HAWKWELL HOUSE OXFORD

the perfect wedding...



The perfect setting for your wedding day...



WEDDINGS AT HAWKWELL

Hawkwell House is a magnificent 19th Century Manor House set in 3 acres of private grounds, just 2 miles from the centre of Oxford city, and a short walk from the river Thames at Iffley Lock.

The hotel features and grounds are complimented superbly by the contemporary interior design and decoration.

Steeped in history and yet bang up to date at the same time.

Creating the ultimate wedding venue requires so much more than a fabulous building in a beautiful location.

Experience and expertise are really what matters most, and never more so than with hosting the perfect wedding breakfast.

At Hawkwell we employ the best chefs, using the finest ingredients to create simply sensational dishes. The service is everything you would hope for too - Professional, timely and yet friendly and informal.

CIVIL CEREMONIES

You can be assured a ceremony to remember at the magical Hawkwell House, a choice of various rooms accommodating up to 150 guests all amongst luxurious surroundings, you can move seamlessly from your vows to your drinks reception.

With an unbeatable atmosphere Hawkwell really is the perfect setting for your ceremony. Hawkwell is fully licensed to hold your Civil Ceremony, both inside and on our fabulous front garden. We recommend that you contact the local Registrar to arrange the ceremony availability, details and other legalities.

Your numbers must include your registrar, a member of the Hawkwell team and any entertainment you may have during the service such as a string quartet or harpist. It is the responsibility of the Bride and Groom to contact the Registrar to arrange their ceremony details and to provide legal notice of intent to marry.

Please be aware that there is a charge by the Registrar which is payable direct to their offices for civil ceremonies.

CEREMONY PRICING

| IFFLEY SUITE | THAMES SUITE | GARDEN |
|----------------|----------------|----------------|
| £600.00 | £500.00 | £600.00 |
| max 100 people | max 100 people | max 100 people |



2017 WEDDING PRICES

2018 WEDDING PRICES

JANUARY - APRIL OCTOBER - DECEMBER MAY - SEPTEMBER

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SATURDAY

Daytime (min 50 guests) £99pp Evening (min 80 guests) £16pp

FRIDAY & SUNDAY

Daytime (min 40 guests) £89pp Evening (min 70 guests) £16pp

MONDAY to THURSDAY

Day & Evening (min 40 guests) £89pp Evening (min 40 guests) £16pp

BEDROOM TARIFF

Sunday to Thursday £95 Friday & Saturday £105 **SATURDAY**

Daytime (min 60 guests) £119pp Evening (min 100 guests) £16pp

FRIDAY & SUNDAY

Daytime (min 50 guests) £109pp Evening (min 80 guests) £16pp

MONDAY to THURSDAY

Day & Evening (min 50 guests) £99pp Evening (min 50 guests) £16pp

BEDROOM TARIFF

Sunday to Thursday £115.00 Friday & Saturday £125.00 **SATURDAY**

Daytime (min 60 guests) £99pp Evening (min 90 guests) £16pp

FRIDAY & SUNDAY

Daytime (min 50 guests) £89pp Evening (min 80 guests) £16pp

MONDAY to THURSDAY

Day & Evening (min 50 guests) £89pp Evening (min 50 guests) £16pp

BEDROOM TARIFF

Sunday to Thursday £99 Friday & Saturday £109 **SATURDAY**

Daytime (min 70 guests) £119pp Evening (min 110 guests) £16pp

FRIDAY & SUNDAY

Daytime (min 60 guests) £109pp Evening (min 90 guests) £16pp

MONDAY to THURSDAY

Day & Evening (min 60 guests) £99pp Evening (min 60 guests) £16pp

BEDROOM TARIFF

Sunday to Thursday £119.00 Friday & Saturday £129.00

Day rate includes arrival drink & canapes, 3 course wedding breakfast & half bottle of house wine followed by sparkling toast

Evening rate includes food from our buffet menu

Bedroom rates are based on minimum 15 standard double bedrooms taken, two people sharing and include breakfast



Seasonal Soup; crusty bread

WEDDING BREAKFAST MENU

| | MENU | UPGRADES |
|--|--------------|----------------------------|
| Wild Mushroom & Leek Soup; truffle crème fraid | che & crouto | Per Person ns (V) £1.50 |
| Smoked Duck Breast; melon & bean sprout salac honey, soy & chilli dressing | d, | £2.00 |
| Ballontine of Pork Belly & Chicken; sourdough toast, piccalilli, watercress & apple sa | alad | £2.00 |
| Smoked Salmon, Prawn & Crab Meat Cocktail; pink grapefruit & raspberry vinaigrette | | £2.50 |
| | | |
| Roast Atlantic Cod Fillet; parma ham, crushed potatoes and chives, sherry & foie gras | cream | £2.75 |
| Butternut Squash, Potato & Red Pepper Welling roasted tomato sauce (V) | ton; | £2.50 |
| Lamb Cutlets; chicken & spinach mousse, dauphinoise potatoes & bordelaise sauce | | £3.00 |
| | | |
| White Chocolate & Coffee Crème Brulee; pistachio shortbread | | £2.00 |
| Lemon & Passion Fruit Tart; poached raspberries blackcurrant sorbet | s & | £2.00 |
| Duo of Chocolate; white chocolate panna cotta, peanut & cookie co chocolate & orange tart, vanilla ice cream | rumble | £2.50 |

MAINS

STARTERS

Roast Sirloin of Beef; garlic & parsley mustard crust, Yorkshire pudding, roast potatoes, shiraz & tarragon jus

Wild Mushroom, Spinach & Spring Onion Risotto Balls; tomato & yellow pepper sauce (V)

Roast Chicken Supreme; leek and truffle mousse, wrapped in Parma ham, Lyonnaise Potatoes, Madeira sauce

Pressed Ham Hock & Parsley Terrine; Waldorf salad & toasted brioche (V) Heirloom Tomatoes & Buffalo Mozzarella; white balsamic, fresh basil Smoked Salmon; beetroot & orange salad & soft-boiled egg

Fillets of Sea Bass; spring onion mash, crab, lemon and caper butter All dishes served with seasonal vegetables

DESSERT

Orange, Grand Marnier & Lemon Curd Trifle; toasted meringue & almonds Sticky Toffee & Banana Pudding; butterscotch sauce & vanilla ice cream Passion Fruit Panna Cotta; brandy snap basket, mixed berry Eton Mess Chocolate & Hazelnut Tart; Madagascar Vanilla cream

TEA & COFFEE





HAWKWELL HOUSE

INTERMEDIATE COURSES

£4.00 per person

Blood Orange & Campari Sorbet Sloe Gin & pink Grapefruit Gazpacho Espresso

£8.50 per person

King Prawn, Mussels & Scallop Parcel; almond & coriander curry cream Goats Cheese & Beetroot Risotto, parmesan crisp Yorkshire Pudding; rare roast beef & sweet red onion Roasted Shallot & Apple Tart; seared foie gras & crispy leeks

CHEESE

Selection of Artisan Cheese & Biscuits

Board to share (8-10 people) £45.00

CHILDREN

We offer a 3 course menu for children under the age of 12 for £10.50 with unlimited cordial

WINE UPGRADES

| Champagne & Sparkling Wines | Per bottle | Per person Upgrade |
|---|------------|-----------------------|
| Georges de Roualet NV, Champagne | £39.00 | £2.50 |
| Laurent Perrier | £56.00 | £5.50 |
| Laurent Perrier Rose | £69.00 | £8.00 |
| Portaceli Cava Brut, Span | £25.00 | inc |
| Portaceli Cava Brut Rose, Spain | £25.00 | £0.50 |
| White Wine | | |
| Condorito Sauvignon Blanc, Chile | £19.00 | inc |
| Soave Classico, Cantina di Negrar Italy | £22.00 | £1.00 |
| Roundstone Bay Sauvignon Blanc, New Zealand | £23.00 | £1.50 |
| Dr Loosem Estate Riesling, Germany | £24.00 | £1.50 |
| Chablis, Marion Richard, France | £30.00 | £3.00 |
| Domaine Cherrier, Sancerre Blanc, France | £30.00 | £3.00 |
| Red Wine | | |
| Condorito Merlot, Chile | £19.00 | inc |
| Nostros Pinot Noir Reserva, Chile | £21.00 | £1.00 |
| Navajas Rioja, Spain | £22.00 | £1.50 |
| La Linda Malbec, Argentina | £25.00 | £2.50 |
| Chateau Haut-Grelot, Bordeaux, France | £30.00 | £3.00 |



THE EVENING RECEPTION

The perfect room to host your evening reception, buzzing with character, you and your guests can relax and dance the night away.

With a private bar and entertainment licensed until 12midnight a plethora of menu options included in your evening reception package:

Evening supper menu, choose 4 options from the selection below

EVENING SUPPER MENU

MEAT

Spiced Mini Pork Sausage Rolls
Lamb Kofta; mint & yoghurt raita
Mini Cornish Pasties
Tandoori Chicken Drumsticks;
mint yoghurt
Sticky Pork Ribs; bourbon & maple
Chicken Satay Skewers

VEGETARIAN

Corn on the Cob; truffled black pepper Mini Smoked Cheddar & Onion Pasties Provencal Vegetable Skewers Chilli, Mozzarella & Tomato Risotto Balls Grilled Sun Dried Tomato & Mozzarella Mini Old Spot Leek, Mustard & Apple Pastries

FISH

Breaded Salmon; homemade tartar sauce Sweet Chilli & Coriander Tempura King Prawns Smoked Salmon Terrine; toasted ciabatta, crème fraiche

PIZZA & WRAPS

Clay-Oven Baked Pizza;
pesto & mushroom

Grilled Chicken & Caesar; tasca bread
Hoi Sin Duck Wrap;
cucumber & spring onion

King Prawn & Watercress Wrap;
thermidor mayo

ALTERNATIVE EVENING SUPPERS

Hog Roasts and BBQs are also available, these do incur further costs

MIDNIGHT MUNCHIES

We have an array of options available from bacon butties to pizza slices



PLANNING YOUR EVENING RECEPTION

We have good supplier links for many of the things you may wish to consider for your evening reception, below are some of these possibilities.

EVENING RECEPTION DI

Your evening reception is the time for letting your hair down and celebrating your wonderful wedding day - it's time to party, we can thoroughly recommend our house DJ

CELEBRATION SIGNS

Big LOVE or MR & MRS signs and similar can be booked, please ask your wedding coordinator for more details.

MOOD LIGHTING - UP LIGHTING

Up-lighting or mood lighting is a stunning way of making your wedding stand out from the rest. By placing discreet LED lights around the room, it will a make the walls come alive with striking colour to match your day's theme.

OTHER SERVICES INCLUDE

PHOTO BOOTH

DANCING ON THE CLOUDS, DRY ICE MACHINE
KARAOKE BOOTH
CANDY CART (PICK 'N' MIX)

DOUBLE CHOCOLATE FOUNTAIN
GARDEN GAMES PACKAGE



EXCLUSIVE USE

THE HOTEL AND GROUNDS MAYBE TAKEN ON AN EXCLUSIVE BASIS SUBJECT TO DATE PLEASE ENQUIRE WITH OUR WEDDING COORDINATOR

RECOMMENDATIONS

EXTERNAL WEDDING PLANNER
FLORIST
PHOTOGRAPHER
BEAUTY & MAKE UP

DIETARY

IF ANY OF YOUR PARTY HAVE ANY DIFTARY REQUIREMENTS PLEASE LET US KNOW

PAYMENTS & DEPOSITS

We can hold a provisional date for up to two weeks, after which time if you would like to go ahead and book we request a £1000 deposit. Six months before the date of your wedding, a further 50% deposit is required. Three months before, your balance is payable.

CHILDREN ARE CLASSED AS 12 AND UNDER BUT ARE NOT INCLUDED IN THE MINIMUM NUMBERS.

PLEASE ASK YOUR CO-ORDINATOR FOR DETAILS OF CHILDREN'S MEALS.

SUPPLEMENTS ARE IN PLACE FOR BANK HOLIDAYS AND SPECIAL DATES SUCH AS VALENTINES,

PLEASE ASK YOUR CO-ORDINATOR FOR MORE INFORMATION IF YOU ARE CONSIDERING ONE OF THESE.

PLEASE BE AWARE THAT THE PRICES ARE SUBJECT TO ANY VAT INCREASES.

APPOINTMENTS & ENQUIRIES

HAWKWELL HOUSE OXFORD

CHURCH WAY, IFFLEY, OXFORD, OX4 4DZ | 01865 749 998 | www.hawkwellhouse.co.uk weddings@hawkwellhouse.co.uk