



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

Based on a minimum of 80 guests

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

THE CELEBRATION PACKAGE



Starters

Cured Glenarm salmon, pickled cucumber, avocado puree, caper berries £2

Smoked Coln Valley salmon, rye bread, horseradish cream, cucumber and dill salad £3

Slow cooked tomato tart, grilled sardines, tapenade dressing

Grilled asparagus, poached egg, hollandaise sauce, seasonal £4

Creamed wild mushrooms, brioche toast, slow cooked free range egg £3

Pressed Blythburgh ham hock and parsley terrine, piccalilli, country toast

Cornish mackerel pickled in saffron and carrots

Five spice confit Tiddenham duck terrine, fig and apple chutney, brioche toast £3

Whipped goats cheese, salt baked heritage beetroot, young basil £2

Soups

Mushroom veloute with tarragon

Roasted celeriac and white truffle oil

Roasted tomato and red pepper with basil

Leek and potato with oak smoked haddock

With a delicious array of choices for every course, there's sure to be something to take everyone's fancy.

Please note: Some dishes incur an additional supplement.

THE CELEBRATION PACKAGE



Mains

Fillet of Glenarm salmon and herbs "en croute"

Fillet of Glenarm salmon provencale, olives, basil, tomatoes

Sea bass, veloute of mussels and aromatic spices £4

Aromatic baked river Tess trout, roasted fennel, tomato butter

Dry aged Angus beef fillet Wellington, fondant potato, salt baked roots, red wine sauce £10

Dry aged sirloin steak, fricassee of wild mushrooms and tarragon, garlic spinach £8

Braised blade of dry aged beef, crushed swede and carrot, braising juices

Rump of lamb "niciose", basil pesto, fondant potato £4

Braised shoulder of lamb, casserole of beans, root vegetables and herbs, braising juices

Corn fed chicken roasted with lemon and thyme, roasted potatoes, chipolata and bacon, seasonal greens, thyme gravy

Corn fed chicken, roots roasted with chorizo, fondant potato

Free range Blythburgh pork chop, salt baked celeriac, buttered cabbage, cider jus

Loin of free range Blythburgh pork, apple compote, fondant potato, seasonal greens, sage jus

Braised belly of Blythburgh pork with spices, cassoulet of beans, chorizo and tomato

Vegetarian

Risotto of peas, mint and aged feta

Parsnip and Oxford blue Wellington, salt baked roots, roasted shallot butter

Penne, baked provencale vegetables, basil and olives

Risotto of wild mushrooms and aged parmesan

THE CELEBRATION PACKAGE



Desserts

Warm bread and butter pudding with vanilla custard

English cheese, grapes, chutney and biscuits £3

Crème brûlée, Breton shortbread

Treacle tart, Cornish clotted cream

Lemon tart, raspberries, crème fraîche

Valrhona 70 % chocolate mousse, double cream

Warm Valrhona chocolate brownie, salted butter caramel, clotted cream

Bakewell tart, caramelised raspberry puree and clotted cream

White chocolate and apricot delice with roasted almond ice cream £2

Sticky toffee pudding, caramel sauce and vanilla ice cream £2

Chocolate fruit and nut brownie with vanilla ice cream £2

Baked vanilla cream and rum soaked raisins £2

Raspberry and Tonka bean crème brûlée, Breton shortbread £3

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

Lobster and spiced avocado

Goats cheese, baked beets and pine nuts

Pissaladiere tart



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

Hot Dishes

Assorted pizzas
Cod fish cakes - tartar sauce
Marinated chicken pieces - satay dip
Confit duck spring rolls - plum sauce

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.