

Banquets & Parties



THE CONNAUGHT
HOTEL & SPA



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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, Franklyn Suite or Connaught Brasserie for your event.

	Capacity	Sunday-Thursday and Bank Holiday Mondays	Friday	Saturday and Bank Holiday Sundays
Boardroom	8-16	£125	£150	£175
Blakes	30-60	£300	£350	£400
Franklyn Suite	50-90	£400	£450	£500
Brasserie	50-120	£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 - 2022/23

We don't believe one package fits all, so we would love to help you create your dream day. Choose from our mouth-watering packages which have been created with the help of our talented Head Chef. All of our packages include chiavari chairs and your choice of coloured napkins. Should you wish to add any little extras you will find some ideas on our 'Finishing Touches' page.

CLASSIC		MAY-SEPTEMBER		OCTOBER-APRIL	
Drinks Reception	Glass of Buck's Fizz or orange juice	SUN-THR	FRI-SAT	SUN-THR	FRI-SAT
Banquet	Three course set menu	£40.50	£45	£36	£40.50
Wine	A glass of wine with the meal				
Toast Drink	A glass of sparkling wine				

GRAND		MAY-SEPTEMBER		OCTOBER-APRIL	
Drinks Reception	Glass of Pimm's, bottled beer or orange juice	SUN-THR	FRI-SAT	SUN-THR	FRI-SAT
Banquet	Three course choice menu	£54	£60	£48	£54
Wine	Half a bottle of wine				
Toast Drink	A glass of sparkling wine				
Little Extras	Printed place cards, table plans and menus				

LUXURY		MAY-SEPTEMBER		OCTOBER-APRIL	
Drinks Reception	Two glasses of Pimm's, bottled beer or homemade lemonade	SUN-THR	FRI-SAT	SUN-THR	FRI-SAT
Canapés	Four canapés	£67.50	£75	£60	£67.50
Banquet	Three course choice menu				
Wine	Half a bottle of wine				
Toast Drink	A glass of prosecco				
Little Extras	Printed place cards, table plans and menus				

INDULGENT		MAY-SEPTEMBER		OCTOBER-APRIL	
Drinks Reception	Gin and tonic station, bottled beer or homemade lemonade (unlimited for 90mins)	SUN-THR	FRI-SAT	SUN-THR	FRI-SAT
Canapés	Six canapés	£81	£90	£72	£81
Banquet	Four course choice menu				
Wine	Half a bottle of wine				
Toast Drink	A glass of champagne				
Little Extras	Printed place cards, table plans and menus				

Classic Package

DRINKS RECEPTION

A glass of Buck's 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 compôte 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

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.

Grand Package

DRINKS RECEPTION

A glass of Pimm's, 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 purée, 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 velouté

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 purée and amaretto crumb and vanilla ice cream

WINE

White

Borsao Macabeo

or Colli Vicentini Pinot Gricio Garganega

Red

Borsao Garnacha

or Pico a Pico Merlot Carmenere

TOAST DRINK

Sparkling wine

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 banquet. 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 Package

DRINKS RECEPTION

Two glasses of Pimm's, bottled beers or homemade lemonade

CANAPÉS

(Select four options)

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en croûte (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 purée

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 purée and crispy capers
Mushroom ravioli, caramelised onion, spinach, cep purée (v)

MAIN

Lamb cutlets, peas, carrots, minted pearl barley
Halibut, courgette, tomato, mussel velouté, caviar
Pork tenderloin, pork belly croquette, tender stem broccoli and cider jus
Butternut squash risotto, beetroot, goat's 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 purée

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

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.
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Indulgent Package

DRINKS RECEPTION

Unlimited gin and tonic station, bottled beers or homemade lemonade
90 minutes unlimited drinks, gins from the gin selection listed

CANAPÉS

(Select four options)

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en-croûte (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 purée

STARTER

Smoked haddock filo tartlet, tomato, basil, cos lettuce
Crispy duck egg, mushroom broth, onion purée, 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 purée
Halibut, prawn gnocchi, bisque, cauliflower
Butternut squash and artichoke ravioli, butternut velouté, 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

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 banquet. 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.

Choose an
amuse-bouche
or a palate
cleanser with
this package

Children

(2-12 years)

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

DRINKS

Fruit juice for the drinks reception and meal, sparkling apple for the toast

MENU

Crudités platter carrots, cucumber, celery sticks, yoghurt sauce
Homemade garlic bread

Chicken goujons, skinny fries and beans
Fish fingers, skinny fries and beans
Pasta, tomato sauce and grated cheese
Sausages and mash, peas, gravy

Chocolate brownie, vanilla ice cream
Fruit salad
Ice cream

£20
per child

Buffets & Casual Dining - 2022/23

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 | £20pp

Select one of the following cuisines for your guests to enjoy

Best of British

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

Taste of America

Burgers with smoked bacon, cheese and chutney, hotdogs with cheese,
tomato and fresh chilli

Latin Lovers

Chicken and chorizo empanadas, chilli bean tacos and guacamole

Around the Mediterranean

Chef's pizza selection, grilled halloumi wraps with Greek salad

PICNIC BASKET | £18pp

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

CONNAUGHT FINGER BUFFET | £22.50pp

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)

All evening food can be tailored to suit vegetarians and other special diets, please ask for details.

Finishing Touches

Make your event truly unique by adding a few little extras

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, goat's 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

Canapés £14

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en croûte (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 purée (*choose 4 or add £3.50 per person for an additional choice*)

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

CHIAVARI SASHES £2 per person

MIRROR PHOTOBOOTH from £400

SWEET TABLE £2.50 per person

ADDITIONAL DRINKS

House wine from £21 per bottle | House champagne from £49.95 per bottle | Prosecco from £30 per bottle | 1lr still or sparkling mineral water from £3.50 | Jug of orange juice from £7.50

CHEESE TOWER £300

Somerset brie | Black cow cheddar | Barber's 1833 Vintage Reserve cheddar | Charcoal cheese | Dorset Blue Vinney | Red Leicester

Decorated with red grapes, quince jelly, accompanied by Fudge's biscuits and homemade chutney

LATE NIGHT MUNCHIES £4.95 pp

Choose from bacon or field mushroom baps | Potato shells with cheese | Cheese mirror

Need To Know

RESERVING THE DATE AND DEPOSITS

Should you find the perfect date for your event at The Connaught Hotel and Spa, we will hold this date in your name free of charge for up to 14 days (subject to availability). 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 can offer you up to 12 rooms at a discounted price if your event is on a Saturday or Bank Holiday Sunday, more if your event is not on these days or if you need multiple nights. Your guests will be able to call and reserve the rooms direct and payment is taken on arrival. A minimum of 6 Lodge bedrooms must be booked with all events held in the Franklyn Suite, prices will be discounted and confirmed at the time of booking. 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.

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 and Spa, including favours.

Need To Know

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 50 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 any time after the deposit has been paid, subject to availability. Please note that 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

We have a number of rooms suitable for events of up to 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

Our car park is exclusively for hotel residents, so anyone staying overnight with us will be welcome to park on site. For other guests, we are lucky to have a public car park just a five minute walk away. We are also perfectly placed for access via public transport and will happily provide you with details.

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.