

Kingston Bagpuize House

— WEDDINGS —







A beautiful wedding deserves a beautiful venue

Kingston Bagpuize House hosts stunning wedding celebrations
created to be as unique as every couple.
This historic house set in rolling parkland will capture your heart
and provide memories to last a lifetime.

As a private home with extensive grounds,
Kingston Bagpuize House
provides an unforgettable setting
for all styles and celebrations,
from traditional
to the unexpected.





Kingston Bagpuize House was first built in 1715,
although a manor has stood on the grounds since Saxon times.
With elaborate doors on the east and west of the house,
sweeping staircases and sumptuous rooms,
Kingston Bagpuize House is pure perfection for a wedding.

Set in acres of lush parkland,
rolling lawns, raised terraces, pavilions,
ponds and follies, Kingston Bagpuize House
provides the ideal backdrop to any wedding.





The Ceremony

Kingston Bagpuize House is licenced to hold civil ceremonies and partnerships in a variety of locations on the estate. Our in house event management company BE Eventful, will be on hand from your first visit to help plan your day to perfection.

Set to the north of the house,
through an Alice in Wonderland-esque
doorway, overlooking stunning parkland,
the luxury marquee can seat up to 150 guests.
There are also other options on site
to celebrate your nuptials.





The Reception

Indoors or out, low key or high drama, BE Eventful and Weddings at Kingston Bagpuize House personalise every moment to suit you. From champagne and croquet on the lawn to cocktails and music in the house, anything is possible.

The Food

Elegant Cuisine have been specially selected to carry out all the catering at Kingston Bagpuize House and will create the perfect menu for you and your guests, that's fresh, delicious and delivered with impeccable service.

The Elegant Team will work with you to deliver your perfect menu and over the next few pages you will find some seasonal sample menu ideas that will make your food choices even harder to make.

Our fantastic three course menus to include English Breakfast Tea and freshly percolated Fairtrade coffee begin from £60.00 + VAT per person.

All of Elegant Cuisine's pricing are based on a minimum number of 80 adult guests. For pricing on lower guest numbers please do get in touch for a bespoke quote.

Elegant Cuisine also host two tasting days per year for our couples to meet the team, and try lots of different food options. However, if you would prefer a private tasting for two then the cost is £500 + VAT.



Seasonal Spring Menu

Starter

- ‘Rectory Farm’ asparagus with cured ham, crispy hen’s egg and chive hollandaise dressing
- Caramelised onion, English goats’ cheese and pine nut tart with spring leaves and a wild garlic dressing (V)
- Middle Eastern spiced spring lamb with baba ghanoush, sumac roasted chickpeas and pomegranates
- Flaked smoke trout, cucumber and pea timbale with lemon, crème fraîche and pea shoots

Mains

- Duo of corn-fed chicken with thyme roasted potatoes, asparagus purée and rich chicken jus
- Oxfordshire pork tenderloin with potato gratin, baby leeks, crisp pancetta and sage sauce
- Roasted salmon fillet with Jersey Royals, braised chicory and an orange butter sauce
- Asparagus, chestnut mushroom and pecan filo parcel with Somerset brie sauce and Jersey Royals (V)

Desserts

- Dark chocolate and pistachio tart with pistachio praline and raspberry sorbet
- Warm “Hot cross bun” bread and butter pudding with blood orange custard
- Liquorice panna cotta with English rhubarb and parkin crumbs
- Lemon and rosemary infused jelly with shortbread crumble and yoghurt ice cream

Seasonal Summer Menu

Starter

- Summer heirloom tomato gazpacho with baby basil and homemade focaccia bread
- King prawn, watermelon and caper salad with pumpkin seeds and finest balsamic dressing
- Farmhouse cheddar soufflé with pickled summer vegetables and baby watercress
- Chicken, leek and baby spinach roulade with tarragon mayo, baby leaves and a parmesan tuiles

Mains

- Noisettes of English lamb with mini roast potatoes, cannellini bean puree and a rich tomato and olive jus
- Roast fillet of beef topped with sautéed wild mushroom and Oxford Blue cheese on a potato rosti with red wine jus
- Baked sea bass fillet with crushed new potatoes, buttered samphire, peas and broad beans
- Puy lentils with roasted brassicas, sweet potato and halloumi

Desserts

- Dark chocolate and pistachio tart with pistachio praline and raspberry sorbet
- Warm “Hot cross bun” bread and butter pudding with blood orange custard
- Liquorice panna cotta with English rhubarb and parkin crumbs
- Lemon and rosemary infused jelly with shortbread crumble and yoghurt ice cream

Seasonal Autumn Menu

Starter

- Roasted pumpkin salad with herby quinoa, pumpkin purée and caramelised pecans
- Confit pheasant terrine with juniper scented red onion chutney, baby leaves and toasted brioche
- Home cured Scottish salmon with pickled cucumber, quails’ eggs and rye bread
- Classic wild mushroom risotto finished with delicate herbs, vegetarian parmesan and truffle oil

Mains

- Duo of Oxfordshire venison (roast loin and haunch sausage roll)
with sweet ‘n’ sour parsnips, thyme mash and red wine jus
- Breast of free-range chicken stuffed with chestnuts and bacon with savoy cabbage and tarragon jus
- Roasted sea trout supreme with swiss chard, new potatoes and champagne cream sauce
- Celeriac, kale and chestnut loaf with shallot vegetarian gravy and roasted sweet potatoes

Desserts

- Cranberry and almond frangipane tart with orange syrup and white chocolate ice cream
- Sloe jelly with lemon shortbread crumble and a gin and tonic ice cream
- Oxfordshire honey roasted plums and figs with cinnamon cream and an elderflower syrup
- Fig, hazelnut and ‘Old Hooky’ ale cake with ‘Dulce De Leche’ custard

Seasonal Winter Menu

Starter

- Smoked duck breast and blood orange salad with winter leaves and a pomegranate molasses dressing
- Lightly curried parsnip soup with fresh mango chutney topping and naan bread dippers
- Saffron aioli with leek arancini and sautéed mussels
- Baby beetroot, ‘Oxford Blue’ cheese and Jerusalem artichoke salad with a parsley and hazelnut dressing

Mains

- Breast of duck with a cranberry and orange chutney, sage infused fondant potato and red wine jus
- Roast sirloin of beef with celeriac puree, mini roasties, braised chicory and beef gravy
- Steamed fillet of brill with smoked sea salt fondant potato, red pepper purée and steamed kale
- Purple sprouting and mascarpone frittata with leek boulangère potatoes and roasted tomato sauce

Desserts

- White chocolate and ginger cheesecake with rhubarb and ginger compote
- Individual syrup sponge pudding with blood orange sauce and vanilla ice cream
- Apple and blackberry tart with hazelnut crumble with vanilla crème anglaise
- Mulled wine poached pear William with mini cinnamon choux buns and berry coulis

Sharing Menus

Our sharing menus are served 'family style' to the middle of each table for guests to help themselves and tuck in to. They are slightly less formal in style and a great way to get everyone involved. These can be themed or kept very traditional, the choice is yours. Begins from £65.00 per person + VAT

Family Style Carvery

For this style of meal we ask you to nominate a guest at each table that would be happy to carve for everyone. We will serve the meats on a board and provide you with all the right equipment needed to serve, complete by a chef's hat and apron. Begins from £48.50 per person + VAT





Canapés

Start your reception with a selection of our hand-made canapés created by our on-site chefs.
We have an extensive list from which you can choose.

4 canapés for £9.95 + VAT

6 canapés for £14.95 + VAT

8 canapés for £19.95 + VAT

Any additional canapes charged at £3.00 + VAT per piece

Drinks

Your day wouldn't be complete without drinks to compliment your menu.

You can design your drinks menu from our extensive wine,
champagne and cocktail list.

A full range of beverages and drinks packages
are available from Elegant Cuisine.

Please note, for space and logistical reasons we do not offer a corkage option.



Example Drinks Menu



Reception Drinks

Prosecco Bel Canto, Italy
two or three glasses per person

We would be happy to swap to Pimm's
or bottled lager based on the above
glasses per person if you would prefer.

A selection of soft drinks will also be
available throughout the reception,
these include sparkling elderflower
and iced water with fruit garnish.

Table Beverages

Half a bottle per person,
with the choice of

Michel Servin Blanc, 2017, France
Viña Carrasco Sauvignon Blanc,
2018, Chile

Crescendo Pinot Grigio, 2017, Italy

Michel Servin Rouge, 2017, France
Viña Carrasco Merlot, 2018, Chile
Conde De Castile Rioja, 2018, Spain

Still and Sparkling Mineral Water

Toast

1 glass per person
Prosecco Bel Canto, Italy
package pricing

To include a two glass reception
(1 hour or less)
the price is £24.95 + VAT per person

To include a three glass reception
(1.5 hours)
the price is £28.95 + VAT per person

Evening Food

Evening food is usually served alongside your wedding cake.
A selection of evening options can be provided.

Cheese bar from £8.50 + VAT per person

Hot roast pork bar £9.00 + VAT per person

Whole hog £15.00 + VAT per person

Bacon bar £7.50 + VAT per person

Nachos and chilli with sour cream and salsa £8.50 + VAT per person

Hot roast beef rolls £10.00 + VAT per person

Finger buffet £18.00 + VAT per person



Your Wedding at Kingston Bagpuize House 2022/23

Exclusive use of the House and Gardens
for both civil ceremonies, civil partnerships and wedding receptions.

Low Season - March, April, October, November

Monday - Thursday £5,000

Friday - Sunday £5,500

High Season - May - September

Monday - Thursday £5,500

Friday - Sunday £7,500

Civil ceremony as part of the wedding held on site £600

Civil ceremony, just the ceremony £1,850 (Limited dates available)

If you wish to hold your ceremony on the Front Lawn, in the Drawing Room
or at The Pavilion the Ceremony fee is £600 including VAT

For ceremonies held elsewhere on the estate the price is on application.

From April to October, the fee also includes the fully lined and lit marquee
for up to 150 guests. For numbers over 150 there is an option
to extend the marquee at an additional charge.

We also welcome winter weddings between November and March,
there are a variety of options that can be catered for,
details are available on request.

There is also use of a room within Kingston Bagpuize House
for the couple or bridal party to use to get ready in before the ceremony.

As a venue, we only offer one wedding per weekend,
this means that there are only a limited amount of dates available throughout the
year as we want the venue and gardens to be pristine for your big day.



To arrange a visit to see Kingston Bagpuize House and to discuss your big day, please email or telephone giving us a choice of dates which suit you to visit. We offer weekday appointments, including early evening and Saturday mornings.

We look forward to meeting you



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