



## Venue Hire Costs

### Funeral Hire

Monday – Friday £75 (4 Hours)

## Party Hire

January & February 2022 - Free introductory venue hire

### March – May 2022

Monday – Thursday £100

Friday & Saturday £150

### From June 2022

Monday – Thursday £150

Friday & Saturday £225

**Please note** - All bookings will incur a £60 service charge split between the staff

## Party Menus

### Table Grazing Menu

Available for 30 -40 guests, with all guests seated.

Think buffet but without the beige food and the queue! A laid-back Mediterranean Tapas type feel, where we bring platters and bowls of food to the tables of seated guests. A relaxed and very social way to dine.

#### Menu

**All dishes can be adapted or changed to be vegetarian, vegan or made suitable for your guests' dietary requirements**

Selection of breads and dips

Antipasto platter – Cured meats, cheeses, olives, sun blushed tomatoes, fire roasted peppers

Meatballs in a Pomodoro sauce topped with Parmesan shavings

Breaded buttermilk chicken strips with garlic aioli dip

Dirty nachos or dirty fries

Woodfired pizza topped with goats' cheese, caramelised red onions & roasted red peppers

Woodfired pizza topped with nduja sausage, pepperoni, drop peppers, pesto and rocket

£15 per person



## **Bowl food menu**

**Suitable for 30 – 60 guests.**

**We love doing these and think it is the best way of serving your guests food whilst keeping everyone mingling and the party going. It is an informal and casual food service. Simply choose 3-4 dishes and our team will serve a steady flow of dishes that are similar size to a starter. Your guests will help themselves to bowls of food throughout the service time. It does not matter if they are seated or standing.**

### **Menu**

Selection of wood fired pizza slices

Moroccan lamb tagine with cumin, ginger, nutmeg & coriander finished with apricots, mint and toasted almonds.  
Served with vegetable cous cous.

Thai green chicken curry served with fragrant sticky rice

Pork and leek sausages, creamy mash potato, onion & red wine gravy topped with crispy leeks

Mini fish and chips served with tartar sauce or minted pea puree

Mushroom, rosemary and blue cheese risotto finished with cream

Spanish chicken, chorizo & red pepper rice

Beef bourguignon with mushrooms, baby onions and bacon served on creamy mash potato

Mini meatballs in a Pomodoro sauce topped with Parmesan shavings

Chinese slow cooked sticky pork belly served on an oriental noodle salad

Scampi & chips in a basket with homemade tartar sauce and wedge of lemon

King prawn Yakitori skewers – A Japanese BBQ favourite with a salty and sweet flavour

**All dishes can be adapted or changed to be vegetarian, vegan or made suitable for your guests' dietary requirements**

£18 per person



## **Hot Buffet Menu**

**Suitable for 30 – 60 guests.**

**A traditional hot buffet served from a buffet point where your guests can help themselves**

**Please choose 2 from the following dishes.**

Moroccan lamb tagine with cumin, ginger, nutmeg & coriander finished with apricots, mint and toasted almonds.  
With

Thai green chicken curry with jasmine rice

Beef bourguignon with mushrooms, baby onions and bacon served with creamy mash potato

Mini meatball pasta bake. Served in a Pomodoro sauce topped with Parmesan shavings and served with penne pasta, garlic bread and mixed leaf salad

Puttanesca pasta bake with garlic bread and mixed leaf salad

Beef & pork lasagne served with garlic bread and mixed leaf salad

Salmon, prawn, cod and smoked haddock fish pie topped with mashed potato and melted cheese

Slow roasted shoulder of lamb stuffed with garlic and rosemary served with roasted vegetables and new potatoes

Duck confit, sausage and mixed bean cassoulet

Beef cheek and Pancetta ragu served with steamed green vegetables and creamy mash potato

Pork and leek sausages, creamy mash potato, onion & red wine gravy topped with crispy leeks

**All dishes can be adapted or changed to be vegetarian, vegan or made suitable for your guests' dietary requirements**

£15 per person

## **Something Sweet**

### **Add to any menu**

#### **Selection of mini desserts on a grazing dessert table**

Chocolate brownie squares

Pastel de nata – Portuguese egg tart

Mini meringues topped with Chantilly cream and fresh fruit

Mini macarons

£5 per person

### **Project Doughnut**

A collaboration with the guys at Project D who make the best doughnuts in the world and are based just up the road in Derby. A selection of their finest, sticky, sweet, amazing doughnuts. Enough said!

£5 per person

## **Funeral Catering**

Including bar facilities and waiting staff

### **Hot Buffet**

(Menu above)

With tea, coffee & cake

£18 per person

### **Finger Buffet**

Sausage meat & fennel seed pin wheel (served warm)

Pork pie

Hot-smoked salmon sandwich with horseradish and lemon crème fraiche

Tomato, mozzarella and basil pesto toasted ciabatta (served warm)

Goat's cheese and caramelised red onion puff pastry tart (served warm)

Chicken skewers marinated in yoghurt and mixed spices

Fries

Tea, coffee and selection of cakes

£15 per person

**Alternative dishes for dietary requirements will be provided. Notification is required when booking**



## FAQ'S

### Capacity:

Minimum 30 people – maximum 60 people. (100 people during the summer months with our outside area)

### Timings:

Evening party hire 18:00 – 24:00. Last orders at the bar 23:30

Funeral hire – 4 hours

### Car Parking:

Due to our limited car parking, we kindly ask you to inform your guests to car share or a drop off to the venue wherever possible. Sorry, but we are unable to accommodate any overnight parking apart from our hotel guests.

### Next Step:

Please email Rosie our event planner at [enquiries@theroyaloaklongwhatton.co.uk](mailto:enquiries@theroyaloaklongwhatton.co.uk) or call her on 01509 843694 Monday – Friday 09:00-16:00 to check availability and chat through your requirements. A provisional reservation can then be made, and a booking form and invoice will be emailed to you for completing.

### T&C'S

Once a provisional booking has been made with us, we will require a completed booking form and payment for venue hire fee (if applicable) and 50% of the expected catering cost. This is required within 48 hours to confirm the booking

Confirmation of numbers and the remaining adjusted balance is due 7 days before your event.