

Civil Ceremonies

Say 'I do' in style at voco Oxford Spires

Cathedral Suite

Flooded with natural light, this modern space with its neutral colours can be broken down into 4 different sizes to suit your guest numbers. Holding up to 150 people for a ceremony, it is perfect for intimate and romantic ceremonies or more elaborate celebrations.

Cardinal Suite

Surrounded with floor to ceiling windows, this bright and airy space with its elegant features is perfect for exchanging your vows. Your ceremony will be seamless with direct access to the outdoor terrace for post ceremony photos, drinks and canapes.

Civil Ceremony Hire Pricing

2023: £550.00

2024: £600.00

The ceremony hire is inclusive of your selected ceremony suite, use of either our Red or Cream aisle runner and access to our music system to play your wedding ceremony music.

Your civil ceremony is a legal requirement and the registrar will require to speak directly with you both, prior to and on the morning of your wedding day. You will need to book your registers directly.

Registrar's Details

Oxfordshire Registry Office
1 Tidmarsh Lane
Oxford
OX1 1NS
Tel: 0345 241 2489

Tie the knot

Wedding Breakfast and Evening Reception Suite Hire

Wedding suite for your wedding breakfast & evening reception until midnight

Arrival Drink

Welcome glass to start your celebration of prosecco or elderflower sparkler

Canapés

Choice of 3 canapés for the welcome drinks reception

Wedding Breakfast

A delicious three course sit down meal followed by coffee & petit fours

Wine

Half a bottle of house wine per person

Toast Drink

A Glass of prosecco for the speeches

Table Dressing

White Linen & Napkins to dress the tables

Cake Stand & Knife

The Spires silver stand & knife

Toastmaster

A professional London guild toastmaster to announce the formalities

Evening Buffet

A choice of light bite options for your evening celebrations

(Upgraded menus also available, please speak to your co-ordinator regarding options and pricing)

Chair Covers with Sash or Hire of Chivari Chairs

Compliment your wedding design with beautiful seating

DJ and Disco for evening reception

Resident DJ until midnight for your evening celebration

Honeymoon Suite

Honeymoon suite on the night of the wedding

Wedding Team

A dedicated wedding team will offer guidance throughout the planning process.

Menu tasting for the wedding couple in the run up to the day.

Personal Banqueting Host on the day to ensure your day runs smoothly.

Enchanted

Wedding Breakfast and Evening Reception Suite Hire

Wedding suite for your wedding breakfast & evening reception until midnight

Arrival Drink

Welcome glass to start your celebration of Champagne or elderflower sparkler

Canapés

Choice of 5 canapés for the welcome drinks reception

Wedding Breakfast

A delicious three course choice menu sit down meal followed by coffee & petit fours*

Wine

Half a bottle of house wine per person

Toast Drink

A Glass of Champagne for the speeches

Table Dressing

White Linen & Napkins to dress the tables

Cake Stand & Knife

The Spires silver stand & knife

Toastmaster

A professional London guild toastmaster to announce the formalities

Evening Buffet

Choice between our Sizzling BBQ Menu or Mezze Platter

Chair Covers with Sash or Hire of Chivari Chairs

Compliment your wedding design with beautiful seating

DJ and Disco for evening reception

Resident DJ until midnight for your evening celebration

Honeymoon Suite

Honeymoon suite on the night of the wedding

Wedding Team

A dedicated wedding team will offer guidance throughout the planning process including a menu tasting for the wedding couple in the run up to the day

Package pricing*

Tie the knot package

£7,000.00

Based on 50 day guests and 100 evening guests

Additional day guests £126.00 per person

Additional evening guests £10.00 per person

Enchanted package

2023: £145.00 per person

2024: £155.00 per person

Based on a minimum of 50 guests

Additional evening guests £35.00 per person

Terms and conditions apply

Spring/Summer Menu

April to August wedding dates

Couple to choose set menu – choice menu upgrade available

Starters

- Smoked chicken and apple salad, Saffron crème fraiche (193 kcal)
- Smoked salmon, Horseradish Chantilly, lemon, caper berries, melba toast (385 kcal)
- Pressed duck, fruit chutney, Melba toast (355 kcal)
- Pork pate with mandarin jelly, spiced fruit chutney and toasted sour dough (548 kcal)
- Prawn cocktail, avocado, cherry tomato, keta caviar (441 kcal)
- Caprese salad, Buffalo mozzarella, sliced tomato & pesto dressing. (V) (244 kcal)
- Terrine of Mediterranean vegetable, Aioli & basil. (VE) (83 kcal)
- Piquillo pepper stuffed saffron quinoa salad, beetroot carpaccio. (VE) (398 kcal)

Main Course*

- Pancetta wrapped chicken, sweet potato mash, shallot & Thyme jus (211 kcal)
 - Confit duck leg, potato gratin, plum jus (616 kcal)
 - Herb crusted cod, crusted new potatoes, cauliflower puree (483 kcal)
 - Pan fried seabass, potato anna, saffron Beurre blanc (686 kcal)
 - Pressed lamb shoulder, Fondant potato, red cabbage puree, red wine jus (1,263 kcal)
 - Wild mushroom & English peas risotto (VE) (614 kcal)
 - Spinach and Ricotta cannelloni (V) (675 kcal)
 - Saffron baked cauliflower, sesame crusted tofu, Satay sauce (VE) (746 kcal)
- *all main courses come iwth seasonal vegetables

Dessert

- Mango & lime cheesecake, fresh mango (283 kcal)
- Raspberry Bakewell tart, clotted cream (182 kcal)
- Classic trifle, short bread (708 kcal)
- Peach posset, raspberry sorbet (602 kcal)
- White chocolate brulee, short bread (819 kcal)
- Vanilla Panna cotta with coconut milk, berries, fruit sauce. (VE) (277 kcal)
- Chocolate & Orange tart, Chocolate sauce (VE) (86 kcal)
- Apple & rhubarb crumble, custard (453 kcal)

All prices per person

Detailed specific dish information on allergens is available on request. Please advise us before ordering if you have any allergies. As allergens are present in our kitchen therefore we cannot guarantee that trace elements will not be found. Some dishes may be able to be modified to accommodate specific dietary requirements.

*Terms and conditions apply

Winter Menu

September to March wedding dates

Couple to choose set menu – choice menu upgrade available

Starters

Mushroom & tarragon soup. (V) (458 kcal)

Smoked Duck breast, pickle fennel & orange segment, winter dressing (403 kcal)

Ham hock terrine, Piccalilli, apple chutney, sourdough crisp (314 kcal)

Smoked mackerel pate, pickled cucumber, fennel jelly, sourdough croutons (515 kcal)

Beetroot cured salmon, Dill cream cheese, dark rye bread croutons (286 kcal)

Wild Mushroom bruschetta, toasted focaccia, Herb oil (VE) (324 kcal)

Goat cheese panna cotta, fig chutney, beetroot tuile (660 kcal)

Beetroot hummus, Pitta bread, olives (VE) (437 kcal)

Main Course*

Supreme of chicken, mashed potato, wild mushroom fricassée (680 kcal)

Roasted pork fillet, Fondant potato, savoy cabbage, garlic velouté (563 kcal)

Baked salmon fillet, citrus crusted new potato, Hollandaise sauce (559 kcal)

Pressed beef brisket, fondant Potato, Garlic & thyme jus (954 kcal)

Slow cooked feather blade of beef, mash potatoes, red wine jus (1,031 kcal)

Baked half aubergine stuffed ratatouille & vegan feta cheese. (VE) (629 kcal)

Caramelized onion & goat cheese tart, Parsley velouté. (V) (754 kcal)

Sauteed gnocchi, char grilled vegetable, & basil oil. (VE) (690 kcal)

*all main courses come iwth seasonal vegetables

Dessert

Chocolaté ganache, Berry compote (27 kcal)

Profiteroles, Crème pâtisserie, white & dark chocolaté sauce (370 kcal)

Lemon tart, Raspberry sorbet (341 kcal)

Carrot cake, Vegan Ice cream, raspberry couli (VE) (441 kcal)

Apple & cinnamon, crumble., custard (453 kcal)

Sticky toffee pudding, warm vanilla ice cream (631 kcal)

Vanilla cheesecake, fruit compote (346 kcal)

Poached pear, mango sorbet (VE) (303 kcal)

All prices per person

Detailed specific dish information on allergens is available on request. Please advise us before ordering if you have any allergies. As allergens are present in our kitchen therefore we cannot guarantee that trace elements will not be found. Some dishes may be able to be modified to accommodate specific dietary requirements.

Personal Touches

Canapés

Chicken liver parfait, Melba toast, red onion marmalade

Smoked salmon & guacamole roulade

Red pepper & goats cheese crostini (v)

Broccoli & Oxford blue en croute (v)

Parma ham & olive skewer

Beef & horseradish Yorkshire pudding

Cherry tomato cups, guacamole (v)

Marinated chicken skewers

Drink Upgrades

Second glass of arrival drink per person

Champagne for toast drink per person

Wine upgrades for wedding breakfast

Choice Menu £5.00 upgrade supplement per person

Offer your guests a choice from 3 starters, 3 mains and 3 desserts from our Wedding Breakfast Menu

(Menu choices to be confirmed with final details 4 weeks prior to the wedding date)

Evening Reception

Light Bites Menu

Selection of rolls | fried egg | bacon | sausage | vegetarian sausage (v) served with chips

Traditional Buffet Menu

Assorted Sandwiches
Mixed Vol-au-vents
Sausage rolls with pickle

Pitta breads with roasted vegetables and mint yoghurt

Plaice goujons with tartare sauce

Pizza with assorted toppings

Vegetable spring rolls and samosas

Mini meatballs with mustard sauce

Breaded mushrooms with garlic mayonnaise

BBQ chicken wings

Terrace Barbeques

Angus beef burgers, classic buns & garnish

American style hot dogs, hot dog rolls

Marinated chicken strips

Mushroom, pepper, onion, tomato, courgette kebabs (v)

Moroccan cous cous | Lemon & lentil salad | Quinoa | Pasta salad | Hummus

Lettuce | Tomato | Sliced cheese | Coleslaw | Potato salad | Caramelized onion

Tomato ketchup | Barbeque sauce | American mustard | Mayonnaise

Mezze Platters

Cheeses | Breads | Pickles | Chutney | Pork pies | Cold meats | Olives and Dips | Fruit Platters | Pasta salad | Hummus | Moroccan cous cous

Accommodation

With 181 stylish rooms to choose from, you and your guests will feel right at home at voco Oxford Spires.

We can offer wedding preferential rates for 14 standard rooms for your guests stay:

Double Rooms £180.00 per double occupancy | per night B&B

Single Rooms £180.00 per single occupancy | per night B&B

As a resident of voco Oxford Spires, you will have access to our heated indoor pool, spa, sauna and steam room. We also have an onsite therapist who can offer health and beauty treatments so you can really spoil yourself. *

There is no substitute for seeing the venue first-hand and we would like to take this opportunity to invite you at your convenience for a personal consultation to discuss your plans and ideas.

Contact our Wedding Team directly to book your appointment.
spires.weddings@ihg.com

Terms and conditions

Minimum Spend Requirements

We ask for a minimum number of 50-day adults. This is based on adults that are attending the day and evening (including the wedding breakfast). If you are looking to have less guests than this minimum requirement, a small supplement cost may be applicable.

Payment Schedule

To book and confirm your wedding with voco Oxford Spires, we will require a signed contract between both the couple and the hotel. This contract will state all agreements of your wedding including your minimum numbers and function spaces booked. After this, a non-refundable and non-transferable deposit of £1000.00 is required.

Initial Deposit = £1000.00

3 months prior to wedding date = 50% of remaining minimum spend illustrating on your contract

4 weeks prior to wedding date = Final balance plus any extras

Accommodation Notes

Unless otherwise agreed, 14 x standard bedrooms will be placed on an allocation basis for your guests at a preferential rate of £180.00 inclusive of bed and breakfast. It is up to guests to call the hotel directly on 01865 324324 to book these bedrooms themselves. They will need to state the date of the wedding and the name of the couple, your wedding coordinator can also give you a code to quote.

A credit/debit card will be required to secure these bedrooms. Cancellation is free of charge right up until 2pm the day prior to arrival. Any unsold bedrooms from the above allocation will be released back into the system 6 weeks prior to the wedding.

Additional Notes

It is the responsibility of the couple to book and pay the registrars directly if booking a civil ceremony at the hotel, please contact the Oxfordshire Registry Office to book your legal ceremony

Historic Wedding Traditions, Etiquette and Duties

Through the years many historic elements of weddings have been adapted or even dropped as newer trends emerge and couples create less formal but still beautiful wedding days.

Below we have gathered some old timey wedding origins for your interest.

The Top Table

Etiquette dictates that the Top Table has a set "Seating Format", as illustrated below. However, the remaining relatives and friend are normally seated as you desire, with close relatives nearer the top table.

Bridesmaid	Grooms Mother	Bride's Father	Bride	Groom	Brides Mother	Grooms Father	Chief Bridesmaid	Bestman
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Cake Cutting

Traditionally, prior to the dessert service, the toastmaster will announce the cutting of the cake which will be served with the toast drink ready for the speeches. However, couples these days often choose to change the order of proceedings with the cake cutting taking place prior to the first dance and served with the evening buffet.

Traditional Toasts

To the Bride and Groom: This toast is usually proposed by the father of the Bride, close relative, or friend of the family

To the Bridesmaids: This toast is usually proposed by the Groom following his response to the first toast.

Response to the Groom: This toast is usually proposed by the Best Man, whilst congratulating the happy couple. He may also go onto read good wishes from absent family and friends