

Conference Catering

Jug of iced tap water included in all room rates

Tea/Coffee and Biscuits	£1.95 per person
Tea/Coffee and Pastries Special	£3.85 per person
Fruit Juice	£9.50 per jug (serves 12) <i>Orange or Apple</i>
Elderflower Cordial with Sparkling Water	£9.50 per jug (serves 12)
Mineral Water	£2.00 per 500ml bottle <i>Still or Sparkling</i>

Buffets

<p>Buffet No. 1</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 & dips V GF</i></p> <p><i>Assorted Cakes</i></p> <p><i>Fruit skewers (additional £2 per person)</i></p>	£8.80 per person
<p>Buffet No. 2 - 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>Savouries:</p> <p><i>Southern-fried Chicken Strips</i></p> <p><i>Vegetarian Quiche V</i></p> <p><i>Plaice Goujons (additional £1.50 per person)</i></p> <p><i>French Fries dips V GF</i></p> <p><i>Spring Rolls with Chilli Dip</i></p> <p>V-vegetarian GF = gluten free</p>	£11.55 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

<i>Cold meat platter served with new potatoes and salad</i> <i>(ham, chicken and pastrami)</i>	£9.15
<i>Home-made Quiche served with new potatoes and salad</i>	£9.15
<i>Jacket potatoes (maximum 30 people)</i> <i>Served with a choice of Tuna, Prawn with Marie Rose sauce, Cheese, Baked beans, Chilli con Carne</i>	£7.00
<i>Home-made Lasagne (minimum 8 people)</i> <i>served with garlic bread and salad (vegetarian option available)</i>	£9.15
<i>Chilli con Carne served with rice and tortilla chips</i>	£9.15

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

Booking No:	Date of Venue Hire:
Room:	No. of delegates:
Start time: am/pm	Finish time: am/pm
Contact Name:	Company/Organisation/Dept:
Address for Invoicing:	Purchase Order No:

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.