



Private Dining Menu

Thank you for choosing Hollins Hall, A Marriott Hotel & Country Club as a prospective venue for your private dinner. Whatever occasion you are celebrating our private dining packages have been specially created to encompass all aspects required for your dinner and at the same time will help with the important task of budgeting for the event.

The menus contained in this brochure aim to give you the freedom and choice to select your own menu to suit your special occasion. The package also includes the following:

- White linen tablecloths and linen napkins
- Table plan
- Free car parking
- 50% reduction for children 12 years and under

It is essential that an appointment is made to see one of our Event Managers if you would like to discuss your charity dinner in more detail. This will give you the opportunity to view the hotel and talk to us about your individual requirements.

Any persons who appear to be under the age of 18 years old identification will be requested at the bar when purchasing alcohol

Private Dining Rooms

Hollins Hall, A Marriott Hotel & Country Club has some delightful rooms that can be adapted to cater for any celebration.

Hawksworth Suite

An elegant ground floor suite with French doors leading onto a small patio area. In its entirety the Hawksworth Suite can seat up to a maximum of 120 guests, alternatively the Suite can be spilt into 2 sections to meet your number requirements. The Suite has its own private bar area which includes seating area and toilets. A wooden dance floor can be laid down to allow space for dancing.

Bronte Suite

A first floor room with impressive views of the gardens and also has a small patio area. The Bronte Suite can seat up to a maximum of 70 guests. The Suite has its own private bar and seating area and toilets are close by. A dance floor can be laid down in the Bronte Suite

Thompson Room

A tastefully decorated room with some original features. This room has views over the gardens and Aire Valley. Located on the first floor. The Thompson Room seats a maximum of 36 guests.

Copper Beech Room

A tastefully decorated room with some original features and views over the gardens and Aire Valley, located on the first floor. The Copper Beech Room seats a maximum of 20 guests.

China Room

A tastefully decorated room with some original features and views over the gardens and Aire Valley, located on the first floor. The China Room seats a maximum of 10 guests.

Wharfe Room

The Wharf Room is connected to the conservatory, which has access to the front lawn and patio area, located on the ground floor. The Wharfe Room seats a maximum of 10 guests.

Haworth Room

A tastefully decorated room located next to Heathcliff's Restaurant, a small patio area is located just outside the room, located on the ground floor. The Haworth Room seats a maximum of 36 guests.

Buffet Selector

Snack Buffet (choose 6 items)

£13.95 per

person Selection of Open Sandwiches & Wraps

Tomato & Mozzarella Bruschetta

Selection of Homemade Quiche

Chicken Goujons with Garlic Mayo

Sausage Rolls

Haddock Goujons & Tartar Sauce

Ham & Mushroom Bruschetta

Cheese & Onion Pasties

Selection of Pizza

Potted Beef on Toast

Sandwich Buffet

£14.45 per

person Selection of Warm Ciabatta & Baguettes with Hot Fillings:

Top side of Beef with Onion Gravy

Braised Pork with Apple Sauce

Roast Chicken with pesto

Served with Chips, Wedges or Curly Fries

Fork Buffet Selectors

BBQ Buffet 1

£13.95 per

person

4 oz Beef Burgers
Spicy chicken wings
Plaice fillets
Pork & Leek sausages
Jacket potatoes
Corn on the Cob
Salads and Selection of Buns

BBQ Buffet 2

£16.95 per

person

4oz Beef Burgers with cheese and relish
Gloucester old spot Pork Chops
Lightly spiced chicken thighs
Ginger and honey marinated salmon
Jacket Potatoes
Corn on the Cob
Salads and Selection of Buns

Fork Buffet 1

£18.95 per

person

Shredded beef chilli with rice
Chicken curry with naan breads
Shellfish paella
A selection of cooked meat and fish
Jacket potatoes
Seasonal vegetables
Selection of desserts

Fork Buffet 2

£20.95 per

person

Lamb hot pot

Pot roast chicken

Smoked fish pie

A selection of cooked meats and fish

Jacket potatoes

Seasonal vegetables

Selection of desserts

Fork Buffet 3

£22.95 per

person

Roast topside of beef with caramelised onion gravy

Braised pork belly with roast apple and crackling

Cajun spiced hake with coconut cream

A selection of cooked meat and fish

Jacket potatoes

Seasonal vegetables

Selection of desserts

Menu Selectors

£22.50 per person

To Start ...

Chefs Soup of the day

Chicken Liver terrine
Chutney, Toasted Brioche, petit salad

Peppered Mackerel
Horseradish dressing, dressed leaves

... And for Main

Roasted Chicken breast
Leek and smoked bacon cream

Fillet of Hake
Chive Cream

Mushroom Risotto
Parmesan Shavings

... To Finish

Fresh fruit Salad
Vanilla Ice-cream

Cheese cake
Strawberry Compote

Apple Crumble
Thick Custard

****All dishes served with seasonal potatoes and vegetables****

To Start ...

Chefs Soup of the day
With crusty bread roll and butter

Classic Prawn cocktail
Mary Rose sauce, buttered brown bread

Homemade black Pudding
With bacon lards, and hollandaise sauce

... And for Main

Loin of Pork
Crackling, Apple sauce

Tranche of Hake
Spinach cream

Stuffed Bell pepper
Couscous, piquant sauce

... To Finish

Caramelized Pineapple
Vanilla Ice-cream

Chocolate profiteroles
Vanilla sauce

Lemon tart
Raspberry Coulis

****All dishes served with seasonal potatoes and vegetables****

£25.50 per person

To Start ...

Chefs Soup of the day
Carrot/Coriander, Bread rolls

Duo of melon
Raspberry coulis

Smoked Chicken and goat's cheese
Dressed Salad Leaves

... And for Main

Roast Joint of Gammon
Red Onion Gravy

Tranche of Plaice
Lemon Butter Sauce

Penne Pasta
Broccoli cream sauce, Blue cheese

... To Finish

Vanilla Panna Cotta
Fruit Compott

Chocolate Torte
Mint cream anglaise

Hollins Ice cream selection

****All dishes served with seasonal potatoes and vegetables****



£27.50 per person

To Start ...

Chefs Soup of the day
With crusty bread roll and butter

Chicken Liver & Orange Pate
Fruit Chutney, toasted brioche, petit salad

Baked Goats Cheese
Honeyed Walnut Crumble, Caramelized Fig

... And for Main

Lamb shoulder
Mint jus

Sea bass Fillet
Beurre Blanc

Wild mushroom Risotto
Parmesan shavings

... To Finish

Hollins Ice cream selection

Lemon Cheesecake
Strawberry Compote

Rhubarb Crumble
Warm Custard

****All dishes served with seasonal potatoes and vegetables****

£29.50 per person

To Start ...

Chefs Soup of the day
With crusty bread roll and butter

Duo of Melon
Raspberry coulis, Orange Sorbet

Poached Salmon supreme
Smoked salmon gratin, dressed leaves

... And for Main

Topside of Beef
Yorkshire pudding, roasting juices

Duck breast
Cranberry and thyme reduction, sweet potatoes

Potato Gnocchi
With Ratatouille Vegetables

... To Finish

Hollins Cheese selection
Biscuits, chutney, grapes

Chocolate truffle Torte
Mint anglaise

Vanilla panna Cotta
Strawberry Compote

****All dishes served with seasonal potatoes and vegetables****



Afternoon Tea

Sandwiches on Triangular cut bread with a variety of fillings

Selection of cakes

Fresh scones with strawberry jam and whipped cream

Tea and Coffee

£9.95 Per Person

We are more than happy to create personalised or themed menus.
Please contact an Event Manager at the Hotel who will be happy to help.

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Tel: 01274 534275 Fax: 01274 534251
Email tanya.lattimer@marriotthotels.com
www.MarriottHollinsHall.co.uk

White Wines

Pinot Grigio, Montemarino-Veneto
Italy 2008/9 £22.95
A firm favourite, produced just outside Verona. Refreshing pear and citrus notes.

Cullinan View Chenin Blanc
South Africa 2010/11 £19.95
South Africa's star grape. You may find apple nut and citrus flavours.

Mill Cellars Chardonnay £23.95
SE Australian 2010/11
A lovely rounded wine showing peach and lime flavours.

Errazuriz Sauvignon Blanc £28.95
Chile 2010/11
A lively passion fruit scented wine from an ancient estate.

Louis Eschenauer Chardonnay £24.95
France 2009/10
Supple yet fresh with just a hint of oak and deliciously ripe fruit.

Rose Wine

Montemarino Pinot Grigio Rose –Italy £24.95
A pale pink, medium style rose with soft strawberry fruit flavours.

Champagne and Sparkling Wine

Anna de Codorniu Chardonnay Reserva Brut, Cava – (Spain) £28.95
The oldest cava house in existence brings us a pleasantly soft, fresh fizz.

Piper-Heidsieck Brut NV – (France) £54.95
Multi award winning Champagne, rich and full flavoured yet very fresh.

Red Wines

Luis Felipe Reserva Pinot Noir
Chile 2009/10 £27.95
Very impressive wine from a family estate. Enticing mulberry and oak flavours.

Marchesini Cabernet
Italy 2009/10 £19.95
Delicate style of cabernet with warm redcurrant fruit and hints of cherry.

Mill Cellars Shiraz £23.95
Australian 2009/10
Bursting with juicy, peppery fruit, so vibrant and easy to drink.

Raimat Tempranillo
Spain 2007/8 £30.95
Australian winemaker Mark Nairn uses Tempranillo in this oaky masterpiece.

Louis Eschenauer Merlot £24.95
France 2009/10
Supple and mellow with perfumed blackcurrant and cocoa aromas..

Mineral Water

Hildon Still Water 750ml £4.95
Hildon Sparkling Water 750ml £4.95

Additional Information

Accommodation - Hollins Hall, A Marriott Hotel & Country Club offers 122 bedrooms, all of which are tastefully decorated and have the high standard facilities you would expect of a 4 star hotel.

Please contact our Reservations Department on 01274 530053 for more details.

Table Plan - Our suites can be adapted to a variety of table layouts. Round tables can take a minimum of 8 guests and a maximum of 12 guests. We will be pleased to advise you of a table plan to suit your requirements.

Bars, drinks and entertainment - We have a large selection of drinks suitable for greeting your guests on arrival. Drinks can be purchased on a cash basis or charged to your account. On a Friday/Saturday the function bar is licensed until 12 midnight and entertainment until 12.30am. Our Sunday License is until 11.30pm and entertainment until 12 midnight. Live Bands must finish at 10.30pm due to noise levels.

Validity - *All prices are inclusive of VAT and are subject to change without prior notification. All prices are valid from 1 January 2012 until 31 December 2012, for all events held between these dates.*

Payment - *Full payment is due 3 days prior to the event taking place. For any extras required at the event, eg additional wine, credit card details will be requested to secure payment. A Deposit of £200.00 will be required upon signing of the contract.*

Terms and conditions - *Terms & Conditions will apply to all events and are available upon request. Terms & Conditions will be automatically issued with the contract after verbal confirmation is received, and we recommend you read these carefully before signing the contract*

Local Contacts

Flowers

Leaf, Rawdon 0113 391 0014
The Mulberry Tree, Guiseley 01943 873569

Photography

Steve Myers Photography, East Morton nr Keighley 01274 582946
Andy Sutcliffe Photography, Halifax 01422 382004

Cakes

Patisserie Viennoise, Otley 01943 467927
Cakes for Occasions 0113 239 0335

Chair Covers

Complete Group 0870 752 2472

Entertainment

Rod Hepworth Entertainments (DJ, Casino, Karaoke, etc) 01943 816366 /
07710 781357
Jill Ryder, Professional Singer and Musician 07973 665181