



Wedding Parties at The Potting Shed

The Potting Shed Pub is a fine country dining pub, offering top British traditional pub food, great service, well-kept beers on tap, and a warm & welcoming atmosphere.

We are located only 200 yards away from the Rectory Hotel, which makes us a great destination for your pre or post-wedding celebration.

The pub specialises in locally sourced, seasonal British cuisine, and our chef, Dan Wyatt, has won great acclaim for his modern takes on traditional pub food.

A large portion of our vegetables, fruit & herbs come from the pub's very own vegetable plot, located behind the pub.

The Good Pub Guide named us the National New Pub of the Year 2010!

In the winter, the Potting Shed makes a great respite from the cold. Our warm open fire is the perfect welcome on a winter day. We serve mulled wine & cider through the season in addition to our concise but interesting wine list.

Then in the summer, our menu evolves from warm & hearty pub grub to lighter options with vibrant seasonal flavours. The shade of the pub's apple trees make the garden a glorious place to dine. Guests can mill about the lawn, enjoying the view of the village green, whilst enjoying our one of our collection of fruity summer cocktails.

All this said, there are some terms & conditions regarding parties at the Potting Shed. We are a public house, which means that even if you have booked exclusive use hire at the Rectory, that arrangement does not extend to the pub. The Potting Shed is fully booked most weekends and many weeknights, so large parties need to be planned carefully & well in advance.

Using our experience from hosting parties from the Rectory Hotel in the past, we have put together a framework of options to assist you in planning your celebration, which we have detailed on the following pages. Whilst we are of course happy to customise these offers to your specific party, there are some stipulations about what we can provide, so that we can both host your party and still accommodate our other diners.



groups of 14 or less:

Our private dining room - The Hide - overlooks the pub garden is the ideal spot for a family gathering for the night before your wedding, an ushers lunch on the day of the event, or a farewell roast dinner for a fabulous Sunday lunch.

We do not require any pre-orders or restricted menus for a party of this size.

2 courses - 23.50 / 3 courses - 28.50

groups of 15 to 35:

For larger groups, we have another area of the pub, our “barn” area, which is noted for its tall ceilings & creative lighting fixtures. This area also opens onto our garden & features its own serving bar.

We must ask that you determine a firm number of those attending, a solid time slot for arrival & dining, and a pre-order arranged with Laura & placed 4 days before the event.

For groups of 20 to 35 persons, we are happy to offer exclusive use of the area & a dedicated barman for a room hire fee of £350, transferrable to your wedding bill at the Rectory. We will then work with you arrange a smaller menu choice of 3 starters, 3 main courses, and 3 puddings.

We will endeavour to provide you with the menu choices one month in advance of your event.

Again, a firm reservation time and pre-order requirement will apply.

2 courses - 23.50 / 3 courses - 28.50



groups of 35 or more:

We recommend the hire of an awning over our garden in warmer months. Otherwise, we can reserve our entire barn area for your exclusive use. Whilst this will not provide a dedicated seat for every guest, it will provide room for your group to convene and dine casually amongst our mixed antique tables.

To simplify the process for accommodating such large groups, we have developed a casual 2-course menu, based on our customers' "pub favourites." This eliminates the need for any pre-order. Your guests order from the following choices at the bar:

Main courses:

Puff pastry chicken pie with seasonal vegetables

or

Beer battered hake, triple-cooked chips, tartar sauce & mushy peas

or

Homemade beef burger, Montgomery cheddar & bacon, triple cooked chips

or

the current vegetarian option from our monthly menu

Pudding:

Potting Shed garden apple crumble, crème anglaise

or

Knickerbocker glory & roast nuts, homemade fudge

The cost for this option is £18.50 per person, in addition to a room hire charge of £350 for the exclusive hire of our barn area, transferrable to your wedding bill at the Rectory.

In the summer months, we also have the ability to offer garden barbeques or hog roasts, dependant on the hire of equipment and an awning to cover the side lawn. Please ask for details & fees.



The
Potting Shed Pub

Sunday Lunches:

At the Potting Shed, we pride ourselves on the quality of our traditional Sunday roast dinners. A casual lunch with family & your wedding party at the pub ends your wedding weekend on a warm, delicious note.

Main course:

Roast sirloin of beef, cooked pink, Yorkshire pudding, seasonal vegetables, roast potatoes & port jus

- or -

Roast loin of pork, seasonal vegetables, crackling, roast potatoes, apple & thyme compote & port jus

- or -

our seasonal vegetarian main course option

Pudding:

Potting Shed garden apple crumble, crème anglaise

- or -

Dark chocolate & raspberry terrine, Chantilly cream & caramelised hazelnuts

£21.50 per person

A note about Sundays: It is worth remembering that any guests who are staying at the Rectory (and other nearby accommodation) will be offered a hearty English breakfast as part of their room price. Therefore your guests may not be hungry for a large meal early in the day. Checkout at most of these hotels and bed & breakfasts (including the Rectory) is firmly at 11 am. We recommend a later dining slot (2 pm or later) in order to best balance the pace of the day's eating! We are of course happy to store any luggage at the hotel or pub whilst you enjoy your meals.

We regret we are unable to offer a menu of lighter options on Sundays: as the pub is very busy for Sunday lunch, we cannot create bespoke food for your party. All menu options must come from our current Sunday lunch menu.



Aperitifs:

We have had great success with our range of pre-dinner drinks available at the Potting Shed. Please consider the following as a welcoming tippie to kick off your party.

Cotswold Liqueurs & Bubbly

Cotswold Country Liqueurs are a local business who produce a range of high-quality liqueurs, made by hand using locally found natural fruit. We top their liqueurs with prosecco to bring out the flavours & add a celebratory touch. Choose from Damson Gin, Sloe Gin, Damson Brandy, Elderflower & Lemon Liqueur, or Wild Damson Brandy. A pub favourite! £5.00 each

Champagne Cocktails

In keeping with the spirit of our food - local, seasonal, delicious!
Marinated & muddled seasonal fruits & herbs from our very own fruit cage, topped with our house brut champagne. Served in a martini glass with spiced sugar around the rim.
£6.00 each

Mulled Cider

Served throughout the winter. Stowford Press Cider, mulled slowly with English heather honey, fresh cranberries & ginger, cinnamon, apples & cloves, served over a shot of brandy in a half pint mug. £3.50 each

Pimms & Lemonade Jugs

In the summer, consider welcoming your party in the garden with jugs of Pimms cocktail, bursting with fruit from our pub garden. £13.50 per jug (serves 4)

Bloody Marys

Chili-infused Vodka, fresh muddled cherry tomatoes, tomato juice, fresh horseradish, fresh lemon, Tabasco, Worcestershire, celery salt & white pepper £5.00 each

Please be advised all aperitifs choices must be arranged in advance in order to guarantee availability.



Terms & Conditions:

MENUS:

Because the Potting Shed's cuisine is based on local, seasonal produce, we write our monthly menus contingent on what our excellent suppliers have available for us. Therefore, we are unfortunately unable to supply example menus more than a month in advance.

We would of course be happy to provide historical menus to help you anticipate what might be on offer at any given time.

Childrens meals can be arranged in advance. As a general rule, we provide half-sized, half-priced portions of several of the "child friendly" options on our menu.

Please advise us of any particular dietary needs, in advance, *in writing*.

We regret we do not cater for finger or fork buffet options.

TIMING:

As we are serving other guests in addition to your party, it is crucial that booking times are chosen carefully *and adhered to*. We regret we cannot guarantee our availability to serve you until all your guests have arrived.

If this time is significantly later than your booked reservation, we reserve the right to ask you to wait until we have served all our other guests before serving your food.

We have found in our experience that large groups arrive later than expected. Particularly when travelling a long distance then checking into a hotel, there are inevitable delays. Therefore a later booking time is recommended, to allow your guests to arrive & settle in, without feeling rushed.

With this in mind, we also recommend booking a time for arrival & drinks, followed by a time to dine, one half an hour to an hour later.



BILLING:

If you are covering the bill for your party yourself, we have the ability to transfer the total amount onto your wedding account at the Rectory.

If your guests are contributing to the bill at the Potting Shed, we are happy to provide the bill split *evenly* amongst your guests, for presentation to the host, for the host to organise payment of the bill. We regret we cannot split each bill by item by item, guest by guest.

Please be aware there is a minimum charge of £5.00 for all credit cards.
We regret we do not accept American Express.

We are of course happy to organise a cash bar or pre-arranged credit limit towards an open bar.

The Potting Shed reserves the right to reclaim any unpaid part of the bill from the host, who takes this responsibility by signing the form on the following page.

Please also be aware we add a discretionary service charge of 12.5% to parties of 10 or more as a gesture for our hardworking waiters, chefs & kitchen porters.

EVENT CANCELLATIONS:

Any cancellations within one calendar week of the event will incur a charge of 50% of the estimated food cost. This is calculated as number of booked guests multiplied by agreed menu price. Any cancellations within 48 hours of the event will incur 100% of this charge.

Please be aware that we cannot be responsible for guests who do not arrive or choose not to eat upon arrival. We ask that you provide us a “final number” of guests 48 hours prior to your reservation, which will be reflected on your bill.



WINE LISTS

We would be happy to provide you with a copy of the pub's current wine list, in the event you might like to pre-order wines for your party.

In the event we cannot meet your specific wine requirements, corkage is available at 12.50 per bottle of wine, and 17.50 per bottle of champagne or sparkling wine.

MUSIC & DECORATIONS

No music can be provided for your party at the pub other than what is played via our playlist.

We regret that due to the fragile nature of our antique tables, no confetti is allowed. Also no decorations can be fastened to the walls, as removing them damages the paintwork.

LICENSING HOURS

The Potting Shed's alcohol license only permits us to serve alcohol until midnight. All drinks must be finished and customers departed by 12:30 am.

As it is difficult to book cabs in rural areas in short notice, we ask that you please make any transportation arrangements in advance.

We would be happy to provide you with a list of local taxi companies.

MISCELLANEOUS

We reserve the right to cancel any bookings without liability on our part in the event of damage or disfunction of the Potting Shed which prevents it from performing its obligations.

We do not accept responsibility for guests property whilst at the pub.

The host will be responsible for any breakages or damage to the pub caused by your party and shall be demanded to pay the amount required to replace or repair the property. The Potting Shed management reserves the right to ask a customer to leave if they act in an unreasonable manner.

Provisional reservations will only be held for seven days and can only be made in writing to bookings@thepottingshedpub.com. We reserve the right to release a provisional reservation without prior warning if it has not been confirmed within that seven day period.

All bookings will be considered provisional until receipt of the attached booking form. Any subsequent cancellations must also be confirmed in writing to bookings@thepottingshedpub.com.

The decisions of the management of the Potting Shed will be final and binding in the respect of all of these Terms & Conditions.



The
Potting Shed Pub

Booking Form

Name of Host	
Telephone Number	
Email Address	
Home Address	
Date of Event	
Aperitif Time	
Time of Meal	
Number of Guests	
Credit Card Number	
Start / Expiry Date	
Security Code	

I, the above, confirm the above reservation & agree to abide by the terms & conditions policies outlined in Potting Shed events package.

Signed: _____ Date: _____

Please return this form to Laura Sheffield, General Manager

bookings@thepottingshedpub.com

01666 577833

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