



Congratulations on your engagement!

We are delighted that you are considering having your wedding with us.

We can help you plan your perfect day, and we know how to throw a good party!

Whether you're looking for a small and intimate venue such as our Private Dining Room, or to formally seat up to 80 in the Barn, we can easily adapt to suit your individual requirements.

We are celebrating 25 years at the Durham Ox and have hosted fantastic weddings ranging from the more traditional, to relaxed barbecues and cocktail bar.

We have gathered a wealth of experience, contacts, and ideas. And can offer advice from choosing reception drinks, menus, and complementary wines, to our recommended associates such as entertainers, musicians, and photographers.

Did you know that we also have a wedding licence for ceremonies?

The Durham Ox team will always be on hand to help create a bespoke and memorable celebration.... *"You invite the guests & let us do the rest!"*

We look forward to meeting you and discussing your needs.

The perfect countryside wedding venue and now licensed for wedding ceremonies.

Yours sincerely

Michael & Sasha Ibbotson
Proprietors

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The Durham Ox Wedding Pack

“You invite the guests & let us do the rest!”



Our classic “Durham Ox” wedding package contains everything you need to celebrate your big day as well as your first anniversary celebration.

- Your personal Wedding Planner who will work with you to create the day you always dreamed of
- Attentive service
- Superb food
- [Accommodation](#)
- Stunning location with views of the rolling Hambleton Hills
- Wedding Breakfast tasting before the big day to make sure the dishes you choose are perfect for your big day.
- Hire of your chosen room for your Wedding Breakfast
- Use of the Ox grounds for photographs
- A member of our management team to act as Master of Ceremonies (if desired)
- White table linen and napkins
- Cake stand and knife



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

Did you know we have a Wedding Licence for civil ceremonies?

We can also host your ceremony. No need to travel from one venue or the registry office. We have different rooms available for the size of your party.

Our Rooms & Capacity

The Private Dining Room 10 to 22 guests

The Ox Private Dining Room is a suite, consisting of a Dining Room, a comfortable sitting room, and a private washroom. It seats from 10 - 22 for a formal sit-down meal. Around a large dining table. Please note this is upstairs, should anyone in the party have difficulty climbing stairs.

The Ox Barn Can seat between 23-80 people.

One large oval table up to 30, Round tables or long tables up to 80.

This versatile room, with access straight into our pretty courtyard is the perfect venue for a countryside party or any celebration.

- Separate Entrance to the main pub.
- Private Fully stocked Cocktail Bar- cellar conditioned ales and lagers, cocktails. Can either be a cash bar or on account.
- Separate barn washrooms, baby changing and accessible bathroom facilities.
- Built in TV screens. For presentations, family photos, live TV. (Not Sky)
- Impressive music system (can be integrated with personal playlists, or a DJ) fun disco lights and even a glitter ball!

We have 6 bedrooms, A two bed Pool Villa, & a self-catering Cottage in the village.

We have fabulous accommodation, at different price points. And we also have a list of recommended, likeminded, quality accommodation providers in the area.



Wedding Menu Price

The Ox Classic Menu wedding is £79 per person. And includes Canapes, three courses & Coffee. We have alternative menus for BBQs, evening buffets and more.

Your own menu ideas

We completely understand that your celebration wants to be unique, and we aim to accommodate as many of your own ideas as possible. 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 Wine & Champagne

A corkage policy of £20 per 750ml bottle. (wine or champagne) We do not offer Corkage on spirits or cocktails.

We have a very good and reasonably priced wine & drinks list.

Bringing your own food

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

There are always exceptions such as wedding favours, kids' sweets and so on. (If you are not sure please ask us.)

Table Configuration, Linen, Napkins and Cutlery

We will provide glassware, cutlery, and white linen napkins and tablecloths. We have contacts for speciality linen, who have every design and colour that you can imagine. Coloured tablecloths, 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.

Waiting Staff & Chefs

Chefs, management and service staff are included in our pricing.

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.



Wedding Meal Tasting

We are happy to do a client tasting (for two people) 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 tasting is complimentary as part of a confirmed booking, and we are happy to provide this as a lunch or dinner, Monday to Thursday, and you can relax and eat your menu. This does not include drinks.

Please book your tasting in advance with your wedding coordinator on 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 Wedding Menu

£79 per guest

4 Canapés per guest

Choose one dish per course from the menu...

Coffee & Petit Fours



Canapés

Crayfish, Mango and Yuzu

Goats Cheese and Beetroot Confit (V)

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, Piccalilli

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

Prawn & Crayfish Cocktail Paprika Marie Rose

Trio of Duck Seared, Smoked & Rillettes, Pickles

Goats Cheese & Pea Fritters Pea & Mint Salad

Caprese (V) Buffalo Mozzarella, Heritage Tomatoes, Basil, Olive Oil

Main Courses

Rump of Lamb Dauphinoise Potatoes, Seasonal Greens, Minted Reduction

Roast Chicken Supreme Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

Market Fish of the Day

Prime Yorkshire Fillet Steak

Dauphinoise Potatoes, Seasonal Greens, Madeira reduction
(cooked medium rare, please ask for it to be cooked more)

Nut & Vegetable Wellington (Vegan) New Potatoes, Seasonal Greens, Redcurrant Gravy

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

Mushroom, Spinach & Blue Cheese Wellington (Same Garnish as Chosen Main Course)

Roasted Vegetable Pithivier (Same Garnish as Chosen Main Course)



Desserts

Sticky Toffee Pudding Cinder Toffee Ice Cream, Toffee Sauce

Chocolate Brownie Chocolate sauce, Vanilla Ice Cream

Banana, Toffee & Pecan Pudding (Gf & Vg) Vegan Ice Cream

Eton Mess or Summer Fruit Pavlova

Cream and Meringue (Seasonal)

(Yorkshire Mess with Rhubarb)

Tasting Plate

Miniatures of Chocolate, Cream, Meringue, Raspberries & Popping Candy

Or A

Dessert & Cheese 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

Mess, Lemon Posset, Chocolate Brownie, Bakewell Tart & Mini Pavlovas

£7.50 supplement



Evening "Snack"

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

Tommy K & HP!

£8 per person

Perfect for additional Arriving Guests as well as the all-day guests.

Dessert & Ploughmans Cheese 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

Mess, Lemon Posset, Chocolate Brownie, Bakewell Tart & Mini Pavlovas

Selection of Cheeses, Chutney, Pickles, Fruit cake

Pork Pies, Sliced Yorkshire Ham, Bread & Biscuits

£20 per person



Gourmet BBQ - £73 per Guest

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.

Selection of Canapés

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Prime Yorkshire Steak

Yorkshire Bangers

Lemon & Rosemary Marinated Chicken

With Garlic & Paprika Aioli

King Prawn Tails

Piri Piri Sauce

*

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

*

Dessert & Cheese Table

Desserts in miniature
Cheese Board, Biscuits, Chutney

*

Coffee & Something Sweet



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 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.

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.