



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

*For those looking for
the extraordinary*

Uniquely Stunning

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

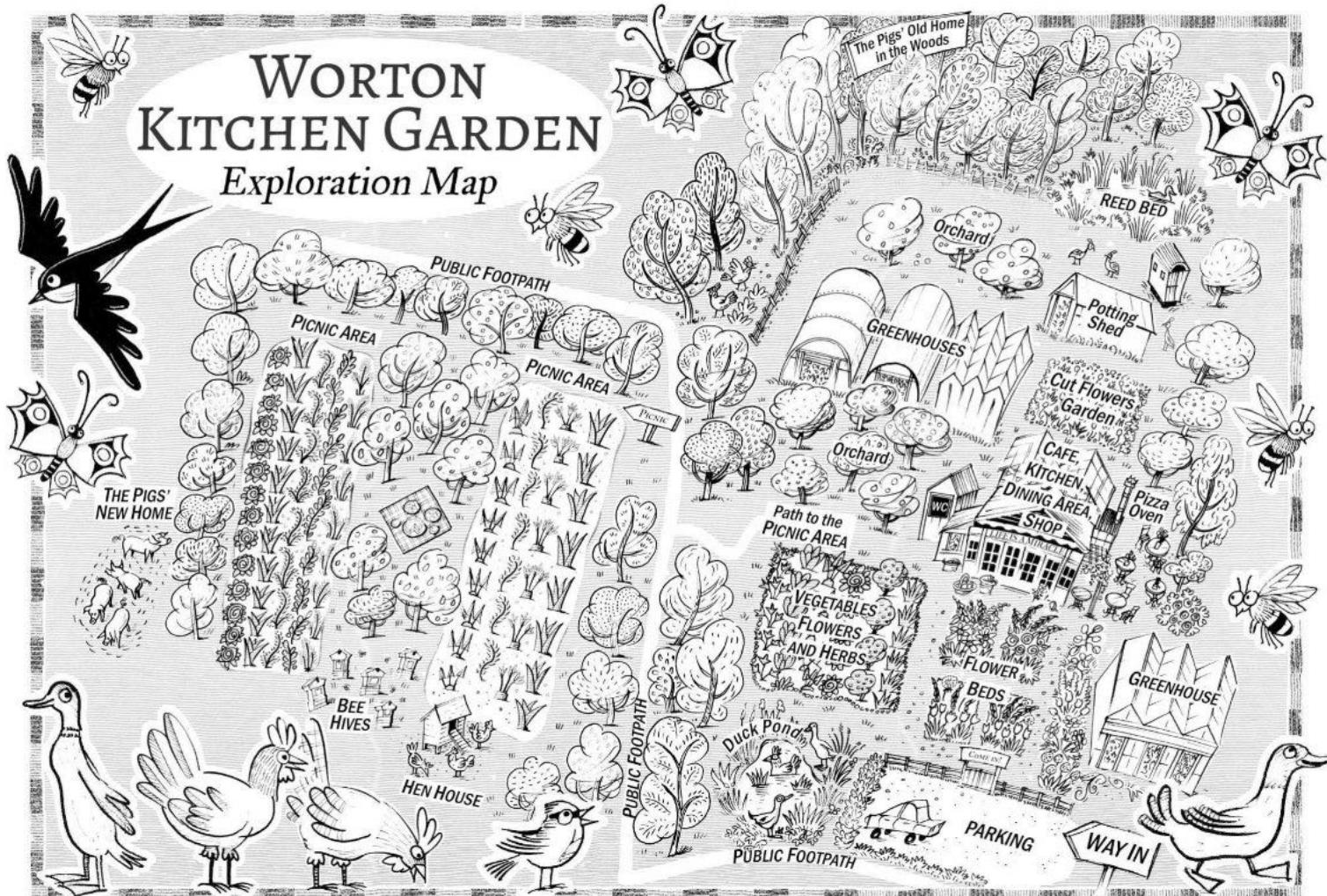
Worton Kitchen Garden with its
glasshouses, flower borders and
orchard is the perfect backdrop
for traditional and contemporary
weddings alike.

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



WORTON KITCHEN GARDEN

Exploration Map





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 photograph of a group of people dining outdoors. They are seated around a long table covered with a white cloth, with plates of food and glasses of wine. In the background, there is a large white tent and a large greenhouse. The scene is set in a garden with trees and bushes. The lighting suggests it is daytime.

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 Orchard



The Garden Path

A large, cooked crab is the central focus, resting on a white plate with a blue floral pattern. To the right of the crab are two lemon halves with green leaves, a slice of dark bread, and some green lettuce. In the bottom right corner, there's a small white bowl containing a white, creamy sauce. A metal crab cracker is visible at the bottom left.

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



*Sensationally, 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 Crostini
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 photograph of a man and a woman at a social gathering. The man, on the left, is wearing a light-colored double-breasted suit and is smiling while holding a clear glass. The woman, on the right, is wearing a light-colored sleeveless dress and is also smiling, holding a clear glass. They are both looking towards the center of the frame. The background is dark and out of focus, showing other people and what appears to be a bar or restaurant interior.

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 spider web on a dahlia plant. The web is intricate, with many radial and concentric lines. In the background, a large, pink, multi-layered dahlia flower is visible, along with several green leaves and buds. The background is blurred, showing more of the same flowers.

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 groomsmen 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
FLORAL PACKAGE:	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
	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 boutonnieres.	£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 boutonnieres 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

