

THE
OX

CLAPHAM NORTH

FESTIVE SEASON PRIVATE EVENTS 2024



THANK YOU FOR YOUR INTEREST IN HOLDING YOUR CELEBRATION WITH US AT THE OX, 50 CLAPHAM HIGH STREET.

THIS BROCHURE IS INTENDED FOR CELEBRATIONS THAT WOULD REQUIRE THE EXCLUSIVE USE OF THE MEZZANINE, THE PLAYROOM OR THE SNUG. WE DO NOT CURRENTLY OFFER THE MAIN BAR FOR PRIVATE EVENTS.

IF YOU ARE INTERESTED IN A BOOKING UNDER 16 GUESTS, PLEASE VISIT OUR 'LARGE GROUP BOOKING' SECTION. LARGE GROUP BOOKINGS CAN BE ACCOMODATED ON THE GROUND FLOOR (WITHOUT A MINIMUM SPEND IMPOSED).

THE BELOW SETS OUT THE MINIMUM SPEND LEVELS FOR THE PRIVATE DINING ROOM BASED ON DAY OF THE WEEK:

	LUNCH (12PM-5PM)	DINNER (6PM-1AM)
MON	£500	£500
TUE	£500	£500
WED	£500	£1000
THU	£500	£1000
FRI	£500	£1500
SAT	£1000	£2500
SUN	N/A	£2500



THE OX

FESTIVE PRIVATE EVENTS MENU SAMPLE

TO START

Winter Burrata

Curry spiced butternut puree, roasted squash, toasted sunflower seeds

Beef Cheek & Bone Marrow Toast

Pulled beef cheek, roast bone marrow, beef fat crumb & sourdough

Salt Baked Beets (vg)

Cashew cheese, walnut ketchup, cracker bread

MAIN COURSE

Ballotine of Turkey

Chestnut & Sage Stuffing, beetroot & Brandy Glaze

Roast Rump of Beef

Chestnut & Sage Stuffing, Madeira Gravy

Roast Beetroot & Mushroom Pithivier (vg)

Individually plated dish for vegan or vegetarian guests

*All roasts come with: Yorkshire pudding, roast potatoes, braised red cabbage.
Sides for the table: Brandy glazed pigs in blankets, blackened sprouts with garlic*

PUDDING

Sticky Toffee Pudding

Miso Caramel, clotted cream

Dark Chocolate Mousse (vg)

Honeycomb crumb

*All dishes will be served family style. Please inform us of any dietary requirements for any guests
This menu is priced at £55 per head*

£55 PP – 3 Course Christmas Menu Served family style



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PRIVATE EVENTS MENU SAMPLE

TO START

Mackerel & smoked potato (gf)
Pickled cucumber, dill crème fraiche

Beef Cheek & Bone Marrow Toast
Pulled beef cheek, roast bone marrow, beef fat crumb & sourdough

Salt Baked Beets (vg)
Cashew cheese, cracker bread, walnut ketchup

MAIN COURSE

Beef Bourguignon Pie
Triple cooked chips, stock pot gravy

Whole Norfolk Chicken Picatta (gf)
Charlotte potatoes, picatta sauce

Maple & Soy baked Swede (vg)
Onion dashi, katsu, crispy vermicelli

PUDDING

Sticky Toffee Pudding
Miso Caramel, Clotted Cream

Dark Chocolate Mousse (vg)
Honeycomb crumb

*All dishes will be served family style. Please inform us of any dietary requirements for any guests
This menu is priced at £45 per head*

£45 PP – 3 Course Menu
Served family style



THE OX

FESTIVE SEASON CANAPES MENU

COLD CANAPES

Smoked Salmon Blini
Dill crème, herring roe, chives

HOT CANAPES

Brandy & Cranberry Pigs in Blankets (GF)
Mini sausages glazed in cranberry & brandy

Spiced Lamb Sausage Roll
Harissa mayo

Bite Size Lamb Samosa
with mango chutney to dip

Welsh Rarebit Crostini
Guinness, mustard & cheese toasted on bread

Truffle Arancini (V)

Vegan Ratatouille Tartlet (VG)
Spiced ratatouille, vegan parmesan

LARGER PORTIONS

Korean Fried Chicken Slider
with kimchi mayo

British Beef Slider
American Cheese, relish

Beef Bourguignon Pie
Topped with farmhouse butter mash

Crispy Tofu Tacos (VG)
Avocado puree, pineapple pico de gallo

Canapes are priced at £1.80 each, we recommend 10 per person, they can be ordered in multiples of 30.

Crostini's can be made on gluten free bread, these are priced at £2 each

Sliders are £4.9 each and are served in multiples of 3

Larger bowls are priced at £9 each and served in multiples of 15

COCKTAIL PARTY WITH DRINKS & CANAPES

UP TO 35 GUESTS IN THE MEZZANINE

UP TO 55 GUESTS IN THE PLAYROOM



MEZZANINE LAYOUT FOR COCKTAIL PARTY

CAPACITY: 35 GUESTS UPSTAIRS

200-250 FOR FULL PUB HIRE

BALCONY

SIDE
TABLES

SIDE
TABLES

BALCONY

SIDE
TABLES

SIDE
TABLES

BAR

WINDOW

WINDOW



50 CLAPHAM HIGH STREET

THE
Ox

PUBLIC HOUSE & COACHING INN



FAQs

TABLE LINEN

THE DINING ROOM TABLE WILL BE SET WITH TABLECLOTH, NAPKINS, SOME TEA LIGHTS & ARTIFICIAL FLOWER DISPLAYS WE HAVE, SHOULD YOU WISH TO BRING YOUR OWN, OR HAVE FLOWERS DELIVERED YOU ARE MORE THAN WELCOME

DECORATIONS

YOU ARE ALSO WELCOME TO BRING ADDITIONAL DECORATIONS, SUCH AS BALLOONS ETC. WE ONLY STIPULATE THAT NO STICKY TAPE IS USED AS IT DAMAGES THE PAINTWORK.

CAKE

SHOULD YOU WISH TO BRING YOUR OWN CELEBRATORY CAKE THIS IS COMPLETELY FINE WITH US, THERE IS NO ADDITIONAL FEE FOR THIS

CORKAGE

UNFORTUNATELY AT THIS TIME WE DO NOT ALLOW THE CONSUMPTION DRINKS (ALCOHOLIC OR SOFT) THAT ARE BROUGHT FROM OFF SITE

MUSIC

WE ARE FULLY FITTED WITH BOSE SPEAKERS THROUGHOUT. SHOULD YOU WISH TO PLAY YOUR OWN MUSIC, PLEASE SHARE A PLAYLIST LINK WITH US BEFOREHAND – WE WILL THEN BE ABLE TO ARRANGE IT TO BE PLAYED FOR YOU.

ROOM HIRE FEE

ALL PURCHASES IN THE PRIVATE DINING ROOM ARE SUBJECT TO 12.5% SERVICE CHARGE BEING ADDED TO THE BIL, IN PLACE OF A ROOM HIRE FEE.

PAY-AS-YOU-GO

ONCE THE MINIMUM SPEND HAS BEEN REACHED, YOUR GUESTS CAN ORDER & PAY DIRECTLY FROM THE BAR IN THE PRIVATE ROOM

DRAUGHT

OUR DRAUGHT LINES DO NOT REACH THE FIRST FLOOR LEVEL, WE DO SERVE A SELECTION OF DELICIOUS BOTTLED, BEERS & CIDER FOR PRIVATE EVENTS

PRE-ORDER

WE DO REQUIRE ANY ALLERGIES TO BE SUBMITTED 14 DAYS IN ADVANCE. YOUR SET MENU WILL BE ISSUED, WHICH WILL BE SERVED FAMILY STYLE ON THE DAY OF THE EVENT.

SEASONAL AVAILABILITY

OUR SET MENUS ARE BASED ON OUR CURRENT A LA CARTE OFFERING WHICH IS SUBJECT TO SEASONAL AVAILABILITY. YOUR FINAL SET MENU SHALL BE ISSUED AROUND 2 WEEKS PRIOR TO YOUR BOOKING

LATE LICENSE

WHILE EVENING EVENTS RUN FROM 6PM-1 AM, WE DO HAVE THE AVAILABILITY TO OPEN THROUGH A LATE LICENSE UNTIL 2AM. THIS WILL INCUR A £100 FEE AND MUST BE PRE-ARRANGED

DEPOSITS

WE REQUIRE A 50% DEPOSIT IN ORDER TO RESERVE THE DATE. PLEASE NOTE THAT DATES ARE BOOKED FIRST COME FIRST SERVED UPON RECEIPT OF A DEPOSIT. PLEASE DO NOT SEND OUT INVITATIONS UNTIL THE BOOKING HAS BEEN CONFIRMED

CANCELLATIONS

FULL CANCELLATIONS CAN BE MADE 4 WEEKS PRIOR TO THE DATE FOR A 50% DEPOSIT REIMBURSEMENT. CHANGES TO THE NUMBER OF GUESTS CAN BE ACCOMODATED 48 HOURS PRIOR TO THE EVENT. AFTER THIS THE FULL SET MENU CHARGE WILL APPLY. CANCELLATION OF PRIVATE EVENTS WITH LESS THAN 4 WEEKS NOTICE WILL BE LIABLE FOR THE FULL MINIMUM SPEND CHARGE.

THANK YOU FOR YOUR ENQUIRY

OVER THE YEARS OUR PUB GROUP HAS HOSTED WEDDINGS, BIRTHDAYS, RETIREMENTS & END OF LIFE CELEBRATIONS. WE ENDEAVOR TO MAKE YOUR CELEBRATION EVERYTHING YOU HOPE IT TO BE

IF YOU HAVE ANY FURTHER QUESTIONS OR WOULD LIKE TO ENQUIRE IF A CHOSEN DATE IS AVAILABLE PLEASE EMAIL :

CONTACT@THEOX.COM

The Ox Private Events Terms and Conditions

COVID-19 + GOVERNMENT REGULATIONS

The oX will always act within the laws outlined by the Government's social distancing restrictions at the time of your booking. Should there be legal requirements for guests to adhere to social distancing, e.g wearing masks indoors, or remain seated throughout your booking, we will need to enforce these measures.

COVID-19 CANCELLATIONS

Should a law related to Covid-19 state that your function can no longer go ahead on the agreed date, we will allow you to either rearrange your function for a later date, or at an alternative location and minimum spend. If no alternative is suitable to either party we will offer a refund of any deposits paid.

Reasons for Covid-19 proposed free cancellations/postponements:

- iv) the number of guests you have booked for exceeds the number allowed under government restrictions.
- v) the type of function is no longer classed as exempt from restrictions.
- vi) our venue is required to close due to Covid-19 restrictions.

Please note that, due to the changeable and unpredictable nature of the Covid-19 restrictions, these points are not exhaustive and are under constant review.

By submitting your credit/debit card details, you are agreeing to the following Terms and Conditions:

1. Confirmation

a) Your booking will only be confirmed once you have paid the deposit AND you have received a confirmation email. Please do not send out invites or assume the booking is confirmed until you have received a written confirmation via email.

2. Cancellation

- a) The cancellation period is two months prior to your event. Cancellation before this period will incur no charge and your deposit will be refundable.
- b) Should you wish to cancel after the cancel by date you will be responsible to pay for the full amount of the minimum spend and your deposit will be non-refundable.
- c) Should you fail to arrive, or cancel within 72 hours prior to the event, you will also be responsible to pay for any pre-ordered items that exceed your agreed minimum spend.

3. Minimum spend & hire charges

- a) There is no hire charge for private spaces unless the minimum spend is not met on the day of your event.
- b) Minimum spends will be applied to our private, semi-private and large table event spaces, this will be inclusive of all food, beverage and service charge of 12.5%. If the minimum spend is not reached, a room hire charge will be applied on the same day of the booking.

c) The full minimum spend balance / pre-order balance is due to be settled no later than 2 weeks prior to your event date, if this is not paid, The Ox have the right to release your booking.

d) All of our prices will be inclusive of VAT.

4. Payment

a) Deposits and pre-payments must be made via our secure online payment links, or via BACS payment. BACS payments must be processed and cleared no later than 72 hours prior to your event.

b) If there is an outstanding payment for an event, this must be made in full on one credit/debit card at the end of the function. All major credit cards are accepted (excluding diners' card). Please note we are unable to issue invoices after your event has concluded.

5. Menus

a) Guests will be required to pre-select the set menu no later than 2 weeks prior to their event. All groups of more than 12 will be required to dine on set menus (unless the event is canape style).

b) All menus are based on seasonal availability and dishes will be subject to change regularly. The wine list is subject to price and vintage changes throughout the year.

c) Any pre-ordered food needs to be received and acknowledged by the events team the latest 72 hours before the event. Whilst efforts will be made to accommodate requests, changes to the order or late submissions cannot be guaranteed past this point.

d) Please note we do not require individual guest pre-orders for set menus and the kitchen will not accept an individual pre-order document from guests who turn up with this on the day.

6. Food and beverage

a) Only food and beverage purchased in your allocated event space will contribute towards your minimum spend.

b) Any food or drink bought from an outside source will incur corkage charges which will be agreed with the venue prior to the event.

c) Any pre-ordered items that exceed the minimum spend amount, will be pre-paid and finalised no later than 72 hours prior. Once in the 72 hours prior period, these pre-ordered items cannot be amended.

7. Service Charge

a) Please note that a 12.5% gratuity is applied to all bills for private parties in substitution for a room hire fee.

b) Service Charge added to the bill is in place of any room hire fees.

c) 100% of service charge is distributed to staff.

8. Conduct & Property

a) Guests may decorate our private spaces providing it will not cause damage to any of our furniture, walls or floors.

b) Blu tac, confetti and glitter are not permitted.

c) Any personal items that are left at one of our pubs are left at the discretion of the venue manager. The owners / management of the pub are not responsible for loss or damage to personal property of guests joining us for an event. Guest and supplier personal property is solely their responsibility.

9. Decoration

a) For weddings, we can offer table cloths when requested in advance. If you would like any other decoration (flowers, balloons, table settings) you are more than welcome to bring your own. Please let the Events Manager know when we should expect delivery of these items. If you have a stylist/florist, they will be able to set these items up for you, or if they are simple, our team on site are happy to set these up as per your instruction.

10. Booking times

a) We operate on 2 sittings. Lunch (12-5pm) and Dinner (6pm-close). You are welcome to book both slots if you would like to hire one of our private spaces for the whole day. This will mean adding the lunch and the dinner minimum spends together. Otherwise, your event will conclude at either 5pm or our closing time, in order for us to clean your space in time for the next booking.

11. Music

a) Please check with the Events Manager if you are able to have your own private music. Please do not assume this is possible without checking first