Evening packages
2023/24
Canapés & bowl food package

Package includes:

– Room hire 18:30 -23:00
– PA system for background music & uplighters
– Four drinks per person – house wine, beer & soft drinks
– Eight canapés or three bowl food per person
– Dedicated Event Planner
– Service included
– Cloakroom area included

£78 +VAT
*minimum numbers apply
Canapés & bowl food upgrades

- Upgrade to Prosecco from £1.50 +VAT per person
- Upgrade your wine from £2.25 +VAT per person
- Additional canapés charged at £4.20 +VAT per person
- Additional bowls charged at £7.95 +VAT per person
- Upgrade to three bowls & party package for an additional £33 +VAT per person
- Late license extension until 01:00 from £1,500 +VAT
- Early access at from £300 +VAT per room
Three course dinner package

Package includes:
- Room hire 18:30 – 23:00
- PA system for background music & uplighters
- Two glasses of bubbles
- Half a bottle of house wine & water
- Three course set menu*
- Tea, coffee & petits fours
- Linen, cutlery, crockery
- Service included
- Cloakroom area included
- Dedicated Event Planner

Package is charged at the following:
- 80-120 people  £130 +VAT
- 120-150 people  £128 +VAT
- 150+ people  £126 +VAT
Three course charity dinner package

Package includes:
- Room hire 18.30 – 23.00
- PA system for background music & uplighters
- Two glasses of bubbles
- Half a bottle of house wine & water
- Three course set menu
- Tea, coffee & petits fours
- Linen, cutlery, crockery
- Service included
- Cloakroom area included
- Dedicated Event Planner

Package is charged at the following:
- 80-120 people £123 +VAT
- 120-150 people £122 +VAT
- 150+people £121 +VAT
Upgrades for dinner and charity package

- Upgrade your wine from £2.25 +VAT per bottle
- Pre-dinner canapés charged at £4.20 +VAT per person
- Upgrade to an à la carte menu from £9 +VAT per person
- Upgrade to a choice menu from £10 +VAT per course
- Cheese board for each table £65 +VAT
- Tasting is charged at £500 +VAT
- 23:00-00:00 finish is £950 +VAT
- Late license extension until 01:00 from £1,500 +VAT
- Early access from £300 +VAT per room
FAQS

**How does a set menu work?**
For clarification, all guests will be served the same starter, meat main & dessert unless they are vegan or vegetarian. All dietaries will be catered for & may require us to amend the dishes slightly. Page 30 is our a la carte menu, if your client wishes to select their own starter, main & dessert offering this is an additional £10 +VAT per person. Please note this would still be the same for all guests unless they are vegetarian or vegan.

**Do you offer seating plans?**
Yes we can do seating plans, place cards & menus from £250 +VAT.

**Do you cater for dietary requirements?**
Yes we do cater for all dietaries but we need this in advance.

**What if my numbers are below the minimum numbers for the packages?**
We’ll base your event on a room hire cost plus a catering minimum spend.
Hospitality with heritage