

Choosing the perfect venue

It can be difficult choosing the perfect venue to hold a special occasion but here at the Hunters Lodge we can assure you of our best service throughout and pride ourselves on our quality of food, warmth and professionalism. Whatever the occasion we offer bespoke options to suit you and your guests.

We have 4 well appointed function rooms which seat a variety of numbers whether it is a small intimate dinner or large lavish affair.

Hunter Room

The Hunter room can hold up to 16 guests in an oval shape format and is perfect for intimate family dinners or occasions

Hawk Room

The hawk room is connected to a bar, has a private disabled toilet and can hold between 10-30 guests. The Hawk room is perfect for baby showers, small buffets and family gatherings.

Restaurant

The Restaurant is classic and elegant in style and can seat up to 120 dependant on your layout for a formal dinner. The restaurant also has the capability of being sectioned off which allows smaller numbers to occupy it in a more private setting. It has its own private bar and toilets.

Autumn Suite

The Autumn Suite is the largest of our function rooms and can seat up to 150 guests dependant on layout. It has its own private bar, private toilets and benefits from an outside relaxing terrace area.

We do not charge room hire for any of our function rooms and will quite happily cater for all special occasions big or small.

Function Menu

Starters

Chicken liver parfait, red onion marmalade & toasted brioche

Chicken caesar salad

Prawn cocktail iceberg lettuce, marie rose sauce

Terrine of ham hock & apricot with sweet chutney & toasted brioche

Duo of melon seasonal berry compote, lemon sorbet & fruit coulis

Courgette, goats cheese & pine nut quiche rocket leaves & vinaigrette dressing

Garlic sautéed mushrooms & spinach on a toasted muffin with tarragon hollandaise

Trio of Mini Starters: Choose any 3 from the list above (supplement)

Homemade Soups

Sweet roasted tomato & red pepper

Cream of vegetable & garden herbs

Leek & potato with chive cream fraiche

Broccoli & stilton

Broth of chicken, leeks & pearl barley

Main Course

Slow roast topside of British beef, herb roast potatoes, Yorkshire pudding & homemade gravy

Roasted turkey breast homemade pork stuffing, chipolata & sage gravy

Roasted supreme of chicken white wine, mushroom and tarragon sauce

Slow roasted Chicken breast, smoked bacon, shallots & red wine sauce

Fillet of salmon with a white wine, prawn, lemon & dill sauce

Roast loin of pork apricot & pork stuffing, sage gravy & apple sauce

Best of British braised steak shallots, mushrooms, smoked bacon & red Bordeaux sauce

Roast lamb herb roast potatoes, redcurrant & rosemary jus

Pea & mint risotto, soft poached egg, rocket & parmesan

Roasted tomato linguine, spinach, olives, basil & white wine cream sauce

Oriental vegetable stir fry, coconut rice & sweet chilli sauce

Tea, Coffee & Chocolates

Desserts

Glazed lemon tart, fresh berries & chantilly cream

Sticky toffee pudding, caramel sauce and vanilla ice cream

Triple chocolate chip brownie, chocolate & marshmallow sauce and pistachio ice cream

Terrine of milk chocolate Strawberry, mint & Pimm's pavlova

Glazed Crème brûlée, homemade, shortbread, chantilly cream & strawberries

Mango & Passion fruit cheesecake with a mango coulis

Profiteroles with either white, milk or dark chocolate sauce and a raspberry or Irish cream filling

Apple pie with vanilla custard

Fresh fruit salad with either elderflower, mango & passion fruit or pink grapefruit sorbet

Trio of Mini Desserts: Choose any 3 from the list above (supplement)

Children's Menu

Starters

*Assiette of melon, seasonal berries
& fruit coulis*

*Tomato soup
fresh bread roll*

*Garlic bread
topped with melted cheese*

Main course

Chicken & cheddar cheese pasta bake

Chicken goujons, chips & beans

Battered fish, chips & garden peas

Dessert

Fresh fruit salad

Vanilla, strawberry & chocolate ice cream

Warm chocolate fudge cake with vanilla ice cream

*Under 10 years old
Choose 2 or 3 courses*

Afternoon Tea Menu

Sandwiches

Chicken Caesar Wrap
Hummus & Red Pepper open Ciabatta
Smoked Salmon & Cream Cheese open Bagel
Parma Ham, Mozzarella & Tomato open Bruschetta
Courgette, Aubergine & Tzatziki Wrap
Pistrami, Gerkin, Cheese & Coleslaw
Egg Mayonnaise & Chive Sandwich
Tuna Mayonnaise & Cucumber
Cheese & Pickle
Turkey, Stuffing & Cranberry

Cakes

Bakewell Tart
Chocolate Brownie
Profiterole Stack, choose either white, milk or dark chocolate sauce with a raspberry or Irish cream filling
Carrot Cake
Scones with clotted cream & strawberry jam
Lemon Tart
Strawberry & Mint Pavlova
Victoria sponge cupcakes
Crème Brûlée
Sticky Toffee Pudding with toffee sauce
Sherry Trifle

Choose 4 sandwiches, 5 cakes, tea & coffee and a glass of sparkling for toast or arrival drink

Choose 5 sandwiches, 6 cakes, tea & coffee and a glass of sparkling for toast or arrival drink

Enhancements

Steak Pies
Chips
Pork Pie
Gem lettuce prawn & marie rose Basket
Mini Beef Burger
Goats Cheese & Pine Nut Quiche

Evening menu selection

Buffet 1 *(subject to availability)*

*Bacon Baps
Sausage Baps*

Accompanied by bowls of chips

Buffet 2 *(choose 2)*

*Roast Turkey, stuffing & cranberry baps
BBQ pulled pork baps
Braised beef & onion baps
Hot pork, stuffing & apple sauce baps
Fish goujons & tartar baps*

Accompanied by bowls of chips, green salad & coleslaw

Buffet 3 *(choose 5 or 7)*

*Assorted filled sandwiches and baps
Bowls of chips
Award winning mini sausages
Chilli, lime & coriander chicken skewers
Tandoori chicken skewers
Vegetable quiche
King prawns in filo pastry
Pork pies
Sausage rolls
Oriental style fishcakes
Vegetable dim sum selection
Mini peppered steak pies
Mixed vegetarian bruschetta
Pasta salad
Crudities with humus, tzatziki & mixed olives
Goats cheese, spinach & sweet potato pastry*

Greek Salad

Accompanied by green salad & coleslaw

Buffet 4 *(choose 2)*

Lasagne, beef or vegetarian

Salmon, prawns & smoked haddock pie

Chicken curry

Chilli con carne

Coq au vin

*Roast hog, apple sauce, stuffing & crackling
served with bread baps*

*Slow roast brisket of beef & sautéed onions
served with bread baps*

Choose any 3 to accompany your choice from the oven:

*Bowls of chips
Braised rice
Baked potatoes
Garlic bread
Pasta salad
Greek Salad*

Accompanied by green salad & coleslaw

Desserts

*Mango & Passion fruit Cheesecake
Chocolate Chip Brownie
Sticky Toffee Pudding
Glazed Lemon Tart
Fresh fruit salad
Profiterole Stack- choose either white, milk or dark
chocolate sauce with a raspberry or Irish cream
filling*

A Little Something Extra (to make it that little bit more special)...

Drinks Packages

Glass of house white or red wine

Glass of sparkling

Mimosa

Kir Royale

Framboise Royale

Pimm's & Lemonade

Bottled Beer (Sol, Desperado, Budweiser)

Jugs of Orange Juice

Fruit Shoot (Blackcurrant or Orange)

Inclusive Drinks Package 2x Glasses of sparkling wine and 2x Glasses of house wine

Canapés (Choose 3 or 5)

Smoked Salmon, Dill & Crème fraîche on Rye Bread

Honey & Mustard Glazed Sausages

Tomato & Basil Brushetta

Gem Lettuce, Prawn & Marie Rose Basket

Mini Beef Burger

Chicken Liver Parfait & Red Onion Jam

Quail Egg Benedict with smoked bacon, hollandaise & chive

Function Booking Form

Contact Name _____

Address _____

Postcode _____

Phone: Day _____ Mobile _____

Email Address _____

Date of Function _____ Autumn Suite/Restaurant (delete as appropriate)

Function Type _____

Number of Guests (approx) _____

Time of Arrival (approx) _____

Time of Meal/Buffer _____

Special Requirements _____

Deposit Paid _____ (£300.00)

Please refer to terms and conditions for full details.

I confirm that I have read and fully understand and accept the "Terms and Conditions of Bookings" contained in this pack.

Signed _____ Dated _____

Terms and Conditions of Bookings

- 1. The confirmation of your function requires a payment of £300.00 within 14 days of booking. Bookings will be released if the full amount has not been paid by this time.*
- 2 Menu prices are based on one dish per course.*
- 3 Confirmation of numbers attending the function will be required at least 48 hours prior to the function. This will then become the minimum numbers for which you will be charged.*
- 4 White linen tablecloths and white napkins are supplied as standard. Any variations are subject to availability and will incur an additional cost.*
- 5 No special offers will be honoured unless you have written confirmation from the directors of the company.*
- 6 Please note it is a requirement to provide a substantial meal for all guests, to take advantage of extended licensing hours for your evening party. The buffets have been designed to meet these requirements.*
- 7 All buffets are left out for no longer than one and a half hours, to avoid potential food hazards.*
- 8 The booking of entertainment or DJ's your responsibility. We do ask that you advise us of this choice. It is essential that you check they have liability insurance and all equipment has been electrically tested and has a valid certificate. We will require a copy of their certificates before the event takes place.*
- 9 We reserve the right to alter the menu selection and prices to market demand, without prior notice. All prices include VAT.*
- 10 Any monies received are non refundable, should a cancellation occur.*
- 11 We reserve the right to retain any monies received or cancel functions should any unacceptable breach of contract be entered into. The hotel regrets that it cannot accept responsibility for inclement weather conditions affecting attendance at any function.*
- 12 In the event of cancellation by the client, the following cancellation charges will apply:*

Cancellations over 12 months in advance - All monies received will be forfeit

Cancellations 6-12 months in advance - 25% of total anticipated charges or all monies received, whichever is the greater.

Cancellations 3-6 months in advance- 50% of total anticipated charges or all monies received, whichever is the greater.

Cancellations 8 weeks - 3 months in advance- 75% of total anticipated charges or all monies received, whichever is the greater.

Cancellations less than 8 weeks in advance- 100% of total anticipated charges or all monies received, whichever is the greater.

13 All cancellations must be followed up with written confirmation of the cancellation. Charges may still be incurred until this has been received.

14 The client will be liable for loss or damage to the Hunters Lodge Hotel's property including walls, light fittings and equipment, and shall indemnify The Hunters Lodge Hotel against any loss or liability arising from your function.

15 Room hire for your main function room is included in prices quoted.

16 Cheques will only be accepted up to 6 weeks before the date of your function

17 These terms and conditions replace all previous and we reserve the right to amend them at our discretion.

At around 12 weeks before the date of your function a member of the team will contact you to arrange an estimated appointment. During your appointment you will discuss all the important details of your event such as food choices, confirmed numbers, any special requirements and timings. After your appointment an estimated bill will be drawn up and sent to you via post.

We kindly ask that the final balance stated on the estimated bill is paid 8 weeks before the date of your event. You can however alter your numbers up to 48 hours before the date of your function. If your numbers do increase after the estimated bill has been processed, we do ask for the additional guests to be paid for in full at the time of increasing. If your numbers decrease after the estimated bill has been processed, the extra monies owed to you can be used on the bar at your discretion or a refund will be issued after the event.

Should you have any further questions regarding events, please contact our events team on 01270 539100 who will be more than happy to assist you.