

# BANQUETING AT THE CRAIGLANDS HOTEL

Choose from our long list of function suites, banqueting menus & packages to make your event unique;

Function Suites

Event Packages

Ala Carte

Banqueting Menus

Carvery Menus

Event Buffet

Family Buffet

Hot & Cold Buffet

Al Fresco

Finger Buffet

Wine Menu

Drinks Packages

Night Bites

If you can't find what you are looking for then just ask and our head chef can design a tailor made menu to your requirements.

We also cater for all dietary requirements; please inform us 14 days prior to arrival

# FUNCTION SUITES

The perfect room for the perfect event!

Choose from our function suites and set up styles, to create your ideal venue

Theatre style – Rows of chairs, facing one direct

Reception – Standing only, poset tables optional

Banqueting – Round tables to seat a max of 12 guests each

Dinner Dance – Round tables to seat a max of 12 guests each and a dance floor

Cabaret – Round tables to seat 8 guests, all facing one direction

## The Moorside Restaurant

Minimum guests of 60/ Maximum guests of 275

Room hire only from £950

Part of the original architecture of the building, the Restaurant, with its high ornate ceilings, is a beautiful room for private dinners & parties. The adjoining bar and terrace areas make this a perfect self contained option. The Restaurant overlooks the adjoining lawn garden with its flower arch, an excellent setting for group photographs. The lawn makes an ideal area for welcome drinks and evening barbecues.

Theatre Style – 250

Reception – 275

Banqueting - 204

Dinner Dance – 180

Cabaret - 136

## The Ballroom

Minimum guests of 120 / Maximum guests of 500

Room hire only from £1,250

Our stunning chandelier lit Ballroom Suite is an extremely impressive room to host your event. With a 60ft dance floor, private bar, full stage, changing areas and full air conditioning this large room offers the ideal location for any event for 120 guests plus

The Ballroom

Theatre Style – 500

Reception – 500

Banqueting - 300

Dinner Dance – 264

Cabaret – 200

## The Saxon Suite

Minimum guests of 40 / Maximum guests of 216

Room hire only from £800

With its own private bar this function suite is ideal for all size events. Perfect for arrival drinks, pre dinners meetings or private dinners

Theatre Style – 150

Reception – 200

Banqueting - 216

Dinner Dance – 120

Cabaret – 120

## The Ballroom & Saxon Suite

Minimum guests of 250 / Maximum guests of 650

Room hire only from £2,000

Combining the Ballroom and Saxon room give this space a very versatile and beautiful option for larger functions. The magnificent room has a removable centre wall, 2 bars, separate entrances and can be used for arrival drinks in the Saxon with the main event in the Ballroom or Banqueting style across the enlarged space.

Reception – 650

Banqueting - 516

Dinner Dance – 480

## The Conservatory

Minimum guests of 20 / Maximum guests of 225

Room hire only from £900

As the name suggests the full length windows bathe the room in natural light and showcase the stunning woodlands to the front of the property. The Conservatory has its own bar, air conditioning and Dales view garden for a more modern alternative in a traditional setting. Another versatile suite with a removable centre wall this room works with you to create the perfect sized event. When split creates Conservatory 1&2

Theatre Style – 200

Reception – 250

Banqueting - 192

Dinner Dance – 168

Cabaret - 128

Conservatory 1

Theatre Style - 80

Reception – 100

Banqueting - 84

Dinner Dance – 60

Cabaret - 56

Conservatory 2

Theatre Style – 120

Reception – 150

Banqueting – 108

Dinner Dance – 168

Cabaret - 72

## The Dales Room

Minimum guests of 30 / Maximum guests of 80

Room hire only from £350

The Smallest of our function suites, located on the first floor with spectacular view of the grounds and surrounding county side, ideal for small to medium private lunches or dinner.

With full length windows and air conditioning/heating this room offer a real alternative option for events of smaller numbers.

Theatre Style – 80

Reception – 80

Banqueting - 72

Dinner Dance – Not available

Cabaret - 48

# EVENT PACKAGES

Ideal for Charity Balls, Leavers Parties & Graduation Proms

Prices for parties of 150 minimum guests, for prices for parties with lower numbers please ask. Simply select your ideal package and menu and we'll do the rest!

## Essential Package

£23.95 pp

3 course meal, Coffee & Mints, Room hire of the Ballroom, Red Carpet Arrival, Function Manager & Professional Photographer

## Disco Package

£26.50 pp

3 course meal, Coffee & Mints, Room hire of the Ballroom, Red Carpet Arrival, Function Manager & Professional Photographer with Disco and DJ

## Casino Package

£28.50 pp

3 course meal, Coffee & Mints, Room hire of the Ballroom, Red Carpet Arrival, Function Manager & Professional Photographer with Disco and DJ & 2 casino tables

## Race Night Package

£29.95 pp

3 course meal, Coffee & Mints, Room hire of the Ballroom, Red Carpet Arrival, Function Manager & Professional Photographer with Disco and DJ & Professional Race Night

## Big Kids Party Package

£31.95 pp

3 course themed meal, Coffee & Jelly babies, Room hire of the Ballroom, Red Carpet Arrival, Function Manager & Professional Photographer, Disco and DJ, chair covers Bouncy Castle & Balloons

## Wine & Dine Package

£35.95 pp

3 course meal, Coffee & Mints, Room hire of the Ballroom & arrival drinks space, Red Carpet Arrival, Function Manager & Professional Photographer with Disco and DJ, Chair covers, arrival drink of sparkling wine and half a bottle of wine per person

## All Inclusive Glitzy Package

£39.95 pp

3 course meal, Coffee & Mints, Room hire of the Ballroom & arrival drinks space, Red Carpet Arrival, Function Manager & Professional Photographer, Welcome Drink, Disco & DJ, 2 x Casino table, Choice of entertainment (Pianist/Band during meal/Magician) Chair Covers, Balloon table Centres, Event stationery & Table Confetti

# EVENT PACKAGES

## Build your own Package

Start with the Essential Package £23.95 pp and add any of the following:

Arrival Drink & arrival space from £3.80 pp

Soft Drink & arrival space from £2.50pp

Canapés from £5.50pp

Disco for £2.95 pp

Two Casino table for £2.40 pp

Wine on the table from £7.95 pp

Race Night for £3.70 pp

Bouncy Castle for £3.70 pp

Chair Covers for £5.00 pp

Balloons for £0.60 pp

Pianist for £1.35 pp

Band from £3.50 pp

## Menu

Select one starter, one mains, one dessert

### Starters

Roast Tomato & basil soup, toasted fruit croutons

Smoked salmon terrine, petit nicoise salad

Pork Pate, toaster brioche bread, fruit chutney

Cantelpoe Melon, exotic fruit cascade & mango sauce

### Mains

Pan fried Chicken, colcannon potatoes, roasted shallot and red wine jus

Pork Loin steak, sweet apple salsa & new potatoes

Pan Fried Salmon, white wine & saffron sauce

Spinach and wild mushroom lasagne glazed with smoked Richmond cheese

### Dessert

Sticky Toffee Pudding, toffee sauce, brandy Ice cream

Duo of Chocolate mousse Tort & Raspberry puree

Raspberry cheesecake, berry coulis

Lemon Tart, crushed raspberries

To give your guest a choice menu a supplement charge of £3 per person applies.  
Each guest will receive individual menu cards & all final choices are to be advised to the hotel 14 days prior to event

Menus can be revised to suit theme, taste and dietary requirements.

Buffet options also available (see event buffet)

# ALA CARTE

Become creative and design your own menu to suite your event

## CANAPES

Baby artichoke and cherry tomato Bruschetta  
Crispy tortillas with guacamole  
Greenland muscles, chilli and coriander salsa  
Asparagus spears wrapped in Parma ham  
Smoked salmon and crème fraiche mini wraps  
Szechwan pepper chicken skewers, tomato and chilli jam  
Oven roasted tomato and goats cheese tarts  
Mini Lamb and mint burger, tizaki dip  
A shot of bloody Mary soup  
Cheese straws, blue cheese, salsa, sour cream dips  
Rarebit on toast  
Teriyaki chicken and lettuce cups

£5.50 for 3

£6.50 for 4

£7.50 for 5

## SOUPS

Cauliflower cheese, garlic croutons  
Roast vine tomato and basil  
Butternut squash and sweet potato, toasted pumpkin seeds  
Broccoli and blue cheese  
Pea and watercress with sour cream  
Ham and Sweetcorn chowder  
Roast chicken soup  
Vegetable and Barley broth  
Leek and Potato with Parma ham straws

£4.95

## SORBETS

Raspberry  
Orange  
Champagne  
Lemon

£4.95

# ALA CARTE

Become creative and design your own menu to suite your event

## STARTERS

Pressed corn fed Chicken and red onion terrine, asparagus and sun blushed tomato chutney, toasted brioche

£7.95

Trio of salmon, smoked, gravalax and salmon confit, sour cream and chives, cucumber pickle

£7.95

Game terrine, pheasant, pigeon and venison layered in a brandy infused forcemeat, served with a plum and apple chutney, homemade focacia bread

£8.95

Warm scallop, monkfish and broad bean salad, tarragon hollandaise

£8.95

Tian of gala and watermelon, deep fried brie in a golden crumb, red berry compote

£6.95

Asian chicken and noodle broth, King Prawn wonton, coriander puree

£6.95

## MAINS

Lamb fillet Wellington, tender local Lamb wrapped in bacon and mushroom parcel, cooked in a golden puff pastry, glazed baby vegetables, dauphinois potatoes, deep port jus

£18.95

Duo of wild seabass and wild salmon, buttered spinach and asparagus spears, tomato confit, saffron fondant potatoes

£19.95

Roast organic chicken stuffed with caramelised onions, wrapped in Parma ham, Tian of chargrilled Mediterranean vegetables, sweet potatoes, red pimento and sweet garlic coulis

£18.95

Honey roasted duck breast, Confit of duck leg and leek spring roll, slow cooked figs, boulangere potato, orange and juniper jus

£19.95

Seared sesame crusted tuna steak, egg noodles, Vietnamese vegetable broth

£18.95

Risotto of asparagus, baby spinach and sun blushed tomatoes, parmesan and leek fondue

£16.95

# ALA CARTE

Become creative and design your own menu to suite your event

## DESSERTS

White chocolate crème Brulee, raspberry shortbread

£6.95

Baked blueberry cheesecake, strawberry clotted cream

£6.95

Glazed Lemon tart, raspberry jelly, pistachio cookie

£6.95

Tiramisu Tart, layers of sponge finger biscuits sweetened mascarpone cheese and coffee liqueur, served with amaretto anglaise, chocolate shavings

£6.95

Trio of chocolate desserts

Dark chocolate brownie, white chocolate terrine, chocolate and orange tart, caramelised orange zest, vanilla pod anglaise

£7.95

The Craiglands Yorkshire cheese platter

Richmond smoked, Yorkshire blue, Wensleydale and cranberry, sage derby, plum and apple chutney, celery sticks and water biscuits

## EXTRAS

Cheese platter per table of 10

£59.95

Tea/coffee/mints

£2.95

Tea/coffee and homemade petit fours

£3.95

Tea/coffee/Jelly Babies

£3.50

Tea/Coffee/Parkin

£3.95

Room hire included

(Minimum requirement of 3 courses to be selected)

Minimum numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

# SILVER BANQUETING MENU

Select one starter, one main course and one dessert from our menu designed for you by our head chef

## STARTERS

Feathers of gala melon served with a watermelon and strawberry jelly

Cream of Mushroom soup, goats cheese Crostini, basil oil

Chicken liver parfait, petit caeser salad, apple chutney

## MAINS

Pan fried Seabass fillet, smoked salmon dauphinois potato, lemon beurre blanc

Chicken fillet filled with stilton and leeks, roast onion mash, course grain mustard sauce

Spinach and wild mushroom lasagne glazed with smoked Richmond cheese

## DESSERTS

Glazed lemon tart, puree of raspberries

White chocolate terrine, strawberries, dark chocolate sauce

Pistachio and Baileys cheesecake, vanilla pod anglaise

Tea/coffee/mints

**£28.00**

Room hire included

Minimum numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

To tailor make your package and give your guests a choice why not create your own a la carte menu. Your guests will be able to pick from 3 starters, 3 mains and 3 desserts.

You will also receive individual menu cards for each guest.

Supplements start from £3 per person.

# GOLD BANQUETING MENU

Select one starter, one main course and one dessert from our menu designed for you by our head chef

## STARTERS

Duo of Salmon terrine, cucumber ribbons, citrus cream fraiche

Roast Chicken soup with tarragon dumplings

Blue cheese and red onion tart, crispy Parma ham, red pepper coulis

## MAINS

Rump of Pork, roast baby new potatoes, apple puree, sage jus

Lemon and Lime rubbed Salmon fillet, Prawn risotto, dill cream sauce

Tian of roasted Mediterranean vegetables, sweet potato fondant, tomato coulis

## DESSERT

Chocolate tart, Chantilly cream whit chocolate anglaise

Baked hazelnut torte, amaretto coulis

Strawberry cheesecake, shortbread biscuit, red berry puree

Tea/coffee/mints

**£30.00**

Room hire included

Minimum numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

To tailor make your package and give your guests a choice why not create your own a la carte menu. Your guests will be able to pick from 3 starters, 3 mains and 3 desserts,. You will also receive individual menu cards for each guests. Supplements start from £3 per person.

# PLATINUM BANQUETING MENU

Select one starter, one main course and one dessert from our menu designed for you by our head chef

## STARTERS

Parma ham and goats cheese terrine, marinated vine tomatoes, rocket leaves, balsamic glaze

Cream of broccoli soup, smoked salmon Crostini

Rirrette of Ham hock, white onion puree, peas pudding

## MAINS

Local roast sirloin of Beef, Yorkshire pudding, stout onion gravy, château potatoes

Seared wild salmon, saffron fondant potatoes, asparagus veloute

Spinach and pea risotto, chargrilled baby vegetables, parmesans feuille

## DESSERT

Sticky Toffee pudding, butterscotch sauce, vanilla pod ice cream

Trio of chocolate, chocolate tart, white chocolate terrine, warm chocolate sponge, anglaise sauce, orange confit

Posh strawberry and champagne trifle, chocolate chip cookie

Tea/coffee/mints

**£32.00**

Room hire included

Minimum numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

To tailor make your package and give your guests a choice why not create your own a la carte menu. Your guests will be able to pick from 3 starters, 3 mains and 3 desserts,. You will also receive individual menu cards for each guests. Supplements start from £3 per person

# SILVER CARVERY MENU

Enjoy a English tradition, select you started and dessert and your chef will hand carve your main course

## STARTERS

Homemade Asparagus Cream Soup  
Served with croutons

Sautéed Mini Scallop and Asparagus  
On a petit salad drizzled with lemon and coriander dressing

Dovetail of Cantaloupe Melon  
With exotic fruits and a champagne sorbet quenelle

## MAINS

Carvery  
Pork, Turkey & Ham  
With a selection of vegetables & potatoes

## DESSERTS

Chocolate and Butterscotch Profiteroles

Strawberry Shortbread Heart  
With a puddle of raspberry coulis

A Selection of Cheeses with Celery

Tea & Coffee

**£24.95**

Room hire included

Minimum numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

# GOLD CARVERY MENU

Enjoy a English tradition, select you started and dessert and your chef will hand carve your main course

## STARTERS

Homemade sweet potato & leek soup  
Served with croutons

Smoked chicken and Asparagus salad  
With a garlic and cream cheese dressing

Dovetail of Cantaloupe Melon  
With exotic fruits and a champagne sorbet quenelle

## MAINS

Carvery  
Roast Beef, Lamb, Honey Roasted Ham  
With a selection of vegetables & potatoes & Yorkshire pudding

## DESSERTS

Sweet Waffle  
With chocolate chip ice cream & butterscotch sauce

Sticky toffee pudding  
With lashing of hot English custard

A Selection of Cheeses with Celery

Tea & Coffee

**£28.95**

Room hire included

Minimum numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

# EVENT BUFFET

Replace a 3 course meal with a buffet, ideal for larger events also included with the event packages

## Please select four

To be served as table platters

- Hot chicken satay skewer
- Vegetarian spring rolls with plum sauce (v)
- Thai fish cakes with sweet chilli dip
- Goats cheese and tomato focaccia (v)
- Nachos with salsa, sour cream and guacamole (v)
- Hot and spicy chicken wings
- Tandoori chicken wrap
- Pizza fingers (v)

## Please select three

To be served from the buffet

- Chicken Korma with Pilau Rice
- Hot Chilli Con Carne with Fluffy Rice
- Chicken Carbonara with Garlic Bread
- Pasta Bolognese with Crusty Cob Bread
- Yorkshire Lamb Hot Pot
- Shepherds Pie and Mint Peas
- Beef Bourguignon with onion braised rice
- Smoked Haddock & Salmon Pie with Parsley Mash
- Vegetable Curry with Spiced Rice
- Penne Pasta with creamed Wild Mushroom Sauce and Garlic Bread

## Please select two

To be served from the buffet

- Raspberry cheesecake
- Lemon Tart
- Dark Chocolate Torte
- Craiglands Mess
- Selection of fruit Tartlets
- Chocolate éclairs

**£23.95 per person**

Room hire included

Minimum numbers of:

80 - Moorside Restaurant / 150 – Ballroom / 50 - Conservatory / 50 Dales suite

# FAMILY BUFFET

We never forget the little one, this menu is ideal for all ages

## For the adults

Selections of filled tortilla wraps

Hot chicken satay skewer

Duo of cheese & sunblush tomato Bruschetta

Wild mushroom & chive vol au vents

Spiced Salmon skewer, lemon crème fraiche

Selections of afternoon pastry fancies

Selection of teas & ground coffee

**£15.95**

## For the children

Mini Beef Burger

Homemade Chicken Goujons Dippers

Homeade Tomato & Cheese pizza

Baked potato wedges

**£7.95**

Room hire included

Minimum adult numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

# HOT & COLD BUFFET

Ideal for medium to large events

## Cold Menu

Carved platter of Honey Roasted Ham  
Carved platter of Grain Mustard Sirloin of Beef  
Carved platter of Turkey with Cranberry Chutney  
Tomato and Basil Salad  
Crunchy Coleslaw  
Cucumber and Red Onion Salad  
Tossed Leaf Salad  
Apple and Walnut Salad  
Assorted Mixed Rolls

Selection of fruit tartlets & chocolate éclairs

## Choose from a selection of hot dishes

Yorkshire Lamb Hot Pot  
Shepherds Pie and Mint Peas  
Beef Bourguignon with onion braised rice  
Penne Pasta with creamed Wild Mushroom Sauce and Garlic Bread  
Chicken Carbonara with Garlic Bread  
Smoked Haddock & Salmon Pie with Parsley Mash  
Hot Chilli Con Carne with Fluffy Rice  
Pasta Bolognese with Crusty Cob Bread  
Vegetable Curry with Spiced Rice  
Chicken Korma with Pilau Rice

£23.95 for Cold menu & 2 hot choices

£25.95 for Cold menu & 3 hot choices

£27.95 for Cold menu & 4 hot choices

Room hire included

Minimum numbers of:

80 - Moorside Restaurant / 120 – Ballroom / 40 - Conservatory / 50 Dales suite

# AL FRESCO SUMMER PARTY

Take advantage of the Craiglands Beautiful Grounds and Terrace

## BBQ Menu

Marinated rump steak  
Homemade burger and floured bap  
BBQ chicken drumstick  
Marinated lamb kebab  
Vegetarian & Pork Sausages  
Jacket potatoes  
Tossed Salads  
Coleslaw  
Bread rolls  
All cooked outside by a designated chef

**£24.95 per person**

For a minimum of 30 guests

## Spit Roasted Yorkshire Dales Hog

Locally reared Yorkshire dales hog  
Slowly spit roasted for up to 8 hours  
Served with delicious crispy crackling  
Homemade stuffing and fresh seasonal salad  
Plenty of fresh bread rolls  
Apple sauce and mustard

**£29.95 per person**

For a minimum of 100 guests

Room hire included

Minimum numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

# FINGER BUFFET CHOICES

These items can be served as a buffet, table centre platters or as Canapés

Margherita pizza fingers (v)

Chicken drumsticks

Mini pork pies with a 'Branston' pickle dip

Chicken satay skewers

Nachos with salsa, sour cream and guacamole (v)

Griddled chicken goujons

Tandoori chicken wrap

Goats cheese and tomato focaccia

Spiced potato wedges and dips (v)

Onion bhaji with mint yoghurt dip

Vegetarian spring rolls with plum sauce (v)

Hot and spicy chicken wings

Thai fish cakes with sweet chilli dip

Served with a selection of assorted sandwiches

**Any choice of 6 – 15.95**

**Any choice of 7 – 16.95**

**Any choice of 8 – 17.95**

Room hire included

Minimum numbers of:

60 - Moorside Restaurant / 120 – Ballroom / 20 - Conservatory / 30 Dales suite

# WINE LIST

Pre order your wines and they will be on the tables as your guests arrive

	Btl	250ml	175ml
<b>White Wines</b>			
1 Hardys The Riddle Colombard-Chardonnay, South-Eastern Australia	£15.95	£5.50	£3.80
2 Hardys The Riddle Riesling-Gewürztraminer, South-Eastern Australia	£15.95	£5.50	£3.80
3 Pinot Grigio Provincia di Pavia, Collezione Marchesini, Italy	£16.95	£5.80	£4.00
4 Footsteps Sauvignon Blanc, Central Valley, Chile	£16.95	£5.80	£4.00
5 Cullinan View Chenin Blanc, Robertson, South Africa	£17.50		
6 Robert Mondavi Chardonnay USA	£21.50		
7 Luis Felipe Edwards Reserva Viognier, Rapel Valley, Chile	£21.50		
8 Nobile Southern Rivers Sauvignon Blanc, East Coast, New Zealand	£22.50		
9 Sancerre, Les Collinettes, Joseph Mellot, France	£29.50		
10 Chablis, Paul Deloux Vintage, France	£29.50		

## Rosé Wines

11 Hardys The Riddle Cabernet-Grenache Rosé, South-Eastern, Australia	£15.95	£5.50	£3.80
12 Vendange White Zinfandel, California, USA	£16.59	£5.80	£4.00
13 Pinot Grigio Rosato del Veneto, Collezione Marchesini Vintage, Italy	£17.95		

## Red Wines

14 Hardys The Riddle Shiraz-Cabernet, South-Eastern Australia	£15.95	£5.50	£3.80
15 Luis Felipe Edwards Lot 40 Cabernet Sauvignon Rapel Valley, Chile	£16.95	£5.80	£3.80
16 Finca Flichman Malbec, Mendoza, Argentina	£17.50		
17 Berri Estates Merlot, South-Eastern Australia	£17.95	£5.80	£4.00
18 Côtes du Rhône La Dentelière, Caves Saint-Pierre Vintage, France	£19.50		
19 Chianti Riserva, Piccini, Italy	£23.50		
20 Château de Camarsac, Bordeaux Vintage, France	£24.50		
21 Blackstone Merlot USA	£24.50		
22 Marqués de Morano Rioja Crianza Tinto, Spain	£26.50		
23 Houghton The Bandit Shiraz-Tempranillo, Western Australia	£26.50		
24 Robert Skalli Reserve Pinot Noir, VdP de l'île de Beauté Vintage, France	£28.50		

## Champagnes

		125ml
25 Descombes Brut	£34.95	£5.95
26 Piper-Heidsieck Brut	£47.50	
27 Moët & Chandon Brut Impérial	£55.00	
28 Piper-Heidsieck Rose Sauvage Brut	£57.50	
29 Veuve Clicquot Yellow Label Brut	£62.50	
30 Dom Pérignon Brut	£199.00	

## Fizz

31 Berri Estates Cuvée Brut, South-Eastern Australia	£17.95	£4.30
32 Berri Estates Brut Rosé, South-Eastern Australia	£19.95	£4.80

# DRINKS PACKAGES

Give your event a little added fizz with one of our drinks packages

## Silver

A glass of sparkling or Pimms  
Per person on arrival

Half a bottle of house wine  
per person

A glass of sparkling wine  
Per person for the toast

£15.50 per person

## Gold

A glass of pink sparkling or cocktail  
Per person on arrival

Half a bottle of house wine  
Per person

A glass of sparkling wine  
Per person for the toast

£18.50 per person

## Platinum

A glass of champagne  
Per person on arrival

Half a bottle of house wine  
per person

A glass of champagne  
Per person for the toast

£22.50 per person

# NIGHTS BITES

The ideal way to finish any all day event or just a mid night snack

## SILVER

Bacon Butties

Chip Butties

Lishmans Pork Pie & peas

Jacket potato & cheese shells

£12.95

## GOLD

Four cheese & asparagus tart

Thai fishcakes & sweet chilli salsa

Selection of filled tortilla wraps

Southern fried chicken pieces

Buttered mini sweet corn cobs

Selection of finger fancies

£15.95

Night Bites menu prices based on a second serving to a larger event e.g. a late night snack after a large buffet or sit down meal.

# FINSHING TOUCHES

As every details is important of your event

Place cards	£2.50 per 10
A3 Table plan	£5.00
Table Numbers	Complimentary
Table Number Stands	Complimentary
Table Menus	Complimentary
Table confetti per table	£1.50
Round Centrepiece Mirrors	£5.00
Black Candelabras	£6.50
Tea Lights and Holders	Complimentary
Pianist	Price on request
Chair cover per chair	£4.00
Chair cover and sash per chair from the Craiglunds colour selection	£5.00
Chair cover and sash per chair from the supplier colour selection	£5.50
Balloon cluster of 3 per table	£5.95
Balloon cluster of 5 per table	£7.95
DJ in the Conservatory	£300.00
DJ in the Restaurant	£300.00
DJ in the Ballroom	£325.00