

Your Wedding Day

Your package includes the following

Master of Ceremonies - an experienced manager to coordinate the day

Red Carpet Arrival

Reception drinks - your choice of House Wine, Kir Royale, Pimms, Bucks Fizz or Sparkling Wine (2 glasses included per person)

A Three Course Meal with Coffee and Mints

Half a Bottle of House Wine per person with the Wedding Breakfast

A glass of Sparkling Wine with Speeches

Silver Cake Stand, Knife and Menu Cards

A Complimentary Menu Tasting for the Bride and Groom

A Complimentary Bedroom for the Bride and Groom on the night of the wedding

All rates include VAT at the prevailing rate. Minimum numbers apply

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For That Extra Special Touch....

Reception Drinks - upgrade your reception drinks to 2 glasses of House Champagne for just an additional £6.00 per guest

Winter Weddings - Winter Pimms on arrival

Wedding Breakfast - consider upgrading your wine by sampling what we have to offer at your menu tasting

Still and Sparkling Mineral Water - on the tables for £3.95 per bottle

Cheese Platters - to complete your wedding breakfast why not include a platter selection of cheeses with grapes and biscuits for your guests to enjoy - £5.00 per person

Guaranteed Bed & Breakfast rates and a Group Booking for your guests

Start your celebrations early and book a private room for dinner the night before your big day as those who stay for 2 nights get dinner included on the first night!

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Civil Ceremonies

Milton Hill House is licensed to hold civil marriage and partnership ceremonies in a selection of rooms for up to 120 guests. There is a one off room hire charge of only £200 for your Ceremony Room if you are having your reception with us. If you would like just your Ceremony please call us to discuss, prices on application.

Wisteria Suite - up to 120 guests

Pergola in the Italian Gardens - up to 120 guests

Oak Suite - up to 60 guests

The Library - up to 30 guests

Booking the Registrar

The Oxford Register Office will conduct civil ceremonies any day of the week.

Please contact them direct on 0845 1295900. There is a charge for this service, which will be quoted to you on application.

To make your day truly special we accommodate only one wedding at a time.

Our Menu

You'll want to keep everyone happy during the reception drinks, canapés are the perfect way.

Canapés

Crispy filo prawn with chilli dip

Smoked salmon and cream cheese on a Blini

Smooth chicken liver parfait on brushetta

Mini Yorkshire pudding filled with roast beef
and horseradish sauce

Mini Cumberland sausages with honey and mustard

Creamed goat's cheese with sun dried tomato served
in a short crust pastry case

Feta cheese, cherry tomato and cucumber kebab

£7.50 per person for 4 canapés

Our Menu

Wedding Breakfast - Starters

Chicken liver parfait, melba toast and red onion marmalade

Classic prawn cocktail

Duck spring roll, cucumber and spring onion salad

Fan of Galia melon, Parma ham and rocket salad

Smoked salmon and cherry tomato salad, caper and shallot dressing

Ham hock terrine with confit chicken, baby potato and chive salad

Smoked salmon and dill, plum tomato and shallot salad, olive oil dressing

Goat's cheese and filo tart, red onion marmalade

Oven dried tomato and buffalo mozzarella salad, pesto dressing

Vine tomato soup, croutons and fresh cream

Please note that a supplement may apply to dishes subject to current market price

Our Menu

Wedding Breakfast - Main Course

Roasted turkey breast, Cumberland chipolata with pancetta, rich red wine jus and roasted potatoes

Cutlet of pork loin, glazed apple and whole grain mustard sauce

Corn fed supreme of chicken, pan fried with Parma ham and Morel mushroom sauce

Baked salmon supreme with crushed herbed potatoes, lemon butter sauce

Roasted rump of lamb, red current jus, served with a herb mash

Slow roasted belly of pork with mustard mash, Port wine jus and crackling

Supreme of corn fed chicken, filled with herb mousse and dauphinoise potatoes

Roasted breast of duck with confit leg and a redcurrant reduction

Fillet of beef, horseradish creamed potato and green peppercorn sauce

Pan seared sea bass, crushed potatoes and tomato salsa

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Wedding Breakfast - Vegetarian Main Course

Baked vegetable moussaka, layers of chargrilled aubergine with roasted vegetables glazed with a parmesan cheese sauce

Parmesan tartlet of roasted peppers, served with a rocket salad

Stir fried vegetables, in a herb crêpe and served in a tomato sauce

Thai vegetable stir fry, coconut and lemon grass sauce, served with braised rice

Garden vegetable ragout, coriander, sag aloo and long grain rice

Goats cheese filo tart, red onion marmalade

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Wedding Breakfast - Desserts

Glazed Lemon Tart

White and Dark Chocolate Cheesecake

Warm Pear and Almond Tart with Vanilla ice cream

Baileys Torte with a Chocolate Straw

Passion Fruit Torte served with Mango Sauce

Tarte Tatin served with Vanilla ice cream

Dark Chocolate Truffle Torte with Fresh Berries

Raspberry Teardrop Torte

Individual Chocolate and Caramel Pavlova

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Wedding Breakfast - Childrens Menu

Starters

Vine Tomato Soup

Fan of melon with poached fruit

Prawn cocktail

Mains

Crispy fish fingers or Golden coated chicken pieces with chips and peas

Roasted breast of chicken, with a selection of vegetables and gravy

Grilled pork sausages, with a creamy mash and onion gravy

Penne pasta in a roasted tomato sauce, with garlic bread

Desserts

Vanilla ice cream

Fresh fruit salad

£23.00 per child

For children aged between 4 and 14 years

No charge applies for children under 4 years old

Evening Menu

Bronze Buffet

Freshly hand cut sandwiches on white and malted bloomer
Roasted vegetable quiche
Hand finished pizza wedges
Cajun chicken drumsticks
Vegetable satay
Prawn toast
Baked sausage rolls
Assorted dips and condiments

£14.50 per person

Bacon or Sausage Baps and chips are also available at £10.00 per person

Gold Buffet

Freshly hand cut sandwiches on white and malted bloomer
Oven baked lamb kofta
Chicken satay
Vegetable spring rolls
Breaded chicken breast goujons
Breaded salmon fillets
Tempura vegetable brochette
Hand finished pizza wedges
Assorted dips and condiments

£17.50 per person

We require you to cater for a minimum of 75% of your evening guests for the evening buffet

Evening Menu

You'll want to keep everyone happy as the party unfolds. The BBQ menu offers some old classics as well as something out of the ordinary.

Bronze BBQ

Cumberland sausages with sauteed onions
8oz fresh burgers in a sesame bun
Rosemary and garlic infused chicken pieces
Spicy bean burger
Vegetarian sausages
Jacket Potatoes
Corn on the cob
Selection of salads and breads

£17.50 per person

Gold BBQ

8oz fresh burgers in a sesame bun
Fresh salmon with Cajun spices and lemon
Glazed pork loin steaks
Turkey breast with sweet chilli glaze
Soy and honey glazed chicken
Cumberland sausages and sautéed onions
Mediterranean Vegetable Kebabs
Corn on the cob
Jacket Potatoes
Selection of salads and breads

£22.50 per person

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2012 Wedding Packages Prices

	Saturdays	Fridays & Sundays
May - September & December	£80.00 per person	£75.00 per person
January - April October & November	£75.00 per person	£65.00 per person

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2013 Wedding Packages Prices

	Saturdays	Fridays & Sundays
May - September & December	£80.00 per person	£75.00 per person
January - April October & November	£75.00 per person	£65.00 per person