

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.









CALL NOW ON 01844 217308 TO BOOK YOUR SPECIAL DAY

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.

£1100.00

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.



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

A licensed bar

Linen tablecloths

Chair covers with a sash in a colour of your choice

At a cost of £40 to £50 per person depending on numbers

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

Optional Evening buffet - £12.00 per person

Or Cheeseboard - £5.00 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

Míní bruschetta with goats cheese and onion chutney

Tomato, olive, mozzarella and basil

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 guest 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, cooked chicken and ham

(sourced locally)

Vegetarían options can be provided

ASSORTED SALADS

Rice in a rich coronation sauce with sultanas and onions
Freshly prepared Barns Centre mixed salad
Roast vegetable couscous with fresh mint and balsamic vinegar
Home made coleslaw, carrots, cabbage, onions and creamy mayonnaise
Hot baked potatoes cooked with garlic salt and 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

HOTBUFFET



Our Hot Buffet can cater for up to 80 guests. Hearty food to warm your guests. Our friendly staff will serve your guest 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

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Lemon tart

Meringues and seasonal fruit

Apple and blackberry crumble

(All served with fresh cream)

TEA, COFFEE AND CHOCOLATES

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

Potato Wedges

Míní vegetarían quíches

Cocktail sausages

Onion bhajis with tzatziki dip

Crudités with freshly prepared vegetables and assorted dip

Deep fried breaded butterfly king prawns with sweet chilli dip

Chicken satay

Finger buffet from £12 per head depending on numbers

Cheeseboard

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

Cheeseboard from £5 per head depending on numbers

AFTERNOON TEA



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

Afternoon tea

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

for example

Smoked salmon with cracked black pepper and cucumber,

Ham and English mustard

Cheddar cheese with pickle.

Warm scones served with butter, jam and cream

Selection of homemade cakes

Served with tea and coffee

For those feeling adventurous this can be served with a glass of fizzy Cava



OTHER IDEAS

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

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 14394- Price on request

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

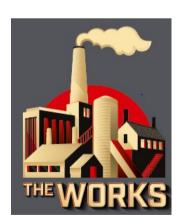
Freshly prepared Barns Centre mixed salad

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

Hot baked potatoes cooked with garlic salt and rosemary

Ice Cream Cart

The Works Can supply luxury hand made ice creams and sorbets



Over 30 tempting flavours of Ice Cream and Sorbets to choose from.

Option to create your own flavours to make your event more personal.

Ice Creams served in Crisp, Luxury Waffle Cones. Tubs and Spoons are also available.

INFORMATION

useful numbers

Florists

Busy Lizzie 01844 212970

The Flowers by Sue Robinson 07795 571253

Elizabeth Cross 01296 670343

cakes

Jude Brown 01844 216510

Morag's Cupcakes 01844 345534

Music

Disco - Starlight Disco (Simon) 07714 036647

Kristian Winslade 07969 750094

Disco - Phil Gomm 01296 670 533

Multi Tribute Show - Deja Vu 01582 534 549

Céilidh Band – Bodgers Wood Band 01844 351096

NB: All music needs to be finished by 11.30 pm

Photography

Sarah Minchin 07712 492 543

Stephen Parker 01844 290 557

Aerial photography—Creative Skies 07743 364 046 www.creativeskies.co.uk

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

Chinnor Cabs 01844 353637

Falcon Taxis 01296 247247

For Longer Journeys

M40 Cars 01844 281555

Wedding Decorations

Wedding decoration Oxford

07756 759524

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