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CELEBRATIONS

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 Rutland Suite

A self-contained suite which is air conditioned, on the ground floor of the hotel, with its own private bar/reception area. The minimum numbers* are 90, maximum 188 guests for a day event and 200 guests for the evening.

The Rockingham Suite

The Rockingham Suite is on the first floor and again is self-contained, air conditioned and with its own private bar/reception area. The minimum numbers are 60, maximum 80 guests for a day event and up to 120 people for an evening.

For the Smaller Events

Little Harrowden

This room is ideal for the smaller, event. The maximum number of guests that can be catered for is 32. Minimum numbers are 20

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

Appetisers

Brixworth Pâté with Brioche and Red Currant Sauce	£8.50
Gravadlax of Salmon with Dill Oil, Rocket and fresh Lemon	£9.25
Sun blushed Tomato, Rocket and Artichoke Salad (v) with Parmesan and Balsamic Dressing	£7.50
Asparagus and Wild Mushroom Filo Tart with Formaggio Sauce (v)	£7.75
Pheasant and Girolle Mushroom Terrine with Spiced Damson Chutney and Truffle Oil	£8.95
Classic Prawn Cocktail with Marie Rose Sauce and Lemon	£8.50
Spanish Serrano Ham with Spiced Pear Compôte	£8.50
Sweet Charantais Melon with Champagne and Strawberry Sorbet	£6.95
Oak Smoked Chicken with fresh Sage, Red Onion Salad and Avocado Oil	£7.25
Hot Lightly Cured Salmon with Brioche, Lemon and Dill Crème Fraîche	£9.50

Soups

Classic French Onion	£5.95
Lobster Bisque	£7.95
Roasted Tomato and fresh Basil (v)	£5.95
Minestrone (v)	£5.95
Cream of Wild Mushroom (v)	£5.95
Cream of Asparagus (v)	£5.95
Cream of Country Vegetable and fresh Herbs (v)	£5.95

Sorbets ~ all at £4.50

Gin and Tonic
Bucks Fizz
Mango and Lime
Passion Fruit
Vodka Martini
Strawberry and Champagne

Main Courses

Char Grilled Fillet of Beef on Duxelle Croûte, Wild Mushroom and Burgundy Wine Sauce	£23.00
Herb Roasted Sirloin of Beef with Yorkshire Pudding, Red Wine Gravy and Horseradish Sauce	£18.95
Roasted Rack of Lamb with Madeira Wine Sauce and Organic Mint Jelly	£19.95
Fillet of Scottish Salmon with fresh Asparagus and Chardonnay Cream Sauce	£16.50
Pan Roasted Chicken Supreme with Grain Mustard, Garlic and Creamed Wild Mushrooms	£16.95
Poached Brixham Halibut with Lobster Cream Sauce	£19.50
Caramelised Onion and Goats Cheese Tart (v) with Roasted Vine Tomato Sauce	£15.00
Tuscany Spinach and Ricotta Tortellini with Formaggio Sauce (v)	£15.95

Desserts

Traditional Sticky Toffee Pudding and Butterscotch Sauce	£7.00
Rich Chocolate and Orange Torte with Vanilla Sauce	£7.00
Raspberry Charlotte with Mango Coulis	£6.50
Vanilla Cheesecake with Seasonal Berries and Raspberry Sauce	£6.50
Steamed Chocolate Sponge with Crème Café Ice Cream	£7.00
Chocolate Marquise with Vanilla Sauce	£6.50
Pear Frangipan Tart with Crème Anglais	£6.50
Glazed Lemon Tart with Clotted Cream	£6.75
Dairy Cream Profiteroles with Chocolate Sauce	£6.50
Warm Apple Tart Tatin with Cinnamon Ice Cream	£7.00
White Chocolate Truffle with Caramel Sauce	£6.50
Strawberry Pavlova	£6.50

Cheese Board per platter for 10 guests	£25.00
A selection of British and Continental Cheeses with Celery, Grapes, Chutney and Biscuits	

Finger Buffet

A selection of Freshly prepared Sandwiches and Crisps and Olives

Chinese Chicken Kebabs

Mini Proscuitto Ham Pizzas

Japanese Filo Prawns

Spicy Vegetable Pakoras

Puff Pastry Cheese Lattice

Warm Garlic and Herb Ciabatta

Barbecue Sauce, Marie Rose Sauce and Mango Chutney

Please choose two of the following desserts if required:-

Lemon Meringue Pie

Rich Chocolate Fudge Cake

Exotic Fresh Fruit Salad

Banoffi Pie

Dairy Cream filled Chocolate Profiteroles

Tea or Coffee

Hot Fork Buffet

Please order two hot dishes from the following

Homemade Lasagne Al Forno

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

Chicken Tikka Masala

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

Penne Pasta with Roast Mediterranean Vegetables

fresh Tomato Sauce and Mozzarella, served with Garlic Bread (v)

Fillet of Beef Stroganoff

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

Italian Style Pasta Carbonara

house mixed Salad and Garlic Herb Ciabatta

Hot Fork Buffet cont.

Please choose two desserts from the following:-

Banoffi Pie

Exotic Fresh Fruit Salad

Lemon Meringue Pie

Dairy Cream Filled Chocolate Profiteroles

Rich Chocolate Fudge Cake

Freshly Brewed Coffee

Vegetarian Selection

The following are available as a vegetarian option. Please choose one dish from the following;-

Garlic Mushroom Strudel with Wild Mushrooms and Mascarpone Sauce

Penne Pasta with Roasted Mediterranean Vegetables, Tomato Sauce, Shaved Parmesan

Bean, Lentil and Stilton Wellington with Grain Mustard Cream Sauce

If you have any favourite dishes that do not appear in the menus, or you would like our alternative suggestions, we will be happy to discuss these with you.

Private Weekend Lunch Parties

Please choose one dish per course

Appetisers

Fanned Honeydew Melon with fresh Strawberries, Mango and Raspberry Sauce
North Atlantic Prawns with Iceberg Lettuce, Lemon and Marie Rose Sauce
Local Brixworth Pâté with Crusty Bread and Redcurrant Sauce
Cream of Country Vegetable Soup with Croûtons

Main Courses

Herb Baked Salmon Fillet with Chive and Chardonnay Cream Sauce
Prime Rump of Beef with Yorkshire Pudding, Creamed Horseradish and Roast Gravy
Char Grilled Chicken Supreme with Oyster Mushrooms and Tarragon Cream Sauce
Mediterranean Vegetable and Goats Cheese in a Parmesan Basket with Vine
Tomato Sauce

Desserts

Cream filled Profiteroles with Chocolate Sauce
Chocolate and Orange Truffle with Chocolate Sauce
Vanilla Cheesecake with fresh Cream
Selection of Ice Cream
Selection of Farmhouse Cheese with Celery, Fruit and Biscuits

Freshly Brewed Coffee with Chocolates

Event Dining

1st Jan 09-31st Dec 09 1st Jan10-31st Dec 10

Finger Buffet with Dessert:

Main Course, Dessert and Coffee	£21.00	£22.00
Hot Fork Buffet	£27.00	£28.00

Sunday Lunch For parties over 20 please contact Business Centre

Extras:

Soup Course	£5.50	£6.00
Appetiser Course	£4.00	£4.50
Sorbet Course	£4.50	£4.75
Cheese Course	£6.00	£6.75
Canapés from	£7.75	£8.00

Prices include VAT charged at current rate and are subject to change.

Booking Information

Event Suites and use of the hotel facilities

Each suite will have minimum and maximum numbers for an event – if your numbers fall below the minimum you will be charged for the minimum numbers for that suite.

Provisional Bookings and Confirmations

Provisional bookings for all events will be held for 14 days. You will need to pay a non-refundable deposit - £750.00 for larger events and 10% of the booking for smaller events.

Payment

Your balance should be paid as follows:

50% of the total value of the booking 6 months prior to the date of your Event or upon confirmation - whichever comes first

6 weeks prior to the date of your Event, the balance of the outstanding amount equal to the total value of the booking

Cancellations

Full information on our cancellation policy is contained in the terms and conditions, which we will discuss with you when you make your provisional booking – please ask if you would like to see a copy in advance. For peace of mind we do recommend that you take out insurance in case of any unforeseen changes to your plans.



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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