

*Welcome to the*

*Best Western*

***Bentley Hotel***

***Party Menus***

*May we present our new style menus, enabling you to create your individual choice of dishes,  
Whether it's a Small Intimate Dinner Party, Charity Fundraising Dinner Dance or  
Family Gathering there are dishes to suit all.*

*We will offer you a complimentary, private, air conditioned Suite which is included in the price of your  
chosen menu.*

*Please contact us to organise your no obligation appointment  
with one of our Function Managers.  
For further details of availability and the opportunity to view the hotel facilities,*

*Please call (01522) 878000*

*We look forward to welcoming you to the Best Western Bentley Hotel.*

*Carole Wootton  
Managing Director*

# *All of our Function Menus include Complimentary Air Conditioned Suite Hire*

*To create your own personalised menu, please choose from the selection below.  
Select 1 Starter, 1 Main Course, 1 Vegetarian Option and 2 Desserts*

## **Starters**

<i>Homemade Vegetable Soup (v)</i>	<i>£4.90</i>
<i>Roast Parsnip and Apple Soup (v)</i>	<i>£5.15</i>
<i>Minestrone Soup with Parmesan Dumpling (v)</i>	<i>£5.15</i>
<i>Leek &amp; Potato Soup with Deep Fried Crispy Leeks (v)</i>	<i>£5.15</i>
<i>Cream of Wild Mushroom &amp; Sherry Soup (v)</i>	<i>£5.15</i>
<i>Duck &amp; Peppercorn Terrine served with toasted Ciabatta and an Orange &amp; Thyme Chutney</i>	<i>£5.65</i>
<i>Oak Smoked Salmon with a Dill &amp; Mustard Crust on toasted Ciabatta Slice</i>	<i>£6.45</i>
<i>Pressed Ham Hock Terrine with Parsley &amp; Mustard served with a Beetroot &amp; Horseradish Chutney</i>	<i>£5.40</i>
<i>Melon Three Ways – Watermelon, Honey Dew and Cantaloupe Melon served with Seasonal Berries &amp; Passion Fruit Coulis (v)</i>	<i>£5.40</i>
<i>Individual Salmon &amp; Haddock Fish Cakes with a Citrus Mayonnaise</i>	<i>£5.95</i>
<i>Tomato &amp; Mozzarella Salad with a Balsamic and Basil Dressing (v)</i>	<i>£5.15</i>
<i>Caesar Salad with Parmesan Shavings served with Olive Bread (v)</i>	<i>£5.15</i>
<i>Deep Fried Camembert Wedges with a Cranberry &amp; Red Current Glaze (v)</i>	<i>£5.95</i>

## **Main Courses**

<i>Baked Swordfish Steak with a Lime &amp; Coriander Sauce</i>	<i>£15.45</i>
<i>Pan Fried Red Snapper Fillet served with a Chili, Tomato &amp; Red Onion Salsa</i>	<i>£15.45</i>
<i>Honey Roasted Ham with a Pineapple Glaze</i>	<i>£15.45</i>
<i>Roast Topside of English Beef with Yorkshire Pudding &amp; Pot Roast Gravy</i>	<i>£16.25</i>
<i>Roast Crown of Turkey with Sage &amp; Onion Seasoning and Sausage &amp; Bacon Scroll</i>	<i>£15.70</i>
<i>Free Range Chicken Breast with glazed Baby Onions, Button Mushrooms in a Red Wine Sauce</i>	<i>£15.20</i>
<i>Lemon &amp; Rosemary smothered Loin of Pork with Apple Sauce &amp; Roast Gravy</i>	<i>£15.95</i>
<i>Slowly Roasted Rump of Welsh Lamb in a Rosemary &amp; Redcurrant Sauce</i>	<i>£16.75</i>
<i>Blade of Beef in a Peppercorn and Brandy Sauce</i>	<i>£16.25</i>
<i>Roast Duck Breast with a Cherry &amp; Orange Sauce</i>	<i>£16.75</i>

*All Main Courses are served with Chef's Choice of Potatoes & Vegetables*

## **Vegetarian Choice**

<i>Butternut Squash filled with Roasted Vegetables and topped with a Red Leicester Crumb Wild Mushroom, Spinach and Brie Roulade with Parsley Sauce</i>	
<i>Goats Cheese &amp; Balsamic Roasted Vine Tomato Wellington with a Tomato Coulis</i>	
<i>Dolce Latté and Fig Tart with a Fig Balsamic Dressing</i>	
<i>Chilli Cous Cous, stuffed Aubergine with a Tomato and Herb sauce</i>	
<i>Field Mushroom Risotto with Parmesan Shavings and Rocket Salad</i>	
<i>Pea, Bean and Lentil Tagliatelle with a Coriander Dressing</i>	
<i>Aubergine, Courgette &amp; Red Onion Lasagna</i>	

## ***Desserts***

**£5.85**

### ***Cold Desserts***

*Key Lime Cheesecake with a Citrus Glaze*

*Refreshing Lemon Meringue Roulade with a Swirl of Lemon Cream*

*Strawberry & White Chocolate Cheesecake with Double Cream*

*Baked Chocolate Pudding with Clotted Cream dusted with Cocoa*

*Chocolate Hazelnut Torte with a Swirl of Cream*

*Sticky Toffee Pavolva with a Toffee Sauce*

*Chocolate and Cherry Mousse served in a Biscuit Base with Double Cream*

*Raspberry & Lemon Mascarpone Gateau with a Swirl of Cream*

*Tiramisu Gateau with Mascarpone Cream*

*Four Layer Chocolate Fudge Cake with Double Cream*

*Cheese Platter, (Cheddar, Brie & Stilton) with Biscuits, Celery & Grapes*

### ***Hot Desserts***

*Apple Toffee Brioche Pudding served with Vanilla Ice Cream*

*Treacle Pudding with Crème Anglaise*

*Sticky Toffee Pudding with Butterscotch Sauce*

*Cherry Bakewell Sponge with Custard*

*Lemon Meringue Pie*

*White and Dark Chocolate Choux Buns served with warm Chocolate Sauce*

*Complimentary Coffee served with After Dinner Mints with 3 course menus.*

### ***If you wish to add an additional course:-***

*Soup Course*

**£4.90**

*Cheese Course (Cheddar, Stilton & Somerset Brie)*

**£4.25**

***Carving Buffet***  
***(Minimum 50 Guests)***

***£34.50 per person***

*Minestrone Soup with Fresh Parmesan Shavings*  
*Sweet Cantaloupe Melon with a Mini Glazed Fruit Tart served with a Strawberry & Mint Sauce*

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*Wild Orkney Isles Salmon Chaud – Froid*  
*Honey Roasted Ham on the Bone*  
*Roasted Sirloin of Beef with Aspic Jelly*  
*Lincolnshire Pork Pie*

*Accompanied with:-*  
*Italian Pasta Salad*  
*Mixed Picked Leaves*  
*Waldorf Salad & Russian Salad*  
*Tomato & Buffalo Mozzarella*  
*Spring Onions, Radish and Cucumber*  
*Mayonnaise, Chutneys and Salad Dressings*

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*Choux Buns filled with Fresh Cream finished with White & Dark Chocolate Sauce*  
*White Chocolate and Strawberry Cheesecake*  
*Exotic Fruit Medley with Raspberry Coulis*

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*Lincolnshire and British Cheeses served with Apples, Grapes complemented with Lincolnshire Plum Bread*

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*Freshly Brewed Coffee with Petit Fours*

***Hot Fork Buffet***  
*(Minimum 25 Guests)*

***£25.50 per person***

***Select 4 dishes (to include a Vegetarian option) and 2 Desserts from the choices below  
to create you very own menu***

*Salmon & Smoked Haddock Risotto*  
*Roasted Cod Loin with Parsley Sauce*  
*Chicken, Pancetta & Gnocchi in a Tomato & Olive Sauce*  
*Chicken Wrapped in Bacon served in a Spicy Barbeque Sauce*  
*Beef Stroganoff*  
*Roasted Mediterranean Vegetables topped with Mozzarella & Cheddar (V)*  
*Stir Fried Vegetables in Hoi Sin Sauce (V)*  
*Mushroom Ravioli in a Cream Cheese Sauce (V)*

***All Served with***

*Savoury Rice*  
*Baked Sweet Potatoes with Sea Salt*  
*Selection Freshly Baked Breads*

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*Four Layered Chocolate Fudge Cake*  
*Banoffee Pie*  
*Choux Buns with Warm Chocolate Sauce*  
*Minestrone of Exotic Fresh Fruits*  
*Baked Vanilla Cheesecake with Cherry Glaze*

*All served with Clotted Cream*

*Coffee & Mints can be added to the menu at a cost of £1.70*

## ***Finger Buffet***

***£19.00 per person***

***Choose from the dishes below creating a buffet exclusive to you.  
Please ask our Management Team to assist with your selections  
A maximum of 10 dishes is required***

*Baby Back Ribs with Barbecue Sauce  
Chicken Drumsticks  
Breaded Brie Wedges with a Cranberry & Redcurrant Sauce  
Breaded Mushrooms with a Garlic Mayonnaise  
Chicken Satay with Peanut Dip  
Dim Sum & Won Tons with a Sweet & Sour Sauce  
Scampi Bites with Tartare Sauce  
Spicy Jacket Wedges with Sour Cream & Chive Dip  
Spring Rolls with Sweet Chilli Dip  
Onion Bhaji's  
Spiral Fries  
Garlic Bread  
Mini Pizzas  
Pork Pie  
Cheese Twists  
Assorted Vol au Vents  
Cheese & Pineapple  
Sausage Rolls  
Tortilla Chips  
Assorted Sandwiches (1 round per person)  
Mini Baguette Choice  
Assorted Wraps with a Selection of Fillings*

***Savoury Nibbles (Crisps & Peanuts) Included***

***Desserts can be added to your Finger Buffet for an extra £3.20 per person  
Make 2 selections from the choices below***

*Chocolate Orange Profiterole Gateau  
Peach Melba Cheesecake  
Sticky Toffee Pavolva  
Lemon Meringue Pie  
Baileys & White Chocolate Cheesecake  
All served with Cream*

**Best Western**  
*The Bentley Hotel*

**WEDDINGS and FUNCTION BOOKING CONDITIONS**

**Confirmation**

All bookings require written or faxed confirmation using this document along with the relevant deposit. We reserved the right to re-let after 14 days if no deposit or confirmation has been received.

**1. Accounts**

A non-refundable deposit of £ 750.00 to be paid with confirmation of booking, a further 25% of the estimated balance to be paid six months prior to the event, with a further 25% of the estimated balance three months prior to the event. We will send a final invoice 2weeks prior to the event and we require the final balance to be paid 7 days prior to the event unless you already have an account open. Company Credit Accounts opened subject to references.

**2. Numbers**

Approximate numbers required on booking an event Final numbers are required 14 days prior to the event; we will amend the final numbers when you pay 7 days prior to the event. Please note these will be the minimum charged to your account with No Refunds. Wedding Evening Receptions are charged on a minimum number of 100 people for the evening Buffet and the charge is made on the number of actual people attending the reception.

**3. Entertainment**

Our Disco charge is £210.00. No other Discos or 'Live Entertainment are permitted without prior approval from Hotel's Director's. A Maximum of 100 Decibels allowed within 1 metre of the speakers, and all equipment must have either a current P.A.T. Certificate or an invoice to show equipment to be under 12 months old. All outside entertainment must have their own Public Liability Insurance Cert. Or a copy prior to the day of the event. The client shall be responsible for any charges arising from cancellation of entertainment or associated item made on their behalf by the company. Our bar licence is until Midnight only, unless you have a Directors written authority to extend after Midnight.

**4. Cancellation**

Accommodation must be cancelled before **2pm on the day of arrival, in writing or fax.** A telephone cancellation requires a cancellation number, Please ensure you have received one and keep a record of it. If insufficient notice is given and the accommodation is not resold on the day, a charge will be raised for 50% of the total booking between 2.00pm and 4.00pm, after 4.00pm, 100% will be charged.(Non-arrival ) if a guest fails to arrive and no cancellation number is issued, a non- arrival will be charged 100% of the total booking. Unconfirmed bookings may be released 48 hours before day of arrival. Check in time from 2pm on day of arrival. Check out by 11.00am on the day of departure.

In the event of a cancellation for a Wedding or Function for any reason, the company reserved the right to levy cancellation charges as follows:-

3 to 6 months:	Forfeit interim 25% payment and original deposit.
2 weeks to 3 months:	Forfeit interim 50% payment and original deposit.
Actual day to 2 weeks	Forfeit 100%

**5. Company Liability**

The company shall not be liable for any delays in performing its duties as a result of causes beyond its control. The company reserves the right to cancel any event which it considers could prejudice the reputation of the hotel. No correspondence will be entered in to, and any deposits paid will be returned. The hotel shall not be responsible for the damage or loss of any present or articles left in the hotel prior to, or following an event.

**6. Client Liability**

The client shall be responsible for the orderly conduct of their guests and ensure that their behaviour shall not cause a breach of the law or in any way cause a nuisance to other guests. Also the client shall reimburse the company for any costs incurred through wilful damage or negligence of companies property by the client or their guests.

**7. Loss of Personal Items**

The company cannot hold itself responsible for the loss of, or damage to, any property left on the premises or to any vehicle or its contents howsoever caused.

**8. Pets**

With regret, the company is unable to allow pets, with the exception of guide dogs.

**9. General**

Whilst the hotel has taken all reasonable steps to ensure that the information contained in its brochure, tariffs, leaflets and advertisements is accurate it reserves the right to alter, substitute or withdraw any service or facility without notice if necessary.

**Please sign below and return this contract with written confirmation.**

**I/We the undersigned agree to the Terms and Conditions**

**On behalf of the Hotel**

Signatures: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_

On Behalf of: \_\_\_\_\_

W&F Feb. 2011