



# BARTON HOUSE

[www.bartonhouse.co.uk](http://www.bartonhouse.co.uk)

A photograph of a bathroom interior. In the foreground, a white clawfoot bathtub with a dark reddish-brown exterior is positioned on a black and white diamond-patterned tile floor. The tub has a chrome faucet and handles. Behind the tub, a window with a white frame and a floral-patterned valance looks out onto a lush green landscape. On the wall to the left of the window, a framed picture hangs. A white towel with a geometric pattern is draped over a dark wooden chair to the right of the tub. A semi-transparent white rectangular box is overlaid in the center of the image, containing the text.

BEAUTIFULLY UNIQUE

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GEORGIAN COUNTRY HOUSE



WELCOME TO  
BARTON HOUSE,  
OUR BEAUTIFUL  
GEORGIAN COUNTRY  
HOUSE LOCATED IN  
THE HEART OF THE  
OXFORDSHIRE  
COUNTRYSIDE.

Having been lovingly restored to its former glory, Barton House now provides an entirely unique venue, specialising in hosting bespoke, exclusive-hire events. Our home-from-home enables you and your guests to truly relax, unwind and celebrate.

We offer a personal touch, unlike any hotel or B&B can. We take time to understand your needs and requirements ahead of your visit, to ensure all your wishes are taken care of during your time here.

The food experience, led by Executive Chef Tom Sherry, is at the heart of what we do and we have successfully hosted a range of private and corporate events; from landmark birthdays, anniversary celebrations and weddings to product launches, executive retreats and incentive breaks.

If you're looking to celebrate a special event, in a luxurious environment with a home-from-home atmosphere, let us introduce you to Barton House.

- The Sherry Family



THE HOUSE



WITH MANY HOURS  
OF SKILLED  
CRAFTSMANSHIP  
GOING INTO ITS  
REFURBISHMENT,  
BARTON HOUSE IS A  
BEAUTIFUL SETTING  
FOR AN EVENT.

The spacious Garden Room features floor-to-ceiling windows and a vaulted glass ceiling, allowing uninterrupted views of the grounds and beyond. As the largest room in the house, this is where the majority of entertaining takes place. With its fireplace setting, the adjoining Dining Room is ideal for more intimate lunches and dinners.

The elegant and warm Drawing Room provides an inviting space for guests to relax, with beautiful bay sash windows offer stunning views of the extensive Oxfordshire countryside.

For guests wishing to stay overnight, nine double bedrooms are available which all showcase their own unique design and style. Original period details meet contemporary features while antiques sourced from markets across the UK juxtapose modern art. En-suite bathrooms feature high quality showers and underfloor heating while the master bedroom includes a roll-top bath.

The image features three black ceramic plates arranged in a triangular pattern on a light-colored, possibly marble, surface. Each plate contains a rectangular piece of cooked salmon, garnished with a dollop of white cream and a single pink flower. A silver fork is placed on the right side of each plate. In the background, a pile of light-colored wood chips is visible, suggesting a smoking process. A semi-transparent grey rectangular box is centered over the middle plate, containing the text "THE FOOD" in white, uppercase letters.

THE FOOD



THE FOOD AT  
BARTON HOUSE  
IS UNDER THE  
DIRECTION OF  
EXECUTIVE CHEF,  
TOM SHERRY  
WHO HAS A  
PASSION FOR  
SEASONAL  
ORGANIC  
PRODUCE.

Whether it's a private dining experience or banquet dinner, Tom's personalised approach to individual styles and preferences ensures incredible dining experiences.

Having worked under Michelin-starred chef Jason Atherton during his time working for Gordon Ramsay Holdings, Tom delivers world-class food in a relaxed setting.

The start of each year sees Tom design his kitchen garden for upcoming events. The garden produces over 60 different types of vegetable, while the orchard brings beautiful apples, pears and quinces. When sourcing food for new menus, Tom ensures he knows everything about its provenance - using local game from Lockinge and Ardington Estate, Cotswold lamb and Oxfordshire beef.

A large, multi-story brick building with a mansard-style roof and several chimneys. The building is illuminated from within, with warm light glowing through the windows. In the foreground, there is a large, white, rectangular event tent with a scalloped edge, also lit from within. To the left of the tent, there is an outdoor seating area with several tables and chairs, some covered by large, light-colored umbrellas. The scene is set against a dark, overcast sky at dusk. The overall atmosphere is elegant and sophisticated.

PRIVATE EVENTS



BARTON HOUSE  
PROVIDES  
YOU WITH A  
LUXURIOUS  
BUT HOMELY  
ENVIRONMENT.

A private lunch or dinner held in the Garden Room or Dining Room, is the ideal way to mark an occasion with friends and family. All of our menus are bespoke, designed by our Executive Chef Tom, with you in mind. During the menu consultation, favourite memories, holidays and restaurants will be discussed to help him create a meal to remember.

For those wishing to spend the whole day at Barton House, groups of family and friends can make the most of the house and ample grounds.

Whether it's playing board games, exploring the local countryside or taking a cookery class, Barton House provides a home-from-home environment for guests to relax, unwind and re-connect.

A photograph of a dining room with several tables set for a corporate event. The room features a high ceiling with a large skylight and a chandelier. The tables are covered with white cloths and set with white linens, glassware, and silverware. The chairs are wooden with a spindle back. Large windows and a glass door provide a view of the outdoors at dusk. A semi-transparent text box is overlaid in the center of the image.

CORPORATE EVENTS



BARTON HOUSE IS  
A FAR CRY FROM  
HOTEL FUNCTION  
SUITES AND  
MASS-PRODUCED  
BUFFET LUNCHES.

Barton House is a far cry from bland hotel function suites and mass-produced buffet lunches. We believe in taking a personalised approach to corporate events, tailoring every element to individual requirements.

Barton House provides a tranquil and secluded setting to hold board meetings, brainstorming sessions and private dinners and with nine luxurious double en-suite bed rooms, it's also ideal for retreats and incentive breaks. For larger events such as product launches or award dinners, a marquee can be added, making the most of the venue's ample grounds.

We know that eating well is crucial to productivity and so our guests, whether with us for work or reward, enjoy delicious meals using the freshest ingredients. All of our menus are designed exclusively to each client's preferences, so we can create dishes that focus on stimulating the mind; keeping brains energised and active.

With excellent transport links, Barton House is ideally located for delegates travelling in from Oxfordshire, London and Heathrow.



WEDDINGS



BARTON HOUSE  
OFFERS COUPLES  
THE OPPORTUNITY  
TO HAVE THE  
WEDDING THEY  
WOULD LOVE TO  
HAVE AT HOME  
IF SPACE WOULD  
ALLOW.

Barton House offers couples the opportunity to have the wedding they would love to have at home if space would allow. For those wishing to celebrate the whole wedding experience with us, the house is licensed for small ceremonies while for those marrying at the nearby All Saints Parish Church or elsewhere, Barton House provides a stunning setting for the Wedding Breakfast.

With 9 luxurious bedrooms, up to 18 guests can stay overnight meaning the wedding party can start the day altogether, with the spacious master bedroom providing the perfect place for brides to get ready.

Menus are personally designed for each couple. Executive Chef Tom takes into account a range of information about the bride and groom including food preferences, special memories and favourite restaurants, to create a truly bespoke menu for their first meal as husband and wife.

With the family behind Barton House collectively holding over 60 years' experience in running weddings and events, a seamless stress-free service is guaranteed.



ACTIVITIES



WITH THE FOOD EXPERIENCE  
AT THE HEART OF THE BARTON  
HOUSE EXPERIENCE, WE  
CAN ARRANGE A NUMBER OF  
COOKERY CLASSES FOR YOU  
AND YOUR GUESTS TO ENJOY  
AS PART OF YOUR EVENT.

Under the tutelage of Executive Chef Tom, who has trained under Michelin-starred chef, Jason Atherton, these classes can be held in The Dining Room or The Garden Room.

Sessions include an introduction to organic cooking, a tour of the Kitchen Garden, a 1 hour lesson, a group tasting and a critique from Tom over a well-earned glass of wine.

**Classes include:**

- Inside the Kitchen Garden
- From Garden to Plate
- Chef Skills
- Cocktails and Canapes

Please enquire about pricing.



THE LOCATION



BARTON HOUSE LIES  
IN THE PICTURESQUE  
VILLAGE OF  
EAST LOCKINGE,  
OCCUPYING  
TWELVE ACRES OF  
QUINTESSENTIAL  
OXFORDSHIRE  
COUNTRYSIDE.

Surrounded by a beautiful stream, the grounds include an orchard, a vegetable garden, woodland, and a large natural pond. The house itself is very secluded but it's location provides excellent transport links.

Barton House is situated just a 10 minute drive from Didcot Parkway station. With trains running regularly and directly to Paddington, London is just 40 minutes away. The house is also close to both the M40 & M4 while Heathrow can be reached in just over an hour by car.



ROOM CAPACITIES



OUR 3 EVENT ROOMS ARE FLEXIBLE IN FORMAT AND CAN BE ADAPTED TO YOUR NEEDS... FOR THOSE WISHING TO HOLD AN EVENT FOR LARGER NUMBERS, WE CAN ALSO ADD A MARQUEE TO MAKE THE MOST OF THE TERRACE.

	Drawing Room	Dining Room	Garden Room	Dining + Garden Room
Seated Dining	n/a	30	30	60
Standing	50	60	50	130
Meeting	30	30	30	60
Theatre	30	20	30	n/a



PRICES



## AT BARTON HOUSE, WE SPECIALISE IN SMALL BESPOKE EVENTS THAT ARE TAILORED TO EACH INDIVIDUAL ENQUIRY.

If you are interested in holding an event with us, we strongly encourage you to come and visit the house so we can show you the spaces in person and talk through every aspect of the day with you. From here, we will create a personalised event plan which will incorporate a bespoke menu designed for you by our Executive Chef, Tom. With personalisation at the heart of what we do, the below offers a guide to our prices.

### **Midweek Day Event (9am - 5pm)**

- From £280 per person, with a minimum spend of £2,995
- Up to 30 guests

### **Midweek Evening Event (5pm - midnight)**

- From £150 per person, with a minimum spend of £4,995
- Up to 50 guests

### **Midweek 24hr Event (9am - 9am)**

- From £590 per person, with a minimum spend of £2,995
- Up to 9 guests

### **Weekend Day Event (10am - 5pm)**

- From £150 per person, with a minimum spend of £6,495
- Up to 30 guests

### **Weekend Evening Event (5pm - midnight)**

- From £150 per person, with a minimum spend of £6,495
- Up to 50 guests

### **Weddings (48 hours)**

- From £130 per person with a minimum spend £20,000
- Up to 30 people (for an indoor ceremony)
- Up to 60 people (for an outdoor marquee ceremony)
- Up to 120 people (for an outdoor marquee wedding breakfast)

**All prices are subject to VAT at 20%**



## Contact

To arrange a visit to see Barton House and speak with our team about your event, please contact us on:

**E: [info@bartonhouse.co.uk](mailto:info@bartonhouse.co.uk)**

For more information, please see our website:  
**[www.bartonhouse.co.uk](http://www.bartonhouse.co.uk)**