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Whatever your reason for a party, as the organiser there's a lot at stake when you volunteer to be the one to co-ordinate the event.

We know that making the event a huge success will be the only thing on your mind ~ and we understand that we have a very big part to play in this. From the dedicated event organiser who will work with you planning the details, through to Chef and the food service brigade, you'll be working with a team of willing professionals who take pride in delivering exceptional service.

One of the first decisions will be the location for your event - once you have some numbers in mind, we'll talk you through the options that will suit your occasion. There are private dining rooms and suites for a range of numbers - ideal for events with entertainment and speeches or, for less formal occasions, an area of the restaurant can be reserved for your event.

Our pack contains a selection of menus to give you an idea about the dishes and prices, but we really do prefer to work with you on this one to ensure we meet both your expectations and your budget.

The wine list is extensive and we'll be happy to recommend wines to accompany the menu, or you can take advantage of a drinks selection - at a fixed price per head, which makes it easier to budget.

The per person price for your chosen menu will also include:

- A dedicated host for the evening to oversee your event
- Table plans and name cards
- Table decorations and menu cards for each table
- Preferential accommodation rates for any of your guests who might like to stay over
- Free car parking

### **The Cotswold Suite**

The Cotswold Suite is an ideal venue for your event, catering for 180 people for a lunch or dinner and 250 for an evening party. This suite is situated on the ground floor and is self contained with its own private bar/reception area and wheelchair access.

### **The Culbone Suite**

The Culbone Suite is on the first floor and can accommodate up to 80 , 72 people for a lunch or dinner and 120 people for an evening party. This suite has a private bar, balcony reception area. Wheelchair access is restricted.

### **The Terrace Room**

The Terrace Room is situated off Quarterjacks Restaurant. This room is ideal for smaller, informal celebrations. The maximum number of guests that can be catered for in the Terrace Room is 40. The covered Terrace area leads from this room and is ideal for drinks receptions.

### **Bedrooms and Suites**

For friends and relatives celebrating a special occasion, what better way to round off the night. No need to worry about getting home ~ stay in one of our luxurious rooms or suites and spend the next morning in the Spa, before heading home.

There are special rates linked to an event at the hotel.



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MAKE IT EXTRA SPECIAL

Why not make your event extra special? We have lots of experience and have some great contacts to help you make your event one that everyone will remember.

Below are a few of the most popular requests, but do ask if you have any other ideas or plans - we can usually find one of our contacts who can help to make your dream a reality.

### **Clever Colours**

Get us involved right from the start and we can help you to create a perfect palate of colours as your backdrop. Linen chair covers with co-ordinated ribbons, flowers, table linen and lighting can all be used to complement each other and set the scene for your event.

### **Balloons and Bubbles**

Dress the room with stunning balloon displays or a bubble machine to make a magical entrance for your guests. From simple arches and table centres to spectacular sculptures – balloons can make a striking impact on the setting

### **Midsummer Celebrations**

Make the most of the balmy evenings. Let your party spill out on the terraces and liven up the day with a Jazz band or string quartet. Think about eating outdoors, with a seafood bar or summer barbecue for your guests.

### **Glitz and Glamour**

Pink Champagne, canapés and a night at the casino tables with an Elvis impersonator and you could be in Vegas. Or how about a night at the Oscars, with a red carpet, disposable cameras for the paparazzi and a Champagne (or chocolate) fountain for sheer indulgence.

### **Music Makes the Mood**

The grandeur of a solitary piper or the exuberance of an entire steel band. If your event calls for audience participation then think about a 60's and 70's karaoke or for the energetic ones a traditional Irish Ceilidh, where young and old love the feet-tapping rhythm.

### **Let there be light**

Transform an ordinary room into a spectacular one with the use of light. Flame torches, mirror balls, projection lights, light canopies and curtains can all be used to create just the right impact for your event. There's even tree lights, festoon lights and fairy lights for the outdoor events too.

### **Say it with flowers**

Use seasonal blooms to create stunning sights and smells for your guests. Pedestals, chair backs, swags, table tops, the wedding cake and floral favours – all lend themselves to adornment with one of nature's most versatile party accessories.

## Event Dining

Please select one item from each course

### Appetisers

Lemon Chicken Caesar Salad, Cos Lettuce, Parmesan, Garlic Croûtons	£6.25
Potted Smoked Trout and Oak Smoked Salmon, Cucumber, Crème Fraîche	£8.50
Goats Cheese and Potato Terrine, Ratatouille Chutney	£6.25
Plum Tomato & Yorkshire Feta Cheese and Rocket Salad	£6.25
Galia Melon, Seasonal Berries, Mango and Raspberry Sauce	£5.95
Classic Prawn Cocktail, Pickled Cucumber, Marie Rose Sauce	£6.75
Terrine of Corn-fed Chicken, Pear Chutney and Balsamic Dressing	£6.25
Homemade Soup. Choose from: Woodland Mushroom; Carrot and Coriander; Roasted Tomato and Basil; Leek and Potato or Country Vegetable	£4.95

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### Main Courses

Roast Sirloin of Aberdeen Angus Beef Fondant Potato, Greens, Wild Mushroom Jus	£19.50
Braised Salt Marsh Lamb Shank Minted Pea Mash, Red Wine and Rosemary Sauce	£17.50
Sage Roasted Loin of Gloucester Pork Fondant Potato, Carrots and Swede, Somerset Cider and Apple Sauce	£17.50
Baked Fillet of Scottish Salmon New Potatoes, Fine Beans, Lemon Hollandaise Sauce	£17.50
Roast Monkfish Tail wrapped in Pancetta, Creamed Spinach, Crushed New Potatoes, Chive Cream Sauce	£18.50
Pan-roasted Supreme of Chicken Champ Mash, Girolle Mushrooms, Tarragon Sauce	£16.50

### Desserts - £6.00

Glazed Lemon Tart, fresh Raspberry Sauce and Cream
Summer Fruit Pudding with Clotted Cream
Apple Tart Tatin and Crème Anglais
Classic Tiramisu
Sticky Toffee Pudding with hot Butterscotch Sauce
Baked Pecan Pie and Vanilla Sauce
Raspberry Cheesecake with White Chocolate Sauce

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### Selection of Cheeses - £6.50

Somerset Brie, Double Gloucester, Quicks Cheddar, Devon Blue  
Served with Grapes, Chutney and Biscuits

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Freshly-brewed Coffee and Mints - £2.50

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### Vegetarian Options - £16.50

#### Main Courses

Fricassee of Wild Forest Mushrooms, Asparagus and Vegetables
Slow-cooked Pumpkin Risotto, Roasted Vegetables, Red Pesto, Parmesan Cheese
Fresh Penne Pasta, Roasted Vegetables, Tomato, Black Olives, Garlic Ciabatta
Oven-roasted Red Onion and Goats Cheese Tart, Rocket and Parmesan Salad

## Hot Fork Buffet

Please choose two dishes from the following selection:

### Lasagne al Forno

baked layers of Spinach Pasta, Bolognese and Cheese Sauce, served with Garlic Bread and Parmesan

### Chicken Tikka Masala

a mild creamy Indian curry served with Basmati Rice, Poppadoms and Mango Chutney

### Szechuan Sweet and Sour Pork

in a spicy Oriental sauce with steamed Fragrant Rice and crispy Prawn Crackers

### Penne Pasta with Roast Mediterranean Vegetables (v)

fresh tomato Sauce and Mozzarella, served with Garlic Bread

### Chicken Stroganoff

cooked with Brandy, Cream, Paprika and Mushrooms, served with Savoury Rice

### Gloucestershire Pork Sausages

with Bacon, Onion Gravy, Peas, and served with Mash Potatoes

### Beef Steak Ale and Mushroom Pie

cooked in Thwaites Ale with Herbs, served with New Potatoes

### Italian Layer Bake (v)

baked Aubergines, Tomatoes, Mozzarella Cheese and Herbs served with Garlic Bread and Parmesan Cheese

All dishes served as described with traditional accompaniments, mixed salad and freshly baked garlic bread.

Minimum of 20 guests

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## Desserts

Please select two desserts from the following:

Raspberry Torte

Chocolate Fudge Cake

Fresh Fruit Salad

Strawberry Cheesecake

Chocolate Eclair Maxim

All served with Cream

## Evening Finger Buffet

### Appetisers

Choose any 8 items from:-

Selection of Sandwiches, Tyrells Crisps and Coleslaw

Slow-cooked Chicken Drumsticks in Piri Piri marinade

Crispy King Prawns in Filo Pastry and Hot Chilli Dipping Sauce

Lemon and Pepper Salmon Goujons with Tartare Sauce

Spicy Mini Vegetable Samosas and Mango Chutney

Thin-crust Cheese or Pepperoni Pizza

Mini Authentic Onion Bhajis with Minted Yoghurt

Vegetable Crudités and Garlic Mayonnaise

Jalapeno Peppers stuffed with Creamed Cheese

Baked Jacket Potato Wedges and Sour Cream

Warm Garlic Bread

Platter of Seasonal Fresh Fruits

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### Desserts

Chocolate Profiteroles

Strawberry Cheese Cake

Banoffi Pie

Raspberry Pavlova

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Freshly Brewed Coffee

## Drinks Selection

A selection of the most popular wedding drinks combinations are listed here. Should you require something different, we will be delighted to assist you in putting together your own selection.

### Selection 1

For your Reception ~ a glass of chilled white wine punch or sherry

With your meal ~ 1/3 bottle of white or red house wine

For the toast ~ a glass of chilled sparkling wine

### Selection 2

For your Reception ~ Pimm's cocktail or a glass of red or chilled white house wine

With your meal ~ 1/2 bottle of white or red house wine

For the toast ~ a glass of chilled sparkling wine

During the Winter months a Whisky Mac or Mulled Wine may be substituted for Pimm's if you prefer

### Selection 3

For your Reception ~ a glass of sparkling wine or Bucks Fizz

With your meal ~ 1/2 Bottle Jackmans Landing Semillion Chardonnay or Montepulciano d'Abruzzo

For the toast ~ a glass of chilled house Champagne

### Selection 4

For your Reception ~ a glass of Bucks Fizz or Kir Royale

With your meal ~ 1/2 bottle of Casas del Bosque, Sauvignon Blanc or Cotes-du-Rhône, Jaboulet Aîné Parallèle 45

For the toast ~ a glass of chilled house Champagne

## Alternatives for non-alcohol drinkers and children

For your Reception ~ a glass of pressé, mineral water, orange juice, pomegranite juice

With your meal ~ Schlöer, fruit punch, fruit cordial

For the toast ~ Peach Schlöer, Appletise

**Should a particular wine be unavailable, we will be pleased to offer the nearest alternative.**



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We are pleased to offer a selection of popular wines taken from our main list, which is available upon request

Champagne					Rosé				
1b	Marie Honnet Brut		NV	£37.00	30	Turkey Flat Rosé, Barossa Valley	S. Australia	2007/08	£26.95
1a	Louis Roederer Brut Premier		NV	£46.95	21a	Pinot Grigio Rondinella Rosato Alto Mincio, IGT La Prendina	Italy	2007	£24.45
Sparkling					Red				
7	Segura Viudas Brut Reserva Cava	Spain	NV	£27.95	32	Le Bourgogne Pinot Noir Chanson	Burgundy	2007	£26.25
7b	Prosecco Il Fresco Villa Sandi	Italy	NV	£23.75	42	Merlot Yvon Mau Vin de Pays de L'Aude	S. W. France	2007/08	£15.95
White					46a	Julienas 'La Gentilhommiere', Beaujolais	France	2007	£18.95
8a	Bourgogne Chardonnay Joseph Faiveley	Burgundy	2005	£25.95	47	Montepulciano d'Abruzzo, Moda	Italy	2006	£23.45
9	Chablis, Domaine de Varoux	Burgundy	2007/08	£27.75	50	Bodegas Luis Canas Rioja Reserva	Spain	2002	£29.95
14	Sancerre 'La Croix Au Garde' Domaine Henri Pelle	Loire Valley	2008	£28.95	56	Solander Shiraz	Australia	2008	£19.95
15	Villa Wolf Pinot Gris, Wachenheim, Pfalz	Germany	2007	£19.45	55	Bon Cap 'The Ruins' Syrah, Cabernet Sauvignon, Robertson	South Africa	2007	£24.45
16	Sauvignon Blanc Yvon Mau, Vin de Pays du Comte Tolosan	S. W. France	2008	£15.95	57	Mount Langi Ghiran, 'Billi Billi Shiraz', W. Victoria	Australia	2005	£23.95
20	Pinot Grigio, Colli Orientali di Friuli Vigne Della Rocca	Italy	2007/08	£24.95	Dessert				
22b	Albarino, Lagar de Bouza, Rias Baixas	Spain	2007	£24.95	84	Lake Erie North Shore Vidal Icewein	Canada	2002	5cl £7.35
26	Solander Chardonnay	Australia	2008	£19.95	Mineral Water				
27	Palandri 'Vita Novus' Chardonnay, Margaret River	Australia	2005	£26.45	Still or Sparkling Mineral Water				£2.95

Wherever possible, we have secured sufficient stocks of a particular wine to last the lifetime of the list. If we are unable to offer the wine specified, a suitable alternative will be available.

Prices are valid until December 30th 2010