

daylesford ORGANIC

EVENTS & GATHERINGS

daylesford **ORGANIC**

WORKING WITH NATURE

Nature is at the heart of everything we do at Daylesford Organic. We farm, eat and live in a way that nurtures and nourishes her.

We hope to inspire you to connect with and celebrate nature, by living in season and in balance with our beautiful planet.

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Daylesford offers truly unique locations for the most memorable experiences, at our organic farm in the Cotswolds and our London farmshops.

Whether you are planning a celebration, personalised gift or curating a rewarding experience for a business, Daylesford offers a unique selection of private cookery classes, spa treatments and craft workshops inspired by nature, wellness and artisan skills.





THE GLASSHOUSE

COTSWOLDS

Light and bright with an open fire, the Glasshouse is a spacious, versatile room which seats up to 40; ideal for private dining, workshops or meetings.

For meetings, we can arrange for specialist equipment or items required.



THE TROUGH

COTSWOLDS

The main dining room at our Cotswolds farm is a converted barn with high ceilings and an open kitchen. Seating up to 70, or 100 standing, makes it perfect for banquet-style seated meals, celebratory dinners, wedding receptions and charity events.

The Trough opens out to the Legbar, the Fountain Courtyard and the summer Courtyard, three beautiful spaces for drinks before or during your event.





THE LEGBAR

COTSWOLDS

Open all day and into the evening, The Legbar provides a relaxed, light and airy space for drinks, nibbles and small-plates as well as artisan coffee and botanical cocktails. Built sustainably using fallen oak from the Daylesford estate and local Cotswolds stone, The Legbar has a fully sustainable and local footprint.

Only available if hiring The Trough.





COTSWOLDS

A wood-fired oven and botanical cocktail bar hosted by expert mixologists makes The Old Spot an ideal space for pre-event drinks and post-party dancing, opening out into the Farmshop Courtyard.

Only available if exclusively hiring
The Trough, The Legbar & The Glasshouse.



THE FOUNTAIN COURTYARD

COTSWOLDS

A peaceful, picturesque space for pre-event drinks. Light and calm in the summer or dramatic in the winter when dressed with braziers, it is an idyllic walled area with access to the Bamford Barn, Bamford Wellness Spa and The Trough.





CHELSEA GARDEN ROOM

COTSWOLDS

Located within our 29-acre organic Market Garden and modelled on our medal-winning Chelsea Flower Show 'Summer Solstice' garden. Perfect for groups of up to 12, it is a chance to escape into nature and learn something new from the experts at our organic farm.

Experiences are seasonal and can include foraging walks, sustainability talks and bespoke workshops.

Available May through September.





BAMFORD WELLNESS SPA

COTSWOLDS

Situated next to the Farmshop, our calming wellness retreat reconnects you with nature, caring for the mind, body and spirit. Activities nurture inner peace, including yoga, pilates, meditation, facial and massage treatments, the perfect place to escape, to restore and reflect.



OUR LONDON FARMSHOPS

Our farmshops in Notting Hill, Pimlico and Brompton Cross offer versatile spaces for private and bespoke events.

We can provide outside catering for suppers, parties, meetings and photoshoots.

Please contact events@daylesford.com for rates and further information.



DAYLESFORD NOTTING HILL

208-212 WESTBOURNE GROVE
LONDON W11 2RH

A prominent fixture in the picturesque Westbourne Grove neighbourhood, near the buzzing Portobello Road.

The café area may be hired for private events in the evening. With striking walls made from fallen trees from the Daylesford estate, a wood-fired oven and bar. A versatile setting for parties, dinners and events for up to 45 seated or 60 standing.

DAYLESFORD PIMLICO

44B PIMLICO ROAD
LONDON SW1W 8LP

In the heart of Belgravia, a stone's throw from Sloane Square. The upstairs café may be hired for parties, dinners and events in the evening and seats up to 30.



DAYLESFORD BROMPTON CROSS

76-82 SLOANE AVENUE
BROMPTON CROSS, LONDON SW3 3DZ

Our stunning organic farmshop & café on Sloane Avenue is set over three floors. The space celebrates the sensational food and artisan produce from our renowned organic farm in the Cotswolds.

The café area may be hired for private events in the evening and seats up to 30, or 50 standing. We look forward to welcoming you.



COOKERY SCHOOL

COTSWOLDS

Find inspiration and learn simple, effective techniques, recipes and skills to make the most of fresh, seasonal ingredients and change the way you cook forever.

From complete beginners to the most proficient home cooks, our wide range of courses include practical and demonstration cookery sessions. We welcome corporate and private groups to enjoy bespoke curated full days, half days and evenings.

Cookery School experiences are available for groups of up to 12 guests.

MEET OUR ARTISANS

COTSWOLDS

At Daylesford we make our own artisanal bread in our organic Bakery, award-winning cheeses in our Creamery, succulent hams and smoked salmon in our Smokehouse and heritage jams and preserves from the produce of our organic Market Garden. Each kitchen is headed by one of our skilled artisans, and being located at the heart of our Cotswold farm, we can provide guests with insights into the intricate and skilled work they carry out with talks and tours.





ORGANIC MARKET GARDEN TOURS & FORAGING

COTSWOLDS

Our 29-acre Market Garden and 2,350 acres of organic farmland are at the beating heart of what we do at Daylesford. Whether it is a leisurely stroll, a hands-on foraging and tasting session, or a ride in our tractor trailer, we always love to involve our guests in the story of where our food comes from, with insights from Matt, our Farm PR & Marketing Director and Jez, head of our Market Garden.





FLORISTRY & CRAFT WORKSHOPS

COTSWOLDS

Our beautiful Daylesford Garden shop creates an exceptional setting for floristry and craft workshops, perfect for team events. Working with flowers and foliage, learn how to echo the colours and textures found in nature through the seasons.

Work with our expert florists to broaden your knowledge of floral art by creating simple and beautiful hand-tied bouquets, vase arrangements and table settings. We are always happy to create bespoke craft workshops.

Floral Crowns from £125 per person
 Hand-tied bouquets from £145 per person
 Wreath making from £145 per person



WEDDINGS

COTSWOLDS

Our Cotswolds farm is a truly unique setting for ceremonies and receptions.

Our versatile indoor and outdoor spaces can be transformed to host standing cocktails and nibbles, banquet-style tables and dancefloors for post-dinner celebrations.

Our in-house chefs will prepare exquisite dishes for your guests using organic Daylesford produce grown just a few hundred metres away. We can also provide wine from our sister estate Château Léoube with a selection of rosé, white and red varieties available. Our Wine Stall can also provide a variety of well-known and unique wines from around the world.

Let our expert florists help you with decorations such as wedding bouquets, button holes and ceremony flowers using stunning seasonal flowers from our organic Cutting Garden.

Our address book of preferred suppliers covers all essential additions such as wedding stationary, photography, music, fun for children and more.

For friends and family, our Daylesford Cottages are a stone's throw away from our reception spaces as well as our Wellness Spa.

Our Cookery School and Garden Room are also close by and offer immersive workshops as a fun activity for groups before or after the wedding – ideal for hen or stag parties.

Just two miles away from our farm, our sister pubs The Wild Rabbit and The Fox are perfect for those who wish to stay nearby and serve fresh organic food from our farm in their restaurants.

We are proud to provide a personalised service for weddings and would love to work with you to create your perfect day.





STAY WITH US

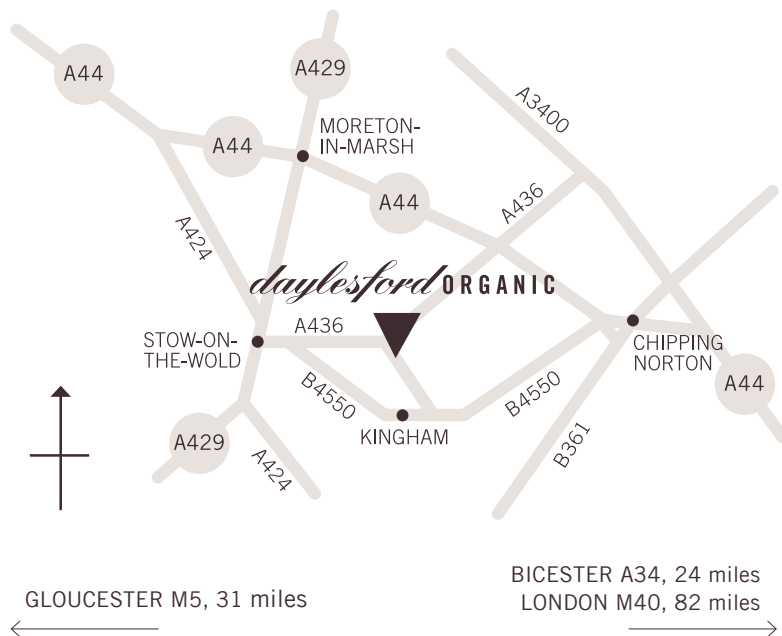
COTSWOLDS

A stay in our idyllic Cottages is an ideal opportunity to immerse yourself into our organic way of life and to enjoy the delicious, seasonal food of our cafés and restaurants.

We have a number of cottages on the estate providing a tranquil escape for family and friends.

A short walk away are The Fox, Oddington and The Wild Rabbit, Kingham - our award-winning sister pubs, both with rooms and Cottages.





Daylesford near Kingham, Gloucestershire GL56 OYG
Tel: 01608 731 700 events@daylesford.com

BY CAR
40 minutes from Bicester
90 minutes from London

BY TRAIN
25 minutes from Oxford
1 hour and 25 minutes from London

Kingham station is 2 miles from the farm. We suggest you pre-book a local taxi from Kingham station, or for groups we can arrange transport.

DAYLESFORD ORGANIC
GLOUCESTERSHIRE GL56 0YG

01608 731 700

EVENTS@DAYLESFORD.COM

DAYLESFORD.COM

   @DAYLESFORDFARM

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HIRE FEES

	Maximum Covers	Monday – Thursday	Friday – Sunday
THE GLASSHOUSE			
Breakfast 8am-10.30am	40	£1,000	£1,500
Lunch 12pm-4.30pm	40	£1,800	£2,300
Dinner 7pm-11pm	40	£2,400	£2,900
Corporate half day 8am-1pm/11am-4pm (includes parking)	40	£2,800	£3,800
Corporate full day 8am-5pm (includes parking)	40	£4,200	£5,200
THE TROUGH & THE LEGBAR			
Dinner (arrival from 7pm)	70	£3,360	£4,760
THE TROUGH, THE LEGBAR, THE GLASSHOUSE & THE OLD SPOT			
Dinner (arrival from 7pm)	70+	£12,500	£12,500
OTHER VENUES			
Chelsea Garden Room	12	£1,200	£2,400
Market Garden Tipi	50	£6,000	£6,000

ALL PRICES INCLUSIVE OF VAT & SUBJECT TO CHANGE

F&B RATES

BREAKFAST	from pp
Tea, coffee and pastries	£9
Tea, coffee and breakfast roll	£12.50
Tea, coffee, fresh fruit, yoghurt and granola	£15.50
Tea, coffee and short menu	£19.50
Cold pressed juice	£6.50
Still and sparkling water	£2 / £3.50
NIBBLES	from pp
Snacks and nibbles	£5 per canapé
Market Garden crudités	£7.50
Charcuterie and olives	£12
LUNCH MENU <i>available Monday through Thursday</i>	from pp
2 course lunch (main and pudding)	£28
3 course lunch (starter, main and pudding)	£36
SUPPER & EVENTS MENU	from pp
3 course supper (starter, main & pudding)	£65
4 course supper (starter, main, pudding & cheese)	£75
Fire pit (Market Garden Tipi only, minimum 30 people)	£80
Cheese board	£12

WEDDING HIRE RATES

CEREMONY

CHELSEA GARDEN for up to 30 guests from £4,500, from midday

GLASSHOUSE for up to 50 guests from £6,500, from midday
plus food, drink, floristry and any requested additions

RECEPTION

GLASSHOUSE for up to 40 guests from £5,000, from 7pm

MARKET GARDEN TIPI for up to 50 guests from £7,500, from midday

THE TROUGH & THE LEGBAR for up to 70 guests from £7,500, from 7pm
THE TROUGH, THE LEGBAR, THE GLASSHOUSE & THE OLD SPOT
for 70+ guests from £14,000, from 7pm
plus food, drink, floristry and any requested additions

EXTRAS

CORKAGE

Wine 750ml	£17
Champagne 750ml	£22.50
Port 700ml	£29
Spirit 700ml	£56

LICENCE EXTENSION

Per 30 minutes from 12 midnight	£200
only available if booking all cottages onsite	

FLORISTRY

	from
Full seasonal dress, The Glasshouse	£2,000
Full seasonal dress, The Trough	£3,000
Full seasonal dress, Chelsea Garden Room	£1,000
Pots and candles, The Glasshouse	£750
Pots and candles, The Trough	£1,000
Pots and candles, Chelsea Garden Room	£600

TOURS

Farm tour	POA
Market Garden tour (maximum 12 people)	£195
Sustainability tour	£195

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