



THE WESTWOOD  
HOTEL



*Your Wedding*



We at The Westwood Hotel would like to congratulate you on your forthcoming Wedding. We aim to make the time leading up to your special day as easy and relaxing as possible. Together with our dedicated wedding team, we will provide you with excellent service to ensure your day is one to remember. Our wedding reception packages are designed to provide the complete service for your wedding day requirements.



## Congratulations ....

...on your forthcoming marriage. I am delighted you are considering The Westwood Hotel as a venue for this very special occasion.

A wedding is one of the most important events of your life, and we believe the key to it's success lies in the personal care and attention we devote to your needs and requests, and the experience we can bring to the planning of the day.

At The Westwood Hotel we are privileged to host many weddings. Everyone is different, and we are confident that our excellent service, delicious food and attention to detail set The Westwood Country Hotel apart as the perfect venue for the wedding of your dreams.

Drawing from our experience, we have devised our wedding packages with the emphasis on giving you the best day possible.

Depending on the style and size of wedding you are planning, and depending on your budget, I am sure one of them will offer the framework for an exceptional experience.

In addition to this we offer the services of our exceptional wedding co-ordinator and support team who will work with you and do all they can to exceed your expectations.

Please feel free to visit the hotel at any time. Relax in our comfortable lounges and appreciate the beautiful setting with its rich heritage. Sample our food and savour the welcoming atmosphere.

Please call to arrange a preliminary meeting. Our wedding co-ordinator will be delighted to hear your plans and ideas for your perfect day and answer any questions you may have.

I look forward to the pleasure of meeting you and hosting your wedding in our beautiful hotel.

Yours sincerely,

A handwritten signature in blue ink, appearing to read 'Drew Ireson', with a period at the end.

Drew Ireson, General Manager



## The Perfect Setting

The Westwood Hotel is a privately owned luxurious retreat in Oxfordshire. Set amongst 400 acres of ancient woodland, the hotel provides the perfect romantic setting for your wedding reception.

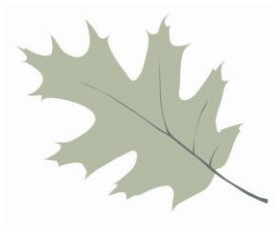
Whether you are looking for a spring, summer, autumn or winter wedding, you can be assured of all year round beauty, with fantastic photo opportunities.

The hotel's elegant furnishings create a relaxing ambience and comprise 2 unique function rooms for your wedding, both opening out to the terrace and spectacular gardens

We are licensed for civil ceremonies and can accommodate up to 120 guests for the wedding breakfast; with a capacity for up to 200 during the evening for the buffet.

With 20 guests bedrooms, and complimentary (subject to a minimum of 15 bedrooms booked), use of the Four Poster for the Bride and Groom for the wedding night what better way to spend your 1<sup>st</sup> night of married life!

You will find our staff to be friendly, professional and extremely helpful.



# Wedding Packages

## Each package includes

A personal welcome by our Wedding Manager and General Manager

The Wedding Manager's personal attention throughout the entire day

Full use of the landscaped gardens and hotel for your photography

Menu cards, personalised place cards and table plan

Use of the Hotel's silver cake stand and knife

## *Individual Prices*

Additional arrival drinks:

Bucks Fizz £3.50 per person

Kir royale £6.50 per person

Pimms £3.95 per person

Sparkling Wine £3.95 per person

Champagne £6.00 per person

Tea & Coffee £2.60 per person

Toast Sparkling Wine £3.95 per person

Toast Champagne £6.00 per person

Canapés from selection 1 for £2.00 each

Canapés from selection 2 for £2.50 each

½ bottle wine £10.00 per person

Chair Covers £3.00 per person

Sash .50p per person

*Also, we can arrange or advise on a Master of Ceremonies, flowers, favours, disco or other entertainment and anything else you may require making your day a day to remember.*

## Bronze Package

£50 per person

### *What is included*

Use of Oaks Room  
Use of Bar  
White Napkins  
White Table Linen  
Round or square Cake stand  
Complimentary use of Honeymoon suite

### *Drinks*

Arrival Drinks of Bucks Fizz & Orange Juice

### *Dining*

#### *Starters*

Leek and potato soup, chive crème fraiche  
Vine tomato and basil soup, crispy croutons  
Fan of galia melon with parma ham and balsamic reduction  
Chicken liver parfait, red onion marmalade and homemade wholemeal toast  
Salad of goats cheese, red onion and black olives

#### *Mains*

Chicken breast stuffed with sundried tomato and olive mousse served with pesto & ratatouille  
Braised beef with mushroom and bacon, horseradish mash and roasted root vegetables  
Poached cushion of salmon, dauphinoise potato, sautéed mange tout and broccoli with a chive  
and lemon butter sauce  
Roast loin of pork with crackling and apple sauce, roast potatoes served with a medley of vegetables  
Roast shoulder of lamb, seared with rosemary and garlic roast potatoes  
served with a medley of vegetables  
Locally sourced Pork and leek sausages served on mash Potato, irish cabbage  
and glazed with rich onion gravy

#### *Desserts*

Lemon tart and raspberry coulis  
Sticky toffee pudding with a caramel sauce  
Banoffee pie dusted with chocolate shavings  
Mixed berry creme brulee with a shortbread biscuit

Silver Package  
£70 per person

*What is Included*

*As bronze, with additions of:*

Tea & Coffee  
Canapés for 3 from Selection 1  
Personalised Menus  
Name Cards  
Printed table plan  
Simple floral centre piece for each table

*Drinks*

Arrival Drinks of Bucks Fizz & Orange Juice  
½ bottle wine per person  
Toast of Sparkling Wine

*Dining*

*Starters*

French onion soup with parmesan cheese croute  
Light minted pea and ham soup topped with creme fraiche  
Moroccan scented chicken & almond terrine, flavoured with  
coriander and apricots  
Salmon gravadlax with beetroot, salad leaves, lemon & dill dressing

### *Sorbets*

Lemon sorbet  
Pink grapefruit sorbet  
Pink champagne sorbet  
Kir royale sorbet  
Strawberry and gin sorbet  
Gin and tonic sorbet

### *Mains*

Medallions of pork with crackling and apple puree, herb and spring onion  
crushed new potatoes, cider cream sauce  
Pan fried fillet of sea bass with prawn and pea risotto  
Roast sirloin of beef, Yorkshire pudding, roast potatoes and red wine jus  
Pan seared chicken supreme with chorizo and butterbean cassoulet

### *Desserts*

Raspberry cheesecake with raspberry coulis  
Chocolate and orange bread & butter pudding  
Lemon meringue tart  
Apple and blackberry crumble with custard





## Gold Package £85 per person

### *What is Included*

*As Silver, with additions of:*

5 Canapés per person From Selection 2  
Personalised floral centrepiece to fit in with your colour theme  
Pre wedding menu tasting for Bride and Groom  
Evening table decorations  
Use of honeymoon suite on a dinner bed and breakfast status compliments of the hotel on one year anniversary  
Chair covers and table runners to match your colour theme

### *Drinks*

Arrival Drinks – Sparkling Wine, Pimms, Fruit Punch  
Champagne Toast Drink

### *Dining*

#### *Starters*

Clam chowder with fine herbs  
Trio of salmon terrine, smoked, confit and gravadlax with house tartare sauce and leaves  
Crispy duck & bacon salad with a sweet chilli dressing  
Crayfish and prawn cocktail with pink grapefruit and cucumber  
Deli Board - Piccalilli, mini pork pies, salami, prosciutto, gherkins, mini lamb koftas and selection of bread.

#### *Sorbets*

Lemon sorbet  
Pink grapefruit sorbet  
Pink champagne sorbet  
Kir royale sorbet  
Strawberry and gin sorbet  
Gin and tonic sorbet

### *Mains*

Guinea Fowl supreme served on chive mashed potato with sweetcorn cream,  
leeks and oyster mushrooms  
Oven Roasted rump of Lamb, Parsnip Puree, Boulangere Potatoes and Madeira jus  
Pan Fried Fillet of Cod with wholegrain Mustard Crusted Potatoes and  
lemon & chive butter sauce  
Fillet of beef with black pepper and herb crust, Dauphinoise potato, carrot puree  
and pancetta wrapped green beans  
Pork tenderloin with Dijon mustard, roasted celeriac wedges, sage jus, braised  
red cabbage and apple

### *Desserts*

Fresh Strawberries, White Chocolate Shavings and Chantilly  
Cream Duo of mini Mousses, Blackcurrant and Chocolate  
Raspberry crème brûlée with shortbread biscuit  
Individual fruit crumble with crème anglaise  
Raspberry, White Chocolate and Blueberry Torte with Berry Coulis



## Platinum Package

£103 per person

### *What is Included*

*As Gold, with additions of:*

Extra fish course  
Personalised premium floral centrepiece to fit in with your colour theme  
Evening Entertainment  
Chair covers with luxury chair wraps including single stem flower on each chair and table runners to match your colour theme  
White Chinese sky lanterns for bride and groom

### *Drinks*

Arrival Drinks of Champagne, Kir Royale, Pimms, Fruit Punch  
Toast Drink of Champagne

### *Dining*

#### *Amuse bouche*

Cherry tomato jelly or Gazpacho soup

#### *Starters*

Trio of salmon terrine, smoked, confit and gravadlax with house tartare sauce and leaves  
Pressed Shoulder of Pork Terrine, Celeriac and apple remoulade  
Slow Cooked Duck leg, Sweet Pepper Compote,  
Mixed Leaves and Shallot Dressing  
Stuffed field mushroom with vegetable ribbons, tomato & basil coulis

### *Fish Course*

Pan Fried red Mulled Fillet on Creamed Cauliflower Sauce Vierge  
Seared king Scallop with Pea Puree and Crisp Pancetta  
John Dory Fillet with Butterbean and Vegetable Ragout  
Pan Fried Piece of Sea bass on wild Mushroom and Butternut Squash Risotto, Chive Sauce

### *Mains*

Guinea Fowl supreme served on chive mashed potato with sweetcorn cream,  
leeks and oyster mushrooms  
Oven Roasted rump of Lamb, Parsnip Puree, Boulangere Potatoes and  
Madeira jus  
Pan Fried Fillet of Cod with wholegrain Mustard Crusted Potatoes and  
lemon & chive butter sauce  
Fillet of beef with black pepper and herb crust, Dauphinoise potato, carrot  
puree and pancetta wrapped green beans  
Pork tenderloin with Dijon mustard, roasted celeriac wedges, sage jus, braised  
red cabbage and apple

### *Desserts*

Fresh Strawberries, white Chocolate Shavings and Chantilly Cream  
Duo of mini Mousses, Blackcurrant and Chocolate  
Vanilla and Seasonal Berry Cheesecake with Crème Anglaise  
Raspberry, White Chocolate and Blueberry Torte with Berry Coulis



# Spit Roast Package

£50 per person

## *What is included*

Use of Oaks Room  
Use of Bar  
White Napkins  
White Table Linen  
Round or square Cake stand  
Complimentary use of Honeymoon suite

## *Drinks*

Arrival Drinks of Bucks Fizz & Orange Juice

## *Dining*

Hog Roast  
(a Lamb Roast can be arranged at an additional cost)

### **Salads & Potatoes**

Please choose 5 of the following:

JKT Potatoes (v)  
Corn on the Cob (v)  
Coleslaw (v)  
Potato Salad (v)  
Mixed Leaf Salad (v)  
Cous Cous Salad (v)  
Pasta Salad (v)  
Tomato and Red Onion (v)  
Waldorf Salad (v)  
Greek Salad (V)  
Oriental noodle Salad (V)

## *Dessert*

Mixed Fruit Crowdie  
Vanilla Crème Brulee  
Fresh Fruit Salad and Cream  
Lemon Syllabub

## *Vegetarian*

*The vegetarian option is available with any package*

Wild mushroom Risotto with Parmesan crisps Rocket leaves and basil pesto dressing  
Individual quiches served with new potatoes and mixed garden salad -  
(Spinach & watercress / Tomato & cheese / Broccoli & fine herbs / Cauliflower & cheese)  
Open Lasagne of Spinach and goats cheese with Balsamic roasted Cherry Tomatoes and Tomato Passata  
Roasted vegetables and goats cheese served with a baked puff pastry lattice and Blackened tomato coulis  
Spinach and ricotta cheese wrapped in filo pastry with a creamed mushroom sauce

For BBQ or Hog Roast we can offer veggie burgers and sausages



## Children's menu

£20 per person

### *What is Included*

#### *Drinks*

Arrival drink  
Drink during the meal

#### *Dining*

##### *Starters*

Pearls of melon with raspberry coulis  
Tomato soup with a bread roll

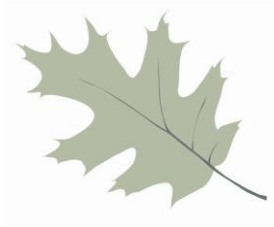
##### *Mains*

Penne Pasta bolognaise & garlic bread  
Homemade chicken nuggets with peas or baked beans  
Sausages served with peas or baked bean  
Macaroni cheese & crusty bread  
Fish fingers and peas or baked beans

All of the above served with a choice of chunky chips, mashed potato or a jacket potato

##### *Desserts*

Trio of ice cream  
Fresh fruit salad with ice cream  
Hot chocolate brownie topped with vanilla ice cream



# Canapé Selections

## *Selection 1*

Smoked salmon cream cheese roulade  
Goat's cheese and sun dried tomato crostini  
Blue cheese and bacon tartlets  
Tomato and mozzarella bruschetta's  
Honey glazed chicken kebab  
Sweet pepper and feta cheese filo parcels  
Chicken liver parfait en crouete  
Asparagus spears wrapped in parma ham  
Basil pesto and goats cheese en crouete  
Smoked chicken & herb mayonnaise  
Creamed leek & wholegrain mustard tartlet  
Sauté wild mushroom pastry cups

## *Selection 2*

Avocado and crab en crouete  
Wholemeal blinis with smoked salmon and caviar  
Roasted vegetable tarts topped with a lemon mayonnaise  
Chicken Roulade with pistachio crust  
Seared tuna and red pepper coulis  
Coronation chicken & fresh mango tartlets  
Baby sausages wrapped in filo pastry with a spiced red current dip





# Evening Buffet Menu

*Please make note that any of the Buffet choices can accompany any of the Packages*

## **Bronze Evening Buffet**

*£7.50*

Bacon or sausage rolls  
Chips

## **Silver Evening Buffet**

*£16.00*

Selection of closed sandwiches  
Potato wedges with cheese and bacon  
Homemade sausage rolls  
Baked new potatoes with cream cheese  
Goujons of plaice with tartar sauce  
Selection of quiches  
Coleslaw and mixed leaf salad

## **Gold Evening Buffet**

*£18.00*

Selection of closed sandwiches  
Chicken goujons with lemon mayonnaise  
Smoked haddock and leek quiches  
Tomato, mozzarella and basil bruschetta's  
Lamb and mixed pepper kebabs  
Nachos with melted cheese, salsa and sour cream  
Tomato and cucumber salad  
Pasta salad

## **Platinum Evening Buffet**

*£22.00*

Selection of Mixed Finger Sandwiches  
Lime and Ginger marinated Chicken Kebabs  
Duck, cucumber and Plum Sauce Wraps  
Salmon and Smoked Haddock Fishcakes, Chervil crème  
King Prawn Kebabs with sweet chilli sauce  
Vegetable samosas with sweet soy and ginger sauce



# Gourmet Barbecue Menu

In addition to the Wedding Breakfast

## Prices for Main Courses and Salads:

25 - 75 Guests £23.50

75 - 150 Guests £21.50

150 + Guests £19.50

## Mains

Hog Spit Roast

(Lamb Roast can be arranged at an additional cost)

OR Please choose four of the following:

Homemade beef burgers

Pork Sausages

Glazed Baby Ribs

Grilled Lamb and Pepper Kebabs

Lime and Coriander Chicken Skewers

Maple Glazed Salmon Fillet

Citrus Loin of Tuna

Minute Steak

Spicy Cajun Chicken

Marinated Vegetable Brochette (v)

## Salads & Potatoes

Please choose 5 of the following:

JKT Potatoes (v)

Corn on the Cob (v)

Coleslaw (v)

Potato Salad (v)

Mixed Leaf Salad (v)

Cous Cous Salad (v)

Pasta Salad (v)

Tomato and Red Onion (v)

Waldorf Salad (v)

All prices include barbecue chef and assistants, plates, cutlery and serviettes. Please advise us of any guests with food allergies or dietary requirements

All salads will be served with dips, dressings & relishes on the tables.

Items marked with a (v) are suitable for Vegetarians

# Hotel Fee Applicable to all Weddings

The Hotel requires that your guests occupy a minimum of fifteen bedrooms, excluding the complimentary bridal suite.

Weddings are obliged to have an Evening Buffet with a minimum of 75% of your total guests to be catered for.

January through December – Saturdays	£850
January through December - Fridays and Sundays	£500

Please be aware that any Sundays that fall on a bank holiday weekend will be charged for at the rate applicable to Saturdays.

*Please note that if all 20 rooms are booked, the hotel fee will no longer be applicable*





## Civil Wedding Ceremony

If you wish to conduct your Civil Ceremony at the Hotel the following charges will apply:

The Magdalen Room	Licensed for 20.....£200.00
The Oriel Room	Licensed for 30.....£300.00
The Oaks Room	Licensed for 200.....£500.00

The room hire includes an interview room for the Registrars but does not include the Registrar's fee

## Bedrooms Tariffs

All weddings receive discounted room rates.

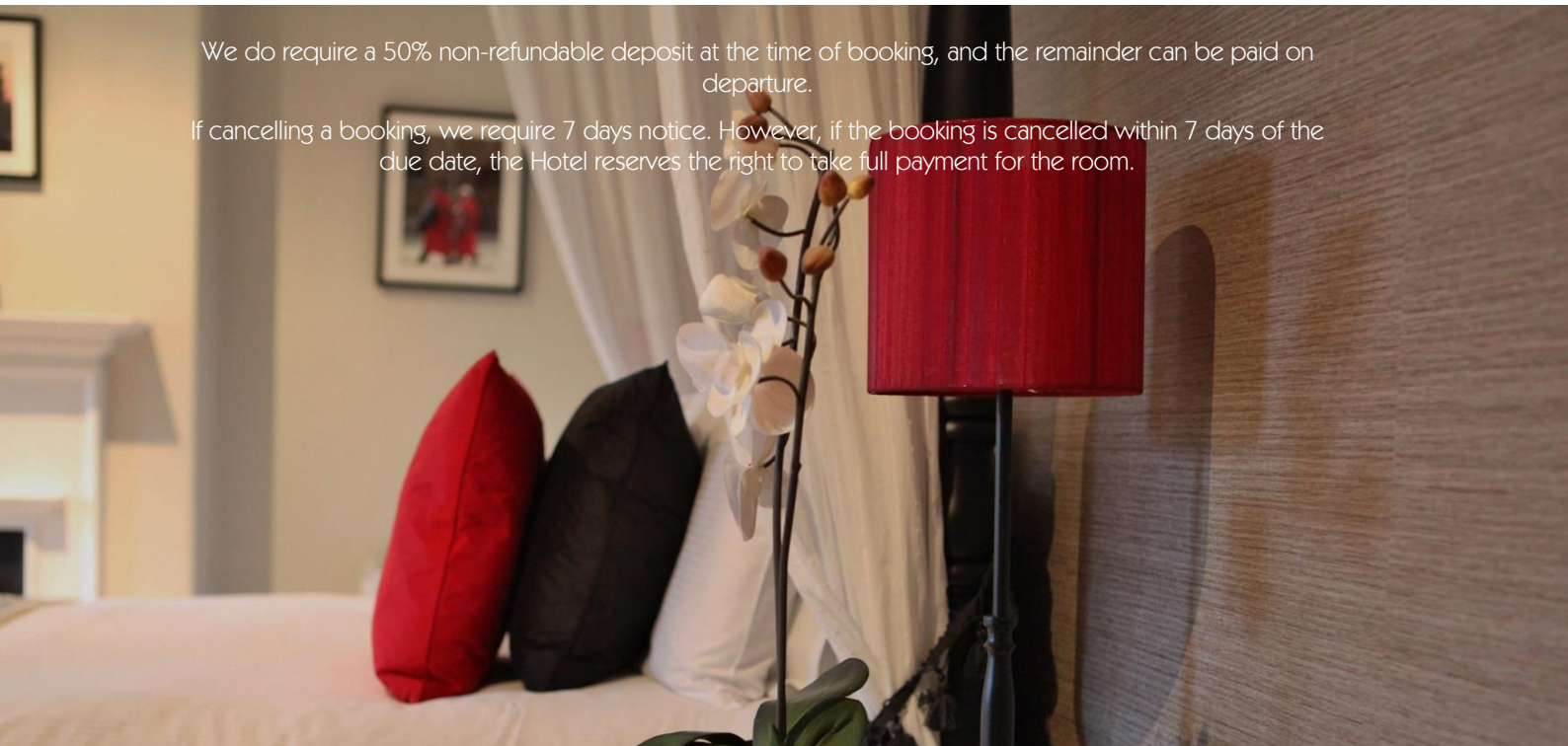
These rates include a full English and Continental Breakfast, service and VAT at 20%.

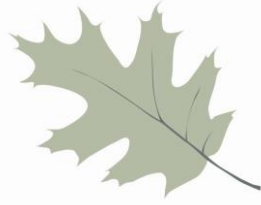
For the Bride & Groom we offer complimentary use of our beautiful Four Poster bedroom, with balcony and exquisite views of our landscaped gardens and forest.

	Bedroom Tariffs	Wedding Tariffs
Single room	£150.50	£110.00
Double room single Occupancy	£165.50	£120.00
"Premier" Double room	£186.00	£150.00
Standard Double room	£176.00	£135.00
Twin room for 2	£176.00	£135.00
Premier Twin room for 2	£196.50	£150.00
Twin or Family room for 3	£186.50	£150.00
Premier Twin or Family room for 3	£206.50	£165.00
Family room for 4	£237.00	£180.00
Four Poster Room	£216.00	£175.00
Extra Bed	£25.00	£20.00
Baby Cot (only 2 available)	£20.00	£15.00

We do require a 50% non-refundable deposit at the time of booking, and the remainder can be paid on departure.

If cancelling a booking, we require 7 days notice. However, if the booking is cancelled within 7 days of the due date, the Hotel reserves the right to take full payment for the room.





# Terms and Conditions of Booking

Full wedding terms are published in our website.

Having discussed your requirements, the Hotel will provisionally hold the date you have requested for a maximum of two weeks while you finalise other arrangements.

To confirm your booking, the Hotel requires a **£1000** (non-refundable or transferable) deposit payment, which will be deducted from your final invoice.

An intermediate payment of **£1000** is requested 3 months prior to the day, which will be deducted from your final invoice.

Final Numbers are required 6 weeks prior and payment of the balance of your estimated account is required 3 weeks prior to your Wedding. Any additional costs will be settled on departure.

6 weeks before your wedding date, we will arrange an appointment to discuss the number of guests and finalise menus, timings, reception drinks, wines and evening buffet choices as well as any other special requirements you may have.

We do require a minimum number of fifteen bedrooms to be booked by the wedding party, excluding the complimentary bridal suite. A 50% deposit will be taken for each room at the time of booking.  
If all 20 bedrooms are **not** taken the Hotel Fee will apply.

Only the full terms and condition will apply to your booking unless you have a written agreement with the Wedding & Events Manager.

## Cancellation Policy

Please note in the unlikely event of a cancellation the following charges would apply:

Between 6 and 9 months notice	25% of rates quoted
Between 4 and 6 months notice	50% of rates quoted
Between 2 and 4 months notice	75% of rates quoted
2 months or less	100% of rates quoted