



Parties & Events

Planning a birthday, anniversary, wedding party, or a special get-together? At The Ormond at Tetbury, we make every occasion unforgettable.

From vibrant seasonal Cotswold cuisine to a carefully curated drinks menu, you'll find everything you need to set the scene for a truly memorable celebration.

Our dedicated events team will take care of every detail, so all you need to do is relax, raise a glass, and enjoy the moment.

The Ormond at Tetbury & Bistro-23 combine modern comfort with timeless character, making it one of the most inviting event venues in the Cotswolds. With great food, flowing drinks, and personal touches, we'll bring your celebration to life in a way that feels uniquely yours.

01666 505 690

info@ormondtetbury.com

www.bistro-23.com

OUR SPACES

BISTRO-23



32
seated



40
standing

Whether you're planning a group dinner, a lively celebration, or a memorable event, Bistro-23 sets the stage for unforgettable experiences.

Exclusive use available for lunch & dinner

ORMOND BAR



42
seated



60
standing

The Ormond Bar is full of period features and creates a perfect venue for larger gatherings.

Exclusive use available for lunch & dinner

THE SNUG



12
seated



20
standing

Nestled in a quiet corner of the Ormond Bar, The Snug is a great option for intimate gatherings or smaller groups.

Exclusive use available for lunch & dinner

THE LOUNGE



7
seated

For a tranquil and soothing atmosphere, The Lounge is an ideal selection. It features sofa seating in our Reception area, making it a great spot for meetings or social gatherings.

OUR GARDEN



70
seated



120
standing

The perfect venue for a relaxed party ! Plenty of seating & covered areas to enjoy the celebrations

Exclusive use available for lunch & dinner
May - September

MARQUEE



70
seated



90
standing

Enjoy outdoor gatherings with the added comfort of heaters for those chilly nights. The relaxed atmosphere makes it an ideal setting for post-wedding celebrations.

Exclusive use available for lunch & dinner

DESIGNING YOUR PERFECT EVENT..

Step One – Share Your Vision

It all begins with your ideas. Speak to our friendly Events Team and tell us what you have in mind — from the type of occasion to the atmosphere you'd love to create.

Step Two – Design Your Event Style

Choose the perfect food experience for your group. Whether you're drawn to relaxed sharing boards or elegant plated dinners, our menus are designed to delight every taste.

Step Three – Add the Finishing Touches

Elevate your celebration with optional extras. From carefully curated drinks packages to live musicians, evening bars, or extra courses, we'll help you add those memorable touches that make the day truly yours.

Step Four – Enjoy the Moment

Now it's time to relax and celebrate. Your guests will be treated to an incredible menu, tailored to your vision and brought to life by our talented chefs. And if you'd like something completely bespoke, our kitchen is always open for collaboration — creativity and expertise are what we do best.

Next Steps – Let's Begin

Ready to start planning?

Contact our dedicated Events Team today to discuss your requirements and secure your booking at The Ormond at Tetbury.

01666 505 690

info@ormondtetbury.com

www.bistro-23.com

PARTY & EVENT DINING

SAMPLE MENU A : 2 course £35 / 3 course £42
minimum 8

ASPARAGUS, SOFT POACHED EGG
SHAVED TICKLEMORE, HOLLANDAISE, CELERY LEAVES

SMOKED TROUT & MACKEREL PÂTÉ
PICKLED CUCUMBER, KOHLRABI, DILL DRESSING

ITALIAN BURRATA
PEPPER PICCOLA, GREMOLATA

DUCK BREAST
DUCK BONBON, FONDANT POTATO, BRAISED PUY LENTILS, CELERIAC PUREE

SEABASS
GRILLED SPRING ONIONS, TENDERSTEM BROCCOLI, LEMON & DILL YOGHURT

BURGUNDY CHICKEN
POMME PUREE, WILD MUSHROOMS, CRISPY BACON LARDONS

WILD MUSHROOM TART
CRISP KALE, ROASTED CHESTNUTS, TRUFFLE CREAM SAUCE

POACHED PEAR
STAR ANISE, CINNAMON

HONEY TART
BRAMLEY APPLE CUSTARD

DARK CHOCOLATE MOUSSE
SALTED CARAMEL BISCUIT

PARTY & EVENT DINING

SAMPLE MENU B : 2 course £42 / 3 course £49
minimum 8

ROAST JERUSALEM ARTICHOKES

NEW POTATO, PICKLED LEEKS, WILD MUSHROOM PUREE

SCALLOPS & BLACK PUDDING

CAULIFLOWER PUREE

TARTLET OF CONFIT CHICKEN

SHALLOTS, PICKLED GARLIC, MIXED LEAF SALAD

POACHED SALMON

NEW POTATOES, SAMPHIRE & WATERCRESS SALAD, SAFFRON MAYONNAISE

BRAISED LAMB SHANK

MUSTARD MASH, SMOKED GARLIC, ROAST CARROTS

FILLET OF BEEF

CRISPY FRIED OX CHEEKS, DAUPHINOISE POTATO, CARROT, ONION

GRILLED FENNEL & SAGE GNOCCHI

ROAST WHITE ONIONS, CREAMED CABBAGE

CHOCOLATE & HAZELNUT TART

BITTER CHOCOLATE CREAM, TUILE

VANILLA & MANGO CHEESECAKE

SUGARED POPCORN

ASSIETTE OF STRAWBERRIES

CONSOMME, SHORTBREAD, SORBET

CHEESEBOARD

SELECTION OF BRITISH CHEESES, MIX CRACKERS, GRAPES & APPLE CHUTNEY
+ £8 surcharge p/person

SHARING & GRAZING

3 choices £21 / 5 choices £29 / 7 choices £37

minimum 20 guests

HAM HOCK PARSLEY MAYONNAISE	SQUID & CHORIZO SAFFRON MAYONNAISE
WILD MUSHROOM & LEEK TARTS	PEPPERED BEEF HORSERADISH
CRISP PORK BELLY ROSEMARY, GARLIC	CAULIFLOWER FRITTERS CHEESE SAUCE
TOMATO ARANCINI PARMESAN, BASIL	SMOKED SALMON BLINI, DILL
SALT COD DILL MAYONNAISE	LAMB KEBABS MINTED YOGHURT
PIGS IN BLANKETS HONEY MUSTARD	MACKEREL PÂTÉ PICKLED RADISH
POTATO & ONION BHAJI MINT, CUCUMBER	QUAIL EGG CELERY SALT

ADD FRIES or TRIPLE COOKED CHIPS : £6 p/person

CHARCUTERIE BOARD

£18 p/person

minimum 10 guests

CURED SLICED CHARCUTERIE & CRISPY PORK BELLY
ANCHOVY MAYONNAISE, PICKLED SHALLOTS, GHERKINS & GARLIC

PLOUGHMANS BOARD

£18 p/person

minimum 10 guests

SELECTION OF CHEESES, PICKLED SHALLOTS, FIG CHUTNEY
ARTISAN BREADS, MARMITE BUTTER, MIXED CRACKERS, GRAPES, WALNUTS

COLD BUFFET

3 choices £18 / 5 choices £26 / 7 choices £34

minimum 12 guests

SELECTION OF SANDWICHES
HOISIN DUCK CUCUMBER BITES
CHEESE STRAWS WITH AIOLI
HAM HOCK CROUSTADES
CELERIAC REMOULADE WITH
CHORIZO

SAVOURY TARTLETS
PARISIAN SAUSAGE ROLLS
PLOUGHMAN'S NIBBLES
SMOKED SALMON ON RYE BREAD
WHIPPED BLUE CHEESE & PEAR
CROSTINI

ADD TRIO OF SWEET TREATS

+ £6 surcharge p/person

CHOCOLATE TRUFFLES

PANFORTE PIES

CHEESECAKE BITES

Consider adding a drinks package to create the perfect
canapé experience!

HOT BUFFET

2 mains & 3 sides £29

3 mains & 4 sides £39

minimum 20 guests

SPICED SHOULDER OF LAMB
BURGUNDY CHICKEN
BEEF WELLINGTON
+ 4 surcharge p/person

FINE BEANS CHILLI & GARLIC
CRUSHED NEW POTATOES
PEAS, SUGAR SNAPS & BABY GEM

WHOLE SEA BREAM
AUBERGINE MOUSSAKA
SALMON FILLET

MACARONI & CHEESE
ROASTED ROOTS
CHARRED LEEKS

ADD TRIO OF SWEET TREATS

+ £7 surcharge p/person

CHOCOLATE & PISTACHIO TERRINE

CARAMELISED VANILLA CUSTARD TART

ETON MESS

GARDEN BARBECUE

3 mains & 3 sides £29

minimum 20 guests

4 mains & 4 sides £39

available May - September

VENISON BURGERS

PORK CUTLETS

TERIYAKI SALMON FILLET

PULLED PORK BURGERS

BEEF SHORT RIBS

SPICED HALF CHICKEN

CAULIFLOWER STEAK

PRAWN & CHORIZO SKEWERS

MEDITERRANEAN ORZO SALAD

HERITAGE TOMATO SALAD

CHARRED LEEKS, FENNEL & DILL

CRUNCHY SLAW

PIRI PIRI NEW POTATOES

SWEET POTATO GRATIN

ADD TRIO OF SWEET TREATS

+ £7 surcharge p/person

CHOCOLATE & PISTACHIO TERRINE

CARAMELISED VANILLA CUSTARD TART

ETON MESS

PIZZA

priced individually from £18 & served in smaller slices

minimum 10 guests

MARGHERITA

VEGETARIAN

PEPPERONI

MEAT FEAST

PROSCIUTTO

YOUR FAVOURITE TOPPINGS

ADD FRIES or TRIPLE COOKED CHIPS : £6 p/person



BRUNCH

£24 p/person

minimum 15 guests - served from 1030 till 1200

pre-order not required for Brunch Menu

SMASHED AVOCADO ON SOURDOUGH

EGGS FLORENTINE

EGGS BENEDICT

SAUSAGE PATTIE, BACON & FRIED EGG BRIOCHE

FULL ENGLISH BREAKFAST

VEGETARIAN ENGLISH BREAKFAST

inclusive of freshly brewed coffee or choice of tea

CREAM TEA

£15 p/person

minimum 8 guests - served from 1430 till 1700

FRESH SCONES, JAM & CLOTTED CREAM

inclusive of barista made coffee or choice of tea

AFTERNOON TEA

£21 p/person

minimum 8 guests - served from 1430 till 1700

FRESH SCONES, JAM & CLOTTED CREAM

SELECTION OF SANDWICHES / SAVOURY BITES / SWEET BITES

inclusive of barista made coffee or choice of tea

Upgrade your Cream Tea / Afternoon Tea to include Glass of Prosecco
+ surcharge £9.50 p/person

DRINKS & CANAPÉ PACKAGES

RECOMMENDED WELCOME DRINKS PACKAGE £20 p/person p/hour

WINE / BEER / CIDER / COCKTAIL / PROSECCO / SOFT DRINKS

minimum 12 guests

20 PERSON EVENT RECOMMENDED PACKAGE £195

10 x Bottles Premium Lager

3x White Wine Tonada Sauvignon Blanc

3 x Red Wine Tonada Merlot

1 x Rose Wine Crazy Tropez Provence

DINING PACKAGE

WINE / BEER / SOFT DRINKS

Recommended at 1 bottle between 2 or 3 people - prices as per Wine List

We can design a package based on your individual requirements

MUSIC

Bring a personal touch to your gathering with a solo musician, keyboardist, or upload your own playlist. Thoughtfully tailored music will set the perfect tone for your event, indoors or under the open sky.

We work alongside exceptional local musicians who can elevate your private event, creating a bespoke musical experience perfectly suited to the tone of your group.



T&C's

A non refundable deposit of 50% of the total fee (*including VAT*) will be required to confirm the booking.

The remaining 50% will be known as The Balance, and is due a minimum of 28 days prior to the Event. The Balance is non refundable if Event is cancelled within the 28 day period.

If a booking is made for an Event occurring within 28 days, then full payment is required upon confirmation.

Any Extras incurred during the Event will be payable prior to it's conclusion on the day.

Amendments to Bookings

Additional guests may be added to the group booking up to 7 days prior to Event date (*subject to capacity limitations*).

If amendments are made before The Balance payment, then The Balance will be adjusted accordingly. If amendments are made after The Balance payment, then the additional monies are due immediately.

Bookings can only be reduced up to a maximum of 10% of total guests 14 days prior to the Event date, with The Balance adjusted accordingly.

01666 505 690

info@ormondtetbury.com

www.bistro-23.com