

SPECIAL OCCASIONS PACKAGE

2 Reception drinks (choice of Champagne, Kir Royal, Bucks Fizz or soft drinks)

Dry snacks

Hot and cold canapés (6 pieces)

3 Course dinner menu

Coffee and petit fours

½ bottle house wine

½ bottle mineral water

Mirror centres, candelabra, tea light candles and silver table number stands

Room hire (subject to minimum numbers)

Overnight stay in a Deluxe Suite (subject to minimum numbers)

£140.00 per person

The above rate includes VAT at the prevailing rate but excludes a discretionary service charge of 12.5%

Minimum numbers and terms and conditions apply

We recognise that every event is unique, and therefore are able to tailor make every detail to your exact requirements and welcome your thoughts on individual packages and menu choices. You may wish to upgrade your package to include extra canapés, intermediate courses or a selection from our extensive wine list.

SPECIAL OCCASIONS PACKAGE

2 Reception drinks (non alcoholic cocktails)

Dry snacks

Hot and cold canapés (6 pieces)

3 Course dinner menu

Coffee and petit fours

Soft drinks with the meal

Mirror centres, candelabra, tea light candles and silver table number stands

Room hire (subject to minimum numbers)

Overnight stay in a Deluxe Suite (subject to minimum numbers)

£110.00 per person

The above rate includes VAT at the prevailing rate but excludes a discretionary service charge of 12.5%

Minimum numbers and terms and conditions apply

**A supplement of £2.00 per person will apply for a halal menu

We recognise that every event is unique, and therefore are able to tailor make every detail to your exact requirements and welcome your thoughts on individual packages and menu choices. You may wish to upgrade your package to include extra canapés, intermediate courses or a selection from our extensive wine list.

NOMINATED CATERERS AT GROSVENOR HOUSE, A JW MARRIOTT HOTEL

Please find to follow a selection list of caterers whom Grosvenor House, A JW Marriott Hotel has carefully chosen to cater for your event.

KOSHER CATERERS

Tony Page Limited

Contact: Tony Page
Tel: 020 8830 4000

James Zimmer

Contact: James Zimmer
Tel: 020 8830 8330

Carole Sobell Events Ltd

Contact: Malcolm Brenner
Tel: 020 8200 8111

Jason Millan

Tel: 020 8624 3296
Contact: Jason Millan

INDIAN CATERERS

Madhus

Contact: Nawab Durvesh
Tel: 020 8574 1897

Ragamama

Contact: Rocky Luthra
Tel: 0845 009 8000

Sapna

Contact: Shan Tariq
Tel: 0208 843 1111

DINNER MENU SELECTION

2011 – 2012

Starters

Apple wood smoked cheddar and leek tart, fig chutney, apple and grain mustard dressing

Prawn and crab salad with mango, tomato, spring onion, coriander, curry mayonnaise

Yakitori glazed salmon, Oriental salad, crushed avocado, spring onion, cucumber, tomato salsa

Goats cheese, fennel, curly endive, rocket salad, beetroot puree, roasted beetroot, cider vinaigrette

Serrano ham, asparagus, semi dried tomato, wild rocket and parmesan salad

Warm pan fried sea bass, salad Nicoise, smoked red pepper and olive oil dressing

Supplementary Starters

Duck foie gras and smoked duck roulade, apple and fig chutney
@ £6.00 supplement

Grilled sea bream with shellfish risotto
@ £4.00 supplement

Poached lobster, asparagus, quail eggs, lemon mayonnaise dressing
@ £8.00 supplement

Soups (additional course)

Smoked chicken soup with white truffle oil and chives
@ £4.00 supplement

Cream of butternut squash with coconut and red chilli
@ £4.00 supplement

Cream of crab and fennel soup, with drop scones
@ £5.00 supplement

Sorbets (additional course)

@ supplement of £3.50 per person

Sweet basil and strawberry

Gin and tonic

Lime zest

Green apple and Calvados

Main Courses

Tournedos of beef, smoked garlic and red wine sauce, celeriac, chestnut mushrooms and pancetta, French beans, Anna potato

Spring chicken, pearl barley with smoked chicken and pancetta, lemon thyme and rosemary jus, fondant potato, baby leeks

Roast rump of lamb, port and redcurrant jus, crushed peas and mint, boulangere potatoes,
roast carrots

Slow cooked duck leg, red wine sauce, haricot beans with rosemary, herb roast potatoes,
French beans

Pan fried fillet of sea bass, creamed celeriac, lobster sauce, fennel, courgettes and red pepper

Corn fed guinea fowl breast, smoked bacon and potato gratin, savoy cabbage, oyster mushroom sauce

Supplementary Main Courses

Classic Beef Wellington, gratin dauphinoise, carrot puree, green beans

@ £5.00 supplement

Parmesan and herb crusted loin of lamb, ratatouille, leaf spinach, fondant potato

@ £7.00 supplement

Venison cutlet, juniper berry sauce, celeriac and potato gratin, chantennay carrots, savoy cabbage with grain mustard

@ £5.00 supplement

Vegetarian Main Courses

Roasted root vegetable, Wensleydale and parsley crumble, champ potatoes, green beans,
chive butter sauce

Potato, Savoy cabbage, goats cheese and carrot lattice, wilted spinach, stem broccoli, herb roast new potatoes, tomato butter sauce

Pearl barley and vegetable casserole with herb dumplings

Portobello Mushroom with a spinach and celeriac gratin, new potatoes, baby carrots,
French beans

Aubergine and smoked mozzarella ravioli, roast, peppers and aubergine,
oregano cherry tomato sauce

Desserts

Milk chocolate truffle torte, raspberry macaroon, mango coulis

Trio of Desserts

White chocolate panacotta with casis
Raspberry sorbet
Lime chiffon pie

Grand Marnier creme brulée with caramelised oranges, lemon sorbet

Warm cherry clafoutis, black cherry ice cream

Vanilla cream with raspberries, raspberry and mango coulis, brandy snap biscuit

Bailey's liqueur mousse, caramelised bananas and walnuts, chocolate and pistachio crisp

Supplementary Desserts

Dark Valrhona, nougatine and sea salt mousse, apricot sorbet
@ £3.00 supplement

Coffee and Petit Fours



ACCOMODATION

An allocation of 10 bedrooms can be held for your guests to book with a saving of 20% on our best available selling rate. The unsold bedroom allocation will be released four weeks before the event date, and six weeks before on special event dates. After all 10 allocated bedrooms are sold your guests may be required to pay our best available selling rate.

All bedrooms need to be guaranteed with a credit card.

Check in is from 3pm and check out is at 12 noon.

Early check in and late check out can be requested and a charge will apply.

Once an allocation has been released, **four weeks** prior, any cancellation of bookings will be subject to the Marriott Hotels bedroom cancellation policy. Any guest wishing to book after bedrooms have been released may be required to pay our best available selling rate.

Please see Terms & Conditions of your contract for full details.

BOOKING DETAILS

To confirm your booking we will require a **non-refundable** deposit.

50% of the estimated balance is due 3 months prior to your event.

Full payment for the cost of the event must be received one month prior to the event celebrations, with any outstanding amounts being paid on the day of the event. We regret that we cannot extend credit facilities to special event bookings.

SECURITY AND POWER REQUIREMENTS

The minimum security requirements for our Ballroom are as follows:

- 1 x security guard for the set-up of the event
- 2 x security guards for the Event
- 1 x security guard for break down
- TOTAL 4 security guards for the whole event

(4 guards at £195.00 inclusive of VAT at 20% per guard
per 8-hour shift, £26.00 per hour thereafter)

The minimum security requirements for our Great Room are as follows:

- 1 x security guard for the set-up of the event
- 4 x security guards for the Event
- 1 x security guard for break down
- TOTAL 6 security guards for the whole event

(6 guards at £195.00 inclusive of VAT at 20% per guard
per 8-hour shift, £26.00 per hour thereafter)

The three phase power charge if required will be £400.00 including VAT.