

## Conference Catering

*Jug of iced tap water included in all room rates*

Tea/Coffee and Biscuits	£1.75 per person
Tea/Coffee and Pastries Special	£3.50 per person
Fruit Juice	£8.95 per jug (serves 12) <i>Orange or Apple</i>
Elderflower Cordial with Sparkling Water	£8.95 per jug (serves 12)
Mineral Water	£1.80 per 500ml bottle <i>Still or Sparkling</i>

## Buffets

<p><b>Buffet No. 1</b></p> <p><i>Selection of sandwiches or wraps (including Ham, Tuna, Cheese and Tomato, Egg Mayonnaise), Crisps, sticky cocktail sausages with toasted sesame seeds, Vegetable crudités &amp; dips V GF</i></p> <p><i>Assorted Cakes</i></p> <p><i>Fruit skewers (additional £2 per person)</i></p>	£7.95 per person
<p><b>Buffet No. 2</b> - Minimum number 10 persons (includes Tea and Coffee)</p> <p>As for Buffet 1 with the addition of two of the following savouries.</p> <p><b>Savouries:</b></p> <p><i>Potato Wedges &amp; dips V GF</i></p> <p><i>Southern-fried Chicken Strips</i></p> <p><i>Brie and Cranberry wontons V</i></p> <p><i>Plaice Goujons with French Fries (additional £1.50 per person)</i></p> <p><b>V-vegetarian GF = gluten free</b></p>	£10.50 per person

All prices are inclusive of VAT

Please advise of any allergies or dietary requirements.

Please note that there is a minimum charge of £10 for all invoiced conference refreshments and catering.

**Hirers are not permitted to bring their own food and drink**

## Hot Meal alternatives

<b><i>Cold meat platter served with new potatoes and salad</i></b> <i>(ham, chicken and pastrami)</i>	<b>£8.50</b>
<b><i>Home-made Quiche served with new potatoes and salad</i></b>	<b>£8.50</b>
<b><i>Jacket potatoes (maximum 30 people)</i></b> <i>Served with a choice of Tuna, Prawn with Marie Rose sauce, Cheese, Baked beans, Chilli con Carne</i>	<b>£6.50</b>
<b><i>Home-made Lasagne (minimum 8 people)</i></b> <i>served with garlic bread and salad (vegetarian option available)</i>	<b>£8.50</b>
<b><i>Chilli con Carne served with rice and tortilla chips</i></b>	<b>£8.50</b>

**All prices are inclusive of VAT**

Speciality Teas, Hot Chocolate and Coffees such as Latte', Cappuccino and Americano can be purchased from Luxfords Restaurant.

Alternatively, you can reserve a table in Luxfords Restaurant – open from 9.30am to 3pm.

# Booking Details

<b>Booking No:</b>	<b>Date of Venue Hire:</b>
<b>Room:</b>	<b>No. of delegates:</b>
<b>Start time: am/pm</b>	<b>Finish time: <span style="float: right;">am/pm</span></b>
<b>Contact Name:</b>	<b>Company/Organisation/Dept:</b>
<b>Address for Invoicing:</b>	<b>Purchase Order No:</b>

**Please Note:**

Should my catering requirements for this booking change from those stated below, including any changes in numbers, or cancellation, I undertake to notify Luxfords Restaurant at least four days in advance of the booking in respect of food. I understand that failure to give the required notice makes me liable to settle in accordance with presented invoices.

**Signed:**

**Date:**

**Print Name:**

## REFRESHMENT REQUIREMENTS

**Morning: Coffee/Tea & Biscuits Required at:**

**Afternoon: Coffee/Tea & Biscuits Required at:**

**Evening: Coffee/Tea & Biscuits Required at:**

## LUNCH

**Menu:**

**Menu Selections (where relevant):**

**Price per person:-**

**Beverages:**

## EVENING

**Menu:**

**Selections (where relevant):**

**Price per person:-**

**Beverages:**

## BAR

**Required from: pm**

**Until: pm/am**  
The latest you may hire the bar is up to 12.30am

**Additional Information:** Please give details of any special dietary requirements you may have (vegetarian, vegan, coeliac, diabetic, etc):

**Hirers are not permitted to bring their own food and drink.**