

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 £86.80, 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 recommend 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 Peter Thompson directly on 01634 841375

Disco/Entertainment

We highly recommend our resident DJs who are able to cater for all musical tastes. The fee is £410.00 until midnight and £480.00 until 1.00am. Please contact Simon Webb at Abacus Disco directly on 01959 574426/ 07906 238388 or abacus.disco@ntlworld.com www.abacusdisco.co.uk. 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 set at 97db. 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 (no tables)
Victorian Theatre	200	212	400
Dining Room	93	107	170
Conservatory	24	42	60
Gold Room	30	16	60
Leighton Room	40	33	60
Burrswood Room	40	40	60

Service

For enhanced presentation we recommend that all dishes are served pre-plated including the vegetable selection.

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 £86.80.

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.

Drinks Reception & Canapés

Alcoholic

Bucks Fizz - made with Champagne	£44.75	per jug	(8 glasses)
Bucks Fizz - made with sparkling wine	£27.10	per jug	(8 glasses)
Pimms No. 1 cup - made with lemonade	£25.50	per jug	(6 glasses)
Wine & fruit punch	£24.00	per jug	(6 glasses)
Mulled wine	£27.60	per jug	(6 glasses)
Winter Pimms - Pimms No 3 made with warm apple juice	£25.50	per jug	(6 glasses)
Kir Royale (Champagne & Crème de Cassis)	£41.65		(6 glasses)
Kir (sparkling wine & Crème de Cassis)	£20.80		(6 glasses)
Kir vin blanc (white wine & Crème de Cassis)	£17.70		(6 glasses)

Non-Alcoholic

Apple juice	£8.05	per jug	(6 glasses)
Orange juice	£8.05	per jug	(6 glasses)
Fruit punch	£12.50	per jug	(6 glasses)
Elderflower pressé	£8.05	per jug	(6 glasses)
Still/sparkling mineral water	£3.95	Ltr bottle	
Shloer (red or white grape drink)	£7.55	Ltr bottle	

Alternative drinks or cocktails are available on request, for example Mojito & Sangria.

A selection of canapés to enjoy with your Drinks Reception

Cold

Ardèche goats cheese and caramelised onion tarts
Smoked duck on Parmesan shortbread with onion chutney
Baked figs with Stilton and walnuts
Andra fried chicken with coconut relish
Watermelon with balsamic vinegar

Hot

Coulubiach of salmon with dill risotto
Basil and Parmesan arancini
Chorizo and prawn skewers with saffron mayonnaise
Crispy Japanese chicken with mirin and chilli dip
Sticky baby sausages with potato pancake
Mint and lamb koftas
Thai fish cakes with chilli and ginger dip
Pan fried scallops, black pudding and minted pea purée
Crab cakes with sweet corn chutney
Courgette and pea beignet with chilli dip
Miniature beef wellington

Select a total of 5 canapés each —£5.75 per person

Select a total of 8 canapés each —£8.45 per person

Select a total of 12 canapés each —£11.25 per person

Alternatively we can provide a selection of crisps, nuts & olives at £2.35 per person

Set Menus

2 Course Lunch @ £20.25

3 Course Lunch @ £24.35

3 Course Dinner @ £29.25

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

Roasted butternut squash soup with sweet chilli and coriander

Roast tomato soup with basil pesto

Well of gala melon with prawns and crème fraîche

Marbled smoked chicken & bacon gâteau with coriander dressing

Warm Ardèche goats cheese and red onion tart served with an olive and parsley salad

Trio of salmon, smoked, rilette and tartar with tarragon crème fraîche

Options for Vegetarian Main Course

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

All served with a choice of seasonal vegetables

Options for Main Course

Sliced rump of lamb, parmentier potatoes and rosemary jus

Pan fried fillet of sea bass, parsley potatoes and caviar beurre blanc

Roast fillet of beef, smoked garlic mash, horseradish cream and roasted shallots

Fillet of salmon, white wine and dill sauce with crushed herb new potatoes

Breast of chicken wrapped in bacon with a wild mushroom sauce and fondant potatoes

Confit of duck with creamy mash and lentil jus

Options for Desserts

Warm chocolate brownie with white chocolate ice cream.

Poached pears with marzipan ice cream and homemade shortbread

Lemon syllabub with lemon curd ice cream and shortbread

Apple crumble with rum soaked raisins and vanilla cream

Madagascan vanilla crème brûlée with almond biscuits

Optional Cheese Board £4.85 per person

A selection of English & Continental Cheeses

First Course £8.90

Beetroot Dauphinoise with a rocket and mustard leaf salad & poppy seed and black pepper croûte.

Chicken liver parfait accompanied by brioche, onion chutney and cornichon

Roasted vine tomato soup with crispy shallots, basil and rosemary

Leek and potato velouté with crème fraîche and smoked salmon

Breakfast salad with quails egg, black pudding, tomato jelly & shattered Parma ham

Seared fillet of hot smoke scented salmon with salad mignonette and tarragon dressing

Rillettes of Kentish pork with prune compote and lentil dressing

Pea, leek and cheddar tart with asparagus and herb salad

First Course £10.65

Baked goats cheese with grape compote and candied walnuts

Salad of wood pigeon, green beans and watercress served with béarnaise sauce

Trio of salmon with crème fraîche

Smoked haddock fishcakes with gribiche

Carpaccio of beetroot with horseradish cream, poached pear, Tornegus and beetroot sorbet.

Terrine of ham hock with pea foam and cucumber pickle

Carpaccio of beef with Parmesan shavings, rocket salad and truffle oil

Well of gala melon filled with prawns and a light lemon dressing

Function Menus

Main Course £29.90

Pan fried breast of corn-fed chicken, with Parmesan and pancetta mash and a tarragon cream sauce

Rump of lamb served with bubble and squeak, pea purée and a redcurrant and balsamic jus

Pan seared salmon with colcannon mash & clam and saffron chowder

Loin of pork and thyme butter fondants served with roast baby apples and mead gravy

Fillet of sole with sautéed leeks, rouille and a caper beurre noisette

Thyme and orange marinated breast of duck with duck leg hash and roasted figs

Main Course £34.45

Sirloin of lamb - braised shoulder of lamb and butter fondants served with a rosemary jus

Roasted supreme of guinea fowl served with risotto of leeks and pearl barley and a cépe sauce

Smoked fillet of beef with roasted shallots and beets, lardons of pancetta and creamy mash

Steamed fillet of sea bass served with spaghetti of vegetables and citrus beurre blanc

Roast loin of cod with a herb crust accompanied by pea purée and boulangère potatoes

Fillet of pork served with pork hash, boudin noir and roast baby apples with a sage and calvados jus

Stuffed leg of rabbit - rack of rabbit with a herb crust served with a mini goats cheese soufflé

Vegetarian main course £29.90

Warm tomato charlotte with basil jelly and Parmesan arancini

Roasted red onion and Tornegus cheese crumble served with champ mash and a horseradish buerre blanc

Potato, Parmesan and rosemary tart accompanied by rocket and slow roasted plum tomato salad

Mille feuille of Stilton, shallots and rosemary with a mustard leaf salad

Dessert £8.90 - coffee and mints included

Berry Pavlova - crisp meringue with seasonal berries, Chantilly cream and berry coulis

Triple chocolate brownie with chocolate ice cream

Cherry Bakewell with almond custard

Fresh fruit salad in a lemon and cinnamon syrup

Dark Chocolate cup with raspberries and white chocolate mousse

Vegetables

All main courses are served with two seasonal vegetables to complement the dish

If a further potato dish is required a cost of **£2.20** per item will be levied

Further potato dishes available are: Dauphinoise, Lyonnaise, croquette, duchesse, chateau, Boulangère, savoury herb diced, sauté, roast or new

Dessert £10.65 - coffee and mints included

Vanilla Panna cotta with raspberry granita

Dark chocolate brownie and truffle delice with caramel sauce

Layered summer pudding with clotted cream

Apple & cinnamon tart tatin with vanilla bean ice cream

Sticky toffee pudding with roasted pecans and caramel sauce

Assorted cheese platter (for tables of 8 to 10) £56.65

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

Children's menu - £15.30

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.

Please note we do not charge for children under 5

Carved Buffet A - £33.45

Roast rib of beef
Roast smoked turkey
Honey roast gammon
Spanish flan (v)
Egg mayonnaise
Smoked trout fillet
Cheese platter

Seasonal green salad; tomato & basil salad; cucumber;
beetroot; Waldorf salad; Napoli salami & red pesto fusilli salad
hot new potatoes; coleslaw; pasta salad (v); olive bruschetta;
Tropical fruit display

Carved Buffet B - £39.65

Glazed whole Scotch beef sirloin
Dressed Scotch salmon
Port & honey roast smoked gammon
Smoked chicken
Egg mayonnaise
Cheese platter
Spanish flan (v)

Seasonal green salad; tomato & basil salad; cucumber;
beetroot; Waldorf salad; Napoli salami & red pesto fusilli salad;
minted potato salad; mixed bean salad; hot new potatoes; coleslaw;
pasta salad (v); olive bruschetta;
Tropical fruit display

Carved / BBQ Buffets

BBQ Menu A - £29.40

Comprising of a selection of:

Lamb koftas with mint dressing

A variety of sausages

Charred chicken satay

Chargrilled sardines with gribiche sauce

Salmon pan-fried in Chinese five spice and plum sauce

Vegetable kebabs on rosemary skewers

Vegetarian sausages brushed with a herb oil

mini jacket potatoes crusted with salt, served with chive sour cream;
coleslaw; mixed leaf & herb salad

BBQ Menu B - £33.60

Comprising of a selection of:

Peppered steak with horseradish cream

Marinated razor clams with olive oil and lemon

Chicken spatchcock with herbs and lime

Lamb koftas with mint dressing

Stuffed aubergine flavoured with lemon, thyme and buffalo
mozzarella

Vegetable kebabs on rosemary skewers

mini jacket potatoes crusted with salt, served with chive sour cream;
coleslaw; mixed leaf & herb salad

Finger Buffet A £15.30

Vegetable pakora
Tempura prawns
Sausage rolls
Assorted petit crolines

Plus any 3 items from the list below

Finger buffet B £17.80

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

Plus any 3 items from the list below

Finger buffet C £19.15

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 £1.85 per item

Vegetable satay; Cheddar puffs; vegetarian sausage rolls; vegetable samosas; cheese and onion lattice; mini pizzas; mini pork pies;
Bombay prawn cakes; 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 tapenade; 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

BBQ Menu A £16.50

Select 3 main items

Texas beef burgers
Special herb sausages
Chicken drumsticks
Breaded garlic & herb Quorn fillets
Vegetarian sausages

BBQ Menu B £19.25

Select 3 main items

Marinated chicken pieces
Thai styled pork skewers
Special herb sausages
Minute steaks
Vegetarian burgers

BBQ Menu C £22.85

Select 3 main items

Sirloin steaks
Salmon steaks
Special herb sausages
Chicken tikka
Stuffed aubergines
Breaded garlic & herb Quorn fillets

Served with jacket potatoes, barbecue sauce, coleslaw, mixed leaf salad, tomato & cucumber salad and soft rolls

A selection of buffet-style desserts may be added at a cost of £5.50 per person and/or Fairtrade coffee and tea at a cost of £1.80 per person

Fork Buffet 1 - £18.95

Chicken dansak with lentils
Salmon coulibiac with dill and mustard sauce.
Goats cheese, baby pear and stilton tart with sweet chilli sauce
Minted new potatoes
Cardamom rice
A selection of vegetables
Mixed leaf salad
Home baked rolls with butter

Fork Buffet 2 - £22.15

Tagine of lamb with preserved lemons and apricots
Vegetable Cassoulet with Parmesan crackling
Admiral pie with a cheese topping - Fish pie with king prawns and smoked haddock
Minted new potatoes
Panache of vegetables
Cous cous with tomato and coriander
Mixed leaf salad
Coleslaw
Tomato and onion salad
Home baked rolls with butter

Fork Buffets

Fork buffet 3 - £25.40

Roast loin of pork with caramelised apple and grain mustard sauce
Bouillabaisse with saffron rouille
Butternut squash and coconut red Thai curry
Roast new potatoes
Herb rice
Stir fried pak choi and chilli
A selection of vegetables
Mixed leaf salad
Coleslaw
Tomato and mozzarella salad
Home baked rolls with butter

Lemon syllabub or Eton mess

Desserts

A choice of two buffet-style desserts may be added at a cost of £5.50 per person and/or Fairtrade coffee and tea at a cost of £1.80 per person. The dessert selection includes

Banoffee pie
Chocolate, mango and passion fruit roulade
Cappuccino roulade
Key Lime Pie
Chocolate & Praline Delice
Strawberry Eton Mess
Fresh fruit salad

Salomons Summer Sizzlers

Hog Roast & Harveys

£12.00 per person

Floured bap filled with carved pork, rocket
and chunky apple sauce

Including pint of Harveys or glass of house wine

Minimum 90 people

Paella & Sangria

£13.00 per person

Classic Spanish style paella – calasparra rice slowly
cooked with prawns, chicken, chorizo, onions, tomato,
garlic, butter beans, herbs, sweet paprika and saffron

Including glass of Sangria

Minimum 40 people / Maximum 120 people

BBQ & Budweiser

£15.25 per person

Herb sausages, Texas burgers, pork spare ribs,
jacket potatoes, coleslaw, tomato & cucumber salad,
floured baps.

Including bottle of Budweiser or glass of Pimms No 1
cup

Minimum 40 people

Room Rates

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

Some rooms can accommodate an additional single bed or air bed for which a £11.50 supplement applies that includes breakfast. Travel cots are available on request at no extra charge.

Bedrooms

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 reservations@salomons.org.uk.

Please specify when booking if you require disabled access and facilities. Two single rooms have been adapted for wheelchair access.

Full payment is required 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 662035

01342 824180

sales@balloonability.co.uk

www.balloonability.co.uk

Cakes

Tiers of Delight

01732 700096

enquiries@tiersofdelight.co.uk

www.tiersofdelight.co.uk

Casino

Ace Fun Casino

01892 613 022

07855 080660

info@acefuncasino.co.uk

www.ace-fun-casino.co.uk

Chair Covers

Chair Cover Chic

08451 662035

01342 824180

www.chaircoverchic.co.uk

Children's Supervised Activities

Angels and Rascals

01892 832590

07772 617420

izzy.golding@pkwd.me.uk

Entertainment

Abacus Discos

01959 574426

07906 238388

abacus.disco@ntlworld.com

www.abacusdisco.co.uk

Melisma Music For All Occasions

01737 249839

sarah-jane@melisma.freemove.co.uk

www.melisma.org.uk

Alan Bannister's All Stars

01634 235116

07808 183278

alan@aballstars.co.uk

www.aballstars.co.uk

Fireworks

Pyrovision Ltd

01883 743335

rod.clark@pyro-vision.com

www.pyro-vision.com

Flowers

Foliage & Flowers

01892 724288

07713 285525

carolinebridges@hotmail.co.uk

www.foliageandflowers.co.uk

Flowers at Colonnade

01892 549919

www.flowersatcolonnade.co.uk

Master of Ceremonies

Peter Thompson

01634 841375

toastmasterpeter@btinternet.com

www.southeast-toastmasters.co.uk

Magicians

Adam Smith

01892 689808

info@adams-magic.co.uk

www.adams-magic.co.uk

Organist

Kenneth Pont

01892 835164

Photography

Paul Barsby Photography

01892 523134

01233 665300

paulbarsbyphoto@btconnect.com

www.paulbarsby.co.uk

Helen England Photography

01622 873009

07907 013223

helenengland@hotmail.co.uk

Rachel Luckhurst Photography

07973 346107

01892 824823

www.rlphotography.co.uk

Video

TDH Media

020 8300 0174

07989 596491

www.tdhmedia.co.uk

info@tdhmedia.co.uk

Endorfin.tv

01892 533577

www.endorfintv.com

info@endorfintv.com

Event Suppliers