



MENU OUTLINES

2022/23

CONTENTS

where to find what you're looking for.



OUR STORY	2
CANAPÉS	3-4
DINING MENUS	5-8
FEASTING AND SHARING	9
SUMMER SALADS	10
LATE NIGHT GRAZING	11
BRUNCH	12
THEMED MENUS	13
EVENT STRUCTURE HIRE	14
EVENT FLORISTRY & EXTRAS	15
EVENT HIRE & STAFFING	16
EXAMPLE QUOTATION	17
	18
CONTACT US	19





OUR STORY

who we are and what makes us tick.

We are a Cotswolds based boutique hospitality company specialising in private parties from 8 - 300 guests. With effortless style and grace, our small and highly experienced team deliver events with flair and finesse, whatever the occasion.

We can create everything from an indulgent fine dining dinner to a lavish summer BBQ paired with delicious Ottolenghi style salads. Each event is entirely bespoke with tailored and unique menus to suit your style and imagination.

Our menus are designed from one food lover to another, I hope you enjoy them as much as we do. Our advice is to pour yourself a large glass of wine and enjoy reading through.

John Le Gassicke
Founder





CANAPÉS

Set the scene and tempt the taste buds.

MENU 1

Smoked Salmon Blini, Dill Creme Fraiche
Trout & Cream Cheese Tartlets
Mini Yorkshire Puds & Roast Beef
Honey & Mustard Chipolatas
Heirloom Tomato & Baby Mozzarella Skewers (v)
Chicken Parfait, Melba Toast
Goats Cheese & Caramelised Onion Vol au Vents (v)
Olive Tapenade On Toast (v)
Chilli Rarebit (v)
Goats Cheese W/Honey, Pear & Walnut (v)
Egg & Cress Crostini (v)
Gazpacho Soup Shots (v)
Chorizo & Olive Skewers (v)
Mini Sausage Rolls
Bangers & Mash
Curried Eggs (v)



We recommend a minimum of 6 canapés per person

£2.50 EACH





CANAPÉS

Set the scene and tempt the tasteBUDS.

MENU 2

Duck Terrine With Baked Orange
Tempura King Prawns With Sweet Chilli Dipping Sauce
Quail Eggs & Celery Salt
Gloucester Pork Meat Balls
Banderillas
Olive & Feta Gem Lettuce
Chicken Skewers W/Satay Dip
Tunafish / Salmon Sashimi
Wasabi Shrimp, Guacamole, Rice Cracker
Butternut Squash & Mozzarella Arancini Balls
Sushi
Steak On Sticks, Horseradish
Scallop Ceviche
Mini Bruschetta
Runny Scotch Eggs Bites
Minted Pea Puree On Croute
Pulled Pork Spring Rolls

We recommend a minimum of 6 canapés per person
£3.00 EACH

OYSTER MEISTER

Our Oyster Meister's will circulate amongst your guests. We will prepare and serve these luxury products on the spot, whilst providing a little theatre as well.

From £750 for 100 Oysters



FINE DINING

MENU A

Plated dishes, served to the table.

TO START

Piccolino Mozzarella
Heritage Tomato, Toasted Pine Nuts,
Basil Oil



THE MAIN EVENT

Ballotine of Oxfordshire Chicken
Wild Mushroom Duxelle, Lemon & Thyme Sauce



TO FINISH

‘The Cotswolds Eton Mess’
Local Raspberries and Strawberries
Meringue, Ginger

£50.00

Based on a minimum of 50

Please feel free to mix and match across all the menus & please ask if you would like alternative dishes in the same price bracket.





FINE DINING

Plated dishes, served to the table.

MENU B

TO START

Mushroom Velouté
Truffle, Enoki, Tete De Moine



THE MAIN EVENT

Slow Roasted Belly of Toddenham Pork
Wild Garlic, Apple Gel, Tender Stem,
Black Pudding, Parsnip



TO FINISH

Peanut & Chocolate Delice
Salted Caramel

£60.00

Based on a minimum of 50

Please feel free to mix and match across all the menus and please ask if you would like alternative dishes in the same price bracket.





FINE DINING

Plated dishes, served to the table.

MENU C

TO START

Oxfordshire Goats Cheese & Baby Beetroot Salad
Candied Walnuts, Balsamic Dressing



THE MAIN EVENT

Rack Of Lamb
Pea Puree, Potato Rosti, Peppernade, Jus



TO FINISH

New York Style Raspberry Cheesecake
Berry Compote

£67.50

Based on a minimum of 50

Please feel free to mix and match across all the menus and please ask if you would like alternative dishes in the same price bracket.





FINE DINING

Plated dishes, served to the table.

MENU D

TO START

Confit Salmon
Smoked Creme Fraiche, Sea Vegetables



THE MAIN EVENT

Duo of Duck; Breast and a crispy leg bon bon
Celariac Fondant, Garden Greens
Blackberry Jus



TO FINISH

Poached Rhubarb
Creme Patisserie, Rosemary Brioche

£70.00

Based on a minimum of 50

Please feel free to mix and match across all the menus and please ask if you would like alternative dishes in the same price bracket.





FEASTING & SHARING

*A more relaxed affair; large platters are presented to share and enjoy
These can be either served on platters to the table or as a buffet.*

TO START

Sharing Boards of;
Antipasti | Messé | Seafood | Sticks 'n Sushi

★

THE MAIN EVENT

Rare Roasted Beef Fillet
BBQ'ed Spatchcock Chicken
Rolled Apricot and Sage Porchetta
Grilled Scottish Salmon Fillet
A Traditional Roast, with all the trimmings!

All served with seasonal salads
(see next page)

★

TO FINISH

Raspberry & Pistachio Meringue Roulade
Platters of Chocolate Brownies
Traditional Trifle

All served with fresh berries and pouring cream

From £60.00 per guest, dependant on menu





SUMMER SALADS

Add some zing to your summer soiree with a spread of gorgeous summer salads, perfect alongside a sharing platter of BBQ'ed meat or fish.

Tumbling Tomato & Burrata
Fresh Basil, Pine Nuts, Confit Garlic

Sweet Potato & Pecan
Quinoa, Spring Onion, Lime

Butternut Squash & Goats Cheese
Sage, Hazelnut, Lemon

Garden Pea & Edamame
Smoked Lardons, Tahini, Greek Yoghurt

Roquefort & Candied Walnut
Charred Pepper, Thyme, Lemon

Roasted Cauliflower, Pomegranite & Cumin
Parsley, Tarrogon & Mint

Asian Slaw
Cabbage, Green Mango, Onion

Roasted Mediterranean Vegetables
Garden Pesto Dressing

Quinoa
Mango, Peanut, Lime , Coriander

Garden Herb Slaw
Radish, Garden Herbs

Garden Fresh Leaf Salad
French Vinegarete

Classic Caesar
Boquerones, Bacon, Ciabatta, Cos

Traditoinal Greek Salad
Feta, Pepper, Olive, Lemon, Oregano

Crunchy Kale & Chickpea
Tahini, Grape, Parmesan





LATE NIGHT GRAZING

A late night snack to satisfy the munchies!

Crispy Smoked Bacon Rolls
Gourmet Hot Dogs
Pulled Pork Rolls
Boxes of Fish and Chips
Toasties (various flavours)
Cones of Skinny Fries
Traditional Sausage Rolls

£3.50 each

STONE BAKED PIZZAS

- Classic Margherita
- Peperoni & Spicy Nduja Sausage
- Goats Cheese and Caramelised Onion
- Spinach and Anchovy

£12.00 per pizza

This can be set up as a grazing station or walked around on trays among the dancing!





BRUNCH

Let us look after you the morning after the night before.

GRAZING STATION

A selection of;
Fresh Croissants & Pastries
Homemade Breads
Blueberry Muffins
Granola, Yogurt and Berry pots
Jams & Spreads



EGGS

Florantine | Benedict | Royale
Smoked Salmon & Cream Cheese Bagels
Smashed Avocado & Bacon on Sourdough
Scotch Pancakes with Fresh Fruit & Maple Syrup*

*Can be presented as a pancake station



DRINKS

Freshly Squeezed Orange Juice
Fruit Smoothie
Tea & Coffee

From £30.00 per guest





THEMED MENUS

Put your personal spin on your menu and create a bespoke evening.

ALPINE FUSION

Based on a week in the Alps, the dining chairs are adorned in reindeer fur and the après ski cocktails are flowing...

CANAPÉS

Alpine canapés presented on a traditional wooden sledge

TO START

Antipa-SKI

A selection of local meats and cheeses presented on an upside down ski down the centre of the table

THE MAIN EVENT

Cheese Fondu | Tartiflette | Rosti Creblet | Traditional Raclette

TO FINISH

An Espresso Martini

From £95.00 per guest

*Have you got something else in mind?
We can create bespoke fusion menus from around the world.*





EVENT STRUCTURES

Need a bar? We can help.

Horsebox Bar
£250.00

Alpine Genuine Sheepskin Chair Throws
£10.00 each

Rustic Curved Wooden bar 3.5m
£100.00

Country Drinks Trough 2.5m
£50.00

Table Centre Log Slices
£3.00 each

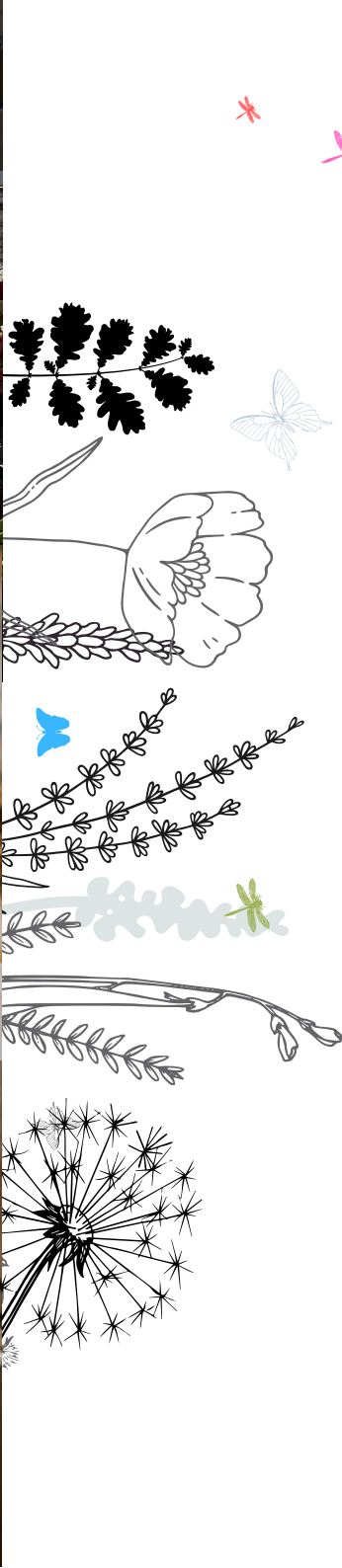
Vintage Shot Skis
£10.00 each

Rustic Oak Barrels (can be used as poseur tables)
£40.00

Large Ice Silver & Leather handled Ice Bucket
£25.00

Themed Props
POA





EVENT FLORISTRY & EXTRAS

Calligraphy Name Cards, any colour combination £3.00 each

Rustic Foliage Table Runner with tea lights From £12 per ft

Celebration 'Long Top table' design from £75.00

Jam jar posies from £20.00

Bottles/ bud vases from £10 .00

Hand tied vase or oasis table centre designs from £35 .00

Cake Flowers from £25.00

Hurricane candle & wreath table centre from £75 .00

Candelabra of flowers from £125.00
(includes coloured tapered candles)

Urns from £150.00

Hanging installation, hoops & ladders:
Foliage based from £400.00
With flowers from £650.00

Wedding Ceremony Flowers & Bridal Party Florals also available.



EVENT HIRE

The behind the scenes must-haves!

CUTLERY, CROCKERY & GLASSWARE

The Oxford Events Company will provide you with all required cutlery, crockery, and glassware for your drinks reception and dinner. The price quoted is for the Oxford Events Company standard range and includes all necessary glassware for a champagne drinks reception and a three course seated and served meal. Should you require additional courses or specific glassware, this may incur an additional cost.

LINEN

The Oxford Events Company can provide you with high quality table linen and napkins (additional cost)

STAFFING

The Oxford Events Company will provide experienced, friendly and polite staff throughout the event.

MARQUEE KITCHEN

The Oxford Events Company will provide all necessary kitchen equipment. Should the wedding be held in a Marquee, an equipment hire charge will apply from £1,500 dependant on your final chosen menu.



EVENT HIRE

From £17.00 per guest

STAFFING

Price dependant on menu choice and style of service
From £17.00 per guest



EXAMPLE QUOTATION

Broken down as simply as possible.

An example event quotation based on 50 guests

CANAPÉS

75 x £2.50 Smoked Salmon Blinis
75 x £2.50 Honey & Mustard Bangers
75 x £3.00 Little Scotch Eggs
75 x £3.00 Tempura king Prawns With Sweet Chilli Dipping Sauce

MAIN COURSE

50 x £60.00 MENU B

EVENT HIRE

50 X £17.00 Cutlery, Crockery, Glassware & Linen

EVENT EXTRAS

10 x £35.00 Table Centre Floral Arrangements
1 x £100 Rustic Wooden Bar

STAFFING

50 X £17.00 Waiting Staff for the duration of the event

Canapés total: £825.00

Meal Total: £3,000.00

Event Hire Total: £850.00

Event Extras Total: £135.00

Staffing Total: £850.00

Event Total: £5,660.00





CONTACT US

Please feel free to call or email us to discuss your event and menu ideas. We would love to hear from you.

OXFORD
Events

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