



THE ROYAL OAK

# Weddings At The Royal Oak

## Long Whatton

The Royal Oak offers an intimate venue for your special day, specialising in smaller guest numbers delivering fantastic food and service. Our team have a wealth of experience in hosting weddings at The Royal Oak and venues across the midlands. We have a wedding and events co-ordinator who will help plan and host your wedding celebration.

## Your Big Day

We offer exclusive use of The Royal Oak from 12:00pm - 5:30pm followed by private use of the Garden Room until midnight. We recommend an early ceremony so you can make the most of your time with family and friends.

We can welcome your guests with a drinks reception and nibbles, if desired, in the bar or garden. We can accommodate a maximum of 56 guests in the pub, split over two areas with 24 guests in our dining room and 32 guests in our bar dining area. All seated at beautifully set linen clothed tables. Minimum guest number of 30 people required.

To ensure everyone is gathered in one space, there is an option to do speeches before or after the meal in the Garden Room. We will aim to start serving your wedding breakfast by 3pm, giving plenty of time to enjoy your meal.

Once finished, the Garden Room is where the party starts! It features a full bar with seasonal cocktail menu, fun evening food options and space for a DJ or band. When the party is finished, we have twelve 4-star gold hotel rooms for you to relax in.

If you have a smaller number of guests, there is an option to just use the Garden Room for the whole day for a meal followed by the evening celebrations.



# Wedding Day Charges

Venue Hire for the pub & Garden Room (includes service charge) - £1000

Nibbles - £8 per person

Wedding Breakfast - £48 per person

Evening Food - Choice of menu options

12 Hotel Rooms (including breakfast) - £135 per room



# The Food & Drink

All of our menus are created from fresh produce sourced from local suppliers. We change our menus with the seasons and offer wedding couples dishes we have on the menu at the time of the wedding. This enables us to keep the food seasonal, the price lower and offer more options to your guests. The menu will be available in plenty of time to send out to your guests and rest assured, if there is something different or specific you have in mind, our kitchen team will be happy to create this.

We can also create sharing platters for the whole table to graze or a selection of pub classics. We offer a choice of two starters, two main courses and two desserts for guests to pre-order. We also offer a third option for dietary requirements such as vegetarian or vegan guests.

## Sample Menu

### Starters

- Chicken liver parfait with a caramelised red onion jam and toasted brioche bread
- Pulled pork & pea arancini balls, served with a smoked cheddar sauce and topped with crispy leeks
- Pressed ham hock terrine, homemade piccalilli with toasted ciabatta
- Hot smoked mackerel & crab tian, horseradish potato salad with baby pea shoots & beetroot dressing
- Thai crab cakes with a mango, lime & coriander salsa and homemade sweet chilli
- Caprese salad of heritage tomatoes, buffalo mozzarella, basil & balsamic reduction (V)
- Red onion, fig and goat's cheese tart with herb salad and pickled walnuts (V)

### TABLE SHARING PLATTERS

- Whole Camembert studded with roast garlic & rosemary, cooked in the box and served with red onion jam and rustic bread
- Antipasto Board - Parma ham, salami & warm chorizo cooked in honey & red wine, mixed olives, feta, sun blushed tomatoes, hummus, tzatziki and warm bread



## Main Courses

- Sous vide garlic and thyme chicken, pan roasted, purple sprouting broccoli, chorizo and white bean cassoulet
- Confit of duck leg on a tomato, chorizo and mixed bean cassoulet, with roasted savoy cabbage heart
- Slow roasted belly of pork, roasted garlic mash, charred tenderstem broccoli, cider and sage jus
- Slow cooked beef short rib, parmesan mash, buttered kale, red wine and thyme jus
- Chicken supreme, dauphinoise potato, charred leeks, chicken and peppercorn jus
- English rump of lamb roasted with rosemary & garlic, dauphinoise potatoes, tenderstem broccoli and a red wine and shallot sauce (supplement)
- Pan seared seabass fillet on a seafood risotto with chargrilled asparagus and herb dressing
- Pan seared hake, parmesan cream foam, saffron parmentier potatoes, charred leeks
- Butternut squash wellington, mushroom duxelles, roasted new potatoes, spring cabbage, thyme infused white wine cream sauce (V)
- Rigatoni pasta with roasted cauliflower, crispy capers, chilli, lemon, finished with parsley and pecorino (V)

## Desserts

- Chocolate brownie, hazelnut ice cream, honeycomb, chocolate sauce
- Lemon posset topped with fresh raspberries with homemade shortbread
- Chocolate & Cointreau pot with strawberries and clotted cream
- Strawberries & cream Eton mess
- White chocolate & passion fruit cheesecake, orange sorbet, passion fruit coulis & white chocolate crumb Tarte au citron with Chantilly cream Crème brulee and homemade shortbread
- Sticky toffee pudding, vanilla ice cream, toffee sauce
- Table Sharing Cheeseboard Selection of English cheeses with crackers, celery, grapes and homemade red onion chutney

# Drinks Packages

## - Drinks Package 1 -

Reception Drink - Pimms & Lemonade | Mimosa | Prosecco | Kir Royal | Passion Fruit Punch

Glass of House Wine (175ml)

Prosecco Toast Drink

£21 per person

## - Drinks Package 2 -

Reception Drink - Pimms & Lemonade | Mimosa | Prosecco | Kir Royal | Passion Fruit Punch

1/2 Bottle of House Wine

Prosecco Toast Drink

£26 per person

## Individually Priced Drinks

The bar will be open throughout the day to let your guests purchase their own drinks or you can put a set amount behind the bar or pick up the whole tab!







## **EVENING FOOD OPTIONS**

### **HOT BUFFET MENU**

This will be served on a long table with guests helping themselves.

One Option £14 per person

Two Options £16 per person

Three Options £18 per person

For one option we cater for 100% of guests, for two & three options we charge more as we cook an extra 20% of food

### **CURRY - Served with steamed rice**

- Indian - Chicken tikka style curry
- Thai - Thai green chicken curry

### **PASTA - Served with garlic breads and mixed salad**

- Lasagne
- Puttanesca penne pasta bake
- Rigatoni bolognaise
- Mac N Cheese with herb & parmesan crumb

### **CLASSICS**

- Beef bourguignon with mashed potato
- Pulled brisket of beef chilli con carne with rice
- Moroccan spiced chicken tagine with cumin flavoured cous cous
- Sausages with mashed potatoes and a red wine & onion gravy
- Chicken chasseur with crushed new potatoes & spring onion

Add bowls of fries for £3 per person

## **BUILD YOUR OWN**

Our build your own menu is a party favourite! We set out a buffet table with one of the options below. Your guests then help themselves and build their own

### **TACO BAR**

- Mexican flavoured beef brisket chilli
- Pulled BBQ chicken
- Vegetarian fajitas (upon request for vegetarian option)
- Taco shells, tortilla wraps, guacamole, sour cream, salsa, salad, cheese
- Cajun fries

**£14 Per Person**

### **PULLED PORK BURGERS**

- BBQ pulled pork
- Slaw & pickles
- Brioche buns
- Fries

**£14 Per Person**

## **Grazing Table Buffet**

A mix of cold and warm buffet items for guests to graze

- Antipasto platter - Cured meats, olives & chorizo in red wine & honey glaze
- Kitchen breads with hummus
- Sausage & fennel seed sausage roll
- Tomato, basil & mozzarella toasted on open ciabatta
- Meatballs in a rich tomato ragu topped with grilled Parmesan
- Goats cheese & caramelised red onion tarts
- Roasted new potatoes in rosemary & rock salt Greek salad -
- Tomato, cucumber, olives, feta, red onion & herb dressing
- Red cabbage coleslaw
- Add - Cheese platter with celery, grapes & biscuits £5 pp

**£20 Per Person**

## **Mini Dessert Bites**

Add to any menu. Served to the table or on the buffet

- Chocolate brownie squares
- Cream filled profiteroles dipped in chocolate sauce
- Mini lemon tarts
- Passionfruit cheesecake

**£7 Per Person**



# FAQ'S

Unfortunately, we do not currently have a licence to hold a wedding ceremony, however, we have had couples use the Garden Room for a personal ceremony with a celebrant.

The pub and dining room is open to the public for evening service from 5.30pm.

We will require a pre-order for guest menu choices. We have a simple online system that makes this very easy for guests to complete. We recommend asking your guests for any dietary requirements when sending out invites.

Our events co-ordinator will happily show you the venue and discuss requirements. We can provisionally reserve a date for 7 days before requiring a 25% deposit to confirm. You will be invited for a further meeting 12 weeks prior to your wedding to discuss the finer points where we will require the balance to be paid in full.

In the week leading up to the wedding we will meet to take table/room decorations and discuss any last-minute details.

## The Legal Bits

Nobody likes a party pooper, but we do have some terms and conditions set out below:

We require wedding parties to take all 12 hotel rooms (can be paid individually by guests).

The dining areas can be decorated on the day from 12pm or items can be left with our team to do this for you. The Garden Room can be decorated the day before.

Due to the main pub and dining room being open in the evening, we require all guests to move into the Garden Room for 5:30pm to allow our team to get set up.

To comply with our licence, we have strict rules for last drinks orders at 11:30pm with music turned off by 11:45pm and guests departed by midnight.