

The Royal Hotel



Function menus & Information 2022

Contact 01754 762301

Choosing the Royal Hotel

We at the Royal Hotel are a family run establishment, priding ourselves on our flexibility and ability to adapt to each persons individual needs. Each function is different and everybody wants that personal touch.

All our menus are creative and adaptive and we try to remain flexible and helpful at all times, so if your perfect menu is not within, please ask and we will try to create that special menu just for you.

Choice of function rooms

We have three main venues for you to consider.

Each room has its own unique personality and may lend itself to your own needs.

Ambassadors & Viceroys

Two rooms that may be combined into one, or offered on a separate basis to provide a cosy and intimate dining area.

Viceroys

Most suited for smaller, intimate affairs of up to 40 guests, depending on the table plan.

Ambassadors

A larger room, suitable for up to 60 guests, where a less formal table plan may be preferred.

Ambassadors and Viceroy can be combined to provide a larger seating area or when a separate drinks area is required. This room may not suit all table plans for functions of 60 plus, this is due to a slight separation in the rooms.

Ambassadors and Viceroy are only available up to 5pm.

The Royal Garden Suite

The Royal Garden Suite is a delightful function room with its own sprung dancefloor, flooded with natural daylight, overlooking the beautiful lawns and gardens. Patio doors can be opened during the summer months to provide direct access into the gardens.

The Royal Garden Suite can seat up to 110 guests for a function dependant upon your table plan.

In addition to this, leading on from the Royal Garden Suite is the Club Bar, a cosy lounge area with the facility of a private function bar for your evening event.

Your event, your choice, options for you to choose

We offer a number of options to follow in order to put your event together.

1. Choose one of our sample "packaged menus".
(Includes provision of house wine and chair covers).
2. Provide us with a budget-
ask us to suggest a menu to suit your budget as well as your food preferences.
3. Construct your own menu from our menu selector. (minimum of two courses)
4. "None packaged menus" exclude the provision of chair covers and wine.
If chair covers are required, please add £1.25 per chair.
(Chair covers are suitable for banqueting chairs only)

When choosing a wine by the bottle option, charges apply to bottles opened rather than number of bottles ordered.

Pre orders and table plans

A full table plan and table by table pre order must be received 7 working days prior to the event.

Evening buffet options

1. Choose a buffet menu, decide how many to cater for and multiply by the price per person.
2. Give us a food value amount and we will provide food to that price.

Packaged menus are inclusive of:-

1. White chair covers (sashes excluded- we do not supply)
2. All crockery, cutlery, glassware and water jugs on each table
3. Dedicated staff to take care of you throughout your meal
4. White linen tablecloths
5. White linen napkins (excludes finger buffets, light meals and garden buffets)
6. House wine (where stated)

On the self-select menus, linen napkins, chair covers and house wine come at an additional cost.

Package menu 1

Chef's homemade tomato and basil soup
Topped with butter baked croutons

Farmhouse paté
On an orange and red onion salad
With toasted baguette slices and redcurrant jelly

---oOo---

With the main course – 1 glass of house wine per person

*

Baked chicken supreme, wrapped in bacon
Coated in a creamy mushroom sauce

Slow braised beef steak
Cooked in a rosemary and onion stock, served in a rich red wine gravy

Seasonal vegetables served family style
Fondant potatoes

---oOo---

Homemade apple and raspberry crumble
Served with dairy custard

Baked vanilla cheesecake
With sherry poached forest fruits and Chantilly cream

---oOo---

Coffee or tea with chocolate

£22 per person (without wine)

£25 per person (inclusive of 1 glass of wine)
£27 per person (inclusive of 2 glasses of wine)

Package menu 2

With the starters – 1 glass of house wine per person

*

Chefs homemade leek and potato soup

With butter baked croutons

Honeydew and gallia melon cocktail

*Duo of melon pearls, with strawberries, blueberries and raspberries
served in a cranberry and Cointreau liquor*

---oOo---

With the main course – 1 glass of house wine per person

*

Lemon and thyme poached breast of chicken

With a roasted asparagus and creamy leek sauce

Pan roasted sirloin of beef

Topped with grilled peppered asparagus and a wild boar pâté

With bordelaise sauce

Served with seasonal vegetables (served family style) and dauphinoise potatoes

---oOo---

Lemon citrus tart

With raspberry sauce and thickened cream

Cream filled profiteroles

Served with strawberries and drizzled with chocolate sauce

---oOo---

Coffee or tea with chocolate

£23 per person (without wine)

£26 per person (inclusive of 1 glass of wine)

£28 per person (inclusive of 2 glasses of wine)

Package menu 3

With the starters – 1 glass of house wine per person

*

Chefs homemade cream of cauliflower and cheddar soup

With butter baked croutons

Smoked salmon, lobster and cream cheese mousse

Topped with a king prawn

With cucumber spaghetti and watercress garnish

---oOo---

With the main course – 1 glass of house wine per person

*

Champagne and lemon poached salmon supreme

Drizzled with a citrus hollandaise

Slow oven baked leg of lamb

Cooked in a rosemary and thyme stock with a minted cream gravy

Served with seasonal vegetables (served family style) and fondant potatoes

---oOo---

Apple, raspberry and walnut crumble

With dairy custard

Individual peach and berry Pavlova

Duo of fruit coulis and crème chantilly

---oOo---

Coffee or tea with chocolate

£26 per person (without wine)

£29 per person (inclusive of 1 glass of wine)

£31 per person (inclusive of 2 glasses of wine)

Package 4

Carved table menu

A three course meal - with the main course served carvery style

This menu is only available for 30 guests or more, otherwise a minimum charge of 30 meals applies.

A full table by table pre order (excluding main course), must be received two weeks prior to the event.

With the starters – 1 glass of house wine per person

*

Chef's homemade leek and potato soup

Topped with butter baked croutons

Hog roast paté

Apple and walnut salad and a sweet onion chutney,

with toasted baguette slices

---oOo---

With the main course – 1 glass of house wine per person

*

2 Meat carved table:

Slow roast topside of beef with herb and black pepper crust

Roast crown of turkey

Served with roast and mash potatoes, seasonal vegetable selection,
Stuffing, Yorkshire pudding and meat juice gravy

---oOo---

Chocolate and raspberry tear drop mousse

Drizzled with chocolate sauce with a raspberry sauce on the side

Lemon meringue roulade

With a sweet orange compote

---oOo---

Coffee or tea with chocolate

£24 per person, food only (excluding wine)

£26 per person (inclusive of 1 glass of wine)

£28 per person (inclusive of 2 glasses of wine)

Package 5

Fork buffet- minimum of 30 guests and a minimum charge of 30 guests

A pre order is required for the starters and desserts if the desserts need to be served at table.

Includes the provision of chair covers and wine as per the package.

With the starter – 1 glass of house wine per person

*

Thinly sliced smoked salmon

Served with watercress and cracked black pepper with wholemeal bread and butter

Duck and fig paté

With toasted baguette slices and redcurrant jelly

Pearls of Gallia melon and fan of honeydew melon

With sherry infused forest berries and mango sorbet

---oOo---

All meats served cold, unless pre-arranged:

Roast crown of turkey	Slow roast topside of beef with herb crust
Honey roast & mustard glazed ham	Cold cuts of poached salmon

Hot new potatoes tossed in butter and finished with fresh parsley

Bread rolls

Cheese and onion quiche

Hot oven roasted mediterranean vegetables

Salads:-

Green leaf	Tomato, basil and mozzarella
Waldorf	Coleslaw
Potato Salad	Rice, prawn and peas

---oOo---

Desserts from the buffet table:-

Lemon citrus tart

Baked vanilla cheesecake

Dark chocolate truffle torte

All served with a choice of raspberry coulis, fruit compote and pouring cream when served from a buffet table.

---oOo---

Coffee or tea with chocolate

2 courses and coffee - £22 per person (without wine & chair covers)

3 courses and coffee - £28 per person (without wine & chair covers)

2 courses and coffee - £26 per person (inclusive of one glass of wine)

2 courses and coffee - £29 per person (inclusive of two glasses of wine)

3 courses and coffee - £29 per person (inclusive of one glass of wine)

3 courses and coffee - £31 per person (inclusive of two glasses of wine)

Simple Fork Buffet

Simple fork buffet-_minimum of 30 guests and a minimum charge of 30 guests.
A pre order is required for the starters and desserts if the desserts need to be served at table.
Wine and seat covers are not included in this package.
Add £1.25 per seat cover if needed.

Traditional prawn cocktail salad
Served on a bed of salad leaves, drizzled with Marie rose sauce
Served with wholemeal bread and butter

Smooth Ardennes paté
With toasted baguette slices and redcurrant jelly

---oOo---

All meats served cold:

Roast crown of turkey

Honey roast & mustard glazed ham

Cheese and onion quiche

Hot new potatoes tossed in butter and finished with fresh parsley

Salads:-

Green leaf
Waldorf
Potato Salad

Tomato, basil and mozzarella
Coleslaw

---oOo---

Desserts from the buffet table:-

Black cherry gateau

Sherry trifle

Lemon Meringue roulade and raspberry sauce

All served with pouring cream

---oOo---

Coffee or tea with chocolate

2 courses and coffee - £20 per person

3 courses and coffee - £23 per person

Menu 1 – Simple Finger Buffet Selection

Selection of sandwiches
Mini sausage rolls
Cheese and tomato pizza slices
Cheese and pineapple on sticks
Mini sausages
Loaded potato skins with cheese and onion
Selection of crisps and tortilla chips
£13 per person

Menu 2 – Traditional Finger Buffet Selection

Choose 7 items from the selection below:-

Selection of sandwiches
Warm mini sausage rolls
Bacon and cheese turnovers
Warm mini sausages
Chicken wings with sweet chilli dip
Cheese and pineapple on sticks
Tomato, ham and cheese pizza squares
(Vegetarian options available)
Cheddar cheese and onion flutes
Selection of crisps and tortilla chips
£15 per person

Menu 3 – Contemporary Finger Buffet Selection

Choose 7 items from the selection below:-

Mini gem lettuce leaves, filled with sweet chilli chicken

Hot chipolatas, glazed with a honey and grain mustard dressing

Pigs `n` puff pastry blankets

Farmhouse paté with redcurrant sauce on mini toasts

Mini Yorkshire pudding with horseradish sauce

Mini burger in a bun

Cajun spiced straw fries

Sweet potato fries

Sautéed chorizo glazed with red wine and honey on sticks

£15 per person

Menu 4 - Bite size nibbles

Crust less finger sandwiches -

Ham and mustard

Smoked salmon and cucumber

Turkey and cranberry

Beef and horseradish

Egg mayonnaise

Artisan croute with Ardennes paté and redcurrant jelly

Cherry tomato, basil and mozzarella bite

Smoked salmon canapés

Assortment of mini quiche

£13 per person

Additional buffet options

Pulled pork garden table

Slow cooked joint of pulled pork
(Choice of plain, barbecue or spicy cajun)

Green leaf salad and tomatoes
Stuffing and apple sauce
Caramelised onions
Bread baps
Dressings, mustards and barbecue sauce

Without desserts: £10 per person
With desserts: £14 per person

Garden table buffet

Slow cooked joint of pulled pork
(Choice of plain, barbecue or spicy Cajun)

Stuffing and apple sauce
Spiced chicken and vegetable skewers
Beef burgers and fried onions
Bread baps

Green leaf salad and tomatoes
Coleslaw, potato salad, Waldorf salad
Mildly spiced potato wedges or sweet potato fries
(Pre choose one of the above)

Dressings, mustards and sauces
---oOo---

Fresh fruit salad and pouring cream

Cheesecake with black cherries and pouring cream

Without desserts: £15 per person
With desserts: £18 per person

Inside barbecue buffet

Barbecue chicken tenders
Long chipolatas tossed in a light mustard glaze
Pork ribs, coated in sweet 'n' sticky barbecue glaze
Moroccan style lamb, red onion and pepper kebabs
Mildly spiced potato wedges (Or sweet potato fries)

Without desserts: £13 per person
With desserts: £16 per person

Additional Evening Buffet Options

Add these items to your buffet (priced per person indicated beneath)
or choose as an individual evening option.

Mini fish and chips in a cone
(Battered fish goujons with straw chips)
£8

Hot dogs with fried onions, served in a finger roll
£7

Hot bacon, sausage or fried egg baps
£7

Cheeseburger in a bun and hot dog in a finger roll
£8

Hot pork, stuffing, onions and apple sauce with bread bap
£8

Nachos, topped with sour cream, melted cheese and tomato salsa
£4

Children's Party Menu

Room hire is included for parties of 25 children or more

Choose 7 items from the following options:

Selection of sandwiches
(Grated cheese, egg mayonnaise, ham, jam or fillings to suit)

Sausage rolls

Chicken nuggets and chips

Mini sausages

Vegetable selection (cherry tomatoes, carrot and cucumber sticks)

Crisps and Wotsits

Chocolate rolls or vanilla and raspberry rolls

Selection of sweet biscuits

(Ice ring biscuits, chocolate fingers etc)

Jugs of fruit cordial

£8.50 per child

Light afternoon tea menu

(As a guide 10 people or more)

Finger sandwich selection:-

Smoked salmon
Tuna and sweetcorn
Egg mayonnaise
Cheese and tomato

---oOo---

Cream scones and strawberry jam

Mini éclairs

---oOo---

Tea and Coffee

£12 per person

Afternoon tea menu

(as a guide 10 people or more)

Finger sandwich selection:-

Smoked salmon
Tuna and sweetcorn
Egg mayonnaise
Cheese and tomato

Cheese and onion quiche

Sausage rolls

---oOo---

Cream scones with strawberry jam

Chocolate gateau

Mini éclairs

---oOo---

Tea and Coffee

£15 per person

Funeral tea menu 1

Finger sandwich selection:-

Roast beef
Tuna and sweetcorn
Egg mayonnaise
Cheese and tomato
Ham and mild mustard

Cheese and onion quiche
Sausage rolls
Cheese and pineapple sticks

Tea and Coffee

£13 per person

Funeral tea menu 2

Finger sandwich selection:-

Roast beef
Tuna and sweetcorn
Egg mayonnaise
Cheese and tomato
Ham and mild mustard

Cheese and onion quiche
Sausage rolls
Sausage on sticks
Cheese and pineapple sticks

Cream scones with strawberry jam
Chocolate gateau

Tea and Coffee

£16 per person

Menu Selector

How to create your own menu:

Choose one starter, one main, one dessert.

Room hire is inclusive with a three course meal

Standard chair covers are not included in these prices.

If chair covers are needed, then please add £1.50 per banquet chair.

To create a menu with more than one dish per course, a full pre order will be required.

Special diets

Whether vegetarian, gluten free or lactose intolerant, many diets and special requests can be catered for when sufficient prior notice is given.

Soup selection

£4.95 per serving, unless otherwise stated

All soups are served with bread roll and butter.

Winter Vegetable

Cream of Vegetable

Leek and Potato

French Onion, topped with a cheese croute

Cauliflower and Cheddar

Broccoli and Stilton

Carrot and Coriander

Cream of Mushroom

Field and Wild Mushroom with crème fraiche

Tomato and Basil

Cream of Tomato

Minestrone with pesto and parmesan croutons

Creamy Chicken and Almond

Starter options

This list is not exhaustive but does provide ideas.

All starters are priced at £4.95 unless otherwise stated

Duo of honeydew and galia melon

Red berries poached in sweet sherry, with a champagne sorbet

Smoked salmon and prawns

With a dill dressing and brown bread and butter

Thinly sliced smoked salmon

With watercress, lemon wedge and wholemeal bread and butter

Farmhouse pâté

With redcurrant jelly and toasted wholemeal bread

Duck and fig pâté

On an orange and red onion salad with artisan bread and red currant jelly

Salmon and cod terrine

Lemon and watercress garnish

With a tartare dressing and toasted baguette

Traditional prawn cocktail

Iceberg lettuce and Marie rose sauce, brown bread and butter

Pepper grilled goat's cheese

Apple, walnut and asparagus salad and a light balsamic dressing

Hog roast terrine

Sweet red onion chutney and an apple and walnut salad

Melon pearls with raspberries, blueberries and strawberries

Soaked in a cranberry and cointreau liquor

Chicken liver parfait

With redcurrant jelly, lightly dressed salad and toasted baguette slices

Whole button mushrooms and red onions

Sautéed in a creamy garlic and brandy sauce, served with chunky bread

Smoked trout terrine

With a horseradish cream and brown bread and butter

Parma ham salad

With mozzarella, sundried tomatoes, olives, garlic croutons and lambs leaf

Fillet of smoked trout

White crab meat and dill salad and a creamy horseradish dressing (£4.95)

Potted Smoked salmon, lobster, dill and cream cheese,

Shredded citrus cucumber salad and brown bread and butter (£4.95)

Main course options

Includes the provision of a selection of vegetables, normally served separate on the table, family style.

Each dish also includes chef's selection of potatoes to accompany each dish unless specifically chosen by you. Gluten free gravy can be provided when prior notice is given.

All main courses are priced at individually as shown.

Slow braised lamb £15

Cooked with rosemary and a redcurrant stock and served with a minted gravy

Roast loin of pork £14

Sage stuffing, apple sauce and a cider and calvados infused gravy

Homemade cottage pie £14

Topped with creamy mash potatoes and gravy

Lemon and white wine poached salmon £14

Drizzled with an orange infused hollandaise

Thyme and lemon poached salmon £14

Drizzled with a lemon and herb butter sauce

Roast crown of turkey, loin of pork or topside of beef £14

With Yorkshire pudding, sauce to accompany and meat juice gravy

Oven baked Supreme of chicken £14

with a choice of:

Creamy mushroom sauce, Chasseur sauce, creamy leek and asparagus, pepper sauce

Corn fed chicken supreme £14

Filled with an asparagus, mushroom and redcurrant farce

Wrapped in bacon and leeks with a red wine jus

Pan roasted beef sirloin £15

Topped with a course paté and red onion chutney

Wrapped in streaky bacon and served with a Madeira jus

Oven roasted rainbow trout £12

Stuffed with parsley and thyme, served with a prawn and dill sauce

Pave of beef "Wellington" £15

A beef steak cooked in ale, encased in short crust pastry

Slow cooked pork steak £14

With an apple glaze and creamy cider and green peppercorn sauce

Slow braised beef steak £14

Cooked slow until tender in an onion and red wine stock,

Served with your choice of: Diane sauce, port gravy, rich ale gravy or Bourguignon sauce

Breast of chicken £14

Stuffed with basil, mozzarella and garlic with a roasted tomato sauce

Dessert options

All desserts are priced at £4.95 unless otherwise stated

Hot Desserts

Steamed treacle sponge
And custard

Lemon sponge
And custard

Apple and raspberry crumble
And custard

Sticky toffee pudding
And custard

Orange and lemon syrup sponge
And custard

Eve's pudding and custard

Steamed jam roly poly
And custard

Steamed spotted dick
And custard

Bread and butter pudding
And custard

Mixed fruit crumble and custard

Apple pie
Choice of: custard or pouring cream

Steamed ginger, rum and raisin pudding
With custard

Hot chocolate pudding, chocolate sauce
and pouring cream

Cherry Bakewell tart and custard

*

Tea or coffee and chocolate
(Inclusive with a three course meal)
Otherwise an additional £2 per person

Cold Desserts

Banoffee pie
And pouring cream

Individual fruit Pavlova
Fruit sauce and pouring cream

Crème Brule
And shortbread biscuit

Cream filled profiteroles
Drizzled with your choice of chocolate or
toffee sauce

Black cherry gateau
And pouring cream

Deep filled lemon tart
With a sweet raspberry compote

White chocolate and raspberry
cheesecake
Served with a thickened cream

Lemon meringue roulade
And pouring cream

Double chocolate torte,
raspberry sauce and pouring cream

Deep filled treacle tart
And pouring cream

Sherry trifle

Caramel chocolate box
And fruit sauce

Caramelized orange cheesecake
And pouring cream

Fresh fruit salad
With Chantilly cream

Trio of cheese (£5.50)
With biscuits and grapes

Vegetarian Main Course Options

One choice of vegetarian option per menu only

All priced at £13 or incorporated in a banquet menu.

All can be gluten free if and when we are notified 48 hrs beforehand

Vegetarian lasagne
With salad and chips or vegetables

Wild and field mushroom stroganoff
With basmati rice

Baked wild mushroom and vegetable wellington
With a sun dried tomato sauce

Oven roasted sweet pepper
Filled with basmati rice and mediterranean vegetables

Spanish omelette
With salad and chips

Vegetable korma
With basmati rice

Mushroom and vegetable carbonara
Topped with parmesan cheese

Cajun vegetable stir fry
With a timbale of rice

Quorn cottage pie
With an onion gravy

Savoury vegetable crumble
With a creamy leek sauce

Stuffed flat cap mushrooms
Filled with peppers and onions, topped with mozzarella and cheddar cheese

Pasta, broccoli and blue cheese bake

Asparagus, broccoli and green pea risotto
Topped with parmesan cheese

Parsnip, sweet potato and chestnut bake

Banqueting Associated Costs (2022)

Function and event dates held on a provisional basis shall be held for a period of up to one month.

If, after the end of that month the booking has **NOT** been confirmed, then the date will automatically be released by the hotel.

A non refundable deposit to the value of £200 is required to secure the date and the event. The deposit is non refundable under all circumstances but can be transferred to another future date for a similar function, number of attendees and total spend.

Non refundable deposit	£200
Hire of the Royal Garden Suite for a function with food and bar (9am-5pm or 6 pm-midnights)	£150
Exclusive hire of Ambassadors or Viceroy's (out of service times)	£100
Hire of the Royal Garden Suite With no food or drink package	£200
Approximate cost to hire a disco (all disco's must finish playing music by 11.30pm. Background music is permissible up to 12 midnight)	£185 - £250
Evening singers	£125 upwards
Banqueting chair covers (white). (If not included) (Excludes the provision of a sash)	£1.50 per chair
Bottles of wine (see separate wine list)	£13 upwards

Terms and Conditions

1. Provisional bookings will be held for a maximum of 4 weeks, after this time, unless a reservation has been confirmed, the booking will be automatically released without notification, unless an extension has been agreed by hotel management.
2. Confirmation of the booking – must be received by the end of the 4 week period in writing and a booking form completed. A non refundable deposit of £200 is required at this point.
3. If the deposit is not paid within this time frame then the date will be released.
4. Deposits are deductible from the final account and in the event of cancellation by the client are non refundable under any circumstances.
5. Pre payments – once the outline of your wedding day has been agreed, we will forward an estimated pro forma invoice applying to all pre booked charges. The pro forma invoice will be updated as arrangements alter. An outline payment scheme will apply and the client must agree to the schedule.
6. Full payment of the pro forma invoice must be made 21 days prior to the event, otherwise the hotel reserves the right to cancel the event and withhold any payments already made. Pre payments and the final account can be made by cash, cheque, debit or credit card. Payments by card must be paid directly at the hotel (not over the phone) and must be secured by a pin number.
The final account (any additions on the day) must be fully paid on the evening of the wedding or on the following morning. The account must also be secured with a valid credit card. Management reserve the right to charge the final account to the client's credit card on the day after the wedding if the account has not previously been settled in full.
7. If the event is cancelled, the following charges would apply with the exclusion of the non refundable deposit:-
Cancellation less than 8 weeks prior to the event – 100% of the total value
Cancellation between 12 and 8 weeks prior to the event – 75% of the total value
Cancellation between 20 and 12 weeks prior to the event – 50% of the total value
8. Final numbers are to confirm 48 hours in advance of the day with a member of the hotel management team. These are the numbers charged for and catered for unless the numbers on the day are greater, in which case the higher number will be charged.
The number of attendees (provisional or confirmed) for both the daytime and evening event shall form part of your agreement with the hotel and these numbers will be charged for on the final invoice. Therefore please consider your numbers accurately before you advise us of numbers as we only accept a drop of 20% in numbers to be charged for.
9. Children between the age of 5 and 11 inclusive will be charged at 60% of the menu price. There will be an additional charge for chair covers etc as a supplement. If a children's menu is opted for, then that menu shall be charged for plus a supplement for the chair cover.
10. Menu pre orders and table plans must be received in writing 14 days prior
11. All food and drink must be purchased from the hotel. Any person found to have brought and consumed their own alcohol on the premises will either have the item removed or the person escorted off the premises.
Management reserve the right to charge a value to the final account or close the function.
12. The function bar will close at 12 midnight. If the bar is in low use after 11.30pm, management reserve the right to close the bar at this time.
13. Entertainment and music must end at 11.30pm with soft background music played from 11.30pm to midnight. All events must finish at midnight prompt. The lounge bar is available after for residents.
14. We reserve the right to close any bar at any time should we feel there is sufficient cause to do so.
15. The client is responsible for the orderly conduct of their guests and must ensure their conduct and behaviour does not cause a breach of the law or cause a nuisance to other guests or hotel residents. The client shall reimburse the hotel for any costs incurred through wilful damage, causing a nuisance or negligence in any way by the client or their guests. Costs incurred shall be added to the final account.
16. All prices listed in this brochure are for the year indicated only. The hotel reserves the right to withdraw certain menus or products without prior notification and/or change menu prices accordingly. Prices stated are inclusive of VAT at the current rate. Account charges apply at the VAT rate current at the time of the final invoice.
17. No Chinese lanterns, fireworks, smoke machines or bombs, table confetti cannons may be used without the permission of hotel management.
18. Completion of the booking form and signing below indicates client acceptance of all terms and conditions.

I have read and accept the terms and conditions as set out above.

Signed _____

Date _____

Name _____

Event Booking Form

Provisional/ Confirmed (circle)

Please bring this with you when paying a booking deposit.

Date booking made: ----- Booker's name	Wedding bookings: Name of party 1	Wedding bookings: Name of party 2
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Address

Home telephone number	Mobile number	Email address

Function Date: Function start time / arrival:

Type of event:

Room required:

Number of guests, day: Number of guests, evening: Arrival time:

Special Requests, known details.
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I have read and accept the terms and conditions as set out in the function pack.

Signature of both parties: 1. 2.	Date of signing:
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Date deposit paid & value: Booking ref:

Completed by (staff member)