



A unique meeting place



FarmED
Venue &
Events



FarmED

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01993 402403

hello@farm-ed.co.uk

www.farm-ed.co.uk



Experience working in nature

Elevate your next event by immersing your group in the glorious Cotswold landscape. Working in nature has proven benefits, including improved productivity, increased creativity and strategic thinking, better focus and greater teamwork. The multi award-winning eco barns at FarmED are surrounded by 107 acres of Honeydale Farm, overlooking the stunning Evenlode Valley. Delicious and nourishing meals and refreshments are served from our farm-to-fork Cafe, created with produce grown on the farm.



"A day at FarmED is like no other. We all learnt so much from our farm walk and Kate's knowledge was remarkable. The lunch, made from ingredients grown on the farm was absolutely delicious. Thank you all for such a wonderful day.

Ashbridge Partners







Day Delegate Rate **£75 per person plus VAT**

Hire of Conference Barn or Library with our dedicated Events Co-ordinator

Package includes:

- Organic tea and coffee on arrival
- Mid-morning refreshments including sweet treats
- Two-course lunch with hot main, seasonal salads, breads and dessert served in the Conference Barn or farm-to-fork Cafe (subject to numbers)
- Afternoon refreshments including sweet treats
- Full AV facilities (in the Conference Barn)
- Complimentary stationery and Wifi
- Ample parking and a complimentary charging point

Lunch

Up to 30 guests: Served in the Cafe

Over 30 guests: Served in the Conference Barn

Minimum numbers

Conference Barn: 30 guests

Library: 8 guests

Please ask us for an individual quote if your numbers are below the minimum stated or you require a half day hire.

Experiences

Exclusive Team Farm Walk

£500 plus VAT (Max. 25 people per walk, multiple walks can be arranged for larger numbers.)

Explore our demonstration farm led by a member of the FarmED team who will share their knowledge about regenerative farming, food sustainability, climate change and nature recovery. The walk lasts approximately two hours but can be tailored to fit your day.

Team Away Day

£125 per person plus VAT (Max. 75 people)

Join us for a fully facilitated day, where we can take a deeper dive into an area of specific interest to your group. Enjoy delicious and nourishing refreshments throughout the day, plus a farm walk led by a member of the FarmED team.


Library Dry Hire Rate

£450 (full day)

£250 (half day)

Exclusive use

FarmED is available for exclusive use for a limited number of days each year. Do get in touch if you'd be interested in having this unique venue all to yourself.



"Our 50 delegates were treated to outstanding facilities in breathtaking surroundings, enjoying delicious seasonal dishes sourced from the farm garden. The knowledgeable team gave us insightful tours of the demonstration farm while the best-in-class learning space offered a welcoming and comfortable environment for our two-day event. It is hard to imagine a more perfect place to be inspired than FarmED."

Alex Hardie, School of Sustainable Food and Farming, Harper Adams University



Conference Barn

The award-winning and fully-equipped conference and meeting space has floor-to ceiling windows framing views of the Evenlode Valley. With a log burning fire in winter and doors open in summer, it can be arranged to accommodate your group in various layouts.

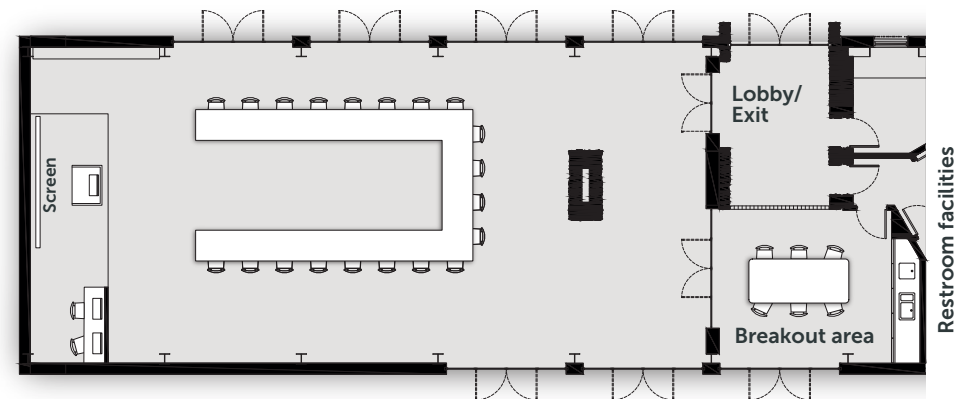
Technical

Our Conference Barn provides excellent AV facilities focusing on a 'bring your own device' set-up, simply turn up and plug in your laptop:

- 4K projector
- Microphones (roving mics, lectern)
- Crestron audio system

Conference Barn seating options (Room dimensions in metres: 20 x 9.5)

Reception	Theatre	Boardroom	Training U-Shape	Meeting Cabaret	Private dining
120	100	30	30	50	N/A





The Library

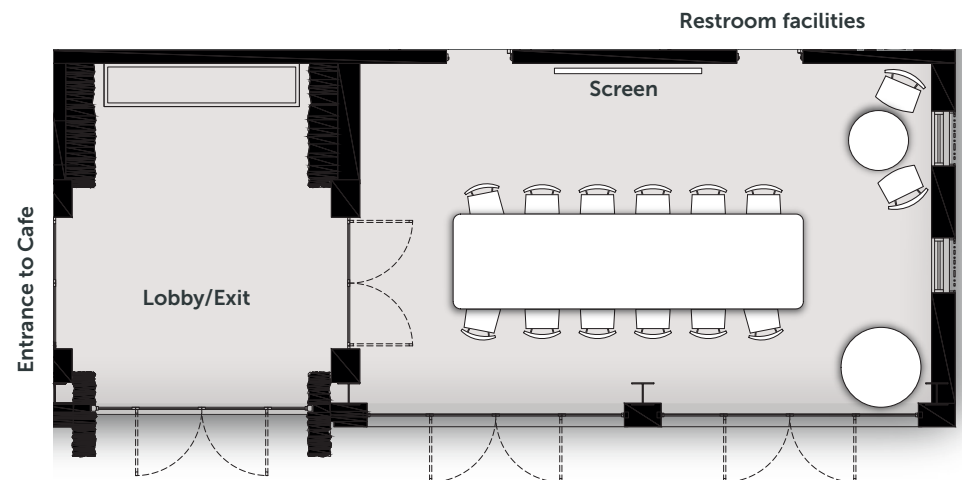
This is a beautiful and versatile space overlooking the courtyard for smaller meetings.

Technical

Our Library has a 50 inch screen with screen sharing ability.

Library seating options (Room dimensions in metres: 8 x 5)

Boardroom	Presentation	Private dining
14	20	14





"100% recommend. Fabulous setting, amazing food and credible passionate teaching.

Initially, we set out to learn more about regenerative agriculture - FarmED over delivered, not only teaching us but igniting passion and inspiration in our team. We will be back with other team members."


Pepsi Lipton (Unilever)



Places to eat

Depending on your numbers, meals can be served in the architecturally stunning Cafe, in the conference barn or a lovely choice of outside seating areas for warmer days.





“We loved holding our team meeting at FarmED and found the work you’re doing, the landscape and the surroundings really inspiring. The farm tour was excellent, it was brilliant to hear from Ian before we set out - everyone commented on how inspiring they found it - and the food was delicious. And what a bonus the beautiful weather was - the sunset was absolutely stunning as we were leaving!

We had really rich conversations in our closed session in the afternoon, fuelled by all of the above! Thanks again. I’m sure we’ll be back again soon.”

Fay Cooke, *Chief Impact & Financial Officer,*
Yeo Valley Family Farm

Our food

Food is a huge part of FarmED's mission and offering. We create delicious, nourishing dishes using seasonal produce; fruit, vegetables, honey and grains produced on our farm wherever possible and we utilise produce gluts where we can. We believe traceability is key and aim to support local, artisanal, organic and pasture-fed producers.

We serve a selection of organic drinks, including freshly made tea, coffee and soft drinks. Enjoy locally brewed beers, cider and natural wines. Our cakes are homemade using organic ingredients and locally milled flour from our farm.

Sample menus

Spring

Roasted leek falafel, beetroot hummus, rosemary foccacia

Poached rhubarb, vanilla sponge, crème chantilly

Summer

Courgette and tomato tart

Baked cheesecake with strawberries

– All main courses are served with seasonal salads, breads and FarmED leaves –

Meat options

Slow roasted Venison haunch, seasonal vegetables

Spiced Venison meatballs, yoghurt

Paddock Farm pasture fed and regeneratively farmed beef and lamb

Autumn

Roasted crown prince squash, pearl barley risotto, sage

Death by chocolate cake, hot chocolate sauce

Winter

Potato, kale, and coconut curry

Orchard apple crumble

Seasonal buffets

Wood fired pizza, quiches, sandwiches, local cheeses, pickles and chutneys, salads from the kitchen garden.

Sliced cooked meats and fresh sourdough breads



We take sustainability very seriously and our Green Policy includes:

Housekeeping

We only use environmentally friendly cleaning products in our meeting spaces, toilets, office and kitchen areas.

Food

The Kitchen Garden People, based at Honeydale Farm, supply all our vegetables throughout the year. The Orchard provides seasonal fruit, farm grains are milled less than a mile away and used to make our bread and cakes. Our apiary produces more than enough honey for our own use with surplus sold in the Cafe.

Waste and recycling

We strive to produce minimal waste and have developed a composting system where 100% of the food waste from the Cafe is composted.

Water

Usage is minimised through dual flush toilets and low capacity flushing cisterns. Rainwater and greywater from the site is collected in a system of tanks and filtered into an attenuation pond, creating a wildlife habitat.

Eco-buildings

Sustainability has played a significant part in the development of the FarmED buildings, including internal and external cladding obtained from FSC certified sources, and English sheep's wool insulation.

Electricity

We attempt to use as little electricity as possible and monitor our monthly usage to stay on track. On sunny days, we produce enough electricity from solar to run the buildings without the need for additional electricity from the grid. We have installed an electric car charging point powered by our solar energy.



Agroecology

Agroecology is at the heart of the FarmED ethos. A holistic and integrated approach that simultaneously applies ecological and social concepts and principles to the design and management of sustainable agriculture and food systems.

Environment and wildlife

FarmED is rich in wildlife and we work with the farm team to encourage as much wildlife and biodiversity as possible. The farm is managed in a regenerative way using diverse rotations, holistic grazing techniques and low inputs of fertiliser. We do not use herbicides.

Carbon off-setting

We are using the Farm Carbon Toolkit to measure the farm's carbon footprint.

In 2020 FarmED became a Green Tourism member to take our sustainability commitment to the next level.



Our awards

Ashden Award for Future Farmers 2023

RIBA South Awards 2023 Regional

The Architects Journal, AJ Architecture Awards 2023

*Ox Prop Fest Awards 2022, Most Innovative/
Sustainable Initiative of the Year*

Civic Trust Awards 2022, Architect Timothy Tasker





"We had a great experience hosting a hybrid AGM at FarmED. Our members enjoyed the location and many participated in site tours. Ian Wilkinson gave a fantastic talk which members found fascinating and informative. The FarmED team was friendly and very helpful with answering questions before the event and on the day."

Westmill Wind Farm Cooperative and Westmill Solar Cooperative

From London

–By Train
Paddington to Charlbury: 1hr 16mins

–By car
2hrs approx

From Birmingham

–By Train
Birmingham to Charlbury: 1hr 41mins

–By car
1hr 30mins approx

From Oxford

–By Train
Oxford to Charlbury: 15mins

–By car
45mins approx

From Bristol

–By Train
Bristol to Charlbury: 2hrs

–By car
1hr 30mins approx

Driving

We have ample parking and a complimentary charging point.

Train stations

Our local railway stations (Charlbury and Kingham) are just a 10 minute drive away.

Pick up & drop off

We are happy to arrange transport to and from the station for you.

Greener travel

Where possible, we encourage people to lift-share or use public transport if coming from further afield.

Cyclists

We have plenty of room on-site to securely store bikes for cyclists.





Some of our clients



Some of the brands we've worked with





“What a fantastic venue, intimate, inspiring and reinforces our mission and messages. I can’t thank you enough. I don’t think there is a better venue.”

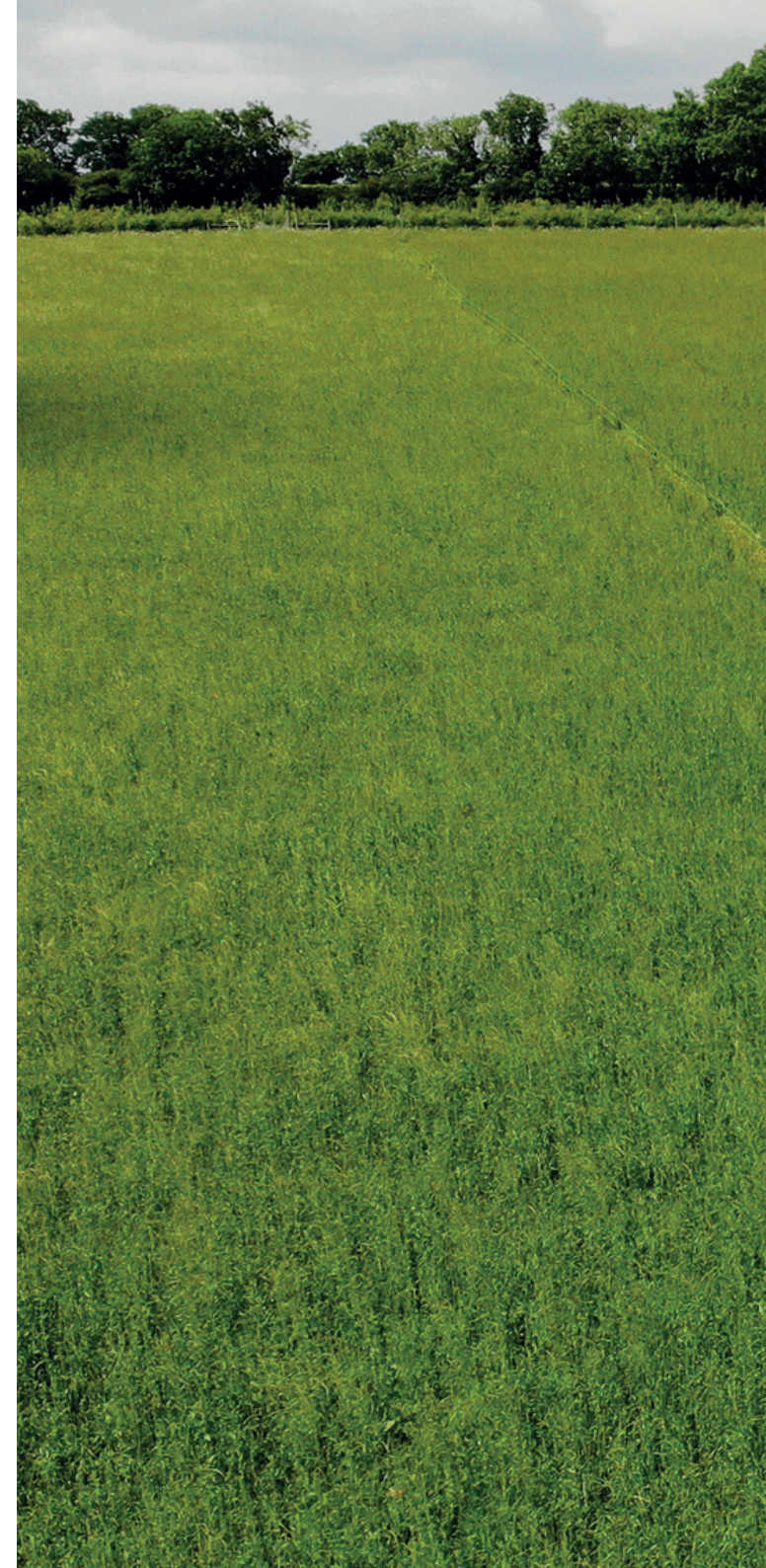
Patrick Holden, *CEO Sustainable Food Trust*





FarmED is a 107 acre demonstration farm situated in the heart of the Cotswolds. FarmED was founded in 2021 by Ian and Celene Wilkinson who recognised the need for climate-friendly solutions to the global issues facing farming and food production.

We provide learning spaces and events which inspire, educate and connect people, and a unique opportunity to see nature friendly farming and sustainable food systems in action.





Ready to discuss holding your next event with us? We're looking forward to hearing from you.

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