

Weddings at Worton Kitchen Garden





From the Family

A family run, farm-to-table restaurant and wedding venue nestled in the heart of the Cotswolds. We are a father-daughter duo bringing together the best the English Countryside has to offer with regenerative farming, seasonal-hyper local meals and seamless event planning.

*Made with love,
The Spence
Family*





The Venue

Uniquely Stunning

Off the beaten path – pastoral bliss combined with eco-credentials.

Worton Kitchen Garden with its glasshouses, flower borders and orchard is the perfect backdrop for traditional and contemporary weddings alike.

One thing all our weddings have in common is their utter uniqueness.



*For those looking for
the extraordinary*



The Farm

Evolving steadily since 2005, our kitchen gardens now combine field crops and an orchard with greenhouses and poly-tunnels for growing more delicate salad crops. Combining stunning flowers, herbs, vegetables and an orchard with small scale animal husbandry, the team have created a secluded piece of paradise just on the edge of Oxford.

Perhaps most unique of all, is our invitation to all guests of the farm to wander freely round our greenhouses and gardens to see where their meal was grown!

The Animals

We've been steadily building a reputation as a leader in ecologically-sound, small scale animal husbandry.

Our quirky approach means guests never leave disappointed and younger guests always have the best time. Think pedigree piglets, runner ducks and even a talking turkey.

One thing we can guarantee... there is no other venue in the UK that has free-roaming guinea fowl!



The Glasshouse

The glasshouse sits nestled in the very centre of our operations. Looking out onto our cut-flower field, it's atmosphere perfectly reflects the seasons with views of rare-breed tulips in the Spring and dahlias in the late summer.

Capacity of up to 60 people seated. The Glasshouse is one of three spaces for the wedding breakfast and for late night partying.



Beautiful in every season

Spring



Summer



Autumn



Winter





The Ceremony



The Ceremony

We have two different options for the ceremony location: the Glasshouse or in front of the Old Shop.

Both have capacities of up to 60 guests.





A group of people are seated at a long table outdoors, likely for a wedding breakfast. The scene is set in a garden or park area with large trees and a prominent white tent structure in the background. The people are dressed in semi-formal attire, including white shirts and dresses. The atmosphere appears relaxed and festive. The text "The Wedding Breakfast" is overlaid in the center of the image.

The Wedding Breakfast

The Wedding Breakfast

We have three different options for the wedding breakfast: the Glasshouse, the Orchard or the Garden Path.

Each offer something unique:

The Glasshouse: The heart of our venue, the Glasshouse makes a stunning backdrop to your wedding feast. Available in two configurations: either rows of long tables or mismatched tables with a sweetheart table.

The Orchard: Sitting at tables underneath our specialty breed apple and pear trees, you can enjoy your wedding breakfast in a true English Cottage garden. Expect to see our free-roaming guinea fowl.

The Garden Path: One long table down the Garden Path, underneath our Eucalyptus tree, you can enjoy your wedding breakfast in a space that feels like the South of France in the middle of the Cotswolds.

All have capacities of up to 60 guests.





The Glasshouse







The Garden Path



A large, cooked crab is the central focus, resting on a white plate with a blue floral pattern. The crab's shell is a rich, mottled brown and orange. Its large claws are prominent, showing dark tips. To the right of the crab, there is a wedge of bright yellow lemon, a sprig of green basil, and a piece of dark, crusty bread. In the bottom right corner, a small white bowl contains a dollop of light-colored butter or sauce. A pair of metal tongs is partially visible at the bottom left. The text "Catering Packages" is overlaid in the center in a white serif font.

Catering Packages

Food

Hand crafted menus range from traditional wedding banquets to sharing feasting platters, with every menu tailored to suit your vision.

We aim to welcome all to our beautiful restaurant space so always have dishes for Vegetarians, Vegans, Pescatarians and even those who eat flesh!

Whatever is just picked, sun-ripened and grown by ourselves or foraged and hunted in the immediate vicinity will always have pride of place.

Most unique, perhaps, is our slow-smoker. Situated in view of the Glasshouse, guests can opt for a 30-Hour Smoked Pedigree Saddleback Pig. Once cooked, the whole hog can be paraded into the Glasshouse in advance of serving, giving guests a meal with their show.

Catering options start at £80pp



*Sensationnally, seasonal food
always takes pride of place*

Sample Menus

WORTON KITCHEN GARDEN

CANAPES

Gazpacho Radish and Coconut Yoghurt
Roasted Red Pepper Crostini

STARTERS

Worton Sourdough Breads
Worton Pickles with Rye Toasts
Globe Artichoke with Vinaigrette

MAINS

Confit Crown Prince Pumpkin served with a Mustard Sauce
and Sage
Nasu Dengaku served with Jasmine Rice and Pickled Fennel

DESSERTS

Blackcurrant Sorbet with Almond Tuille



WORTON KITCHEN GARDEN

CANAPES

Cucumber and Yoghurt Soup
Nduja Cro stini
Devilled Guinea Fowl Eggs

STARTERS

Worton Sourdough Bread
Heirloom Tomato, Buffalo Mozzarella and Lovage Salad
Globe Artichoke with Hollandaise

MAINS

30-Hour Slow Smoked Pedigree Saddleback Pork with
Coleslaw, Potato Salad and Seasonal WKG Salads
Melanzane alla Parmigiana

DESSERTS

Summer Berry Pavlova served with Jersey Cream



WORTON KITCHEN GARDEN

CANAPES

Vichyssoise
Smoked Chalk Stream Trout Pate Crostini
Worton Smoked Loch Duart Salmon on Rye Toasts

STARTERS

Worton Sourdough Breads
River Kennet Crayfish Cocktail

MAINS

Poached Loch Duart Salmon with Potato and Cucumber
Salads
Oven Roast Plaice with Ratte Potatoes and Seasonal Worton
Greens

DESSERTS

Eastend Cheesecake



Menus can be fully customised to your preferences, the above samples are just to provide a source of inspiration



A man in a light-colored suit and a woman in a white sleeveless dress are toasting with wine glasses. The man is holding a small glass in his other hand. They are in a dimly lit outdoor setting with plants and a metal frame in the background. The text "Cocktail Hour & Party Time" is overlaid in the center.

Cocktail Hour & Party Time



Cocktail Hour & Party Time

We have a wide range of regular and house special botanical cocktails available on the day. Guests can enjoy the garden in golden hour or perhaps circle around our Shepherds Hut.

The Glasshouse can be used as a dancefloor for late-night partying or guests can dance the night away in our Orchard!

Drinks packages can be arranged.



A close-up photograph of a dahlia flower in bloom, with green leaves and a spider web overlay. The flower is a vibrant pinkish-orange color, and the background is a soft-focus field of similar flowers. A white spider web is superimposed over the center of the image, with the text "Floral Packages" written in a white serif font across its middle.

Floral Packages

Flowers

In the height of English Cottage Garden season (May through September), flowers will bombard your senses from every direction!

Flower packages can be completely tailored to your day, all using our sustainably and regeneratively grown blooms.

Let us take the stress out of décor with full table arrangements, larger scale arrangements, bridal bouquets and groomsman boutonnieres. If flowers are your forté, we can pick, cure and prepare stems for you to arrange yourself.

If you'd like to be involved in the flower arrangements for the day, we can provide our Head Gardener for half a day to help with your arrangements.







Accommodation

There is a wide array of accommodation surrounding Worton, with some as little as a 10-minute drive away.

For more information on this, please do reach out.

2026 Exclusive Venue Hire Fees

Market	Monday – Tuesday	Wednesday – Thursday	Friday – Sunday (incl. Bank Holiday Mondays)
JANUARY	£2,500	£3,500	£5,500
FEBRUARY	£2,500	£3,500	£5,500
MARCH	£2,500	£3,500	£5,500
APRIL	£2,500	£3,500	£5,500
MAY	£3,500	£5,500	£8,000
JUNE	£3,500	£5,500	£8,000
JULY	£3,500	£5,500	£8,000
AUGUST	£3,500	£5,500	£8,000
SEPTEMBER	£3,500	£5,500	£8,000
OCTOBER	£2,500	£3,500	£5,500
NOVEMBER	£2,500	£3,500	£5,500
DECEMBER	£2,500	£3,500	£5,500

*Prices include VAT
Separate charges apply for Public Holidays*

2027 Exclusive Venue Hire Fees

Market	Monday – Tuesday	Wednesday – Thursday	Friday – Sunday (incl. Bank Holiday Mondays)
JANUARY	£2,700	£3,700	£5,700
FEBRUARY	£2,700	£3,700	£5,700
MARCH	£2,700	£3,700	£5,700
APRIL	£2,700	£3,700	£5,700
MAY	£3,700	£5,700	£9,000
JUNE	£3,700	£5,700	£9,000
JULY	£3,700	£5,700	£9,000
AUGUST	£3,700	£5,700	£9,000
SEPTEMBER	£3,700	£5,700	£9,000
OCTOBER	£2,700	£3,700	£5,700
NOVEMBER	£2,700	£3,700	£5,700
DECEMBER	£2,700	£3,700	£5,700

*Prices include VAT
Separate charges apply for Public Holidays*

2028 Exclusive Venue Hire Fees

Market	Monday – Tuesday	Wednesday – Thursday	Friday – Sunday (incl. Bank Holiday Mondays)
JANUARY	£2,900	£3,900	£5,900
FEBRUARY	£2,900	£3,900	£5,900
MARCH	£2,900	£3,900	£5,900
APRIL	£2,900	£3,900	£5,900
MAY	£3,900	£5,900	£9,200
JUNE	£3,900	£5,900	£9,200
JULY	£3,900	£5,900	£9,200
AUGUST	£3,900	£5,900	£9,200
SEPTEMBER	£3,900	£5,900	£9,200
OCTOBER	£2,900	£3,900	£5,900
NOVEMBER	£2,900	£3,900	£5,900
DECEMBER	£2,900	£3,900	£5,900

*Prices include VAT
Separate charges apply for Public Holidays*

Evening Exclusive Venue Hire Fees

Another option is exclusive use of the venue from 4pm onwards.

This is a great option for a more cost-effective wedding as there's no venue hire fee, just a minimum spend commitment.

We can provide access to the farm from 1pm for early set up with a £2,000 additional fee.

Market	Monday – Thursday Minimum spend:	Friday – Sunday (incl. Bank Holiday Mondays) Minimum spend:
JANUARY	£2,000	£3,500
FEBRUARY	£2,000	£3,500
MARCH	£2,000	£3,500
APRIL	£2,000	£3,500
MAY	£3,000	£5,000
JUNE	£3,000	£5,000
JULY	£3,000	£5,000
AUGUST	£3,000	£5,000
SEPTEMBER	£3,000	£5,000
OCTOBER	£2,000	£3,500
NOVEMBER	£2,000	£3,500
DECEMBER	£3,000	£5,000

Prices include VAT

Separate charges apply for Public Holidays

Quote Builder

ITEM:	DETAIL:	QUOTE:
VENUE HIRE:	Exclusive use of the property from 10am – 11pm. All furniture included.	Dependent on date
CATERING:	Uniquely tailored catering packages designed in collaboration with our Head Chef.	From £80 per person
LATE NIGHT FOOD:	Bacon Baps, Sourdough Pizzas or Hog Roast available (Vegan & GF options available)	£15 per person
LATE NIGHT HIRE:	Starting from 11pm	£750 per hour
DRINKS PACKAGE:	Sparkling: Cremant – £35/bottle Chateau Riouxblanc Sparkling Rose – £45/bottle Oxney Sparkling Wine – £50/bottle Champagne – from £70/bottle	From £35 per bottle
	Wine: We have house white and red options available and can source you something specific for the date.	From £30 per bottle
	Cocktails: We can make all classic cocktails which we offer in addition to the following house options: Hix Fix: Cherry Brandy & Cava Hugo: Elderflower, Cava & Soda Water Tyke's Tickle: Rhubeena, Gin & Cava Sloe Gin Fizz: Sloe Gin, Cava & Soda Water	£10 per cocktail
FLORAL PACKAGE:	Basic: Our standard package featuring small scale table arrangements throughout the entire property.	£500
	Handled by WKG: Our Head Florist will prepare all table arrangements, two larger scale arrangements and the bridal Bouquet and groom's boutonnières.	£1,200
	Guided Workshop: Our Head Florist will work with you for half a day (the day prior) to help you with all the table arrangements, bridal bouquet, bridal party bouquets, groomsmen boutonnières and two larger scale arrangements. This can be a really nice option for friends and family to get involved.	£2,500

Prices include VAT

Please do get in touch for any further information

info@wortonkitchengarden.com

