

24-HOUR CONFERENCE PACKAGE

(Minimum of 10 attendees)

- The use of a main conference room from 9.00 am to 5.00 pm,
- Conference note-pads, pens, cordials, mineral water and mints,
- Flip-Chart with marker pens & Organiser's stationery kit
- Coffee, Tea and miniature Danish pastries on arrival;
- Mid-Morning Coffee, tea & biscuits

A choice of Lunch Options

Either Chef's daily hot and cold buffet lunch in the Brasserie; or a two-course Fork-Bufferet or Working Lunch served in the meeting room

- Afternoon tea with miniature pastries,
- The chef's daily three-course hot and cold buffet dinner in the Brasserie *
- Overnight accommodation in a standard bedroom with en-suite bathroom,
- Traditional English breakfast selected from the Brasserie buffet,

Optional Additions

1. Syndicate room hire will be charged in addition to the 24-hour rate,
2. Audio-visual equipment may be hired from on-site company and quotations are available on request,
3. Upgraded refreshment breaks (*served in addition to the specified refreshments*):
 - a. **Smoothie Break** - Low fat yoghurt blended with fresh fruit combinations, pistachio biscotti & pannettone - *supplement of £3.00 per person*
 - b. **Power Break** - A selection of power drinks, cereal bars, banana pie & orange sorbet – *supplement of £3.50 per person*
 - c. **Chill-out Break** – Iced coffee, iced yoghurt & ice-cream with various toppings, fruits and fruit coulis – *supplement of £3.50 per person*
4. * The Buffet Dinner in the Brasserie may be upgraded to either a table d'hôte menu in the 2-AA rosette Camelot restaurant (*max. of 12 persons*); to a 3-course dinner in a private room at a supplementary charge of £10.00 per person or to a Barbecue at a supplementary charge from £6.50 per person
5. Midnight Snacks (*may be served earlier if required and further options are available on request*)
 - **Option One** - marinated olives, cocktail sausages with spicy dips, toasted mini baguettes, sun-dried tomato, hummus and vegetable crudités - *£6.00 per person.*
 - **Option Two** - Hungarian goulash soup with sour cream, mini-wraps filled with smoked salmon and crème fraîche, barbecue chicken, spicy avocado and brie cheese with pancetta, miniature oriental spring rolls - *£7.50 per person.*
6. Upgrades to village or executive rooms - *supplement of £20.00 per room,*
7. Partners may share the delegate's accommodation at a discounted bed and breakfast rate of £39.50 per person exclusive of meals and drinks which will be charged for as consumed,
8. While at Five Lakes Hotel, conference delegates have complimentary use of the Country Club's superb facilities including: the swimming pool, sauna, spa-bath, steam-room and gym. Sports equipment, including golf clubs, is available for hire,
9. Two 18-hole golf courses together with practice facilities and a driving range are available to delegates. Green fees are payable and a dress code operates.

WORKING LUNCH MENUS

Menu 1

Homemade Soup of the Day with Warm Bread Rolls

*

Selection of Open and Closed Sandwiches & Wraps:

Honey Roast Ham & Cheese, Roast Beef with Horseradish; Tomato & Mozzarella with Pesto (v)

Selection of Warm Finger Food Items:

*Spicy Chicken Winglets, Filled Potato Skins with Dips, Chilli Meatballs, Miniature Vegetable Samosas (v),
Wild Mushroom & Caramelised Shallot Tart (v) & Cocktail Sausages with Mustard Dip*

Coffee & Tea with Mini-Brownies

Menu 2

Homemade Soup of the Day served with Warm Bread Rolls

*

Selection of Warm & Cold Finger Food Items including:

*Smoked Salmon & Black Pepper Blinis, Chicken Pâté & Olive Bruschetta, Fried Dim Sum Selection, Breaded King Prawns, Battered Chicken Fillets with Sweet Chilli Dip, Spicy Parmesan & Sweet Basil Risotto Cakes (v)
& Mini Beef-burgers with Relish*

Seasonal Fresh Fruit Salad

Coffee & Tea

Menu 3

Chef's Selection of Pâté or Terrine with Cold Roast & Cured Meats
& Cheeses (v) served with Mixed Breads, Chutney & Relishes

Mixed Salad Bowl & Coleslaw Salad (v)

French Fried Potatoes (v)

Miniature Lemon Meringue Pies

Coffee & Tea

Menu 4

(Healthy Option)

Parma Ham with Rocket & Sun-Blush Tomatoes

*

Stir-fried Chicken served on Pak-Choi with Lemon, Ginger & Sesame

Steamed Basmati Rice with Wild Mushrooms & Asparagus (v)

*

Seasonal Fresh Fruit Salad with Orange Sorbet

Coffee & Tea

(v) indicates vegetarian dish

FORK-BUFFET MENUS

Menu A

Cold Poached Salmon
Grilled Mackerel on Roast Mediterranean Vegetables
Char-grilled Cajun-style Chicken
Traditional Lasagne
Vegetable Chow Mein with Lemon & Ginger (v)
Steamed Rice & Chunky Chips (v)
Cauliflower & Broccoli au Gratin (v)
Chef's Selection of Salads (v)
Seasonal Leaves, Tomato & Coriander, Cucumber,
Potato & Onion, Carrot, Celery & Walnut, Beetroot & Orange

Homemade Apple & Sultana Pie or Fresh Fruit Salad

Coffee or Tea

Menu B

Selection of Cold Meats
Grilled Fillet of Salmon with Garlic & Herb Butter
Chinese Chicken with Lemon, Ginger & Soft Egg Noodles
Classic Steak, Mushroom & Ale Pie with Farmhouse Pickle
Roast Vegetables with Coriander Cous-Cous (v)
Buttered New Potatoes with Carrots & Sugar-snap Peas (v)
Chef's Selection of Salads (v)
Tomato & Spring Onion, Coleslaw, Cucumber with Natural Yoghurt,
Seasonal Leaves, Pasta, Herb & Goat's Cheese, Potato & Chive

Strawberry Cheesecake or Fresh Fruit Salad

Coffee or Tea

Menu C

Selection of Cold Meats
Baked Cod Fillet in a rich Tomato Sauce glazed with Mozzarella
Chinese Chicken with Lemon, Ginger & Soft Egg Noodles
Tagliatelle with Spinach & Wild Mushrooms in a light Cream Sauce (v)
Minted New Potatoes & Steamed Rice (v)
Chef's Selection of Salads (v)
Seasonal Leaves; Tomato, Red Onion & Basil; Cucumber & Mint;
Potato & Egg; Pasta, Pesto & Olive; Carrot, Pineapple & Raisin

Banoffi Pie or Fresh Fruit Salad

Coffee or Tea

(v) indicates vegetarian dish

24-hour CONFERENCE PACKAGE - DINNER MENUS

(For Dinner served in a Private Room a supplementary charge of £10.00 per person will apply)

Menu 1

Chicken & Smoked Bacon Terrine with Bitter Leaves & Sherry Vinegar
Rump of Lamb with Herb Crust served with Lyonnaise Potatoes, Vegetable Gateau
& Smoked Garlic and Carrot Sauce
Raspberry & Almond Cream Fool
Coffee & Mints

Menu 2

Cream of Courgette & Mint Soup
Breast of maize-fed Chicken with Mozzarella wrapped in Spinach Leaves on
Crushed Basil Potatoes with Roast Mediterranean Vegetables & Olives
Meringue Nests with Crème Chantilly, Strawberries &
Bitter Chocolate Sauce
Coffee & Mints

Menu 3

Crown of Seasonal Melon filled with Red Berry Compote
Steamed Salmon on a Potato & Chive Cake with a Madeira Cream & Wild Mushroom Sauce
White Chocolate Bavarois with Pineapple Carpaccio
Coffee & Mints

Menu 4

Tomato & Goat's Cheese Tart served warm with Caramelised Onion & crisp Parma Ham
Roast Loin of Pork with Apricot & Blueberry Stuffing with light Herb Gravy
served on Crushed Potato & Apple Mash
Marbled Chocolate Terrine with Raspberry Coulis
Coffee & Mints

Intermediate Courses are available for the above menus at an additional charge.

ROOM HIRE TARIFF

A room hire charge is applicable for all events and will be quoted according your specific requirements, and the following rates are for guidance only and are inclusive of VAT.

Rooms booked for syndicate meetings, as break-out rooms or for exhibitions will be reserved on a non-catering basis and are VAT exempt.

King Arthur Suite	from	£1,125-00	to	£4,500-00
• Galahad	from	£ 410-00	to	£1,650-00
• Mallory	from	£ 410-00	to	£1,650-00
• Excalibur	from	£ 410-00	to	£1,650-00

The Heirlooms Suite	from	£525-00	to	£2,100-00
• Ancestors	from	£280-00	to	£1,125-00
• Medieval	from	£280-00	to	£1,125-00

The Merlin Suite	from	£750-00	to	£3,600-00
• Merlin	from	£375-00	to	£1,800-00
• Lancelot	from	£220-00	to	£1,050-00
• Guenevere	from	£190-00	to	£ 900-00

The Knight Suite	from	£375-00	to	£1,800-00
• Armour	from	£110-00	to	£ 525-00
• Robes	from	£190-00	to	£ 900-00
• Shield	from	£110-00	to	£ 525-00

Viscount D'Arcy Suite	from	£190-00	to	£ 900-00
• Viscount	from	£100-00	to	£ 480-00
• D'Arcy	from	£100-00	to	£ 480-00

The Countess Major Suite	from	£190-00	to	£ 900-00
• Countess	from	£100-00	to	£ 480-00
• Major	from	£100-00	to	£ 480-00

- *Indicates rooms which can be booked individually or combined.*

THE ARENA	from	£2,625.00	to	£7,000-00 per day
• With Catering	from	£2,625.00	to	£4,500-00 per day
• Set-up/Breakdown (VAT exempt)	from	£2,000-00	to	£3,500-00 per day
• Exhibitions etc (VAT exempt)	from	£4,500-00	to	£7,000-00 per day