



Weddings at The Oxfordshire

2012 & 2013

The 'big day' requires a special location and The Oxfordshire offers just that. Set amongst 300 acres of beautiful rolling countryside it is a stunning location for civil marriages, wedding receptions and evening celebrations.

The quality of the setting is apparent from the moment you drive up the tree lined driveway to the magnificent clubhouse. With its elegant interior and landscaped grounds it provides a winning combination and a romantic setting for a memorable occasion.

Licensed to hold civil marriages for up to 200 guests, the wedding suites all lead to an elevated terrace overlooking breathtaking countryside, offering a glorious backdrop for an outdoor drinks reception and photographs.

The light and spacious Oaks Restaurant seats up to 200 guests whilst the Oxford Suite offers an elegant and comfortable environment for more intimate weddings.



Your Wedding Reception at The Oxfordshire

The wedding reception is arguably the most important part of your big day. The vows have been made, you and your partner have joined hands, and now its time to celebrate. Bringing your friends and family together at your wedding celebration is a way of sharing your happiness with everyone whom you care most about in the world, and choosing an outstanding venue is one of the ways in which you ensure your big day runs without a hitch, leaving you with nothing but happy memories and stunning photographs.

Civil Wedding Ceremony

The making of a lifelong commitment is an event worth celebrating. It's an unforgettable day and it deserves to be shared with friends and family. Arranging your ceremony is straightforward due to The Oxfordshire already being an approved venue for the registration of civil weddings and partnerships. Whether your service includes special readings, vows, symbols or themes, we provide you with the perfect venue for religious and non religious ceremonies. All you have to do is notify the registrar in advance to host your important and intimate day with our experienced and friendly team, in unforgettably beautiful surroundings.

This service is available for an additional £480

Wedding Planning Services at The Oxfordshire

It can be daunting when you are faced with the task of planning the perfect wedding, to celebrate your special day. With so much to think about before the ceremony, it can at times feel as if you will never get everything organized in time.

This is why The Oxfordshire provides an outstanding wedding planning service, to ease the stress and take away all the difficult elements of planning your big day, seeing you up to focus on what is important - the joining of two people in love. With more time on your hands to concentrate on who to invite and what outfit to wear, you'll find your wedding at The Oxfordshire running smoothly, with every aspect of your big day catered for without you having to struggle to make any arrangements and we will inform you of what to do next.



At The Oxfordshire, we understand that every wedding is different so we have put together a variety of packages, to cater for all weddings, large or small.

Silver Package - £70.00 Per Person

- *A glass of Bucks Fizz or Limms on Arrival*
- *Three Course Wedding Breakfast (Menu A)*
- *Half bottle of House Wine*
- *Half a bottle of Still/ Sparkling Water*
- *A glass of sparkling Wine for the Toast*
- *Private Room Hire for the duration of your day and evening*
- *Complimentary Menu tasting*

Gold Package - £80.00 Per Person

- *Two glasses of Sparkling Wine on Arrival*
- *Three Course Wedding Breakfast (Menu B)*
- *Half a bottle of house wine*
- *Half a bottle of Still/ Sparkling Water*
- *Two glasses of Sparkling wine for the Toast*
- *Private Room Hire for the duration of your day and evening*
- *Complimentary Menu tasting*

On booking this package you will receive a complimentary Executive Room for your Wedding night

Platinum Package £95.00 Per Person

- *Two glasses of champagne and canapés on Arrival*
- *Four Course Wedding Breakfast (Menu C)*
- *Half a bottle of House wine*
- *Half a bottle of Still/Sparkling Water*
- *A glass of champagne for the Toast*
- *Private Room Hire for the duration of your day and evening*
- *Complimentary Menu tasting*

On booking this package you will receive a complimentary Penthouse Suite for your Wedding night

Please note all packages are subject to a minimum number of 80 guests, parties below this number will incur a supplement of £10.00 per person or alternatively a bespoke package can be built to your suit your requirements

Wedding Menus

Included in the Silver Package, can be upgraded to Menu B from £5.00 per person

Menu A

Starters

A Choice of Home made Soups

Glazed Ham Hock Salad with Warm Poached Egg, Fritons & Honey Mustard Dressing

Smooth Chicken Liver Parfait, Dressed Leaves, Fruit Chutney & Toasted Bread

Caprese Salad, Mozzarella, Basil and Tomato, Basil Dressing

Seasonal Fan of Melon, Seasonal Fruit, Berries & Soulis

Mains

Slow Roast Pork Belly, Creamed Potato, Glazed Apple, Carrots, Green Beans, Fider Jus

Grilled Breast of Chicken, Pancetta, Shallot and Woodland Mushroom Sauce, Sautéed Potatoes, Green Beans

Fillet of Salmon Wellington, Pesto Cream, New Potatoes, Seasonal Greens

Roast Leg of Lamb, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce.

Slow braised Beef, Baby Onions, Mushrooms, Mashed Potatoes, Glazed Carrots

Desserts

Sticky Toffee Pudding, Toffee Sauce & Flotted Cream

Profiteroles, Warm Chocolate Sauce

Lesty Lemon Tart, Raspberry Soulis, Thick Cream.

Rich Chocolate & Orange Mousse, Chocolate Chip Cookie

Raspberry & White Chocolate Cheesecake, Raspberry Soulis

Coffee and Mints

Menu B

Included in the Gold Package, can be upgraded from £5.00 per person

Starters

Lyonnaise Salad, Black Pudding, Pancetta, Croutons, Endive, Poached Duck Egg

Caramelised Onion and Cheddar Tart, Tomato Salad, Roquette, Herb Oil

Crispy Duck with Cucumber & Spring Onion Salad with Sweet Shilli Sauce

Scottish Smoked Salmon Parcel with Poached Salmon & Drawn Mousse, Dressed Leaves, Lemon & Herb Dressing

Duck Liver and Orange Parfait, White Onion and Thyme Marmalade, Toasted Brioche

Mains

Roast Rump of Lamb, Irish Cabbage, Dauphinoise Potatoes, Red Currant and Red Wine Jus

Supreme of Poultry Chasseur, White Wine, Mushroom, Tomato and Tarragon Sauce, Mashed Potato, Green Beans

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce

Pork Medallions, Port & Rockfort Sauce, Fondant Potato, Savoy Cabbage, Glazed Carrot

Grilled Fillet of Sea Bass, Roasted Mediterranean Vegetables, Salsa Verde

Desserts

Baked New York Cheesecake, Poached Berries, Soufflé, Thick Cream

Warm Chocolate Brownie, Chocolate Sauce, Vanilla Ice-Cream

Apple Crumble Tart, Vanilla Custard

Vanilla Panna Cotta, Poached Strawberries, Strawberry Sauce

Pear & Almond Tart, Vanilla Ice-Cream, Rum Syrup

*Menu &
Included in Platinum Package*

Starters

*Lyonnaise Salad, Black Pudding, Pancetta, Frootons, Endive, Poached Duck Egg
Caramelised Onion and Cheddar Tart, Tomato Salad, Roquette, Herb Oil
Crispy Duck with Cucumber & Spring Onion Salad with Sweet Chili Sauce
Scottish Smoked Salmon Parcel with Poached Salmon & Drawn Mousse, Dressed Leaves, Lemon & Herb Dressing
Duck Liver and Orange Parfait, White Onion and Thyme Marmalade, Toasted Brioche*

Intermediate Course

*Salmon Rillettes, Lemon Papers, Crème Fraiche, Brown Bread
Drawn, Crab & Avocado Tian, Tomato Salsa, Fine Leaves
Traditional Smoked Salmon, Lemon, Papers, Brown Bread.
Home cured Gravadlax, Lemon & Dill Dressing, Brown Bread and Dressed Leaves
Grilled Sardines, Toasted Granary Bread, Grain Mustard Cream, Roquette
Grilled fillet of plaice, salmon & prawn mousse, white wine sauce,
Choice of Sorbet
Guacacho soup*

Mains

*Roast Rump of Lamb, Irish Cabbage, Dauphinoise Potatoes, Red Currant and Red Wine Jus
Baked Supreme of Chicken Chasseur, (White Wine, Mushroom, Tomato and Tarragon Sauce), Mashed Potato, Green Beans.
Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce
Pork Medallions, Port & Rockfort Sauce, Fondant Potato, Savoy Cabbage, Glazed Carrot
Grilled Fillet of Sea Bass, Roasted Mediterranean Vegetables, Salsa Verde*

Desserts

*Baked New York Cheesecake, Poached Berries, Coulis, Thick Cream
Warm Chocolate Brownie, Chocolate Sauce, Vanilla Ice-Cream
Apple Crumble Tart, Vanilla Custard
Vanilla Panacotta, Poached Strawberries, Strawberry Sauce
Pear & Almond Tart, Vanilla Ice-Cream, Rum Syrup*

Wedding Finger Buffet Menus

Gold Stems

Selection of sandwiches on white and granary bloomer
Open sandwiches on ciabatta
Selection of tortilla wraps
Crispy duck wrap with sweet chilli sauce spring onion & cucumber
Mini bagels with smoked salmon & cream cheese
Cheese scones with Parma ham & cream cheese
Smoked haddock & duck egg quiche
Vegetable quiche
Mixed vegetable crudités with various dips
Fresh fruit platter
Scones with cream & jam
Fresh fruit tarts
Cheese & biscuits

Hot Stems

Welsh rarebit on toasted ciabatta
Breaded brie with cranberry sauce
Lemon & thyme breaded chicken goujons
Parmesan crusted breaded mushrooms with garlic mayonnaise
Sticky spicy chicken wings
BBQ chicken drumsticks & thighs
Spicy sticky chicken drumsticks & thighs
Chicken satay with peanut dip
Homemade sausage rolls
Ham & pineapple pizza
Tomato & mozzarella pizza
Mini vegetable spring rolls
Bacon & cheese turnovers
Cheese & onion turnover
Selection of dim sum with soy sauce
Teriyaki marinated salmon skewers
Sausages with honey orange & thyme

5 options for your guests for £18.00 per head

Additional items £3.00 per head per item
Hot and Cold Buffet Menu

Hot dishes please choose 1

*Lasagne,
Sweet & sour pork,
Shilli con carne,
Slow braised beef bourguignon,
Beef goulash,
Thai green chicken curry,
Moroccan style lamb,
Grilled pork steaks with cider & apples,
Beef mushroom & ale pie,
Chicken ham & leek pie,
Fish pie,
Sausage & onion gravy,
Baked fillet of salmon with a prawn white wine & chive sauce,
Chicken chasseur,
Chicken korma,*

Cold meats & fish please choose 2 options

*Chicken bacon & avocado salad
Home cook ham
Roast turkey
Smoked salmon & prawns
Poached salmon fillet
Continental charcuterie
Coronation chicken
Sticky spicy chicken thighs & drumsticks
BBQ chicken thighs & drumsticks
Smoked haddock, spinach & duck egg quiche
Vegetable quiche
Goat's cheese & red onion marmalade tarts
Selection of cheese
Homemade sausage rolls
Homemade scotch eggs*

Salads please choose 4 options

*Garden salad
Caesar salad
Waldorf salad
Herby nutty cous cous
Roasted Mediterranean vegetables
Coleslaw
Cheddar cheese coleslaw
Tomato mozzarella & basil salad
Greek salad
Pasta with tomato sauce & roasted peppers
Pasta with sundried tomatoes, feta, olives & pesto
Pasta with roasted vegetables & salsa verde
Rice salad with dried fruits, nuts & herbs
Potato salad with spring onion and honey mustard dressing
Potato salad with mayonnaise & chives
Tuna nicoise
Salmon nicoise
Buttered seasonal vegetables*

Potatoes please choose 1 option

*Roasted new with rosemary & garlic
Roasted new with bacon, garlic & thyme
Buttered new potatoes
Jacket wedges
Cajun jacket wedges
Chips
Mashed
Basmati rice*

Bread please choose 1 option

*Crusty white Bread rolls
Piabatta
Sundried tomato bread
Focaccia with rosemary & sea salt*

Available from £25.00 per person

Panopé Menu

Cheddar cheese scone with parma ham & chive cream cheese

Cherry tomatoes filled with tapenade

Mini tart cases with various fillings

Smoked salmon & cream cheese pinwheel

Mini blinis with various toppings

Tomato & mozzarella bruchetta

Dim sum with soy dipping sauce

Sushi rolls

Toasted goats cheese & red onion crustini

Ritz cracker with brie & fruit chutney

Ritz cracker with farmhouse cheddar & cherry tomato

Mini quiche

Chicken satay

Sausages with honey orange & thyme

Seasonal melon & parma ham

Welsh rarebit on toasted ciabatta

King prawns wrapped in filo pastry with sweet chilli sauce

Mini jacket potatoes with chive cream cheese

Cheese straws

Mini scones with cream & jam

Chocolate dipped strawberries

£2.00 Per Item Per Person (Minimum choice of 5)

Included in the Platinum Package

Hog Roast

Roast Pork served with stuffing, Apple Sauce and Floured baps

With a choice of three salad options from the above list

£18.00 Per Person

Lamb Spit Roast

Spit roasted lamb served with Mint Sauce, Greek salad and Garden salad, Herby nutty cous cous, Minted new potatoes, Tzatziki and Pitta bread

£20.00 Per Person

Midnight Snacks

Midnight floured Baps filled with a choice of filling

£5.00 Per Person

A selection of cheese and fruit with biscuits for 10 people

£60.00



Retiring to luxurious accommodation with everything to hand

Our wedding suites are furnished with classic convenience and luxury in mind, making your wedding night with us truly special. In room dining is available whenever you may require it and the luxurious surroundings of your unique room will make it difficult for you to leave in the morning!

4 star Hotel & Spa

The new 4 star hotel comprises of 46 deluxe bedrooms and 4 luxury penthouse suites. Each room is styled in one of four distinct colour and fabric themes, incorporating high quality pocket sprung beds, handmade furniture and a bath with a separate shower cubicle. The rooms also include Wi-Fi access, 24 hour room service, hot beverage machines, television, hairdryers and individually controlled air conditioning.

Tempus, The Oxfordshire's new health spa consists of a 15meter swimming pool, spa pool, steam room, sauna and state of the art fitness gym and studio. Special rates are also available for those wedding guests wishing to book spa treatments.

Our experienced team will ensure your individual requirements are fully realized and that you will look back on your wedding day with the fondest of memories.





In House Group and Wedding Accommodation

The Oxfordshire Hotel has 50 luxury bedrooms ideal for Group and Wedding Accommodation. Set in the heart in the Chiltern countryside a peaceful location with the relaxing Tempus Spa, Championship Golf Course and fabulous Sakura restaurant

All rates include Full English Breakfast and use of our Gym and Poolside facilities

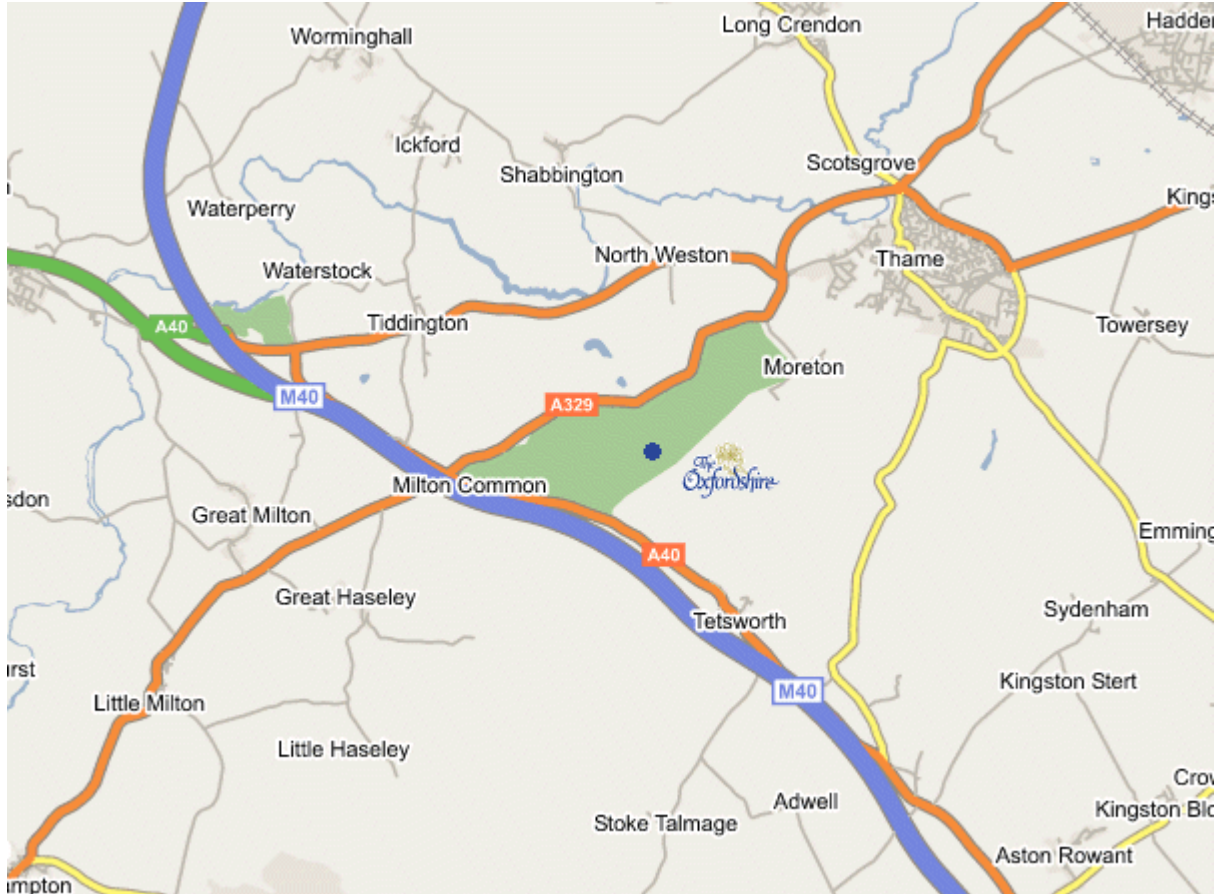
One Nights Accommodation

<i>Executive Room (single occupancy)</i>	<i>£129.00</i>
<i>Executive Room (double occupancy)</i>	<i>£139.00</i>
<i>Suite (double occupancy)</i>	<i>£199.00</i>

Two Nights Accommodation

<i>Executive Room (single occupancy)</i>	<i>£109.00</i>
<i>Executive Room (double occupancy)</i>	<i>£119.00</i>
<i>Suite (double occupancy)</i>	<i>£179.00</i>

Directions



From London

Leave the M40 at Junction 7 and take the A329 to Thame. The Oxfordshire is on the right hand side of the A329 just 1.5 miles (2.4kms) from the motorway.

From Oxford

Follow the signs for the A418 and then the A329 to Thame.

From Birmingham

Leave the M40 at Junction 8a and take the A418 signposted to Thame for 0.25 miles, then take the 1st right (A40) follow this road until you arrive at the A329 and then turn left. The club is located 1.5 miles on the right hand side.