

Booking Form

Date of Booking:

Type of function/event:

Time of arrival to set up/decorate the room:

Function start time:

Food service time:

Number of guests in attendance:

Signed

Print Name

Dated

Deposit Paid Amount

Date

General Information about the New Inn and Terms and conditions of all bookings:

- The New Inn is open from midday until 11.00 pm. Last orders are called on the bar at strictly 11.00 pm. The bar will close at 11.30 pm. The premises must be vacated by midnight.
- Live music or music from a DJ is allowed, however, this must finish at 11.00 pm. We have a Bluetooth system that will play background music from any smart phone/tablet which you are welcome to use. However, please note that we do not have WIFI in The Barn.
- All drinks must be purchased from our bar. If any drinks are found in The Barn that have not been bought from our premises, we will ask you to vacate the premises.
- The function room seats up to 40 people and holds comfortably up to 60 people.
- Any unreasonable breakages or damages to The Barn will be charged to you.
- The room will be hired to you as it is, no furniture will be removed from the room for any occasion.
- You will need to take away all decorations and litter with you on the day of the function.
- If you provide your own catering our staff will not provide any crockery or clearing service.
- If you have our catering, we will provide plates, cutlery, napkins, sauces and a full clearing service.
- If you have any allergens or dietary requirements, we must be informed about them at the time you order your food.
- Buffets/food must be cleared away within 2 hours of service to you. You are welcome to take this food home with you (we will not provide containers for this food), but you must sign the following disclaimer regarding this food. Also, regarding bringing your own food:

We accept that the New Inn will take no responsibility for the items that we take away from the premises and/or that the New Inn will take no responsibility for any food items that we bring to the New Inn.

Signed..... Dated.....

THE NEW INN

45 Main Road, Middleton Cheney, Banbury OX17 2ND
Telephone: 01295 710978



Function Room
Hire Information 2020

THE NEW INN

MIDDLETON CHENEY

Cost Information:

£60.00 for the hire of the function room for the whole day (access to set up for your event from 10.00 am) (pub opens at midday), if you have our catering options.

£120.00 for the hire of the function room for the whole day (access to set up for your event from 10.00 am) (pub opens at midday), if you do not have our catering options.

Costs regarding weddings/formal meals/meetings or any other event hire will be available upon request and will be subject to requirements.

A £50.00 non refundable deposit will need to be paid upon booking to secure your date.

Finger Food

All items charged at £1.50 per portion:

Cocktail sausages on sticks

Scotch eggs

Sausage rolls

Cheese board

Pizza

Chicken drumsticks

Paté and bread

Vegetarian spring rolls

Cheese and pineapple on sticks

Pork pies

Cold meat platter

Quiche

Chicken wings

Scampi

Sandwiches

Vegetarian samosa

Fork Food/Main Courses

All items charged at £3.00 per portion:

Chilli con carne

Chicken curry

Mini burgers in buns

BBQ pulled pork

Beef lasagne

Tomato and cheesy pasty

Sausages and onion gravy

Accompaniments/Salads

All items charged at £1.50 per portion:

Chips

Jacket potatoes

Roasted new potatoes

Soup and bread

Greek salad

Curry rice salad

Coleslaw

Cous cous and vegetables

Rice

New potatoes

Nachos

add cheese/chilli con carne

Mixed lettuce salad
with tomato, cucumber and onion

Potato salad

Mushroom and pesto pasta

Tuna pasta

Tomato and mozzarella salad

Desserts

All items charged at £2.00 per portion:

Chocolate brownie

Profiteroles

Mini French tarts

Fruit salad and cream

Strawberry Cheesecake

Mini sponge cakes

Add self-serve unlimited tea and coffee
to any buffet for £1.50 per person

Our buffet menu/list is not exhaustive. We can cater for any needs - if you can't see something you would like please just ask as our chefs will be able to discuss your needs in more detail. This also applies to allergens, if you have any specific requirements please get in touch.