

WEDDINGS

THE OLD CROWN COACHING INN
FARINGDON

25 Market Place
Faringdon
SN7 7HU





Country Inn Charm.

Picturesque historic building.

Timeless romance

Surrounded by peaceful & tranquil countryside sits the historic market town of Faringdon. Here you'll find

The Old Crown Coaching Inn. A ready-made wedding venue that's perfect for you.

WEDDINGS

At The Old Crown Coaching Inn

The Old Crown Coaching Inn is a historic; landmark building recently brought back to life with an extensive, dedicated, passionate renovation

Tailoring everything to each couple is important to us, so an initial meeting with the head chef and the front-of-house manager is recommended to make sure every last detail is perfect for your special day.

At The Old Crown Coaching Inn, we provide the stage, but you write the script.



Our romantic boutique hotel
boasts a multitude of
historical features that will
make your wedding day
unforgettable.

The Ballroom is the perfect
blend of modern styling and
traditional charm.

We can comfortably
accommodate parties of up
to 80 for dinner and 120 for
the reception.



We fully understand your wedding day's importance, so you can rest assured that we will make this the most memorable day of your life.

We have a fantastic Wedding Coordinator who will tailor a bespoke package personalised to your requirements and will be available every step of the way until your special day.



THE BALLROOM

The image shows a ballroom with a warm, golden light. A large, ornate chandelier hangs from the ceiling. In the foreground, a table is set with a white pitcher, a vase of flowers, and several glasses. The background features a large mirror and more floral arrangements.

No matter the ceremony you want - traditional, informal, a big bang or something intimate- The Old Crown Coaching Inn is here for you. From stunning historical features, stylish accommodation to plenty of flexible indoor and outdoor space. You're guaranteed to have an amazing time at your special day, whatever the weather.



The Ballroom itself is a dazzling, airy space that's decked out with sleek olive velvet chairs, modern Gabriella Anouk artwork and statement wrought-iron chandeliers & candles flickering away.

Adjoining The Ballroom is our Wine & Cocktail bar.

This beautifully-tiled bar with views onto the historic courtyard is more sedate.

You're guaranteed first-class food, service & ambience on your special day. Our award-winning Head Chef Samuel Squires has worked in many top restaurants during his career, including the 5-star Grove Hotel in Watford, The Ritz in London, and the 3 Michelin-starred private restaurant, Remy.



QUIRKY

Want something different?

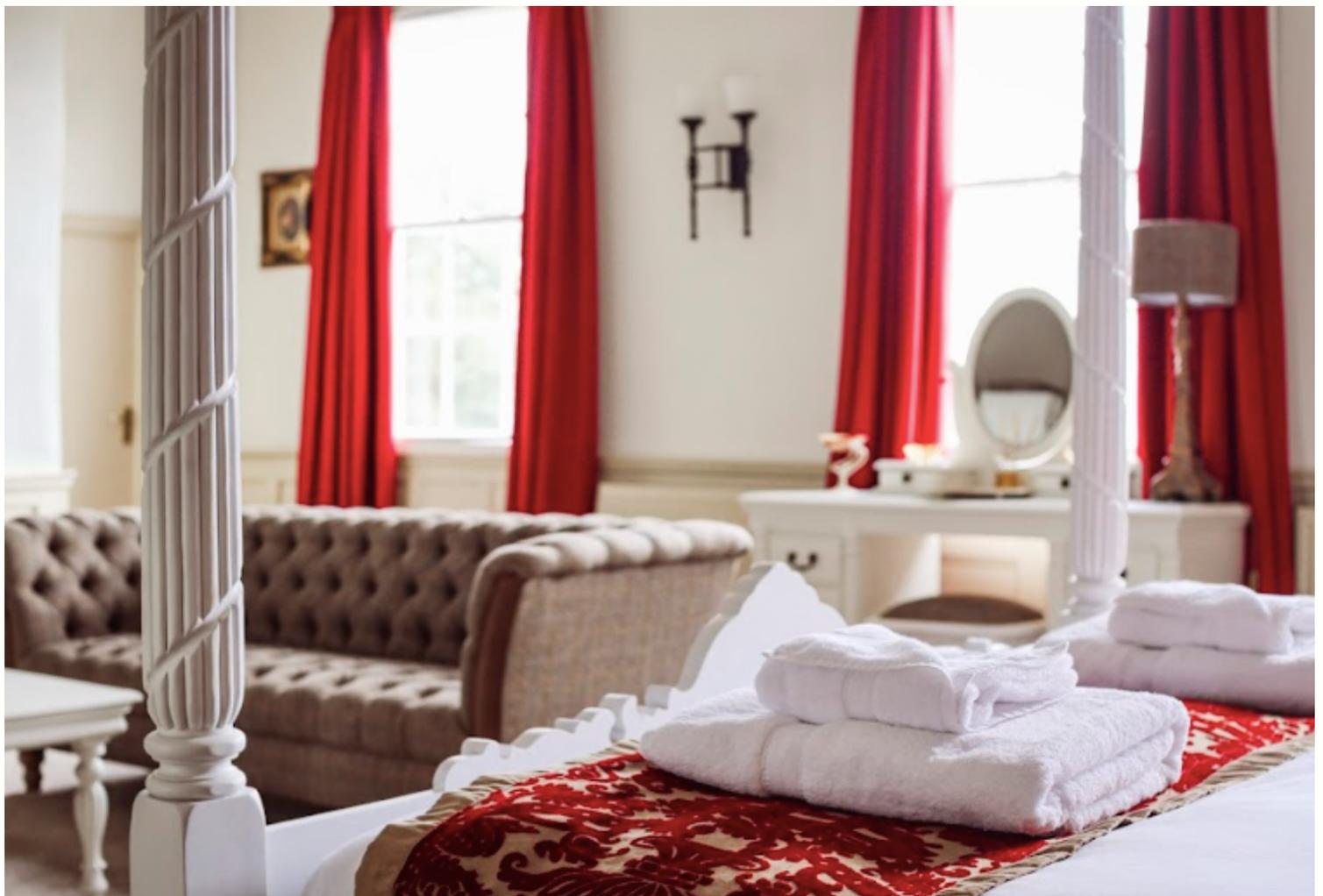


**THE COURTROOM WEDDING
SUITE AND BEYOND**

Welcome to our superior suite, The Courtroom. It's steeped in history and set at the heart of The Old Crown. The flowing natural light and eclectic blend of timeless features create a unique design for our signature suite.

More than just a place to rest your head, our tasteful rooms and suites range from standard doubles & twin rooms to superior doubles & suites. Each space is unique, with its own story to tell.

There are 14 rooms, all renovated when we took over the hotel at the end of 2021. Warm & contemporary decor blends perfectly with historical features, alongside sumptuous comfy mattresses, four-poster beds & our open fireplace in The Courtroom.





YOUR WEDDING BREAKFAST

Let the celebrations begin



We design bespoke menus to meet every detail of our clients requirements, working alongside couples to create a menu that reflects their own style and preference.

Once we understand your vision, we invite you for tasting sessions so you can be assured of your choices.

Everything you eat and drink is yours to choose. We're here to make your culinary dreams a reality.

Your Wedding Co-Ordinator and dedicated team will manage the day, from setting up the area(s) to your exact specification to clearing down. We will communicate with other suppliers so that the running of the wedding is seamless and you can enjoy the best day of your life with no stress, just romance.



THE WAY YOU
WANT IT

Tailored packages for every requirement.



LOVE

PACKAGE INCLUDES:

- 3-course dinner with tea/coffee & petit fours
- Crisp folded linen napkins
- Personalised menus
- Personalised table plan
- 10% off accommodation
- Choice of drinks package (additional cost)
- Venue hire excluded

SAMPLE MENU:

- Chicken liver mousse, red wine onion chutney, brioche bun.
- Garden Tart, ricotta, baby vegetables, lemon gel, brick pastry

- Free-range chicken breast, basil pomme puree, courgette, tomato, chicken jus.
- Herb Gnocchi, baby carrot puree, watercress foam.

- Bakewell, plum gel, sweet beet gel, buttermilk ice cream.
- White chocolate panna cotta, yuzu, pineapple, meringue, sweet coriander.

£50 per head

Look after your guests throughout dinner with our fantastic choice of refreshment packages. Additional drinks can also be added to your reception.



PASSION

PACKAGE INCLUDES:

- 3-course dinner with tea/coffee & petit fours
- Still & sparkling mineral water
- Crisp folded linen napkins
- Personalised menus
- Personalised table plan
- Complimentary stay in our Honeymoon Suite
- 10% off accommodation
- Choice of drinks package (additional cost)
- Venue hire not included

SAMPLE MENU:

Smoked salmon and crab presse, sour cream, pumpernickel, sour apple & cucumber.
Beetroot and onion tart with beetroot sorbet and balsamic.

Roasted lamb rump, artichoke, pomegranate, mint, lamb jus.
Carrot, pumpkin, swede tarte tatin, carrot puree, baby turnips, maple.

Apple presse, blackberry and cider sorbet, elderflower & strawberry ice cream.
Chocolate delice, orange ice cream, chocolate sponge.

£70 per head



ETERNITY

PACKAGE INCLUDES:

5-course dinner with tea/coffee & petit fours

Still & sparkling mineral water

3 item evening buffet

Crisp folded linen napkins

Personalised menus

Personalised table plan

Complimentary stay in our Honeymoon Suite

10% off accommodation

Choice of drinks package (additional cost).

Venue hire not included

SAMPLE MENU:

Homemade breads & butter

Carrot, salt goats cheese, chervil.

Venison, juniper, sourdough, egg.

Lobster, fennel, lemon.

or

Champagne Sorbet.

Fillet of beef, artichoke, onion, potato, beef jus.

Cep gnocchi, shallots, wild mushrooms,
parmesan crisp, parmesan foam.

Baileys and chocolate tart, salt caramel ice
cream.

Vanilla custard mousse Mulled wine berries,
mint foam.

Petit fours

£90 per head



PACKAGE INCLUDES:

Let us take the time to do everything for you.

Exclusive use of entire Hotel for the day of and the following day of wedding | Canapés on arrival

Complementary glass of Champagne for the toast | Wedding cake

Hire all 14 bedrooms with early check-in and late check-out

Hire of florists | Hire of photographer | Personal number of your wedding planner

Bespoke 7 or 5-course menu tailored to your specification for 60 guests

Turndown service for all rooms

Evening buffet for 100 guests

Platinum wine package

Our professional wedding DJ

Brunch in the morning for up to 40 guests.

P.O.A.



DRINK PACKAGES

BRONZE - £22 per person

One Welcome Drink

Glass of Prosecco
Bottle of Beer
Soft Drinks

Wedding Breakfast

1/2 Bottle of house red or white wine

Toast

Glass of Prosecco

SILVER - £35 per person

Choice of Welcome Drink

One Glass of House Champagne
Two Bottle of Beer
Two Soft Drinks

Wedding Breakfast

1/2 Bottle of Superior Red or White Wine

Toast

Glass of House Champagne



GOLD - £60 per person

Choice of Welcome Drink

Glass of Taitinger NV or Gusbourne Vintage
3 Bottle of Beer
Unlimited Soft Drinks

Wedding Breakfast

1/2 Bottle of Sommelier Recommended Red or
White.

Bottled Still & Sparkling water.
Soft Drinks Served throughout wedding
breakfast.

Toast

Glass of Taitinger NV or Gusbourne Vintage

PLATINUM - £P.O.A.

Totally bespoke wine and drinks pairings. To be discussed with our Sommelier and Head Chef for wine pairings and food course choices.

Fully flexible with all styles of wines and Champagnes offered.

LOVE.DRIVE.TALENT

SAMUEL SQUIRES-HEAD CHEF

With a passion for food, Samuel Squires, takes his background in fine dining and traditional English dining, giving it the ultimate modern twist.

Turning your dining experience at The Ballroom into an unforgettable lifetime memory.

"Award winning head chef Samuel Squires; no one better to lead our kitchen team at The Ballroom, The Old Crown Coaching Inn."

NICHOLAS EVANS, DIRECTOR

THE RITZ
LONDON

THE BALLROOM
FARINGDON

THE HIBICUS
NORTHAMPTONSHIRE



OUR TEAM

HUMBLE.PROFESSIONAL.INSPIRING

DANIEL CATALANO-SENIOR SOUS CHEF

Celebrated Chef Daniel Catalano works closely with Head Chef Samuel Squires, to create innovative menus suitable for the season. Using his vast repertoire of recipes alongside butchery skills creates dishes appealing to all the senses.

Supporting junior members of staff, Daniel also plays a key role in staff development and passing techniques onto our next generations of chefs.



ENTHUSIASM.FLAIR.CONFIDENCE

ADAM FORESTER-JUNIOR SOUS CHEF

Working within the company since 2019, junior sous chef Adam Forster has earned his title.

This dedicated and talented chef brings an abundance of enthusiasm to the kitchen, working closely with other senior members of staff Adam has a significant influence on the seasonal menus that The Ballroom releases.





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