

FUNCTIONS 2017/18

Please find the following menus available in our Ballroom.

We are delighted to say that we can now offer a choice of two starters, three main courses (including a vegetarian option) and two desserts, these will need to be pre-chosen and we will need to know final quantities of each dish at least 12 days prior to your function.

Each of your guests will need to let you know which one of the two starters, two main courses and two Desserts they have chosen. We recommend you create a spreadsheet with the name of each guest and their choices and any allergens.

You will see each dish has a price next to it – to work out the cost of your meal please add up the price of your chosen dishes. You could enjoy a three course dinner from just £21.00 per person (depending on dishes selected).

Should there be any special requirements or allergies, please inform us and we will make the necessary alterations. We also have a copy of our Allergens spread sheet for each dish on request.

If children are among the guest's half sized portions of the dishes you select for your event are available at half the adult price (Children under 10 years of age).

We also enclose a canapés list should you wish to have canapés prior to your three- course meal or as the main event. We recommend an average of four canapés per person. These are priced individually.

We also offer the option of a bespoke menu; the Head Chef can write a special menu specifically for your function, and can Recommend matching wines if required.

In order to secure your reservation, please complete the enclosed booking form and return it, together with the appropriate deposit of £300 within two weeks. We will send you written confirmation on receipt.

Please note that we reserve the right to cancel your reservation if the necessary forms and deposit are not paid within this time.

If you find that for any reason you cannot return your booking form and deposit within the two weeks, please let us know whether you would like us to continue holding the room and we will try our utmost to accommodate you.

Ballroom:-

For parties of 15 – 25 there is a £150 room hire fee.

For parties of 26 – 64 there is a £280 room hire fee.

For parties of 65 – 140 there is a £330 room hire fee.

The maximum number of seated guests is 64.

We can accommodate up to 140 guests for a cocktail/ standing party (this is with minimal tables)

The Ballroom will available from 10am – midnight. Should you wish to book the room outside of these hours, please call us to see if it is possible and what the appropriate fee will be.

Private dining in the Brunel room:-

For a party of up to 14 persons there is a £50 room hire fee. This will include white table linen & white linen napkins.

You are able to order from the main menu on the night or a Tayler made menu.

Please note we do add a 12.5% service charge, which is split between all our staff employed at the Hotel.

FUNCTION MENU SELECTION

CANAPE

(Minimum 4 per person)

Pea & ham mousse shots £1.50

Chargrilled steak & horseradish dipping sauce £2.20

Smoked Salmon & cream cheese roulade £2.10

Fried Peppered Goats Cheese lolly-pops £1.90

Prawn wrapped in filo with a chilli & lime dipping sauce £1.90

Cured Beef & Rocket £1.90

Devilled egg & paprika £1.20

Chicken liver parfait & pickled cucumber £1.50

Moroccan chickpea cakes £1.50

Cheese & Chutney scones £1.50

Petit four selection £2.10

Pigs in blankets in a honey mustard glaze £1.50

Parma ham & mozzarella bites £1.70

Beetroot & garlic mushroom blinis £1.70

Stilton & pear bites £1.70

SITDOWN PLATED

Entrée (These are served on platters for the table 6 - 8)

Fresh breads - served w/ olives, roasted garlic, balsamic & extra virgin olive oil £35.

Charcuterie board, olive tapenade, ciabatta & balsamic £45

Starters (Prices are per person)

Pork belly - twice cooked & served w/ caramelized Apple chips £7

Roasted butternut risotto - served w/ feta cheese crumb £6

Bresaola w/ rocket, lemon oil & parmesan £7

Beef cheek croquette - served w/ minted pea puree £6

Pan seared scallops - w/ black pudding & lemon chilli oil £8

Whole grilled crevettes - served w/ tomato & coriander salsa £8

Peppered squid & chorizo salad topped with a poached quails egg £7

Wild mushroom tartlet w/ Brinkworth blue & a honey dressing £6

Soup of the day – w/ fresh bread & Butter £5

Mains *(Prices are per person)*

8oz char grill rib-eye steak - potato rosti, tomato & a red wine jus (served medium) £20

Rare Roast Sirloin of Beef, garlic herb roasted potatoes, seasonal vegetables w/ a red wine jus £10

Chicken breast - w/ new potatoes, Confit bacon, zucchini & red wine jus £11

Confit Duck leg, mash potato, julienned vegetables & berry jus £13

Potato gnocchi - w/ garlic sautéed wild mushrooms, roasted tomato & red chilli sauce £11

Pan seared Atlantic salmon - w/ cauliflower puree & honey roasted carrots £12

Pork cutlet - w/ roasted butternut, blue cheese & apple dressing £11

Herb roasted spatchcock Poussin - w/ lemon roasted potato £13

Whole baked trout, wild rice, w/ fennel & apple slaw £13

Desserts

(Prices are per person)

Belgium chocolate tart, champagne glaze & thick cream £7

Vanilla bean crème Brulée - served w/ house made biscotti £6

Premium cheese plate - w/ quince paste, dried figs & crackers £8

Pavlova - served w/ mixed berries, lemon curd & raspberry ice cream £6

Sticky toffee pudding, butterscotch sauce & clotted cream £6

Lemon tart w/a limoncello sauce £6

Cheese Platter

Platter of Cheese For 6-8 People **£55.00**

Coffee & Petit Fours will be served after dessert **£2.50**

FINGER FORK BUFFET

(Minimum of 6 choices to be selected, these are priced per person)

Sliced pork £1.20	Mini Sandwich selection £1.50
Sliced rare roast beef £1.50	Mini burgers £2.10
Sliced ham £1.20	Petit fours £2.50
Sausage rolls £1.00	New Potato salad £1.20
Crudit� and dips £1.30	Greek salad £1.50
Breaded chicken breast £1.20	Cheeses £2.60
Battered fish £1.10	Green leaf salad £1.00
Spring rolls £1.10	Mini pizza bites £1.10
Tomato, cheddar crostini £1.10	Mini fish cakes £1.50
Spicy chicken wings £1.10	Quiche selection £1.50

BUFFET FOOD

(Prices are person, Minimum 20 persons)

Mains *(Please select maximum of 3 main dishes)*

Beef Chilli con carne £ 9.00	Thai chicken curry £10.00
Wild mushrooms stroganoff £ 9.00	Chicken Coq au vin £ 9.00
Beef Bourginon £11.00	Steak & Ale pie £11.00
Chicken tikka masala £10.00	Poached Salmon Fillets £11.00
Beef lasagne £10.00	¼ Lemon & herb Roasted Chicken £10.00
Cottage pie £10.00	6oz Fillet steaks (served all medium) £14.00
Mediterranean Vegetable Penne pasta £ 9.00	

Sides Dishes *(Please select Maximum 3 hot side dishes)*

Basmati rice £1.50	Garlic breads £1.10
Fresh egg noodles £1.50	Crispy salted chips £2.00
Buttered new potatoes £1.30	Dauphinoise potato £2.10
Green salad £1.00	Mash Potato £2.00
Fresh bread & butter £1.00	Seasonal vegetables £2.10
Pasta salad £1.00	Caesar salad £1.90
Crunchy coleslaw £1.00	Potato salad £1.50
Naan breads and poppadum's £1.20	

(Sauces & dressings are included)

Desserts *(please select minimum of four)*

Belgium Chocolate torte £2.50	Apple crumble £2.00
Treacle Tart £1.90	Key lime pie £2.10
Cheesecake £2.10	Sticky toffee pudding £2.10
Selection of ice-cream £1.90	Profiteroles £2.30
Cheese board £4.00	

Access to the Function Room

Reservations confirmed on a day rate are accepted on the basis that access to the function room at the Hotel allocated for the Event is limited to the period between 8am and 6pm unless previously agreed by the Company and acknowledged in Writing by the Client.

General

1. The Client shall be liable for any losses or damage caused wither to the property of the Company, its patrons or any item within the curtilage of the Hotel whether in the ownership of the Company or not.
2. The Company shall not be liable for any failure to perform its obligations to the Client in whole or in part as a result of any circumstances beyond its control (including, without limitation, any strikes or industrial action, fire, flood, civil commotions, act of God or failure of services or utilities out of our control)
3. Entertainment provided at the Event shall be entirely the responsibility of the Client. Any electrical equipment required to be used for the Event shall require the prior approval of the Company. The client shall ensure that such equipment is available for inspection in advance of the Event.
4. The company has statutory obligations including, without prejudice to that generality, the obligations incumbent upon the company relating to liquor licensing, fire regulations and health and safety. It is therefore the obligation of the Client and guests of the Client to comply with these requirements as may be directed and enforced by staff at the Hotel.
5. The attention of the Client is drawn to the notices displayed in the Hotel with regard to the exclusion of liability by the Company.
6. Consumables must be supplied only by the company and without prejudice to the foregoing generality also excludes the consumption of prizes, whether food or beverages, won at the Event.
7. In the event, alcohol or other beverages purchased not from the company, the client will be charged the selling price of the above mentioned, as well as, the product be removed and disposed of.
8. The Client and guests of the Client shall not act in an improper or disorderly manner in the Hotel or its curtilage. They shall also leave promptly at the appropriate time and comply with all reasonable demands of the company's personnel at the Hotel.
9. The Price for the provisional of the Event shall be the company's quoted price based on intimation of the final numbers of guests attending the Event, unless otherwise so stated, shall be inclusive of any applicable Tax. In said circumstance, the Company shall be entitled to charge the Client the greater of (a) the relevant minimum Price and (b) a price based on the actual number of guests, the room hire and the food and beverage ordered.

Variation of the Booking Form

1. It is the obligation of the Client to provide details of final numbers of guests attending the Event when requested to do so by the Company and, in any case, not less than ten working days before the Event (time being of the essence). Should the Client desire to increase the previously agreed number of guests it will be solely at the discretion of the Company as to whether any such increase will be permitted.
2. Should there be any reduction in the number of guests the Company reserves the right to issue an invoice to the client in accordance hereof in respect of the total number of guests as intimated. No charges shall be made for any reductions in number of less than 10% from those intimated, provided that they are received in Writing by the Company at least five Working Days prior to the Event.
3. We are able to change prices of the dishes without notice, however if you have booked your function and pay the deposit, we will honour these prices.

I have read, understood, accept and agree by the above Terms and Conditions of Contract.

Date of the function.....

Function location.....

Type of Function.....

Card number.....

Number of person attending.....

Expiry date.....

Signed:

CVC number.....

(Print name)

Name on card.....