

Everything you need to celebrate your special day...



Wedding celebrations

Found in the conservation area of Thame and ideally located next to St Mary's Church, Thame Barns Centre, was a derelict farm, sympathetically restored in the 1980's, and is an excellent location to celebrate. It's white washed walls and beautiful beams create a relaxed and charming ambiance. A spacious interior, with flexible function area and fully fitted bar give you everything you need in which to enjoy your special day.

Choose from our wide and varied selection of menus and let our catering team prepare and serve you, while you relax and enjoy time with friends and family. Our friendly team are flexible in their approach and ensure that everything is done to meet your individual requirements.



www.thamebarnscentre.co.uk

info@thamebarnscentre.co.uk 01844 217308

WEDDING PACKAGES

Venue Hire

Large Barn

Spacious and light with plenty of room, as well as access to the bar and garden. You can hire the Large Barn on the day preceding your wedding and on the special day itself.

£1,400

Whole Centre

Alternatively, to provide more space for guests to mingle and chat you may want to hire the whole of the Barns Centre, with exclusive use on your wedding day.

£2,500

We do ask for a £500 damage deposit which we hope to refund.

Create Your Wedding Package

You have complete flexibility and can develop a wedding day package to suit your needs choosing from the following options:

Drinks on arrival

Canapés

Two course knife and fork buffet

Tea, coffee and after dinner mints

Half a bottle of wine per person

Sparkling wine for the official toast

Linen tablecloths

Chair covers with a sash in a colour of your choice

At a cost of around £80 per person depending on numbers

80 people maximum for the daytime, up to 100 people in the evening

Optional Evening buffet - £13.00 per person

Or Cheeseboard - £6.00 per person

Where applicable prices include VAT at 20%



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CANAPÉS

A selection of delicious canapés for your guests to enjoy.

Choose from our selections of canapés

Mini blinies with smoked salmon, cream cheese and dill

Mini sausages served with sage leaves

Noodle nest of quails eggs served with celery salt

Mini bruschetta with goats cheese and onion chutney

Tomato, olive , mozzarella and basil

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CELEBRATION MEAL

Our Celebration Buffet can cater for up to 80 guests, offering freshly baked breads and butter, a range of meats accompanied by salads and desserts. Our friendly staff will serve your guests as they come up table by table

Freshly poached salmon supreme fillets on a bed of watercress, dressed with cucumber, lemon and dill.

Platters of cooked beef and ham
(*sourced locally*)

Vegetarian options can be provided

ASSORTED SALADS

Rice in a rich coronation sauce with sultanas and onions

Freshly prepared Barns Centre mixed salad Home made coleslaw, carrots, cabbage, onions and creamy mayonnaise

Hot baked potatoes cooked with Rosemary

Beetroot and feta salad with maple dressing

Selection of fresh breads with fresh butter

DESSERTS

Profiteroles with chocolate sauce

Selection of cheesecakes

Meringues and seasonal fruit

Lemon tart

Apple and blackberry crumble

(Choice of two desserts from the list above ...all served with fresh cream)

TEA, COFFEE AND CHOCOLATES

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HOT BUFFET



Our Hot Buffet can cater for up to 80 guests. Hearty food to warm your guests. Our friendly staff will serve your guests as they come up table by table.

MAIN COURSE

(Choice of two from the following)

Traditional roast chicken served with all the trimmings

Beef in Guinness

Cheesy topped shepherd's pie

Home made lasagne or vegetarian lasagne

Creamy vegetable crumble

Spinach and chickpea Curry

(All served with fresh vegetables)

DESSERTS

(Choice of two from the following)

Profiteroles with chocolate sauce

Selection of cheesecakes

Lemon tart

Meringues and seasonal fruit

Apple and blackberry crumble

(All served with fresh cream)

TEA, COFFEE AND CHOCOLATES

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EVENING BUFFETS



Mingling and chatting guests can help themselves as the food is placed on a buffet table.

FINGER BUFFET

Selection of freshly made sandwiches on wholemeal and white bread

Mini Scotch Eggs

Mini Cheeseburger Crostini

Duck Spring Rolls

Breaded Plaice Goujons with Tartare Sauce

Mini Margherita Pizza

Plant Falafel with Tzatziki Dip

Potato Wedges

Finger buffet from £13 per head depending on numbers

CHEESEBOARD

A selection of cheeses and crackers served with grapes, celery and chutneys

Cheeseboard from £6 per head depending on numbers

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AFTERNOON TEA



A perfect afternoon tea to celebrate your special occasion. The room is set up for you with crockery, cutlery, banqueting roll or linen table clothes and serviettes laid out on the tables.

AFTERNOON TEA

A selection of freshly made sandwiches on wholemeal and white bread
with a choice of fillings,

for example

Smoked salmon & Cucumber,

Coronation Chicken

Egg & Cress

Cheddar cheese with pickle.

Warm scones served with butter, jam and cream

Selection of homemade cakes

SERVED WITH TEA AND COFFEE

Can also be served with a glass of Prosecco

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OTHER IDEAS



In our lovely garden a hog roast and ice cream cart provide alternatives to our usual menus.

PIZZA BAR

During the evening serve your guests a selection of meat and vegetarian pizza slices

£8 Per head

HOG ROAST

Professional local butcher will provide supply freshly cooked succulent and tasty roasted meat with delicious crackling, bread baps and apple sauce.

Boarstal Meats - 078025 4394- Price on request

Optional extras (£5 per cover) We can provide salads to accompany the meat:

Freshly prepared Barns Centre mixed salad

Home made coleslaw, carrots, cabbage, onions and creamy mayonnaise

Hot baked potatoes cooked with Rosemary

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INFORMATION

Useful numbers

Florists

Busy Lizzie 01844 212970

The Flowers by Sue Robinson 07795 571253

Freyja– Rose Floral Design www.freyja-rose.co.uk

Cakes

Lynne Cupcake Bakeoff <https://www.cupcakebakeoff.co.uk/>

Music

Disco - Starlight Disco (Simon) 07714 036647

Kristian Winslade 07969 750094

Sound and Lighting—Fellowes Productions

<https://www.fellowesproductions.com/>

NB: All music needs to be finished by 11.30 pm

Photography

Sarah Minchin 07712 492 543

Aerial photography—Creative Skies 07983 015328
www.creativeskies.co.uk

Christian Kyriacou - 07949261004

Freeze Frame photobooths -
mat@freezeframephotobooths.co.uk

Magician

<https://nick-dale.com/> 07851 790484



NB: The Barns Centre cannot take any responsibility for the products or services provided by external individuals or companies

Taxis

Thunderbirds Express 07828 927218

Thame Taxis 01844 216161

Falcon Taxis 01296 247247

CABCO 01844 299444

For Longer Journeys M40 Cars 01844 281555

Wedding Decorations

Wedding decoration Oxford

07756 759524

Garden Games

www.rosewoodandpearl.co.uk

Wedding Stationery

Emma Cox— emma@kindlettering.com

Pre Wedding Shape up



Get in shape for your big day! With James Stevens Personal Training

07740 822829

james1990.jmns@gmail.com

Ice cream Cart



The Works : 01296 437289

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