



ELEGANT

C U I S I N E

Exceptional Events - Creative Catering

WEDDINGS

at

OXFORD TOWN HALL





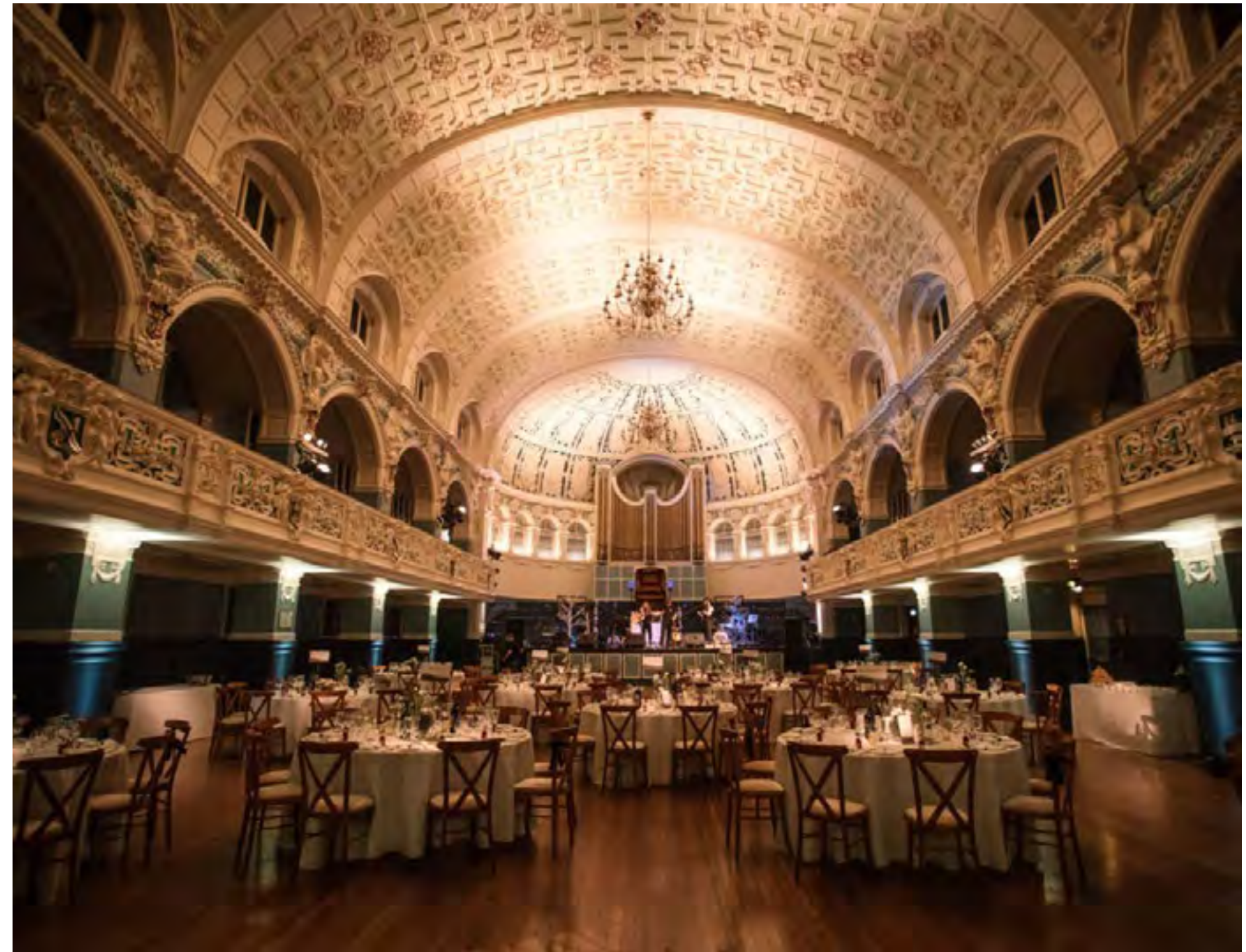
Elegant Cuisine

Our passion is delivering fantastic food with quality service, and we have been doing just that in and around Oxford for over 40 years. Our talented team of chefs make our amazing food in our kitchens in Kingston Bagpuize or at Oxford Town Hall, sourcing local and sustainable ingredients from the wealth of produce on our doorstep, to create dishes you won't forget. The knowledge that our Events Team has when it comes to the Town Hall itself is second to none and we strive to make your wedding the best day it possibly can be, from laying your table to serving the final drink. Our seasonal menus coupled with our exceptional team and a dramatic setting make having your wedding at Oxford Town Hall with Elegant Cuisine a dream from start to finish.



Steeped in history and surrounded by Oxford's dreaming spires, the magnificent Oxford Town Hall is situated at the heart of this romantic and beautiful city. Full of Victorian splendour, this Oxfordshire wedding venue was opened in 1897 and is the perfect place to hold your ceremony and reception with its large variety of rooms.

Elegant Cuisine will work with you to choose the wedding food and beverage options of your dreams, but we know how hard it is to choose, so please find a selection of some of our options on the following pages.





Elegant Cuisine have been specially selected to carry out all the catering at Oxford Town Hall and will create the perfect food and beverages menu for you and your guests, that's fresh, delicious and delivered with impeccable service.

The Elegant Team will work with you to deliver your perfect menu and over the next few pages you will find some menu ideas that will make your food choices even harder to make!

Our fantastic three course menus include English Breakfast Tea and freshly percolated Fairtrade coffee and begin from £55.00 + VAT per person. All of Elegant Cuisine's pricing are based on minimum numbers of adult guests.

Main Hall/ Assembly Room- Minimum 80 adult guests

Old Library- Minimum 40 adult guests

St Aldate's Room- Minimum of 20 adult guests

For pricing on lower guest numbers for any of these rooms, please do get in touch for a bespoke quote.

Elegant Cuisine also host two tasting days per year for our couples to meet the team, and try lots of different food options.

However, if you would like a private tasting for two guests this will be an additional fee with selected dates and times available.

Starters

Roasted butternut squash salad with truffle squash purée, herby quinoa, toasted seeds, baby leaves and Cotswold

Gold rapeseed oil (Ve) (GF)

Roasted heritage tomato and red pepper soup with pistou and chili flatbread (Ve)

Caramelised shallot, spinach and Oxford Isis cheese tart with baby watercress and walnut dressing (V)

Confit chicken, apricot and almond terrine with coronation mayo, pickled shallots and crisp toast

Salad of mustard glazed ham hock, quail's eggs and piccalilli (GF)

Mains

Grilled pork loin steak with sour cream mash, roasted apples and cider sauce (GF)

Slowly braised beef, wild mushroom and red wine casserole with thyme roasted fondant potato (GF)

Roast chicken breast wrapped in smoked bacon with crushed new potatoes
and a tomato and mascarpone sauce (GF)

Grilled salmon supreme with crushed new potatoes, samphire and spinach and a lemon butter sauce (GF)

Moroccan slow cooked lamb tagine with lemon and pomegranate cous cous and cumin roasted vegetables (DF)

Confit pork belly with crispy skin, roasted potatoes, buttered cabbage and sage gravy (GF)

Desserts

Lemon polenta cake with lime scented Chantilly cream (V)

Peach and almond roulade with fresh raspberry coulis (V)

Sticky toffee and date pudding with toffee sauce and vanilla ice cream (V)

Seasonal fruit crumble and custard (V)

Triple chocolate brownie with orange syrup and orange cream (V)





Sharing Menus

Our sharing menus are served 'family style' to the middle of each table for guests to help themselves and tuck in to. They are slightly less formal in style and a great way to get everyone involved. These can be themed or kept very traditional, the choice is yours.

From £65.00 per person + VAT

Family Style Carvery

For this style of meal we ask you to nominate a guest at each table that would be happy to carve for everyone. We will serve the meats on a board and provide you with all the right equipment needed to serve, complete with a chef's hat and apron.

£55.00 per person + VAT

Two Course wedding breakfast

Our two course menu's give you the choice of serving either a starter and a main course or main course and dessert.

£48.00 per person + VAT

If you wished to offer a starter and a main course to your guests and then serve your wedding cake as your dessert we would be happy to offer that to you. Once you have cut your cake, we will then cut the rest of it into personal slices and serve them to your tables either on slates for guests to help themselves or individual slices with seasonal berries and jugs of cream.

£50.00 per person + VAT





Hot fork buffet

This is a great way to feed lots of guests with many different requirements. By choosing a combination of meat/fish, and veggie/vegan option with the appropriate sides dishes served hot from a buffet station all followed by two desserts.

£47.00 per person + VAT

Cold fork buffet

Our two course cold fork buffet combines a meat, fish and veggie/vegan option, with three different dishes as well as two desserts.

All beautifully displayed on tables for guests to help themselves.

A very relaxed way to dine.

£42.00 per person + VAT

Our Canapes

Start your reception with a selection of our hand-made canapés created by our team of chefs.

If you are happy for us to choose your canapes for you and produce a canape menu that suits all of your guests then please see below the available packages-

4 canapés for £8.95 + VAT

6 canapés for £11.95 + VAT

8 canapés for £15.95 + VAT

If you wish to choose your own canapes for your guest these are priced at £3.00 + VAT per piece

Some of our example canapes

Roasted new potatoes with melted camembert (V)

Authentic falafel with baba ghanoush and pomegranate (Ve)(DF)

Mini Yorkshire Puddings with Fillet of Beef and Horseradish Cream

Chilli, ginger and coriander roasted tiger prawn with mango salsa (GF)(DF)

Bruschetta with heritage tomato salsa, chilli and baby basil leaves (Ve)(DF)

Red pepper and pecorino risotto balls with smoked paprika mayo (V)

Chef's chicken liver parfait on brioche toast with shallot marmalade

Crispy pork belly bites with apple and chilli jam





Drinks

Your day wouldn't be complete without drinks to compliment your menu.

You can design your drinks menu from our extensive wine, champagne and beverage list.

A full range of beverages and drinks packages are available from Elegant Cuisine.

Example Drinks Menu



Reception Drinks

Prosecco Bel Canto, Italy
two or three glasses per person

We would be happy to swap to Pimm's
or bottled lager based on the above glasses
per person if you would prefer.

A selection of soft drinks will also be available
throughout the reception,
these include sparkling elderflower
and iced water with fruit garnish.

Table Beverages

Half a bottle per person,
with the choice of

Michel Servin Blanc, 2017, France
Viña Carrasco Sauvignon Blanc,
2018, Chile

Crescendo Pinot Grigio, 2017, Italy

Michel Servin Rouge, 2017, France
Viña Carrasco Merlot, 2018, Chile
Monte Lagares Rioja, 2018, Spain

Still and Sparkling Mineral Water

Toast

1 glass per person
Prosecco Bel Canto, Italy
package pricing

To include a two glass reception
(1 hour or less)
the price is £24.00 + VAT per person

To include a three glass reception
(1.5 hours)
the price is £27.00 + VAT per person



Evening Bar

We would be happy to set up a bar for your wedding with a variety of additional beverages available. This can either be cash, card or on account depending on your preference.

We would gladly offer you a quote for this based on what you might require.

Evening Food

Evening food is usually served alongside your wedding cake.

A selection of evening options can be provided.

Cheese bar from £8.50 + VAT per person

Hot roast pork bar £9.00 + VAT per person

Bacon bar £7.50 + VAT per person

Nachos and chilli with sour cream and salsa £8.50 + VAT per person

Hot roast beef rolls £10 + VAT per person

Finger buffet £18.00 + VAT per person

Please note that the evening food options are only available after a full wedding breakfast.
If you wish to just serve one of the above evening options then please contact us directly.





Included in our pricing

Dubarry cutlery

White china crockery

Circular table cloths and linen napkins for dining, white or ivory

Professional event waiting staff on a ratio of 1:15

Professional Event Manager

A brigade of Chefs

Porters

Lay up team

Dietary requirement options for your chosen menu

Table stands, numbers, cake stands and knife if required

If you would prefer enhanced cutlery, crockery or glassware we are happy to provide an additional quotation on request.

Please be aware that all decorations you wish us to transport back to our depot, including flower arrangements, after your wedding must be listed to us in writing at least seven days before your wedding.

Terms and conditions

Payment terms

To secure the services of Elegant Cuisine and confirm your event, Elegant Cuisine require a completed and signed copy of these Terms and Conditions, together, with a 1000 (one thousand pounds) non-refundable deposit.

Remaining balance is due 4 weeks prior to your event unless an alternative agreement is in place.

Should your event confirm within 4 weeks the full balance will be due by return.

Any post-event invoice is due 14 days on receipt of invoice.

Preferred payment method is by BACS transfer. Cheques should be made payable to Elegant Cuisine.

Elegant Cuisine reserves the right to charge interest on late payments.

Cancellation policy

If your event is cancelled, we would require written notification and the following cancellation charges will apply-

- Less than 30 days before your event- 100% event fee.
- 30-60 days before your event- 50% event fee.
- Over 60 days before the event 25% event fee.

Event numbers

You and Elegant Cuisine will agree a minimum number of adult guests on booking your event. This becomes the guaranteed minimum numbers charged for; should numbers increase Elegant Cuisine will charge the extra accordingly.

Final numbers of guests must be notified to Elegant Cuisine, no later than 14 days before your function.

Should your numbers increase or decrease from the initial quotation Elegant Cuisine reserve the right to review the price per person.

The event

Elegant Cuisine reserve the right to vary the menu and services if necessary due to circumstances beyond Elegant Cuisine's control. Notice shall be given whenever possible of such alterations and the food and services supplied shall be of equal value, and as much as is reasonable and practical, substantially similar.

The equipment

Any equipment lost or damaged, by, or as a result of client or guest negligence, regardless of whether Elegant Cuisine staff were engaged in duties at or on an event, will be charged at the current replacement cost.

Food leftover

For health, hygiene and food safety reasons it is not Elegant Cuisine's policy to leave leftover food. Once service has been completed it is at our discretion how and when we dispose of leftover food.

Liability notice

Elegant Cuisine does not accept any liability and shall not be liable for non-completion of the event or for any delays arising from:

- Strikes, riots or lockouts affecting any of the trade in which Elegant Cuisine is concerned
- Exceptionally adverse weather conditions
- Loss or damage by fire, theft, floods or any other cause beyond its reasonable control

Covid 19

Elegant Cuisine will adhere to UK Government guidelines at the time of your event. If your event must be delayed due to government restrictions, we urge all clients to postpone the date rather than cancel. A new event date will need to be negotiated to ensure we can accommodate the necessary change of date.

All 2022 deposits are transferable to new dates if required. New dates must be within a reasonable timescale and are not indefinite. Postponed dates will be honoured for up to 18 months after the original confirmed date.

Your agreement

By signing this document, you are confirming your event with Elegant Cuisine and accepting these terms and conditions.

Signed:

Name:

Company:

Date of Event:

Date of Signature:

Guaranteed min number of adult guests:



ELEGANT

C U I S I N E

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