

EVENTS AT DAYLESFORD

*daylesford*



'I truly believe there is no other venue like Heritage House - a place where traditions are nurtured, craft is celebrated, knowledge is shared and much, much fun is had.'

*Carole Bamford*



## DISCOVER EVENTS AT DAYLESFORD

At the heart of our estate in the Cotswolds is a working organic farm, home to Daylesford and Bamford lifestyle brands united by our philosophy of living in harmony with nature.

All within walking distance on our estate are places to eat, shop, stay and nurture body and mind – each shaped by our commitment to craftsmanship, sustainability and seasonal living.

We host private dining and bespoke celebrations in dedicated event spaces across the collection.

Our guests can also learn new skills at the Cookery School, take a floristry course, or join one of our immersive, tailor-made experiences.





## HERITAGE HOUSE, DAYLESFORD FARM

Heritage House was created with extraordinary events in mind.

Designed by our in-house architects and built by a team of craftspeople using natural materials, Heritage House offers an immersive experience for the senses. Three interconnecting buildings flow with the contours of the landscape ensuring that Heritage House quietly blends into its surroundings. Its flexible layout allows for almost endless possibilities of gathering, from private dining for small groups to large-scale events. Spaces can be opened up to reveal soaring proportions or enclosed for a more personal atmosphere.

Each space opens out onto the market garden, where most of what is prepared in the kitchen and served to guests has been grown or produced just meters away.

This closeness to the land shapes not only the setting, but the experience itself.



HERITAGE HOUSE

## THE OX BARN

245M<sup>2</sup>|SEATS UP TO 200

The largest and most versatile of the three spaces within Heritage House, The Ox Barn has lofty proportions and beautiful terraces which stretch out over our market garden.

Perfect for standing drinks receptions, large scale feasts and dance floors, The Ox Barn can be divided into a variety of configurations.



HERITAGE HOUSE  
**THE DOVECOTE**

123M<sup>2</sup>|SEATS UP TO 100

Crafted from local Cotswold stone, this traditional, high-ceilinged barn is the perfect setting for workshops, dining by the vast stone fireplace or for events where theatre style seating is required.

Full of character, this space features striking glass doors that open directly out to our market garden.





HERITAGE HOUSE  
**THE GREENHOUSE**

An ideal place to welcome guests or for a drinks reception, this light-filled space has beautiful views over our market garden and connects to both the Dovecote and The Ox Barn.



## FOOD & DRINK

From abundant feasts to refined plated dining, each menu is thoughtfully tailored to your occasion.

The market garden and organic farmland are the heart of everything we do at Daylesford and our culinary team leans on its bounty, transforming produce into vibrant, seasonal dishes. Menus are guided by what is at its peak; full of flavour, colour and vitality.

Our chefs work closely with the artisans making produce on the farm to offer award-winning bread and pastries from our bakery, cheese and butter from our creamery, our organic, free-range meat and eggs as well as smoked salmon and trout from our on-site smoke house.

Our wine experts suggest the perfect pairings for every chosen menu, including our own English sparkling wine and a choice of award-winning white, red and rosé wine from Léoube - our sister estate - an organic vineyard in Provence. Our mixologists craft seasonal cocktails and non-alcoholic blends, using ingredients grown in our market garden.





## FLORISTRY

Let our team of in-house florists transform Heritage House with seasonal floral dressing and decoration, using flowers from our own organic cutting garden.

We will listen to your ideas and design with the surroundings and season in mind, creating stunning arrangements.



## THE LEGBAR, DAYLESFORD FARMSHOP

The cafés and restaurant on our estate have been awarded a Michelin Green Star, in recognition of our commitment to sustainable gastronomy.

A relaxed, light space built using fallen oak from the Daylesford estate and Cotswold stone, the Legbar is open all day and into the evening.

The Legbar is available to hire in conjunction with The Trough to provide a change of pace and setting during an event.



## THE TROUGH, DAYLESFORD FARMSHOP

Our Michelin Green Star restaurant, The Trough brings our farm-to-fork philosophy to life.

The main dining room is a light and airy converted barn featuring high ceilings and an open kitchen. Seating up to 70 or accommodating 100 standing, it's the perfect setting for larger, 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.

## THE WILD RABBIT

Housed in a 17th-century limestone building in one of the Cotswolds' most picturesque villages, The Wild Rabbit is a place to dine, drink and sleep.

Menus are shaped by the seasons and the belief that exceptional ingredients, treated with care and precision, need very little else.

Settle into cosy nooks and dine by the fire in winter or enjoy the terrace in summer.

The bedrooms above the pub have each been beautifully crafted with individual antiques and upholstery to provide the perfect backdrop to a countryside escape.

## THE CHICKEN SHED SEATS UP TO 18

The Chicken Shed - our private dining room – can comfortably sit up to 18 to host a range of gatherings including parties and weddings. Contemporary yet full of character, it is a light and spacious room with its own team of dedicated staff.





## THE BELL

A 17th-century pub in the heart of a picturesque market town, The Bell has been carefully restored to retain its authentic Cotswold character. Our chefs serve a modern British menu celebrating seasonal produce from our farm, while the skills of local artisans were drawn on to design bedrooms full of creative touches and artistry.

Crackling log fires and a spacious orchard garden provide the perfect setting to while away hours in good company.



## THE BARN SEATS UP TO 30

The Barn is our private dining room, designed with gatherings in mind.

A spacious and versatile converted barn which comfortably seats up to 30 people, it opens onto a private terrace.

A self-contained space with its own team of dedicated staff, it is perfect for celebratory dinners, weddings, away days and parties.



## STAY WITH US

From traditional stone cottages on our estate to rooms in beautifully restored village inns surrounded by the Cotswold countryside, a Daylesford stay offers comfort, character and an opportunity to rest, recharge and enjoy the peace of immersing yourself in nature.

Our architects and interior designers have carefully overseen the restoration of four traditional farmhouses, 30 cottages and four village pubs, preserving their character and individuality. The use of natural materials and thoughtful touches throughout ensure that each

building has a strong sense of place, with warmth, comfort and authenticity emanating from every room.

Each cottage comes equipped with countryside essentials: wellington boots and racks, logs for the fire and staples, such as fresh milk in the fridge and a freshly baked loaf for breakfast. Little luxuries, from the softest linens and bathrobes, to natural botanical bath products from Bamford make a stay feel indulgent and nurturing.

Our team is on hand to ensure the Daylesford Farmshop becomes a personal pantry, delivering fresh ingredients, cocktails, canapés, flowers or hampers to guests' doors. We can arrange bicycles, private chefs, wine tastings, or bespoke wellness experiences at The Bamford Wellness Spa, ensuring every stay is tailored to the individual.



# BESPOKE EXPERIENCES

Enrich your event with an immersive tour or workshop which our team can tailor, just for you.



## FARM TOUR WITH OUR FARMS DIRECTOR & HEAD GROWER

Join our Farms Director, Richard Smith to learn about our organic herd of dairy and rare breed cows, sheep and chickens on our Cotswolds farm. Jez Taylor, head of our 28-acre, organic market garden will guide you through the seasonal fruit and vegetables he is currently growing with his dedicated team.



## MASTER SEASONAL COOKERY IN OUR COOKERY SCHOOL

Learn new skills, harvest your own ingredients and get creative with a hands-on half or full day course at our dedicated Cookery School. Our passionate tutors will guide you as you create dishes with fresh seasonal produce grown on our farm.

Alternatively, choose to cook over the coals in our market garden in a guided session focused on the barbecue, where you'll find inspiration and the recipes to take outdoor feasting to the next level.



## FLORISTRY WORKSHOP

Stroll through our Cutting Garden to handpick your favourite seasonal blooms. You'll discover how to arrange your own bouquet with the expert guidance from our florists. Suitable for children and adults, you'll connect with nature, get creative and leave with a beautiful bouquet.



## MEET THE MAKERS, THE BAKERY & CREAMERY

Meet the artisans who craft our organic award-winning sourdough and traditionally made cheeses with dedication, care and skill. Witness their craft in action and taste samples of the produce made freshly, from scratch, on our Cotswolds farm.



## WINE TASTING, THE WINE STALL

Join our sommelier and be guided through a delicious tasting of award-winning wine from our sister estate – Léoube, an organic vineyard in Provence. Discover the tasting notes of Léoube's white, red, rosé and sparkling wines in a private masterclass.



## SPA TREATMENTS, BAMFORD SPA

Devoted to nurturing the body, mind and spirit, our on-site wellness spa is a nourishing space for healing and rejuvenation. Offering a carefully curated selection of facial and body treatments, we also offer mind and movement classes such as yoga, Pilates, meditation and sound healing. Treatments are devoted to restoring and nurturing well-being through targeted, holistic methods.



## FULL CLUB ACCESS, THE CLUB

Immerse yourself in The Club, by Bamford. Take time to focus on fitness, health and wellbeing and discover our 340 square metre gym, plunge pool, sauna and steam room. Enjoy a game of padel or a mini tournament with our in-house coaches at The Club.



## PRIVATE DINING IN THE MARKET GARDEN

Join us for a delicious private lunch or supper on the terrace of Heritage House where you'll savour Daylesford produce overlooking the market garden. You can also enjoy afternoon tea in the heart of our market garden, freshly prepared by our team of chefs. Taste homemade scones, delicious cakes and seasonal treats, along with a selection of refreshing drinks, all beautifully presented.



## OFF ROAD DRIVING

Explore the Daylesford estate in 4x4 vehicles. Our off-road driving experience promises fun, whilst drinks and a delicious barbecue await your return to Heritage House.

## OUR STORY

What began as a collection of empty barns and fields has grown into one of the UK's largest organic farms. Dedicated to growing, producing and cooking seasonal organic food and crafting considered home fragrance, kitchen and household goods - Daylesford is renowned for its pioneering work in sustainable farming.

Bamford emerged from Carole's belief that what we put on our body matters as much as what we put into it through our food. She has championed natural, organic beauty and sustainably crafted garments made from natural fibres, through clothing, bath, body and home fragrance.

Daylesford Stays offers thoughtfully restored pubs and cottages in the beautiful countryside around Daylesford Farm. Each property captures a unique spirit and a chance to escape into nature.

Today, the Bamford Collection - Daylesford Organic, Bamford, and Daylesford Stays - remains guided by Carole Bamford's founding principles. Combining quality and craftsmanship with sustainability and authenticity - nature remains at the heart of what we do.



THE FOX, LOWER ODDINGTON



THE CHICKEN SHED, THE WILD RABBIT



DAYLESFORD FARMSHOP, KINGHAM



BAMFORD BARN, KINGHAM



ODDINGTON

LOWER  
ODDINGTON

DAYLESFORD  
FARMSHOP  
& COTTAGES

DAYLESFORD  
VILLAGE

THE HORSE &  
GROOM

COACHMAN'S  
HOUSE

THE BAMFORD  
CLUB &  
WELLNESS SPA

HERITAGE HOUSE

SLADE  
HOUSE

KINGHAM

THE WILD RABBIT  
VILLAGE &  
COTTAGES

CHURCHILL

BLEDINGTON

KINGHAM  
STATION

CHARLBURY  
STATION

THE BELL

CHARLBURY

THE THREE  
HORSESHOES  
ASTHALL  
12.1/2 MILES

A436

B450

A361

Charlbury Rd

B4022

B4437

A424

Combe Lane

Church Street

# CONTACT

Anna Scott, Director of Events  
01608 731 700  
anna.scott@daylesford.com

*daylesford*