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

<table>
<thead>
<tr>
<th>Room</th>
<th>Maximum Capacity</th>
<th>Hire Charge plus VAT</th>
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<tbody>
<tr>
<td>The Dining Hall</td>
<td>120 guests for Dining</td>
<td>£785.00</td>
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<tr>
<td>The Bar up to 11.00pm</td>
<td>120 guests for evening entertainment</td>
<td>£160.00</td>
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<tr>
<td>Bar extension</td>
<td></td>
<td>£160.00 per hour after 11.00pm up until maximum of midnight</td>
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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 Dauphinois 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 Gallette with Dauphinois Potatoes, Seasonal Vegetables and a Roasted Peppers Sauce
Filled Cabbage Leaves with a wild Mushroom Risotto, Served on Roasted Portobello 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.