



Menus & Hire Costs



Hire Costs

SUNDAY - FRIDAY

SATURDAY

Hot Buffet

FROM £14 PER PERSON + £135 VENUE HIRE | MINIMUM 35 PEOPLE

FROM £14 PER PERSON + £185 VENUE HIRE
MINIMUM 35 PEOPLE

Taco Bar

£14 PER PERSON + £135 VENUE HIRE
MINIMUM 35 PEOPLE

£14 PER PERSON + £185 VENUE HIRE
MINIMUM 35 PEOPLE

Pulled Pork Burgers

£14 PER PERSON + £135 VENUE HIRE
MINIMUM 35 PEOPLE

£14 PER PERSON + £185 VENUE HIRE
MINIMUM 35 PEOPLE

Table Grazing Buffet

£20 PER PERSON + £135 VENUE HIRE
MINIMUM 35 PEOPLE

£20 PER PERSON + £185 VENUE HIRE
MINIMUM 35 PEOPLE

Sunday Lunch

£30 PER PERSON
+ £30 SERVICE CHARGE
MINIMUM 18 PEOPLE

NOT AVAILABLE

Drinks Only

£200 VENUE HIRE
MINIMUM 35 PEOPLE

NOT AVAILABLE

Funeral Catering

£18 PER PERSON + £75 VENUE HIRE
MINIMUM 25 PEOPLE

NOT AVAILABLE



MENU OPTIONS

HOT BUFFET MENU

This will be served on a long table with guests helping themselves.

One Option £14 per person

Two Options £16 per person

Three Options £18 per person

For one option we cater for 100% of guests, for two & three options we charge more as we cook an extra 20% of food

CURRY - Served with steamed rice

- Indian - Chicken tikka style curry
- Thai - Thai green chicken curry

PASTA - Served with garlic breads and mixed salad

- Lasagne
- Puttanesca penne pasta bake
- Rigatoni bolognaise
- Mac N Cheese with herb & parmesan crumb

CLASSICS

- Beef bourguignon with mashed potato
- Pulled brisket of beef chilli con carne with rice
- Moroccan spiced chicken tagine with cumin flavoured cous cous
- Sausages with mashed potatoes and a red wine & onion gravy
- Chicken chasseur with crushed new potatoes & spring onion

Add bowls of fries for £3 per person

BUILD YOUR OWN

Our build your own menu is a party favourite! We set out a buffet table with one of the options below. Your guests then help themselves and build their own

TACO BAR

- Mexican flavoured beef brisket chilli
- Pulled BBQ chicken
- Vegetarian fajitas (upon request for vegetarian option)
- Taco shells, tortilla wraps, guacamole, sour cream, salsa, salad, cheese
- Cajun fries

PULLED PORK BURGERS

- BBQ pulled pork
- Slaw & pickles
- Brioche buns
- Fries

Grazing Table Buffet

A mix of cold and warm buffet items for guests to graze

- Antipasto platter - Cured meats, olives & chorizo in red wine & honey glaze
- Kitchen breads with hummus
- Sausage & fennel seed sausage roll
- Tomato, basil & mozzarella toasted on open ciabatta
- Meatballs in a rich tomato ragu topped with grilled Parmesan
- Goats cheese & caramelised red onion tarts
- Roasted new potatoes in rosemary & rock salt Greek salad -
- Tomato, cucumber, olives, feta, red onion & herb dressing
- Red cabbage coleslaw

- Add - Cheese platter with celery, grapes & biscuits £5 pp

Mini Dessert Bites

Add to any menu. Served to the table or on the buffet

- Chocolate brownie squares
- Cream filled profiteroles dipped in chocolate sauce
- Mini lemon tarts
- Passionfruit cheesecake

£7 Per Person

Sunday Lunch Private Dining

Sunday lunch group private dining with personal use of the Garden Room for your party

2 Course Sunday lunch

Minimum of 18 | Maximum of 32

Room opens at 1.30pm with food served at 2pm

Room closes at 5.30pm

Main Course

Family style service with food served along the tables featuring a trio of pulled lamb shoulder, belly of pork and roast chicken. Yorkshire puddings , roast potatoes , cauliflower in cheese sauce, braised red cabbage, roasted carrots and greens and jugs of gravy.

Individual vegetarian nut roast available by pre-order

Dessert

Apple crumble & custard

or

Chocolate brownie, chocolate sauce, vanilla ice cream

Funeral Fork Buffet Menu

Sausage & fennel seed sausage rolls (served warm)

Chicken, bacon & lemon mayonnaise sandwich with gem lettuce

Egg & cress mayo sandwich

Tomato, basil pesto & mozzarella toasted open ciabatta (served warm)

Sausages in honey & grain mustard (served warm)

Red cabbage coleslaw

Greek salad - Tomato, cucumber, olives, feta, red onion & herb oil dressing

Fries

Includes tea, coffee and selection of cakes

• Alternative dishes for dietary requirements will be provided. Notification is required at the time of booking

FAQ'S

Capacity:

Maximum of 70 people including standing
Seated 40 people

Timings:

Daytime party hire available between 10:00 - 16:00
Evening party hire 18:00 - Midnight | Last orders 23:30
All guests to depart by midnight

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 fill out the enquiry form on the Garden Room page on our website. We will reply within 48 hours informing you if the date is available and a provisional reservation can be made. A booking form 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.

Contact email:

events@theroyaloaklongwhatton.co.uk