



OAKLEY HALL

HOTEL & RESTAURANT



Price list

This supplement complements our main wedding brochure and provides detailed information of wedding packages, food and drink menus and prices.

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

	2017/2018	2019
Garden	£144	£151
Suite:		
Marquee:	£164	£172

STEVENTON SELECTION – PRICE PER ADULT

	2017/2018	2019
Garden	£121	£127
Suite:		
Marquee:	£141	£148

DEANE SELECTION – PRICE PER ADULT

	2017/2018	2019
Garden	£99	£104
Suite:		
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	STARTER 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	MAIN COURSE 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	DESSERT 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.