

Family gatherings and celebrations



“Here at The Golden Sands Hotel we know all too well how important it is to ensure quality service, care and attention to detail.

Telephone - 01534 **741 241**



GOLDEN SANDS HOTEL

Drinks packages

Drinks selection "A"

On arrival:

A glass of Pimms or Bucks Fizz

~o~

With the meal:

Half a bottle of house wine

Half a bottle of still or sparkling water

~o~

For the toast:

A glass of sparkling wine

~o~

£21.50 per person

Drinks selection "B"

On arrival:

A glass of house Champagne

~o~

With the meal:

Half a bottle of house wine

Half a bottle of still or sparkling water

~o~

For the toast

A glass of house Champagne

~o~

£28.00 per person

Drinks selection "C"

On arrival:

Cash or account bar

(Guests purchase their own drinks or a set amount is placed behind the bar)

~o~

With the meal:

Half a bottle of house wine

Jugs of iced water

~o~

For the toast:

A glass of sparkling wine

~o~

£15.00 per person (plus set amount)



Arrival Drinks

Arrival Drinks

The following is a selection of the more popular arrival drinks that we serve however we are happy to provide others if you so wish.

Fruit Punch

A blend of red wine, brandy, Cointreau and passion fruit liqueurs, topped up with fruit juices and lemonade

£4.25

Sparkling Wine

£4.90

Bucks Fizz

A refreshing blend of sparkling wine and orange juice

£4.75

Champagne

£9.00

Pimms No. 1

A blend of Pimms, lemonade and fresh fruit

£4.75

Kir

White wine with crème de cassis

£5.00

Kir Royal

Champagne blended with crème de cassis

£9.25

Champagne and Peach Bellini

£9.45

Non Alcoholic Fruit Punch

£3.00

All prices are per glass



Menu selections

Guidelines

We hope that you enjoy reading through our menu selector where we are sure you will find ideas that are ideal for your event. Please take your time to make your selection and do not hesitate to contact us should you wish to discuss things in further detail.

When making your selection we do ask you to bear in mind the following guidelines please, thank you.

1. If you will be obtaining a pre order from the guests attending your event, the full selection of dishes from each course of the menu selected (Lunch menus 1-3 and Function menus 1-4) may be used
2. If ordering on the day however:-
Three starters may be selected, one of which must be the vegetarian option.
Three main courses may be selected, one of which must be the vegetarian option.
Three sweets may be selected, one of which must be cheese or ice cream.
3. If you wish to mix and match menus, this is possible and we will be delighted to re price your selection for you.
4. Please let the hotel know well in advance should any of the guests attending the function require any special dietary requirements.
5. Please note that the menu prices will not be reduced should either or both of the appetizer and sorbet courses not be required on the Function menu selected, these are complimentary courses offered by the hotel.
6. Please note that we do not offer a Corkage service – we do however offer a large selection of drinks from our bar and wine lists.
7. Please let us know if you would prefer any of the listed dishes simply cooked and we will do all that we can to accommodate this.
8. Our terms and conditions for booking are at the rear of this pack.

We look forward to having the opportunity to help plan your event with you.



Function menus

**For occasions that require a sit down meal,
please choose three dishes per course.**

2 courses - £19.95 per person

**3 courses - £24.95 per person
Including Tea and Coffee and Petit Fours**



Function Menus

Starters

Vegetarian Antipasto – Charred Cauliflowers, Hummus Croutons, Pickled Beetroot, Basil Marinated Plum Tomatoes

Roast Shallot and Cherry Tomato Tart Tatin, Baby Spinach Salad and Goats Cheese Mousse

Chilled Gazpacho Soup with Sweet Pepper Bruschetta

Confit Chicken Rillettes, Orange and Hazelnut Salad, Shaved Asparagus

Pork and Sweet Onion Scotch Egg, House Piccalilli and Crisp Shallots

Pressing of Ham Hock and Parma Ham with Green Pea Panna Cotta and Jersey Royal Crisps

Prawn and Crab Cocktail, Gem Lettuce, Avocado Mousse and Cocktail Sauce and Melba Toasts

Roulade of Smoked Salmon, Asparagus, Cucumber and Frisee Salad with Saffron Aioli

Salad of Pickled Mackerel, Baby Carrots and Onion with Samphire and Soft Herbs

Cream of White Onion Soup with Blue Cheese Beignets

French Onion Soup with Gruyere Cheese Croutons



Mains

Roast Sirloin of Beef, Yorkshire Pudding, Duck fat Roasted Potatoes, seasonal Vegetables and Pan Gravy

Roast Breast of Chicken,, Glazed Fondant Potato, Root Vegetables and Smoked Bacon Jus

Roast Breast of Duck, Sauté New Potatoes, Hazelnut and Orange Salad

Pan Fried Fillet of Pork, Confit Potatoes, Apple Tart Tatin, Buttered Greens and Thyme Jus

Beer Battered Haddock and Fat Chips, Minted Crushed Peas, Tartar Sauce and Green Salad

Pan Fried Tuna Loin, Stir Fried Vegetables, Prawn Tempura and Hot and Sour Sauce

Pan Fried Fillet of Local Bream, Crisp Parma Ham and Panzanella Salad

Roast Fillet of Salmon, Capes and Dill Potato Salad and Asparagus and Citrus Beurre Blanc.

Toasted Brioche, Sautéed Wild Mushrooms and Asparagus, Poached Duck Egg and Hollandaise Sauce

Green Pea and Herb Risotto, Baby Leeks and Carrots, Goats Cheese Fritters and Rocket Salad



Sweets

Glazed Lemon Tart, Raspberry Compote, Clotted Cream and Mint Crisps

Iced Coffee and Vanilla Parfait, Caramelised Orange and Hazelnut Salad

Local Yoghurt and Lemon Posset, Fresh Berries and Almond Biscotti

Warm Treacle Tart, Vanilla Crème Anglaise and Sugared Blackberries

White Chocolate and Orange Cheesecake, Dark Cherry Compote and Brandy Snap Biscuits

Rum and Raisin Crème Brulee, Caramelised Bananas and Oat Cookies

Lime and Cardamom Panna Cotta Coconut Rice Pudding Fritters and Poached Pineapple.

Dark Chocolate Mousse, Dark Cherry Sponge Slice and Vanilla Anglaise

Vanilla Custard Tart, Raspberry Sorbet, Raspberry and Peach Salad

Warm Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream



Buffet Menu options

Buffet Menu 1 £9.95 per person

Selection of finger sandwiches
Feta and Vegetable Quiche
Pork and Sweet Onion Sausage Rolls
Breaded Chicken Goujons, Sweet Chilli Yoghurt
Prawn and Apple Cocktail Gem Lettuce Wraps
White Chocolate and Berry Tartlets
Tea or Coffee

Buffet Menu 2 £12.95 Per Person

Selection of finger sandwiches
Thai Spiced Prawn and Crab Samosas
Chicken Caesar, Gem Lettuce Wraps
Moroccan Lamb Sausage Roll, Cucumber Yoghurt
Smoked Haddock Fishcakes
Red Onion, Spinach and Goats Cheese Quiche
Cherry Sponge Slice with Dark Chocolate Mousse
Tea or Coffee



Your Function details

1 st Contact Name	
2 nd Contact Name	
Address (Prime contact)	
Phone number	
Mobile numbers	Prime contact 2 nd Contact
Email address'	

Function type	
Location of event	
Date of Event	
Expected numbers	
Timings for the day	
Arrival drinks and details	
Menu/ Allergies/ Dietary needs/ specific food details	
Drinks package and additional details	

Accounting instructions

Item & anticipated cost	Name of person responsible for settling	Signature of person responsible for settling



The Small Print

Terms and Conditions

1. Bookings are considered provisional until the function agreement has been signed by both the client and the hotel and a deposit has been taken. Deposits are non-refundable. The hotel will hold a provisional booking for 14 days before releasing.
2. Payment of any outstanding balance will be due 1 week before the event, unless prior arrangements have been made. Payment can be made by Visa, MasterCard, Switch, Maestro and American Express (minimum charge £50.00).
3. Credit facilities may be arranged in some instances prior to the event. Please contact the Conference and Banqueting Coordinator for further details.
4. In the event a booking has to be cancelled the following charges will apply;

Over 42 days prior to the event	Loss of deposit
29- 41 days prior to the event	50% of booking value
15- 28 days prior to the event	60% of booking value
1- 14 days prior to the event	90% of booking value
Within 48 hours of the event	100% of booking value
5. Final numbers must be confirmed at least seven days prior to the function date and may be amended up to 48 hours prior to the event at the loss of the deposit only. If the numbers of the function are reduced within 48 hours of the event, 100% of the cost per head will be charged. In cases where a private function is to have a multiple choice of courses, pre orders will be required at least seven days prior to the function, unless otherwise agreed with the hotel.
6. Day delegate and 24 hour delegate packages require a minimum of 6 delegates to qualify for the package rates. Should numbers be below 6, individual charges will apply, unless otherwise agreed with the hotel.

I confirm the above reservation and agree to the terms and conditions set by the Somerville Hotel:

Signed by or on behalf of client:

Date:

Signed of behalf of The Golden Sands Hotel:

Date:

