

Civil Ceremonies

Say 'I do' in style at voco Oxford Thames.

RIVERSIDE GAZEBO

Make the most of our idyllic River Thames location with an outdoor ceremony at our Riverside Gazebo. Here elegant white chairs and a pretty gazebo sit wonderfully within the natural landscape.

LITTLE BARN

Filled with rustic charm, our Little Barn offers an enchanting space for your celebrations. Exposed brickwork and wooden beams create a more traditional setting for your ceremony.

This space hosts 100 guests for a wedding ceremony.

THE BARGE

An unusual yet magical setting for more intimate ceremonies of up to 30 guests. Take to the water and say your vows aboard Saint John's College Barge. As the dappled light filters through the trees to the pretty boat below, you'll know this is a wedding day unlike any other.

KENNINGTON ROOM

Enjoy views across our grounds and the River Thames from the Kennington Room. Simple yet elegant, this room creates the backdrop for any wedding scheme, hosting up to 100 for a ceremony.

CIVIL CEREMONY HIRE PRICING

Riverside gazebo with indoor backup - £650

Indoor only civil ceremony option - £500



Gold Package

HIRE OF THE WEDDING BREAKFAST SUITE & PRIVATE BAR

Exclusive use of the Wedding Breakfast & Evening Party event spaces

PROSECCO ARRIVAL

Welcome glass of Prosecco or Elderflower Sparkler

3 COURSE WEDDING MENU

Choose a delicious 3 course meal including tea, coffee & petit fours

WINE WITH DINNER

2 glasses of wine per person to accompany the meal

PROSECCO TO TOAST

Raise a glass to the newlyweds during the speeches

CHAIR COVERS WITH SASHES OR CHIAVARI CHAIRS

Complement your wedding design with beautiful chairs

WHITE TABLE LINEN AND NAPKINS

A classic and crisp room setup

PROFESSIONAL TOASTMASTER

To coordinate your guest's movements and make important announcements

PA SYSTEM

Hand held microphone and speaker for speeches and back-ground music

EVENING BUFFET

Enjoy egg and bacon baps for the evening

DANCEFLOOR

Dance the night away on our custom-made dancefloor

HONEYMOON SUITE ON THE WEDDING NIGHT

End your wedding day in style with our honeymoon suite

DEDICATED WEDDING TEAM

Rest assured our wedding team will offer advice and guidance through the planning process

PRICING (PER PERSON)	2021	2022	2023
JAN, FEB & NOV	£108	£113	£118
MAR, OCT, DEC	£110	£115	£120
APR - SEPT	£113	£118	£123
Evening only guests - £7.00pp			

10% DISCOUNT ON OUR PACKAGE PRICES
FOR FRIDAY

15% DISCOUNT ON OUR PACKAGE PRICES
FOR SUNDAY

Excludes bank holiday Sundays and is subject to T&C's



Platinum Package

HIRE OF THE WEDDING BREAKFAST SUITE & PRIVATE BAR

Exclusive use of the Wedding Breakfast & Evening Party event spaces

CHAMPAGNE ARRIVAL

Welcome glass of Champagne or Elderflower Sparkler

CANAPES

3 delicious canapes to enjoy with your champagne

4 COURSE WEDDING MENU

Choose a delicious 4 course meal including tea, coffee & petit fours

WINE WITH DINNER

2 glasses of wine per person to accompany the meal

CHAMPAGNE TO TOAST

Raise a glass to the newlyweds during the speeches

CHAIR COVERS WITH SASHES OR CHIAVARI CHAIRS

Complement your wedding design with beautiful chairs

WHITE TABLE LINEN AND NAPKINS

A classic and crisp room setup

PROFESSIONAL TOASTMASTER

To coordinate your guest's movements and make important announcements

PA SYSTEM

Hand held microphone and speaker for speeches and back-ground music

EVENING BUFFET

Enjoy a traditional finger buffet for the evening

DANCEFLOOR

Dance the night away on our custom-made dancefloor

PAMPER & PREPARE AT THE LEISURE CLUB

Use of the sauna, steam room, spa pool, swimming pool & gym 1 month prior to your big day

HONEYMOON SUITE ON THE WEDDING NIGHT

End your wedding day in style with our honeymoon suite

2 ADDITIONAL BEDROOMS

On a bed and breakfast basis for you to treat your VIP's

DEDICATED WEDDING TEAM

Rest assured our wedding team will offer advice and guidance through the planning process

PRICING (PER PERSON)	2021	2022	2023
JAN, FEB & NOV	£128	£133	£138
MAR, OCT, DEC	£130	£135	£140
APR - SEPT	£134	£139	£144
Evening only guests - £19.95pp			

10% DISCOUNT ON OUR PACKAGE PRICES
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Canapes Menu

Hot Canapes

Mini Yorkshire pudding with beef
Goats cheese arancini
Butternut squash soup shots with crispy pancetta soldiers
Beef and mozzarella meatballs
Mini duck and ginger spring rolls

Cold Canapes

Horseradish blinis with buttered beetroot and smoked mackerel
Beetroot and goats cheese cups
Mini tomato and baby basil bruschetta
Cupcake filled with hummus and baby coriander

The Platinum package includes your choice of
3 canapes.

A selection of 3 canapes - £6.95 per person

A selection of 5 canapes - £8.95 per person



Wedding Breakfast Menu

Amuse Bouche

(£4.95 supplement per person)

GOATS CHEESE CIABATTA

Goats cheese with ciabatta crisp and onion chutney

ITALIAN BRUSCHETTA

with red onion, tomato, basil and garlic topped with pesto

AUBERGINE BABA GHANOUSH

on toasted bread with cherry vine tomato, tahini and lime jus

Starter

PULLED PORK PATE

with mandarin jelly, fruit chutney and toasted sourdough bread

HOISIN DUCK

with stir fried vegetables, Chinese pancake and baby coriander

SMOKED FILLET OF MACKEREL

with dressed rocket, capers and cherry tomato salsa

GOATS CHEESE CRÈME BRULÉE

with beetroot sorbet, red veined sorrel and rapeseed oil

GRASS-FED BEEF SALAD

with horseradish panna cotta, breakfast radish, coriander and lime oil

(£5.95 supplement per person)

SEARED SCALLOPS

with prosciutto crisp, cauliflower puree and samphire

(£9.95 supplement per person)

Sorbet

(£3.95 supplement per person)

APPLE

Deliciously fresh

RASPBERRY

Delightfully fruity

MANGO AND LIME

Wonderfully refreshing

Main Course

GRILLED LOIN OF ATLANTIC COD

with crushed potatoes, parsley veloute and seasonal vegetables

CORN-FED CHICKEN

with wild mushrooms, truffle mashed potato and jus

CONFIT DUCK LEG

with black cherries, potato gratin, seasonal vegetables and jus

BRIE, WILD MUSHROOM AND SPINACH WELLINGTON

with rocket veloute and seasonal vegetables

TRADITIONAL BEEF WELLINGTON

with red wine sauce, baby potatoes and baby vegetables

(£15.00 supplement per person)

RACK OF ENGLISH LAMB

with minted peas, roast potatoes, Chantenay carrots and broccoli

(£9.95 supplement per person)

Dessert

TRADITIONAL LEMON TART

with lemon, lime reduction and crème fraîche

DUO OF POSSETS

Raspberry and peach, raspberry sorbet

RHUBARB AND APPLE CRUMBLE

with custard and lemon balm

MANGO AND LIME CHEESECAKE

with fresh mango and lemon balm

VALRHONA CHOCOLATE FONDANT

with Madagascar vanilla ice cream and fresh strawberries

(£4.95 supplement per person)

MILLE FEUILLE

with crème patissiere, fresh cream and raspberries

(£2.95 supplement per person)

Cheese

PLATTER PER TABLE OF 8-10

Brie, Stilton and Cheddar, served with celery, grapes and a selection of biscuits

(£47.00 per platter)

Tea, coffee and petit fours

The gold package includes a 3 course wedding breakfast menu – starter, main, dessert.

The platinum package includes a 4 course wedding breakfast menu – starter, main, dessert, with your choice of amuse bouche or sorbet.



Vegetarian Menu

Starter

CONFIT BEETROOT AND CARAMELISED GOATS CHEESE

with mini Yorkshire pudding and raspberry dressing

PEARLS OF HONEYDEW MELON

with confit apricot and citrus dressing

TERRINE OF MEDITERRANEAN VEGETABLES

with aioli and baby basil

TOMATO AND BUFFELO MOZZARELLA SALAD

topped with pesto dressing

WILD MUSHROOM BRUSCHETTA

with herb oil

Main Course

CANNELLONI

stuffed with spinach and ricotta

BAKED PARMIGIANA

with layers of grilled aubergine, tomato sauce and mozzarella

LASAGNE

with baked Mediterranean vegetables

RISOTTO

with wild mushrooms

BAKED HALF AUBERGINE

filled with ratatouille

Dessert

CHOCOLATE GANACHE

with black cherry and a quenelle of Chantilly cream

MANGO CHEESECAKE

with blueberry sauce

DECONSTRUCTED ETON MESS

only available April-September

HONEY AND GINGER PANNA COTTA

with rhubarb compote

FRESH FRUIT SALAD

Tea, coffee and petit fours

We are happy to cater to any dietary requirement, please discuss with your wedding coordinator for more information.



Children's Menu

Starter

Fresh seasonal soup with crusty bread
Garlic bread slices with or without cheese
Grilled pitta bread and vegetable sticks with creamy hummus

Main Course

Pasta with fresh tomato sauce topped with melting cheddar
Roast chicken, potatoes, vegetables, Yorkshire pudding and gravy
Juicy pork sausages and mash with either baked beans or peas and gravy
Stir fried salmon with rice and warm fajita

Dessert

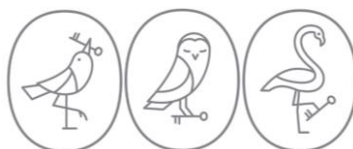
Fresh fruit salad
Banana split
Bowl of ice cream (vanilla, strawberry or chocolate)

Drinks

Glass of fruit juice
Homemade fruit smoothie
Semi-skimmed milk

Children under 4 – Complimentary

Children aged 5-12yrs - £18.50pp



Evening Delights

Traditional Finger Buffet

(Choose 6 items or add more options for £1.95 per item, per person)

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

Evening Snacks

(Choose one from the following, served with chips, accompanying sauces and relishes)

Hot dogs
Burgers
Pizza
Mini battered fish

Sizzling BBQ Menu

Flame grilled beef burger
Pork and leek sausage
Coriander chicken breast
Green leaf salad
Tomato, basil and red onion salad
Jacket potato
Coleslaw
Corn on the cob

Mezze Platter

A selection of continental meats and cheeses
Mixed breads
Olives and dips
Fruit platters

Hog Roast

(Based on a minimum of 100 guests)

Spit roasted pig
Apple sauce and stuffing
Bread rolls
Potato salad, coleslaw and chef's salad selection

Traditional Finger Buffet - £19.95pp
Evening Snacks - £17.50pp
Sizzling BBQ Menu - £26.95pp
Mezze Platters - £16.00pp
Hog Roast - £21.95pp

