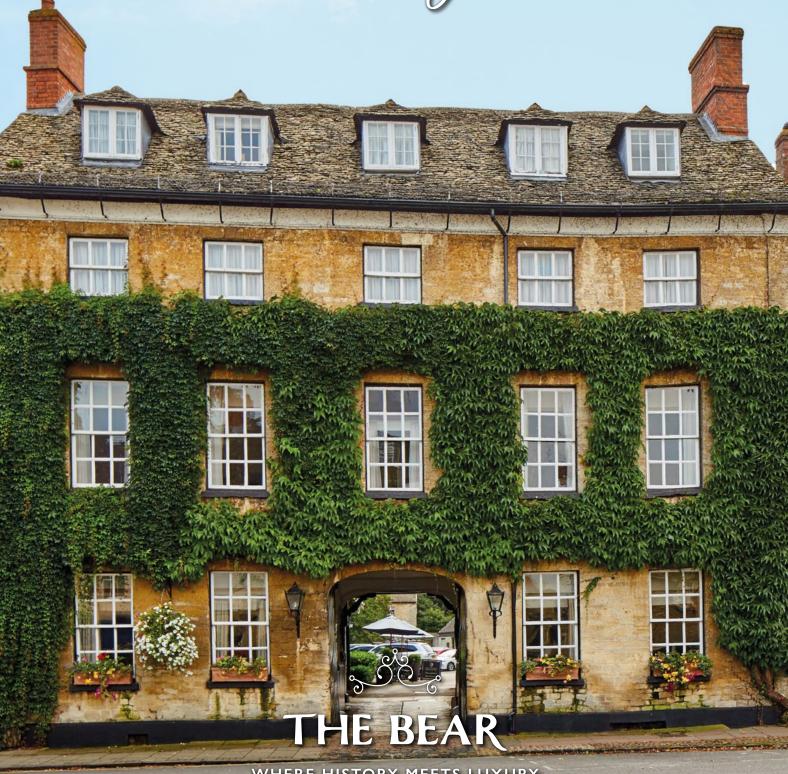
Aday for You Made by Us



WHERE HISTORY MEETS LUXURY







AND SO YOUR Adventure begins

On behalf of everyone at The Bear Hotel, we would like to take this opportunity to congratulate you both on your forthcoming wedding and thank you for considering our hotel as a location for your special day.

Located in the heart of Oxfordshire, For a magical Oxfordshire our charismatic countryside hotel is the ideal Woodstock wedding venue for your unforgettable day. The Bear Hotel is neighbour to the magnificent house and grounds of Blenheim Palace and, as a former 13th century coaching inn, it boasts period features throughout perfect for your wedding pictures.

wedding, we can help you tailor a unique reception, creating lasting memories for you and your guests. From your very first visit, to the moment you say "I do", our dedicated wedding team will be here to guide and design your dream day.

We sincerely thank you for your huge contribution to the success of our wedding reception. You put such a lot of effort into arranging everything and trying to keep everyone happy, in a calm, professional manner. We are so pleased to have chosen The Bear.

- Alex & Thomas.

YOUR Wedding

Every wedding is uniquely special, and we believe your big day should reflect this. Plan every element of your perfect day with our wedding team. Our packages are flexible, with the ability to add additional guests as required or personalise in any way you choose. We tailor make weddings to suit your wedding vision, we'll make sure everything is exactly the way you want it. Summer, autumn, winter or spring, or even a last-minute whirlwind wedding, we've got a package for every occasion.

When you choose to celebrate your wedding at The Bear Hotel, you can choose exclusivity. Not only will you have complete privacy of the entire hotel on your wedding day, but you can rest assured that every member of our team will be dedicated to ensuring that your day goes without a hitch. Weddings can be tailored from any of our existing packages to include exclusive use or choose to create your own with a package designed just for you.

Alongside our wedding packages we provide use of all our function rooms, lounge areas, courtyard and all 54 bedrooms for your private use. You and your guests will have exclusive use from 12 noon on the day of your wedding until 11am the following day, allowing you to relax in our beautiful venue with your family, friends and loved ones.





WHERE TO SAY

"/ do"

Celebrate Your Special Day in Woodstock's Historic Town Hall. If you're looking for an alternative to a church wedding, then create unforgettable memories in Woodstock's beautiful Grade II listed Town Hall. A venue steeped in over 250 years of charm and tradition, the town hall is perfectly positioned across the road from The Bear Hotel in this beautifully historic market town. The elegant building offers an enchanting setting for your wedding ceremony or civil partnership.

The Town Hall provides two stunning ceremony spaces:

- The Mayor's Parlour (ground floor) - an intimate room ideal for smaller gatherings, accommodating up to 30 guests (including the couple and registrars).
- The Assembly Room (first floor)

 a grand and light-filled space
 suitable for celebrations of up
 to 56 guests.

The Town Hall is licensed for a maximum of 60 people, including the two registrars.

Please contact the Oxfordshire Registrars directly to arrange for them to conduct your ceremony: www.woodstock-tc.gov.uk/town-hall-weddings.

You can then return to The Bear Hotel for your wedding celebrations.

WEDDING Breakfast

Your first meal as newlyweds

Be inspired by our chef's passion for food, our menus are written with flair that will impress each and every one of your guests. Traditional English cuisine seasoned with modern cooking methods and techniques, resulting in delectable courses. A choice of menus, canapés and buffet packages are available to add the finishing touches to your special day.

Our Head Chef and award-winning team are passionate about the food they serve and know that when it comes to quality, it is the little details that make all the difference. That is why we use only the finest seasonal ingredients and source the best produce available, where possible local and organic.

PRE-WEDDING DINNER OPTIONS

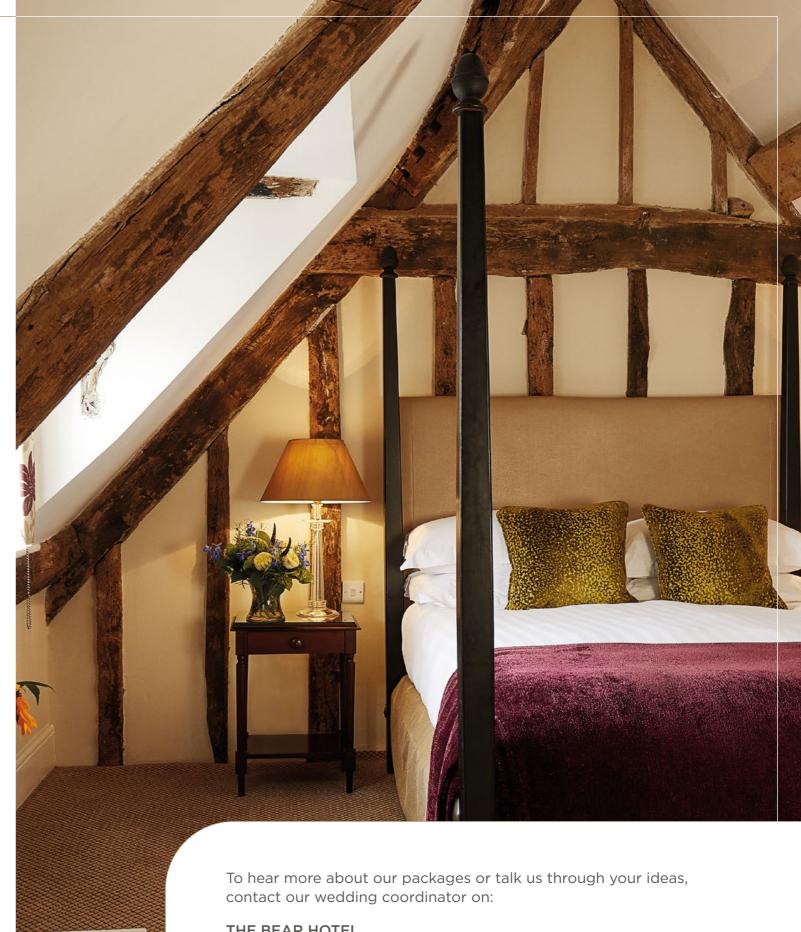
Why not make a weekend of it? At The Bear we have a variety of different options available for your pre-wedding dinner the night before the wedding. Available in one of our private dining rooms, you can enjoy time with your nearest and dearest before the big day. Whether you would like a sit-down meal, or an informal buffet, we would be happy to help plan you pre-wedding get together.



AT THE END OF THE

Our luxurious accommodation and original 13th century period features will prove a spectacularly beautiful and comfortable setting for your wedding party. With a total of 54 elegant and individually styled bedrooms, sleeping up to 108 guests, our cosy hotel is the perfect place for guests to rest their heads. For a touch of decadence, you're in great company if you choose a spacious Suite, once favoured as a romantic getaway by Elizabeth Taylor and Richard Burton. The Bear also welcome's a stay with children or furry companions.

We have several room types to cater for all requirements including suites, deluxe, and accessible rooms available upon request, all created to help you unwind and rest. Plus, we offer a guaranteed bedroom rate for your guests, up until six weeks prior to the wedding.



THE BEAR HOTEL PARK STREET, WOODSTOCK, OXFORDSHIRE, OX20 1SZ

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WHERE HISTORY MEETS LUXURY





INSPIRED



- For 40 guests
- Newbold Room
- Menu Tasting for two
- Arrival Prosecco & 2 Canapes per person
- 3 Course Wedding Breakfast with Tea & Coffee

- Half a bottle of wine per person
- Toast Prosecco
- · Chiavari Chairs & Sash
- White Linen & Napkins
- Bridal Suite Complimentary

2025	£100 per person
2026	£105 per person
2027	£110 per person

Terms and conditions apply. Subject to availability. All details are correct at time of going to print, however may be subject to change. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your wedding coordinator.



ULTIMATE



- For 40 guests
- Newbold Room
- Menu Tasting for two
- Arrival Champagne & 4 Canapes per person
- 4 Course Wedding Breakfast with Tea & Coffee

- Half a bottle of wine per person
- Toast Champagne
- · Chiavari Chairs & Sash
- · White Linen & Napkins
- Bridal Suite Complimentary

2025	£155 per person
2026	£160 per person
2027	£165 per person

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For the Renewal of Vows or Anniversary Celebrations

• For 20 - 30 Guests

Arrival Prosecco

• 3 course wedding breakfast

• 1/2 bottle of wine per person

• Chiavari Chairs & Sash

2025	£80 per person
2026	£85 per person
2027	£90 per person

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Choose up to 5 different canapé options:

Mini Yorkshire Pudding
Filled with Roast Sirloin & Horseradish Cream

Smoked Salmon & Chive Crème Fraiche Involtini

Parma Ham, Cantaloupe Melon With Baguette Croutes (GF)

Cheese Gougères (V)

Cucumber Crostini with Lemon Creme Fraiche & Smoked Trout

Sesame Tuna Papaya Salsa

Avocado Involtini (V/VE)

Pea And Quail Scotch Eggs
In a Vegetable Crisp Nest (V)

Mini Tomato Bruschetta (V/VE/GF)

Chicory & Cauliflower Couscous (V/VE/GF)

(V) Vegetarian (VE) Vegan (GF) Gluten-Free

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WEDDING BREAKFAST



STARTERS

Smoked Salmon Compress

Cucumber, Capers, Lemon Crème Fraîche

Pistachio Ham Hock Terrine

Bramley Apple Lamb Lettuce, Red Sorrel & Micro Parsley Salad (GF)

Panzanella Salad (V/VE)

Goat's Cheese

Red Beetroot Terrine, Spinach Purée, Roast Walnut Crumble & Lamb's Lettuce Salad, Black Truffle Oil Dressing (V)

Rabbit & Smoked Pancetta Rillet

Apple & Celeriac Remoulade, Lemon Balm

Vitello Tomato Salad

Capers & Lemon Mayo

Buffalo Mozzarella

On Heritage Tomato & Milky Almonds (V/GF)

Freshly Prepared Soup (V/VE)

Foie Gras Chicken

Duck & Ham Pate
En Croute With Pickled
Mixed Vegetables
£5 per person Supplement

Cured Tuna

Braised Beef, Tomato, Wasabi & Samphire Salad £5 per person Supplement

MAINS

Crispy Corn-Fed Chicken Breast

Spinach & Potato Cake, Butternut Squash Purée, Wild Mushrooms Sauce (GF)

Crunchy Cauliflower Steak

Dried Tomato Tapenade, Red Peppers, Capers & Olives Salsa (V/VE)

Pork Tenderloin

Filo Pastry Parcel

Mediterranean Vegetables, Couscous, Chimichurri Sauce

Grilled Sea Bass Fillet, Lobster Bisque

Purple Mashed Potato, Baby Heritage Carrots & Green Beans (GF)

Milanese Risotto

Broad Beans, Peas & Crispy Rocket (V/VE/GF)

Duck Breast

Burnt Jerusalem Artichoke, Purple Cauliflower, Black Berry Port Wine Reduction (GF)

Root Vegetable Wellington (V/GF)

Braised Lamb Shank

Crispy Kale, Parsley & Olive Oil Mashed Potato, Chantenay Carrots & Lamb Jus (GF) £5 per person Supplement

Beef Fillet Tournedos

Vanilla Parsnip Purée, Saffron Fondant Potato, Tenderstem Broccoli & Almond Flakes, Chocolate Red Wine Jus (GF)

£10 per person Supplement

Lobster Thermidor

Cherry Tomato, Garlic & Parmesan Lace, Lobster Butter & Shoestring Potato (GF) £15 per person Supplement

DESSERTS

Italian Tiramisu

Passion Fruit Trifle

Poached Pears in White Wine

Wrapped In Puff Pastry With Cinnamon Ice Cream (VE option)

Choux Craquelin À La Crème

With Hazelnuts & Raspberry Coulis

Apple Strudel

With Caramel Sauce & Pistachio Ice Cream (VE option)

Exotic Fresh Fruit Salad

& Mango Sorbet (VE/GF)

Lemon Sorbet

With Coconut Biscotti (GF)

Cheese Board (GF)

£10 per person Supplement

(V) Vegetarian (VE) Vegan (GF) Gluten-Free

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