

# *Banquets & Parties*



THE CONNAUGHT  
HOTEL & SPA



# THE CONNAUGHT

## HOTEL & SPA

BANQUET & PARTY PRICING, PACKAGES AND MENUS

*A stunning venue, an unforgettable day*

Three simple steps to creating your perfect event with us;

1. Choose your venue option
2. Select your menu package
3. Add some little extras to personalise your day...



## *Room Capacities & Room Hire Charges*

Depending on your numbers you will have a choice of either the Boardroom, Blakes, Courtyard Garden, Franklyn Suite or Connaught Brasserie for your event

	Capacity	Sunday-Thursday and Bank Holiday Mondays	Friday	Saturday and Bank Holiday Sundays
Boardroom	6-12	£95	£125	£150
Blakes	20-60	£150	£200	£250
Franklyn Suite	50-100	£200	£250	£300
Brasserie	90-120	£500	£550	£600

Note: No room hire will be charged if you choose a 3 course meal option and the minimum numbers are met.

## *Our gift to you...*

Bookings for 60 or more will be given one free bedroom  
for the night of the event for the organiser  
(subject to availability at the time of booking).

## Banquet Packages

Here at the Connaught, we do not believe one-package fits all. All of our packages include chair covers and your choice of coloured napkins and sashes from the hotel selection. Choose from our mouth-watering packages which have been created with the help of our talented Head Chef, should you wish to add some little extras you will find some ideas on the last page.

CLASSIC	Arrival Drink Banquet Wine Toast Drink	Glass of bucks fizz or orange juice Three course set menu A glass of wine with the meal A glass of sparkling wine	<b>£45.00pp</b>
GRAND	Arrival Drink Banquet Wine Toast Drink Little Extras	Glass of Pimms, bottled beer or orange juice Three course choice menu Half a bottle of wine A glass of sparkling wine Printed place cards, table plans and menus	<b>£60.00pp</b>
LUXURY	Arrival Drink Canapes Banquet Wine Toast Drink Little Extras	Two glasses of Pimms, bottled beer or homemade lemonade Four canapes Three course choice menu Half a bottle of wine A glass of Prosecco Printed place cards, table plans and menus	<b>£75.00pp</b>
INDULGENT	Arrival Drink Canapes Banquet Wine Toast Drink Little Extras	Gin and tonic station, bottled beer or homemade lemonade (unlimited for 90mins) Six canapes Four course choice menu Half a bottle of wine A glass of Champagne Printed place cards, table plans and menus	<b>£90.00pp</b>

# Classic

## ARRIVAL DRINK

A glass of Bucks Fizz or orange juice

## STARTER

Slow cooked ham hock and leek tartlet, parmesan, pea puree, mixed leaves

Leek and potato soup (v)

Confit tomato, mozzarella, rocket, balsamic vinegar (v)

## MAIN

Roasted chicken breast, wild mushroom, potato fondant, savoy cabbage, Madeira sauce

Pork loin, black pudding, creamed potato, savoy cabbage and apple jus

Roast butternut squash and garden pea risotto, parmesan crisp (v)

## DESSERT

Lemon posset mixed berry compote and short bread biscuit

Triple chocolate brownie, vanilla ice cream

Sticky toffee pudding, clotted cream ice cream

## WINE

*White*

Borsao Macabeo

*Red*

Borsao Garnacha

## TOAST DRINK

Sparkling wine

£45

per person

Select one starter, main and dessert which will be served to all guests, special diets will be catered for separately.  
It is not possible to guarantee continuity of all wines/vintages, if we are unable to supply them we will supply a suitable alternative of equal value.

## ARRIVAL DRINK

A glass of Pimms, bottled beer or orange Juice

## STARTER

Ham hock terrine, piccalilli, crostini, watercress

Scorched cured mackerel, salt baked heritage beetroot, chilli and chocolate tuile

Duck terrine, celeriac remoulade, golden raisin puree, radish and toasted walnut bread

Mozzarella, heirloom tomato, olive crumb, salsa verde (v)

## MAIN

Pan fried lamb loin, fondant potato, mushroom and pea fricassee

Grilled salmon fillet, courgette, tomatoes, mussel veloute

Braised feather blade beef, smoked mash potato, green beans, toasted almonds and red wine jus

Aubergine, Provençale vegetables, crispy tofu, artichoke (v)

## DESSERT

Passion fruit cheesecake, mango and chilli salsa

Dark chocolate torte, dark rum caramel, chocolate sorbet

Strawberry mousse, macarange and mint chocolate crumb

Cherry Bakewell, cherry puree and amaretto crumb and vanilla ice cream

## WINE

*White*

Borsao Macabeo

or Colli Vicentini Pinot Grigio Garganega

*Red*

Borsao Garnacha

or Pico a Pico Merlot Carmenere

## TOAST DRINK

Sparkling wine

£60

per person

Select two starters, mains and desserts, note you will be required to give the hotel a pre-order for all guests when you give your final details.

Special diets will be catered for separately. Select one red and white wine to accompany your wedding breakfast. It is not possible to guarantee continuity of all wines/vintages, if we are unable to supply them we will supply a suitable alternative.

# Luxury

## ARRIVAL DRINK

Two glasses of Pimms, bottled beers or homemade lemonade

## CANAPES

(Select four options)

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en croute (v) | Tempura king prawns with sweet chilli dipping sauce | Smoked salmon and cream cheese mousse on blinis | Duck spring roll with hoisin sauce | Vegetable spring roll with sweet chilli dipping sauce (v) | Parma ham wrapped asparagus | Asparagus with olive tapenade | Smoked duck breast with plum puree

## STARTER

Crab cake, fennel salad, chilli mango salsa  
Chicken liver parfait, seasonal chutney, lamb's lettuce, brioche  
Prawn cocktail, Marie rose, baby gem lettuce, avocado puree and crispy capers  
Mushroom ravioli, caramelised onion, spinach, cep puree (v)

## MAIN

Lamb cutlets, peas, carrots, minted pearl barley  
Halibut, courgette, tomato, mussel veloute, caviar  
Pork tenderloin, pork belly croquette, tender stem broccoli and cider jus  
Butternut squash risotto, beetroot, goats cheese, pine nut dressing (v)

## DESSERT

White chocolate cheesecake, dark chocolate glaze, texture of raspberries  
Rhubarb and custard panna cotta, poached rhubarb and granola  
Lemon parfait, lemon curd and macarange  
Warm Dorset apple cake, salted cream ice cream and apple puree

## WINE

*White*

Colli Vicentini Pinot Gricio Garganega  
or Franschhoek Cella 'La Cotte Mill' Chenin Blanc

*Red*

Pico a Pico Merlot Carmenere  
or Franschhoek Cella 'Stone Bridge' Pinotage

## TOAST DRINK

Romeo Prosecco Spumante

£75

per person

Select two starters, mains and desserts, note you will be required to give the hotel a pre-order for all guests when you give your final details.  
Special diets will be catered for separately. Select one red and white wine to accompany your wedding breakfast. It is not possible to guarantee continuity of all wines/vintages, if we are unable to supply them we will supply a suitable alternative of equal value.

# Indulgent

## ARRIVAL DRINK

Unlimited gin and tonic station, bottled beers or homemade lemonade

90 minutes unlimited drinks, gins from the gin selection listed

## CANAPES

(Select six options)

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en-croute (v) | Tempura king prawns with sweet chilli dipping sauce | Smoked salmon and cream cheese mousse on blinis | Duck spring roll with hoisin sauce | Vegetable spring roll with sweet chilli dipping sauce (v) | Parma ham wrapped asparagus | Asparagus with olive tapenade | Smoked duck breast with plum puree

## STARTER

Smoked haddock filo tartlet, tomato, basil, cos lettuce

Crispy duck egg, mushroom broth, onion puree, crispy shallots, wild mushrooms (v)

Antipasti board - selection of cured meats, sour dough, olives, tomatoes, balsamic olives, vegetable crisps

## MAIN

Beef Wellington, truffle creamed potato, roasted root vegetables

Gressingham duck breast, sweet potato fondant, baby turnip, tender stem broccoli, ginger and orange puree

Halibut, prawn gnocchi, bisque, cauliflower

Butternut squash and artichoke ravioli, butternut veloute, chard artichoke

## DESSERT

Whisked dark chocolate mousse, whipped cream and popping candy

Lemon crème fraiche roulade, basil, blackberry

Coffee cheesecake, Baileys ice cream, chocolate soil

Compressed apple and honey slice, hobnob crumb, whisky burnt custard

## WINE

*White*

Franschhoek Cella 'La Cotte Mill' Chenin Blanc

or Carta Vieja Sauvignon Blanc

*Red*

Franschhoek Cella 'Stone Bridge' Pinotage

or One Chain "The Wrong Un" Shiraz Cabernet

## TOAST DRINK

Bernard Remy Brut Champagne

Choose an  
amuse bouche  
or a palate  
cleanser with  
this package

£90

per person

Select two starters, mains and desserts, note you will be required to give the hotel a pre-order for all guests when you give your final details.

Special diets will be catered for separately. Select one red and white wine to accompany your wedding breakfast. It is not possible to guarantee continuity of all wines/vintages, if we are unable to supply them we will supply a suitable alternative of equal value.



# Children

(2-12 years)

We have created a tasty menu especially for them, including a welcome drink, three course meal and their own special toast drink

## DRINKS

Fruit Juice for the arrival drink and meal, sparkling apple for the toast

## MENU

Crudités Platter Carrots, Cucumber, Celery Sticks, Yoghurt Sauce

Homemade Garlic Bread

oo00oo

Chicken Goujons, Skinny Fries and Beans

Fish Fingers, Skinny, Fries and Beans

Pasta, Tomato Sauce and Grated Cheese

Sausages and Mash, Peas, Gravy

oo00oo

Chocolate Brownie Vanilla Ice Cream

Fruit Salad

Ice Cream



We respectfully ask that children are monitored at all times, please consider having a child minder to look after children during your event

# Afternoon Tea

If you're looking for something different instead of a traditional banquet for event, we've got you covered. Our sumptuous afternoon tea will tempt the taste buds and can be paired with a drink of your choice.

## THE AFTERNOON TEA

Selection of dainty sandwiches

A selection of miniature cakes

A pot of tea of your choice

Two scones

Clotted cream and jam

## DRINKS

A glass of Bucks Fizz on arrival

Pot of Tea or Coffee per person with the afternoon tea, plus  
a Glass of Prosecco

a G&T (choose from our selection of 60 gins – all guests would have the same)

a Apple Jack (Jack Daniels, warm apple juice and cinnamon)

or Pimms (a great classic)

**£30**

*per person*

Rates include private room hire for up to 4 hours, table plans, place cards, your choice of coloured sash and napkin.

# Buffets & Casual Dining

Min 30 people

If you're looking for something less formal, our buffet options not only taste amazing but look fantastic too!

## STREET BOWL FOOD | £15pp

Select one of the following cuisines for your guests to enjoy

### ***Best of British***

Battered fish goujons with chips, tartare sauce |  
Bacon baps and mini pies

### ***Taste of America***

Burgers with smoked bacon, cheese, chutney | Hotdogs with cheese,  
tomato and fresh chilli

### ***Latin Lovers***

Chicken and chorizo empanadas | Chilli bean tacos, guacamole

### ***Around the Mediterranean***

Chef's pizza selection | Grilled halloumi wraps with Greek salad

## PICNIC BASKET | £18pp

Selection of finger sandwiches, selection of cured meats and cheeses, pork pies, sausage rolls, quiches, chutney, bread, crackers

## CONNAUGHT FINGER BUFFET | £18pp

Choose six items from: Freshly made dainty Sandwiches | Prawns in Filo Pastry, Sweet Chilli | Freshly Baked Pork & Sage Sausage Rolls |  
Mini Cheeseburgers | Chicken Satay Skewers, Satay Sauce | Slow Roast Tomatoes, Aioli, Bruschetta | Mini Duck Spring Rolls, Plum, Ginger & Soy Sauce  
Vegetable Samosas | Selection of Mini Quiches | Thai Fish Cakes, Sweet Chilli | Mini Yorkshires with Rare Roast Beef, Horseradish

## SALAD | £5pp

Add a salad selection to accompany any evening food option (select three) Mixed leaf salad | Creamy coleslaw | Charred corn, tomato and  
basil | Mediterranean rice salad | Penne pasta, pesto and rocket | Rocket, parmesan, radicchio and aged balsamic | Jewelled cous cous,  
sultanas and garden herbs | Tabbouleh and bulgur wheat salad | Caesar salad, Caesar dressing and parmesan | New potato salad, lemon and  
olive oil dressing, flat leaf parsley | Asparagus, garden pea and baby gem leaf salad, citrus dressing | Quinoa, feta and charred tender stem  
broccoli salad (must be added to another catering option)

We recommend catering for a minimum of 75% of your total evening party guests. All evening food can be tailored to suit vegetarians and other special diets, please ask for details.

# Finishing Touches

To make your event truly unique, why not add a few little extras to make it that extra bit special

## ENHANCE YOUR MEAL

Amouse bouche or palate cleanser included in the Indulgent package

### Amouse bouche £3.50

Celeriac cream, hazelnut apple, truffle | Butternut squash velouté, goats cheese, beetroot, pine nut | Mushroom espuma, thyme croutons

### Palate cleanser £3.50

Pink prosecco sorbet, Champagne | Apple and tarragon sorbet, cider | Passion fruit sorbet, Malibu | Lemon sorbet, gin and tonic

### Extra canape £3.50

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en croute (v) | Tempura king prawns with sweet chilli dipping sauce | Smoked salmon and cream cheese mousse on blinis | Duck spring roll with hoisin sauce | Vegetable spring roll with sweet chilli dipping sauce (v) | Parma ham wrapped asparagus | Asparagus with olive tapenade | Smoked duck breast with plum puree

### Cheese plate £9.50

Somerset brie | Barber's 1833 Vintage Reserve cheddar | Dorset Blue Vinney  
Red grapes, quince jelly, accompanied by Fudge's biscuits and homemade chutney

## FOR THOSE SPECIAL FINISHING TOUCHES

DISCO from £375.00

FUN CASINO from £450.00

TABLE MAGICIAN from £225.00

MIRROR PHOTOBOOTH from £425.00

## ADDITIONAL DRINKS

House wine £19.50 per bottle

House Champagne £45 per bottle

Prosecco £30 per bottle

1lr Still or Sparkling mineral water £3.50

Jug of orange juice £7.50

## *Need to know*

### **RESERVING THE DATE AND DEPOSITS**

Should you find the perfect date for your event at the Connaught, subject to availability we are able to hold the date in your name for up to 14 days for no fee.

To confirm your booking, we will require a non-refundable 10% deposit. Final details are required 6 weeks before the day, with the final balance payable 4 weeks prior

### **BEDROOMS**

When booking for 60 guests or more, we will offer 1 free classic or lodge room for the organiser (this can be upgraded for an additional charge). In addition, we will offer you up to 12 rooms at a discounted price for your guests. If you are paying for guests as part of the event then these will need to be paid with the account balance 4 weeks prior to arrival. If guests are settling their own accounts they will need to call with a booking reference and provide address and card details to secure their room – payment will then be taken on arrival from each guest. Event rooms are cancellable free of charge up to 72hrs prior to arrival unless booking more than 12 rooms, in which case group booking cancellation terms will apply. Rooms not booked will be released 4 weeks prior to the day. Accommodation rates will be confirmed with your booking based on the specific date.

### **CHILDREN**

Please ensure that children are properly supervised by an adult at all times.

### **EVENT TIMES**

Timings will be confirmed with you at the time of booking and can be amended up to 6 weeks prior to the event. Please note that the bar will close at midnight for all events, however guests who are staying at the hotel can continue drinking in the main hotel bar. Please ensure your guests leave quietly and respectfully at the end of your event

### **CORKAGE**

We do not permit corkage; all alcohol must be supplied and sold through the Connaught Hotel, including favours.

## **ENTERTAINMENT**

We have a very good DJ which we can arrange for your evening entertainment; alternatively you are welcome to provide your own DJ in which case we will need their contact details. Please note that bands are not permitted in any room except the Brasserie.

## **MENU TASTING**

A menu tasting is provided on a complimentary basis for the event organiser and one guest when booking for 60 people or more to try the food and a selection of wines. You will have the opportunity to try two starters, two mains and two desserts between you both. You can book this in any time subject to availability after the deposit has been paid – please note menu tastings are offered from 6.30-9pm Tuesday-Thursday. Menu tastings for smaller events or additional guests are welcome for an additional charge of £30 per person.

## **MINIMUM AND MAXIMUM CAPACITIES**

The Connaught have a range of different event spaces, catering from 6- 120 guests. At the time of your booking you will be advised of the minimum number of guests for the room you book – if your numbers then reduce you will still be charged for the minimum number, or subject to availability we may consider moving you to one of the smaller event rooms.

## **PARKING**

Parking is strictly reserved for residents of the hotel only, please advise your guests to arrive by public transport or taxi. Parking on the roads locally is free of charge subject to availability, the nearest pay and display carpark is on West Hill Road, a 5 minute walk from the hotel.

## **ROOM HIRE**

No room hire will be charged when you choose a 3 course meal and have the minimum number of guests for your chosen banqueting suite. Room hire rates are charged for other event types and are subject to minimum numbers – where minimum numbers are not met you will be charged for the shortfall of numbers as additional room hire.