

Banqueting Information

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*For Your Luncheon, Dinner, Dinner & Dance
and Buffet & Disco*

Celebrate in Style . . . Hold your Birthday, Anniversary Party,
Company Dinner, Dinner/Dance or Social Evening at the

Ardsley House

HOTEL & HEALTH CLUB

. . . and make it a most memorable occasion

Catering for your needs for over 25 years

. . . Let the experts look after you . . .

Please see over . . .

Banqueting Information Continued

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Extras That Can Make Your Event More Successful

• *Reception Greeting Drink* •

Bucks Fizz – £4.00 White Wine Punch – £3.50 Pimms – £4.25

• *Entertainment* •

Resident disco – Playboys – £160.00.

SORRY IT IS THE HOTEL'S POLICY NOT TO ALLOW YOU TO ORGANISE YOUR OWN DISCO.

Bands on request

• *Wines* •

See our wine list for details – wine is charged by the bottle.

To work out how many bottles will be required, please work on 4 glasses to the bottle.

THE HOTEL DOES NOT DO CORKAGE.

• *Flowers* •

You may provide your own, or the Hotel can organise these for you

Posy Bowls – from £15.00 Oval arrangements – from £25.00

Presentation Bouquets or Baskets – from £20.00

... Alternatively, you may like balloons instead of flowers, and we will be happy to put you in touch with the right people or to organise these for you.

• *Gifts for Guests* •

You can provide your own, or the Hotel can organise these for you depending on your requirements/budget.

• *Stationery* •

Table Plan, Place Cards and Menus ... provided free of charge by the Hotel, alternatively, you may provide your own.

• *Table Linen* •

White linen is included free of charge.

Coloured linen can be arranged subject to availability – from £50.00

• *MC* •

Our Duty Manager will be happy to fill this role. Professional MCs organised on request at a charge.

• *Accommodation* •

Special rates available for guests attending your function – only available at weekends, although consideration will be given to rates for midweek functions depending on availability.

Banqueting Menus

Banqueting Menus

Choice Banqueting Menus (for a minimum of 50 persons only)

Choice Menu Number 1

£24.00 Per Person

Chef's Homemade Soup of the Day
Brussels Pate served with Cumberland Sauce
Fan of Honeydew Melon served with Fruits of the Forest
Giant Yorkshire Pudding filled with a Rich Onion Gravy

Poached Salmon served with a White Wine & Tarragon Cream Sauce
Roast Leg of Lamb with Minted Gravy
Steamed Breast of Chicken served with a Coarse Grain Mustard Sauce
Ragout of Mediterranean Vegetables served on a bed of Penne Pasta

Fresh Vegetables & Potatoes in Season

Chocolate Chip Pudding with Custard
Lemon Cheesecake
Fresh Fruit Salad

Freshly Ground Coffee & Mints

Choice Menu Number 2

£25.50 Per Person

Chef's Homemade Soup of the Day
Chicken & Wild Mushroom Terrine served with a Tomato Chutney
Prawn & Crab Salad topped with Marie Rose Sauce
Giant Yorkshire Pudding filled with a Rich Onion Gravy

Grilled Halibut Steak served with a Parsley and Lemon Butter
Roast Fillet of Beef served with a Rich Mushroom and Madeira Sauce
Chicken Breast filled with Dolcelatte Cheese wrapped in Bacon and served with a Tomato Coulis
Pancake filled with Broccoli, Mushrooms and Sweetcorn in a Cheese Sauce

Fresh Vegetables and Potatoes in Season

Jam Sponge Pudding and Custard
Fresh Fruit Meringue Nests
Chocolate Fudge Cake

Freshly Ground Coffee & Mints

Set Banqueting Menus

Set Banqueting Menus

Set Menu A

£21.00 Per Person

Cream of Tomato Soup
Ardennes Pate with a Port Wine Sauce

Roast Loin of Pork served with a Tomato, Mushroom & Tarragon Sauce
Fresh Vegetables & Potatoes in Season

Strawberry Cheesecake
Treacle Sponge & Custard

Freshly Ground Coffee & Mints

Set Menu B

£21.50 Per Person

Cream of Leek & Potato Soup
Fan of Honeydew Melon served with Fresh Fruit and Malibu Syrup

Lemon & Thyme Roasted Chicken Breast served with a Light Thyme Gravy
Fresh Vegetables & Potatoes in Season

Hot Apple Pie & Custard
Profiteroles with Chocolate Sauce

Freshly Ground Coffee & Mints

Set Menu C

£21.50 Per Person

Cream of Mushroom Soup
Duck & Orange Pate with a Spiced Fruit Chutney

Roast Turkey served with Bacon Roll, Seasoning, Chipolata Sausage and Roast Gravy
Fresh Vegetables & Potatoes in Season

Sticky Toffee Pudding with Custard
Black Forest Gateaux

Freshly Ground Coffee and Mints

Set Menu D

£22.00 Per Person

Cream of Vegetable Soup
Smoked Mackerel Salad with a Creamed Horseradish Dressing

Poached Chicken Supreme filled with a Wild Mushroom Duxelle served with a Creamy Herb Sauce
Fresh Vegetables & Potatoes in Season

Lemon Sponge & Custard
Sherry Trifle

Freshly Ground Coffee & Mints

Please see over . . .

Set Banqueting Menus Continued . . .

Set Banqueting Menus

Set Menu E *£22.50 Per Person*

Minestrone Soup
Giant Yorkshire Pudding filled with a Rich
Onion Gravy

Roast Leg of Lamb served with a
Redcurrant & Rosemary Gravy
Fresh Vegetables & Potatoes in Season

Bread & Butter Pudding with Butterscotch
Sauce
Lemon Tart with Clotted Cream

Freshly Ground Coffee and Mints

Set Menu F *£23.50 Per Person*

Cream of Broccoli Soup
Smoked Trout Salad with Lemon
Mayonnaise

Roast Sirloin of Beef with Yorkshire
Pudding (Carved in the room)
Fresh Vegetables & Potatoes in Season

Apple & Blackberry Crumble & Custard
Fresh Fruit Salad

Freshly Ground Coffee & Mints

Please note:

All guests attending your function must have the same menu
Half portions/Half price available for children up to the age of 12

Prices are inclusive of VAT

Gratuities are left to the clients discretion

The above is applicable to all meals and buffets listed

Vegetarian Options

Only one vegetarian choice can be chosen from the list below for the vegetarians in your party:

Ragout of Mediterranean Vegetables served on a bed of Penne Pasta

Courgette, Mushroom and Cashew Nut Stroganoff served with Rice

Vegetables baked in White Wine and Cheese Sauce

Spinach, Red Pepper and Sweetcorn Crown (Pastry) served with a Creamy Herb Sauce

Vegetable Lasagne served with Side Salad and Garlic Bread

Pancake filled with Broccoli, Mushroom and Sweetcorn in a Cheese Sauce

Banqueting Buffet Menus

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Buffet Menu No 1

£16.00 Per Person
(HOT FORK BUFFET)

PLEASE CHOOSE THREE DISHES
FROM THE FOLLOWING LIST:-

Beef Bourignone

Beef Stroganoff

Beef Lasagne

Chilli con Carne

Chicken Italian

Chicken Curry

Chicken A La King

Minted Lamb Casserole

Fishermans Pie

To be served with:- Rice, Jacket Potatoes,
French & Garlic Bread and Mixed Salads

Buffet Menu No 2

£14.00 Per Person
(FINGER BUFFET)

Assorted Closed Sandwiches

Chicken Goujons

Petit Crolines

Pizza Slices

Sausage Rolls

Mini Quiches

Potato Wedges & Dips

Mixed Salads

Selection of Gateaux

Tea and Coffee

Please note, the above buffets are not available for wedding receptions during the afternoon

MINIMUM 50 GUESTS

Buffet Menu No 3

£22.00 Per Person
(HOT AND COLD BUFFET)

Cream of Tomato Soup

Duo of Melon Pearls served with Malibu
Syrup

Cold Poached Fingers of Salmon

Platters of Cold Meats – Beef, Ham &
Turkey

Lamb Cutlets with Honey & Rosemary

Poached Chicken Breasts

Minted New Potatoes or Potato Wedges or
Jacket Potatoes (select one)

Mixed Salads, Pasta Salad, Tuna & Rice
Salad, Tomato & Onion Salad

Raspberry Pavlova

Sherry Trifle

Chocolate Fudge Cake

Freshly Ground Coffee & Mints

Buffet Menu No 4

£23.50 Per Person
(CARVED BUFFET)

Cream of Asparagus Soup

Duck & Orange Pate served with a Port
Wine Sauce

Charantais Melon filled with Lemon Sorbet

Dressed Salmon

Seafood Platter

Roast Sirloin of Beef

Honey Roast Ham

Roast Crown of Turkey

Poached Chicken Breast

Raised Pork & Apple Pie

Minted New Potatoes, Mixed Salads,
Beetroot & Onion Salad, Pasta Salad,
Coleslaw, Curried Rice Creole
and Waldorf Salad

Meringue Nests filled with Strawberries

Lemon Tart with Clotted Cream

Chocolate & Brandy Truffle Torte

Freshly Ground Coffee & Mints