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CELEBRATIONS

Whatever your reason for a party, as the organiser there's a lot at stake when you volunteer to be the one to co-ordinate the event.

We know that making the event a huge success will be the only thing on your mind ~ and we understand that we have a very big part to play in this. From the dedicated event organiser who will work with you planning the details, through to Chef and the food service brigade, you'll be working with a team of willing professionals who take pride in delivering exceptional service.

One of the first decisions will be the location for your event - once you have some numbers in mind, we'll talk you through the options that will suit your occasion. There are private dining rooms and suites for a range of numbers - ideal for events with entertainment and speeches or, for less formal occasions, an area of the restaurant can be reserved for your event.

Our pack contains a selection of menus to give you an idea about the dishes and prices, but we really do prefer to work with you on this one to ensure we meet both your expectations and your budget.

The wine list is extensive and we'll be happy to recommend wines to accompany the menu, or you can take advantage of a drinks selection - at a fixed price per head, which makes it easier to budget.

The per person price for your chosen menu will also include:

- A dedicated host for the evening to oversee your event
- Table plans and name cards
- Table decorations and menu cards for each table
- Preferential accommodation rates for any of your guests who might like to stay over
- Free car parking

The Cotswold Suite

The Cotswold Suite is an ideal venue for your event, catering for 180 people for a lunch or dinner and 250 for an evening party. This suite is situated on the ground floor and is self contained with its own private bar/reception area and wheelchair access.

The Culbone Suite

The Culbone Suite is on the first floor and can accommodate up to 80 , 72 people for a lunch or dinner and 120 people for an evening party. This suite has a private bar, balcony reception area. Wheelchair access is restricted.

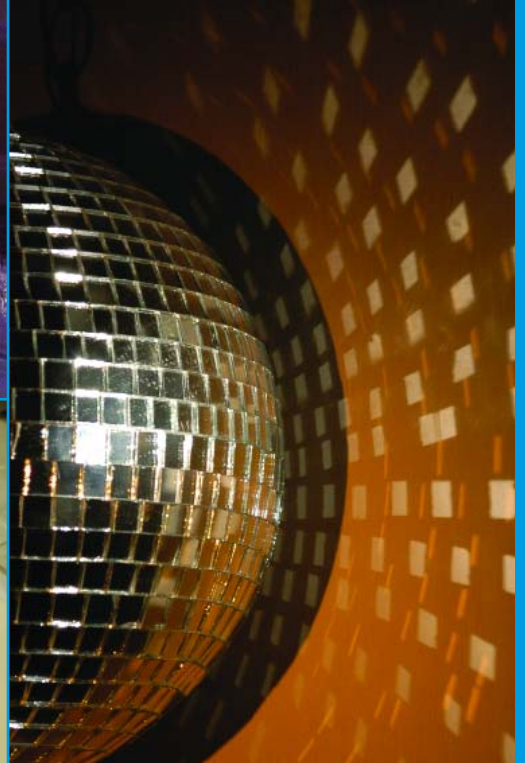
The Terrace Room

The Terrace Room is situated off Quarterjacks Restaurant. This room is ideal for smaller, informal celebrations. The maximum number of guests that can be catered for in the Terrace Room is 40. The covered Terrace area leads from this room and is ideal for drinks receptions.

Bedrooms and Suites

For friends and relatives celebrating a special occasion, what better way to round off the night. No need to worry about getting home ~ stay in one of our luxurious rooms or suites and spend the next morning in the Spa, before heading home.

There are special rates linked to an event at the hotel.



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MAKE IT EXTRA SPECIAL

Why not make your event extra special? We have lots of experience and have some great contacts to help you make your event one that everyone will remember.

Below are a few of the most popular requests, but do ask if you have any other ideas or plans - we can usually find one of our contacts who can help to make your dream a reality.

Clever Colours

Get us involved right from the start and we can help you to create a perfect palate of colours as your backdrop. Linen chair covers with co-ordinated ribbons, flowers, table linen and lighting can all be used to complement each other and set the scene for your event.

Balloons and Bubbles

Dress the room with stunning balloon displays or a bubble machine to make a magical entrance for your guests. From simple arches and table centres to spectacular sculptures – balloons can make a striking impact on the setting

Midsummer Celebrations

Make the most of the balmy evenings. Let your party spill out on the terraces and liven up the day with a Jazz band or string quartet. Think about eating outdoors, with a seafood bar or summer barbecue for your guests.

Glitz and Glamour

Pink Champagne, canapés and a night at the casino tables with an Elvis impersonator and you could be in Vegas. Or how about a night at the Oscars, with a red carpet, disposable cameras for the paparazzi and a Champagne (or chocolate) fountain for sheer indulgence.

Music Makes the Mood

The grandeur of a solitary piper or the exuberance of an entire steel band. If your event calls for audience participation then think about a 60's and 70's karaoke or for the energetic ones a traditional Irish Ceilidh, where young and old love the feet-tapping rhythm.

Let there be light

Transform an ordinary room into a spectacular one with the use of light. Flame torches, mirror balls, projection lights, light canopies and curtains can all be used to create just the right impact for your event. There's even tree lights, festoon lights and fairy lights for the outdoor events too.

Say it with flowers

Use seasonal blooms to create stunning sights and smells for your guests. Pedestals, chair backs, swags, table tops, the wedding cake and floral favours – all lend themselves to adornment with one of nature's most versatile party accessories.

Event Dining

Please select one item from each course

Appetisers

Lemon Chicken Caesar Salad, Cos Lettuce, Parmesan, Garlic Croûtons	£6.25
Potted Smoked Trout and Oak Smoked Salmon, Cucumber, Crème Fraîche	£8.50
Goats Cheese and Potato Terrine, Ratatouille Chutney	£6.25
Plum Tomato & Yorkshire Feta Cheese and Rocket Salad	£6.25
Galia Melon, Seasonal Berries, Mango and Raspberry Sauce	£5.95
Classic Prawn Cocktail, Pickled Cucumber, Marie Rose Sauce	£6.75
Terrine of Corn-fed Chicken, Pear Chutney and Balsamic Dressing	£6.25
Homemade Soup. Choose from: Woodland Mushroom; Carrot and Coriander; Roasted Tomato and Basil; Leek and Potato or Country Vegetable	£4.95

Main Courses

Roast Sirloin of Aberdeen Angus Beef Fondant Potato, Greens, Wild Mushroom Jus	£19.50
Braised Salt Marsh Lamb Shank Minted Pea Mash, Red Wine and Rosemary Sauce	£17.50
Sage Roasted Loin of Gloucester Pork Fondant Potato, Carrots and Swede, Somerset Cider and Apple Sauce	£17.50
Baked Fillet of Scottish Salmon New Potatoes, Fine Beans, Lemon Hollandaise Sauce	£17.50
Roast Monkfish Tail wrapped in Pancetta, Creamed Spinach, Crushed New Potatoes, Chive Cream Sauce	£18.50
Pan-roasted Supreme of Chicken Champ Mash, Girolle Mushrooms, Tarragon Sauce	£16.50

Desserts - £6.00

Glazed Lemon Tart, fresh Raspberry Sauce and Cream
Summer Fruit Pudding with Clotted Cream
Apple Tart Tatin and Crème Anglais
Classic Tiramisu
Sticky Toffee Pudding with hot Butterscotch Sauce
Baked Pecan Pie and Vanilla Sauce
Raspberry Cheesecake with White Chocolate Sauce

Selection of Cheeses - £6.50

Somerset Brie, Double Gloucester, Quicks Cheddar, Devon Blue
Served with Grapes, Chutney and Biscuits

Freshly-brewed Coffee and Mints - £2.50

Hot Fork Buffet

Please choose two dishes from the following selection:

Lasagne al Forno

baked layers of Spinach Pasta, Bolognaise and Cheese Sauce, served with Garlic Bread and Parmesan

Chicken Tikka Masala

a mild creamy Indian curry served with Basmati Rice, Poppadoms and Mango Chutney

Szechuan Sweet and Sour Pork

in a spicy Oriental sauce with steamed Fragrant Rice and crispy Prawn Crackers

Penne Pasta with Roast Mediterranean Vegetables (v)

fresh tomato Sauce and Mozzarella, served with Garlic Gread

Chicken Stroganoff

cooked with Brandy, Cream, Paprika and Mushrooms, served with Savoury Rice

Gloucestershire Pork Sausages

with Bacon, Onion Gravy, Peas, and served with Mash Potatoes

Beef Steak Ale and Mushroom Pie

cooked in Thwaites Ale with Herbs, served with New Potatoes

Italian Layer Bake (v)

baked Aubergines, Tomatoes, Mozzarella Cheese and Herbs served with Garlic Bread and Parmesan Cheese

All dishes served as described with traditional accompaniments, mixed salad and freshly baked garlic bread.

Minimum of 20 guests

Desserts

Please select two desserts from the following:

Raspberry Torte

Chocolate Fudge Cake

Fresh Fruit Salad

Strawberry Cheesecake

Chocolate Eclair Maxim

Evening Finger Buffet

Appetisers

Choose any 8 items from:-

Selection of Sandwiches, Tyrells Crisps and Coleslaw

Slow-cooked Chicken Drumsticks in Piri Piri marinade

Crispy King Prawns in Filo Pastry and Hot Chilli Dipping Sauce

Lemon and Pepper Salmon Goujons with Tartare Sauce

Spicy Mini Vegetable Samosas and Mango Chutney

Thin-crust Cheese or Pepperoni Pizza

Mini Authentic Onion Bhajis with Minted Yoghurt

Vegetable Crudités and Garlic Mayonnaise

Jalapeno Peppers stuffed with Creamed Cheese

Baked Jacket Potato Wedges and Sour Cream

Warm Garlic Bread

Platter of Seasonal Fresh Fruits

Desserts

Chocolate Profiteroles

Strawberry Cheese Cake

Banoffi Pie

Raspberry Pavlova

Freshly Brewed Coffee

Drinks Selection

A selection of the most popular wedding drinks combinations are listed here. Should you require something different, we will be delighted to assist you in putting together your own selection.

Selection 1

For your Reception ~ a glass of chilled white wine punch or sherry

With your meal ~ 1/3 bottle of white or red house wine

For the toast ~ a glass of chilled sparkling wine

Selection 2

For your Reception ~ Pimm's cocktail or a glass of red or chilled white house wine

With your meal ~ 1/2 bottle of white or red house wine

For the toast ~ a glass of chilled sparkling wine

During the Winter months a Whisky Mac or Mulled Wine may be substituted for Pimm's if you prefer

Selection 3

For your Reception ~ a glass of sparkling wine or Bucks Fizz

With your meal ~ 1/2 Bottle Jackmans Landing Semillion Chardonnay or Montepulciano d'Abruzzo

For the toast ~ a glass of chilled house Champagne

Selection 4

For your Reception ~ a glass of Bucks Fizz or Kir Royale

With your meal ~ 1/2 bottle of Casa del Bosque or Cotes du Rhône, Darriaud

For the toast ~ a glass of chilled house Champagne

Alternatives for non-alcohol drinkers and children

For your Reception ~ a glass of pressé, mineral water, orange juice, pomegranite juice

With your meal ~ Schlöer, fruit punch, fruit cordial

For the toast ~ Peach Schlöer, Appletise

Should a particular wine be unavailable, we will be pleased to offer the nearest alternative.

Buffets	1st Sept 05-31st Dec 05	1st Jan 06-31st Dec 06
Hot Fork Buffet	£16.50	£17.50
Hot Fork Dessert	£4.75	£4.75
Coffee	£2.25	£2.50
Finger Buffet - main course only	£14.50	£15.00
Finger Buffet - main course and coffee	£16.75	£17.50
Finger Buffet - main, dessert and coffee	£21.50	£22.50
Supplementary Dishes	£1.95	£2.30

Extras		
Canapés	£10.50	£11.00
Soup	£4.75	£5.00
Sorbet	£4.25	£4.50
Cheese course per person	£4.00	£4.25
Cheese course - platter for 10	£51.50	£53.00
Hot Dogs	£3.75	£4.00

Children		
Aged under 5 years:	Free	Free
Aged 6-8 years:	£8.00	£8.50

Drinks		
Selection 1	£14.50	£15.00
Selection 2	£17.15	£17.55
Selection 3	£20.55	£21.40
Selection 4	£22.65	£23.50
Non-alcohol selection	£14.75	£15.25

Prices include VAT at 17.5% and may be subject to change.

Booking Information

Event Suites and use of the hotel facilities

Each suite will have minimum and maximum numbers for an event – if your numbers fall below the minimum there will be a supplementary room hire charge for the event.

Provisional Bookings and Confirmations

Provisional bookings for all events will be held for 14 days.

To confirm a booking you will need to pay a deposit which is non refundable.

Payment

Full pre-payment is required for all events ~ usually six weeks prior to your event.

Cancellations

Full information on our cancellation policy is contained in the terms and conditions, which we will discuss with you when you make your provisional booking – please ask if you would like to see a copy in advance. For peace of mind we do recommend that you take out insurance in case of any unforeseen changes to your plans.



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We are pleased to offer a selection of popular wines taken from our main list, which is available upon request

Champagne

1	Champagne, De Vauzelle	NV	£31.95
2	Pol Roger, White Foil	NV	£39.95

Sparkling

7	McGuigans 'Black Label' Chardonnay	Australia	NV	£23.95
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White

8	Macon Charnay, L'Ancienne	Burgundy	2003	£19.45
9	Chablis, Domaine William Fevre	Burgundy	2003	£25.45
14	Sancerre, Château de Fontaine-Audon	Loire Valley	2003	£23.95
16	Grenache, Vin de Pays d'Oc	SW France	2004	£14.95
15	Piesporter, Michelsberg	Germany	2003	£16.95
21	San Angelo Pinot Grigio, Castello Banfi	Italy	2004	£22.95
22	Casas del Bosque Reserva, Sauvignon Blanc	Chile	2004	£18.95
25	Omaka Springs, Sauvignon Blanc, Marlborough	N Zealand	2004	£22.45
26	Jackman's Landing, Sémillon Chardonnay	Australia	2004	£17.95
28	Simon Hacket, Chardonnay	Australia	2004	£21.45

Mineral Water

	Still or Sparkling Mineral Water			£2.95
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Red

31	Pinot Noir, Domaine Rion	Burgundy	2003	£22.45
46	Fleurie, Château de Beauregard	Beaujolais	2003	£23.45
39	Côtes-du-Rhône, Jaboulet Aine Parallele 45	Rhône	2003	£20.95
42	Merlot Vin de Pays d'Oc	SW France	2004	£14.95
43	Grenache Cabernet Sauvignon, Vin de Pays d'Oc, Jean Marc Boillot	SW France	2003	£15.95
47	Montepulciano d'Abruzzo, Adesso	Italy	2004	£19.95
50	Rioja, Coto de Imaz	Spain	1999	£24.45
53	Casas del Bosque Reserva Pinot Noir	Chile	2003	£21.95
55	Rustenber Cabernet Merlot, John X Merriman	S Africa	2002	£23.95
56	Jackman's Landing, Shiraz Cabernet Sauvignon	Australia	2003	£18.95
57	Palandri Estate, Cabernet Sauvignon	Australia	2002	£22.45

Rosé

30	Turkey Flat, Rosé	Australia	2005	£18.95
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Wherever possible, we have secured sufficient stocks of a particular wine to last the lifetime of the list. If we are unable to offer the wine specified, a suitable alternative will be available.

Prices are valid until April 30th 2006