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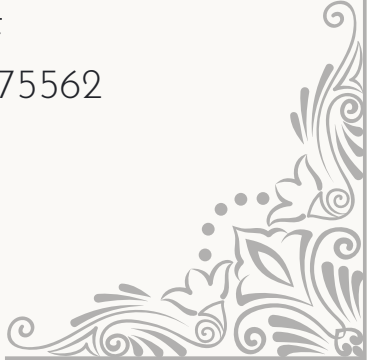

# THE MANOR

GARSINGTON, OX44 9DF

2024

# WEDDINGS & EVENTS

SAMPLE



The Manor Garsington, 16 The Green OX44 9DF  
oxmanorevents@gmail.com | 01865 368170 | 07503 875562

The Manor's expansive space caters splendidly for gatherings ranging from intimate groups of just 15 individuals to more sizeable crowds of over 300.

## THE TIPI

Experience the charm of country-style gatherings in a magical tipi tent, perfect for celebrating birthdays, weddings, and other special moments in a unique and memorable way.

Tailored to accommodate up to 70 people seated, our state-of-the-art tent setup includes its own sound-system and bar, ambient heating and private garden/smoking area.

Hire price starting from £10pp  
Catering packages available  
Minimum party size 20pp



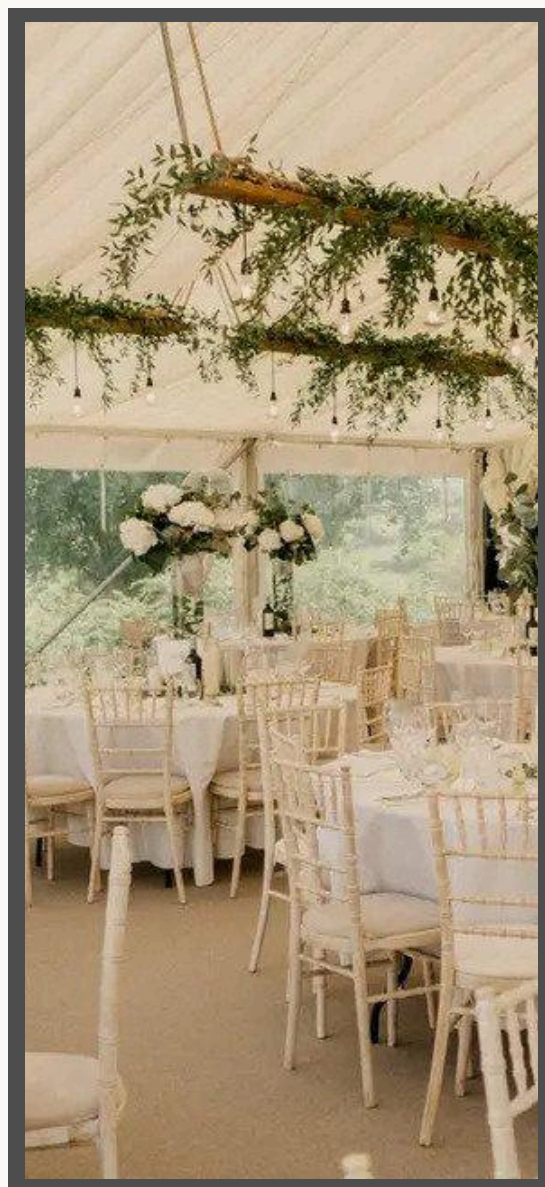
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## THE MARQUEE

Our marquee offers a warm and inviting atmosphere, complete with two industrial heaters, an in-house sound system, a bar, restroom facilities, a private front garden/smoking area and five parking spaces.

The Chilterns provide a breathtaking backdrop for those unforgettable photographs. The marquee's dimensions can accommodate 50 to 120 seated guests and up to 160 attendees for evening receptions.

Bespoke packages available  
Minimum party size 60ppl



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## LOOKING FOR COMPREHENSIVE EVENT PLANNING?

Upon request, our in-house planning team will expertly organise your event from start to finish. We have an extensive network of suppliers, including florists, entertainment, photo booths, stationery, transport, and more, ensuring a stress-free experience. Consult your event manager to discuss tailored pricing.

This is a guide only, please contact our team for a final quote

## THE PERGOLA

The pergola, located directly in front of the main building, boasts six heated booths and an industrial heater.

When winter comes, it is fully protected from the elements with transparent tarpaulin. During the warmer months of spring and summer, the side coverings are removed, but the permanent roof remains in place for continuous shelter.

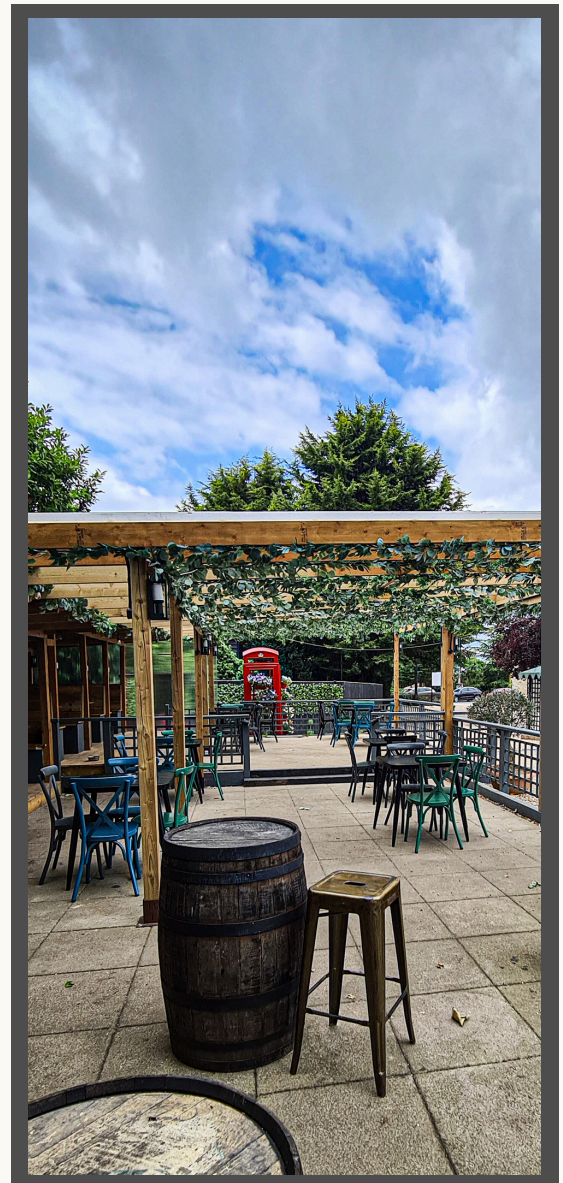
The pergola's total outdoor seating can accommodate up to 100 people standing and 80 people seated.

Hire price starting from £10pp

Catering packages available

Minimum party size 30ppl

*Please be aware: availability for the months of June through September 2024 is limited.*



# CATERING OPTIONS

## GRAZING TABLE

**Starting at £18pp for minimum 20 ppl**

*The most versatile catering option, customised in a multitude of different ways.*

**SELECTION OF:** Charcuterie, Cheese, Fruits, Salads, Mini Sandwiches, Bread Sticks, Crackers, Pretzels, Nuts, Olives, Crisps, Dips & Jams

**ADD ON:** Sweet Bar - £10pp - Cupcakes, Cakes Assortment, Muffins, Scones - Jam - Clotted Cream, Assorted Macarons, Cookies



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# CATERING OPTIONS

## SUMMER BBQ

Starting at £25pp for minimum 20 ppl

*A rich package with*

### **BBQ - max 5 options -**

Hereford Beef Burgers; Vegetarian Burgers

Steak Kebabs

Oxford Sausages or Chipolatas

Lamb Kofta

Chicken Wings - BBQ or Spicy

### **ADD ON Seafood:**

Marinated King Prawn Skewers - £7

Crispy Calamari - £4

Lamb Chops - £5 supplement

### **Sides - max 3 options**

Chunky chips or Potato Wedges

Homemade coleslaw

Summer Salad

Potato Salad



**ADD ON: Wood Oven Pizza** - priced individually at £10  
12inch - Classic Margherita, Meat Lover's, Giardino, Double pepperoni

*Due to preparation methods, we are not able adjust our pizzas for allergy concerns.  
Please note: our doughs are not gluten free or vegan.*

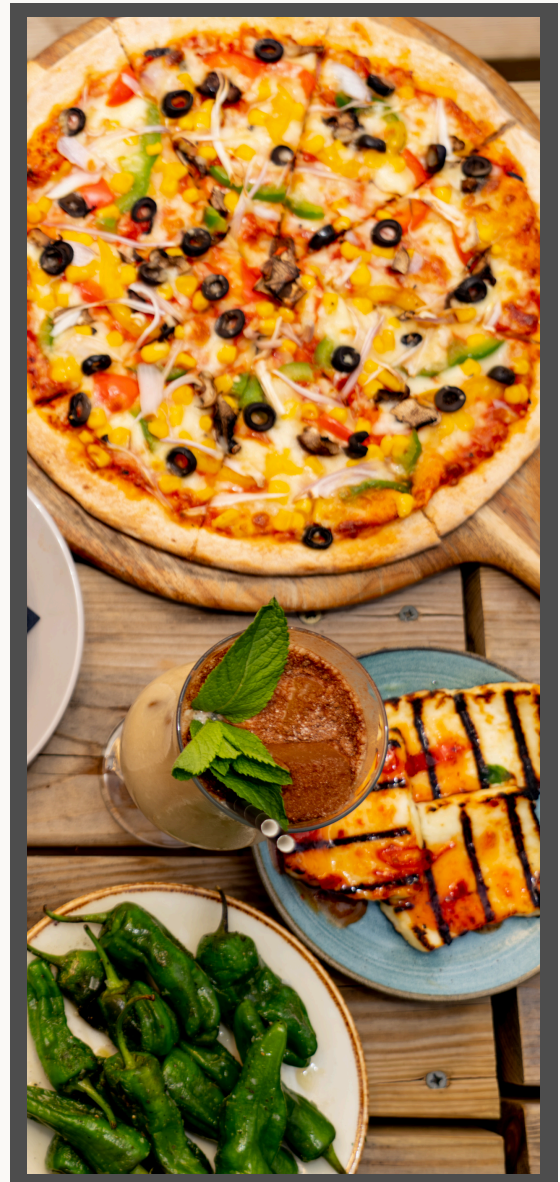
SAMPLE 2024

# CATERING OPTIONS

## PIZZA & SIDES

Starting at £20pp for minimum 20 ppl  
Simple and straightforward, perfect for pizza lovers and/or children's birthday parties

**PIZZA SELECTION &** wings, onion rings, garlic bread, chunky chips, coleslaw



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Please note: our doughs are not gluten free or vegan.*

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# CATERING OPTIONS

## AFTERNOON TEA

Starting at £25pp

*A classic addition to any day time event.*

**SELECTION OF:** sandwiches, scones with clotted cream and jam, assorted cakes or pastries, tea and coffee.

### BOOZY ADD ON:

Glass of Prosecco on arrival £4

Pimm's Cup Pitchers £20

Martini Cocktail Tree £50



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We are prepared to assist in making your special day unforgettable!

We understand that each event is one-of-a-kind, and if there's anything particular you need that hasn't been mentioned, we're open to consider any ideas or suggestions you may have.

All Packages prices include hire fee and one staff member.

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SAMPLE 2024

# WEDDING RECEPTION SAMPLE PACKAGE

## **Canapés - We recommend 3 per person**

Smoked salmon and cream cheese vol au von  
Sausage roll apple sauce  
Mushroom pate en croute  
Steak tartar on melba toast  
Sautéed king prawns chilli and lime  
Brown Crab toast dill

*Minimum 2 per person*

## **Three Course Menu sample -**

### Starters

Seasonal soup, homemade bread  
Rabbit and ham hock terrine, house pickles  
Torched goats cheese, figs, honey, carrot puree, walnuts  
Cured mackerel, pickled radish, pickled cucumber burnt apple puree

### Main course

Fillet of Plaice, samphire, crushed new potatoes, capers, white wine sauce  
Free range chicken supreme, fondant potato, spinach, red wine jus  
Spinach and pea risotto  
Beef cheeks, creamy mash, kale, red wine jus

### Desserts

Coffee panna cotta, financier  
Eton mess, vanilla, berries  
Apple and blackberry crumble, vanilla ice cream  
Chocolate mousse, chocolate crumb, Coconut sorbet

## **Evening Nibbles Menu - priced individually**

Sausage Baps  
Hereford Beef Burgers  
Cold Mezze  
Bacon Butties  
Garlic Mushroom Burger  
Chunky Chips  
Summer Salad  
*Min 2 options per person*

SAMPLE 2024

# SHARING STYLE COUNTRY FEAST

*Agreed quantity of food will be set at each table for sharing, a shift from the typical self-service buffet arrangement, creating a family style dining experience.*

## **Starter - max 4 options - each feeds 5**

Smoked salmon platter, dill creme fraiche, lemon  
Mixed cold cuts and homemade white loaf  
Vegan Falafels, tahini, hummus, salad  
Homemade potted chicken liver pate, apple chutney & brioche  
Prawn cocktail, baby gem, lettuce

## **Mains - max 3 options**

Trout roasted with pink peppercorns, lemon & caper (feeds 6)  
Harissa Whole Roasted Chicken (1 chicken feeds 6)  
Whole Roasted Cauliflowers, rainbow chard & tomato salsa (1 feeds 4)  
Oxford Sausages, apple gravy (we recommend 2 pp)  
Pork loin, whole grain mustard, gravy (by kg)

## **Sides - max 4 options - each feeds 5**

Garlic and herb Buttered new potatoes  
Buttered seasonal vegetables  
Caprese salad, olive tapenade (ve)  
Tabbouleh  
Couscous with roasted vegetables & pomegranate

## **Desserts - max 3 options - each feeds 5**

Fruit salad ve  
Eton mess v  
Brownie v/gf  
Strawberries & Cream (on Victoria sponge) slices  
Cheese and crackers

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## SAMPLE 2024

### Wake Menu - starting at £17pp

*First round of coffees/tea included*

Sausage Rolls  
Scotched Eggs  
Finger Sandwiches - 4 options  
Chunky Chips  
Summer Salad & Caesar Salad

#### **ADD ON:**

Chicken Wings Spicy or BBQ - £4  
Oxford Sausages or Chipolatas - £3

*External caterers are not permitted, with the exception of cakes and with prior agreement with your Event Manager.  
Please be aware that menu alterations may occur unexpectedly.*

### The Bar

As guests arrive, offer them a signature cocktail or a glass of fizz, with light bites or canapés. Consider providing a minimum of half a bottle of wine (red, white, or rosé) per guest, along with plenty of still or sparkling water and soft drinks for the main meal. For the evening celebration, select either a complimentary or cash bar.

Our well-stocked bar offers a splendid variety of wines, local ales and beers, artisanal cocktails and mocktails, classic spirits, and all refreshing beverages for every occasion - barrels of ale from trusted local suppliers can also be arranged if desired.

#### SERVICE & COVER CHARGE

For parties over 50 guests a discretionary 10% service charge will be added to your final bill to be shared between the front of house, kitchen and all staff who worked on making your vision come to life. For weddings with over 70 guests £2.5 per person cover charge will ensure all of the cutlery, crockery, linen, glassware, any extra furniture and full cleaning service after your event.

## GET IN TOUCH NOW AND LET THE MANOR BECOME THE BACKDROP FOR YOUR CELEBRATIONS!

Contact us at [email: oxmanorevents@gmail.com](mailto:oxmanorevents@gmail.com) or [mobile: 07503 875562](tel:07503875562)  
for more details about pricing, bespoke quotes or any other event enquiries.

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