



Congratulations on your engagement!

We are delighted that you are considering The Durham Ox, Crayke 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 20 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, 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

A handwritten signature in blue ink, appearing to read 'Michael & Sasha Ibbotson', with a long horizontal flourish extending to the right.

Michael & Sasha Ibbotson
Proprietors

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The Durham Ox Outside Catering 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, Management and 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, rather 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% service charge is added to your food and drinks bill.



The “Ox” Classic Menu

£75 per guest

4 Canapés per guest

Choose one dish per course from the menu...

Coffee & Petit Fours



Canapés

Mini Cones

Crayfish, Mango and Yuzu

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

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

Vegetable Spring Rolls, Chilli Dipping Sauce (V)

Thai Fish Cake, Sweet Chilli Dipping Sauce

Tempura Battered Tiger Prawns, Chilli & Spring Onion Dipping Sauce



Starters

Baked Queen Scallops Garlic Butter, Cheddar & Gruyère Crust

Farmhouse Terrine Toasted Brioche, Apple Chutney

Smoked Salmon Plate

Smoked Salmon, Gravadlax & Salmon & Cream Cheese Roulade,
Dill Crème Fraiche, Buttered Crumpet

Goats Cheese & Pea Fritters Peas, Hummus, Herb Dressing (V)

Prawn & Crayfish Cocktail Paprika Marie Rose

Trio of Salmon

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

Caprese (V)

Buffalo Mozzarella, Heritage Tomatoes, Basil, Olive Oil

Trio of Duck

Seared, Smoked & Rillettes, Pickles



Main Courses

Rump of Lamb Dauphinoise Potatoes, Seasonal Greens, Minted Reduction

Market Fish of the Day Crushed New Potato Cake, Samphire, Spinach, Caper Butter

Roast Chicken Supreme Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

Prime Yorkshire Fillet Steak

Dauphinoise Potatoes, Seasonal Greens, Madeira jus (cooked medium rare or well done)

Harissa Bean & Butternut Squash Ragout New Potatoes, Greens, Tomato Hummus (V & VG)

Mushroom, Spinach & Blue Cheese Wellington

(Same Garnish as Chosen Main Course)

Roasted Vegetable Pithivier

(Same Garnish as Chosen Main Course)



Desserts

Bakewell Tart

Vanilla Crème Patisserie, Dark Cherry Ice Cream

Warm Banana, Toffee & Pecan Pudding

Cinnamon & Vegan Vanilla Ice Cream **(GF & Vegan)**

Sticky Toffee Pudding

Toffee Sauce, Ryeburn of Helmsley Vanilla Ice Cream

Gooey Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream

Eton Mess or Summer Fruit Pavlova

Cream and Meringue (Seasonal)
(Yorkshire Mess with Rhubarb)

Everyone's Favourites in Miniature

Recommended selection...

Bakewell, Brownie & Crème Brûlée

Taste of Lemon

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

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 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 per person

Individual Full Cheese board per person

£9

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

£30

Evening "Snack"

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

Tommy K & HP!

£5 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



Gourmet BBQ

£65 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.

Gourmet Yorkshire Barbecue

Prime Yorkshire Steak

Proper Yorkshire Bangers

Lemon & Rosemary Marinated Chicken

With Garlic & Paprika Aioli

King Prawn Tails

Piri Piri Sauce

Tomato Salad

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” 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	£5.95 per first glass
Moscow Mules	£5.95 per first glass
Sangria	£5.95 per first glass
Summer Punch	£5.95 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 £3.50 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, Astoria Estate, Italy £29.50

Nicknamed at the Ox as the “pineapple” because of its fantastic cut-glass bottle.
This is the best prosecco we have tasted

Weddings 2021 @ November 2021

Delamotte Brut NV**£44.00**

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.

Sparkling & Champagne**Prosecco Brut, Astoria Estate, Italy****£29.50**

Nicknamed at the Ox as the "pineapple" because of its fantastic cut-glass bottle.
This is the best prosecco we have tasted

Delamotte Brut NV**£44.00**

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

The favourite "House Wine"

White

La Brouette Blanc, France**£20.00**

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

£20.00**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****£23.00**

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

Pinot Grigio, Sanziano, Romania**£25.00**

Far too easy to drink!

Picpoul de Pinet, 2015, Morin Langaran, France**£28.00**

Light and delicate.

Full & Rich

Unoaked Chardonnay, 2015, France £25.00
From Grenadiers, rich & buttery fruit...

RED WINES

Ripe & Full

Chilean Merlot, Panul Estate £23.00
Easy drinking deep red, smooth finish

Rich & Spiced

Montepulciano Rocastella 2016, Italy £28.00
Big flavours of dark fruits, with a lingering spicy finish

Pinot Noir Reserva, Vina Mar, Chile £28.00
Spicy and ripe fruited, retaining its elegance thanks to the vineyards proximity to the Pacific. Lovely stuff.

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

Weddings 2021 @ November 2021

- 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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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 10% service charge will be added to your food 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