
Wedding
Brochure
2025





Our Venue

The Saracens Head Hotel is a historic hotel, where King Charles III spent his last night before he was beheaded for treason

Draped in history the Saracens Head has four private rooms that can be hired out for weddings. Each area is unique and offers a different experience in each.

We have been planning and coordinating weddings for hundreds of years, and pride ourselves on offering a personal experience to all our couples and their guests.

Our packages are set out clearly, which we believe is a good starting point for you as you begin your wedding planning journey.

However, we are flexible and would love to talk to you about any ideas you may want to include.

The hotel has 27 en-suite bedrooms including the King Charles Suite which houses the original wall paintings dating back hundreds of years.

We look forward to creating a unique and personal wedding that reflects your personal taste.





Our Spaces

The Bramley Room

A private dining room seating up to 12 guests, perfect for dinner the night before.

POA

The King Charles Lounge

A comfy lounge perfect for Post ceremony drinks and canapes. Or an informal buffet of up to 20 guests

POA





Our Spaces

The King Charles Restaurant

Our main restaurant seating up to 45 guests.

From £500

Minster Suite

Our largest function room, which can seat up to 100 guests, or 150 for an evening reception. Includes its own private bar and dancefloor

Monday to Thursday - £1500

Fridays & Sundays - £2000

Saturdays - £2500

We also offer exclusive hire of the entire hotel - POA



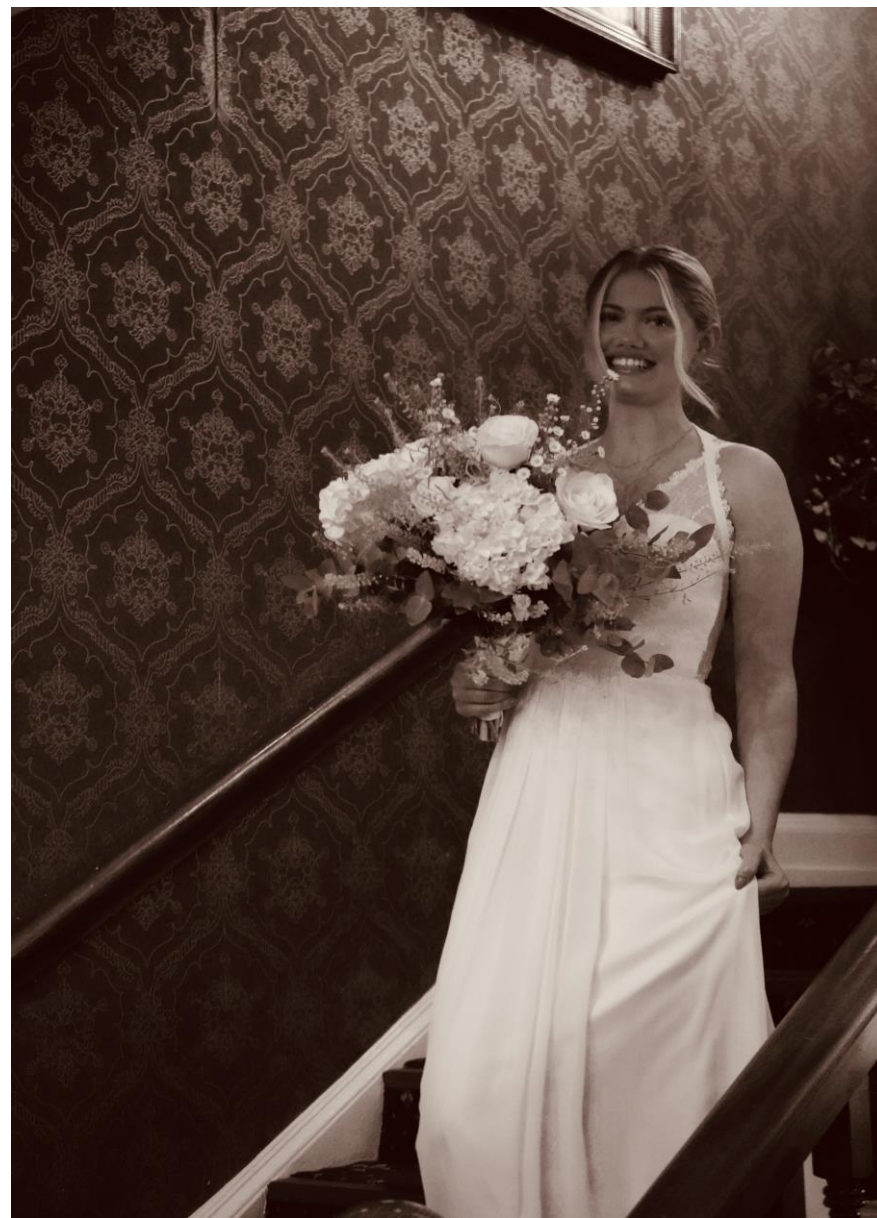


Our Packages

Our wedding packages have been carefully tailored by our in-house wedding manager who will work closely with you to ensure your wedding is unique to you.

We will ensure that every detail is taken care of, so you can enjoy your perfect dream wedding day!

All our packages include white clothed tables, your choice of round or long tables, cutlery, crockery and glassware.





Oak Package

£75 per person

Dedicated wedding manager to liaise with throughout the planning process.

On the day coordinator to ensure everything runs smoothly

Arrival drink per person choice of sparkling prosecco or bottled beer on arrival

Half a bottle of wine per person for wedding breakfast meal

Glass of sparkling prosecco for toasts

3 Course Wedding Breakfast (choose from; canapes/start/main/dessert)

Tea, & coffee station

1 Night accommodation including breakfast.





Saracens Head Package

£80 per person

Dedicated wedding manager to liaise with throughout the planning process.

On the day coordinator to ensure everything runs smoothly

Arrival drink per person choice of sparkling prosecco or bottled beer on arrival

Half a bottle of wine per person

Glass of sparkling prosecco for toasts

3 Course Wedding Breakfast (choose from; canapes/start/main/dessert)

Tea & coffee station

Evening cheese board or bacon & chip butties

1 Night accommodation including breakfast.





King Charles Package

£95 per person

Dedicated wedding manager to liaise with throughout the planning process.

On the day coordinator to ensure everything runs smoothly

Two drinks per person choice of sparkling prosecco or bottled beer on arrival

Half a bottle of wine per person – Selected from our premium range and includes wine tasting

Glass of sparkling Champagne for toasts

Canapes on arrival, selected from our hot or cold canape menu

3 Course Wedding Breakfast (Starter, Main, Dessert)

Evening Buffet or 2 stations

Tea & coffee station

1 Night accommodation including breakfast.





Package Upgrades

Extra glass of sparkling prosecco on arrival - £5pp

Full bottle of wine per person for wedding breakfast - \$10pp

Add starter or canapes to packages - \$8.50pp

Evening Buffet – please see menus for options and pricing





Our Menu

At Oak we believe that your wedding day is the most special day of your journey together and should represent your unique style and wishes.

We will work with you to create a beautiful menu that reflects this.

Please see on the next pages an example of menus we have provided before.



Canapes

The perfect way to start your wedding before you take your seats for the wedding breakfast. Please choose 4 from the list.

Hot

Roast Gammon, Truffle Mayo, Slider

Goats Cheese BonBon, Onion Marmalade

Fish Goujon, Chips, Tartare

Mushroom Arancini, Aioli

Lamb Kofta, Mint Yogurt

Potato Rosti, Shallot, Ranch Dressing

Korean BBQ Chicken Skewer & Sesame Seeds

Welsh Rarebit

Cold

Smoked Salmon, Beetroot & Basil Roulade

Chicken Liver Parfait, Cherry, Brioche

Selection of Mini Tartlets

Selection of Topped Crispy Bruschetta



Starter

Please select one option for all guests, plus a vegetarian option. * indicates can be done as an option.

Ham Hock Terrine (GF)

piccalilli vegetables, gherkin Ketchup

Coronation Chicken (GF/DF*)

mango, curry, sultana

Cured Salmon (GF /DF*)

beetroot, basil yogurt

Mushroom Terrine (GF/VE)

piccalilli vegetables, gherkin Ketchup

Chimichurri Baked Aubergine (GF/DF)

Rocket

Feta, Spinach and Sundried Tomato Tart (V/GF)

Rocket, balsamic glaze



Main

Please select one option for all guests, plus a vegetarian option. * indicates can be done as an option.

Blade of Beef (GF)

Shallot mash, roasted carrot, stout jus

Saffron Chicken Ballantine (GF/DF*)

Mozzarella, pesto, tomato, crispy herb potato

Pork Loin (GF)

Creamy mash, red cabbage, apple stuffing, pork jus

Roast Leg of Lamb (GF) (£5pp supplement)

Dauphinois potatoes, green beans, red wine jus

Grilled Salmon (GF /DF*)

Ratatouille, crispy potatoes

Wild Mushroom Risotto (GF/V)

Parmesan, cress

Vegetable Thai Green Curry (GF/DF/VE)

Rice, crispy shallots

Vegetable Wellington (GF)

Herb crusted potato, green beans, gravy



Dessert

Please select one option for all guests, plus a vegetarian option. * indicates can be done as an option.

Summer Berry Eton Mess (GF)

Seasonal berries, cream

Bakewell Tart (GF)

Raspberries, custard

Sticky Toffee Pudding (GF)

Butterscotch, custard

Lemon Posset (GF/V)

Shortbread, rhubarb

Chocolate Brownie (GF/VE)

Cherry compote, whipped cream

Coconut Pannacotta (GF/VE)

Banana, lime

Sorbet (GF/DF/VE)

Seasonal fresh fruit



Evening Buffets

English Cheese Board, - £8pp

Colston Bassett Stilton, Somerset Brie, Smoked Applewood, Crackers, Fruit, chutney

Charcuterie and cheese - £14pp

Selection of cheese and artisan meats, crackers, chutney, fruit

Cold Buffet - £15pp

Honey roast gammon, Vegetarian quiche, selection of sandwiches, sausage rolls, pork pie, potato salad, dressed garden salad, olives, chocolate brownies

Hot Buffet - £20pp

Warm honey roast gammon OR warm poached dressed salmon, homemade bruschetta pizza, chips, pulse salad, dressed garden salad, garlic bread
Brownie, cheese and crackers

Bacon/ Sausage/ Chip Butty - £7.50pp

Served in a soft bread roll tomato & brown sauce

Pulled Pork or Beef Brisket - £12pp

Served on a crusty roll with slaw salad

Food Stations - £17.50pp

American Diner – Pizza slices, build your own burgers and hot dogs, brioche buns, homemade slaw, salad and sauces.

Kebab Shop – Chicken sheesh, haloumi, kebab and flatbreads, chips, chilli sauce, fried chicken pieces, sauce

Mexican Fiesta – chilli con carne, chicken fajita, rice, corn chips, tortilla wraps, sour cream, salsa, jalapenos

Curry Nights – Beef Rogan Josh, Butter Chicken, Paneer Masala, pilau rice, naan, onion, and chutneys

BBQ – Beef and herb burgers, Lincolnshire sausage, chicken and pepper skewers, homemade potato salad, beetroot coleslaw, cheese, garden salad and fresh breads, sauces.

Hog Roast (Employed) – Starts from \$15pp



Accommodation

The Saracens Head has 27 en-suite bedrooms, and all include a delicious Full English Breakfast.

Including the historic King Charles Suite and 2 other executive suites

Room rates start from £140 per night.

Please speak to us about room rates and discounts.





Styling

Our in-house stylist has over 20 years of creating beautiful weddings and events and can work with you to create a stunning room

White or black fairy curtain backdrop - from £100

White Chair covers - £1.50 each

Chair sash (range of colours) - £1 each

Personnalised menus with guest names on - £1.50 each

Coloured napkins - £2 each

Gold or clear tealight votives and candles - £1 each

Glass mirrors for table centerpieces - £8 each

Champagne Tower - £35 (inc 32 glasses & stand excl drink)

Charger Plates - £5 each

Range of vases - from £3 each



Our Local Suppliers

We love supporting our local suppliers, not just because they are local, but because they are some of the best in the country!

Minster Flowers – www.minsterflowers.com

Cherished Photography By Claudia – www.cherishedbyclaudia.co.uk

The Dress Room – Beautiful occasion wear, bespoke hats and fascinators – www.thedressroom.co.uk

Let's Makeup Darlings – Certified Laura Mercier Makeup Artist – 07597 004300

