

wedding





Congratulations

This thatched, 16th century, 3 AA silver star, privately owned hotel is a beautiful setting for your wedding day.

Our years of experience, eye for detail, and not least the ability to listen will ensure that you have the day you've always dreamed of and as we only hold one wedding a day you can be assured of our undivided attention.

The beauty of Wroxton House is its versatility. Fully licenced for Civil Ceremonies and Partnerships the Broughton Room, with its own private garden is perfect for weddings for up to 90 guests and 130 for the evening. Alternatively the Wroxton Room, formally the drawing room of the original Manor House, lends itself to more intimate gatherings.

We have put together 4 inclusive packages to help with some of the decision making. It is possible to enhance each of these packages with canapés, sorbet or soup courses or perhaps a cheese platter with coffee or we are very happy to work with you and your ideas to tailor make a bespoke package, just right for you.



Ceremonies

Both the Broughton Room (up to 90 guests) and the Wroxton Room (up to 30 guests) are licenced for Civil Ceremonies allowing you to choose the one most suited to the number invited.

The room charge for the Broughton Room is £425.00 and £295.00 for the Wroxton Room which includes a floral arrangement in your chosen colours for the ceremony table. These rates do not include the fees for the registrar and you must check their availability and book direct with the Oxfordshire Registration Service on 08451 295900.

Exclusively Yours

If you are looking for a quintessential country house for an intimate relaxed atmosphere or a sophisticated house party, taking exclusive use of Best Western Plus Wroxton House Hotel ensures complete privacy and flexibility for you and your guests on the day.

You would have exclusive use of the hotel and grounds from 12.00 noon on the day of the wedding until 11.00am the morning after the wedding, all 32 bedrooms including breakfast, a bridal suite for the night of the event, complimentary room hire and floral table arrangement for the civil ceremony. We do require that 12 rooms are booked the night prior to your wedding at your preferential wedding rates and will include a complimentary room for the Bride.

The fee for exclusive use is £5,800, this does not include catering. You may wish to consider asking your guests to pay a certain amount for the cost of their accommodation making this an affordable option.

Intimate Weddings

For smaller weddings of between 15 and 30 guests in the Wroxton Room we can create a bespoke package after full discussion with you both.

Accommodation

A complimentary Superior Room will be reserved for the Bride and Groom for the wedding night and there are special wedding rates available to those guests who wish to stay. We do require that a minimum of 10 bedrooms are reserved at Wroxton House for the night of the wedding. Bedrooms are available from 2.30pm for check in on the day of arrival and if your guests require check in prior to 2.30pm they must book a room the night prior to the event.

Inclusive Package One

Included in your package

- Red carpet welcome
- Afternoon and evening room hire
- Hotel Master of Ceremonies
- Hotel Wedding Planner
- Cake stand and knife
- Chair covers with co-ordinated sashes
- Complimentary bridal suite with bottle of 'Fizz'
- Use of the hotel grounds for photographs
- Table plan, place cards and menus
- White table linen and linen napkins

Wedding Breakfast - 50 guests

- A glass of Bucks Fizz on arrival
- 3 course set wedding breakfast
Choose one starter, one main course and one pudding from the menu
- Vegetarian guests and guests with special dietary requirements can be catered for separately
- Coffee/tea and mints
- One glass of house red or white wine with the meal
- A glass of sparkling wine for the toast

Evening Reception - 80 guests

- Disco
- Buffet for 80 guests - Menu 1

Menu

Starters

- Butternut Squash Soup crème fraîche
- Chicken Liver Parfait brioche, red onion jam
- Smoked Salmon Roulade dill cream cheese
- Ham Hock Terrine crisp bread, pear and apple chutney
- Trio of Melon mango and passionfruit salsa

Main Courses

- Pot Roasted Blade of Beef mash potato, glazed carrot, wild mushroom and pancetta sauce
- Chicken Supreme fondant potato, broccoli, tarragon cream
- Salmon Fillet crushed new potatoes, fennel, lemon butter sauce
- Loin of Pork mustard mash, baby carrots, cider sauce
- Asparagus and Shallot Tart buttered new potatoes, roasted baby vegetables

All served with seasonal vegetables

Desserts

- White Chocolate Tart Baileys ice cream
- Cherry Bakewell sauce Anglaise
- Strawberry and Cream Shortcake
- Profiteroles caramel crème patissiere, duo of chocolate
- Mandarin Cheesecake citrus sorbet

Coffee/Tea and Mints

Evening Buffet Menu 1

Assorted wraps and sandwiches on wholemeal and white bread to include:

- Ham and Wholegrain Mustard Egg Mayonnaise with Watercress
- Tuna Mayonnaise
- Cheese and homemade Pickle

Homemade Margarita and Hawaiian Pizza Slices

- Homemade assorted Quiches
- Coronation Chicken
- Spicy Potato Wedges

Extra guests

The Broughton Room will seat up to 90 guests for your afternoon reception and accommodate up to 130 informally for your evening party. Prices for additional guests are on the enclosed price list.

Inclusive Package Two

Included in your package

- Red carpet welcome
- Afternoon and evening room hire
- Hotel Master of Ceremonies
- Hotel Wedding Planner
- Cake stand and knife
- Chair covers with co-ordinated sashes
- Complimentary bridal suite with bottle of 'Fizz'
- Use of the hotel grounds for photographs
- Table plan, place cards and menus
- White table linen and linen napkins

Wedding Breakfast - 50 guests

- A glass of Pimms on arrival
- 3 course set wedding breakfast
Choose one starter, one main course and one pudding from the menu
- Vegetarian guests and guests with special dietary requirements can be catered for separately
- Coffee/tea and mints
- Half a bottle of house red or white wine with the meal
- A glass of sparkling wine for the toast

Evening Reception - 80 guests

- Disco
- Buffet for 80 guests - Menu 2

Menu

Starters

- Butternut Squash Soup crème fraîche
- Chicken Liver Parfait brioche, red onion jam
- Smoked Salmon Roulade dill cream cheese
- Ham Hock Terrine crisp bread, pear and apple chutney
- Trio of Melon mango and passionfruit salsa

Main Courses

- Pot Roasted Blade of Beef mash potato, glazed carrot, wild mushroom and pancetta sauce
- Chicken Supreme fondant potato, broccoli, tarragon cream
- Salmon Fillet crushed new potatoes, fennel, lemon butter sauce
- Loin of Pork mustard mash, baby carrots, cider sauce
- Asparagus and Shallot Tart buttered new potatoes, roasted baby vegetables

All served with seasonal vegetables

Desserts

- White Chocolate Tart Baileys ice cream
- Cherry Bakewell sauce Anglaise
- Strawberry and Cream Shortcake
- Profiteroles caramel crème patissiere, duo of chocolate
- Mandarin Cheesecake citrus sorbet

Coffee/Tea and Mints

Evening Buffet Menu 2

Assorted wraps and sandwiches on wholemeal and white bread to include:

- Ham and Wholegrain Mustard
- Egg Mayonnaise with Watercress
- Tuna Mayonnaise
- Cheese and homemade Pickle

- Onion Bhajis with Mango Chutney
- Mozzarella and Chorizo Skewers
- Homemade assorted Quiches
- Coronation Chicken
- Loaded Potato Skins
- Honey and Lemon Chicken Drumsticks

Extra guests

The Broughton Room will seat up to 90 guests for your afternoon reception and accommodate up to 130 informally for your evening party. Prices for additional guests are on the enclosed price list.

Inclusive Package Three

Included in your package

- Red carpet welcome
- Afternoon and evening room hire
- Hotel Master of Ceremonies
- Hotel Wedding Planner
- Cake stand and knife
- Chair covers with co-ordinated sashes
- Complimentary bridal suite with bottle of 'Fizz'
- Complimentary menu tasting for the Bride and Groom
- Use of the hotel grounds for photographs
- Table plan, place cards and menus
- White table linen and linen napkins

Wedding Breakfast - 50 guests

- A glass of Prosecco with a strawberry on arrival
- 4 assorted canapés per guest *(to be chosen from the list)*
- 3 course wedding breakfast *(with a choice of 2 options per course)*
- Vegetarian guests and guests with special dietary requirements can be catered for separately
- Coffee/Tea and Dorset fudge
- Half a bottle of house red or white wine with the meal
- A glass of Prosecco for the toast

Evening Reception - 80 guests

- Disco
- Evening Buffet for 80 guests - Menu 3

Menu

Starters

Goat's Cheese and Thyme Tart olive gel, rocket

Duck Liver Pâté blackberry emulsion, truffle oil, melba toast

Home-cured Red Mullet orange and fennel salad, tarragon and mustard dressing

Pressed Leek, Lobster and Crayfish Terrine salmon roe, shallot vinaigrette

White Onion Soup toasted pumpkin seeds, vegetable bhaji

Main Courses

Gilthead Bream champ potato, kale, tomato and red pepper salsa

Traditional Roast Sirloin of Beef Yorkshire pudding, pan gravy

Rump of English Lamb bubble and squeak, rosemary and mint jus

Breast of Chicken mushroom mousse, thyme mash, red wine sauce

Three Cheese Souffle celeriac textures, walnut crumb and dressed leaves

All served with Seasonal Vegetables

Desserts

Lemon Meringue passionfruit coulis

Sticky Toffee Pudding pineapple, coconut and black pepper ice-cream

Chocolate and Orange Crème Brulée vanilla shortbread

Strawberries and Cream Pannacotta honey, basil compote

Rhubarb and Ginger Cheesecake rhubarb jelly

Coffee/Tea and Dorset Fudge

Evening Buffet Menu 3

Assorted wraps and sandwiches on wholemeal and white bread to include:

Ham and Wholegrain Mustard

Egg Mayonnaise with Watercress

Tuna Mayonnaise

Cheese and homemade Pickle

Smoked Salmon and Dill Cream Cheese

Homemade Fish Cakes with Tartare Sauce

Homemade assorted Quiches

Cajun Spiced Chicken Skewers

Loaded Potato Skins

Duck Spring Rolls, Hoi Sin Sauce

Lamb Koftas

Extra guests

The Broughton Room will seat up to 90 guests for your afternoon reception and accommodate up to 130 informally for your evening party. Prices for additional guests are on the enclosed price list.

Inclusive Package Four

Included in your package

- Red carpet welcome
- Afternoon and evening room hire
- Hotel Master of Ceremonies
- Hotel Wedding Planner
- Cake stand and knife
- Chair covers with co-ordinated sashes
- Complimentary bridal suite with bottle of 'Fizz'
- Complimentary menu tasting for the Bride and Groom
- Use of the hotel grounds for photographs
- Table plan, place cards and menus
- White table linen and linen napkins

Wedding Breakfast - 50 guests

- A Bellini cocktail on arrival
- 6 assorted canapés per guest
(to be chosen from the list)
- 4 course wedding breakfast *(with a choice of 2 options per course and a sorbet course)*
- Vegetarian guests and guests with special dietary requirements can be catered for separately
- Coffee/Tea and Dorset fudge
- Free flowing house red, white or rose wine with the meal
- A glass of Prosecco for the toast

Evening Reception - 80 guests

- Disco
- Choice of Hog roast or Buffet Menu 4

Menu

Starters

Goat's Cheese and Thyme Tart olive gel, rocket

Duck Liver Pâté blackberry emulsion, truffle oil, melba toast

Home-cured Red Mullet orange and fennel salad, tarragon and mustard dressing

Pressed Leek, Lobster and Crayfish Terrine salmon roe, shallot vinaigrette

White Onion Soup toasted pumpkin seeds, vegetable bhaji

Sorbet

Main Courses

Gilthead Bream champ potato, kale, tomato and red pepper salsa

Traditional Roast Sirloin of Beef Yorkshire pudding, pan gravy

Rump of English Lamb bubble and squeak, rosemary and mint jus

Breast of Chicken mushroom mousse, thyme mash, red wine sauce

Three Cheese Souffle celeriac textures, walnut crumb and dressed leaves

All served with Seasonal Vegetables

Desserts

Lemon Meringue passionfruit coulis

Sticky Toffee Pudding pineapple, coconut and black pepper ice-cream

Chocolate and Orange Crème Brûlée vanilla shortbread

Strawberries and Cream Pannacotta honey, basil compote

Rhubarb and Ginger Cheesecake rhubarb jelly

Coffee/Tea and Dorset Fudge

Evening Buffet Menu 4

Hand Carved Slices of Honey Baked Ham

Homemade Farmhouse Pâté
red onion marmalade

Mature English Cheddar and Brie
homemade chutney, assorted pickles,
grapes, celery, apple wedges

Focaccia Bread with Dipping Oil

Sliced French Bread

or

Full Hog Roasted on the Terrace

Hog roast served with crisp crackling, apple sauce, sage and onion stuffing in baps accompanied by:

Waldorf Salad

Mixed Green Salad

Red Cabbage Coleslaw

Mediterranean Vegetable Cous Cous Salad

(A minimum of 6 months notice is required along with a minimum of 80 guests).

Extra guests

The Broughton Room will seat up to 90 guests for your afternoon reception and accommodate up to 130 informally for your evening party.

Prices for additional guests are on the enclosed price list.





Canapé and Sorbet Selection

Canapés (to be served with reception drinks)

- Mini Yorkshire Pudding beef, horseradish
- Tomato Gazpacho (in shot glasses)
- Crab and Chilli Blini mango jelly
- Salmon and Pineapple Skewers lime crème fraîche
- Smoked Salmon Mousse cucumber crème fraîche
- Chicken Liver Parfait toasted brioche, fig
- Pork Belly Bites apple purée
- Mini breaded Crab Cakes sweet spicy onion, soy dressing
- Feta Cheese and Sunblush Tomato Arancini
- Chilli and Maple Syrup Glazed Mini Sausages

Sorbet

- Pink Champagne strawberry crisp
- Mojito
- Martini and Lemonade
- Harvey Wallbanger
- Blackcurrant and Mint
- Passionfruit

Soup Selection

- Carrot and Coriander
- Pea and Ham
- Roasted Tomato and Balsamic
- Broccoli and Stilton
- Mushroom, Tarragon and Crème Fraîche

To add any of the above to your wedding breakfast please see the enclosed price list.

Children's Menu (under 10)

- Tomato Soup
- Garlic Bread
- Melon Slices

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- Sausage, Mash and Peas
 - Chicken Nuggets, Chips, Beans
 - Macaroni Cheese, Garlic Bread

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- Warm Chocolate Brownie with Chocolate Sauce
 - Ice Cream Sundae

Soft drink included

Please note that the same menu should be chosen for all children attending, alternatively, they can have a smaller version of the adult meal at half price.

Terms and Conditions

All Reservations at Best Western Plus Wroxton House Hotel are accepted subject to the terms and conditions set out below unless alterations are in writing.

Booking Confirmation

Provisional bookings will be held for 2 weeks within which time a deposit of £500.00 is required and a letter of confirmation.

A signed copy of the Wedding Contract must be signed and returned within 2 weeks of the initial deposit being received.

A further £500.00 is due 8 weeks after the initial deposit.

A final £1,000.00 deposit is due 26 weeks after the initial deposit.

Payments made by American Express are subject to a 3% transaction fee at the time of payment.

All deposits are non refundable and non transferable.

Prices

Following detailed discussion and our understanding of your arrangements, the agreed prices will be confirmed in writing.

All prices are inclusive of VAT @ 20%. Any change in the VAT rate will be reflected in the price at the time of invoicing.

Settlement of the Account

The final estimated cost is due 21 days prior to the event.

Final numbers are to be given 48 hours prior to the event and these, or the numbers that actually attend, whichever is the higher, will be the amount charged.

Should the invoice remain unpaid 14 days prior to the event Best Western Plus Wroxton House Hotel reserves the right to cancel the booking and claim cancellation charges in line with our terms and conditions.

Cancellation Policy

Cancellations must be made in writing and the following charges will apply;

Cancellation 13 - 26 weeks prior to the date of the event
- 50% of the estimated total invoice will be charged.

Cancellation 5 - 12 weeks prior to the date of the event
- 75% of the estimated total invoice will be charged.

Cancellation less than 5 weeks prior to the date of the event
- 100% of the estimated invoice will be charged.

Accommodation

You agree for you or your guests to reserve 10 bedrooms on the night of the wedding. If less than 10 rooms are booked and paid for you agree to pay the balance owing on departure.

All room bookings must be guaranteed by credit/debit card.

We assume any wedding guest can telephone and book direct from your allocation unless you advise us otherwise in writing.

Once the initial 10 bedrooms have been reserved any further bedrooms must be taken for a minimum of 2 nights. We cannot guarantee availability for additional rooms and, therefore, recommend early booking.

The rates for bedrooms are detailed in the prices section of the wedding brochure insert.

Bedrooms are not available until 2.30pm on the day of arrival. Please advise your guests to arrive at the hotel dressed and prepared for the wedding as a changing room will not be available. Alternatively, advise your guests to reserve a room the night prior to the event.

Insurance and Liability

We strongly advise that you take out wedding insurance at the time of booking. This should cover you in the event of cancellation but please check the terms and conditions with your broker.

Should guests act in an improper or disorderly way, or refuse to comply with reasonable requests from our staff, the Hotel reserves the right to terminate your stay or event. Should this occur no monies will be refunded to you. The manager's decision is final.

Guests may not consume food and drink on the premises not supplied by the hotel.

We regret we cannot be responsible for the security of your property, though we will do our utmost to look after it.

You will be held liable for any loss or damage to the Hotel's property and fittings by you or your guests.

Allergens and Dietary Requirements

It is your responsibility to inform us at the final detail meeting of any dietary requirements of your guests to allow us to accommodate them.



Save the Date

Call us to start
planning your day on
01295 730777



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Awarded Best Western Small Hotel of the Year 2015

Awarded Best Western Best Guest Experience 2015

2 AA Rosette Restaurant