



Premier Meetings & Events

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PremierMeetings

When organising a meeting we appreciate the importance of exceeding your delegates' expectations. Our **Premier**Meetings package has been designed to accommodate all your requirements to enable you to focus on your meeting objectives.

- Dedicated hotel contact on the day
- Hire of main meeting room
- Data projector and screen
- Bacon rolls / filled croissants on arrival
- Unlimited tea and coffee
- Mineral water
- Morning - handmade biscuits and healthy option cereal bars
- Selection of lunch options
- Afternoon - choice of muffins, scones or chocolate bars
- Meeting table confectioneries
- Complimentary stationery
- Wifi access available

Trainers or Event Organisers can enjoy the following enhancements to our delegate package:

- Complimentary upgrade to an executive room or suite
- Complimentary Wifi internet access
- Reserved car parking near to the meeting room

ExecutiveMeetings package

For a supplement per delegate upgrade to our **Executive**Meetings package which includes:

- Selection of newspapers
- Soft drinks bar
- Selection of fresh fruit
- Fresh orange juice with lunch

Menus - Set Menus

The following set menus have been compiled for your convenience

£30.95

Menu 1

Seasonal Melon
with a compote of seasonal fruits

Breast of Chicken
with mushroom and tarragon
sauce

Profiteroles
with hot chocolate sauce

Coffee and Mints

£32.95

Menu 2

Chicken Liver Parfait
with red onion marmalade
and brioche

Pork Tenderloin
with apple and calvados sauce

Chocolate Torte
served with coffee cream

Coffee and Mints

£34.95

Menu 3

Rosette of Prawns and
Smoked Salmon
served with a lemon and dill
crème fraîche

Breast of Chicken
wrapped in pancetta with
green peppercorn and shallot
sauce

Individual Apple Tart
with crème fraîche

Coffee and Mints

£36.95

Menu 4

Goats Cheese and
Red Pepper Tartlet
finished with pesto dressing

Roast Half Rack of Lamb
with a port, thyme and redcurrant
reduction

Honey Bread and Butter
Pudding
served warm with vanilla
ice cream

Coffee and Mints

£46.95

Menu 5

Traditional Oak Smoked
Salmon
served with lemon, red onion
and capers

Roast Sirloin of Beef
served with a wild mushroom
and red wine sauce and
Yorkshire pudding

Lemon Tart
accompanied by compote of
berries and chantilly cream

Selection of British and
Continental cheeses
with celery and crackers

Coffee and Mints

Starters

Tomato and Mozzarella Salad • **£7.50**

served with rocket and drizzled with virgin olive oil dressed with pesto

Poached Salmon and Monkfish Timbale • **£8.20**

served on an olive salad accompanied by roast tomato relish

Traditional Oak Smoked Salmon • **£8.50**

served with lemon, red onion and capers

Seasonal Melon • **£5.75**

with passion fruit and strawberry syrup

Fricassée of Wild Mushrooms and Asparagus • **£7.25**

Chicken Liver Parfait • **£7.00**

with red onion marmalade and brioche

Rosette of Prawns and Smoked Salmon • **£8.75**

served with a lemon and dill crème fraîche

Goats Cheese and Red Pepper Tartlet • **£6.75**

finished with pesto dressing

Terrine of Duck and Ham • **£7.45**

with apricots and parsley

Soups

French Onion • **£6.75**

Leek and Potato • **£5.25**

Minestrone with Cheese Straws • **£6.45**

Wild Mushroom and Tarragon • **£6.45**

Lobster Bisque with Cognac and Cream • **£7.00**

Chicken, Sweet Corn and Noodle Soup • **£6.25**

Tomato and Sweet Pepper, Pesto Drizzle • **£6.45**

Fish Main Courses

Baked Salmon • **£13.75**

with pesto crust and Provençale sauce

Tuna Steak • **£15.25**

on Chinese greens

Fillet of Sea Bass • **£18.50**

with wild mushrooms and puy lentil risotto

Main Courses

Breast of Chicken • **£15.50**

with a mushroom and tarragon sauce

Roast Sirloin of Beef • **£21.00**

with wild mushroom and red wine sauce and Yorkshire pudding

Roast Half Rack of Lamb • **£20.00**

with a port, thyme and redcurrant jus

Roast Breast of Duck • **£22.00**

with a pineapple and pear salsa served on Chinese greens

Breast of Chicken • **£16.50**

wrapped in pancetta with green peppercorn and shallot sauce

Pancetta rolled Pork Fillet • **£17.50**

Celeriac and Apple Mousse, Cider Sauce

Half Roast Poussin • **£15.50**

with bacon shallot and tarragon jus

Pork Tenderloin • **£16.00**

with apple and calvados sauce

Fillet of Beef Wellington • **£24.50**

Madeira jus

Seared Loin of Venison • **£24.50**

Creamed Cabbage, Peppercorn Sauce

Vegetarian Main Courses

Baked Aubergine en Croute • **£13.00**

filled with savoury rice served with Provençale sauce

Fricassée of Asparagus and Wild Mushrooms • **£11.50**

in a filo pastry case

Chinese Stir Fried Vegetables • **£12.50**

in oyster and soy sauce with egg thread noodles

Ratatouille Lasagne • **£13.50**

Garlic and Basil Tagliatelle • **£12.00**

with Parmesan cheese, sun dried tomatoes and olives

Grilled Provençale Vegetables and Mozzarella Filo Tart • **£13.50**

Desserts

Cold Desserts

Mango and Mascarpone Cheesecake • **£7.00**

on a raspberry coulis

Fresh Exotic Fruit Salad • **£6.75**

with crème fraîche

Profiteroles • **£6.75**

with hot chocolate sauce

Chocolate Torte, White Chocolate Sorbet • **£7.00**

Selection of British and Continental Cheeses • **£7.50**

Hot Desserts

Sticky Toffee Pudding • **£6.95**

with caramel sauce

Honey Bread and Butter Pudding • **£7.25**

served warm with vanilla ice cream

Individual Apple Tart • **£6.75**

with crème fraîche

Coffee

Coffee and Mints • **£2.95**

Coffee and Petit Fours • **£3.95**

Fork Buffets

£20.00

Menu 1

Stir Fried Chicken and
Mushroom
with a satay sauce

Lamb Tangine
with cous cous

Vegetable and
Mascarpone Lasagne

Baked Potato
with your choice of filling

Charcuterie

Seasonal Salads

Platter of Fresh Fruit

White Chocolate and
Raspberry Cheesecake

£22.00

Menu 2

Stir Fried Beef
with oyster mushrooms

Salmon
with a saffron sauce

Mushroom Stroganoff

Baked Potato
with your choice of filling

Charcuterie

Seasonal Salads

Platter of Freshly
Cut Fruit

£26.00

Menu 3

Chargrilled Chicken

Steamed Salmon
with a roast tomato and
balsamic sauce

Oven Roasted
Vegetables with basil oil
and haloumi cheese

Tomato Salad

Cucumber and Greek
Yoghurt

Wild Rice and
Sweetcorn Salad

Rivita Crisp Breads

Platter of Freshly
Cut Fruit

Smoothies

Finger Buffet

8 items - **£19.50**

10 items - **£21.50**

12 items - **£24.00**

Assorted Sandwiches

Leek and Cheddar Quiche

Dim Sum with Oriental dipping sauce

Cottage Cheese and Mango with little gem lettuce

Beef Satay with peanut sauce

Grilled Ciabatta with tomato, pesto and mozzarella

Cured Ham and Asparagus Wrap

Chicken with pesto, mayonnaise and parmesan shavings on focaccia

Smoked Salmon Crostini with crème fraîche

Duck Spring Rolls with hoi sin sauce

Selection of Raw Vegetable Crudités with various dips

Thai Style Chicken Wings

Lemon Coriander Chicken Kebabs

Baby Jacket Potatoes with cottage cheese

Mini Spring Rolls

Barbeque Spare Ribs

Breaded Brie Wedges with cranberry sauce

Fresh Fruit

Carrot Cake

Apple Turnover with cream

Profiteroles

Mini Sweet Pastries

Terms & Conditions

CONFIRMATION OF BOOKINGS

A booking will only be considered as confirmed when either; it has been guaranteed with a credit card number, upon payment of the appropriate non-refundable deposit or on receipt of a written confirmation from a client with approved credit facilities.

An individual provisional accommodation reservation will be held until 24 hours prior to the day of arrival at which time it will be automatically released. A confirmed individual accommodation reservation will be held until 6pm of the day of arrival unless a written confirmation has been received advising the hotel of the late arrival.

PAYMENT

For Functions, Conferences and Group Bookings where a credit facility is not approved in advance, the following non-refundable deposits will be required;

1. A deposit of 10% of the confirmed value is payable at the time of the confirmation.
2. A further 40% of the confirmed value is payable 30 days prior to the date of arrival.
3. The balance of the confirmed value is payable seven days prior to the date of arrival.

Where the confirmed booking has been made on behalf of another party, the person or company making the booking will be liable for all payments and costs unless expressly described otherwise, in which case the payment methods above will apply.

CANCELLATIONS

An individual confirmed accommodation reservation cancelled less than 48 hours prior to arrival, or a non-arrival, will be charged for the confirmed value of the entire stay. If the booking is cancelled more than 48 hours prior to arrival a fixed charge of £10.00 per adult will be charged.

In the event of a function, conference or group booking being cancelled the following charges will be made;

Period of Notice	Cancellation charge as % of confirmed value
60 days or more prior to arrival	25%
Less than 60 days but 30 days or more	50%
Less than 30 days but 14 days or more	75%
Less than 14 days prior to arrival	100%

VARIATION OF CONFIRMED BOOKINGS

The hotel reserves the right at its own discretion to treat as a cancellation:

- 1) any variation being a reduction of 10% or more of the confirmed numbers or value, or
- 2) any postponement to the confirmed booking date.

Up to 14 days prior to the date of arrival, clients may reduce the numbers attending a function or conference by up to 10% without invoking the cancellation provisions. For variations of more than 10% of the confirmed value or numbers where the function or event is held, the hotel reserves the right to make a charge of 90% of the confirmed value. The cancellation provisions will apply at the sole discretion of the hotel.

If the variation is a reduction of 10% or more of the confirmed booking, the hotel may at its discretion provide a more appropriate room.

For catering purposes the hotel requests that final numbers are provided at least 7 days prior to arrival and the client charged accordingly. In cases where there is a reduction in numbers or value, the above provisions will apply.

ADDITIONAL CHARGES

The client agrees to pay the hotel for any food and beverage or other services not provided for in this contract but made available upon the request of the client or one of its representatives, unless the hotel has received specific instructions in writing that such services are provided only on the basis of direct cash settlement by the guest or attendee.

INSURANCE

Cancellation cover is available for all bookings the full details of which are available on request.

Menzies Hotels Operating Ltd is not able to accept liability for loss or damage to property owned by or in possession of the client whilst that property is on the hotel premises.

The client is advised to arrange appropriate insurance cover at all times.

LIABILITY

Menzies Hotels Operating Ltd accept no responsibility for death, bodily injury or disease arising from any cause whatsoever to persons attending or visiting the premises, except for legal liability arising due to the negligence of the hotel, its servants, employees or representatives.

The client hereby undertakes to indemnify Menzies Hotels Operating Ltd for any damage to the premises or property whether or not owned by Menzies Hotels Operating Ltd, caused by the actions or activities of any person attending or visiting a function, staying at the hotel or a guest of anyone using the hotel under this contract. The client shall ensure that the client or attendees and guests of the client shall observe a high standard of behaviour at all times and the hotel reserves the right to expel or remove any guest or attendee behaving in a manner which it regards at its own discretion, as detrimental to the standing of the hotel or likely to cause inconvenience or annoyance to any other hotel guest or user. In the event of such actions by the hotel, the hotel shall not be obliged to pay any compensation or make any refunds to the client.

Menzies Hotels Operating Ltd shall not be liable for any breach of this contract because of strikes, labour disputes, accidents or other causes beyond its control. In such an event the hotel shall offer the client alternative accommodation and facilities, if these are available, failing which the hotel will cancel the contract and refund any deposits already paid. Menzies Hotels Operating Ltd's obligation to the client will be limited to the refund of any deposits held.

MenziesHotels

A unique portfolio of distinctive hotels located throughout the UK

Central Reservations 0845 600 3013

www.menzieshotels.co.uk