

# MenziesHotels



## Premier Meetings & Events

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# PremierMeetings

When organising a meeting we appreciate the importance of exceeding your delegates expectations - which is why we are pleased to introduce our new **PremierMeetings** package.

- Dedicated hotel contact on the day
- Hire of main meeting room
- Data projector and screen
- Bacon rolls on arrival
- Unlimited tea and coffee
- 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

# ExecutiveMeetings package

For a small supplement per delegate upgrade to our **ExecutiveMeetings** package which includes:

- Selection of newspapers
- Soft drinks in the meeting room
- Selection of fresh fruit
- Fresh orange juice with lunch

## **Starters**

Smooth Chicken Liver Parfait  
sweet apple chutney

Home Cured Beetroot Marinated Gravadlax  
of Scottish Salmon  
dressed mixed cress

Mozzarella, Tomato and Basil Terrine  
pesto dressing

Asparagus, Goats Cheese and New Potato Salad  
tarragon oil

Tea Smoked Duck Salad  
toasted pine nuts

Risotto of Confit Field Mushrooms  
Lemon verbena froth

## **Soups**

Roast Vine Plum Tomato Gazpacho  
marinated tomatoes

Roast Parsnip and Honey Soup  
parsnip crisp

Carrot and Coriander  
herb oil

## **Fish Main Courses**

Poached Salmon Fillets  
asparagus, buttered new potatoes

Seared Bream Fillet  
herb crust, cherry tomato and chive flower  
vinaigrette

Roast Sea-Bass Fillets  
new potatoes, coarse grain mustard cream

## Main Courses

### Meat & Poultry

Oven Baked Chicken Breast  
fondant potato, mushroom reduction

Roast Rump of Lamb  
pesto mash, red wine and thyme jus

Traditional Roast Scottish Sirloin  
roast potatoes, Yorkshire pudding, seasonal vegetables

Pan Fried Chicken Breast  
rosemary fondant potato, panchetta jus

Braised Blade of Beef  
fondant potato, red wine jus

### Vegetarian Main Courses

Feuillette of Seasonal Baby Vegetables  
chive new potatoes, watercress foam, basil oil

Pan-Fried Garden Herb Gnocchi  
braised baby gem, girolles reduction

## Desserts

Glazed Lemon and Lime Tart  
clotted cream ice cream

Strawberry Pannacotta  
raspberry sorbet

Dark Chocolate and Candid Orange Mousse  
vanilla shortbread

Apple and Blackberry Crumble  
vanilla bean ice cream

Chocolate Bread and Butter Pudding  
white chocolate ice cream

Baked Vanilla Cheesecake  
cherry ice cream

## Cheese

A fine selection of British and Continental Cheese  
homemade biscuits and grapes

## Coffee

Coffee and Home Made Petit Fours

**£45.00** per person  
for 3 courses including coffee

Extra course **£10.00** per person

Cheese course **£7.50** per person

## Buffet Menus

**£30.00**

### Menu 1

Smooth Chicken Liver Parfait

Trio of Melon  
with an orange dressing

Poached Breast of Chicken  
with a tarragon cream

Salmon Brochettes  
scented with lemon grass

Hot New Potatoes  
dressed in meaux mustard

Various Salads to include:  
Tomato and Red Onion  
Coleslaw  
Seasonal Leaves  
Cucumber

Fresh Fruit Salad

Lemon and Lime Tart

**£35.00**

### Menu 2

Chicken and Garden Herb Terrine

Pressed Mozzarella and  
Sun Blushed Tomato Terrine

Grilled Vegetable Kebabs

Sweet Chilli Salmon Kebabs

Cumin Roasted Chicken  
Drumstick

Honey and Mustard Roasted  
Cocktail Sausages

Various Salads to include:  
Waldorf  
Carrot, Coriander and Hazelnut  
French Bean and Shallot  
Leaf and herb

Individual Crème Brulee

Mini Fruit Tartlets

**£40.00**

### Menu 3

Platter of Smoked Salmon  
with lemon slices

Platter of Sliced Cold Meats

Platter of Melon

Roast Rib of Scottish Beef

Home-Cured Honey Roast Ham

Roast Salmon Fillets  
with a chive cream sauce

Hot New Potatoes

Rice Pilaf

Various Salads to include:  
Tomato and Black Olive  
Coleslaw  
Cucumber  
Green Salad

Dark Chocolate Tart

Individual Fruit Pavlovas

## Finger Buffet

**£25.00**

Homemade Sausage Rolls

Assorted Homemade Quiche

Vegetarian Pizza

Honey and Mustard Roasted Cocktail Sausages

Cumin Roasted Chicken Drumsticks

Salmon Brochettes

King Prawns in Filo Pastry

Selection of Open Sandwiches

Selection of Crudities with Dips

Chocolate Eclairs

# 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 as 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](http://www.menzieshotels.co.uk)