

# Events FAQ

At Django's, we're a family-run, independent large-capacity restaurant and bar in the centre of Didcot.

Our upstairs event space and lounge bar are available for everything from birthday parties and private dinners to drinks receptions, work events, and creative sessions.

There's no hire fee, flexible food and drink options, and a late licence until 3am.

And if your event isn't at Django's, we can bring the party to you with our **fully equipped catering trailer**, delivering our food straight to your location.

## Location & Parking

We're conveniently located on Broadway, making it easy for guests to find us and access the venue.

You are welcome to pull up directly outside the front of the restaurant to drop off decorations, equipment, or anything else you may need for your event.

There is some free street parking available nearby; however, we always recommend checking the signage carefully for any time restrictions. Some spaces are limited during the day but become unrestricted in the evenings and over weekends.

There are also disabled parking bays located directly outside Pure Gym, right next to us.

In addition:

- We are approximately a 3-minute walk from the Orchard Centre
- Around a 2-minute walk from the McDonald's car park
- Approximately a 10-minute walk from Didcot Parkway train station

## Capacity & Layout

Our upstairs is flexible and can be arranged depending on the type of event you are hosting.

- Seated (private upstairs area): approximately **32 guests comfortably on two parallel tables**
- Standing events: up to **150 guests**, with a mix of seating and standing space

The upstairs area is made up of **two adjoining spaces (Bar area and private space)**, which we have previously used across both spaces for larger events such as Christmas meals or quizzes for around 60 seated. If you'd like to reserve a specific area in the bar, this is an option, for example, we have a booth area with low tables, perfect for drinks for around 20 guests.

For seated events, we can also accommodate groups downstairs in the restaurant area, where for larger groups it would feel like you had the space to yourselves.

**Important Notes:**

- The private upstairs space is not completely closed off, so for work events or meetings, it's best to be aware that there may be other restaurant activity nearby.
- Please note we **do not offer exclusive access** to the upstairs bar area, as other restaurant guests may need to pass through the **bar area to reach the washrooms**.
- Decorations and layouts must not obstruct walkways, entrances, or exits
- We can adjust table layouts, remove tables, or create space for presentations, mingling, buffets depending on your needs.
- We generally **don't allow decorating the whole upstairs, just the private space or your table** unless your numbers are high; it works better if most of your guests are together in one main area, creating a better atmosphere for your event.

## Closing Times & Late Licence

We would usually call last orders at around **11pm**.

However, we do hold a late licence that allows us to stay open until **3:00am**. If your event has a good atmosphere and there are enough guests actively purchasing drinks at the bar (typically 20+), we are very happy to continue service later into the night.

We do not place restrictions on children attending events, but they must be supervised by an adult at all times. For safety reasons, we do ask that children are not running around the venue.

## Leaving Items Overnight (Decorations, Gifts, Equipment)

If you are unable to take items away with you at the end of the evening, this must be agreed with us in advance.

While we will always do our best to accommodate, please note that any items left overnight are done so at your own risk. We cannot accept responsibility for the safety, loss, or damage of any belongings left on the premises.

## Drinks & Bar Options

For private events upstairs, we have a **separate bar dedicated to your party**, making service quicker and more convenient for your guests.

You have a few options when it comes to drinks:

- Provide a welcome drink on arrival
- Set up a bar tab for your guests
- Allow guests to order and pay individually throughout the evening

Please note the following:

- We operate a **Challenge 25 policy**, so ID may be required
- Guests are **not permitted to bring their own alcohol** onto the premises
- We reserve the right to refuse service or remove any individuals acting inappropriately or causing disruption

## **Food Options**

We offer a range of catering options depending on the size and style of your event.

### **Sit-Down Meals**

- For groups under/around 15 guests, we do not require a pre-order
- For larger groups, we can discuss whether ordering from the main menu is suitable or if a set menu would work better

From experience, we strongly recommend structuring meals as **starters followed by mains**, rather than all dishes being served at once, as this allows for a much smoother and more enjoyable service.

### **Buffets**

We offer buffet packages to suit different types of events, including:

- Lighter, cheaper, lunch-style options (e.g. a bun per person with salad, slaw & fries)
- Larger BBQ-style spreads featuring a range of our smoked meats and sides

### **Sharing / Nibbles**

We can also provide smaller items to place around the tables for guests to pick at, such as:

- Nachos
- Wings
- Mozzarella sticks
- Popcorn chicken

We're happy to send over menus and discuss package options, including discounts for larger orders.

### **Important Information**

- We do **not allow external catering**, as we are a restaurant
- Final food orders must be confirmed **at least 7 days in advance** to allow for kitchen preparation and stock ordering
- Guests are welcome to order food on the night from the bar and pay individually, but please be aware there may be a wait during busy periods or if many guests order at once

We can cater for a range of dietary requirements, including:

- Vegan
- Vegetarian
- Halal
- Gluten-free and other dietary needs

We have clear symbols on our menus to indicate which dishes contain specific allergens or meet dietary requirements. We also have a full allergy matrix available, which can help your guests make informed choices when ordering. Please note, however, that allergens are present in our kitchen, so we cannot guarantee that dishes are completely free from traces.

### **Celebration Cakes**

You are very welcome to bring your own celebration cake.

We can:

- Store it in our fridge
- Bring it out at the right moment
- Provide napkins and a knife for cutting

Please note: we may not always be able to provide plates/ cake forks for larger groups.

## **Music & Entertainment**

We have a **surround sound system** throughout the venue.

Once the main restaurant has finished serving diners (Usually around 9pm), you can switch over to your own music by putting on your own playlist by joining the jam on Spotify. We can even turn it up and we have disco lights you can use!

Please keep music appropriate for the venue:

- No explicit content - Use radio-friendly versions of songs or they won't play
- Only music in keeping with the venue - Avoid very heavy genres such as heavy rock or drum & bass

If you are arranging live music:

- The same guidelines apply
- We do not have a PA system or stage available
- We do have contacts for DJs and musicians if needed

## **Decorations & Setup**

You are welcome to decorate the space, but we do have a few guidelines:

- Please use **string or white tac only** (no blue tac or tape on walls or artwork)
- No confetti, glitter, or confetti-filled balloons
- Candles must be enclosed in holders

### **Safety Requirements:**

- Electrical equipment must be PAT tested or new with a factory-fitted plug
- Fire exits, walkways, and access routes must remain clear at all times In the event of an emergency, the on-duty manager will conduct and manage evacuation protocols.

All decorations must be removed at the end of the event unless agreed otherwise in advance.

Rubbish must be cleaned up and disposed of in the bins provided.

If you would like to drop items off before your event, we can sometimes arrange this depending on availability. This can usually only be confirmed closer to the date.

## Deposits & Booking Process

We are happy to **check availability and pencil in your preferred date** initially.

To fully secure the booking, we require a deposit (typically **£50–£100**).

If we receive another enquiry for the same date or space, we may ask you to confirm and pay the deposit to hold it.

### **Deposit Terms:**

- Preferred payment method is bank transfer (cash/card also accepted in person)
- Deposit is **non-refundable** if cancelled without sufficient notice
- It can be deducted from your final bill or refunded after the event
- Any damage caused during the event may result in the deposit being withheld

By paying the deposit, you agree to all terms outlined above.

## Costs & Charges

As long as guests are purchasing food and drinks, we currently:

- Do **not charge a hire fee**
- Do **not require a minimum spend**

There are no hidden costs.

We ask that you keep us updated on guest numbers. If your group is smaller than expected, we may need to reduce the space allocated to your event to ensure the area is used effectively and not left largely empty.

A **discretionary 12.5% service charge** may be added to food and drink bills (both pre-ordered and ordered on the day).

If you have any questions, would like to check a date, or want help planning your event, just let us know, we're always happy to help.

Whether it's a few drinks or a full event, we'll help you get it set up and running smoothly.

We'd love to host you.

Please email us on [contact@djangossmokehouse.co.uk](mailto:contact@djangossmokehouse.co.uk) if you have any questions or if you haven't been to Django's Smokehouse before and want to get a feel for us please give us a call on 01235 813333 or pop in for a chat.