

St Andrews

TOWN HOTEL
D R O I T W I C H



Your Event



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1. Introduction

We would love you to hold your event at St Andrews where you can be sure of a warm welcome and friendly service with that personal touch. This booklet summarises the various options that we offer.

Please get in touch with our Events team on (01905) 779677 or email enquiries@st-andrewshotel.com to discuss your individual requirements further.

Details are correct as of September 2016 but may be subject to periodic review. Final menus to be confirmed 3 months prior to your event.

2. Your food options

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a) Breakfast

- Available from 7 am – 11 am. All options include tea and coffee
- **Options:**
 - Selection of breakfast rolls and pastries = £7.50 pp
 - Mixture of bacon, sausage and egg rolls
 - 'Full English breakfast' or scrambled eggs with smoked salmon = £10.95 pp
 - Pre-order required if > 30 guests
 - If > 12 guests choose between plated and self-service for 'Full English breakfast'. Scrambled egg with smoked salmon not available for self-service.
 - If ≤ 12 guests then all options will be plated.

b) Canapes and finger food

➤ **Canapés - Choice of 3 = £5.00 pp or 5 = £8.00 pp**

- Smoked salmon & cream cheese
- Mature Cheddar & fresh pineapple
- Selection of mini Scotch eggs
- Mini Yorkshire pudding filled with roast beef & horseradish cream
- Sausages roasted with mint & honey*
- Mini smoked haddock & leek fish cakes*
- Goats' cheese & caramelised onion tartlets*
- Chicken liver pate with caramelised onion chutney
- Spicy crab cakes with chilli dip*
- Indian chicken mini kebabs*
- Parmesan & chive risotto balls*

** = served warm*

➤ **Finger Food - Choice of 2 = £7.00 pp or 3 = £10.00 pp**

- Mini fish & chips*/***
- Mini handmade burgers*
- Mini cheese jacket potatoes *
- Cajun chicken wraps
- Pork belly with apple compote*
- Smoked haddock rarebit*
- Marinated tiger prawns in lime & coriander**
- Marinated gravlax**
- Handmade spring rolls
 - Duck, spring onion & Hoisin sauce
 - Chicken & sweet chilli

served warm **served on a spoon *served in a cone*

➤ **Add a glass of Prosecco for £7.00 pp**

c) Cold buffet selector

➤ Options:

- 6 items = £12.50 pp
- 8 items = £15.00 pp
- 10 items = £17.00 pp

➤ Savoury:

- Selection of sandwiches
- Selection of tortilla wraps
- Pizza slices
- Sausage rolls
- BBQ chicken drumsticks
- Southern fried chicken
- Local farmhouse pork pie
- Cold meat platter
- Scotch eggs & curried mayonnaise
- Salmon & cream cheese tarts
- Vegetable quiches
- Vegetable spring rolls
- Onion bhajis with cucumber & mint dip
- Cheese & pineapple
- Crudités & selection of dips
- Selection of salads
- Spicy wedges
- Chips
- Vegetable crisps

➤ Sweet:

- Lemon drizzle cake
- Chocolate brownie
- Fruit & plain scones
- Fruit platter
- Tea & coffee
- Mint chocolates

d) Hot fork buffet selector

➤ **Options:**

- 1 main dish with 1 potato/rice dish and 1 side = £12.50 pp
- 2 main dishes with 1 potato/rice dish and 2 sides = £14.50 pp

➤ **Main dishes:**

- Lasagne
- Chilli
- Fish pie
- Cajun salmon
- Sweet chilli prawn skewers
- Indian curry
- Beef stroganoff
- Steak & ale pie
- Beer battered fish
- Beef burgers

➤ **Vegetarian:**

- Vegetable moussaka
- Sweet potato & spinach curry
- Spinach & ricotta cannelloni

➤ **Potato & rice dishes:**

- Buttered new potatoes
- Mashed potato
- Jacket potatoes
- Spicy potato wedges
- Steamed rice
- Spiced couscous

➤ **Sides:**

- Garlic bread
- Mixed leaf salad
- Hand cut coleslaw

e) Banquet menus

➤ Options:

- 3 course meal with waiter service:
 - Classic Menu
 - Deluxe Menu

- Additional options:
 - A cheese course is available as an additional course - £5.95 pp for a selection of 3 cheeses, or £39.95 per table of 10 for a platter.
 - Tea & coffee £2.50 pp
 - Tea, coffee and petit fours £4.00 pp
 - Glass of port (50ml) £4.50 pp
 - Glass of dessert wine (75ml) £5.25 pp

- For parties with less than 25 guests please select up to 3 options per course; for 25 – 50 guests please select up to 2 options per course; and for more than 50 guests please select 1 option per course.
- Pre-orders required at least 2 weeks prior to event. See terms & conditions for more details.

➤ **Classic Menu:**

○ **Starters**

- Chicken Caesar salad, Caesar dressing, garlic croutons, crispy bacon, & cos lettuce
- Ham hock & honey terrine, homemade chutney, & brioche
- Smoked salmon & dill roulade with cucumber & rocket salad
- Prawn & crayfish salad, spiced Marie Rose sauce, & pickled cucumber
- Carrot & orange soup with parsley cream
- Garlic marinated wild mushrooms with rosemary bread

○ **Mains**

- 24hr slow cooked shin of beef, mini Yorkshire pudding, mashed potato, roasted root vegetables, & red wine jus
- Roasted chicken supreme, crispy pancetta, dauphinoise potatoes, leeks, mushroom & tarragon cream sauce
- Salt baked salmon fillet, herb potato cake, green beans, & courgette ribbons
- Poached hake fillet, parsley mashed potato, wilted spinach, carrots, prawn & white wine sauce
- Spinach & sun blushed tomato roulade, walnut & orange pesto, & vegetable ribbons
- Goats' cheese & caramelised red onion risotto, balsamic reduction, & rocket salad

○ **Desserts**

- Citrus cheese cake, raspberry puree, & mandarin sorbet
- Strawberry & vodka Eton mess, strawberry sorbet, & crunchy meringue
- Gingerbread & sherry trifle with spiced whipped cream
- Caramelised apple & berry crumble tart with salted caramel ice cream
- Sticky toffee pudding, butterscotch sauce, & clotted cream ice cream
- Warm chocolate fudge brownie with vanilla ice cream

N.B. This is a sample menu and will be subject to periodic review. Final menus to be confirmed 3 months prior to your event.

➤ **Deluxe Menu:**

○ **Starters**

- Hot smoked duck breast, black cherry & cola puree, chard lettuce, & fresh cherries
- Chicken & red wine parfait, watercress & pickled carrot salad
- Hot smoked salmon & lime cheese cake, herb crumb, & lime aoli
- Sweet chilli prawn & crab fish cakes, mint yogurt dressing, & noodle salad
- Pickled mackerel, horseradish ice cream, rocket, & fennel
- Apple & celeriac soup with mini tin loaf
- Roasted red pepper arancini balls, red pepper coulis, watercress & fennel salad
- Goats' cheese mousse, beetroot textures, black olive twirl, & balsamic reduction
(seasonal option Oct – Mar)

○ **Mains**

- Roast beef medallions, fondant potato, braised cabbage, honey carrots, & red wine jus
- Duo of pheasant: confit of leg & rolled breast, celeriac puree, fondant potato, carrots, cranberry & vodka jus *(seasonal option Oct – Jan)*
- Lamb loin with herb crumb, Dauphinoise potatoes, roasted root vegetables, & red berry jus *(seasonal option Mar – Aug; £3.00 pp supplement)*
- Minted lamb shank, whole grain mustard mash, roasted root vegetables, & mint jus
- Black Country pork belly, mashed potato, apple, turnips, carrots, & stout jus
- Herb crumb salmon fillet, celeriac & new potato salad, roasted fennel, & cherry tomato salsa
- Pan seared seabass fillet, bean risotto, pea shoots, mussels & saffron white wine sauce
- Feta cheese & black olive Wellington, wilted spinach, celeriac, roasted carrots, & basil pesto
- Trio of stuffed vegetables, goats' cheese, couscous, rocket & beetroot salad, & warm vinaigrette

○ **Desserts**

- Strawberry & vodka Eton mess, strawberry sorbet & crunchy meringue
- Chocolate iced parfait, toasted hazelnuts, orange puree, Grand Marnier ice cream
- Baileys & coffee cheese cake, white chocolate crème Anglaise, chocolate pencil, & clotted cream ice cream
- Warm lemon & lime meringue pie, raspberry puree, & raspberry sorbet
- Open apple & cinnamon pie, caramelised apples, & vanilla custard
- Black cherry & vanilla panna cotta, praline crumb, & cherry sorbet
- Cardamom spiced rice pudding, plum jam, & smoked cardamom ice cream
- St Andrews cheese board – selection of four cheeses, celery & apple salad, homemade chutney, mini fruit loaf *(£2.00 pp supplement)*

N.B. This is a sample menu and will be subject to periodic review. Final menus to be confirmed 3 months prior to your event.

f) Dessert selection

➤ Options:

- Classic desserts = £3.95 pp for 1 choice, £4.95 for 2 choices
- Deluxe desserts = £4.95 pp for 1 choice, £5.95 for 2 choices

➤ Classic desserts:

- Apple pie & custard
- Sticky toffee pudding & custard
- Chocolate sponge & ice cream

➤ Deluxe desserts:

- Lemon tart & berries
- Chocolate brownie & ice cream
- Vanilla cheesecake & cherries

g) Afternoon tea

➤ Options:

- Classic Afternoon Tea = £14.95 pp
- Children's Afternoon Tea = £7.50 per child (2 - 12 years old)

➤ Classic Afternoon Tea:

- Selection of finger sandwiches
- Plain & fruit scones, served with homemade berry jam, lemon curd, & clotted cream
- Selection of homemade cakes: mini berry meringue pie, lemon drizzle cake, chocolate brownie, individual Victoria sponge cake
- Tea or coffee

➤ Children's Afternoon Tea:

- Ham, cheese or jam sandwich
- Chocolate brownie
- Plain or fruit scone, served with homemade berry jam & lemon curd
- Scoop of ice cream
- Homemade milkshake or glass of fruit juice

h) Hog roast

- All with whole hog roast*; minimum numbers 60
- **Options:**
 - **Classic** - with floured baps, crackling, apple sauce, stuffing = £11.95 pp
 - **Intermediate** - above plus jacket potatoes, coleslaw, dressed leaves = £14.95 pp
 - **Deluxe** - above plus tomato & red onion salad, spicy couscous, pasta salad = £16.95 pp
 - **Vegetarian burgers available as vegetarian option*

i) BBQ

- Barbeque served outside; minimum numbers 20
- Selection of beef burgers, Cumberland sausages*, chicken kebabs & 4oz rump steaks for £19.95 pp
- Served with coleslaw, selection of salads & jacket potatoes
- **Vegetarian option available*

j) Carvery

- 2 courses = £16.95 pp
- Choice of 2 joints from roast beef, pork or turkey
- Served with seasonal vegetables & potatoes
- Plus choice of 1 classic dessert:
 - Apple pie & custard
 - Sticky toffee pudding & custard
 - Chocolate sponge & ice cream

k) Evening options

- Bacon or sausage baps with spicy potato wedges = £8.95 pp
- Cold buffet selector
- Hot fork buffet selector
- Hog roast
- BBQ

I) Children's menu

➤ Options:

- <2 years No charge
- 2 - 7 years

Choose from Children's menu: 3 courses £9.95, 2 courses £7.95, 1 course £5.95

- 7 – 12 years Same menu as adults, with half portion for half price
- >12 years As for adults

➤ Children's menu:

○ **Starters**

- Chicken lollipop with homemade tomato ketchup
- Homemade garlic bread topped with cheese
- Tomato soup with mini tin loaf

○ **Mains**

- Sausages with creamy mashed potato, peas & gravy
- Margherita pizza with a choice of ham/pineapple/mushroom toppings, with French fries & baked beans or fresh leaf salad
- Penne pasta, chicken & vegetables in a cheese sauce

○ **Desserts**

- Mixed ice cream
- Chocolate brownie sundae
- Warm pancakes, fresh berries & ice cream

3. Your drinks options

➤ If you wish to provide a drink for your guests, please choose from our selection below. Alternatively, you could offer a round of drinks at the bar.

➤ **Drinks by the glass:**

- **Prosecco, Bucks Fizz, Pimms** £7.00
- **Banquet wines:**
 - Novita Trebbiano Rubicone, Italy 175ml glass £4.00 250ml glass £5.75
 - Novita Sangiovese Rubicone, Italy 175ml glass £4.00 250ml glass £5.75

➤ **Drinks by the bottle:**

- **Sparkling wine**
 - Favola, Prosecco DOC, Italy £24.00
- **Red wine**
 - Novita, Sangiovese, Rubicone, Italy £16.50
 - Tiera Antica, Merlot, Central Valley, Chile £18.00
 - Hazy View, Pinotage, South Africa £17.50
 - Ondarre, Rioja, Crianza Rivallana, Spain £23.00
 - Piatelli Voneyards, Alto Molino Malbec, Argentina £24.00
- **White wine**
 - Novita, Trebbiano, Rubicone, Italy £16.50
 - Tiera Antica, Sauvignon Blanc, Central Valley, Chile £18.00
 - Hazy View, Chenin Blanc, Western Cape, South Africa £17.50
 - Il Casone, Pinot Grigio, Veneto, Italy £19.00
 - Faultline, Sauvignon Blanc, Marlborough, New Zealand £24.00
- **Rose wine**
 - Novita, Pinot Grigio Blush, Italy £18.50



➤ **Non-alcoholic:**

- Still or sparkling bottled water £3.00 per bottle (750ml)
- Pure orange or apple juice £5.95 per jug (1 litre)
- Orange, blackcurrant or lime squash £3.95 per jug (1 litre)

➤ **Hot drinks:**

- Tea & coffee £2.50 pp
- With petit fours £4.00 pp

4. Our function rooms

<p>The Library</p> 	<p>Our cosy Library is perfect for a smaller group. Ideal for a celebration meal or private dining.</p>
<p>The Drawing Room</p> 	<p>Our elegant Drawing Room has a separate bar and feature fireplace. It can be set up for any occasion, from a theatre style presentation to an evening banquet.</p>
<p>The Orangery</p>  	<p>Our spacious Orangery leads out onto the terrace and gardens and is the largest of our function rooms. A variety of layouts are possible to suit your occasion.</p> <p>It is equipped with a 3 metre (dropdown) screen and PA system.</p>

Room	Theatre	Class room	Banquet	Cabaret	Board room	U-Shape	Floor	Air con	Natural Light
The Library	20	-	12	8	12	8	Ground	Y	Y
The Drawing Room	90	30	70	40	30	30	Ground	Y	Y
The Orangery	150	50	120	80	n/a	50	Ground	Y	Y

➤ Room hire & additional equipment:

- The Library £25 per hour
- The Drawing room £50 per hour
- The Orangery £100 per hour

- Flipchart & pens £5
- Portable projector screen £25
- Projector £25
- *N.B. Equipment hire is complimentary if event spend is greater than £400*

5. Our bedrooms

- If your guests are travelling from out of town, or want to avoid the taxi ride home, then why don't you make book some of our 31 bedrooms, all with ensembles. Ask our events co-ordinator for the best value rates.
- Choose from our superior 'Heritage' bedrooms to our great value Classic bedrooms, with double, twin and single options. Or treat yourself to our Junior Suite with super king French style bed, seating area and luxurious ensuite with roll top bath and walk in shower.

6. A few extra touches

➤ Entertainment

- If you would like to provide entertainment for your guests then we can help. Options include DJ & disco, bouncy castle, and set of casino tables. Have a chat with our Events co-ordinator to discuss your ideas and get a personalised quote.
- We have a recommended DJ who will provide an excellent play list to get your guests on the dance floor. If you have some favourites or indeed an entire themed evening prepared please let us know and he will be happy to accommodate this. Cost £350 including dance floor hire.
- **3rd party suppliers:**
 - Dance floor hire £100 if you provide your own DJ
 - We will need to see copies of public liability insurance and PAT testing at least 2 weeks prior to the event

➤ Venue dressing

- We have a range of options available using some of our preferred suppliers. These include chair covers and bows, table decorations, photo booth, and LED dancefloor. Please ask our Events co-ordinator for further details and a personalised quote.

7. Terms & conditions

- Details are correct as of September 2016 but may be subject to periodic review. Final menus to be confirmed 3 months prior to your event.
- To confirm your booking we require a non-refundable deposit of 25% of the estimated final bill.
- We require the final details regarding numbers and menu choices 2 weeks prior to your function.
- The remaining 75% and any other outstanding charges must be paid on departure (except Weddings – see below)
- See separate Wedding document for specific Wedding terms and conditions.
- Should your event be cancelled any deposits paid to St Andrews Town Hotel are non-refundable.
- Damages – you are responsible for all guests and any damages occurred or missing items will need to be paid for. A refundable £200 deposit will be held for all events, and the cost to repair/replace any damage will be taken out of this.
- No music can be played after midnight.
- If you have requested a block booking of bedrooms, then any bedrooms not booked by yourself, or your guests, will be released for sale to the general public 2 months prior to your event. For further information please see your event co-ordinator.
- All buffet food will need to be removed after two hours to comply with food safety guidelines.
- We will need to be provided with a copy of public liability insurance and PAT testing for any 3rd party suppliers, e.g. if you are providing your own DJ.
- Please note that a postponement will be treated as a cancellation and therefore be subject to the same terms and conditions.

September 2016