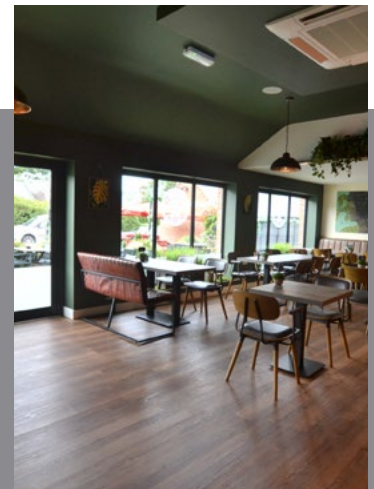




Menus and Hire Costs





Menu Options

Bowl food menu

SUITABLE FOR 30 – 60 GUESTS.

We love this style of menu, 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 dishes from the menu and our team will serve a steady flow of food to your guests throughout the service time. It does not matter if they are seated or standing. We cater for one of each dish per person and equates to a large main course in total.

-
- Selection of wood fired pizza slices
 - Moroccan lamb tagine, flavoured 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 & leek sausages, creamy mash potato, onion and red wine gravy and topped with crispy leeks
 - Mini fish & chips with tartare sauce
 - Mushroom, blue cheese & rosemary risotto finished with cream
 - Spanish chicken, chorizo & red pepper rice
 - Bang Bang king prawn skewers **£2 supplement**
 - Chinese slow cooked sticky pork belly served on an oriental noodle salad
 - Scampi and chips with tartare sauce
 - Katsu chicken curry & rice
 - Orzo pasta with pea, asparagus & lemon
 - Sirloin steak, chips & peppercorn sauce **£2 supplement**
 - Pulled pork sliders with BBQ sauce in brioche bun
 - Hot dog with American mustard, ketchup & crispy onions
 - Thai crab cakes with Asian slaw and sweet chilli dressing
 - **Dishes can be adapted or changed to be vegetarian, vegan or made suitable for your guests' dietary requirements**
 - **£15 per person**
-





Menu Options

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 option, where we bring platters and bowls of food to the tables of seated guests. A relaxed and very social way to dine.

Menu 1 - Mediterranean

- 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
- Loaded fries with bacon, spring onion, cheese, BBQ sauce & crispy onions
- Woodfired Pizzas - Selection of meat & vegetarian
- **Dishes can be adapted or changed to be vegetarian, vegan or made suitable for your guests' dietary requirements**
- **£15 per person**

Menu 2 - Ploughman's

- Long Clawson Stilton & Black Bomber cheddar cheese
- Carved roast ham
- Crusty bread
- Pork pie
- Pickled silver skin onions
- Salad of celery, spring onion, lettuce and tomato
- Homemade piccalilli
- Triple cooked chunky chips
- **£13 per person**





Menu Options

Taco Bar Menu

A BUFFET STATION WHERE GUESTS MAKE THEIR OWN TACO'S

-
- Soft and hard-shell tacos – Avocado – Sour cream – Salsa - Salad – Chillies – Cheese
 - Mexican beef chilli
 - Pulled BBQ chicken
 - Vegetarian fajitas
 - Cajun Fries
 - **£13 per person**

Something Sweet

ADD TO ANY MENU

Selection of mini desserts on a grazing dessert table

- Chocolate brownie squares - Pastel de nata -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

TABLE GRAZING & BOWL FOOD MENU AVAILABLE

Finger Buffet Menu

- 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
- **Includes tea, coffee and selection of cakes**
- **£15 per person**
- **Alternative dishes for dietary requirements will be provided. Notification is required when booking**

Venue Hire Costs

Evening Private Party Hire

Monday to Friday £75

Saturday - £125

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

Funeral Hire Charge

£75 (4 hours) Including bar facilities and waiting staff



FAQ'S

Capacity:

Minimum 30 people – maximum 60 people

Timings:

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

Funeral hire – 4 hours

Music:

We have a great sound system that you can play a playlist through via Bluetooth or let us pick the music.

We allow a DJ or band if you wish to book one

Music is turned off at 23:45

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 unable to accommodate any overnight parking apart from our hotel guests.

Next Step:

Please email Rosie our event planner at enquiries@theroyaloaklongwhatton.co.uk or call her on 01509 843694 Monday – Friday 09:00-15:00 to check availability and chat to through your requirements. A provisional reservation can then be made, and a booking form and invoice will be emailed to you for completion.

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.