



Wedding Brochure 2024



Welcome



14 beautiful, individually designed en-suite bedrooms are at your disposal, with your wedding suite set aside for you from the night before. Our cobbled courtyard, beautiful bar area and light-filled dining room provide the perfect spaces for celebrating. We can't wait to welcome you to The Marlborough Arms!

Welcome to The Marlborough Arms: A family-run 15th century coaching inn, located on Woodstock's picturesque high street, Oxfordshire.

Our hotel has been in the McEwen family for 75 years, so think old-school charm meets contemporary chic - where our deep hospitality roots add warmth to your stylish wedding day.

You will find the charming Woodstock Town Hall a short stroll away - the perfect ceremony location - along with breathtaking scenery at Blenheim Palace's park, not to mention Woodstock's quintessential Cotswold streets, providing ample photo opportunities on our doorstep.



THE WEDDING PACKAGE

“Love is like a
friendship
caught on fire”



CAPACITY: UP TO 70 GUESTS SEATED
+ 50 FOR EVENING DRINKS

Reception Room & Bar on arrival

Dining Room for seated meal and evening entertainment

Accommodation in seven bedrooms, with wedding suite included the night prior*

Prosecco and Canapés on arrival

Three Course Wedding Breakfast

1/2 bottle of wine per person with the meal

Prosecco for speeches

Long tables, linen table cloths, choice of chiavari or crossback chairs

Evening snacks

Full English breakfast (for overnight guests)

Wedding Coordination provided by Karin Tindall Weddings

PRICE:

40 DAY GUESTS, 60 EVENING GUESTS - £9000

ADDITIONAL DAY GUESTS: £115 PER PERSON

ADDITIONAL EVENING GUESTS: £15 PER PERSON

**A further 7 bedrooms are available to book subject to availability*

MENUS

04

Choose your favourite dishes.

STARTERS

Tian of Crab, Smoked Salmon and Avocado

Thai Fishcakes with Sweet Chilli Sauce and Seasonal Leaves

Duck Breast with Lavender, Beetroot and Sweet Potato

Homemade Chicken Liver Paté with Melba Toast and Chutney

Camembert, Fig and Onion Tart on a bed of Rocket

Tricolore: Aubergine, Tomato, Basil, Mozzarella with Balsamic Vinaigrette (V)

Mezze Boards served to the centre of the table:

Selection of Charcuterie, Ham Hock Terrine and Flat Bread with Dipping Oils.

Hummous, Olives, Roasted Peppers and Aubergine, Falafel - served with Pitta Bread and Breadsticks. (V)



MAINS

Creamy Tuscan Chicken with Sundried Tomatoes and Parmesan

Traditional Roast Chicken with Pigs in Blankets, Yorkshire Pudding and Stuffing

Roasted Loin of Pork wrapped in Pancetta with Caramelised Apple & Calvados

Slow-roasted Lamb with Tomatoes, Garlic and Rosemary

Salmon, Prawns and Scallops in a White Wine Sauce

Pan-fried Sea Bass with Smokey Bacon, Red Chicory and Red Wine

Basil Roulade with Goatscheese and Sunblushed Tomatoes (V)

Maroccan Vegetable Tagine (V)



Served with Dauphinoise Potatoes or Classic Roast Potatoes; and Seasonal Vegetables

DESSERT

Chocolate and Caramel Tart with Hazelnuts

Tarte au Citron

Lemon Meringue Pie

Sticky Toffee Pudding with thick Caramel Sauce

Seasonal Fruit Crumble with lashings of Custard

New York Vanilla Cheesecake with Raspberry Coulis

Classic Pavlova: Meringue, Cream and Seasonal Fruit

Trio of Dessert: Chocolate Fudge Brownie, Lemon Tart, Mini Eton Mess



BOOK WITH US

01.

VIEWING

Contact us to book your personalised viewing. We'll sit down so you can tell us in depth about your plans and requirements, and you'll of course have the opportunity to view the event spaces and bedrooms.

Top Tip: Wander over to Woodstock's Town Hall to assess the distance and the picture opportunities. And why not visit Blenheim Palace while you're here?

03.

BOOK YOUR DATE

We can hold a date provisionally for up to two weeks. In order to confirm your booking, we would require a £1800 deposit

Top Tip: Book your ceremony and make sure your key guests can make the date while we're holding the date provisionally.

02.

PLAN WITH
CONFIDENCE

Once your date is booked. Karin Tindall will get in touch to introduce herself and make a planning schedule, so that you have all the support you need when planning your stylish Marlborough Arms wedding.



THE TEAM



Alina & Tammy

Hotel Managers

Tammy is third generation owner of The Marlborough Arms, and together with the wonderfully warm and efficient hotel manager Alina, they will look after you from enquiry to viewing. They will also take care of all hotel room bookings for you and your guests.



Karin

Wedding Planner

We've teamed up with professional wedding planning company Karin Tindall Weddings. Karin and her team will come on board when you've booked the venue to coordinate your wedding. From recommending suppliers to running your wedding day, and everything in-between, Karin will be on hand.



Sally & Jasmin

Catering

Sally and Jasmin are the clever people in the kitchen. They're the ones delivering that mouthwatering feast on your wedding day. You will of course have opportunity to meet them and chat all things food during a menu tasting!

CONTACT US



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