

## ***Free Venue Hire***

For a 3-course menu where minimum numbers for a particular room are guaranteed, the room hire charge is waived entirely. Minimum numbers are as follows: Victorian Theatre – 100, Dining Room – 70, Gold Room & Leighton, Conservatory and Burrswood – 20. Otherwise a venue hire charge may be levied and quoted dependent upon specific catering requirements and day of the week/timings. Please call to discuss late availability offers for bookings made within 3 months.

## ***Menu***

You may compile your own menu by selecting your preferred options from the comprehensive range of suggested first courses, hot main courses/buffets and desserts. We are able to cater for most dietary requirements and would be happy to discuss this on request, together with any other menu ideas you may have. Should you wish to offer a choice, pre-ordering will be required. We are happy for you to select up to 3 options for each course, to include a vegetarian option, and advise us of the numbers for each dish no less than 14 days prior to the event. We will also require a table plan and placecards which must be marked with each guest's menu choices.

Alternatively, where budget is all important, we have enclosed a competitively priced 2 or 3 course set menu. At the quoted prices no choices may be offered with this menu other than a vegetarian option. Should choices be required, a maximum of 3 choices for the main course, including a vegetarian option, carries a supplement of £2.00 per person. A maximum of 3 choices for all 3 courses, including vegetarian options, carries a supplement of £5.00 per person. For lighter refreshment please make your selection from our range of suggested buffet and BBQ menus.

# ***Planning Your Event***

## ***Wine and Licensing***

Each 75cl bottle of wine yields 6 x 125ml glasses and a copy of our wine list is included in this pack. Our bar can remain open until 11.30pm (function ends midnight) Sunday – Wednesday. There is an optional extension, at a cost of £85.00, until 12.30am (function ends 1.00am) on Thursdays, Fridays and Saturdays. The bar can operate on a cash or credit basis or a mixture of the two. Pre-arranged bar tabs may be added to the final invoice if required. We do not allow corkage.

## ***Toastmaster***

We strongly recommend that you engage the services of our highly professional MC, who would be available to make any announcements, introduce the speeches and facilitate the gathering of guests at appropriate times. Please call Brian Hastings-Clough directly on 01444 450282.

## ***Disco/Entertainment***

We reserve the right to the exclusive use of our resident DJs who are able to cater for all musical tastes. The fee is £485.00 and extensions past midnight are charged at £85.00 per hour. Alternatively, or in addition, we would be happy to accommodate a band of your choice for which the Theatre is recommended. Discos and bands playing in the Dining Room are subject to strict conditions and must use the installed noise limiter. Further details can be obtained from the Sales & Reservations office.

## ***Fireworks***

Fireworks displays are permitted but must be provided by our nominated contractor, Pyrovision Ltd. Further details including the firework policy can be obtained from the Sales & Reservations office.

## ***Weddings***

For information about weddings please see our separate Wedding brochure.

## ***Facilities for the disabled***

We have a wheelchair available if required for guest use. The first and ground floor rooms are equally accessible for disabled guests and both have appropriate WC facilities. There is also an induction loop available on request. In addition two of our single bedrooms have been adapted for wheelchair access.

## ***Table Options (maximum capacities)***

Please note if maximum capacities are required in the Dining Room & Victorian Theatre, there is no allowance for the provision of buffet tables and some tables will have to be dismantled after the meal if a dance floor is required.

Room	Banquet (Round Tables)	Banquet (Sprigs)	Reception
Victorian Theatre	200	212	400
Dining Room	93	107	170
Conservatory	24	40	60
Gold Room	30	16	60
Leighton	40	33	60
Burrswood	40	40	60

## ***Service***

We recommend family service where the main course is served pre-plated and dishes of vegetables are placed on the tables. Alternatively vegetables can be silver served.

## ***Linen***

We provide white linen cloths and napkins for sit down meals with the exception of Sunday Carvery Lunches, Finger & Fork Buffets and BBQ's where quality coloured paper napkins are provided. We are able to hire coloured linen at an additional charge ~ £1.95 per napkin, £8.00 per slip cloth, and £14.00 per tablecloth and will endeavour to match your chosen colour scheme.

## ***Background Music***

We have a music system available to play your CDs.

## ***Room Decoration***

Clients may wish to decorate their chosen function room with flowers, banners, balloons, candles (in appropriate holders) etc. Access times for decorating rooms can only be confirmed one week prior to your function. A choice of coloured or white rope lights is available for the pillars in the Theatre at a cost of £85.00.

## ***Smoke-free Environment***

Salomons wishes to promote a healthy environment for visitors and staff, therefore the grounds as well as the buildings have been made smoke-free. Smokers will be able to use designated smoking areas on the estate which are conveniently located close to the entrance doors.

## ***Gratuities***

We do not charge for service. Gratuities are welcomed at the client's discretion.

## Alcoholic

Bucks Fizz – made with Champagne	£43.00	Per Jug - 8 glasses
Bucks Fizz – made with sparkling wine	£26.00	Per Jug - 8 glasses
Pimms No. 1 Cup	£24.50	Per Jug - 6 glasses
Wine and fruit punch	£23.00	Per Jug - 6 glasses
Mulled wine	£26.50	Per Jug - 6 glasses
Winter Pimms (Pimms no 3 & warm apple juice)	£24.50	Per Jug - 6 glasses
Kir (sparkling wine & Crème de Cassis)	£20.00	- 6 glasses
Kir Royal (Champagne & Crème de Cassis)	£40.00	- 6 glasses
Kir vin Blanc (white wine & Crème de Cassis)	£17.00	- 6 glasses

## Non-Alcoholic

Apple juice	£7.75	Per Jug - 6 glasses
Orange juice	£7.75	Per Jug - 6 glasses
Still / sparkling mineral water	£3.75	Ltr Bottle
Schloer – red or white grape drink	£7.25	Ltr Bottle
Fruit punch	£10.25	Per Jug - 6 glasses
Elderflower pressé	£7.75	Per Jug - 6 glasses

Alternative drinks or cocktails are available on request, for example Mojito & Sangria. Beverage prices may vary according to changes in excise duty.

# Drinks Reception & Canapés

## A selection of Canapés to enjoy with your Drinks Reception

### Cold

Cheese & pineapple (2 pieces)  
 Prawns wrapped in mange tout  
 Duck & black cherries  
 Pâté triangles  
 Smoked salmon & caviar chequers  
 Smoked salmon & cream cheese roulades (2 pieces)

### Hot

Asparagus rolls (2 pieces)  
 Miniature cheese straws (2 pieces)  
 Chipolatas in honey (2 pieces)  
 Prawn & sesame seed toast  
 Miniature pizzas  
 Various bouchées  
 Vegetarian dim sum

Select a total of 5 canapés each ~ £5.15 per person  
 Select a total of 8 canapés each ~ £7.55 per person  
 Select a total of 12 canapés each ~ £10.05 per person

Alternatively we can provide a selection of **crisps, nuts and olives** at £2.10 per person

### **First Course - £7.90**

**Home-made soup finished with croûtons:**  
Tomato and basil, carrot and coriander

**Roasted butternut, coriander and sweet chilli soup** topped with fine chives

**Honeyed parsnip, Spanish pepper and courgette soup** with herb croûtons

**Vegetable minestrone soup** with Parmesan croûtons

**Marbled smoked Wiltshire bacon and corn-fed chicken gâteau** bound in a light coriander dressing

**Summer melon pyramid** complemented by a duo of apricot and strawberry coulis

**Vegetarian oriental dim sum** with a sweet and sour Canton dip (This is a hot starter)

**King prawns encased in a tempura batter** and served with a garlic-scented remoulade sauce

**Vine tomato and buffalo mozzarella** on a seat of rocket and red chard leaves with a balsamic syrup

### **First Course - £9.50**

**Crown of Galia melon** filled with blackcurrant marinated fruits of the forest and laced with Malibu (Other available liqueurs are Peach Schnapps or Cointreau)

**King prawn, crab and salmon parfait** with marinated mussels on a bed of lollo rosso and lambs lettuce

**Trio of smoked mackerel, smoked trout and smoked salmon** on a cushion of forest leaves complemented by a spring onion and lemon vinaigrette

**Smoked breast of corn-fed chicken and sun-blushed tomatoes** tossed with rocket and lollo rosso lettuce with a balsamic and red wine vinegar dressing

**Goats cheese, leek, spinach, gem tomato and basil tartlet** served on a bed of forest greens with a sweet bell pepper dressing (This can be served either hot or cold)

**Salomons Caesar salad** consisting of baby gem and cos lettuce with crispy bacon, smoked chicken, wholewheat croûtons bound in a classic Caesar dressing

### **Sorbet course - £3.75**

A selection of refreshing fruit sorbets – Champagne, mango, lemon or raspberry

## **Function Menus**

### **Main Course - £26.50**

**Pink sirloin of prime British beef** with traditional Yorkshire pudding, château potatoes and a rich pan jus

**Escalopes of veal saltimbocca** napped with a mushroom and Madeira sauce with Lyonnaise potatoes

**Traditional roast turkey breast** with sage, onion and garden herb stuffing accompanied by chipolatas wrapped in bacon and savoury herb château potatoes

**Pot roasted rosemary and garlic-scented rump of lamb** with Boulangère potatoes and finished with a garden mint pan jus

**Cornish corn-fed chicken supreme** with a Parma ham, sun-blushed tomato and tarragon mousse with croquette potatoes and finished with a pink peppercorn sauce

**Oven baked medallions of pork fillet** served on a cushion of celery, leek and apple ragoût with a wild mushroom sauce and provençale potatoes

### **Main Course - £30.55**

**Roasted Gressingham duck supreme** with caramelised shallots and walnut confit with duchesse potatoes

**Tournedos of British beef fillet**, pan seared, oven baked and napped with a porcini and shallot port sauce with château potatoes

**Roasted sea bass, salmon and king prawn tower** with a crisp white wine, dill and saffron sauce accompanied by cracked pepper and paprika potatoes

**Pan seared lemon and lime encrusted monkfish** with chorizo napped with basil infused olive oil and parsley potatoes

**Four rib rack of lamb** encrusted with Dijon mustard, garlic and garden herbs on a shoulder of rosemary and smoked bacon creamed mashed potato

## **Vegetarian main course - £26.50**

Wild mushroom arborio rice and pine kernel risotto with Parmesan shavings

Spinach, sun-blushed tomato, leek and basil tartlet served on a bed of rösti potato with celery and coriander sauce

Pasta filled with roasted pesto vegetables and topped with goats cheese

Butternut, sweet potato and fresh asparagus mille feuille topped with Emmenthal cheese and roasted pepper sauce

## **Vegetables**

All main courses are served with a choice of **two** of the following vegetables: broccoli, baton carrots, sugar snap peas, mange tout, cauliflower mornay, courgettes provençale or diced celery and swede in brown butter

If a further vegetable or potato dish is required a cost of £1.95 per item will be levied  
Further potato dishes available are: Dauphinoise, Lyonnaise, croquette, duchesse, château, Boulangère, savoury herb diced, sauté, roast or new.

# **Function Menus**

## **Dessert - £7.90** Coffee and mints included

**Tropical Pavlova** - a crisp meringue nest piped with cream, filled with mango, orange and kiwi fruit and topped with a passion fruit glaze

**Triple chocolate bavaois** - set on a bed of chocolate sponge topped with chocolate shavings and a cream twist

**Swiss chocolate and hazelnut cheesecake** - a white chocolate and hazelnut cheesecake infused with Cointreau and topped with zest of lemon and lime

**Fresh fruit salad** - freshly prepared selection of soft seasonal fruits in a light anise and clove syrup

**Dark chocolate cup** - filled with raspberries and topped with a white chocolate mousse

## **Assorted Cheese Platter for tables of 8 to 10 - £50.30**

Selection of British or continental cheeses served with savoury biscuits, celery & grapes

## **Dessert - £9.50** Coffee and mints included

**Orange and Grand Marnier torte** - on a chocolate sponge base, topped with mandarins and a cream swirl

**Multi chocolate torte** - a smooth serving of Swiss white, Belgian brown and Albany dark chocolate flavoured with Caribbean rum on a ginger biscuit base

**Woodland fruits cheesecake** - on a shortbread biscuit base topped with seasonal forest fruits and napped with a wild berry coulis

**Baileys and Belgian chocolate cheesecake** - on a biscuit base with chocolate shavings

**Profiteroles** - with toffee infused Chantilly and drizzled with a rich white chocolate sauce

**Cheese selection** - Selection of British or continental cheeses served with savoury biscuits, celery & grapes

## **Children's menu - £13.55**

**Fruit juice/fruit cocktail**

**Fusilli Bolognese; vegetarian pasta Neapolitan; sausages, fish fingers or chicken nuggets served with chips & beans/peas**

**Ice cream**

Alternatively for children under the age of 12 we can offer a half portion of your chosen adult menu at half the adult price. Children under 5 are free of charge.

## **Salomons Carved Buffet (CB1) - £30.30**

Roast rib of beef	Cucumber
Roast smoked turkey	Beetroot
Honey roast gammon	Waldorf salad
Spanish flan (v)	Napoli salami & red pesto fusilli salad
Egg mayonnaise	Hot new potatoes
Smoked trout fillet	Coleslaw
Cheese platter	Pasta salad (v)
Seasonal green salad	Olive bruschetta
Tomato & basil salad	Tropical fruit display

## **Salomons Carved Buffet (CB2) - £35.95**

Glazed whole Scotch beef sirloin	Beetroot
Dressed Scotch salmon	Waldorf salad
Port & honey roast smoked gammon	Napoli salami & red pesto fusilli salad
Smoked chicken	Mixed bean salad
Egg mayonnaise	Minted potato salad
Cheese platter	Hot new potatoes
Spanish flan (v)	Coleslaw
Seasonal green salad	Pasta salad (v)
Tomato & basil salad	Olive bruschetta
Cucumber	Tropical fruit display

# **Carved / Fork Buffets**

## **Fork Buffet (FK1) - £17.50**

Braised chicken supreme with an oyster mushroom & bacon white wine sauce

Roasted pork fillet with an apple and celery sauce

Cranberry, goats cheese and sage nut roast with an asparagus sauce (v)

Caesar & sun-blushed tomato salad

A selection of seasonal vegetables

Wild & basmati rice and ribbon noodles

Choice of petit pain or bruschetta with butter rosettes

## **Fork Buffet (FK2) - £20.50**

Crab, cod & shrimp Wellington with a saffron and dill white wine sauce

Beef olives with creamed potatoes and a tarragon and mushroom pan jus

Vine leaf parcels with a courgette, pimento and basmati rice filling with a tomato & black olive sauce (v)

Smoked bacon, chicken and sun-blushed tomato salad with Parmesan croûtons and a Stilton salad dressing

A selection of seasonal vegetables and parsley new potatoes

Choice of petit pain or bruschetta with butter rosettes

A choice of two buffet-style desserts may be added at a cost of £4.90 per person and/or Fairtrade coffee and tea at a cost of £1.65 per person. The dessert selection includes Strawberry shortcake; Chocolate and Malteser gâteau; Banoffee pie; Lemon ginger torte; Chocolate fudge cake; Chocolate, mango and passion fruit roulade; Cappuccino roulade; Toffee and hazelnut flapjack torte; Strawberry and white chocolate Swiss; Fresh fruit salad.

### **Finger Buffet (FB1) - £13.55**

Vegetable pakora  
Filo prawns  
Chipolatas in honey  
Assorted petit crolines

Plus any 3 items from the list below

### **Finger Buffet (FB2) - £15.80**

Thai battered prawns  
Sesame seed toast  
Vegetarian oriental dim sum  
Onion bhajis

Plus any 3 items from the list below

### **Finger Buffet (FB3) - £17.05**

Mango and brie parcels  
Thai vegetable money bags  
Mini Moroccan lamb sashlik  
Chicken satay

Plus any 3 items from the list below

Choose any three of the following buffet items to make up your specific buffet selection. Further items can be added at a cost of £1.60 per item.

Vegetable satay - Cheddar puffs - Vegetarian sausage rolls - Vegetable samosas - Cheese and onion lattice - Mini pizzas - Mini pork pies  
Bombay prawn cakes - Cocktail sausage rolls - Danish open sandwiches - Assorted bridge rolls - Redcurrant and rosemary pigs in blankets  
Cottage cheese & courgette barrels - Crudités and ocean pearl crab claws.

A variety of dips, relishes and sauces are available. Please select any five of the following dips to accompany your buffet selection:

Onion relish - BBQ sauce - Red pepper tappenade - Apple, apricot and sage chutney - Sweet chilli dip - Hoi sin sauce  
Gooseberry and coriander confit - Minted yoghurt - Sweet and sour sauce - Coriander yoghurt aioli - Mexican salsa - Peanut sauce  
Red pesto dip - Thai green curry - Remoulade sauce.

## **Finger / Barbecue Buffet**

### **Barbecue**

#### **(BBQ1) - £14.65**

Select 3 main items  
Texas beef burgers  
Special herb sausages  
Chicken drumsticks  
Breaded garlic & herb Quorn fillets  
Vegetarian sausages

### **Barbecue**

#### **(BBQ2) - £17.15**

Select 3 main items  
Marinated chicken pieces  
Thai styled pork skewers  
Special herb sausages  
Minute steaks  
Vegetarian burgers

### **Barbecue**

#### **(BBQ3) - £20.85**

Select 3 main items  
Sirloin steaks  
Salmon steaks  
Special herb sausages  
Chicken tikka  
Stuffed aubergines  
Breaded garlic & herb Quorn fillets

All barbecue menus are served with jacket potatoes, barbecue sauce, coleslaw, mixed leaf salad, tomato & cucumber and soft rolls

A selection of buffet-style desserts may be added at a cost of £4.90 per person and/or Fairtrade coffee and tea at a cost of £1.65 per person.

**2 Course Lunch    £18.00**  
**3 Course Lunch    £21.75**  
**3 Course Dinner   £26.25**

At the quoted prices no choices may be offered with this menu other than a vegetarian option. Should choices be required, a maximum of 3 choices for the main course, including a vegetarian option, carries a supplement of £2.00 per person. A maximum of 3 choices for all 3 courses, including vegetarian options, carries a supplement of £5.00 per person.

### ***Options for First Course***

Vegetable consommé with fine herbs

Butternut and sweet chilli soup

Chicken, smoked bacon and Spanish pepper tower

Caribbean fruit platter with mango coulis

Tempura battered prawns with a sweet pesto and garlic dip

Mini vine tomato, olive and buffalo mozzarella salad with a wholegrain mustard vinaigrette dressing

Mango and brie parcels with a cranberry dip

### ***Options for Main Course***

Roasted chicken supreme filled with Stilton with a Cognac green peppercorn sauce served with Lyonnaise potatoes.

Lamb shank on a bed of creamed potatoes with a hint of rosemary and garlic.

Salmon supreme topped with asparagus spears, covered with a lattice of puff pastry and complemented by a crisp white wine and dill sauce served with parsley new potatoes

Lamb Biryani with basmati rice and traditional condiments.

Shredded confit of duck with hoi sin and mandarin sauce on a bed of spring onions, coriander and bean sprouts served with ribbon noodles

Beef, thyme, cream and paprika pot roast on a bed of mini Spätzle dumplings.

Roast leg of pork with apple sauce & roast potatoes

# ***Set Menus***

### ***Vegetarian Main Course***

Sun-blushed tomato, spinach and leek tartlet with a goats cheese topping and pink peppercorn sauce served with Lyonnaise potatoes.

Wild mushroom risotto with pine kernels and pumpkin seeds.

Roasted root vegetables on a bed of fusilli pasta and topped with a Mexican salsa.

Baked aubergine filled with ratatouille and glazed with Emmenthal cheese served with savoury herb diced potatoes

All served with a choice of seasonal vegetables. An additional potato dish may be selected at £1.00 per person (Dauphinoise, Lyonnaise, croquette, duchesse, château, Boulangère, savoury herb diced, sauté, roast or new).

### ***Options for Dessert***

Tropical fruit salad and cream

Chocolate and rum fudge gâteau.

Pear, nutmeg and sultana pie with an apple brandy custard.

Syrup sponge with custard

Tarte au citron with cream

### ***Optional Cheese Board £4.35 per person***

A selection of English & Continental Cheeses

Freshly brewed Fairtrade coffee or tea with mints

## Room Rates\*

Room Type	Price	No. of Rooms
Single	£40.00	6
Double	£80.00	7
Twin	£80.00	11

\*These special prices are only applicable to bedrooms booked in conjunction with a pre-arranged function or event.

Some rooms can accommodate an additional single bed for which a £10.00 supplement applies that includes breakfast. Travel cots are available on request at no extra charge.

# Bedroom Rates

The above costs are per room and include full English breakfast served in the Mansion between 8.00-9.00 a.m. Monday - Friday & 8.30-9.30 a.m. Saturday - Sunday and Bank Holidays. These times can be varied on request.

All rooms have en-suite shower facilities, direct dial telephones, colour TV and tea/coffee courtesy trays.

Bookings for overnight accommodation are subject to availability and should be made directly with the Sales & Reservations office on 01892 515152 or e-mail [reservations@salomons.org.uk](mailto:reservations@salomons.org.uk).

Please specify when booking if you require disabled access and facilities.

Payment will be required one month prior to stay. If booking is made within one month payment will be requested upon booking. If charges are to be added to the function invoice, a letter of confirmation will be required from the event organiser. Please be advised that the normal check in time is 1.00 p.m. Check out time is 10.00 a.m.

## **Balloons**

### **B'lloonability**

08451 662 035

01342 824 180

sales@balloonability.co.uk

www.balloonability.co.uk

## **Cakes**

### **Confection Perfection**

01732 832 539

info@confectionperfection.co.uk

www.confectionperfection.co.uk

## **Car Hire**

### **UK Ltd**

01322 660 115

info@heveruk.com

www.heveruk.com

## **Casino**

### **Ace Fun Casino**

01892 613 022

07855 080 660

info@acefuncasino.co.uk

www.acefuncasino.co.uk

## **Chair Covers**

### **Chair Cover Chic**

08451 662 035

01342 824 180

www.chaircoverchic.co.uk

## **Children's Supervised Activities**

### **Angels and Rascals**

01892 832 590

07772 617 420

izzy.golding@pkwd.me.uk

## **Entertainment**

### **Melisma Music For All Occasions**

01737 249 839

sarah-jane@melisma.freemove.co.uk

www.melisma.org.uk

## **Favours**

### **Bean**

01892 536 367

phil@beanchocolate.com

www.beanchocolate.com

## **Fireworks**

### **Pyrovision Ltd**

01883 743 335

rod.clark@pyro-vision.com

www.pyro-vision.com

## **Flowers**

### **Foliage & Flowers**

01892 837 937

07713 285 525

carolinebridges@hotmail.co.uk

www.foliageandflowers.org

www.foliageandflowers.co.uk

## **Magicians**

### **'It's Magic Time' Entertainers**

0800 0730 940

07850 139 925

www.tonycharles.com

## **Master of Ceremonies**

### **Brian Hastings-Clough**

01444 450 282

brianhc@talktalk.net

## **Organist**

### **Kenneth Pont**

01892 835 164

## **Photography**

### **Paul Barsby Photography**

01892 523 134

01233 665 300

paulbarsbyphoto@btconnect.com

www.paulbarsby.co.uk

### **Craig Prentis Photography**

01892 536 014

07813 194 638

info@craigprentis.co.uk

www.craigprentis.co.uk

# **Event Suppliers**