



MILTON HILL HOUSE

YOUR WEDDING

WELCOME TO MILTON HILL HOUSE

Congratulations on finding your perfect venue
for your wedding celebrations.
Your love story begins here.

There are a few places with the same poise and elegance as
Milton Hill House. Set in 22 tranquil acres of peaceful parkland in the heart of
Oxfordshire, the history of the house can be traced back to the 18th century
and over the years, it has played host to royalty, nobility and celebrity.





YOUR WEDDING PACKAGE

This is your big day and we think you should have whatever you require. To help you decide we've created some special packages — or please feel free to discuss your requirements with your Wedding Coordinator who'll be able to help create your wedding day tailored to your wishes.

Packages

Wisteria Package

2020 - £84.00 per person, 2021 - £86.00 per person
10% off on Sundays (excluding Bank Holidays) and winter months (November to March)
Subject to minimum numbers and terms & conditions

- | | |
|--|--|
| • Wedding Breakfast Room hire | • Red carpet on arrival |
| • A private drinks reception inclusive of one glass of Prosecco | • Silver Cake stand and knife |
| • A three-course menu followed by tea, coffee and mints | • Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Prosecco and breakfast |
| • Half a bottle of house wine per person and carafes of water on each table | |
| • A glass of Prosecco per person for the toast | |
| • A dedicated co-ordinator to assist you during the planning stages | |
| • A dedicated banqueting manager to look after you and your guests throughout your special day | |
| • Menu tasting with our Head Chef to choose your wedding breakfast menu | Evening buffet from £11.95 per person—100% of guests to be catered for |

The Rose Package

2020 - £119.00 per person, 2021 - £122.00 per person
10% off on Sundays (excluding Bank Holidays) and winter months (November to March)
Subject to minimum numbers and terms & conditions

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| • Wedding Breakfast Room hire | • Menu tasting with our Head Chef to choose your wedding breakfast menu |
| • A private drinks reception inclusive of two glasses of Prosecco, Pimm's or bottled beer served with a selection of three canapes | • Printing of your place cards and menus |
| • A three-course menu followed by tea, coffee and mints | • Red carpet on arrival |
| • Half a bottle of house wine per person and carafes of water on each table | • Silver cake stand and knife |
| • A glass of Champagne per person for the toast | • Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Champagne and breakfast |
| • Evening finger food buffet—selection of five items | • Plus a first anniversary stay for the Bride and Groom, inclusive of dinner and breakfast |
| • A dedicated co-ordinator to assist you during the planning stages | |
| • A dedicated banqueting manager to look after you and your guests throughout your special day | Upgraded evening buffet options available for a supplement |

The 'Alternative' Package

2020 - £109.00 per person, 2021 - £112.00 per person
10% off on Sundays (excluding Bank Holidays) and winter months (November to March)
Subject to minimum numbers and terms & conditions

Are you looking for something that little bit different to celebrate your special day? Once you have tied the knot, the party can truly begin with a drinks' reception on our stunning Italian Gardens. Our chefs will fire up the barbecue and set to work preparing a sizzling feast.

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|--|---|
| • Wedding Breakfast Room hire | • A complimentary meal for two with the option to meet our Head Chef to discuss your wedding barbecue menu |
| • A private drinks reception inclusive of two glasses of Pimm's or bottled beer | • Printing of your place cards and menus |
| • Two course barbecue wedding breakfast prepared on our Italian Gardens | • Red carpet on arrival |
| • Half a bottle of house wine per person and carafes of water on each table | • Silver cake stand and knife |
| • A glass of Prosecco per person for the toast | • Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Champagne and breakfast |
| • Evening platter - cheeseboard and dips served with crostini and flatbreads accompanied by tea, coffee and homemade fudge | • Plus a first anniversary stay for the Bride and Groom, inclusive of dinner and breakfast |
| • A dedicated co-ordinator to assist you during the planning stages | Upgraded evening buffet options available for a supplement |
| • A dedicated banqueting manager to look after you and your guests throughout your special day | |



YOUR WEDDING CEREMONY

Every room in Milton Hill House is as beautiful as the next and can be dressed to suit the style and theme of your day. We'll make sure your day is as individual, exciting and memorable as you have always dreamed.

The Library

Up to 30 guests

Located in the Manor House, the beautiful Library features stunning oak panelling and a unique grand fireplace. A very romantic and intimate setting for ceremonies.

The Oak Room

Up to 60 guests

The Oak Room is situated at the front of the Manor House, with its white washed walls and tall ceilings, creates an elegant backdrop for your ceremony.

The Lilac Room

Up to 85 guests

With lovely large half moon windows overlooking the Italian garden and fountain, the Lilac Room offers a bright and airy space for your ceremony.

The Wisteria Suite

Up to 144 guests

Our largest newly refurbished suite with large doors, leading out onto the Italian garden. With high ceilings and stunning chandeliers, the Wisteria Suite offers a stunning space for your ceremony.

The Italian Garden (Outdoor)

Our beautiful pergola is set in our Italian style garden, with a pretty pond and a gentle fountain adding to the romance while you are taking your vows.

If you would like an outdoor ceremony, please speak to your Wedding Coordinator for further details.

Guest Numbers

Minimum guest numbers may apply for Fridays and Saturdays between May and September. Please ask our Wedding Coordinator for more information.

Guest Accommodation

Discounted accommodation rates are available to your guests until a minimum of 6 weeks before your wedding day. Please ask our Wedding Coordinator for more information.

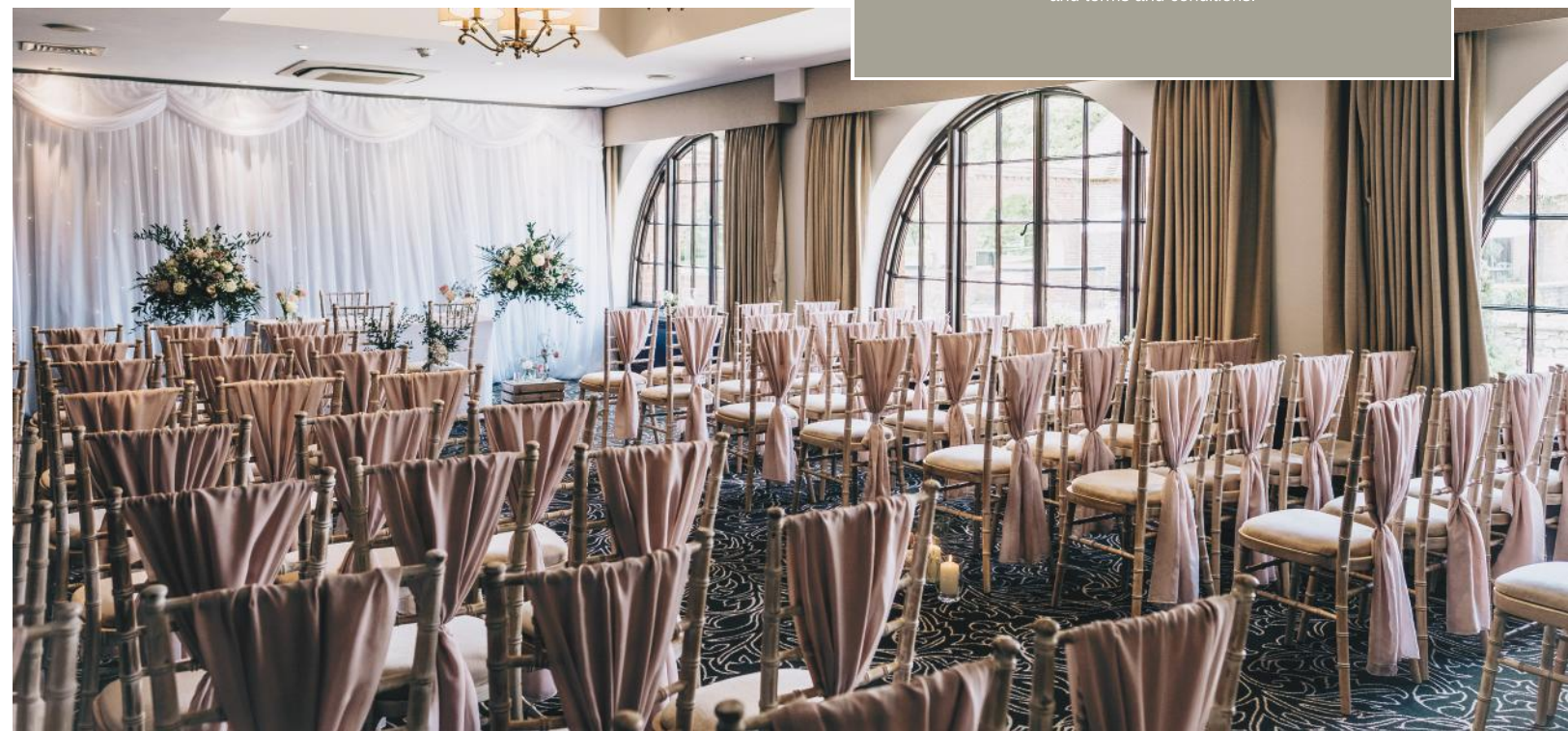
Exclusive Use

Exclusive use of the venue is available, please ask the Wedding Coordinator for details and available dates.

10% REDUCTION

On our package prices for
Sunday — Thursday weddings

Excludes bank holidays and is subject to availability
and terms and conditions.





WEDDING BREAKFAST MENU

Please choose your preferred menu choices to create your bespoke 3 course wedding menu

Starters

- Duck and orange parfait
- Red onion marmalade and fruit bread
- Poached salmon and monkfish terrine with fennel salad
- Ham hock and black pudding terrine served with mini potato salad

- Avocado, tomato and melon salad ☐
- Pinapple carpaccio with dried grapes ginger and pomegranate dressing ☐
- Smoked salmon with horseradish cream and watercress salad
- Filo brie and cranberry parcels with wild mizuna salad

Soups

- Sweet Potato and red onion soup ☐
- Roasted butternuts squash and chilli soup ☐

- Honey roasted parsnip and celeriac soup ☐
- Carrot, orange and coriander soup ☐

If you wish to give your guests a menu choice, a supplement of £2.00 per person will apply.
All menu choices need to be advised no later than 14 days prior to your wedding day.



CANAPÉ MENU

Canapés might be small but they play a significant role during all wedding receptions.

A selection of 4 items for £7.50 per person | A selection of 5 items for £9.00 per person

Canapés

Mini sausage with honey
and whole grain mustard

Pate on toast
with tomato chutney

Bruschetta pastrami and pickle

Grissini wrapped prosciutto ham

Chorizo stick cooked with red wine

Vegetarian Canapés

Goat's cheese and mushroom arrancini v

Falafel bites with sweet chilli v

Chery tomato cups with guacamole v

Watermelon feta and mint stick v



Main Courses

Braised blade of beef

with fondant potatoes, garlic and thyme jus

Pan-seared corn-fed chicken wrapped in pancetta

with sweet potato mash, shallots and red wine jus

Baked fillet of hake

with crushed new potatoes, white wine
and crispy capers sauce

Braised shank of lamb

with creamy mash, roasted vegetables
and red wine sauce

Pan-seared Duck Breast

with dauphinoise potatoes, braised red cabbage
and port wine sauce

Stuffed portobello mushroom with
ratatouille vegetables

served pan fried with polenta and green vegetables

Savoy cabbage wrapped, braised rice V

with tofu and grilled vegetable cherry compote

Leek and butternut squash risotto

with pea shoots and parmesan crisps

Cauliflower, stilton and walnut tart

with grilled vegetables and
roasted beetroot pure



Desserts

Chocolate and orange tart with
clotted cream ice cream

Sticky toffee with vanilla custard

White chocolate and raspberry cheesecake

Blueberry crumble cheesecake

Tiramisu with dark chocolate pencils

Lemon tart (vegan)

Coconut and passion fruit panna cotta (vegan)

Sorbets

Upgrade your menu to include a delicious sorbet course to refresh the pallet from only **£4.50** per person;

Gin & Tonic with Lemon

Raspberry & Vodka with Mint

Rosewater & Basil

Champagne & Strawberry

Bellini, with White Peach & Prosecco

Watermelon & Midori

Tea, Coffee & Mints

To finish with your coffee:

Handmade white, dark & milk ganache filled chocolate truffles

From **£2.50** per person



YOUNGER GUESTS MENU

Please choose one option for each course from the menu below
Children under 13, £25 for 3 courses, Teenagers 13-17 £35 for 3 courses

Starters

Crudités, pita bread and hummus **V**

Mexican cheese nachos with guacamole **V**

Cheesy garlic bread **V**

Tomato soup **V**

Main Courses

Cod goujons, garden peas and fries

Mac and cheese **V**

Chicken nuggets, chips and sweetcorn

Sausage and mash with gravy

Desserts

Selection of ice cream

White chocolate and raspberry cheesecake

Sticky toffee with custard





EVENING BUFFET MENUS

A selection of 5 items for £18.50 per person | A selection of 6 items for £21.50 per person

Additional choices are available for £3.00 per person

Finger Buffet

Selection of sandwiches and wraps	Lamb kofte with pitta bread
Milton stilton pizza with pepperoni	Hot dogs
Chicken skewers with harisa spices	Tomato and goat’s cheese tart
Baked sausage rolls	White lady pizza -
Mini duck spring rolls with sweet chilli sauce	garlic creme fraiche, red onion, broccoli and mozzarella
Pork pies with garlic aioli	Grilled vegetable skewers
BBQ pork ribs	Mini vegetable pies

Vegetarian Finger Buffet

Tomato, Buffalo Mozzarella & Basil Platters <div>V</div>	Vegetable Samosas <div>V</div>
Provencal Vegetable Tart <div>V</div>	with mango and coriander chutney
Stone Baked Pizza Wedges <div>V</div>	Vegetable Crudités <div>V</div>
with roasted peppers, artichoke and red onion	with flat bread, tomato and chilli dip

Cheese Buffet

from £11.95 per person

Selection of cheeses - Oxford Blue, Lancashire Bomb and Red Leicester	Kalamata olives
Apple and plum chutney	Sundried tomatoes
Grapes, celery, walnuts and figs	Breadsticks
Oat biscuits	Mediterranean focaccia bread and olive oil

Charcuterie Buffet

from £23.50 per person

Selection of cured meat - Prosciutto, chorizo, salami, mortadella and honey roast ham	Red pepper humus
Herb marinated feta, bocconcini mozzarella, grilled pimento peppers and artichokes	Fruit chutney
Assortment of bread - Sourdough, ciabatta and french bread baguette	Mediterranean style olives
	Celery and bread sticks with humus

Other Buffet Items

Bacon baps - £7.50	Vegetarian Options
Hot dogs - £7.50	Sausage baps - £9.50
Burgers - £9.50	Egg Rolls - £7.50
Chips - £9.50	Spicy bean burger - £9.50

Local specialty cheeses are available on request.
Please speak to our Wedding Coordinator for options and prices.



EVENING BBQ MENU

Choose **4 mains & 4 sides** for **£21.50** per person | Choose **5 mains & 5 sides** for **£25.50** per person

All options are served with a selection of fresh bread, dips and sauces

Mains

6oz Burger with sesame seeds	BBQ pulled pork
Pork and leek sausages	Vegetarian sausages V
Cajun spices chicken drumsticks	Vegetarian burger V
Honey and mustard pork steak	Halloumi kebabs V
Fillet mackerel with orange and coriander	Roast vegetable kebabs V
Lamb kofte with pita bread	

Sides

Jacket potatoes	Caeser salad
Corn on the cob	Tomato and red onion salad
Mixed leaf salad	Coleslaw salad
Potato salad	Cucumber salad with dill



EVENING HOG ROAST

A standard hog roast is suitable for 80+ guests.
Smaller parties may be catered for on special request.

A hog is subject to availability during summer months.

Prices start from **£18.50** per person and is dependent on party size

Mains

Whole Roasted British Pork Served from the Spit Roast

Apple Sauce

Sage & Onion Stuffing

Baked Jacket Potatoes with Cheese

Rocket & Parmesan Salad

Caesar Salad

Diced Cucumber with Fresh Dill

Accompanied by a Selection of Fresh Breads & Rolls

Desserts

If you would like to add a dessert option, please speak to your Wedding Coordinator for options



Delicious Drinks

Bubbles, Bubbles, Bubbles!

Upgrade your beverage package to Champagne instead of Prosecco or sparkling wine for reception drinks and toasting.

Supplement from £9.00 per person

(upgrading to Lanson Black)

Cocktail Reception

Upgrade your arrival drink to a Bellini, either peach, mango or raspberry.

Please ask your Wedding Coordinator if there are any other cocktails you are interested in.

From £0.50 per person

Pimp Your Prosecco Stand

Jazz up your drinks reception.

Includes: Strawberries • Raspberries • Pomegranate • Cassis • Elderflower • Lemon & Lime.

From £2.00 per person

MILTON HILL HOUSE WEDDING BREAKFAST LAYOUT

To assist you with the all important table plan we have diagrams of each set up dependant on how many tables you are having and if you are having a long top table or a round top table.

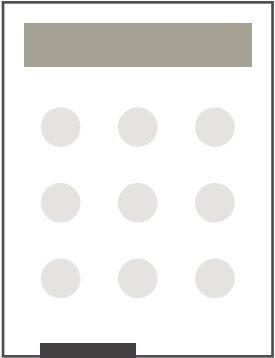
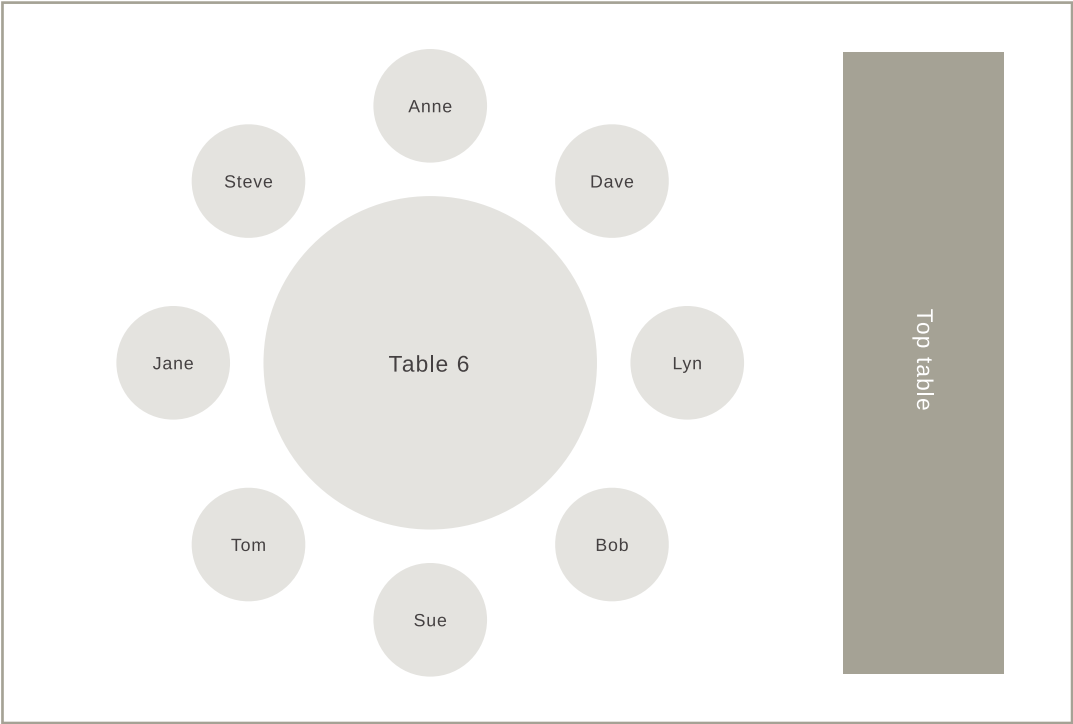
Planning the Placement of Guests

There is a maximum of 12 people per table.

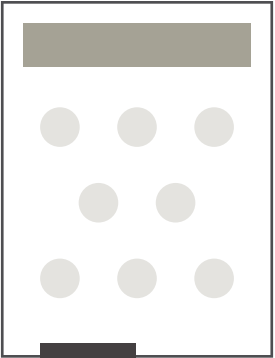
When placing your guests around the table please be mindful that some guests may have their back to you. We will set place cards out in a clock face with 12 o'clock being the top table, as shown below.

Table 6

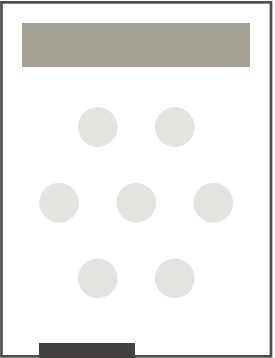
- Lyn
- Bob
- Sue
- Tom
- Jane
- Steve
- Anne
- Dave



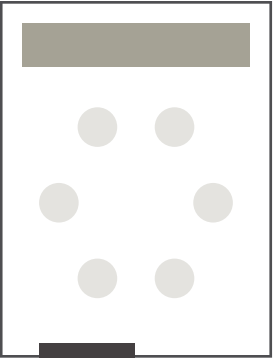
Long horizontal top table & 9 round tables



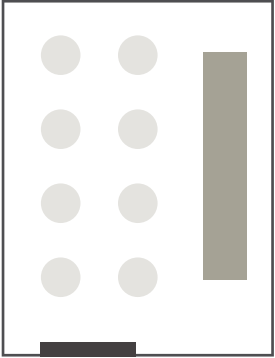
Long horizontal top table & 8 round tables



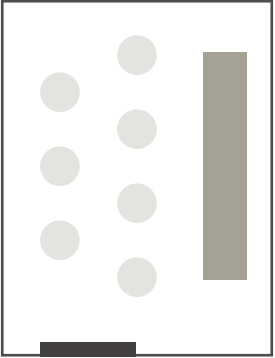
Long horizontal top table & 7 round tables



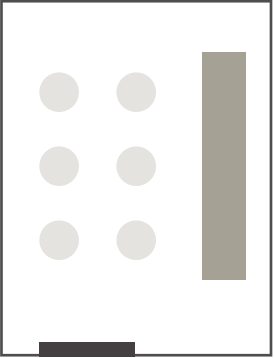
Long horizontal top table & 6 round tables



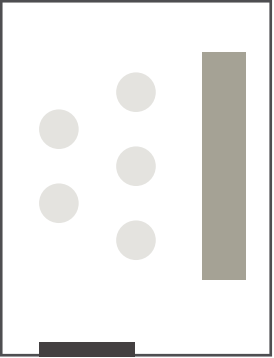
Long vertical top table & 8 round tables



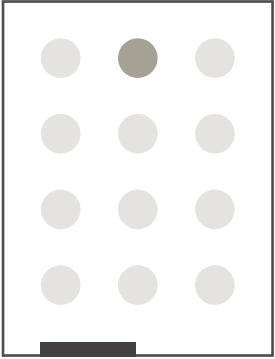
Long vertical top table & 7 round tables



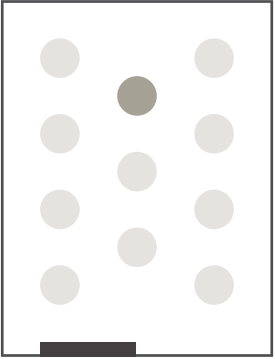
Long vertical top table & 6 round tables



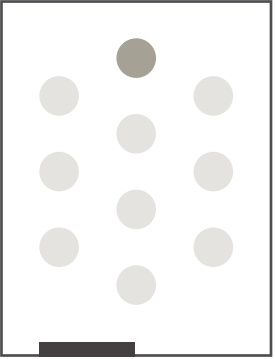
Long vertical top table & 5 round tables



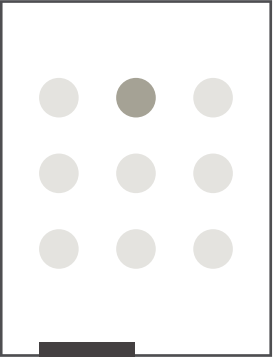
Round top table & 9 round tables



Round top table & 9 round tables



Round top table & 9 round tables



Round top table & 9 round tables



THE A TO Z OF YOUR WEDDING

A Allergies

Our kitchen regularly handles an array of ingredients so it is important to capture information about your guests and their allergies. We will ask you to provide the names of guests with each allergy, a guide to their severity, as well as identifying them on the table plan which you provide. Once we have this information, our team will be able to provide assistance with what dishes to serve to your guests with special dietaries.

B Bar

Our bar is stocked with a selection of beer, cider, wine, spirits and soft drinks. The bar can be open on an account set up by the Bride and Groom as well as cash/card payments. Last orders are called at 23.45, and the bar will close at midnight, unless you have paid until 1am.

C Cake

Wedding cakes can be delivered by your supplier on the morning of your wedding. To comply with our food regulations and to assist with providing information to guests with allergies on the evening, we do ask that whoever is supplying the cake send through a full list of ingredients approximately 2 weeks out from the day along with signage of a waiver form.

As part of our food safety policy, food left out at ambient temperature will be disposed of after two hours.

The cake must be collected the following morning to your wedding day as we cannot keep products for more than 24 hours.

Candles

Candles are permitted at our venue however we do not allow them in your civil ceremony. More couples are opting for effective LED candles as a solution for this.

Car Park

We are able to offer complimentary car parking onsite with a maximum capacity of 150 spaces.

Chairs

Milton Hill House offers banqueting chairs for your wedding day, please refer to our supplier page if you would like to have the Chiavari chairs for your special day. Chairs shown in the photos throughout the brochure are from Oxford Event Hire.

Christmas

If you are getting married in the lead up to or just after Christmas, please be aware there may be Christmas decorations up during your wedding. Enquire with our team for more information.

Confetti

You are welcome to use confetti, it is a wedding after all! We only ask that the confetti used is bio-degradable.

D Delivery

We will arrange a time with you in the days leading up to your Wedding day to deliver items for the day. We ask that all suppliers of fresh or perishable items including cake, flowers and balloons, deliver on the morning. Please ask your coordinator for the best time for them to arrive.

E Extra Equipment

We have 2 cake stands that you are welcome to use (14 inch round one & 21 inch square one) along with a cake knife, please indicate to your coordinator if you wish to use them.

F Favours

We have seen everything from personalised chocolates to key rings to donations. However, to comply with our licence, we do ask that no alcohol is given.

G Gifts & Cards

We recommend that you have a volunteered family / friend to take responsibility of the presents & cards on the day. Milton Hill House accepts no liability for any items left in the venue.

H Hanging Items

Due to Milton Hill House being a listed building, we are unfortunately unable to hang or attach anything to our walls or ceilings.

M Master of Ceremonies

You are welcome to nominate an MC for your wedding. Our Event Manager will support them with when to make announcements on the day. Alternatively, our Event Manager can also act as your MC on the day for announcements.

Menu

If you are looking for something different from our standard menus, our chefs are more than happy to discuss a bespoke wedding menu with you at your complementary menu tasting 6 months prior to your wedding day.

You can choose one starter, one main course & one dessert to offer to your guests on your wedding day. If you wish to give your guests a menu choice, a supplement of £2.00 per person will apply per choice. We recommend no more than three choices and we require them no later than 14 days prior to your wedding day. Any dietary requirements will be catered for at no extra cost.

Music

You are more than welcome to play music throughout your wedding day. We have aux cable connections throughout our rooms so using an iPod / iPad is perfect. We recommend having:

- 30 minutes worth of background music for your guests ceremony arrival
- 1 song for the bridal party entrance
- 3 songs for signing the registrar & photos
- 1 song walking back down the aisle as a married couple
- 2 hours worth of background music for your drinks reception
- 2 hours worth of background music for your wedding breakfast

We recommend you choose a guest to take responsibility of the music throughout your wedding day.

Music — Evening Band or DJ

You are welcome to organise a band or disco to play during your evening reception please let us know if you require any recommendations. All we ask for is a copy of their current public liability insurance (cover must be no less than £5,000,000) and PAT certificate before the wedding date and due to space and noise levels we ask the band to only consist of 5 members or less. Please note we do not allow Karaoke or smoke machines at the Milton Hill House. All music must end by midnight, unless you have paid until 1am.

Registrar

If you are having your ceremony at Milton Hill House, you will need to book the registrar directly with the Oxfordshire Register Office on 0345 2412 489.

There are allocated times for ceremonies which are released two years in advance.

Smoking

Smoking is permitted anywhere outside. Smoking or vaping is not permitted anywhere inside the venue.

Table Plan

We ask all couples to provide two table plans. The first is a table to display to your guests on the day. We have an easel to display your table plan along with table numbers and stands that can sit on each table.

The second table plan is a working copy for our team to set and serve your tables annotating any guests with special dietaries. See the Wedding Breakfast Layout section of this handbook for additional information on how to layout your room.

Although we do not provide name cards, we are more than happy to place them on the table for you, we just recommend that you group them in advance table by table.

Zzzzz

To keep the celebrations going all weekend we offer discounted rates to your guests to stay in our beautiful bedrooms. Depending on the size of your wedding and our availability we can reserve a number of rooms for your guests. Your guests can book one of our modern en-suite Double or Twin bedrooms in the Garden wing, or they can upgrade to one of our Premium bedrooms in the Manor House. Check in is from 2pm, and check out is 11am. The venue cannot guarantee any early check in requests.

Everything Else...

If there is anything we have missed, just ask! If you are thinking of something not covered in this handbook, please check with our team and we would be happy to provide the answers and guidance you need.





THE VENUES COLLECTION

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