



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 for his new French wife, 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.



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 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
Sweet Cart for evening reception
Post Box
Menu tasting for the couple
Mansion Suite for the happy couple the night of your wedding

Off Peak £150 per person

Peak £160 per person

Minimum numbers apply

THE WEDDING PACKAGE



Inclusive Menu Option

Marinated line caught mackerel, saffron and carrots

Country terrine, pickles, chutney

Mushroom veloute, tarragon cream

Warm caramelised onion tart, goats cheese, basil vinaigrette

Roasted chicken breast, roasted roots with chorizo and olives
Braised blade of beef, boulangere potatoes, roasted shallot
and braising jus

Risotto Milanese, gremolata, rocket salad

Line caught haddock fillet, green beans, tartar butter sauce

Treacle tart and clotted cream

Vanilla crème brulee and Breton sable

Warm bread and butter pudding and vanilla custard

English cheese, grapes, chutney, biscuits £7.00 supplement

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 WEDDING PACKAGE



Bronze Menu Upgrade for an additional £4.50pp

Cured salmon, avocado, cucumber and crème fraiche

Pressed ham hock terrine and pickled mustard fruits

Marinated young vegetables, coriander and mint vinaigrette

Celeriac veloute and white truffle oil

Loin of free range pork, black pudding, celeriac puree and cider jus

Roast corn fed chicken, grilled leek, fondant potato and tarragon sauce

Glenarm salmon fillet, cockle and mussel chowder

Hand cut pasta, courgettes, brown butter and capers

Bakewell tart, caramelised raspberry puree and clotted cream

White chocolate and apricot delice, roasted almond ice cream

Sticky toffee pudding, caramel sauce and vanilla ice cream

English cheese, grapes, chutney and biscuits £3.00 supplement

Silver Menu Upgrade for an additional £8.00pp

Leek and potato veloute and poached Coln Valley smoked haddock

Grilled courgettes, almonds, mint and yoghurt

Tartar of salmon, crème fraiche, caviar and avocado

Serrano ham, tomatoes, rocket and parmesan

Roast Corn fed guinea fowl, fondant potato, creamed wild mushrooms and tarragon

Rump of Berkshire lamb, niosose garnish and basil pesto

Sustainable cod fillet, salt cod brandade croquette and braised white beans

Baked celeriac and hazelnut risotto and aged parmesan

Chocolate fruit and nut brownie and vanilla ice cream

Glazed lemon tart, chantilly cream and raspberries

Baked vanilla cream and rum soaked raisins

English cheese, grapes, chutney and biscuits

THE WEDDING PACKAGE



Gold Menu Upgrade for an additional £13.00pp

Oak smoked Coln Valley salmon, rye and horseradish

Ham hock and foie gras terrine, fig chutney and brioche

Roasted butternut squash veloute, parmesan and olive oil

Goats cheese cream, pear, walnuts and watercress

Sirloin of Angus beef, Yorkshire pudding, red wine jus

Roast spiced Gressingham duck breast, fondant potato and spiced duck jus

Seabass fillet, crushed potatoes, saffron and mussel sauce

Gnocchi, wild mushrooms, sage and salt baked celeriac

Valrhona chocolate tart and burnt orange sauce

Tahitian vanilla parfait and glazed spiced figs

Raspberry and Tonka bean crème brulee and Breton shortbread

English cheese, grapes, chutney and biscuits



THE CHILDRENS PACKAGE



The Package Includes

A glass of juice on arrival
Three course Wedding Breakfast
White chair covers and your choice of organza sash

Under 12's £20

MENU

Cheesy Garlic Bread

Angus Steak Burger - Chips - Coleslaw
Goujons of Sustainable White Fish - Chips - Peas
Penne Pasta - Tomato Sauce - Parmesan

Seasonal Eton Mess
Chocolate Brownie with Ice Cream
Ice Cream



THE FINISHING TOUCHES



Selection of Artisan seasonal cheese with chutney, grapes and biscuits £6.95 per person

Hog roast with apple sauce and baps £15.50 per person (minimum of 75 guests)

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

Finger Buffet Menus

Hot Dishes

Assorted pizzas

Cod fish cakes - tartar sauce

Marinated chicken pieces - satay dip

Confit duck spring rolls - plum sauce

6 items - £15 per person

8 items - £18 per person

10 items - £20 per person

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