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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.

The 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.

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
- Menu cards for each table
- Preferential accommodation rates for any of your guests who might like to stay over
- Free car parking

For events held in the Terrace Private Dining Room or Conservatory you will receive all the above plus bud vases and candles for your tables.

### **The Hambledon Suite**

A beautifully decorated air conditioned suite ~ self-contained and with its own bar on the ground floor. The suite can accommodate 80 to 150 guests for a sit-down meal and up to 200 for a reception or evening event.

### **The Carisbrooke Suite**

Smaller than the Hambledon, but just as attractive ~ this air conditioned suite is an ideal venue for a lunch or dinner event, and up to 120 for a reception or evening party, again with its own bar area.

### **Terrace Private Dining**

An ideal venue for 25 to 40 guests, The Terrace overlooks the ancient water meadow and has French doors opening on to the al fresco terrace ~ perfect for a summer event.

### **The Conservatory**

Light, bright and cheerful with half glazing to make the most of the peaceful outlook over the ancient water meadow ~ perfect for lunch or dinner events for 16 to 24 guests.

### **The Parsons Collar Pub**

Available for informal celebrations such as christenings, birthday celebrations and retirement parties.

### **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 Selection One

Please choose one dish from each course.

### Appetisers

Chilled Honeydew Melon and Strawberries with Mango and Raspberry Sauce  
Caesar Salad with Royal Greenland Prawns  
Homemade Soup. Choose from: Cream of Country Vegetable, Leek and Potato or Tomato and Basil with Herbs and Croûtons

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### Main Courses

Herb Baked Salmon Fillet with Asparagus, Garden Chive White Wine Cream Sauce  
Honey Glazed Loin of Pork with Rosemary and Cider Sauce  
Breast of Chicken with Mushroom, Tarragon Cream Sauce

All served with Seasonal Vegetables and Potatoes

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### Desserts

Rich Chocolate Marquise served with Vanilla Sauce  
Lemon Tart served with Raspberry Sauce  
Mango Mousse with Sauce  
Coffee with Chocolates

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## Event Selection Two

Please choose one dish from each course.

### Appetisers

Plum Tomato and Feta Cheese with Rocket Salad and Pesto Dressing  
Seasonal Melon and Parma Ham with redcurrant and black pepper dressing  
Classic Salad Niçoise – Tuna, New Potatoes, French Beans, Tomatoes and Olives

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### Main Courses

Roast Fillet of British Beef with Yorkshire Pudding, Roast Gravy and Horseradish  
Pot Roast Leg of Lamb with Rosemary and a rich Red Wine Sauce  
Traditional Roast Breast of Turkey with Sage and Onion Stuffing, Chipolata, Gravy and Cranberry Sauce

All served with Seasonal Vegetables and Potatoes

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### Desserts

Tiramisu with a Cappuccino Sauce  
Baked Vanilla Cheesecake with Spiced Strawberries  
Cream Filled Profiteroles served with Cream, Chocolate and Cointreau sauce  
Coffee and Chocolates

## Event Selection Three

Please choose one dish from each course.

### Appetisers

Oak Smoked Scottish Salmon with Prawns  
Pressed Chicken and Foie Gras Terrine with Toasted Brioche  
Baked Goats Cheese with Onion Confit and Balsamic Dressing

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### Main Courses

Char-grilled Fillet Steak with Red Wine Jus, Lardons of Bacon and Woodland  
Mushroom Fricassee served with Seasonal Vegetables and Potatoes  
Poached Fillets of Sole with a Dill and Prawn Cream Sauce served with Seasonal Vegetables and Potatoes  
Roasted Loin of Salt Marsh Lamb on an Aubergine and Tomato Tart and Redcurrant Sauce - served as a complete meal

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### Desserts

Fresh Strawberries, Raspberries and Blueberries served in a Brandy Snap Basket with Chantilly Cream  
Warm Apple Tart Tatin with Vanilla Ice Cream and Butterscotch Sauce  
Exotic Fruit Mousse with a Raspberry Sauce

## Vegetarian Options

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### Main Courses - please select one dish

Penne Pasta and Parmesan with Roasted Mediterranean Vegetables, Tomato Sauce  
Oven Baked Garlic Mushroom Strudel served with a Mascarpone Mushroom Cream Sauce  
Baked Asparagus and Stilton Wellington with Grain Mustard Chive Cream Sauce  
Spinach and Goats Cheese Tart with a Provençale Sauce

**Please note that we require the same menu for all your guests plus a vegetarian alternative.**

## **Canapés** 6 pieces per person

Goats Cheese Puff Pastry  
Parma Ham and Prune  
Lumpfish Caviar Vol au Vents  
Swiss Cheese and Cherry Tomato  
Smoked Salmon Blini  
Asparagus and Trout Tartlet

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## **Finger Buffet**

Assorted Sandwiches served on Wholemeal and White Bread  
Mini Tomato and Mozzarella Pizzas  
Chinese Vegetable Spring Rolls  
Marinated Satay Chicken  
Cheese and Broccoli Battered Nuggets  
Grilled Minted Lamb Koftas  
Filo Wrapped King Prawns  
Cocktail Sausages wrapped in Bacon  
Selection of Dips

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## **Hot Fork Buffet**

Please select one meat and one vegetarian:-  
Lancashire Lamb Hot Pot with Red Cabbage  
Lasagne al Forno with Spinach Pasta served with Garlic Bread  
Chicken Tikka Masala with Basmati Rice and Mango Chutney  
Spicy Beef Chilli with Rice and Tacos

Penne Pasta with Roast Mediterranean Vegetables (v)  
Spinach Tortellini with Ricotta Cheese in a Tomato Sauce (v)  
Leek and Bean Bake in a Dijon Mustard Cream Sauce (v)  
Vegetable Paella (v)

All the above are served with freshly Baked Rolls and Mixed Salad

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## **Please choose two of the following desserts if required**

Chocolate Fudge Cake  
Baked Vanilla Cheesecake  
Fresh Fruit Salad  
Lemon Tart  
Chocolate Profiteroles

All served with pouring cream

## **Why not include a cheeseboard to finish off your meal?**

<b>Event Dining</b>	1st Jan 08-31st Dec 09	1st Jan 10-31st Dec 10
Event Selection One	£36.50	£38.75
Event Selection Two	£38.50	£40.95
Event Selection Three	£41.50	£44.00

### **Finger Buffet:**

Standard Course only	£18.50	£19.00
Hot Fork Buffet Main Course only	£19.95	£20.50

### **Finger Buffet with Dessert:**

Standard	£23.75	£24.50
Hot Fork	£25.50	£26.00

### **Extras:**

Canapés - 6 pieces per person	£8.50	£9.00
Soup Course	£5.55	£6.00
Sorbet Course	£5.50	£5.50
Cheese Course	£6.25	£6.75
Platter of Cheese for 10	£49.50	£51.00

### **Children**

Aged 1-5 years:	Complimentary	Complimentary
Aged 6-14 years - based on half portion of chosen menu	£17.00	£18.50

Aged 14-16 years - Full price menu including free-flowing non-alcoholic drinks

Prices include VAT at current rate and may be 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 there will be a supplementary room hire charge for the event.

	<b>Room Hire</b>	<b>Min No's.</b>
Hambledon	Complimentary	80 people
Carisbrooke	Complimentary	40 people
Terrace Private Dining	£250.00	24 people
Conservatory	£150.00	15 people

The above room hire prices are based on guests choosing a 3 course sit down menu.

Exclusivity ~ if you would like to take over the whole hotel for your event, we would be pleased to tailor-make a quote for you.

### **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 - which ever 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

<b>Champagne</b>					<b>Rosé</b>				
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
<b>Sparkling</b>					<b>Red</b>				
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
<b>White</b>					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 Pay du Compte 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 de Friuli Vigne Della Rocca	Italy	2007/08	£24.95	<b>Dessert</b>				
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	<b>Mineral Water</b>				
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