



# Wedding

Your perfect day

Whether you are planning a grand celebration or a more intimate affair, we know your wedding is the most important day of your life.

La Fontana will take care of all the little details ensuring your special day is a success. Situated in a beautiful part of East Hanney, La Fontana offers an ideal location, the perfect reception and the expertise to make your wedding a truly unique event.

Our commitment to delivering a truly personal service means that we will provide a detailed plan and our dedicated team members will be with you every step of the way to ensure everything runs smoothly.

The venue is a neutral colour which enables you to have any colour scheme.

## FACILITIES

Host the celebration of a lifetime in our stylish, modern restaurant. We'll bring your dreams for this day to life.

The perfect setting catering from 70 guests up to 110 with full exclusive use of La Fontana for your wedding breakfast and evening buffet until midnight.

## CATERING

Treat your guests to cuisine that reflects your tastes and passions, selecting from a wide choice of creative package menus.

Our chef offers complete flexibility and will accommodate your needs.

A complimentary menu tasting is offered to the happy couple to sample the selected menu for your special day.

## CEREMONY ROOM HIRE

We are delighted to offer the main restaurant for your wedding ceremony, whether you prefer inside the restaurant or outside in the garden numbers depending

The Restaurant £450.00

Garden / lounge £450.00

The above hires do not include the charges from the registration office which you must book directly with Oxfordshire registry office on 0345 241 2489

If you use the same room for your ceremony as the wedding breakfast, a turnaround of two hours is required after the ceremony to set up for the meal.

## WEDDING PACKAGES

We offer three wedding packages ranging from £75.00 per person.

From our Classic, Elegance to our luxury

We can also plan a tailor-made wedding packages to suit your needs.



### CHILDRENS MENU

Set menu from the age of 3years – 10 years old  
£23.50 per child

### EVENING BUFFET

We offer two menus for the evening starting from £21.50 per person.

### ACCOMMODATION

At La Fontana we offer fifteen individually decorated bedrooms, available for your family and friends for the night of the wedding. At the end of your special day retire to one of our elegant rooms before enjoying a full cooked breakfast with your guests the following morning and share special memories of your wedding day.  
starting from £85.00 per double.

### WEDDING BREAKFAST PACKAGES

It's your day and we think you should have whatever you require. To help you decide we've created three special packages- or please feel free to discuss your requirements with your wedding coordinator who'll be able to help create a wedding day you'll always remember.



## CHILDRENS MENU

Set menu

3 years – 10 years old

£23.50 per child

## STARTER

Homemade tomato soup

Fresh melon with fruit

Garlic Bread

## MAINS

Vegetarian pasta bake

Fresh fish fingers with broccoli and chips

Homemade tomato and mozzarella pizza

## DESSERTS

Mixed ice cream

Fresh fruit salad

Orange juice or squash to be served with the wedding breakfast





## CLASSIC

£75.00 per person for 2022-2023

Room hire

Welcome drink (Pimm's, bucks fizz or sparkling wine)

Three course wedding breakfast to include coffee and mints

Half a bottle of house wine

Jugs of iced water

A glass of sparkling wine to toast

Round cake stand & cake knife

Complimentary menu tasting for the bride & groom



## CLASSIC

Please choose one dish from each course

### STARTER

Funghi con Aglio

Sliced mushrooms cooked with garlic, butter and parsley served on a bed of salad

Pate del Capocuoco

Chef's homemade duck and orange pate served with toasted bread

Insalata Caprese

Tomato and Mozzarella cheese with olive oil and fresh basil

Filetto di pollo con salvia

Fillet of chicken in a white wine and sage sauce

### MAINS

Fettuccine al Forno

Pasta baked with mixed vegetables and a homemade tomato sauce

Pollo

Breast of chicken lightly coated with breadcrumbs topped with a creamy white wine sauce

Salmone

Poached salmon served in a creamy mushroom sauce

Manzo al Vino Rosso

Diced beef slow cooked in red wine and served on a bed of rice

### Dessert

Macedonia

A mix of fruits marinated in fresh juice served with cream

Classico Crème Brulee

A classic crème brulee

Tiramisu

A classic Italian dessert meaning (pick me up)



## ELEGANCE

£95.00 per person for 2023-2023

To make your day that little bit more special and to help you plan your budget. Our elegance package will add the extra sparkle

Room Hire

Canapes

A welcome drink (Pimm's, bucks fizz or sparkling wine)

Three course wedding breakfast to include coffee/Tea and chocolate mints

Half a bottle of house wine

Jugs of water

A glass of champagne to toast

Round cake stand and knife

White chair cover and sash

Complimentary standard room for the bride & groom

Complimentary menu tasting for the bride & groom



## ELEGANCE

Please choose one dish from each course

### STARTER

#### Gamberi e Insalata

Crayfish and prawn salad served with cracked black pepper, lemon and olive oil

#### Prosciutto e Melone

Thin slices of parma ham served alongside fresh melon

#### Avocado Gratinato

Avocado filled with prawns and mozzarella cheese topped with tomato and cream sauce (served hot)

#### Crostata di Verdure

Homemade vegetable tart

### MAINS

#### Pollo Fontana

Breast of chicken stuffed with Parma ham and mozzarella cheese then cooked in a sauce blending white wine, mushrooms, cream and tomato

#### Lombo di Maiale

Loin of pork in a white wine, rosemary and garlic sauce

#### Filetto di Salmone

Salmon fillet with a roasted topping of breadcrumbs and paprika

#### Fettuccine al Forno

Pasta baked with mixed vegetables and a homemade tomato sauce

### DESSERT

#### Macedonia

A mix of fruits marinated in fresh juice served with cream

#### Formaggi e Biscotti

A selection of cheese and biscuits

#### Torta di Limone

Homemade lemon cheesecake

#### Profiteroles

Homemade profiteroles served with a chocolate sauce





## LUXURY

£115.00 per person for 2022-2023

For the ultimate day, we've created our luxury package which allows you to indulge your guests and stand out from the crowd

Room hire

Canapes

Two welcome drinks (Pimm's, bucks fizz or champagne)

Four course wedding breakfast to include a sorbet course, Coffee/Tea with biscotti

Half bottle of upgraded wine

Mineral water

A glass of Champagne to toast

Round cake stand & cake knife

White chair cover and sash

Complimentary superior room for the bride and groom with extras

Complimentary menu tasting for the bride and groom

Complimentary first year wedding anniversary (dine & stay)



## LUXURY

Please choose one dish from each course

### STARTER

#### Salmone Moscovite

Prawns in a Maryrose sauce topped with smoked salmon on a bed of salad with a hint of brandy

#### Bresaola

Thin slices of bresaola served with shavings of parmesan

#### Funghi al Forno

Sliced garlic mushrooms baked in the oven the gorgonzola

#### Pollo con Asparagi

Fillet of chicken rolled and stuffed with chilled asparagus served on a bed of salad (served cold)

### MAIN

#### Carre di Agnello

Rack of Lamb in a port and mushroom sauce

#### Pollo Sofia

Breast of chicken stuffed with smoked salmon and prawns served in a sauce blending cream and tomato

#### Manzo Wellington

Traditional beef wellington

#### Fettuccine al Forno

Pasta baked with mixed vegetables in a homemade tomato sauce

#### Spigb bbbbola

Fillet of seabass with cherry tomatoes, fresh basil & asparagus in a white wine sauce

### DESSERT

#### Macedonia

A mix of fruits marinated in fresh juice served with cream

#### Formaggi e Biscotti

A selection of cheese and biscuits

#### Cioccolato Cheesecake

Homemade chocolate cheesecake

#### Crème Brule

Homemade classic crème Brule