

# WEDDINGS

## 2013 PACKAGES

### **A PERSONAL MESSAGE FROM GREG HEATH – PROPRIETOR**

*Thank you for considering The Gallery at Rye Hill as a venue for your Wedding Reception.*

*Whilst this brochure will give you an insight into what Rye Hill can provide, there is no better way to appreciate the flexibility of what we offer than by actually viewing the venue for yourself.*

*As soon as you enter the drive, you will understand why Rye Hill is one of the most popular venues in the county for weddings and other functions.*

*If you would like to make an appointment to view The Gallery, please do not hesitate to contact me.*

*The perfect dream wedding is no accident.  
We aim to exceed your expectations in every way.*



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# VENUE CHARGES

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### THE GALLERY

#### **Saturday venue charge:**

January-March inclusive plus October and November £480

April and May £690

June-September inclusive and December £840



#### **Sunday-Friday venue charge:**

January-March inclusive plus October and November £420

April and May £540

June-September inclusive and December £690



#### **Included in the venue hire charge:**

The venue from 8am until 1am on a sole wedding basis

Your personal wedding co-ordinator available to meet at your leisure

Master of ceremonies on the Big Day

Hire of all tables, chairs, tableware, staff, white linen and equipment  
(excluding chair covers)

Decorated Golf Buggy to use with your photographer

Menu tasting for up to four people

Use of our garden area for photography and drinks reception

Use of our music and PA system

Up to two table plan easels

Supply & preparation of a table plan, your placecards and menus

Use of a cake table, stand and cake knife



#### **Civil Ceremony**

There is a small facility fee of £100.00 Sunday-Friday, £240.00 Saturdays

**Prices also available for an evening reception 6pm-1am**

All prices are inclusive of VAT at 20%

# WINES & BEVERAGES

## 2013 PACKAGES

### THE GALLERY DRINKS PACKAGES

#### **Option A – £13.80**

A glass of Pimms or sparkling wine Bucks Fizz & soft drinks  
A glass of house wine served with your chosen meal  
A glass of Prosecco to toast  
Jugs of iced water



#### **Option B – £16.80**

A glass of Pimms or sparkling wine Bucks Fizz & soft drinks  
Two glasses of house wine served with your chosen meal  
A glass of Prosecco to toast  
Jugs of iced water



#### **Option C – £19.80**

A glass of Pimms or sparkling wine Bucks Fizz & soft drinks  
Two glasses of house wine served with your chosen meal  
A glass of Champagne to toast  
Jugs of iced water



#### **Option D – £24.00**

A glass of Pimms or Kir Royale & soft drinks  
Two glasses of house wine served with your chosen meal  
A glass of Champagne to toast  
Chilled still & sparkling mineral water

All prices are inclusive of VAT at 20%

# CANAPÉ MENU

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### THE GALLERY CANAPÉ MENU

#### Warm

Mini Yorkshires with rare roast beef and creamed fresh horseradish  
Bibury trout fishcakes with homemade tartare  
Asparagus spears in hollandaise  
Spiced skewered chicken  
Oxford blue tartlets



#### Cold

Smoked salmon on blinis  
Chicken liver pate on toast  
Chilled minted cucumber soup  
Oxford blue and celery  
Onion marmalade and parmesan crostini

**£2.10 per portion**

*a portion is two pieces of a menu item*

All prices are inclusive of VAT at 20%

# MENUS

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### THE GALLERY MENU

**This is a sample and other menus are available on request**

The Rye Hill classic prawn cocktail martini topped with a smoky pink sauce

Trio of melon served with a summer berry jelly

Mozzarella, tomato and basil salad on rocket leaves



Pan fried breast of chicken with a red wine sauce and herb crushed potatoes

Roast topside of beef, Yorkshire pudding, red wine gravy and roasted potatoes

Roast loin of pork served with an apple cider gravy and roast potatoes

Fillet of salmon with a lemon hollandaise and new potatoes

Sun dried tomato and pecorino cheese risotto dressed with rocket leaves

*all the above served with seasonal vegetables*



Summer fruit syllabub with homemade biscuits

Homemade profiteroles marinated strawberries & warm chocolate

Classic glazed lemon tart served with a raspberry salad



Alliance rainforest coffee, infusions and truffled chocolates

***£34.80 per person***

All prices are inclusive of VAT at 20%

# BUFFET MENUS

## 2013 PACKAGES

### THE GALLERY EVENING BUFFET MENUS

#### Evening finger food – £15.00 per person

##### Served Cold

Assorted filled bridge rolls  
Bibury smoked trout & horseradish on 'toast'  
Oxford blue cheese straws  
Wykham farm asparagus

##### Served Warm

Sticky chipolata sausages  
Assorted savoury tartlets  
Spiced chicken wings  
Filo wrapped king prawns with sweet chilli sauce

##### Sweet Things

Assorted dessert canapés & fruit tarts



#### Evening cheese and pate display – £12.00 per person

Somerset Brie • English Cheddar • Oxford Blue  
Homemade chicken liver pate • Hummus  
*Served with crispy breads, cheese biscuits, apples and celery*



#### Evening Hog Roast – £1080 (up to 120 persons)

Spit roasted Oxfordshire porker  
Served with assorted salads, floured baps and an apple and sultana sauce



#### The Hill's Butties £4.20

Finest smoked back bacon and best local pork sausages served  
in a floured bap, with ketchup and brown sauce!

All prices are inclusive of VAT at 20%