MEETINGS MADE AT MARRIOTT - PACKAGES

DAY DELEGATE PACKAGE
• All day tea, coffee, mineral and fruit infused water
• All day cookies and fruit
• Arrival, Morning and Afternoon break with sweet, savoury and healthy options.
• Locally inspired Buffet Lunch
• In Room amenities (sweet, savoury and healthy)

24 HR PACKAGE
• All day tea, coffee, mineral and fruit infused water
• All day cookies and fruit
• Arrival, Morning and Afternoon break with sweet, savoury and healthy options.
• Locally inspired Buffet Lunch
• In Room amenities (sweet, savoury and healthy)

ALL-INCLUSIVE PACKAGE
• Room hire
• All day cookies and fruit
• Arrival, Morning and Afternoon break with sweet, savoury and healthy options.
• Locally inspired Buffet Lunch
• In Room amenities (sweet, savoury and healthy)

INCLUDED IN ALL PACKAGES
• Pens, Pads and Write On Wall
• LED TV Screen or LCD Projector
• Stationary Box
• Complimentary Wi-Fi
• Barco ClickShare Connectivity
• Dedicated Red Coat and Meeting Services Application
DAY DELEGATE BUFFET LUNCH

Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.

**Menu 1**

Cast Iron salad  
Orange and fennel salad  
Pantesca Salad

Soup of the day  
BLT Sandwich  
Pork croquettes, salsa sauce  
Salmon en croute, beurre blanc sauce  
Farfalle pasta, arrabiata sauce

Apple pie  
Lemon posset  
Chocolate mousse

**Menu 2**

Caprese salad  
Niçoise salad  
Bacon and blue wedge

Soup of the day  
Chicken wrap  
Oven baked cod loin, stir fry vegetables  
Chicken teriyaki, Asian fried rice  
Goats cheese, red onion and spinach tart

Passion fruit mousse  
Honeycomb cheesecake  
Eaton mess
Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.

**Menu 3**

- Shaved duck, pomegranate, toasted hazelnuts salad
- Free range egg, spinach, bacon and crostini
- Mackerel, fennel, apple and horseradish salad

- Soup of the day
- Margarita pizza
- Grilled seabass, lemon and capers sauce
- Beef shin casserole
- Wild mushroom and truffle oil arancini

- Chocolate tart
- Mini meringues, cream and berries
- Tiramisu and biscotti

**Menu 4**

- Courgette and feta salad
- Smoked carrot and red pesto salad
- Butternut, goat cheese, pumpkin seed, crispy pancetta

- Soup of the day
- Grilled vegetable Crostini
- Steamed red mullet, couscous, coriander and lime
- Honey glazed cider and pork loin, roast carrot and parsnip
- Halloumi with spiced tomato salsa

- Bread and butter pudding
- Chocolate éclair
- Orange and Champagne torte
DAY DELEGATE BUFFET LUNCH

Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.

Menu 5

Tomato, cheddar, radish and sage
Sesame chicken salad
Chopped salad
Healthy pitta

Soup of the day
Braised lamb, roast potatoes
Fish kebabs
Vegetable biryani

Coconut and almond rice pudding
Fruit tarts
Mango mousse
DAY DELEGATE BREAKS

Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.

Menu 1
Arrival Break
Whole Fruit, Granola, Cookies

Morning Break
Red machine (freshly squeezed power juice shots)
Baked egg whites with spinach, sun blush tomatoes and cheddar
Pear puff pastry
Cucumber and mint infused water

Afternoon Break
Afternoon Tea Experience
Smoked salmon dill cream cheese, brown fingers
Honey roast ham, English mustard, white fingers
Earl Grey tea éclair
Macaroon
Green Tea Lemonade

Menu 2
Arrival Break
Whole Fruit, Granola, Cookies

Morning Break
Granola parfait
Mini smoked salmon bagels
Grilled Bacon on toasted English muffins
Fruit skewers
Orange infused water

Afternoon Break
Power Up Break
Pulled pork and slaw wraps
Pineapple and vanilla syrup yoghurt
Raspberry and coconut tray bake
Apple, ginger and lime punch
DAY DELEGATE BREAKS

Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.

Menu 3

Arrival Break
Whole Fruit, Granola, Cookies

Morning Break
Smashed avocado on mini toasts
Yoghurt, granola, banana and honey compote
Croque-madame
Mini doughnut
Mint infused water

Afternoon Break
Charcuteries Breaks
Selection of charcuteries
Breadstick and crostini
Welsh Rarebit
Mini carrot cake
Lemongrass and elderflower lemonade

Menu 4

Arrival Break
Whole Fruit, Granola, Cookies

Morning Break
Egg frittata, spinach, tomatoes, cheddar
Green machine (freshly squeezed power juice shots)
Savoury yoghurt parfait
Lime infused water

Afternoon Break
Picnic
Lemon drizzle cake
Chocolate mousse, butter biscuit
Mini arancini
Apple and cinnamon cider (non-alcoholic)
Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.

**Menu 5**

**Arrival Break**
Whole Fruit, Granola, Cookies

**Morning Break**
Greek yoghurt with condiments
Mango lassi
Croque-monsieur
Apple and basil infused water

**Afternoon Break**
Shake it up
Nutella banana pancake
Rosehip syrup infused melons, lemon thyme
Tomato and basil bruschetta
Vanilla and strawberry milkshake
SANDWICH LUNCH

£21.00 PER GUEST

Chef’s choice two daily salads
Soup of the day
Please choose 3 of the following:
• Smoked salmon, watercress, cream cheese on baguette
• Roasted vegetables, red pesto, smoked cheese on ciabatta (v)
• Rare roast beef, horseradish cream, onion chutney, cress, on a baguette
• Mozzarella, tomato, pesto on focaccia (v)
• Smoked chicken, avocado, baby gem wrap
• BLT bap
• Turkey, bacon, egg, lettuce, mayo on soft white

Chef’s choice two daily desserts
COFFEE BREAKS

£7.50 PER GUEST

Recommended for Morning Break

Option 1
Red machine (freshly squeezed power juice shots)
Baked egg whites with spinach, sun blush tomatoes and cheddar
Pear puff pastry
Cucumber and mint infused water

Option 2
Granola parfait
Mini smoked salmon bagels
Grilled Bacon on toasted English muffins
Fruit skewers
Orange infused water

Option 3
Smashed avocado on mini toasts
Yoghurt, granola, banana and honey compote
Croque-madame
Mini doughnut
Mint infused water

Option 4
Egg frittata, spinach, tomatoes, cheddar
Green machine (freshly squeezed power juice shots)
Savoury yoghurt parfait
Lime infused water

Option 5
Greek yoghurt with condiments
Mango lassi
Croque-monsieur
Apple and basil infused water
COFFEE BREAKS

£7.50 PER GUEST

**Recommended for Afternoon Break**

**Option 1**
Afternoon Tea Experience
- Smoked salmon dill cream cheese, brown fingers
- Honey roast ham, English mustard, white fingers
- Earl Grey tea éclair
- Macaroon
- Green Tea Lemonade

**Option 2**
Power Up Break
- Pulled pork and slaw wraps
- Pineapple and vanilla syrup yoghurt
- Raspberry and coconut tray bake
- Apple, ginger and lime punch

**Option 3**
Charcuteries Breaks
- Selection of charcuteries
- Breadstick and crostini
- Welsh Rarebit
- Mini carrot cake
- Lemongrass and elderflower lemonade

**Option 4**
Picnic
- Lemon drizzle cake
- Chocolate mousse, butter biscuit
- Mini arancini
- Apple and cinnamon cider (non-alcoholic)

**Option 5**
Shake it up
- Nutella banana pancake
- Rosehip syrup infused melons, lemon thyme
- Tomato and basil bruschetta
- Vanilla and strawberry milkshake
PRIVATE BUFFET LUNCH OR DINNER

£28.00 PER GUEST /min. 20 guests

Select two salads:
- Goats cheese, poached pears, walnut salad
- Classic Caesar
- Mozzarella, tomato, rocket and shaved red onion
- Rocket and parmesan
- Feta cheese with cucumber, black olives, red onion and mint, cherry tomatoes

Select two main courses:
- Herb oil marinated oven baked cod
- Roast steak
- Corn fed chicken
- Spinach and artichoke nachos
- Thai chicken curry

Select two sides:
- Chives and horseradish mash
- Honey glazed root vegetables
- Petit pois à la Française
- Roasted garlic and herb wedges
- Coconut and saffron rice

Select two desserts:
- Vanilla crème caramel with raspberry compote
- Exotic fruit trifle
- Seasonal jelly topped with spiced fruit
- Chocolate nut brownie topped with chocolate mousse
PRIVATE BUFFET LUNCH OR DINNER

£32.00 PER GUEST / min. 20 guests

Select two salads:
• Goats cheese, poached pears, walnut salad
• Classic Caesar
• Mozzarella, tomato, rocket and shaved red onion
• Rocket and parmesan
• Feta cheese with cucumber, black olives, red onion and mint, cherry tomatoes
• Carrot salad with smoked carrot pesto

Select three main courses:
• Roast beef steak
• Spinach and artichoke nachos
• Sweet Indonesian marinated chicken
• Wasabi and lime marinated salmon
• Baked ratatouille
• Fried lamb breast
• Fish kebabs
• Slow roasted pork belly
• Wild mushroom gnocchi

Select two sides:
• Chives and horseradish mash
• Honey glazed root vegetables
• Petit Pois à la Française
• Roasted garlic and herb wedges
• Coconut and saffron rice
• Seasonal vegetables with lemon butter
• Stir fry vegetables
• Lentil cassoulet

Select two desserts:
• Vanilla crème caramel with raspberry compote
• Exotic fruit trifle
• Seasonal jelly topped with spiced fruit
• Chocolate nut brownie topped with chocolate mousse
• Opera tart
• Blueberry cheesecake
PLATED PRIVATE LUNCH OR DINNER

£35.00 PER GUEST /min. 10 guests

Please choose the same starter, main and dessert for the entire party, unless dietary requirements suggest otherwise. Multiple options are available at a £5 supplement per guest. To be pre-ordered.

Starters
• Crisp squid, fennel, rocket, black olive powder and tomato dressing
• Parma ham and pea shoot salad, baby vegetables, peas with shallot dressing
• Caramelised endive, glazed goats cheese and poached pear with walnut dressing
• Dill coated salmon gravlax, beetroot, orange segments and horseradish cream
• Confit corn fed chicken and wild mushroom terrine, avocado and tarragon purée, crisp toast
• Beetroot carpaccio with marinated mozzarella and pine nut balsamic dressing

Mains
• Pan fried fillet of sea bream, herb crushed potatoes, fresh peas and pea velouté
• Roasted corn fed chicken breast, petit pois à la Française, roast chicken jus
• Asparagus and blue cheese risotto, with shaved parmesan and chive oil
• Herb crumbed lamb rump with ratatouille, fondant potatoes and lamb jus
• Slow roast sirloin of beef with honey glazed crush potatoes, grilled baby vegetables and roast jus
• Gloucester old spot pork belly, roast salsify, braised leek, sage and apple jus
• Summer baby vegetables with sautéed wild mushrooms and chive beurre blanc

Desserts
• Chocolate and raspberry mousse log, pistachio mousseline
• Individual Pavlova, fresh tropical fruit and mango coulis
• Chocolate torte, passion fruit ice cream
• Set passion fruit tart, orange sorbet
• Mint panna cotta, strawberry sorbet
• Warm ginger cake, caramelised pear and vanilla mascarpone

Tea/coffee and petit fours £6.50 per guest
£24.00 FOR 6 CANAPÉS
£5.00 EACH ADDITIONAL CANAPÉS

Cold
• Avocado mousse, sundry tomatoes, parmesan and rosemary crisp
• Smoked salmon, cream cheese
• Grilled beef Carpaccio, sun blush tomatoes and truffle mayo
• Blinis with mascarpone and Avruga caviar
• Crayfish and avocado cocktail
• Smoked chicken mousse coriander and mango
• Blue cheese mousse, orange, walnut on parmesan
• Chicken Caesar tartlet (anchovy, crisp, bacon, parmesan)

Hot
• Togarashi squid
• Iberico ham croquette
• Prawn popcorn
• Oxtail croquette sherry caramel and popped rice
• Sumac spiced halloumi fingers
• Sweet Indonesian soy chicken satay with raw dipping sauce
• Baked butternut and Emmental filo rolls
• Lamb breast, butternut puree and crisp capers

Desserts
• Mixed berry cheesecake with Chantilly cream
• Chocolate nut brownie with chocolate mousse
• Mini mint panna cotta with macerated strawberries
• Raspberry mousse with cheesecake
• Chocolate mousse cake
• Chocolate custard tarts
BEVERAGE PACKAGES

PLATINUM PACKAGE
£32.00 per guest per hour
Soft Drinks
Selection of Local and International Beers
House White and Red Wines
House Spirits
Cocktails

PREMIUM PACKAGE
£25.00 per guest per hour
Soft Drinks
Selection of Local and International Beers
House White and Red Wines
House Spirits

DELUXE PACKAGE
£20.00 per guest per hour
Soft Drinks
Selection of Local and International Beers
House White and Red Wines

DINNER PACKAGE
£15.00 per guest
Half bottle of house wine
Half bottle of mineral water
## WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>175ML</th>
<th>250ML</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chenin Blanc, Bespoke, South Africa</td>
<td>5.80</td>
<td>8.20</td>
<td>23.45</td>
</tr>
<tr>
<td>Chardonnay, Short Mile Bay, Australia</td>
<td>6.20</td>
<td>8.80</td>
<td>25.00</td>
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<tr>
<td>Pinot Grigio, Da Luca, Italy</td>
<td>6.30</td>
<td>9.05</td>
<td>25.45</td>
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<tr>
<td>Sauvignon Blanc, Vidal, New Zealand</td>
<td>8.55</td>
<td>12.20</td>
<td>34.45</td>
</tr>
<tr>
<td>Viognier, Flagstone Word of Mouth, South Africa</td>
<td>8.80</td>
<td>12.45</td>
<td>35.45</td>
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<tr>
<td>Albariño, Leiras, Spain</td>
<td></td>
<td></td>
<td>40.45</td>
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<tr>
<td>Pinot Gris, Starve Dog Lane, Australia</td>
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<td>41.45</td>
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<tr>
<td>Chablis, Gloire de Chablis, France</td>
<td></td>
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<td>45.45</td>
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### DRINKS MENU

**RED WINE**

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>175ML</th>
<th>250ML</th>
<th>BOTTLE</th>
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</thead>
<tbody>
<tr>
<td>Shiraz, Short Mile Bay, Australia</td>
<td>6.20</td>
<td>8.70</td>
<td>25.00</td>
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<tr>
<td>The Guv’nor, Grenache-Tempranillo, Spain</td>
<td>6.95</td>
<td>9.70</td>
<td>28.00</td>
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<tr>
<td>Merlot, Errázuriz, Chile</td>
<td>7.60</td>
<td>10.70</td>
<td>30.45</td>
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<tr>
<td>Rioja Crianza Tinto, Don Jacobo, Spain</td>
<td>8.20</td>
<td>11.55</td>
<td>33.00</td>
</tr>
<tr>
<td>Malbec, Atamisque Serbal, Argentina</td>
<td>9.30</td>
<td>13.15</td>
<td>37.45</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Nederburg The Manor, South Africa</td>
<td></td>
<td></td>
<td>28.45</td>
</tr>
<tr>
<td>Côtes du Rhône, France</td>
<td></td>
<td></td>
<td>31.45</td>
</tr>
<tr>
<td>Primitivo del Salento, Uno Due Cinque, Italy</td>
<td></td>
<td></td>
<td>34.00</td>
</tr>
<tr>
<td>Zinfadel The Federalist 1776, California</td>
<td></td>
<td></td>
<td>46.45</td>
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</tbody>
</table>
# DRINKS MENU

## ROSE WINE

<table>
<thead>
<tr>
<th>Rose Wine</th>
<th>175ML</th>
<th>250ML</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Provence Rose, Ch. La Gordonne</td>
<td>8.60</td>
<td>11.30</td>
<td>34.45</td>
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<tr>
<td>Pinot Grigio Rosé, Vinuva</td>
<td></td>
<td></td>
<td>24.45</td>
</tr>
</tbody>
</table>

## SPARKLING WINE

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>125ML</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Galanti Prosecco</td>
<td>6.25</td>
<td>33.45</td>
</tr>
<tr>
<td>Anna de Codorniu Blanc de Blancs Brut, Cava</td>
<td>7.00</td>
<td>38.00</td>
</tr>
<tr>
<td>Chapel Down Brut</td>
<td></td>
<td>55.45</td>
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</table>

## CHAMPAGNE

<table>
<thead>
<tr>
<th>Champagne</th>
<th>125ML</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët &amp; Chandon Brut Impérial</td>
<td>11.75</td>
<td>65.45</td>
</tr>
<tr>
<td>Moët &amp; Chandon Rosé Impérial</td>
<td></td>
<td>79.45</td>
</tr>
<tr>
<td>Veuve Clicquot Yellow Label Brut</td>
<td></td>
<td>77.45</td>
</tr>
</tbody>
</table>
COCKTAILS

Pink Floyd (Pink G&T) 7.75
Plymouth Gin, lemon juice, grenadine, tonic

Beet Collins 7.75
ABSOLUT® Vodka, beetroot juice, lime juice
sugar syrup, soda

El Diablo 8.00
Olmeca Reposado, Crème de cassis, lime juice
Fever-Tree ginger beer

Old Cuban 7.75
Havana Especial, lime juice, sugar syrup, aromatic
bitters, mint, prosecco

Cider Up 7.75
Martell VS, lemon juice, sugar syrup, aromatic
bitters, Aspall’s Cider

Mudslide 8.25
Kahlua, ABSOLUT® Vodka, Irish cream, milk

A British Spritz 7.75
Beefeater Gin, Kamm & Sons British aperitif,
lemon juice, Cawston Press sparkling Apple & Rhubarb

Bouncing Bob 8.25
Chivas Regal 12yr, lemonade, Granny Smith apple,
soda, lime

Auch & Ale 8.50
Auchentoshan single malt, Cast Iron Ale, lemon juice,
Bitters, quince jelly.
## MOCKTAILS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elderflower Virgin Mojito</td>
<td>5.25</td>
</tr>
<tr>
<td>Lime juice, sugar syrup, mint, Bottlegreen elderflower pressé</td>
<td></td>
</tr>
<tr>
<td>The Moscow Mule</td>
<td>5.00</td>
</tr>
<tr>
<td>Ginger beer, soda, ice</td>
<td></td>
</tr>
</tbody>
</table>

## BOTTLED CIDER

<table>
<thead>
<tr>
<th>Cider</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aspall Draught Suffolk 330 ml</td>
<td>4.90</td>
</tr>
<tr>
<td>Sxollie Cider 330 ml</td>
<td>4.90</td>
</tr>
<tr>
<td>Caple Road Cider – Can  330ml</td>
<td>4.45</td>
</tr>
<tr>
<td>Kopparberg Mixed Fruit 500 ml</td>
<td>5.75</td>
</tr>
<tr>
<td>Stella Artois Cidre 500 ml</td>
<td>5.45</td>
</tr>
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</table>

## BOTTLED BEER

### CRAFT BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harviestoun Cast Iron Ale 330 ml 4.5% Scotland</td>
<td>5.00</td>
</tr>
<tr>
<td>Harviestoun Schiehallion 330 ml 4.8% Scotland</td>
<td>5.00</td>
</tr>
<tr>
<td>Brewdog Vagabond 330ml 4.5% Scotland (Gluten Free)</td>
<td>5.25</td>
</tr>
<tr>
<td>Inedit Damm 330ml 4.8% Spain</td>
<td>5.10</td>
</tr>
<tr>
<td>Goose Island Honkers 355 ml 4.3% USA</td>
<td>5.10</td>
</tr>
<tr>
<td>Goose Island IPA 355 ml 5.9%</td>
<td>5.10</td>
</tr>
<tr>
<td>Vedett Blond 330 ml 5% Belgium</td>
<td>5.00</td>
</tr>
</tbody>
</table>
**DRINKS MENU**

**BOTTLED BEER**

**WORLD LAGER**

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni Nastro Azzurro 330 ml</td>
<td>4.90</td>
</tr>
<tr>
<td>Corona 330 ml</td>
<td>4.90</td>
</tr>
<tr>
<td>Budweiser 330 ml</td>
<td>4.45</td>
</tr>
<tr>
<td>Kaliber 330ml</td>
<td>4.10</td>
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</table>

**SOFT DRINKS**

<table>
<thead>
<tr>
<th>Drink Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi/ Pepsi Diet 330 ml</td>
<td>3.25</td>
</tr>
<tr>
<td>7UP Free 330 ml</td>
<td>3.25</td>
</tr>
<tr>
<td>Britvic Tonic / Slimline Tonic Water</td>
<td>1.75</td>
</tr>
<tr>
<td>Fever-Free Tonic / Light Tonic Water</td>
<td>2.50</td>
</tr>
<tr>
<td>J20 Orange and Passion Fruit</td>
<td>3.00</td>
</tr>
<tr>
<td>Britvic 55 Orange</td>
<td>3.00</td>
</tr>
<tr>
<td>Cawston Press Sparkling</td>
<td>3.00</td>
</tr>
<tr>
<td>Apple &amp; Rhubarb / Apple</td>
<td></td>
</tr>
<tr>
<td>Red Bull</td>
<td>3.75</td>
</tr>
<tr>
<td>Fruit Shoot Apple &amp; Blackcurrant</td>
<td>1.90</td>
</tr>
<tr>
<td>Firefly Revitalising Juice Drink</td>
<td>4.25</td>
</tr>
<tr>
<td>Kiwi, Lime &amp; Mint / Pomegranate &amp; Elderflower</td>
<td></td>
</tr>
<tr>
<td>Bottlegreen Sparkling Presse</td>
<td>3.50</td>
</tr>
<tr>
<td>Elderflower / Cox’s Apple / Pomegranate &amp; Elderflower</td>
<td></td>
</tr>
</tbody>
</table>

**WATER**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Highland Spring Still or Sparkling 330 ml</td>
<td>2.45/each</td>
</tr>
<tr>
<td>Highland Spring Still or Sparkling 1 ltr</td>
<td>4.45/each</td>
</tr>
</tbody>
</table>
WATER

Highland Spring Still or Sparkling 330 ml  2.45/each
Highland Spring Still or Sparkling 1 ltr  4.45/each

Should a vintage be exhausted, the next vintage will be offered. All wines listed are between 8% and 15% abv. Wines sold by the glass are available in 125ml and 250ml on request. Tap water is available on request. Alcoholic beverages are only available to people aged 18 or over. Cocktail juices are freshly squeezed.

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask your Event Planner for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill on private dinners and cocktail reception.
KIDS BUFFET MENU

£15.00 PER GUEST

Choice of four items and dessert

• Chicken Tenderloins
• Garlic Bread
• Mini Burgers
• Pizza (Margarita, Ham, Vegetables)

• Mac and Cheese Bites
• French Fries
• Crudités of vegetables with dips

• Ice Cream
• Jelly
• Mixed Fruit Pots
• Conference Phone £55
• LCD Projector £75
• PA System with up to 2 mics from £200
• Flipchart £20
• Laptop speaker £50
• Laptop £100
• 55inch LED TV Screen £75
• Clicker £20
• Lectern £35
• Dance Floor from £650