Our Menus

Oakridge offers a diverse selection of wedding menus designed to suit all palates and budgets, each prepared to the highest standards by our experienced on-site catering team. Whether you're planning a traditional sit-down meal or something more relaxed and contemporary, we'll help you craft a dining experience that reflects your style and tastes.

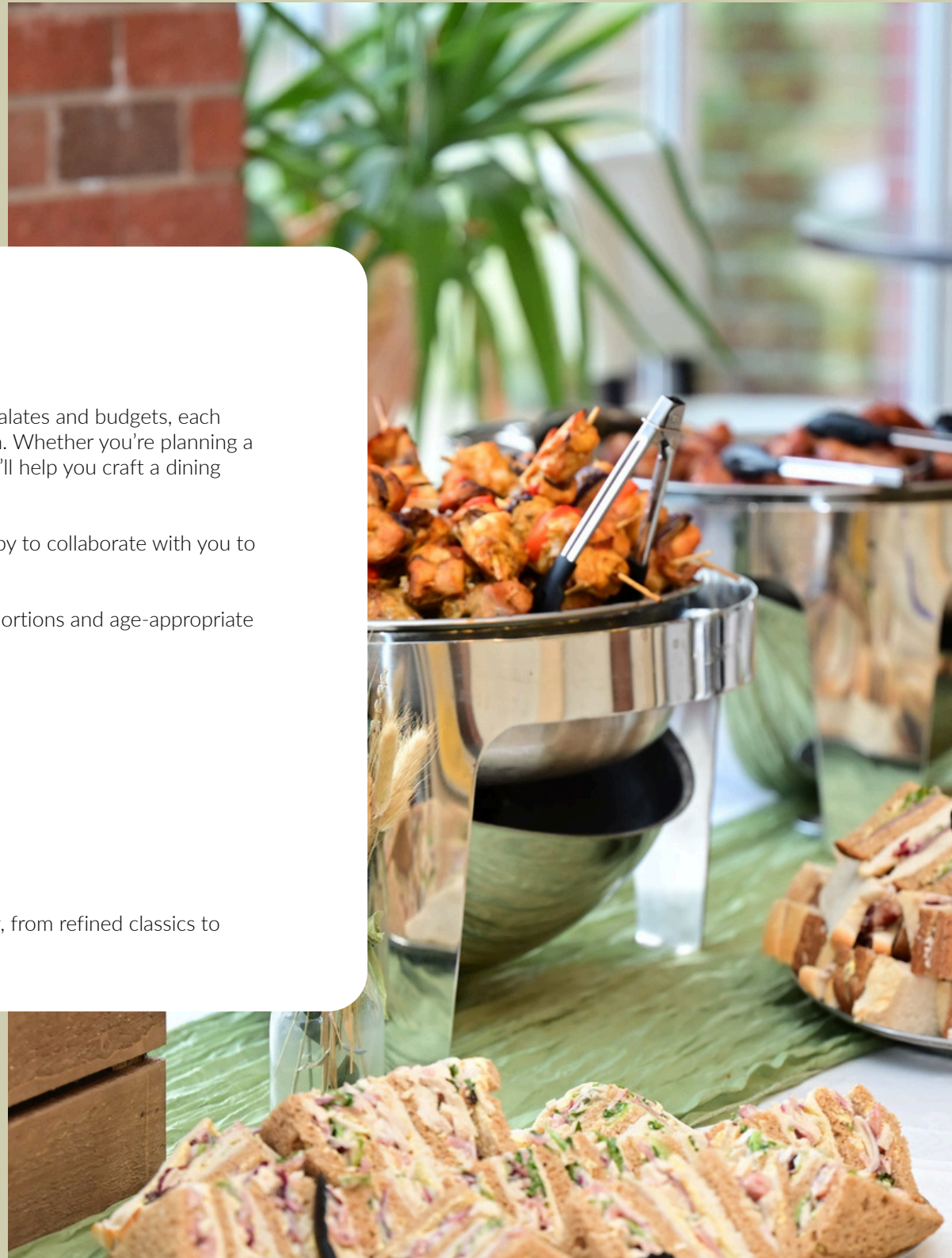
If you have a personal favourite or a special dish in mind, our chefs are happy to collaborate with you to create a bespoke wedding breakfast that's truly memorable.

We also ensure that younger guests are well looked after, with child-sized portions and age-appropriate menu options available.

Our catering options include:
- Wedding Breakfasts
- Finger Buffets
- Hot Fork Buffets
- Freshly prepared Stonebaked Pizzas
- Traditional Hog Roasts
- Southern Slow Roasts
- A tempting array of Desserts

Let us help you design a menu that complements your celebration perfectly, from refined classics to indulgent favourites

> *"Everyone commented on how tasty the food was and how beautiful the club was. We really can't thank everyone enough."*



Menus

Stonebaked Pizza Menu

Choose 3 stonebaked 8” pizzas, crafted with fresh Italian ingredients and baked in traditional high-heat ovens for a thin, crispy finish, just like in Napoli.

Rustic Classic (V)
Classic tomato and mozzarella with a touch of oregano.

Simply Salami
Napoli salami on rich tomato sauce and creamy mozzarella.

Nice & Spicy
Fiery sausage, chilli, peppers, and mozzarella on a bold tomato base.

The Hawaiian
Mozzarella, smoky ham and pineapple

BBQ Chicken
Sweet BBQ base with pulled chicken, smoked cheese, onions, and ham.

Traditional Hog Roast

A whole hog, slowly roasted over coals on our patio.

Served with:
- White Bread Rolls
- Sage & Onion Stuffing
- Apple Sauce
- Crispy Crackling
- Veggie Burgers

Available for a minimum of 70 guests

Southern Slow Roast

Meats roasted low & slow, marinated in our secret recipe rubs, tender & packed full of flavour.

Meats:
- BBQ Pork Butt
- Texan 24-hour Beef Brisket
- Cajun Spiced Whole Roast Chickens
- Grilled Vegetable and Halloumi Wraps

Served With:
- Memphis Style Crunchy Coleslaw
- Mac & Cheese
- Cajun Spiced Sweet Potato Wedges
- Seasonal Green Leaf Salad
- Fresh Bread Rolls & Wraps

Sauces:
- Jack Daniels Smokey Sweet BBQ Glaze
- Cajun Hot Pepper Sauce
- Stubbs Legendary Hickory Bourbon BBQ Sauce

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Finger Buffet Menu

A Standard finger buffet including six savoury items and one dessert item

Selection of Traditional Sandwiches
On wholemeal & white bread

Mini Duck Spring Rolls With Hoi-Sin Sauce

Chicken Tikka Kebab Skewers with Red Onion & Cucumber Raita

Cumberland Sausage Wrapped in Smoked Bacon Brushed with honey & garlic mustard.

Crispy Garlic Mushrooms

Assorted Quiche

Mini Buffet Pizza

Homemade Sausage Rolls

Sea Salt & Rosemary Potato Wedges

Spiced Chicken Wings & Sweet Chilli Dip

Vegetarian Samosas

Bowls of Salad, Dips & Kettle Chips

Chef's Hot Buffet

A standard hot buffet including three items and one dessert

Beef Bourguignon
Slowly braised with smoked bacon, button onions & mushrooms in a red wine sauce.

Chicken Tikka Masala
Served with rice, naan bread, poppadoms & mango chutney.

Vegetable Curry
Rich with onions, spices & coriander & cooked with natural yoghurt, served with pilau rice, naan bread, poppadoms & lime pickle.

Lasagne Verde
Prime beef lasagne, served with garlic bread and a salad selection.

Split Peri Peri Chicken
Served with a selection of salads and roasted vegetable rice.

Buffet Desserts

One dessert from the following is included with a buffet

- **Frangipane Bakewell Tart**
- **Fruits of the Forest Cheesecake**
- **Black Forest Gateaux**
- **Chocolate Fudge Cake**

All served with cream

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Wedding Breakfast Menu

Starters

Tomato, Roasted Red Peppers & Basil Soup (V) (Ve)
Served with freshly baked bread rolls

Delice of Galia & Cantaloupe Melon (V) (Ve)
Offered with a refreshing citrus sorbet and blackcurrant coulis

Prawn Boats
Served on little gem lettuce with prawn marie sauce

Duck Liver & Pork Pate
With orange & cognac liqueur & melba toast

Caramelised Onion & Goat Cheese Tart (V)
Set on a bed of dressed salad leaves

Wedding Breakfast Menu

Mains

Roast Topside of Beef
With Yorkshire pudding, pan gravy & horseradish (supplement £3pp)

Breast of Chicken
Button onions, lardons of pancetta, button mushrooms, red wine sauce

Oven Baked Salmon Fillet
Topped with sauteed spinach and Dill Beurre Blanc

Mediterranean Wellington (V)
Served with a rich pomodoro sauce

Oven Baked Salmon Fillet
Topped with lemon butter

Mediterranean Wellington (V)
Served with a rich pomodoro sauce

Moroccan Style Pilaf Roast (V/Ve/Gf)

All served with a panache of fresh, seasonal vegetables.

Wedding Breakfast Menu

Desserts

Traditional Apple Pie
With crème anglaise

Profiteroles
With Belgian chocolate sauce, finished with a fresh strawberry

Toffee & Honeycomb Cheesecake
With a quenelle of fresh cream

Lemon Tart
With fresh berries

Followed by freshly brewed coffee & mints

Weddings Prices

Ceremony Options	2027 (Price Per Person)	2028 (Price Per Person)	What's Included	Room Hire	Min Numbers
Licensed Indoor Ceremony	-	-	Ivory Aisle Carpet, Chiavari Chairs	£600	4-100 (max)
Licensed Outdoor Ceremony	-	-	Ivory Aisle, Chiavari Chairs	£700	4-100 (max)

Ceremony Options	2027 (Price Per Person)	2028 (Price Per Person)	What's Included	Room Hire	Min Numbers
Post Ceremony Reception	£14.95	£15.95	Prosecco, Bottled Beer, Freshly Prepared Canapés	-	20

Food Options	2027 (Price Per Person)	2028 (Price Per Person)	What's Included	Room Hire	Min Numbers
Wedding Breakfast	£90	£95	Bucks Fizz arrival drinks, 4 course meal, 7 item evening finger buffet, red carpet & ropes, round tables, table linen	£500	40
Finger Buffet Only	£24.95	£25.95	7 item finger buffet, red carpet & ropes, round tables, table linen	£500	70
Hot Fork Buffet Only	£25.95	£26.95	3 item hot fork buffet, red carpet & ropes, round tables, table linen	£500	70
Stonebaked Pizza's	£20.95	£21.95	3 choices of our 8" stonebaked pizzas	£500	60
Hog Roast	£23.95	£24.95	Hog roast, red carpet & ropes, round tables, table linen	£500	70
Southern Slow Roast	£29.95	£30.95	Southern slow roast, red carpet & ropes, round tables, table linen	£500	70

Additional Deserts	2027 (Price Per Person)	2028 (Price Per Person)	What's Included	Room Hire	Min Numbers
Post-Wedding Reception	£9.95	£10.95	Dessert Option to be added to Pizza, Hog Roast, Southern Slow Roast options	-	-

Prices quoted are per person and inclusive of VAT @ 20%
Children under the age of 10 years : 50% discount. Children 3 & Under: Free of Charge
Prices and menus are correct at the time of printing but are subject to increase and change without prior notice
*Evening catering option can be replaced with a Hog Roast (minimum numbers apply) at no additional cost.
Please speak to your Wedding Co-ordinator for the other options available