



OXMOOR FARM

WEDDING PACK

WELCOME TO OXMOOR FARM WEDDINGS

NESTLED IN THE HEART OF THE CHILTERN HILLS, OXMOOR FARM IS A PLACE WHERE EXCEPTIONAL FOOD, BEAUTIFUL SURROUNDINGS AND HEARTFELT HOSPITALITY COME TOGETHER TO CREATE UNFORGETTABLE WEDDINGS.

EVERY CELEBRATION AT OXMOOR FARM IS DESIGNED AROUND YOU. WHETHER YOU'RE PLANNING AN INTIMATE GATHERING OR A FULL WEEKEND OF FESTIVITIES, OUR EXPERIENCED TEAM WILL GUIDE YOU THROUGH EVERY STEP, CREATING A DAY THAT FEELS EFFORTLESSLY PERSONAL, RELAXED AND TRULY MEMORABLE.

OUR APPROACH IS ROOTED IN THE LAND AROUND US. INSPIRED BY THE CHANGING SEASONS, OUR MENUS CELEBRATE THE VERY BEST OF BRITISH PRODUCE, WITH INGREDIENTS SOURCED FROM A TRUSTED NETWORK OF REGENERATIVE FARMERS, GROWERS AND ARTISAN PRODUCERS. EVERY DISH TELLS THE STORY OF WHERE IT CAME FROM, BRINGING PEOPLE TOGETHER AROUND GENEROUS, THOUGHTFUL FOOD.





AN EXPERIENCED & PASSIONATE TEAM

OUR DEDICATED TEAM OF CHEFS, EVENT COORDINATORS AND FRONT-OF-HOUSE PROFESSIONALS ARE PASSIONATE ABOUT CREATING EXTRAORDINARY EXPERIENCES. FROM YOUR FIRST VISIT TO THE FINAL TOAST, WE'RE COMMITTED TO MAKING EVERY DETAIL FEEL SEAMLESS, ALLOWING YOU AND YOUR GUESTS TO RELAX AND ENJOY EVERY MOMENT.

WARM HOSPITALITY IS AT THE HEART OF EVERYTHING WE DO. WE PRIDE OURSELVES ON FRIENDLY, ATTENTIVE SERVICE AND CREATING AN ATMOSPHERE WHERE EVERYONE FEELS AT HOME.

OUR VALUES

EVERYTHING WE DO IS GUIDED BY A DEEP RESPECT FOR THE ENVIRONMENT, GREAT FOOD AND GENUINE HOSPITALITY.

WE CHAMPION BRITISH, SEASONAL INGREDIENTS, SUPPORT LOCAL PRODUCERS AND EMBRACE REGENERATIVE FARMING WHEREVER POSSIBLE. SUSTAINABILITY ISN'T AN AFTERTHOUGHT—IT'S WOVEN INTO EVERY DECISION WE MAKE, FROM THE INGREDIENTS ON YOUR PLATE TO THE WAY WE HOST OUR EVENTS.

ABOVE ALL, WE BELIEVE THAT THE BEST WEDDINGS ARE BUILT AROUND BRINGING PEOPLE TOGETHER. HONEST FOOD AND DRINKS, WARM SERVICE, THOUGHTFUL DETAILS AND AN UNFORGETTABLE SETTING COMBINE TO CREATE CELEBRATIONS THAT FEEL TIMELESS, AUTHENTIC AND UNMISTAKABLY OXMOOR FARM.





WHAT WE OFFER

FROM RELAXED FEASTING TABLES TO WOOD-FIRED PIZZAS, LATE-NIGHT FOOD AND BESPOKE DRINKS MENUS, EVERY WEDDING MENU IS TAILORED TO REFLECT YOUR VISION.

WE AIM TO MAKE SIMPLE, SEASONAL FOOD. OUR FOOD PHILOSOPHY IS ALL ABOUT UNPRETENTIOUS COOKING. OUR MENUS ARE INFLUENCED BY THE SEASONS, MEANING THE QUALITY AND TASTE OF THE PRODUCE IS AT ITS BEST. OUR CHEFS ARE PASSIONATE ABOUT CREATING THE BEST FOOD THEY CAN, WHETHER IT'S A SIMPLE PIZZA FOR ONE OR A FEAST FOR 100, IT'S ALL ABOUT COMFORT; HONEST, SIMPLE AND SEASONAL.

OUR DRINKS PHILOSOPHY IS MUCH LIKE OUR FOOD PHILOSOPHY. FOR US, IT'S ALL ABOUT GOOD, HONEST DRINKS WITH A FOCUS ON ARTISAN BRITISH, AND B-CORP PRODUCERS. WE KEEP OUR WINE LIST SMALL AND CHOOSE GROWERS WHO FOLLOW ORGANIC AND LOW-INTERVENTION METHODS.

WHETHER YOU'RE HOSTING 40 GUESTS OR 120, OUR TALENTED KITCHEN AND EVENTS TEAM DELIVER EXCEPTIONAL FOOD AND SERVICE WITH CREATIVITY, CARE AND ATTENTION TO DETAIL. WE HOPE THE FOLLOWING PAGES INSPIRE YOU, AND WE LOOK FORWARD TO CREATING A WEDDING THAT FEELS UNMISTAKABLY YOURS.

PLANNING YOUR MENU AND HOW IT WORKS

AT OXMOOR FARM, WE BELIEVE THAT SOME OF LIFE'S BEST MOMENTS HAPPEN AROUND A TABLE FILLED WITH BEAUTIFUL FOOD, SHARED GENEROUSLY AMONGST FAMILY AND FRIENDS.

FOR THIS REASON, ALL OUR WEDDING BREAKFASTS ARE SERVED IN A FEASTING STYLE. IT IS THE WAY WE LOVE TO EAT, THE WAY WE LOVE TO HOST, AND THE STYLE OF DINING THAT BEST COMPLIMENTS BOTH OUR FOOD AND THE RELAXED COUNTRYSIDE SETTING OF OXMOOR FARM.

THE FOLLOWING PAGES ARE INTENDED TO INSPIRE. THINK OF THEM AS A STARTING POINT—EVERY FEAST IS BESPOKE, AND WE WOULD BE DELIGHTED TO CREATE A MENU THAT FEELS UNIQUELY YOURS.





CANAPÉS

THERE'S NO BETTER WAY TO BEGIN YOUR CELEBRATION THAN WITH A GLASS IN HAND AND BEAUTIFUL SEASONAL CANAPÉS SHARED AMONGST FRIENDS AND FAMILY.

OUR CANAPÉS ARE DESIGNED TO SHOWCASE THE BEST BRITISH INGREDIENTS IN ELEGANT, BITE-SIZED FORM, MAKING THEM THE PERFECT ACCOMPANIMENT TO YOUR DRINKS RECEPTION. WE TYPICALLY RECOMMEND SELECTING FOUR OPTIONS FOR GUESTS TO ENJOY, ALTHOUGH WE'RE ALWAYS HAPPY TO TAILOR THIS TO SUIT YOUR PLANS.

WEDDING BREAKFAST

FEASTING

DESIGNED TO ENCOURAGE CONVERSATION, CONNECTION AND A SENSE OF OCCASION, OUR FEASTS ARE SERVED TO THE CENTRE OF EACH TABLE FOR GUESTS TO ENJOY TOGETHER. SEASONAL DISHES ARRIVE IN ABUNDANCE, CREATING A WARM AND CONVIVIAL ATMOSPHERE THAT FEELS BOTH ELEGANT AND EFFORTLESS.

THIS STYLE OF DINING ALLOWS OUR CHEFS TO SHOWCASE THE VERY BEST BRITISH INGREDIENTS, MANY SOURCED FROM OUR TRUSTED LOCAL PRODUCERS. IT ALSO GIVES YOUR GUESTS THE OPPORTUNITY TO ENJOY A WIDER VARIETY OF DISHES, CREATING A MORE MEMORABLE AND INTERACTIVE DINING EXPERIENCE.

WHETHER YOU'RE IMAGINING GENEROUS SHARING PLATTERS, SLOW-COOKED MEATS, VIBRANT SEASONAL VEGETABLES, WOOD-FIRED DISHES OR ABUNDANT DESSERTS TO SHARE, EVERY MENU IS THOUGHTFULLY DESIGNED AROUND THE SEASON AND TAILORED TO YOUR TASTES.

WE HAVE CHOSEN TO FOCUS EXCLUSIVELY ON FEASTING BECAUSE IT'S WHAT WE KNOW BEST AND BECAUSE, AFTER FIVE YEARS OF HOSTING OUR ACCLAIMED WILD FEASTS, WE HAVE FOUND IT CREATES A MORE RELAXED, JOYFUL AND MEMORABLE EXPERIENCE FOR OUR COUPLES AND THEIR GUESTS.

AS STANDARD, YOUR WEDDING BREAKFAST WILL INCLUDE A FEASTING STARTER, MAIN, SIDES & DESSERT.





LATE NIGHT FOOD

FROM OUR SIGNATURE WOOD-FIRED PIZZAS AND PULLED PORK BUNS, TO FARM TOASTIES AND FOOD TRUCKS, WE'LL HELP YOU CHOOSE LATE NIGHT FOOD THAT'S EVERY BIT AS MEMORABLE AS YOUR WEDDING BREAKFAST.

PLEASE NOTE THAT EVENING FOOD IS DISTINCT AND SEPARATE FROM THE WEDDING BREAKFAST AND IS PRICED ASSUMING A MAIN WEDDING BREAKFAST WILL ALSO HAVE BEEN SERVED DURING THE DAY.

WINE PACKAGES

GREAT FOOD DESERVES GREAT DRINKS. OUR GENEROUS WINE PACKAGES INCLUDE THREE GLASSES OF SPARKLING WINE OR CHAMPAGNE AND HALF A BOTTLE OF TABLE WINE FOR EACH GUEST AS FOLLOWS:

TWO GLASSES OF SPARKLING WINE PER PERSON DURING YOUR DRINKS RECEPTION, AND ONE GLASS FOR TOASTS DURING SPEECHES. RED AND WHITE TABLE WINE ARE PRESENTED BY THE BOTTLE ON EACH TABLE AND PROMPTLY REPLENISHED AS NEEDED.

OUR CAREFULLY CURATED WINE PACKAGES HAVE BEEN DESIGNED TO COMPLEMENT OUR MENUS, WHILST OUR TEAM CAN ALSO ADVISE ON ENGLISH SPARKLING WINES, LOCALLY BREWED BEERS, SEASONAL COCKTAILS AND NON-ALCOHOLIC OPTIONS.

IF YOU'D LIKE TO SUPPLY YOUR OWN WINES OR CHAMPAGNE, WE'RE HAPPY TO DISCUSS CORKAGE OPTIONS AS PART OF YOUR WEDDING PLANNING.

OUR CORKAGE POLICY: CLIENTS MAY PROVIDE THEIR OWN WINES FOR THE RECEPTION, WEDDING BREAKFAST AND SPEECHES, SUBJECT TO PRIOR AGREEMENT. CORKAGE FEES ARE CALCULATED AND PRE-PAID BASED ON THE QUANTITY OF WINE AGREED UPON. THIS WINE WILL BE SERVED THROUGHOUT YOUR WEDDING BREAKFAST, AND ANY UNOPENED BOTTLES WILL BE RETURNED TO YOU FOR COLLECTION AFTER THE EVENT. PRICING DETAILS ARE PROVIDED IN THIS GUIDE.





PRICING & MINIMUM SPEND REQUIREMENTS

OUR MENUS ARE PRICED PER GUEST AND ARE BASED ON A MINIMUM NUMBER OF 30 ADULT GUESTS, AND ARE INCLUSIVE OF VAT.

YOUR WEDDING BREAKFAST FORMS THE HEART OF YOUR CATERING PACKAGE, WHILE CANAPÉS, DRINKS PACKAGES AND EVENING FOOD ARE ALL OPTIONAL.

PLEASE NOTE THAT WE RESERVE THE RIGHT TO ADJUST OUR PRICING PERIODICALLY TO REFLECT MARKET CONDITIONS AND BUSINESS NEEDS. WHILE PRICE INCREASES ARE SOMETIMES UNAVOIDABLE, WE STRIVE TO OFFER A FAIR COMPROMISE FOR CLIENTS WHO HAVE BOOKED WELL IN ADVANCE, AIMING TO BALANCE PREVIOUS AND CURRENT YEAR'S PRICING FOR YOUR BENEFIT.

BAR MINIMUM SPEND AND PAYMENT POLICY: OUR BARS OPERATE ON A MINIMUM SPEND OF £20.00 PER ADULT. THIS FEE, WHICH EXCLUDES ANY DRINKS PACKAGES AND CORKAGE WILL BE DETAILED IN YOUR FINAL FOOD AND BEVERAGE INVOICE, DUE 6 WEEKS BEFORE YOUR WEDDING.

SOME OPTIONS: IF YOU CHOOSE TO HAVE YOUR GUESTS PAY FOR THEIR OWN DRINKS AND HAVE PRE-PAID THE MINIMUM SPEND AMOUNT, WE WILL REFUND ANY BALANCE IF YOUR GUESTS MEET OR EXCEED THE £20.00 MINIMUM SPEND PER PERSON. FOR EXAMPLE, IF YOU HAVE 30 GUESTS, THE MINIMUM BAR SPEND WOULD BE £600. IF YOUR GUESTS SPEND THE FULL £600 TOTAL, YOU WILL RECEIVE A FULL REFUND OF THE PREPAID AMOUNT. IF THEY SPEND LESS, SUCH AS £400, WE WILL REFUND THE AMOUNT SPENT (£400) AND RETAIN THE DIFFERENCE (£200). A DETAILED TILL REPORT OF THE TOTAL BAR SPEND WILL BE PROVIDED AT THE END OF THE EVENING, AND ANY REIMBURSEMENT WILL BE PROCESSED WITHIN 7 DAYS.

FOR BARS WHERE DRINKS ARE PROVIDED BY YOU AND FREE OF CHARGE TO YOUR GUESTS, THE PREPAID AMOUNT WILL BE USED AS A CREDIT ON YOUR BAR TAB. IF YOU WISH TO EXTEND THIS CREDIT, WE WILL NOTIFY YOU WHEN THE TAB REACHES £250 LESS THAN THE AGREED MINIMUM OR CREDIT AMOUNT. AT THAT POINT, YOU CAN CHOOSE TO ADD ADDITIONAL FUNDS OR TRANSITION TO HAVING GUESTS PAY FOR THEIR OWN DRINKS. BAR TABS THAT HAVE EXCEEDED THEIR PRE-PAID AMOUNT ARE PAYABLE AT THE END OF THE NIGHT. PLEASE NOTE THAT NO REFUNDS WILL BE PROVIDED IF THE PRE-PAID MINIMUM SPEND CREDIT IS NOT FULLY USED.





PAYMENT SCHEDULE

TO MAKE PLANNING AS STRAIGHTFORWARD AS POSSIBLE, FOOD AND BEVERAGE PAYMENTS ARE MADE IN TWO STAGES.

AN 'INITIAL 50% F&B INVOICE' WILL BE ISSUED SIX MONTHS BEFORE YOUR WEDDING (OR BEFORE YOUR MENU TASTING IF SOONER). THIS INVOICE IS PAYABLE UPON RECEIPT. THE 'FINAL F&B INVOICE' PAYABLE SIX WEEKS PRIOR TO YOUR CELEBRATION.

FOR MORE COMPREHENSIVE INFORMATION ON OUR PAYMENT TERMS, PLEASE REFER TO THE "TERMS OF PAYMENT" SECTION LOCATED AT THE BACK OF THIS PACK.

CANAPÉS

PRICED INDIVIDUALLY, EACH CHOICE IS FOR YOUR TOTAL NUMBER OF GUESTS. WE RECOMMEND A MINIMUM OF THREE CANAPES PER PERSON.

CHICKEN LIVER PARFAIT ON TOAST, FIG JAM	3
BEEF TARTARE TARTLET, CURED EGG YOLK & HORSERADISH	4.5
BEEF FILLET, ROSTI, BEARNAISE	6
HAM HOCK TERRINE, SOURDOUGH & PICCALILLI	3
CONFIT PORK BELLY BITES, PICKLE CUCUMBER, FENNEL FROND	3
CORONATION CHICKEN TART	3
HOT SMOKED CHALK STREAM TROUT, CRUSHED PEAS, MINT	4.5
SEA BASS CEVICHE, FENNEL & CITRUS	4.5
WHIPPED CODS ROE, FARM XO	3
PEA AND BROAD BEAN CROUSTADE, RICOTTA AND LEMON (V)	3
BEETROOT AND GOATS CHEESE TART, THYME AND HONEY (V)	3
SUN DRIED TOMATO ARANCINI, ENGLISH MOZZARELLA, SEED PESTO	3
SMOKED AUBERGINE, CRISPBREAD	3
OLIVE TAPENADE TARTLET, FERMENTED CHILLI	3
ROASTED PEPPER CROUSTADE, CAPER & TOMATO BALSAMIC	3





ARTISAN BREAD & BUTTER - £4 PER GUEST

FARM FOCACCIA, WHIPPED ROSEMARY BUTTER, MALDON SALT
TRIO OF ARTISAN BREAD, WHIPPED SMOKED BUTTER, MALDON SALT

FEASTING STARTERS

PLEASE CHOOSE THREE

CURED HAM, PEACH, BASIL & STRACCIATELLA
LOCAL VENISON TARTARE, CURED EGG & HORSERADISH
PORK RILLETTE, CRISP BREAD & HOUSE CHUTNEY
FARM TOMATOES, SWEET WOODRUFF HUNG YOGHURT
COURGETTE, ALMOND TARATOR, CAPERS & RAISINS
SPRING PEA, GRILLED GEM LETTUCE, CREME FRAICHE
CURED CHALK STREAM TROUT, APPLE, CUCUMBER, DILL
SEA BASS CRUDO, CITRUS & CHILLI

FEASTING MAINS

CHOICE OF ONE MAIN

SLOW ROASTED PORK, CIDER JUS
WOOD ROASTED CHICKEN, CHICKEN BUTTER SAUCE
ORGANIC LAMB & CHIMICHURRI
SUMMER COURGETTE, GNOCCHI & YORKSHIRE PECORINO (V)
SPRING CAPONATA, SOMERSET RICOTTA DUMPLING, GREMOLATA (V)
CHARRED LEEKS, ROMESCO, HAZELNUT (VG)
CIDER BRAISED FENNEL, GARLIC CRUMB, CHILLI (VG)
CHALK STREAM TROUT, CAPERS & LEMON

FEASTING SIDES

CHOICE OF THREE SIDES

NEW POTATO, MINT AND PISTACHIO BUTTER (V)
CHARRED COURGETTE, LEMON YOGHURT, BASIL, PINE NUTS (V)
GLAZED CARROTS, LOCAL GRAINS, GREMOLATA (V)
EMBER BAKED BEETROOT, ALMOND TARATOR, CAPER AND RAISIN (VG)
SPRING PEA, ASPARAGUS & BROAD BEAN FRICASSEE (VG)
LOCAL LEAVES, HONEY & APPLE CIDER VINAIGRETTE (VG)





FEASTING DESSERT

PLEASE CHOOSE ONE

ELDERFLOWER POSSET, GOOSEBERRY, MERINGUE

NO WASTE TIRAMISU

SUMMER BERRY PAVLOVA TOWER

SUMMER ETON MESS

FROZEN PARFAIT

VEGAN CHOCOLATE MOUSSE, GOOD OLIVE OIL, MALDON SALT

PETITS FOURS - £3 PER GUEST

PLEASE CHOOSE ONE

PATE DE FRUIT

SMOKED CHOCOLATE BROWNIE

HONEYCOMB BITES

SALTED CARAMEL TRUFFLES

FARM FUDGE

BRITISH CHEESE STATION - £12 PER GUEST

THREE CHEESES SERVED WITH CRACKERS, BISCUITS, SEASONAL FARM CHUTNEY
AND GRAPES

LATE NIGHT FEASTING - FROM £8 PER GUEST

TOASTIE TABLE - £8 PER GUEST (GLUTEN FREE AVAILABLE)

CHUNKY SARNIES, TOASTED UNDER THE GRILL. SERVED BY THE SLICE FOR YOUR GUESTS TO SERVE THEMSELVES. CHOOSE THREE:

- MATURE CHEDDAR, ORGANIC HAM, PICCALILLI ON FARMHOUSE WHITE
- BARON BIGOD, CURED HAM AND FIG ON CIABATTA
- ISLE OF WIGHT TOMATO, ENGLISH MOZZARELLA, BASIL PESTO ON FOCACCIA (V)
- CHARGRILLED COURGETTE, VEGAN FETA ON SOURDOUGH (VG)

MAC & FIVE CHEESE STATION - £8 PER GUEST (VEGETARIAN & GLUTEN FREE AVAILABLE)

HOT, HEARTY MAC & CHEESE SERVED IN BOWLS MADE WITH 5 BRITISH CHEESES, BACON BITS AND YORKSHIRE PECORINO & ROSEMARY BREADCRUMBS

DEEP-PAN PIZZAS - £10 PER GUEST (GLUTEN FREE AVAILABLE)

DETROIT-STYLE, DEEP-PAN PIZZAS SERVED WHOLE AND CUT INTO SLICES FOR YOUR GUESTS TO HELP THEMSELVES. CHOOSE THREE TOPPINGS:

- TOMATO & BASIL (V)
- SALAMI & CAPERS
- SAUSAGE & SOBRASADA
- SMOKED MUSHROOM & VEGAN NDUJA (VG)
- BROCCOLI, ANCHOVY AND CARAMELISED ONION

PULLED PORK ROLLS - £12 PER GUEST (VEGAN & GLUTEN FREE AVAILABLE)

LOCAL PORK, COOKED LOW AND SLOW WITH AROMATS AND FARM HERBS. SERVED IN A PRETZEL ROLL WITH A CABBAGE SLAW AND NDUJA MAYO

LATE NIGHT BAPS - £10 PER GUEST (GLUTEN FREE AVAILABLE)

BUTTERED BRIOCHE ROLL, SERVED WITH THE FOLLOWING:

- BACON AND FARM KETCHUP
- SAUSAGE AND OXMOOR SAUCE
- PORTOBELLO MUSHROOM AND FORAGED CHIMICHURRI





WINE & DRINKS PACKAGES - FROM £38 PER GUEST

INCLUSIVE OF RECEPTION DRINK, TABLE WINE AND TOASTING WINE PACKAGES

STANDARD PACKAGE - £38 PER GUEST

EXCEPTIONAL WINES SELECTED FOR THEIR SUSTAINABILITY CREDENTIALS AND CROWD-PLEASING DRINKABILITY.

PACKAGE INCLUDES:

3 GLASSES OF FIZZ PER GUEST - 2 WELCOME RECEPTION GLASSES AND 1 GLASS FOR TOASTS DURING THE SPEECHES.

THE FIZZ: BLANC DE BLANCS BRUT PROSECCO, DE STEFANI, GLERA, VENETO, NV

PLUS + HALF A BOTTLE OF WINE PER PERSON SPLIT BETWEEN WHITE AND RED.

WHITE WINE: COOPERATIVA CAMPANI, FEDERICIANE MONTELEONE, FALANGHINA, CAMPANIA, ITALY

RED WINE: VIN EXPLORÉ, GRENACHE, SYRAH & MOURVEDRE, VIN DE FRANCE, FRANCE

PREMIUM PACKAGE - £59 PER GUEST

SUPERIOR WINES FROM FRANCE AND ITALY SELECTED FOR THEIR SUSTAINABILITY CREDENTIALS, WOW FACTOR AND EXCELLENCE.

PACKAGE INCLUDES:

3 GLASSES OF FIZZ PER GUEST - 2 WELCOME RECEPTION GLASSES AND 1 GLASS FOR TOASTS DURING THE SPEECHES.

THE FIZZ: CREMANT DE LOIRE BLANC BRUT, DOMAINE DE HAUTE-PERCHE, CHENIN BLANC, NV

PLUS + HALF A BOTTLE OF WINE PER PERSON SPLIT BETWEEN WHITE AND RED.

WHITE WINE: MOULIN DE GASSAC, VIOGNIER, LANGUEDOC, FRANCE, 2024 **

RED WINE: FONDO ANTICO, NERO D'AVOLA, SICILY, ITALY, 2022

CHAMPAGNE PACKAGE

REPLACE YOUR RECEPTION FIZZ WITH CHAMPAGNE

£30 PER GUEST SUPPLEMENT

THE CHAMPAGNE: DEUX FOIS CHAMPAGNE BRUT, NV, FRANCE

CORKAGE PACKAGE

WE OFFER CORKAGE RATES OF:

£18.00 PER BOTTLE (75CL) FOR WHITE, RED, AND ROSÉ

£23.00 PER BOTTLE (75CL) FOR SPARKLING WINE

£33.00 PER BOTTLE (75CL) FOR CHAMPAGNE

A PRE-PAID, AGREED QUANTITY, THIS WINE CAN BE SERVED UP UNTIL THE END OF YOUR WEDDING BREAKFAST. ANY UNOPENED WINE IS OF COURSE YOURS TO TAKE HOME.





COCKTAIL PACKAGES

OUR COCKTAIL PACKAGES ARE DESIGNED TO KEEP YOUR WEDDING BAR FLOWING, WITHOUT THE FUSS. WE PROUDLY SERVE BLACK LINES COCKTAILS, CAREFULLY SELECTED FOR THEIR QUALITY INGREDIENTS, EXCEPTIONAL FLAVOUR AND CONSISTENCY. PLEASE SEE THE NEXT PAGE FOR OUR OFFERING.

COCKTAIL HOUR PACKAGE - £21 PER GUEST

PERFECT FOR AFTER DINNER COCKTAIL HOUR. INCLUDES TWO COCKTAILS PER GUEST.

DANCEFLOOR PACKAGE - £31.50 PER GUEST

OUR MOST POPULAR PACKAGE - IDEAL FOR EXTENDING COCKTAILS INTO THE EVENING AND ONTO THE DANCEFLOOR. INCLUDES THREE COCKTAILS PER PERSON.

THE 'FULL WHACK' PACKAGE - £42 PER GUEST

FOR COUPLES WHO WANT COCKTAILS TO BE A CENTRAL PART OF THE CELEBRATION. INCLUDES FOUR COCKTAILS PER PERSON.

MAKE IT YOUR OWN - POA

EVERY WEDDING AT OXMOOR FARM IS DIFFERENT, SO OUR COCKTAIL PACKAGES CAN BE TAILORED AROUND YOUR DAY.

WE CAN CREATE BESPOKE SIGNATURE COCKTAILS, WELCOME DRINKS AND LATE-NIGHT SERVES, USING SEASONAL BRITISH INGREDIENTS WHEREVER POSSIBLE.

FROM GARDEN HERBS AND HEDGEROW BERRIES TO HOMEMADE CORDIALS, SYRUPS AND LOCAL SPIRITS, OUR COCKTAILS ARE DESIGNED TO FEEL LIKE OXMOOR IN A GLASS.

WE LOVE TRYING NEW THINGS, SO LET US KNOW IF YOU HAVE ANY IDEAS!



SPICY
MARGARITA



NEGRONI



ESPRESSO
MARTINI



HUGO SPRITZ



PALOMA



PEAR &
WHITE
TEA FIZZ



PASSION FRUIT
MARTINI



APERITIVO
SPRITZ



RUM PUNCH

BEER PACKAGES - POA

WE ARE A PROUD SUPPLIER OF REBELLION BEER, MARLOW. AT YOUR WEDDING, YOU CAN EITHER BUY BY THE KEG (52 PINTS) OR, IF YOUR GUESTS ARE PAYING FOR DRINKS, BY THE PINT.

BELOW ARE JUST SOME OF THE BEERS WE PROVIDE, HOWEVER IF THERE'S SOMETHING YOU PREFER FROM THEIR RANGE, WE ARE ALL EARS!



REBELLION
LAGER



REBELLION
HAZY PAL



REBELLION
IPA





EXTRA'S

CAKE SERVICE - £4.00 PER GUEST

YOUR CAKE CAREFULLY SLICED AND PRESENTED ON PLATTERS WITH BERRIES AND POURING CREAM. WE PROVIDE CHINA PLATES, DESSERT FORKS AND NAPKINS.

THIS IS A PRE-PAID SERVICE ONLY, REGRETTABLY WE ARE UNABLE TO CUT CAKES AD HOCK ON THE DAY.

TEA AND COFFEE STATION - £5.00 PER GUEST

ALLOWS YOU TO CATER FOR LESS THAN YOUR TOTAL NUMBER OF GUESTS.

TEA AND COFFEE SERVED AT A SELF-SERVICE STATION WITH FARM SHORTBREAD.

SUPPLIER CATERING

ALL DAY (FED TWICE) – £35.00, DAY TIME ONLY - £25.00 PER PERSON, EVENING ONLY £15.00.

PHOTOGRAPHERS, VIDEOGRAPHERS, MUSICIANS, AND DJS OFTEN INCLUDE THE PROVISION OF A MEAL AND REFRESHMENTS IN THEIR TERMS AND CONDITIONS. OUR SUPPLIER PACKAGES INCLUDE A HOT MEAL, PLUS UNLIMITED TEA COFFEE AND SOFT DRINKS FOR THE DURATION OF THEIR TIME ON SITE. DON'T FORGET TO FIND OUT IF THEY HAVE ANY ALLERGIES!

MENU TASTINGS

YOUR MENU, YOUR DAY

AS PART OF YOUR WEDDING EXPERIENCE AT OXMOOR FARM, WE WANT YOU TO FEEL COMPLETELY CONFIDENT AND EXCITED ABOUT THE FOOD THAT WILL BE SERVED ON YOUR SPECIAL DAY.

ONCE YOU HAVE CHOSEN YOUR MENU, WE OFFER AN EXCLUSIVE PRIVATE MENU TASTING, GIVING YOU THE OPPORTUNITY TO EXPERIENCE YOUR CHOSEN DISHES AND MAKE ANY FINAL DECISIONS WELL IN ADVANCE OF YOUR WEDDING. WE TYPICALLY SCHEDULE TASTINGS 6-9 MONTHS BEFORE YOUR WEDDING, ALLOWING PLENTY OF TIME FOR ANY FINAL ADJUSTMENTS OR FINE-TUNING. IF YOU WOULD PREFER TO ARRANGE YOUR TASTING EARLIER, WE ARE ALWAYS HAPPY TO DISCUSS THIS WITH YOU.

YOUR TASTING IS A CHANCE TO SIT BACK, RELAX AND ENJOY A PREVIEW OF THE FOOD THAT YOU AND YOUR GUESTS WILL EXPERIENCE ON THE DAY. WE ARE ALSO HAPPY TO WELCOME ONE OR TWO ADDITIONAL MEMBERS OF YOUR BRIDAL PARTY, SUBJECT TO PRIOR ARRANGEMENT AND AN ADDITIONAL CHARGE.

YOUR TASTING WILL INCLUDE THE ELEMENTS OF YOUR CHOSEN WEDDING BREAKFAST, ALLOWING YOU TO EXPERIENCE THE FLAVOURS, PRESENTATION AND STYLE OF SERVICE BEFORE THE BIG DAY. WHERE POSSIBLE, DISHES WILL BE PREPARED AND PRESENTED AS THEY WILL BE SERVED AT YOUR WEDDING. AS OUR MENUS ARE DRIVEN BY THE SEASONS AND THE PRODUCE AVAILABLE TO US, OCCASIONAL INGREDIENT CHANGES MAY BE NECESSARY. ANY SUBSTITUTIONS WILL ALWAYS BE DISCUSSED AND AGREED WITH YOU WELL IN ADVANCE.

FOR DISHES THAT ARE DESIGNED TO BE PREPARED ON A LARGER SCALE FOR YOUR WEDDING, SUCH AS WHOLE ROASTED MEATS, YOUR TASTING WILL BE A CAREFULLY PREPARED SMALLER-SCALE VERSION OF THE FINAL DISH.

YOUR TASTING EXPERIENCE CAN ALSO INCLUDE THE WINES AND DRINKS YOU HAVE SELECTED FOR YOUR WEDDING. YOU ARE WELCOME TO TASTE YOUR CHOSEN OPTIONS AND, WHERE REQUIRED, TRY ALTERNATIVES TO HELP YOU MAKE YOUR FINAL SELECTIONS.

CANAPÉS AND EVENING FOOD ARE NOT INCLUDED AS STANDARD WITHIN YOUR MENU TASTING. HOWEVER, IF YOU WOULD LIKE TO SAMPLE THESE AHEAD OF YOUR WEDDING, WE ARE HAPPY TO ARRANGE THIS BY PRIOR REQUEST AND AT AN ADDITIONAL CHARGE.

OUR AIM IS SIMPLE: TO MAKE YOUR TASTING AN ENJOYABLE PART OF THE WEDDING PLANNING PROCESS AND GIVE YOU COMPLETE CONFIDENCE IN THE FOOD, DRINKS AND EXPERIENCE YOU HAVE CHOSEN FOR YOUR DAY AT OXMOOR FARM.

PAYMENT TERMS

WE'VE DESIGNED OUR PAYMENT PROCESS WITH YOUR CASH-FLOW IN MIND, DIVIDING THE TOTAL FOOD BILL INTO MANAGEABLE INSTALMENTS.

INITIAL FOOD AND BEVERAGE (F&B) PAYMENT

INVOICED PRIOR TO YOUR TASTING OR 6 MONTHS BEFORE YOUR WEDDING (WHICHEVER COMES FIRST, OR AT THE TIME OF BOOKING IF IS LESS THAN 6 MONTHS OR

LESS PRIOR TO YOUR WEDDING) AND PAYABLE UPON RECEIPT. THIS IS CALCULATED AS APPROXIMATELY 50% OF THE TOTAL MENU AND PRE-PAID DRINKS AND SERVICES AS FURTHER DESCRIBED BELOW.

THIS WILL REFLECT THE AGREED ARRANGEMENTS AT THAT POINT IN TIME, INCLUDING SELECTED CANAPÉS, THE MAIN MEAL, DRINKS PACKAGE, EVENING FOOD, AND OTHER ASSOCIATED SERVICES AND WILL BE BASED ON THE MINIMUM NUMBER OF ADULT GUESTS DECLARED AT THE TIME OF BOOKING OR 65 GUESTS WHICHEVER IS THE GREATER.

FINAL F&B PAYMENT

THE FINAL F&B PAYMENT COVERS THE BALANCE OF ALL F&B COSTS AND CHARGES, ACCOUNTING FOR SELECTED CANAPÉS, THE MAIN MEAL, DRINKS PACKAGE, EVENING FOOD, AND ANY ADDITIONAL SERVICES. IT IS ADJUSTED FOR THE FINAL NUMBER OF GUESTS AND MAY INCLUDE SUPPLIER MEALS, CATERING FOR UNDER 12'S, PREPAYMENT OF BAR CREDIT, AND EXTRAS. THIS INVOICE WILL BE ISSUED SIX WEEKS BEFORE YOUR WEDDING, WITH PAYMENT DUE UPON RECEIPT. THE FINAL PAYMENT WILL NOT BE FOR LESS THAN THE MINIMUM NUMBER OF ADULT GUESTS DECLARED AT THE TIME OF BOOKING, UNLESS AN ADJUSTED FIGURE HAS BEEN AGREED AT THE TIME OF THE REDUCTION IN NUMBERS.

"ADJUSTMENTS" FOOD AND BEVERAGE PAYMENT

THIS INSTALMENT INCLUDES AGREED-UPON LATE AMENDMENTS TO GUEST NUMBERS (INCREASES ONLY) AND ADDITIONS TO THE SCOPE OF FOOD AND BEVERAGE SUPPLY AND SERVICES. ADJUSTMENT INVOICES ARE DUE ON RECEIPT.

BAR BILL AND MISCELLANEOUS ON THE DAY COSTS

OXMOOR FARM WILL OPERATE BARS ON THE DAY, AND CLIENTS ARE RESPONSIBLE FOR SETTLING THE BILL ON THE DAY OR BEFORE DEPARTURE FROM THE VENUE. PLEASE NOTE THAT UNPAID BAR TABS ARE SUBJECT TO A 20% LATE PAYMENT CHARGE. IT'S ESSENTIAL TO EMPHASISE THIS POINT DUE TO OCCASIONAL, HONEYMOON INDUCED, DELAYS IN PAYMENT.

VENUE HIRE PRICING	NOVEMBER TO MARCH	APRIL & OCTOBER	MAY TO SEPTEMBER
MONDAY - THURSDAY	£7,950	£8,950	£9,950
FRIDAY	£9,950	£10,950	£12,950
SATURDAY	£11,950	£13,950	£15,950
SUNDAY	£9,950	£10,950	£12,950
MINIMUM GUEST NUMBERS			
MONDAY - THURSDAY	40	40	40
FRIDAY	50	60	60
SATURDAY	60	75	75
SUNDAY	50	60	60
MINIMUM F&B COMMITMENT			
MONDAY - SUNDAY	£110 per adult	£110 per adult	£110 per adult



OPTIONAL ENHANCEMENTS

ON-SITE CEREMONY

WE OFFER THE OPPORTUNITY TO HOLD A SYMBOLIC CEREMONY AT OXMOOR FARM. THE ADDITIONAL CEREMONY FEE OF £1950 INCLUDES

- EXCLUSIVE USE OF THE MEADOW VIEW
- STRETCH TENT
- CEREMONY SEATING
- OPERATIONAL SUPPORT FROM THE OXMOOR TEAM

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