



Corporate Room Hire Rates & Packages

Room hire rates are based on a minimum booking of 30 guests taking one of our catering packages and are inclusive of serving staff and white linen table cloths. Our Data Projector, Screen, flip chart and microphone are also included within the hire rates. (Please note you will need to provide your own Laptop and connecting HDMI leads when using our projector).

All prices are subject to vat at the current rate.

Monday to Thursday 4 Hours £250 (£60 per hour thereafter)

Special rates apply for Fridays & Saturdays, please ask for details. If your function requires little or no catering, please add £40 per hour to the hire charge.

Package 1 £10.00

Tea & Coffee on arrival, Danish pastry, Bacon Baguette & Orange Juice

Package 2 £10.50

Tea, Coffee served on arrival, with lunch & mid afternoon
Standard Sandwich Platter with Crisps
Orange Juice with lunch

Package 3 £13.50

Tea, Coffee served on arrival, with lunch & mid afternoon

Hot and Cold Finger Buffet

Assorted Sandwiches

Sausage Rolls

Mini Vegetable Spring Rolls

Mini battered chicken fillets with BBQ sauce

Seasoned potato wedges

Crudités with Dips

Crisps

Package 4 £17.50

Tea, Coffee & Biscuits served on arrival, with lunch & mid afternoon

Fork and Finger Buffet

Roast Beef, Turkey & Ham Platter

Hot new buttered Potatoes (v)

Assorted Quiche

Homemade Crunchy Coleslaw (v)

Mixed leaf salad (v)

Tomato & Red Onion Salad (v)

French Bread & Butter (v)

Additional Extras:

Additional Servings of Tea/Coffee charged at £1.50 per person.

Tea/coffee & biscuits charged at £1.85 per person.

Large Fruit Platter £37.50 (Serves 25 People)

Mini Cake Selection £1.00 per person

Jugs orange Juice £8.50

If you would like to mix and match your catering or design your own package, please refer to our extensive list of individual options below.

Cold Finger Buffet Items

Roast beef, turkey & ham platter (1 slice of each)
King prawns skewer (No head or shell)
Premium sandwich on white and brown bread
Standard sandwich on white and brown bread
Slices of Cajun chicken
Flour tortilla wrap
Mini pork pie with English mustard
BBQ chicken drumstick
Mini Smoked salmon and cream cheese bagel
Premium bridge roll
Standard bridge roll
Baked tomato & mozzarella tartlet (v)
Mini savoury egg
Sausage roll
Cocktail sausage on stick
Cheese, olive & pickled onion on stick (v)
Cheese & pineapple on stick (v)
Platter of fresh crudités with a selection of dips (v)
Bowl of Spiced tortillas with salsa (v)
Asparagus & cheddar quiche (v)
Dressed side of salmon (2kg)
Gala pie with English mustard (25 slices)
Ardennes pate, 20 slices with crusty bread & butter
Honey & mustard glazed roast ham joint (3kg) approx 30 slices
Roast beef (3kg) approx 30 slices
Large cheeseboard with grapes, celery & chutney (10)

Hot Finger Buffet Items

Mini chicken samosa
Mini Bacon baguette
Plain chicken kebab
Chicken tikka kebab
Mango & brie parcel (v)
Crab cake
Mini cheese burger crostini
Goat's cheese & feta cheese parcel (v)
Battered chicken nugget
Vegetable samosa (v)
Lamb & mint kofta
Onion Bhaji (v)
Lemongrass chicken skewer
Breaded chicken strip with barbeque dipping sauce
Chicken satay served with a peanut dipping sauce
Vegetable spring roll with sweet chilli sauce (v)
Breaded Japanese torpedo prawn
Battered onion rings (v) (450gm)
Garlic & herb salmon goujons (1kg) (20)
Indian vegetable selection with spicy sauce (v) (80)
Thai dim sum selection, sweet chilli dip & soy sauce (v) (50)
Breaded scampi with tartar sauce (500gm)
Crispy breaded mushrooms with garlic & herb dip (v) (1kg)



Hot Fork Buffet Items

Fragrant Rice (v)
Roasted new potato, pancetta & chive
Buttered new potatoes with mint
Bombay potato (v)
Buttered chicken Rogan josh
Lincolnshire Sausage, Mash & Caramelised Onions
Steak & Mushroom Pie with Creamed Mash
Beef Lasagne
Hungarian Goulash
Tapenade crusted roast salmon with lemon & thyme
Thai red curry with vegetables & crispy shallots (v)
Lamb & apricot tagine with pine nuts

Salads, Pastas & Rice

Crunchy coleslaw or coriander coleslaw (v)
Penne pasta with a rich tomato sauce (v)
Fusilli pasta with green pesto dressing (v)
Saffron & sweet pepper rice (v)
Mixed leaf & crunchy vegetable salad (v)
New potato & spring onion salad with mayonnaise (v)
Classic Caesar salad with fresh Parmesan cheese (v)
Herbed cous cous (v)

Savoury Snacks

Kettle crisps
Parmesan & pastry twists
Cheese puffs
Onion rings
Bread sticks
Salted peanuts

Breads & pickles

Bread roll & butter
Mini Naan bread
Piccalilli (per bowl)
Branston pickle (per bowl)
Marinated olives
Cocktail onions & gherkins
Crusty French Stick with butter portions

Buffet dessert items

Chocolate fudge cake (16)
Banoffee pie (14)
Chocolate caramel slice (12)
Vanilla cheesecake (16)
Selection of irresistible petit fours (48)
Mini cheesecakes in shot glasses (45)
1 litre jug of double cream

Standard Fillings

Tuna, mayonnaise & sweetcorn
Ham & English mustard
Egg, cress & mayonnaise (v)
Cheese & chutney (v)
Coronation chicken

Premium Fillings

Prawn with 1000 island
Roast beef & horse radish
Smoked salmon with dill
mayonnaise
Chicken with salad & pesto
Brie & cranberry (v)

Wraps

Cajun chicken
Chicken Caesar
Spring onion & goat's cheese
Blackened Salmon
Tuna mayo, lime & coriander