



C. 1445

Old Swan

Nr. OXFORD



A QUINTESSENTIAL COUNTRY INN NESTLED IN 65 ACRES OF IDYLIC GROUNDS IN THE COTSWOLD VILLAGE OF MINSTER LOVELL

Surrounded by magical gardens, lush wildflower meadows and woodland, our picture-perfect country retreat offers the ultimate exclusive use wedding. This quintessentially English inn seamlessly blends the rural charm of its historic setting with contemporary design, luxurious comfort, superb dining and attentive service, offering everything you need for an exceptional celebration.

GUEST ROOMS

Each of the 15 charming guest rooms and suites are individual in style, epitomising the classic beauty of the rural inn. Many feature splendid views across the scenic hotel gardens, with others boasting spacious four-poster beds or original oak-beamed ceilings. All come with crisp white linen, dreamy beds and contemporary bathrooms with L'Occitane skincare and bath lotions. Situated in the grounds, the Swan Cottage is the perfect rural retreat with three double bedrooms, cosy living room, and a secluded garden with firepit.

FOOD & WINE

Our talented team of chefs have designed a sublime selection of menus, with a choice of dishes for your canapés, wedding breakfast and evening buffet. Each dish is fresh and flavoursome, showcasing the finest seasonal Cotswold ingredients. Complement your chosen menu with exquisite wines from our wine list.



EXCLUSIVELY YOURS

Set back in 65 acres of glorious grounds, the hotel lends itself as the perfect country retreat, offering privacy and space, snug lounges and warm, discrete hospitality. Immerse yourself in the tranquil atmosphere of the Old Swan as the hotel will be your private retreat throughout your special day.

Elegant, timeless and unique, the Lovell Room is an idyllic back drop in which to exchange your vows. Original 15th-century oak-beamed high ceilings and inglenook fireplace characterise the Lovell Room, a picture-perfect setting for your wedding ceremony of up to 60 guests.

After your ceremony, prosecco and canapés will be served in the Old Swan's bar and snug area, a myriad of beamed, cosy quarters and traditional flagstone floors.

Savour your superb three-course wedding breakfast in the Minster Room, a bright and beautiful space with open oak-beamed ceilings, a large Cotswold stone fireplace and double doors leading directly out to the stunning garden terrace. Select from a variety of dishes for your wedding breakfast, each crafted with the season's freshest ingredients, and complement them with the finest wines from our wine list.

An evening of music, dancing and celebration will then commence in the Lovell Room for your evening reception, where a sumptuous buffet will be served. At midnight, guests will retire to their luxurious guest rooms for a peaceful night's sleep.



EXCLUSIVE USE PACKAGE

WHAT'S INCLUDED

- Exclusive use of the Old Swan
- Use of all 15 bedrooms and Swan Cottage
- Room hire for your ceremony and wedding breakfast
- Two glasses of prosecco per guest at your reception
- Selection of canapés
- Three-course wedding breakfast
- Tea, coffee and petits fours
- Half a bottle of wine per guest, chosen by our Sommelier
- Glass of prosecco per guest for the toast
- Hot & cold evening buffet
- White linen table cloths and napkins
- Place cards, table plan and menus on Old Swan stationary
- Dedicated wedding planner

A maximum number of 60 guests are welcomed for the ceremony and wedding breakfast.

Additional guests will be charged at £136 per person.

UPGRADE PRICES

Prosecco to Champagne £12.50 per guest.

Prosecco to cocktail drinks reception
£6 per guest.

Wedding breakfast cheese course
£14.50 per guest.

ADDITIONAL EVENING GUESTS

Evening buffet price for additional evening guests £23 per guest.

EXCLUSIVE USE PACKAGE COST

From
£10,650
(Prices based on 50 guests)

OUR MENUS

WEDDING BREAKFAST

Three courses with tea, coffee and petits fours.

Leek and potato soup
curried haddock & buttered sourdough

Barbecued garden vegetable salad
Berkswell cheese & truffle

Tiger prawns
*Marie Rose sauce, baby gem lettuce
& caraway bread*

Smoked salmon
cucumber, dandelion & salad cream

Scotched Burford Brown egg
candied beetroot & walnut

Trealy Farm cold cuts
radishes, pickled onion & sweet mustard

Breaded hake
*triple-cooked chips, black peas
& sea herb tartare*

Cotswold White chicken
chive Maris Pipers & charred leek

Maple-roasted Gloucestershire
Old Spot pork
roasted hispi cabbage

Fillet of gilt-head bream
lemon & herb butter and warm celeriac slaw

Slow-cooked brisket of beef
roasted shallots & Cotswold ale jus

Salt-baked celeriac
Pink Lady apple & Old Winchester cheese

Salt-aged beef sirloin
*hasselback potatoes & tenderstem broccoli
(£7 per guest supplement)*

Salted caramel profiteroles
crème fraîche ice cream

Mango parfait
charred pineapple & passion fruit sorbet

Selection of Paxton & Whitfield British cheeses
*crispbreads & seasonal chutney
(£7 per guest supplement)*

Warm chocolate trifle
Griottine cherries & pistachio

Windrush sticky toffee pudding
vanilla ice cream

Lemon cheesecake
poached blueberries & almond ice cream

OUR MENUS

CANAPÉS

A choice of four

Pulled ham hock & apricot purée
Confit duck wonton & hoisin sauce
Trealy Farm cold cuts, radishes & pickled onion
Hobgoblin ale sausage bites with a sticky Oxford sauce glaze
Hay-smoked beef & dripping toast
Quail scotched egg
Boar sausage roll

Ale-battered cod & black pea purée
Mini fish cake & tartare sauce
Home-cured mackerel & charred cucumber
Dressed crab, radish & saffron mayonnaise
Salmon tartare, tomato jam & dill
Smoked haddock fritter
Whitebait & wasabi mayonnaise

Rye & ale bread with yeast butter
Shallot & Winchester cheese fritter
Parmesan & pistachio arancini
Tomato salsa & poached quail egg
Smoked paprika puff pastry
Beetroot & charcoal mayonnaise

OUR MENUS

EVENING BUFFET

Please select four cold items and four hot items to enjoy as your evening buffet.

Choose additional buffet or dessert items for £4 per item.

COLD SELECTION

Heritage potato salad, lovage, yeast & cucumber
Fregola salad, sorrel pesto & ewe's curd
Mixed baby kale leaf salad
Paxton & Whitfield British cheeses with quince jelly
Whipped cod's roe with crispbreads
Smoked salmon mousse with cucumber & wasabi
British charcuterie platter with sweet mustard
Heritage tomato, red onion & sourdough "panzanella"
Barbecued garden vegetable salad, Berkswell cheese & truffle

HOT SELECTION

Wild boar sausage bites with a sticky Oxford sauce glaze
Scotched Burford Brown egg with Fruit Pig black pudding
Gloucester Old Spot bacon rolls & plum ketchup
Spicy chicken wings & Oxford Blue mayonnaise
Single Gloucester cheese on toast, Worcestershire sauce & Granny Smith apple
Grilled tenderstem broccoli with garlic, chilli & smoked almond
Smoked haddock & garden herb quiche
Pork scratchings with pine salt
Pulled crispy lamb belly & black sesame dressing

DESSERTS

Plum fool profiteroles
Raspberry & dark chocolate truffles
Vanilla & duck egg custard slice



TERMS & CONDITIONS

1. Prices.

- a. All prices are inclusive of VAT at the current rate.
- b. Prices are subject to change without prior notice.

2. Bookings.

- a. All bookings will be regarded as provisional until a signed contract and 10% deposit have been received.
- b. Provisional bookings are held for 14 days.
- c. Deposits are non-refundable.

4. Hotel Policies

- a. No wine or spirits may be brought into Old Swan by customers or guests for consumption on the premises.
- b. Old Swan is licensed for music until 12.00am; we kindly request carriages at this time.





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