from £90 per person

Autumn and Winter packages

Our Autumn and Winter packages include the following elements:

- Red carpet arrival
- Reception room hire
- Welcome reception drink (Pimms, bucks fizz, sparkling wine or mulled wine for Christmas)
- Three course wedding breakfast to include coffee and mints
- Half bottle of house wine per guest with your meal
- A glass of sparkling wine for your toast
- White chair cover with sash
- Use of function rooms and grounds for your drinks reception and photographs
- Complimentary menu tasting for the bride and groom
- Complimentary suite for the bride and groom

Spring package

Our Spring package includes all the elements of the Autumn and Winter package with the addition of a professional Toastmaster. The reception drink will also be seasonal.

Summer package

Our Summer package includes all the elements of the Spring package with the following additions:

- Upgrade to 2 glasses of reception drink served with Chef's choice canapés (Pimms, bucks fizz or sparkling wine)
- Upgrade to glass of house champagne for your toast
- 1st Anniversary bed and breakfast

*Seasonal supplements apply

Asian Weddings

Heythrop Park Resort offers a variety of options for your special day. The Ballroom in our Crowne Plaza Hotel is a beautifully modern venue with its own Moroccan Courtyard for your exclusive use. Our brand new Archery Suite on the Lawns, a permanent marquee situated amongst our 440 acres of grounds, is perfect for larger weddings of up to 800 guests.



Dry Hire Package:

Room hire package is inclusive of VAT and the following elements:

- Hire of the event space from 8am until 12 midnight
- Use of our catering area 8am until 9pm
- Banqueting chairs and tables
- Unlimited corkage
- Luxury accommodation for the bride and groom on the night of the wedding
- Pre function drinks area outside of the main event space
- Use of an outdoor area by your event space for photos



Our pricing does not include the hire of any glassware, cutlery, crockery, staffing or linen. Your caterer must be selected from our preferred suppliers list. They will then be able to provide/source all your equipment for the day.



Ballroom - Capacity of up to 400

Archery Suite - Capacity of up to 800

Prices from £8,000

Menu selector

One of the most important aspects to perfecting your special day is your wedding menu.

Here at Heythrop Park Resort we are committed to providing the best high quality local ingredients, with dishes designed to your wedding season.

Our executive head chef has created the following menus; each menu has been designed so the courses compliment each other.

You can have any of these dishes at any time of year; however in the right season they are at their best. If you would like to select dishes out of season then that's no problem. These menus are flexible, please feel free to discuss with your wedding co-ordinator if you have any further questions.

Bespoke menus available.

Menu selector



Spring Menu One

from March to May

Smoked trout fillet and asparagus,
spring leaf salad, poached beetroot
and herb dressing

Roast leg of spring lamb, white
wine and rosemary jus, thyme
roasted new potatoes,
mashed swede and
purple sprouting broccoli

Raspberry torte,
raspberry and mango puree



Spring Menu Two

from March to May

Chicken liver parfait,
toasted brioche and
Heythrop Park home grown spring
onion and red onion chutney

Herb and brioche crusted salmon
fillet, Chardonnay and dill sauce,
parsley buttered jersey royal new
potatoes, asparagus and
chantenay carrots

Rhubarb and apple compote,
shortbread crumble, clotted cream
and cinnamon syrup



Summer Menu One

from June to September

Buffalo mozzarella and homegrown
plum tomato salad,
homegrown herb and rocket salad,
fresh infused basil olive oil

Roast loin of Cotswold pork, white
wine and cream sauce,
gratin dauphinoise potato, fine
beans and vine cherry tomato

Summer strawberry sable,
vanilla cream and chocolate
dipped shortbread



Summer Menu Two

from June to September

Poached organic salmon fillet,
Heythrop parsley and lemon
mayonnaise, mini pico salsa and
mini summer salad

Sage & wild garlic chicken
supreme, thyme jus, thyme roast
baby new potato, salt buttered
broccoli & mini ratatouille

Black cherry and vanilla
cheesecake, peach and summer
berry salad and raspberry puree

Menu selector



Autumn Menu One

from October to November

Cream of leek and potato soup,
crispy leeks, chive cream

Garlic and honey
roast chicken supreme,
sauté onion and potatoes,
butternut puree and buttered
broccoli, wild mushroom and
white wine sauce

Homemade chocolate brownie and
hot toffee sauce vanilla swirl



Autumn Menu Two

from October to November

Ham hock terrine, homemade
piccalilli, caper and watercress salad

Slow braised and rolled shank of
lamb, roast pumpkin and basil
crushed new potato, roast parsnip,
carrot julienne and swede, lamb
gravy

Warm pear and almond frangipane,
port and cherry compote



Winter Menu One

from December to February

Duck confit roulade,
beetroot syrup, micro celery and
baby watercress salad

Pan seared fillet sea bass, tapenade
quenelle, sea salted and thyme
roast new potatoes, roast butternut
squash, sugar snap peas, lime,
red onion and coriander salsa

Warm pear and almond frangipane,
port and cherry compote



Winter Menu Two

from December to February

Cream of vine tomato soup,
balsamic glazed croute,
baby basil and basil oil

Slow braised blade of beef,
red wine and thyme reduction,
creamed potato savoy cabbage,
sliced carrot and swede

Homemade bread and butter
pudding, cinnamon syrup,
sauce anglaise

Menu selector

Vegetarian Menu

STARTER

Vine plum tomato and feta cheese, toasted fennel seed dressing

British asparagus soup and wild garlic and chive cream

Dove tail of cantaloupe melon, strawberry and mint salsa

MAIN

Wild mushroom and leek strudel

Roast butternut squash risotto and baby basil oil

Mediterranean vegetable and smoked cheese Wellington

(Served with vegetables from your menu choices)

Children's Menu

One choice per course

STARTER

Soup

Melon

Garlic bread with or without cheese

MAIN

Chicken nuggets, chips and beans

Pizza, potato wedges and salad

Roast chicken, roast potatoes served with seasonal vegetables

Pasta with pesto or tomato sauce

DESSERT

Hot fudge sundae

Banana split

Jelly and ice cream

**Price on application for children's packages*

Menu selector

Evening Finger Buffet

£16.95 per person

Selection of open and closed sandwiches and wraps
Selection of seasonal salads with dressing

Choose any 3 items (£2.80 extra per added item)

Moroccan chicken skewers

Homemade tomato and feta quiche

Vegetable samosas & cucumber raita

King prawn in filo pastry and sweet chilli sauce

Bourbon BBQ chicken wings

Beef satay in teriyaki sauce

Thai style fish cake with lime and chilli tomato relish

Tomato and mozzarella tartlets

Vegetable crudities with humus & chilli sour cream

Salmon brochettes

Mini Greek salad with feta cheese and kalamata olives

Mini Mediterranean vegetables and couscous salad

Marinated beetroot & feta cheese

Additional Items

Assorted canapés from	£9.95 per person
Platter of cheese and biscuits	£60.00 per platter (based on 8-10)
Midnight bacon rolls	£4.95 per person
Bacon roll and assorted pizza slices	£9.95 per person
Hog roast	Price and menus on request
BBQ	Price and menus on request

Menu selector

Canapé Selector

£9.95 for 4 items

£1.95 for each additional item

Cold canapés

Spiced prawn crostini - tomato & basil
Smoked salmon - dill clotted cream - fried caper berry
Guacamole with roasted sweet pepper (v)
Chicken liver parfait - red onion marmalade
Smoked fish cake - lemon aioli
Prosciutto & feta cheese tartlet
Hummus - sun blush tomato & coriander (v)

Hot canapés

*Mini tostaditas - pico salsa - blackened sea bass
Tomato & brie pizzezza (v)
*Roast beef & mini Yorkshire pudding - creamed horseradish - port syrup
*King prawn in a filo pastry - spiced chilli dipping sauce
*Mini duck spring rolls - hoisin dressing & spring onion
*Mini spinach & goats cheese quesadilla (v)

Sticks & Skewers

*Chicken: teriyaki, curry or satay skewer - mango chilli dip/peanut sauce
*Roast salmon & tomato - lemon cucumber raita
*Fruit skewers - cinnamon & star anise syrup (v)

Enhanced canapés

£11.95 selection

*Baked mussels - set coriander & white wine cream
*Gingered crayfish empanaditas - lime pico de galo salsa
*Sesame sushi rolls - China town dipping sauce (v)
Plus 1 stick & skewer item

Wedding Venue Checklist

With so many things to plan and organise sometimes it's difficult to remember everything that needs to be done and by when. You may find this little venue checklist useful to prompt you on some important things we need to know.

On confirming your special day here at Heythrop Park Resort.

- Book your church and confirm the time with your vicar or priest. If you are having a Civil Ceremony book your registrar and confirm the time you would like to get married. Then let your Wedding Co-ordinator know.
- Reserve any bedrooms you would like to be held for your guests with your Wedding Planner. Remember if you confirm a minimum of 40 bedrooms we will give you £500 off the total cost of your wedding with us.
- Book any DJ, music, band or entertainment, videographer, photographer, florist, wedding transport and chair covers (if required). We have a list of preferred suppliers so please ask for our recommendations.

Four months prior

- Reserve specific bedrooms for close family and friends before sending your wedding invitations. Send your invitations and advise guests to book their accommodation immediately while there is still availability and special rates are available.
- Book your menu tasting date with your Wedding Co-ordinator. Wedding menu tastings take place at 2pm or 6pm Tuesday to Saturday. Your Wedding Co-ordinator will explain how this works and what choices you need to make in advance. You are welcome to bring additional guests to the tasting at a charge of £29.95 per person for 3 courses.

Three months prior

- Book a meeting with your Wedding Co-ordinator to discuss all the fine details of your day. We advise you not to confirm any timings with your suppliers until this meeting has taken place. We want to ensure service excellence for you and therefore you will be guided by our experienced planner.
- Following this meeting you will be sent a function sheet which outlines all the details of your event. This is your opportunity to ensure we have the correct information so we can run your day smoothly according to your wishes.
- Confirm your bedrooms with our Reservations Manager.

One month prior

- Your Wedding Co-ordinator will contact you for final numbers and will prepare your final bill. Full and final payment must be made 21 days prior to the date of your wedding.
- You will be asked to supply your table plan and special dietary requirements of any guests.

3 days prior

- One last meeting is recommended with your Wedding Co-ordinator to go through all the details just one last time.
- Deliver your table plan, place cards, favours, table decorations (but not flowers!) to your Wedding Co-ordinator.

Your Wedding Day

- Relax, enjoy and allow us to create some wonderful memories for you.



Wedding accommodation

We are lucky enough to have two hotels onsite at Heythrop Park and are therefore able to provide accommodation for all wedding guests providing rooms are booked in advance.

The beauty of guests booking bedrooms onsite allows you to consider extending your celebrations into the following day. A late brunch or early lunch, spa, round of golf or simply spending time in one of our lounges reliving the events of yesterday.

Heythrop Park Hotel

The Mansion House has 17 rooms and we would suggest these are used for the Bride and Groom and key wedding party guests. Wedding rates are available from £150.00 per room.

A further 63 rooms are available in the Archer wing. The Archer bedrooms offer four star accommodation and are available to wedding guests at a special rate starting from £109.00.

Crowne Plaza - Heythrop Park Oxford

Located directly next door to Heythrop Park is the contemporary Crowne Plaza hotel. This hotel offers a further 197 rooms & suites all of a four star standard. Wedding rates are available from £120.00

Our wedding rates are per room, per night and include bed & breakfast, overnight car parking, VAT and full use of the health and leisure facilities.

Our gift to you

For recommending your guests stay at Heythrop Park Resort for your wedding we would like to offer you a little money off incentive. If you book a minimum of 40 rooms we will give you £500 off your wedding bill. All rooms must be booked direct, are non-refundable and pre-paid no later than one month before your wedding date.