## MAKE EVERY EVENT UNFORGETTABLE





MERCURE NEWBURY ELCOT PARK HOTEL

# WELCOME EVENT PLANNER PACKAGES MENUS

## WELCOME TO MERCURE NEWBURY ELCOT PARK HOTEL



The Stylish Mercure Newbury Elcot Park provides the ideal place to hold your event, whether it's a private party or wedding reception. Set in 16 acres of gardens and woodland, the hotel provides the perfect backdrop whatever your event.

CONTACTS

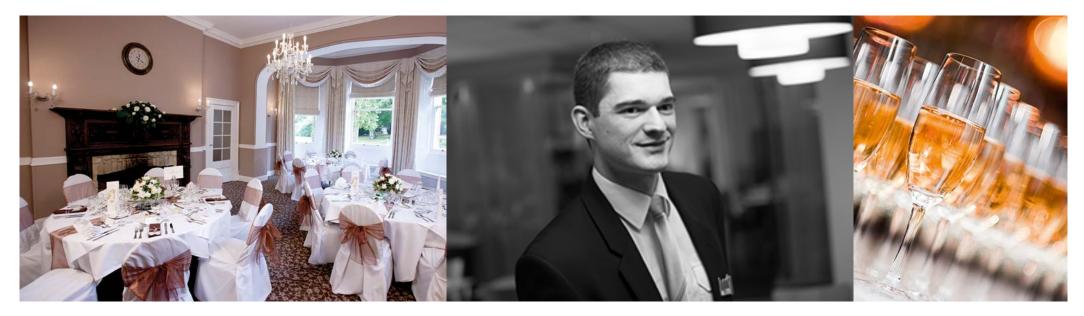
The Percy Shelly Suite, with its own entrance, can accommodate up to 120 guests for a sit down meal. The other event rooms are flexible in their set up, and provide the ideal venue for smaller parties. Whatever your requirements from menu choices to colour themes, we will be delighted to help make your event one to remember.

We look forward to meeting you soon.

The Mercure Newbury, Elcot Park Hotel has undergone an extensive £300,000 investment, to transform the 4\* star hotel's public spaces and restaurant. The new look hotel includes the creation of a new event space – The Percy Shelley Suite – designed specifically to cater for people looking for a unique event venue. The hotel was the former family home of Percy Shelley the great poet and is surrounded by sixteen acres of luxurious landscaped gardens, set within a parkland estate of outstanding natural beauty.

WELCOME	EVENT PLANNER	PACKAGES	MENUS	CONTACTS

## **OUR EVENTS ARE AS UNIQUE AS YOU**



You might be looking for somewhere to have a sit down dinner for 20, or a casino themed party for 140. Whatever your requirements we're here to make sure every moment is perfect. From the decorations, to the music and the dance floor, you can trust us to take care of everything.

When it comes to food, your wish is our command. We can organise canapés, a sit down meal or a buffet. Over the page are a few ideas of what we offer, but of course we are more than happy to provide a bespoke menu especially tailored to your event.

## With a dedicated event planner to help everything run smoothly

Our goal is to take the pain out of organising an event. A dedicated team will work with you to create a unique event to suit your needs and budget. On the day a member of our team will be on hand to make sure everything goes according to plan.

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#### WELCOME

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## PACKAGES

## Our team will be happy to create a bespoke package to suit your needs.

#### All our event packages include:-

- Professional event planner
- Pre-event tasting for the organiser
- Designated car parking and accessible entrance for disabled guests
- Free parking for 120 cars
- Red carpet arrival if required
- Dedicated Event Ambassador to meet and greet
- Free high speed WiFi throughout the hotel
- Exclusive use of the banqueting suite
- A choice of suggested menus or tailored menus to suit

Of course, everyone has their own individual tastes – so our team will be happy to create a bespoke package to suit you.

## Please call us or visit the hotel to discuss your requirements.





## **PRE-EVENT**

**Start your evening off in style with cocktails and canapés on arrival.** Prices listed are per person

#### COCKTAILS

<b>Bellini</b> Fantinel Prosecco, Peach Purée	£7.50
Aperol Spritz Aperol, Fantinel Prosecco, ice, topped with soda	£7.50
Chambord Fizz Fantinel Prosecco, Chambord raspberry liqueur	£8.50
<b>Mojito</b> Bacardi muddled with mint, lime, cane sugar, soda	£7.50
<b>Elderflower Collins</b> Tanqueray Gin, elderflower, lemon juice, soda	£8.00
<b>Bucks Fizz</b> Fantinel Prosecco, orange juice	£7.00



## CANAPÉS

#### A fantastic start to any event

3 assorted canapés per person, please select from below: £6.00

#### Meat & seafood

Prawn with avocado & coriander blinis Carpaccio of beef Smooth liver parfait with onion marmalade Smoked salmon with crème fraîche blinis Mini bacon & Aberdeen Angus cheeseburger Mini Yorkshire pudding with beef & horseradish Chicken & mushroom vol-au-vent

#### Vegetarian

Peppered goats' cheese en croûte Roast peppers & mozzarella bruschetta Mushroom ragout with a touch of truffle tarts Sun blushed tomato, mozzarella & basil oil crostini Wild mushroom & parsley bruschetta Roasted courgette, pesto & basil en croûte



## MENU SELECTION

Build your own three or four course menu from the choices below. Should you not find exactly what you are looking for, our team will be more than happy to discuss your ideas.

Starters

#### TO START

#### Souds

20003		Starters
Slow roast tomato soup, basil pesto, cream (v)	£5.50	Prawn & crayfish cocktail, Bloody Mary sauce, rustic bread
Spiced butternut squash soup, sage & onion, crème fraîche (v)	£5.50	Beetroot salmon gravlax, potato & dill salad, dressed watercress
White onion & cider soup, cheddar cheese crouton (v)	£5.50	Slow cooked belly pork & confit duck terrine, apple & cider
Chestnut mushroom & celeriac		chutney
soup, truffle oil (v)	£5.75	Crispy breaded brie, pear &
Sweet potato, chilli & coconut		walnut salad, cranberry relish (v)
cream soup, coriander (v)	£5.50	Smoked salmon plate, black
Smoked haddock & potato chowder, chive cream	£6.50	pepper cream cheese, capers & shallots
Rustic butterbean, tomato & chorizo soup	£6.50	Pimm's marinated melon, raspberry sorbet (v)
AVIS		Warm goat's cheese & caramelised onion tart, herb salad, balsamic dressing (v)



0	Mary sauce, rustic bread	£7.25
0	Beetroot salmon gravlax, potato & dill salad, dressed watercress	£8.00
0	Slow cooked belly pork & confit duck terrine, apple & cider chutney	£7.50
5	Crispy breaded brie, pear & walnut salad, cranberry relish (v)	£6.25
0	Smoked salmon plate, black pepper cream cheese, capers & shallots	£8.25
0	Pimm's marinated melon, raspberry sorbet (v)	£6.50
	Warm goat's cheese & caramelised onion tart, herb salad, balsamic dressing (v)	£8.50
	Smoked duck, radish & sesame seed salad, pickled ginger & lime dressing	£7.50

Ham hock & pea terrine, pickled red onion salad, mustard dressing £6.75



### **INTERMEDIATE** COURSE

#### Soups are also offered as an intermediate course, alternatively choose

Green apple sorbet, mint & apple matchsticks (v)	£3.00
Mango & passion fruit sorbet (v)	£3.00
Raspberry & mint sorbet (v)	£3.00



(v) Vegetarian EU Food allergen information contained within menu items is available on request.



## THE MAIN EVENT

Choose one main course from the list below for your event, as well as a vegetarian alternative.

lentil sauce

butter

Confit duck leg, smoked bacon &

Pan fried sea bass, sea salt & rosemary potatoes, red pepper

Seared salmon, crispy leeks, champagne sauce

Grilled cod loin, mussels, peas,

Roast Mediterranean vegetable & goat's cheese wellington, basil

Asparagus & creamed leek tartlet,

Beetroot & blue cheese risotto, candied walnuts, thyme (v)

Wild mushroom gnocchi, rocket pesto (v)

lemon buerre blanc

cream sauce (v)

herb sauce (v)

£18.00

#### MAINS

Roast chicken supreme, red onion & thyme stuffing, roast chicken gravy	£16.00
Prosciutto wrapped chicken breast, mushroom & tarragon sauce	£18.00
Honey roast loin of pork, sea salt crackling, sage & onion stuffing, apple sauce	£16.00
Duo of pork, roast fillet & slow cooked pork belly, crispy sage & cider jus	£18.00
Roast rump of lamb, pistachio crust, port wine sauce	£23.50
Lamb two ways, mini shepherds pie & confit lamb shoulder, mint & redcurrant jelly	£19.50
Slow cooked brisket of beef, local ale, caramelised onion gravy	£17.00
Roast sirloin of beef, Yorkshire pudding, creamed horseradish	£24.00
Honey roast duck breast, caramelised plums, Chinese spiced	

plum sauce

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£19.00

## MAIN COURSES WITH A TWIST

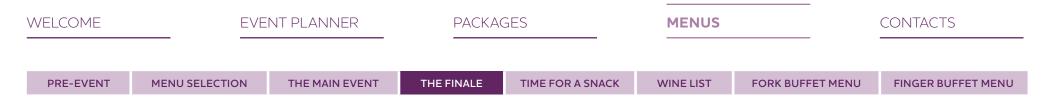
£17.50	Fish & chips, beer battered cod fillet, chips, pea puree, malt vinegar reduction	£18.00
£16.00	Sausage & mash, trio of sausages, buttered mash potato, crispy shallot rings, balsamic jus	£18.00
£20.00	Pizza, stone baked pizza with a topping of your choice	£16.00
£16.00	The Slider, trio of mini burgers, bacon, chilli mayo, melting cheese, chips & crunchy slaw	£16.00
£16.00		







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## THE FINALE

"You can't buy happiness but you can buy dessert, and that's kind of the same thing."

#### DESSERTS

Glazed lemon tart, raspberry & mint compote	£6.00
Sticky toffee pudding with stickier toffee sauce	£6.00
Warm chocolate brownie, cappuccino ice cream	£6.50
Rhubarb & custard Eton mess	£6.00
Chocolate orange profiteroles, orange cream filled, dark chocolate	£6.00
French apple flan, vanilla ice cream dusted with cinnamon sugar	£6.50
Vanilla panna cotta, strawberry & cracked black pepper salsa	£6.50
Baileys crème brûlée, handmade shortbread	£6.00
Chocolate assiette	£8.50
Individual apple, pear & walnut crumble, vanilla custard	£6.00
Strawberry shortcake, vanilla cream	£7.50
Chocolate ganache torte, salt caramel sauce, toffee popcorn	£6.50

0	Baked vanilla New York cheesecake, apple & blackberry compote	£6.00
0	White chocolate & apricot bread & butter pudding, caramel sauce	£6.50
0	Selection of cheeses, biscuits, celery & chutney	£9.00



#### CHEESE PLATTERS

Cheese served as a extra course, suitable for up to 10 persons:

Cheese platter, biscuits, celery,	
chutney	£50.00
Baked Camembert for the table to share, warm crusty breads	£50.00
Long clawson stilton, red onion marmalade, walnut & celery salad	£50.00
Mature cheddar, piccalilli, pickled red onion & grape salad	£50.00



#### **COFFEE & TEAS**

Coffee, tea & mints	£2.50
Coffee, tea & petit fours	£3.50





## TIME FOR A SNACK

Prices listed are per person

### LATE NIGHT SNACK

Hot dog, caramelised onions, mustard	£3.50
Mini fish & chip cones	£3.50
Stone baked boxed pizza, selection of toppings	£3.50
Slider burger platter, pickles & sauces	£3.50
Pulled pork slider platter, spiced apple sauce	£3.50
Grilled chicken mini pitta kebab, chilli sauce & garlic mayo	£3.50
Fish finger sandwich, tartare sauce	£3.50

Treat your guests with something to feed the late night munchies.





## WINE LIST

## **CHAMPAGNE &** SPARKLING WINE

Veuve Clicquot Yellow Label Brut,	
France	£69.00
Mercier Brut, France	£49.00
Louis Dornier et Fils Brut, France	£40.00
Fantinel Prosecco extra dry, Italy	£29.00
Galanti Pinot Grigio Spumante	
Rosé, Italy	£27.00
Pigalle Brut, France	£25.00



	WHITE
	Sancerre, Les Co Mellot, France
	Errázuriz 1870 l Sauvignon Blanc Valley, Chile
17- Call	Pontebello Pino Australia
	Drostdy-Hof Ch Western Cape, S
W BAN	Rare Vineyards I Viognier, France
	Cuvée des Vigne de France
B	Ayrum Verdejo I

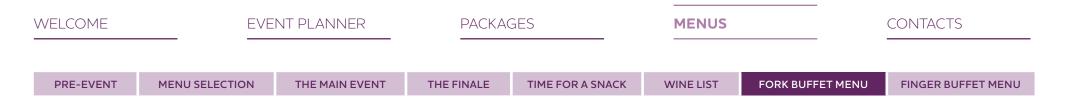
#### **WINE** Collinettes, Joseph £37.50 Peñuelas Block ic, Casablanca £26.50 ot Grigio, South £24.00 hardonnay, South Africa £24.00 Marsanne-£23.00 e erons Blanc, Vin £22.00 Blanco, Spain £20.00

## **RED WINE**

Portillo Pinot Noir, Valle de Uco, Argentina	£27.00
Marqués de Morano Rioja Crianza Spain	£25.00
Trambusti Chianti, Italy	£25.00
Berri Estates Shiraz, South- Eastern Australia	£23.00
Rare Vineyards Malbec, France	£23.00
Monte Verde Merlot, Central Valley, Chile	£22.00
Ayrum Tempranillo Garnacha Tinto, Spain	£20.00

## ROSÉ

Vendange White Zinfandel, California	£23.00
Crusan Cinsault-Syrah Rosé, France	£22.00
Ayrum Tempranillo Garnacha Rosado, Spain	£20.00



## FORK BUFFET MENU

Choose two items from the 'Mains' selection\*, two items from the 'Sides & Salads' selection and one 'Dessert' item for £17.50 per person

Choose three items from the 'Mains' selection\*, two items from the 'Sides & Salads' selection and two 'Dessert' items for £25.00 per person

Additional main course items can be added for £5.00 per person, sides or salads at £2.50 per person, desserts at £2.50 per person

\* It is recommended that at least one of the main items selected is suitable for vegetarians



### MAIN ITEM SELECTION:

Chicken tikka balti, coriander basmati rice

Fillet of salmon, ginger, garlic & soy dressing, stir fried noodles

Moroccan chickpea & vegetable tagine, couscous, minted yoghurt (v)

Tex Mex chilli beef, tortilla chips, rice, guacamole

Fish, chips & mushy peas

Vegetable burrito, sour cream, guacamole (v)

Shepherds or cottage pie, cheddar cheese topping

Seafood pie, soft herb mash

Spinach & ricotta tortellini, light cheese sauce, toasted hazelnuts (v)

Jerk chicken, coconut rice, peas, basmati rice

Beef & local ale pie, caramelised onion mash

Smoked salmon, spinach, cream cheese, pasta, pine nut & herb crust

Thai green chicken curry, sticky rice

Thai green vegetable curry, sticky rice (v)

Chicken, asparagus & sun blush tomato lasagne, garlic, mozzarella ciabatta

### SALADS & SIDES:

Caesar salad (v)

Cherry tomato & rocket salad (v)

Baby gem tuna niscoise

Beetroot & butternut squash salad, toasted hazelnuts, bramble vinaigrette (v)

Pea, mint & feta salad (v)

Grilled courgette & tomato salad, basil & olive dressing (v)

Potato, wholegrain mustard, red onion salad (v)

Penne pasta, marinated mushroom, pine nuts, basil (v)

Green garden salad, balsamic dressing (v)

Warm green bean, bacon & shallot salad

Roast root vegetables with honey & thyme (v)

Roast new potatoes, rosemary & rock salt (v)

Cheddar cheese mash (v)

Buttered new potatoes, mint (v)

Roast carrots, sesame seed dressing (v)

Steamed greens, ginger & soy dressing (v)

### **DESSERTS**:

Mini strawberry & cream pavlova

Fresh fruit skewers, chocolate dipping sauce

Strawberry & marshmallow skewers, white chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

Chocolate brownie

#### **TEA & COFFEE**

Tea or coffee £2.50

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## FINGER BUFFET MENU

The price per head includes a selection of sandwiches on brown & white breads from the list below, PLUS your choice of:

5 ltems - £15.50 6 ltems - £17.50 7 ltems - £19.00 8 ltems - £20.00

## FINGER BUFFET SELECTION

Vegetable crudities, selection	Greek
of dipping sauces (v) Chorizo bites	Chine
Chorizo bites	dippin
Sticky onion & cheddar cheese quiche (v)	Stone
House made sausage rolls	Pigs ir
Chicken fillet skewers, sweet chilli dipping sauce	Smoke brushe
Mini pork pie, pickle	Mojito
Teriyaki salmon skewers	Smoke
Lamb kofta, mint yoghurt dip	Tomat
Roast tomato & herb quiche (v)	Skinny
BBQ chicken wings, sour cream & chive dip	Cajun

#### Greek feta & cherry tomato bite (v) Chinese vegetable spring rolls, hoisin dipping sauce (v) Stone baked pizza slices (v) Pigs in blankets, honey mustard dip Smoked salmon & cream cheese brushetta Mojito chicken skewers Smoked haddock & spring onion fishcake Tomato, olive & basil brushetta (v) Skinny fries, sea salt (v) Cajun potato wedges (v)

## SANDWICH SELECTION

Honey roast ham, wholegrain mustard Chicken caesar salad Tuna, cucumber, lemon mayonnaise Cheddar cheese, pickle (v) Egg, cress, black pepper (v) Grilled mediterranean vegetables with cream cheese (v)



## MINI DESSERT SELECTION

Chocolate brownie

Mini strawberry & cream pavlova

Fresh fruit skewer, chocolate dipping sauce

Strawberry & marshmallow skewer, white chocolate dipping sauce

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Fresh fruit platter

Treacle tart

Chocolate mousse shot

#### WELCOME

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## FROM OUR HAPPY CUSTOMERS

'The pre-event planning was exceptional and completed in a thoroughly professional and detailed manner, which continued throughout...'

'Hotel personnel are extremely obliging, anticipate your needs and always go that extra mile.'

'We received a very warm welcome both from the staff taking our coats and greeting us with trays of champagne. The whole atmosphere in the hotel was one of fun and excitement and we were made to feel very special.' If you're planning an event, get in touch with your event planner today:

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mercurenewbury.co.uk



With hotels located across the country – from city centre hotspots to countryside retreats and coastal locations – there's a Mercure hotel that's perfect for your every need.

Over 70 hotels in the UK and 700 worldwide.



