THE MANOR
GARSINGTON

16 The Green, OX44 9DF
oxmanorevents@gmail.com
01865 368170 | 07503 875562

Make your next event memorable at The Manor, a countryside venue just ten minutes away from Oxford.

Weddings & Events

2026 - 2027

Nestled in the heart of the picturesque village of Garsington, The Manor Garsington is more than just a destination—it is an experience. As a vibrant gastropub and a wonderful venue for weddings and events, we are passionate about creating memories that last long after the last glass of champagne has been enjoyed.

Our dedicated team is devoted to delivering service that rises above every expectation, ensuring every celebration feels as unique as you are. Get in touch today!

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Get in touch now and let The Manor become the backdrop for your celebrations!





The Marquee

Our marquee offers a warm and inviting atmosphere, complete with ambient heating, a bar and private restroom facilities. It is fully dressed with pleated white lining along one side and transparent walls for natural light on the opposite side, as well as lavish fairy-lit draping ceilings. Additionally, you have the use of five parking spaces plus a front garden with rustic picnic benches and a designated smoking area. The furniture included consists of round tables paired with Chiavari chairs and white or black linen cloths.

The Chilterns provide a breathtaking backdrop for those unforgettable photographs. The marquee's dimensions can accommodate 40 to 170 seated guests and up to 200 standing for evening receptions.

Available for hire only starting at £15pp
Silver, Gold, Platinum and Diamond packages available
Minimum party size 40ppl

Reception packages – 40 guests

Silver £5,500

- **Round tables & Chiavari chairs**
- **White linen**
- **Three canapés per guest**
- **Prosecco reception**
- **BBQ buffet**

Gold £6,500

- **Round tables & Chiavari chairs**
- **White linen**
- **Three canapés per guest**
- **Prosecco reception**
- **Three course breakfast or BBQ buffet**
- **Evening Wood Fired Pizzas**
- **Menu cards – (three templates)**
- **Faux floral arch**
- **Welcome sign**

Platinum £8,500

- **Four canapés per guest**
- **Three course breakfast or BBQ buffet or Country Feast**
- **Faux floral arch & table centrepieces**
- **Dance floor**
- **Half a bottle of wine per guest**
- **Juices & Water with the meal**
- **Red runner**
- **Everything included in Gold package**

Diamond £10,000

Everything included in Platinum package

- **Wood Oven Pizza/Hog Roast for up to 60 guests OR cake/cupcakes* for 40 guests**
- **Full dressing: Faux floral arch, wall accents, table centrepieces, and chiffon chair sashes**

***conditions apply**

A 10% discretionary service charge will be added to your bill to be shared between the staff who worked hard on your event day and in the weeks leading up to it.



The Pergola

The pergola, located directly in front of the main building, boasts six heated booths and ambient heating. When winter comes, it is fully protected from the elements with transparent tarpaulin. During the warmer months of spring and summer, the side coverings are removed, but the permanent roof remains in place for continuous shelter. The pergola's total outdoor seating can accommodate up to 100 guests standing and 70 guests seated. Private bar option and designated smoking area. Beautifully lit with fairy lights and decorated with green faux foliage.

Available for hire-only starting from £10pp
No hire fee when catering with us
Minimum party size for semi-private hire: 30ppl; for exclusive hire: 50ppl
Please be aware: we have very limited weekend availability for the months of June through September.

The Tipi Tent

Experience the charm of country-style gatherings in a magical tipi tent, perfect for celebrating birthdays, weddings, and other special moments in a unique and memorable way.

Our stylish tent setup includes a large bluetooth speaker, ceiling heating, tables with bench seating and it's lit with fairy lights. Weather permitting, the rear unzips a roof into an extended decking area.

Available for hire-only starting from £10pp
No hire fee when catering with us
Minimum party size 20 guests. Seated maximum capacity: 50 guests - Standing maximum capacity: 65 to 70 guests (with decking area)



Our Menus*

***No hire fee when catering with us**



Grazing Table

Starting at £27pp for min 20 guests

Selection of: Cured meats, Cheese, Fruits, Salads, Sandwiches, Bread Sticks, Crackers, Pretzels, Nuts, Olives, Crisps, Dips & Jams

Add on: Sweet Bar - £10pp - Cupcakes, Scones - Jam - Clotted Cream, Assorted Macarons, Cookies

Pizza & Sides

Starting at £23pp for min 20 guests

12" Pizza Selection & wings, onion rings, chunky chips, coleslaw

BBQ Buffet

Starting at £29pp for min 20 guests

BBQ

Hereford Beef Burgers or Vegetarian Burgers
Steak Skewers
Oxford Sausages
Chicken Wings - BBQ or Spicy

Add on:

Marinated King Prawn Skewers - plus £7
Lamb Chops - plus £5
Wood Fired Pizza - priced at only £10/pizza

Sides

Chunky chips
Homemade coleslaw and house salad

The Country Feast

Starters

Max four options

Smoked salmon platter, dill creme fraiche, lemon
Mixed cold cuts and homemade white loaf
Vegan Falafels, tahini, hummus, salad
Potted chicken liver pate, apple chutney & brioche
Prawn cocktail, baby gem, lettuce

Mains

Max Three options

Trout roasted with pink peppercorns, lemon & caper
Harissa Whole Roasted Chicken
Whole Roasted Cauliflowers, rainbow chard & tomato salsa
Oxford Sausages, apple gravy
Pork loin, whole grain mustard, gravy

Sides

Max four options

Garlic and herb Buttered new potatoes
Buttered seasonal vegetables
Caprese salad, olive tapenade (ve)
Tabbouleh
Couscous with roasted vegetables & pomegranate

Desserts

Max Three options

Fruit salad ve
Eton mess v
Brownie v/gf
Strawberries & Cream (on Victoria sponge)
Cheese and crackers

Family Style dining for minimum 30ppl
Starting at £50pp

Three-course Menu sample

Starting at £65pp for minimum 30ppl

Starters

Burrata, roasted peaches, basil oil

Creamy burrata with charred summer peaches, basil, micro herbs

Gin and Juniper cured mackerel

Beet-cured radish, chive oil, sorrel

Mains

Crispy-skin chicken supreme and girolles, Lyonnaise potatoes, sautéed girolles, tarragon jus

Jacob's Ladder; Braised beef short rib on the bone with sweet potatoes, pumpkin-horseradish purée, charred leek, crispy kale, red wine jus

Porchetta, Apple Gel & Mustard Jus; Crispy rolled pork belly with fennel stuffing, apple gel, fondant potato, tenderstem broccoli

Pan-roasted sea bream, crushed new potatoes, herb veloutė, samphire

Wild Mushroom and Spinach Pithivier (V)

Desserts

Chocolate mousse, macaron and pistachio crumb

Mango Panna Cotta, fresh mango, passionfruit, micro mint and edible flowers

Lemon and elderflower cheesecake topped with fresh berries and edible flowers

Strawberry and elderflower Pavlova, macerated strawberries and elderflower cream

Crème Brûlée with shortbread

Dietary restrictions or allergy concerns will be discussed in detail at your tasting meeting





Celebrations of life

Menu

Complimentary coffee and tea included – £20pp

Sausage Rolls
Scotched Eggs
Finger Sandwiches - 4 options
Chunky Chips
Summer Salad & Caesar Salad

Add on: Chicken Wings Spicy or BBQ - £4
Oxford Sausages or Chipolatas - £3

The Bar

Our main indoor bar and our outdoor pergola bar offer a splendid selection of wines, local ales and draught beers, handcrafted cocktails and mocktails, classic spirits, and refreshing picks for any occasion. The Marquee bar has a slightly more limited selection, but it does serve two draughts – one lager and one cider – plus we can arrange mini barrels of ale from our trusted supplier upon request. We can also serve almost anything the other two bars do, if we arrange it in advance.

Package deals are also available for a minimum of 40 guests.
The most popular ones include:

- Fizz or cocktail reception: Prosecco or Pimms for £4pp
- Drink on arrival: Guests can choose between a glass of bubbly, a non-alcoholic sparkling or a bottle of beer for £4.50pp
- Dinner party: Prosecco reception, half a bottle of wine per guest and glsass Crémant for toasting starting at £31pp

You can also choose a tab with a set amount, have an open bar or 'cash' bar.

Speak to one of our staff to find the perfect option for your special day!



FAQ

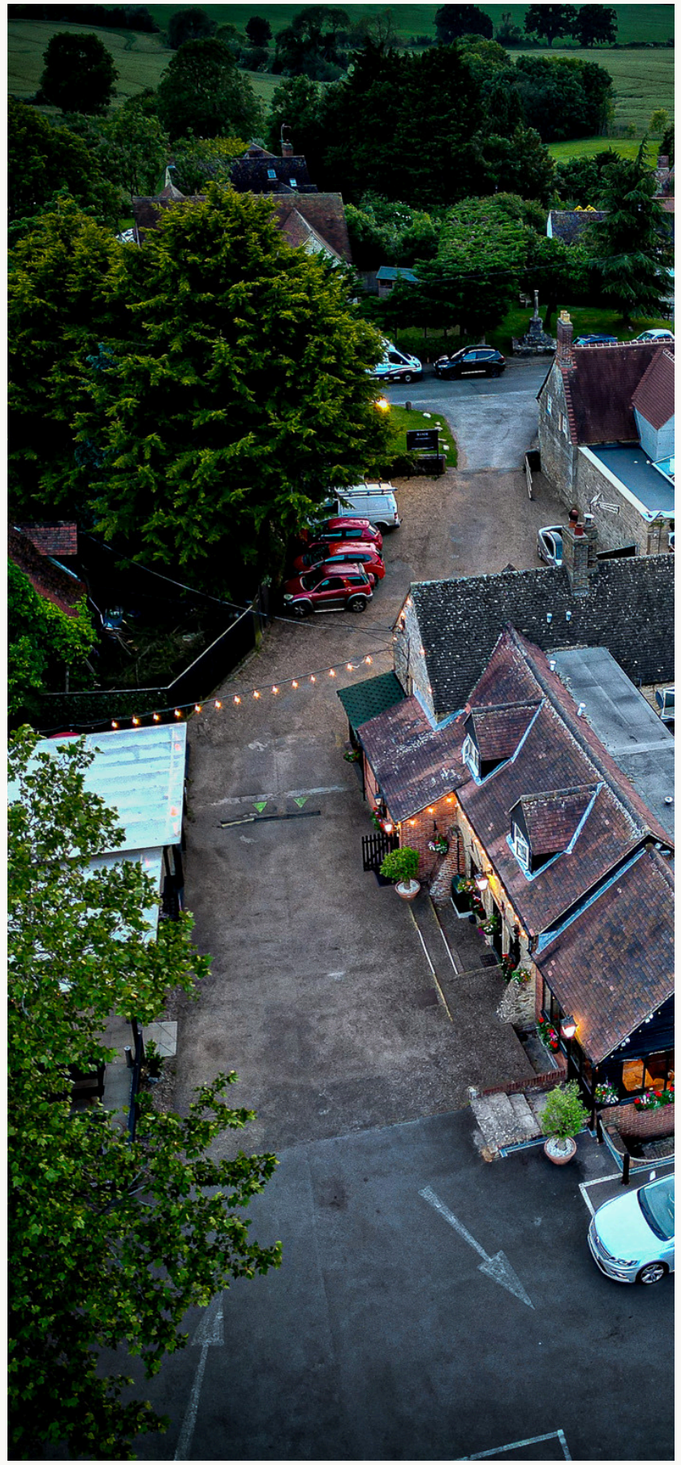
Is there parking on site?
While our main car park has ample capacity, this is reserved for guests of the main pub. For weddings, there are five spaces included, we kindly ask that you arrange transportation for the rest of your guests.

How does pricing work?
It's very simple, if you wish to hire for exclusive use any of our spaces, there is a base hire fee for each space. If you choose to add a catering package then you pay only for that.

Can I bring my own food/drinks?
We do not allow BYO drinks, except bottles of wine where a corkage fee of £10 per bottle applies for up to 10 bottles. We also do not allow external catering, besides exceptional cases where we are not able to accommodate a certain cuisine, for example.

How long do I have the space for?
Events with us usually last anywhere from 2 to 5 hours or even more, depending on availability and expectations. You are allowed access to the space a maximum of one hour ahead of your scheduled event time.

In the effort to provide the best service, we only book one wedding reception per day. Regardless what time your party starts, the Marquee is yours for the entire day! (NOT applicable to TIPI or PERGOLA)



Can I decorate?
Please note: we have a very strict policy **against** glitter, confetti of any size or type, rice, fireworks, fire, live candles and any type of decoration that may need sticking, nailing or hanging to the structure (such as decor secured with tape or thumbtacks, banners tied to the poles etc.). All decor must be cleared as soon as the event has come to an end and the space returned to the condition it was found in.

Are you licensed for civil ceremonies?
Unfortunately, at the moment we are not.

Do you have accommodation?
Sadly, we do not have any available at the moment.

Can I bring a DJ or a live band?
Yes, you can bring a DJ or a live band with prior approval only. Please note due to our rural location, **volume restrictions** are in place – the manager on duty will monitor the volume in such a way that is not clearly audible past the premises boundaries as to not disturb our neighbours. Our licence allows live outdoor music until 10:30pm, background music from our own sound system can be arranged afterwards.

Get in touch with the team today to discuss your special day!

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This is a guide only, please contact our team for a final quote. We reserve the right to amend the information, pricing and menus in this sample brochure without prior notice.



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SAMPLE BROCHURE 2026-2027

We are looking forward to meeting you!

