



## Weddings at Brasenose

**Thank you for choosing Brasenose College, Oxford for your wedding day. Below is an indication of what we can offer, but we are happy to create a perfectly bespoke package for your special day.**

### **Suggested timetable:**

15.00	Wedding Ceremony
15.45	Drinks served on New Quad Terrace
16.45	Guests take their seats in the Dining Hall
17.00	Wedding Breakfast is served
18.30	Cake cutting and speeches over coffee
19.30	Guests move into The Bar
20.00	Evening Entertainment
23.00	Bride & Groom take their leave and Guests depart

### **Drinks Options**

The package: £20.00 per person plus VAT

A glass and a half of Sparkling wine

Equivalent of half a bottle of wine with the wedding breakfast

A glass of sparkling wine with the toasts

Still & Sparkling Water

### **Corkage**

If you wish to supply all your wines and champagnes for the reception we would be happy to serve them on your behalf and supply all glassware, staff, chilling facilities and service at a charge of £10.00 per person + VAT

### **Wines from our Cellars**

Our Steward would be happy to select fine wines from the Cellar to complement your chosen menu at prices to be agreed.

### **The Rooms: Capacities & prices**

<b><u>Room</u></b>	<b><u>Maximum Capacity</u></b>	<b><u>Hire Charge plus VAT</u></b>
The Dining Hall	120 guests for Dining	£785.00
The Bar up to 11.00pm	120 guests for evening entertainment	£160.00
Bar extension		£160.00 per hour after 11.00pm up until maximum of midnight

## Menus

£47.50 + VAT per head; £15 for a childrens portion.

Please select one starter, main and dessert. (You can also select a vegetarian option or allow the chef to choose for you. Vegetarian numbers and dietary needs to be indicated in advance)

### COLD STARTERS

*Smoked Duck with an Apple and Pear Compote, Candy Beetroot and a Dressed Salad*  
*Red Pepper and Goats Cheese Tart with a Wild Rocket Salad and a Balsamic Dressing*  
*Brasenose Cured Salmon with a Lemon, Dill and Fennel Salad*  
*Smoked Chicken and Ham Hock Terrine with Mustard Mayo and a Dressed Salad*

### HOT STARTERS

*Brasenose Duo of Soups (Spinach and Nutmeg& Tomato and Thyme) Served with Rustic Bread*  
*Pan Fried Salmon Trout with a Summer Vegetable Broth*  
*Oven Roasted Halibut with Yellow and Green Courgettes and a Shrimp Vermouth Sauce*  
*Seared Sea Bass on a Lightly Spiced Indian Dahl with a Coconut and Coriander Sauce*

### MAINS

*Guinea Fowl Supreme with Saffron infused Boulangere Potatoes, Seasonal Vegetables and a Ginger and Thyme Sauce*  
*Char Grilled Beef Fillet with Dauphinoise Potatoes, Seasonal Vegetables and a Wild Mushroom Madeira Sauce*  
*Duck Leg Confit with Sweet Potato Fondant, Seasonal Vegetables and a Cherry Brandy Jus*  
*Slow Cooked Lamb Shank with Bubble and Squeak, Seasonal Vegetables and a Rosemary Sauce*  
*Carved Free Range Breast of Chicken with Potato Gnocchi, Seasonal Vegetables and a Tomato and Olive Sauce*

### VEGETARIAN MAINS

*Butternut, Spinach and Smoked Aubergine Galette with Dauphinoise Potatoes, Seasonal Vegetables and a Roasted Peppers Sauce*  
*Filled Cabbage Leaves with a wild Mushroom Risotto, Served on Roasted Portabello Mushrooms with Fondant Potatoes, Seasonal Vegetables and a Madeira Sauce*  
*Buckwheat and Roasted Vegetables Wellington with Seasonal Vegetables, Herbed Potato Rosti and a Carrot and Ginger Sauce*  
*Butterbean, Garlic and Tree Nut Terrine with Sweet Potato Fondant, Seasonal Vegetables and a Lemon and Thyme Sauce*

### VEGAN

*Mushroom, Chestnut and Thyme Pithivier with Boulangere Potatoes, Seasonal Vegetables and a Caramelised Shallots Sauce*

### SWEETS

*Brasenose Hot Chocolate Fondant with Clotted Cream Ice Cream and Light and Dark Chocolate Shards*  
*Buttermilk Panacotta with Raspberry Coulis and Raspberry Ice Cream*  
*Strawberry and Elderflower Cheesecake with Basil Ice Cream*  
*Papaya and Mango Slice with Mango Coulis and Pistachio Ice Cream*  
*Brasenose Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream*

**Additions:**

Accommodation within college (en-suite):	from	£70.00 per room
Accommodation within college (standard):	from	£55.00 per room

(Accommodation based on single occupancy including breakfast; £5 per person supplement for double occupancy)

Canapes	£6.50 per person
Light Evening snack (Bacon roll):	£6.50 per person
Evening buffet: (finger buffet):	£12.95 per person
Linen Table cloths:	£1.50 per person
Menu Cards - Book fold with crest:	50p each (1 for every four guests)
Table Plan A3	£4.85 (can provide easel)
Place cards	£0.40 each

All charges are subject to VAT at the current rate.