

8-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 markers and organiser's stationery kit
- Coffee, tea and miniature Danish pastries on arrival
- Mid-morning coffee, tea and 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

Optional Additions

1. Syndicate or break-out rooms will be charged in addition to the 8-hour delegate package at non-catering room hire rates.
2. Audio visual equipment may be arranged via our in-house company. Quotations are available on request
3. Upgraded refreshment breaks (*served in addition to the inclusive refreshments*) feature:
 - 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. Alternative lunch options –either a barbecue or three-course lunch in a private room are available at a supplementary charge from £6.50 and £10.00 per person respectively,
5. Farewell snacks - the perfect way to round-off a conference and to give delegates an opportunity to network before leaving:-
 - **Option One** - Marinated Olives, Cocktail Sausages with Spiced Dips, Toasted Mini Baguettes with Sun-dried Tomato, Hummus & Crudités - £6.00 per person
 - **Option Two** - Hungarian Goulash Soup with Sour Cream, Mini-Wraps of Smoked Salmon & Crème Fraîche, Barbecued Chicken, Spicy Avocado & Brie with Pancetta, Mini Oriental Spring Rolls @ £7.50 per person.
 - **Option Three** – selection of seven cold or hot canapés @ £12.00 per person

All prices include VAT

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
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

WORKING LUNCH MENUS

Menu 1

Homemade Soup of the Day with Warm Bread Rolls

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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

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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

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Stir-fried Chicken on Pak-Choi with Lemon. Ginger & Sesame
Steamed Basmati Rice with Wild Mushrooms & Asparagus (v)

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Seasonal Fresh Fruit Salad with Orange Sorbet

Coffee & Tea

(v) indicates vegetarian dish

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