

Room Equipment & Rates

Room hire rates include the following:

Unlimited bottled still and sparkling water, cordial, tea & coffee with biscuits, use of flipchart and pens, use of projection screen (size: up to 175cm x 175cm)

Room hire rates: (including VAT)

£100	Full day (9.00am - 6.00pm)
£50	Half day - Morning (9.00am - 1.00pm)
£50	Half day - Afternoon (2.00pm - 6.00pm)
£50	Evening (7.00pm - 11.00pm)

Additional Equipment: (Subject to availability)

Additional flipchart easel and pens	£10.00
LCD projector	£price on application

Wireless broadband access (subject to availability).

Snacks and Refreshments:

Bacon sandwiches	£3.50 per person
Danish pastries provided with tea/coffee	£1.50 per person
Fruit bowl (for up to ten people)	£10.00 per bowl
Jug of orange juice	£7.00 per jug
Soft drink selection	£per current bar prices

Just ask if you would like us to provide anything else.

For more details or to make a booking
please call

01509 833070

Room Layout

ROOM DETAILS

Size:

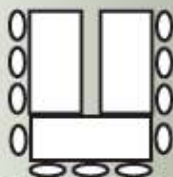
7.8m x 5.0m

4 power points
(extension
cable
available)

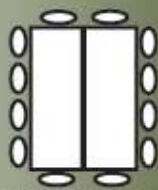
Dimmable
lights

Blackout
curtains

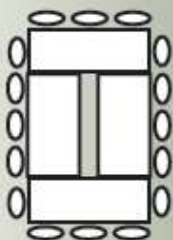
Approximate
capacity:
30 people



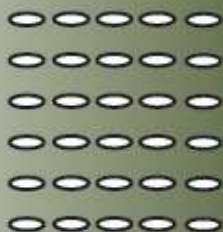
Horse Shoe: 11 people



Board Table: 12 people



Square: 16 people



Theatre: 30 people

Map



Meals & Buffet

Meals can be taken in our restaurant from our a-la-carte menu, or alternatively we can provide a cold buffet in a private area just outside the meeting room.

Depending on numbers meals may need to be pre-ordered prior to the booking date. Buffets must be pre-ordered.

Cold buffet £7.95 per person

Buffet includes:

Selection of home cooked meat, local cheeses & seafood sandwiches in both freshly cut bloomer and whole grain granary bread, including:

- Honey roast ham & redcurrant
- Red Leicester and salad
- Smoked salmon, mixed leaf & lemon juice
- Rare roast beef & home made horseradish sauce
- Roast chicken & avocado

Selection of pasta, rice, fresh leaves & mixed salads including:

- Mixed wild rocket, oak leaf, lollo rosso & lollo blondo fresh leaves.
- Ripe vine tomato, crisp cucumber, three colour bell pepper, tender celery & spring onion salad.
- Fine green bean, Sicilian olive, fresh anchovy & tomato salad.
- Lightly seasoned long grain rice with finely chopped red onion, fresh herbs & mixed bell peppers bound in a tangy lime dressing.

For more details or to make a booking
please call

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