



Congratulations on your engagement!

We are delighted that you are considering The Durham Ox, Crayke to cater for your wedding.

We pride ourselves on knowing how to plan the perfect day and throw a really good party! We have hosted fantastic weddings and events ranging from formal sit down occasions to relaxed barbecues. It has been a privilege to have been awarded national and local accolades, testament to our high standards, attention to detail and customer service.

Planning your wedding should not be tiresome and difficult, but exciting and enjoyable. We have an experienced team that will be dedicated to you from the early planning stages through to your big day.

Having recently celebrated 17 years at the Durham Ox, we have learnt and gathered a wealth of experience, contacts and ideas. We can offer advice from choosing reception drinks, menus and complementary wines, to our recommended associates such as entertainers, musicians, marquees and photographers.

The Durham Ox team will always be on hand to help create a bespoke and memorable celebration for you and your guests. When the big day finally arrives we will ensure that our team looks after all the details allowing you to relax and enjoy your day.

My team look forward to meeting you and discussing your needs.

Yours sincerely

Michael & Sasha Ibbotson
Proprietors

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The Durham Ox Wedding Pack

You invite the guests & let us do the rest!



Frequently asked questions and a few pointers to help you on your way...

Your own menu ideas

We completely understand that your celebration wants to be unique, and combine as much of your own personality and ideas as possible. Our wedding organisation team and our chefs aim to accommodate as many of your own ideas as possible. Please understand that the menus we have produced are created and designed, not just made up and their costs and logistics in actually delivering them are carefully planned especially for large numbers. We are just as anxious as you are, for all of your guests to have the “wow” factor, and will consider all options to make your party your own. There are a number of realistic and practical logistics that have to be considered when catering for a large number of people.

Just about anything is possible if your budget will allow. But increasing labour and equipment will increase your costs.

Bringing your own food

We champion local producers, and the provenance of our produce is at the heart of all our food and menu decisions, both in all our Inns, and the outside catering operations.

However, other than your wedding cake, unfortunately, we cannot allow any food not provided by ourselves to be consumed at the event.

If you have a reason to want to use a specific producer or supplier, then we will certainly consider this. There are always exceptions such as wedding favours, kids’ sweets and so on. (If you are not sure please ask us before the day.)

Table Configuration, Linen, Napkins and Cutlery

The Durham Ox Catering will provide glassware, cutlery and white china. White linen napkins and table cloths are included in our menu price.

We have contacts for speciality linen, who have every design and colour that you can imagine. Coloured table cloths, coloured napkins, themed and coloured glassware are considered as extras and will incur a charge.

We will advise and help you arrange tables and the room configuration that you want prior to our team setting up the tables.

Staffing and Management

Chefs and waiting staff are included in our pricing.

There will be a Manager on the day as well as a kitchen team and smartly dressed waiting staff. Our staff wear black and white and aprons.

Master of Ceremony or Toastmaster

One of our team can call the room to "order" and announce the "bride and groom".

We do suggest that you ask a member of the family, or a close friend to act as toastmaster or master of ceremonies, than someone outside your wedding party.

Tastings

We are happy wherever possible to do a client tasting for two people and in most cases we can reproduce the dishes in advance of your celebration, so that you are happy with your choice of menu. Seasonal produce can sometimes be an obstacle, and we can only describe, canapés, a buffet or BBQ.

The first tasting is complimentary as part of a confirmed booking, and we are happy to provide this as a lunch or dinner and you can relax and eat your menu. This does not include drinks. Client tastings must be booked in advance so that we can make sure that a Durham Ox catering representative is there for your questions and comments. Please arrange with your wedding coordinator, for a Monday to Thursday, during our normal opening hours. Other tastings thereafter will incur the cost of the dishes chosen.

Service Charge

A 10% discretionary service charge is added to your food and drinks bill.

This is entirely at the client's discretion.

Marquees and Field Kitchens

When marquees are used, separate catering tent and field kitchen will need to be provided adjoining the main area. This is at the client's expense. The amount of equipment needed will depend on the menu choice and numbers. For up to 100 guests including canapés and a hot 3 course wedding breakfast you are looking in the region of £500.



The “Ox” Classic Menu

£ 55 per guest

4 Canapés per guest

Choose one dish per course from the menu...

Coffee & Petit Fours



Canapés

Mini Cones

Whitby Crab Sesame

Goats Cheese and Beetroot Confit (V)

Mini Chilled Soups (Green and Red) (V)

Cucumber & Mint Gazpacho, Tomato & Chilli Gazpacho

Mini Canapés Shots - Mini Bloody Mary's, Celery Sticks

Crayfish, Mango and Yuzu spoons

Yorkshire Duck, Hoi Sin, Spring Onion, Sesame

Pea and Mint tartlet (V)

Smoked Salmon, Chilli & Lime Crème Fraiche, Pumpernickel

Vine Tomato & Balsamic Bruschetta and Chargrilled Vegetable Bruschetta (V)

Warm Canapés

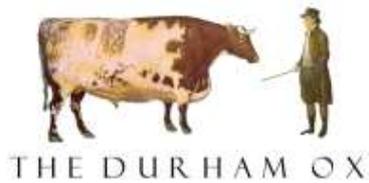
Honey & Mustard Yorkshire Sausages (hot)

Mini Yorkshire Puddings - Roast Beef & Horseradish, Or Lamb & Mint Sauce, Or Venison & Redcurrant

Vegetable Spring Rolls, Chilli Dipping Sauce (V)

Thai Fish Cake, Sweet Chilli Dipping Sauce

Tempura Battered Tiger Prawns, Chilli & Spring Onion Dipping Sauce



Starters

The "Ox" Cocktail

Crayfish, Prawn, Hot Smoked Salmon, Avocado & Marie Rose

Trio of Salmon

Knarborough Hot Smoked Salmon, Gravavlax & Salmon Roulade,
Pickles & Dill Crème Fraiche

Ham & Pineapple

Pressing of Ham Hock, Pineapple Chutney

Caprese (V)

Buffalo Mozzarella, Heritage Tomatoes, Basil, Olive Oil

Yellison Goats Cheese, Pea & Mint Salad

Grilled Golden Cross En Croute, Beetroot, Pea, Honey & Mint Dressing

Winter Starters

Homemade Soup or Lobster Bisque

Gruyere Crouton

Duck

Seared, Smoked & Rillettes, Pickles

Wild Mushroom & Truffle Risotto (V)

Rocket & Parmesan Salad, Basil Pesto

Twice Baked Cheese Soufflé (V)

Parmesan Cream, Red Onion Marmalade

For a little bit more - £5.00 Supplement per person

Baked Lobster Pot

Lobster, Prawn & Crayfish, Crab Bisque, Parmesan Cream, Garlic Crust

Seared King Scallops

Cauliflower Puree, Sultana and Caper Dressing



Main Courses

Roast Guinea Fowl and Black Truffle

Fondant Potato, Creamed Bacon, Savoy Cabbage

Roasted Free Range Chicken

Dauphinoise Potatoes, Honeyed Carrots, Seasonal Greens & Forestiere Sauce

Fillet of Sea Bass (Or Salmon)

Spring Onion & Olive Oil Crushed New Potatoes, Sautéed Spinach, Salsa Verde

Duo of Dales Lamb

Roasted Rump of Lamb & Mini Shepherd's Pie,
Fondant Potato, Spring Cabbage, Mint & Redcurrant Reduction

Mushroom, Spinach & Blue Cheese Wellington

(Same Garnish as Chosen Main Course)

Roasted Vegetable Pithivier

(Same Garnish as Chosen Main Course)

Winter Main Courses

Honey Roast Gressingham Duck Breast

Fondant Potato, Sticky Red Cabbage, Bitter Sweet Port Sauce

Robin Hirst Grand Reserve Roast Sirloin of Prime Yorkshire Beef

“Traditional Roast”

Yorkshire pudding, Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables & Gravy

Or...

Dauphinoise Potatoes, Roasted Root Vegetables, Madeira Reduction

Pan Fried Fillets of Seabass

Shellfish Risotto, Samphire & Pesto Dressing

Fillet is a little bit more - £8.00 supplement per person

Robin Hirst Grand Reserve Fillet of Prime Yorkshire Beef

Dauphinoise Potatoes, Pancetta Wrapped Green Beans, Madeira jus

Fillet of Beef Wellington

Robin Hirst 28 day aged Grand Reserve Roasted Fillet of Yorkshire Beef

Mushroom Duxelle, Fondant Potato, Roasted Root Vegetables, Madeira Reduction



Desserts

Traditional

Sticky Toffee Pudding

Toffee Sauce, Ryeburn of Helmsley Vanilla Ice Cream

Apple & Cinnamon Crumble

Vanilla Custard

Goey Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream

Eton Mess or Summer Fruit Pavlova

Cream and Meringue (Seasonal)

(Yorkshire Mess with Rhubarb)

Glazed Lemon Tart

Berry Compote, Mascarpone Cream

Warm Bakewell Tart

Crème Anglaise

Crème Brûlée

Raspberries, Vanilla Shortbread

For a little bit more - £5.00 Supplement per person

Everyone's Favourites in Miniature

Recommended selection...

Bakewell, Brownie & Crème Brûlée

Raspberries & White Chocolate

Raspberry Mess, White Chocolate Mousse, Raspberry Truffle

Taste of Lemon

Lemon Drizzle Cake, Lemon Meringue, Lemon Posset, Berry Compote

Death by Chocolate

Dark Chocolate Torte, Chocolate Ice Cream, Salted Caramel Truffle, White Chocolate Milk Shake

To Finish

Coffee & Petit Fours



Dessert Table

This is a super way to not stop the party and serve desserts in glasses and in bite size... so that they can be carried around while people are chatting.

Selection of Cocktail Desserts

Elderflower Jelly, Lemon Posset, Chocolate Brownie Tower, Bakewell Tart & Mini Pavlovas

Choose 3 of the above...

Cocktail Dessert Selection £5.00 supplement per person

Optional Cheese Course

This is a really nice finish to the meal and we are more than happy to serve individual cheese plates, however in our experience not everyone will eat cheese and there is unnecessary wastage (and unnecessary expense to you)

We Recommend...

Sharing Cheese table

Budget on half of the guests at £4.00 per person

Individual Full Cheese board per person

£8.95

Sharing Boards per table (per table 10/12 people)

£29.95

Evening "Snack"

Pulled Pork Roast Sandwiches

Slow Roast Pork Shoulder in Baps, Celeriac Slaw, Smokey BBQ Sauce

£5.95 per person

Bacon Butties or Hot dogs (Or a mixture of both)

Tommy K & HP!

£4.95 per person

"In a bun" BBQ

Yorkshire Sausages, Homemade Burgers, Spicy Chicken, Fried Onions, Tomato Salsa.

£7.95 per person

Ploughman's Buffet

Pork Pies, Yorkshire Ham, Blue Cheese, Cheddar Cheese, Chutneys,

Pickles, Goats Cheese Quiche, Homemade Breads

Budget on half your guests at £6.50 per person

Steak Sandwich

Rocket, Tomato & Horseradish Cream

£10.95 per person



Wood Fired Pizza Oven

Try something different for your evening reception...

Creating authentic and great tasting, Neapolitan style pizzas, cooked in our wood fired oven in front of your guests. We stretch our pizza bases, add our own tomato sauce, mozzarella and a selection of tasty toppings, a final drizzle of extra virgin olive oil and our pizzas are ready for the oven.

Just 90 seconds later in our 600 degree oven and our pizzas are baked to perfection and delicious with a soft, thin base and slightly crispy crust.



Choose 3 from the following Menu....

Traditional Margherita (V)

Crushed Tomatoes, Mozzarella, Fresh Basil, Extra Virgin Olive Oil

Spicy Pepperoni

Pepperoni, Mozzarella and Tomato
(We'll add Chillies if you like it really hot!)

Prosciutto Funghi

Ham, Mushrooms, Tomato, Oregano & Mozzarella Cheese
(Swap the Mushrooms for Pineapple if you prefer a Tropicale)

Formaggio di Capra (V)

Goats cheese, Mozzarella, Spinach, Red & Caramelised Onions

Prosciutto Razzo

Crushed Tomatoes, Mozzarella, Garlic, Ham, Rocket

A minimum party charge applies of £600 for 50 pizzas

Over 50 pizzas: £10.00 per pizza

For parties of 100 or more budget on 75% of your party having pizza at £10.00 per pizza.



Gourmet BBQ

£ 55 per guest

4 Canapés per guest

Full BBQ Menu

Dessert of your choice from The “Ox” Classic Menu

We take our barbecue cooking as seriously as we do everything else.... Professionally prepared and chargrilled barbecued food can be extraordinarily tasty as well as dramatic and exciting, this is not burnt sausages and charred burgers!

We can easily turn a simple barbecue & buffet into a gourmet feast for those guests wanting a relaxed, informal dining option without compromising on the variety and quality of ingredients.

This type of dining is perfect for guests wishing to take full advantage of the barn and garden area.... and goes down extremely well when there are a number of guests with children.

Gourmet Yorkshire Barbecue

Prime Yorkshire Ribeye Steak

With Peppercorn Sauce

Proper Yorkshire Bangers

Lemon & Rosemary Marinated Chicken

With Garlic & Paprika Aioli

King Prawn Tails

Piri Piri Sauce

Caprese Salad

Mozzarella, Tomatoes, Basil, Pesto, Olive Oil

Al Forno Potatoes

Summer Green Salad

Lettuce, Cucumber, Minted Peas, Honey & Mint Dressing

Sweet & Spiced Cous Cous

With Raisins, Red Pepper & Fresh Herbs

Cucumber, Chilli & Poppy Seed

Asian Vinaigrette

Basket of Homemade Breads and Focaccia



The “Ox” Cold Buffet

£ 55 per guest

4 Canapés per guest

Full Buffet Menu

Dessert of your choice from The “Ox” Classic Menu

Prime Roast Sirloin of Yorkshire Beef

Red Onion Marmalade, Horseradish & English Mustard

Honey Glazed Roasted Yorkshire Ham

Homemade Piccalilli

Platter Of Poached Salmon And Prawns

Dill Crème Fraiche, Lemon Mayonnaise & Marie-Rose Sauce

Sun Blushed Tomato & Goats Cheese Quiche

Salsa Verde

Potato Salad

Wholegrain Mustard Dressing

Caprese Salad

Mozzarella, Tomatoes, Basil, Pesto, Olive Oil

Summer Green Salad

Lettuce, Cucumber, Minted Peas, Honey & Mint Dressing

Sweet & Spiced Cous Cous

With Raisins, Red Pepper & Fresh Herbs

Cucumber, Chilli & Poppy Seed

Asian Vinaigrette

Beetroot, Celeriac & Carrot Slaw

Homemade Breads



The “Ox” Drinks Package

This is often considered the most important part of the meal. It marks the moment, the arrival at the beautiful venue and the excitement, but most importantly it is the first moment that everyone can congratulate you and catch up with many family and friends.



Reception drink ideas...

Cocktails

We charge per drink for the first one and then top up from jugs around your reception for the second/third....

| | |
|---------------------|------------------------------|
| Proper Pimms | £4.95 per first glass |
| Moscow Mules | £4.95 per first glass |
| Sangria | £4.95 per first glass |
| Summer Punch | £4.95 per first glass |

We can then top up glasses from jugs at £14.95 per jug, 4/5 glasses in a jug.

Iced Buckets of Beer **£3.30 per bottle**

Buckets of Beer are so popular and these can be an assortment if you would prefer!

Soft Drinks

| | |
|------------------------------|----------------------|
| Sparkling Elderflower | £6.00 per Jug |
| Homemade Lemonade | £6.00 per Jug |
| Orange Juice | £6.00 per Jug |

Sparkling wines and Champagne

Prosecco Brut NV, Poggio delle Robinie, Italy **£24.95**

The ultimate Party Fizz, light and tasty with a lovely fine mousse. Good stuff this!

Sparkling Rose Brut, Le Colture, Italy **£24.95**

Delicate pink colour and tastes stunning along with canapés because it's light and zesty.

Delamotte Brut NV **£47.50**

Delicious, with a unique blend of freshness, balance and depth.

Sample Wine List...

A sample Banqueting & Celebration Wine List

These are a few of our wines from our current wine list that we feel are fantastic for wedding celebrations. We have included some great all round drinking wines that will appeal both to your palate and also your budget. As you are making your choices, please bear in mind that a lot more time goes into choosing our house wines as our more expensive ones.

We can offer a 10% discount on our current restaurant wine list for any wine ordered in 12 or more, which I am sure is quite easy!

All wines ordered from Durham Ox catering can be offered on a full sale or return basis.

Sparkling & Champagne

Prosecco, Poggio delle Robinie, Italy **£24.95**

The ultimate Party Fizz, light and tasty with a lovely fine mousse. Good stuff this!

Sparkling Rose Brut, Le Colture, Italy **£24.95**

Delicate pink colour and tastes stunning along with canapés because it's light and zesty.

Delamotte Brut NV **£47.50**

Delicious, with a unique blend of freshness, balance and depth.

The favourite "House Wine"

White

La Brouette Blanc, France **£16.95**

A fresh clean classic blend from the Gascony area with peach and citrus characteristics. Lemon, green apple and hints of stone fruit with a vibrant
And zesty acidity

Red **£16.95**

La Brouette Rouge, France

Authentic, local expression of Grenache and Syrah from low-yielding old
Vines in the sun-baked Languedoc-Roussillon. Plum rich, savoury and delicious/

Selected wines

WHITE

Crisp & Light

Sauvignon Blanc, Panul Estate, Chile **£21.95**

Light, fresh and displaying all that is expected of Sauvignon Blanc.
Cut grass, gooseberry and minerals.

Pinot Grigio, Montevento, Italy **£22.95**

Crisp and super easy drinking Pinot Grigio. Too easy to drink really, be careful!

Full & Rich

Unoaked Chardonnay, El Campesino, Chile **£21.95**

"Campesinos" have worked the vineyards of Chile since the 15th century. An homage
to those broken backed heroes. Fat fruited and tropical but with a lip smacking acidity.

Aromatic

Viognier, Terre de Lumiere, France

£19.95

Elegant, Southern French Viognier, Aromatic wine lovers this is one for you. Acacia blossom and white peaches, with spice and weight.

RED WINES

Ripe & Full

Cabernet Sauvignon, Domaine de Saissac, France

£19.95

Deep red black in colour, with cassis and cedar notes, ripe and sweetly fruited. Subtle and inviting palate with warm cherry compote allied to earthy mineral notes with a spiced herbal lift.

Rich & Spiced

Cabernet/Carmenere, El Cammpesino, Chile

£22.95

Coffee, chocolate & gentle spice combined with green pepper. Hedgerow fruit flavours and smoke. Bonkers but brilliant.

Pinot Noir Reserva, Vina Mar, Chile

£26.95

Spicy and ripe fruited, retaining its elegance thanks to the vineyards proximity to the Pacific. Lovely stuff.

Draft Beer and Evening Bar...

Being in North Yorkshire real ale is often vital to a celebration! We have facilities to dispense real ale, however, we cannot do this on a sale or return basis and require clients to pay for the entire barrels. We currently use Yorkshires most famous brewery, Black Sheep at Masham.

- A barrel costs around £179 (TBC) (72 pints, and quantities thereof)
- Bottled real ale can also be provided.
- Lager is served in bottles.
- We have a fully stocked bar with most spirits and mixers and soft drinks.
- Any specialist requests can be considered.
- A clients tab can be set up or a full paying bar can be provided.
- Or a mixture of the two, e.g. client pays for wine and beer, all extras to be charged as taken.

All of our drinks prices are at our pub prices.

Corkage...

We charge corkage in the traditional way of a per bottle basis, at £9.95 per bottle if you want to supply your own wine and champagne throughout the day. We are a company that supplies all glassware, ice, ice buckets, refrigeration and of course staff to serve your drinks.

This does not include spirits or beer that must be purchased through us. (Organising, delivery, racking, cellaring, suitable mixers and so on and making sure it is compatible with our equipment)

Terms and Conditions

Any booking is subject to written acceptance by Ibbotson Industries Ltd (trading as The Durham Ox) and is subject to the following conditions.

How to make a Booking

- Once you're definite decision has been made to hold a function with The Durham Ox or use us to cater for your event, we will require written confirmation and a non-refundable deposit of £500 for any function to be held in the Barn or as outside catering.
- Bookings will be treated as PROVISIONAL until signed confirmation and necessary deposit has been received.
- Final payment for barn/outside catering functions is to be made no later than 2 weeks prior to the event based on the agreed estimate and pro forma between both parties. (Cleared funds)
- Final numbers must be given to the Durham Ox at least 2 weeks before the function. The amount payable by the client will be calculated on this number, or the number who actually attend, whichever is greater.

Payment and Invoices

- All payments to be made by Bank Transfer, Cheque, Cash or Debit Card (not Credit Card).
- Any outstanding balance is to be settled immediately after the event, or by return on receiving any invoice, unless formal credit facilities have been agreed.
- Interest on overdue invoices shall accrue from the date when payment becomes due and will accrue until full payment is received. (This will accrue from day to day at 5% above Lloyds bank's rate from time to time in force and shall accrue at such a rate after, as well before any judgement.)

Cancellation Policy

If a client cancels a reservation less than 6 months in advance of their booking, any deposits are non-refundable.

Cancellation within eight weeks of event will carry a charge of 50% of all anticipated charges.

Cancellation within 4 weeks month will carry a charge to the client of all anticipated charges.

In all instances, notification of cancellation must be made in writing and will be effective from the date received by the Durham Ox.

Reduction in numbers

- The Durham Ox reserves the right to set a minimum number to be charged for the event.
- Confirmed numbers become the minimum of guests you will be charged for unless the actual number of guests that attend your function is greater.

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Outside Catering – The Durham Ox request...

The client and persons attending the function or conference shall:

- Not to bring dangerous or hazardous items into The Venue.
- Not to consume any food or drink not supplied by The Durham Ox without prior written consent.
- Any person or item in breach of these conditions may be refused admission or removed from the premises.
- The Durham Ox cannot be held responsible for any presents or guests possessions which are handed in to Durham Ox staff.

Liability

The client shall be liable for any loss or damage to the property or injury to person's including the Durham Ox staff and shall indemnify the Durham Ox against any other loss or liability arising from the function.

The client is responsible to Ibbotson Industries Ltd. for any damage caused by the client or his/her guests, agents, employees etc.

- All cars are parked at the owner's risk.
- Children are to be supervised at all times and Ibbotson Industries ltd will not be liable for any accident or injury.

Service charge

For all parties of 10 or more – A discretionary 10% service charge will be added to your food & drink bill.

Corkage

No wine or spirits are to be consumed on or within the Durham Ox's property or for a party The Durham Ox are catering for offsite, unless prior permission has been given.

Ibbotson Industries Ltd reserves the right to increase its advertised tariffs without notification