

The
Grosvenor
Hotel
Functions

(Business & Leisure)

Whatever the occasion, we can help; from a small family get together to a lavish celebration.

There's so much to organise, so let us take the strain and do the hard work for you.

That's what we're here for.

Let us help you make it Special

Organising any event can be hard work but our team has extensive experience which has been gained from managing a number of events, from birthdays and anniversaries, conferences and trade exhibitions to charity events.

We can help make your event whatever you want it to be. Just let us know and we'll make sure it happens.

Extra help

We can recommend an extensive list of suppliers, who have all been tried and tested, having worked with us previously with us. Take advantage of this huge bank of knowledge to find the perfect florist, musician, photographer or entertainer. The finishing touches which make all the difference to creating a very special, unique event.

With our compliments

- Red carpet arrival

Room capacity and table settings

- The Clifton Room is available for up to 40-90 guests for a formal sit-down.
- The Restaurant is available for 30 – 55 guests
- For smaller events we can accommodate up to 35 guests in our bar.
- For evening buffets, we can accommodate a maximum of 150 guests.
- To make your event a more intimate affair, why not ask about sole use of the hotel?

The Grosvenor team will be happy to advise you on suitable seating arrangements.

Room Hire charges

Please discuss with the consultant, as charges may not apply based on the number of guests.

Food and Drink

Rest assured that the catering of your event is in expert hands - from the staff in the kitchen to the waiters, waitresses and bar staff.

Browse through the menu inserts within this brochure and make your choice from a whole range of high quality menus, which you can mix and match according to requirements. We can tailor menus, in line with special dietary or religious needs.

Needless to say, you have the pick of our extensive wine list with fine quality drinks. Or for your convenience we can offer drinks packages to suit most needs which is inserted in this brochure.

Furthermore there is a comfortable and fully licensed bar area. Of course, we can arrange your entertainment too, whether you require a disco or piped music.

Accommodation

We can offer your guests an exclusive room rate on the night of your function.

It is strongly recommended that you guests contact the hotel directly to book their own accommodation as each guest will need to pay a deposit of £15.00 per person to confirm their booking. All rooms are subject to availability

Please ensure your guests mention they are your guests upon booking. Check in time is from 2.00pm onwards and check out is by 11.00am

Rates valid up until November 2010

Menus

A choice of food for you and your guests. The experienced team at the Grosvenor has carefully selected a range of menus.



Canapés reception

Canapé Reception

£9.25

Suitable for pre-dinner and drink reception.

Choose 5 canapé items from the following:

Hot selection

Duck spring rolls

Beef satay with bell peppers

Prawns in tempura batter and chilli dip

Mini vegetable pakora

Mini vegetable samosas

Prawn toast

Thai vegetable pancakes with sweet and sour dip

Cold selection

Tartlets of smoked salmon mousse

Tiger prawns & melon

Pâte with Hoi Sin duck

Pimento cream cheese & quail eggs

Spinach and ricotta tart

Served with a selection of dips

Additional Canapé Items

Additional canapés, having selected a minimum of five canapé items, can be chosen.

Cost per additional canapé item £2.10

Menu Selection

Soups

Tomato and coriander soup

French onion soup topped with a garlic
croutons

Leek and potato soup with a hint of coriander

Carrot & coriander soup swirled with fresh
cream

Starters

Hot Pieces of Crispy Bacon & Feta Cheese on a
bed of Continental leaves, drizzled with
Balsamic Vinegar

Pearls of Sweet Melon, presented on a pool of
Passion fruit Coulis & topped with candied peel

Pillows of Pork & Chicken Pate served with
Cumberland Sauce & Melba toast

Thai Spiced Fish Cakes, lightly seasoned flaked
white Fish presented with a Sweet Chilli Sauce

Sorbet Course ~ additional £2.75 per person

Passion fruit Sorbet

Blackcurrant Sorbet

Champagne Sorbet

Lemon & Vodka Sorbet

Main Course Dishes

Roast Sirloin of Beef traditionally served with
Yorkshire pudding & Gravy

Breast of Chicken wrapped in Italiane Ham,
served on a Madeira Sauce

Fish main course ~ additional £3.75 per person

Medley of Monkfish wrapped in Smoky Bacon
and drizzled with Parsley Butter

Roasted Cod dusted with Indian Spices

Children's Menu ~ £6.80 per child under 12yrs

A choice of:

- Chicken Dippers
- Sausages
- Pizza
- Fish fingers

All served with chips.

Vegetarian main courses

Mille Fuille of Mediterranean Vegetables
Layers of crisp flour tortilla, layered with roast
vegetable bound in a sweet red pimento sauce

Ragout of Wild Mushrooms

Sautéed Mushrooms flavoured with Garlic and
a White Wine Cream encased in a Crisp Tortilla
Shell

Sweet & Sour Vegetables

A selection of seasonal vegetables presented in a
Sweet and Sour Sauce, served with a timbale of
rice

Desserts

Profiteroles topped with Butterscotch Sauce
Chocolate Fudge Cake served warm with Ice
Cream

Tarte au Citron, deliciously sharp Lemon
Custard set on a Sweet pastry base

Baked Alaska, sponge base topped with
Strawberry conserve, Vanilla Ice Cream &
encased in Meringue

Individual Apple & Caramel Crumble topped

Buffet menu

Carved Buffet ~ £26.00 per person

Select two of the following:

- Roast Sirloin of Beef with a Horse Radish Cream
- Honey Glazed York Ham, studded with Cloves
- Roast Chicken Pieces with Orange Compote
- Poached Salmon Fillet with Dill Mayonnaise

Served with:

Minted New Potatoes
Continental Green Leaf Salad with Croutons
Tomato & Red Onion Salad
Crunchy Coleslaw
Mediterranean Cous Cous
A selection of Salad Dressings
Freshly Baked Rolls with Butter

Desserts

Select two of the following:

Tropical Fruit Salad served with Crème Fraiche
Lemon Tart with Chantilly Cream
Warm Chocolate Fudge Gateaux with Ice Cream

Coffee

Coffee served with mints

Gala Buffet ~ £29.95 per person

Starter

Choice of fresh homemade soup or melon platter

Main Dishes

Roast sirloin of Beef
Roast breast of turkey
Breast of Cajun chicken
Vegetarian pasta bake
Chicken a la king
Deep fried chicken goujons
Honey glazed baked ham
Selection of salads

Desserts

Profiteroles with toffee sauce
Fresh fruit salad served with crème fraiche
Selection of Gateau

Coffee

Coffee served with mints

Evening Buffets

Buffet A ~ £12.95 per person

Platter of homemade sandwiches
Jerk Chicken Skewers
Crispy Jacket Skins with Tomato Salsa
Selection of quiches
Hot Herb Bread Slices
Assorted Pastries
Spicy Onion Bhajis
Mini Sausages
Deep Fried Tortillas & Blue Cheese Dressing
Nuts, Crisps & Nibbles

Buffet B ~ £15.95 per person

Assorted Continental Open Rolls
Chicken Satay
Assorted Pastries
Pizza Bagels
Indian Savouries
Vegetable Samosas
Fried Tortillas with Tomato Salsa
Individual Quiche
Crudities with Dips
Nuts, Crisps & Nibbles

Buffet C ~ £16.50 per person

Platter of homemade sandwiches
Chilli chicken
Egg fried rice
Green chicken curry
Vegetarian spring rolls
Crunchy coleslaw
Sheek kebabs
Fresh naan breads
Selection of salads & dips

Buffet D ~ £16.95 per person

Thai fish cakes
Samosas
Papadums
Prawn toast
Beef stir fry
Chicken tikka
Prawn tempura
Thai honey chicken
Chicken jalfrazi
Aromatic rice
Fresh naan breads
Selection of salads & dips

Buffet E ~ £17.50 per person

Sheek Kebab
Chicken Tikka
Vegetable Samosas
Aloo Tikki
Desi Style Chicken
Chana (Chickpeas masala curry)
Tarka Daal
Vegetable Rice
Nan Bread
Cucumber Raitha

**All accompanied with an assortment of dips/salad

Something Sweet ~ £3.50 per person per item

Profiteroles
Crème Brulle
Fresh fruit salad
Strawberry cheesecake
Gateau
Mini donuts

We cannot guarantee that items on any menu do not contain nuts or nut derivatives. If any member of your party has a food allergy or a particular dietary requirement, details must be given in writing.

Drinks Package

Silver ~ £8.95 per person

Fruit Punch or Buck's Fizz on arrival

One glass of House Red or House White Wine with meal

One glass of Sparkling Wine for the toast

Platinum ~ £12.95 per person

Fruit Punch or Buck's Fizz on arrival

Two glasses of Claret Bordeaux Rouge AC or Two glasses of Hardy's Varietal Chardonnay with Meal

One glass of Champagne for the toast

Create your own drinks package

Dry, Medium or Sweet Sherry ~ £1.80

Alcoholic Punch ~ £3.00

Non-alcoholic Punch ~ £2.00

Buck's Fizz ~ £3.00

Kir Royal ~ £4.90

House Red or White Wine by the Glass ~ £2.80

Bottle of still or sparkling Mineral Water ~ £3.00

Jug of Orange Juice ~ £4.00

Drinks for your toast

One Glass of Sparkling Wine ~ £2.95

One glass of Champagne ~ £3.95

If you would like a copy of our full Wine & Champagne list to create your own drinks package please do not hesitate to ask

Gold ~ £9.95 per person

Fruit Punch or Buck's Fizz on arrival

Two glasses of House Red or House White Wine with Meal

One glass of Sparkling Wine for the toast

Children's Package ~ £3.95 per person

Orange Juice on arrival

Glass of Lemonade with the meal

A glass of fizzy Apple Juice for the toast