FUNCTIONS & PARTIES

Canterbury Road, Kennington, Ashford, Kent TN24 9QR T: 01233 636863 E: conningbrook@shepherd-neame.co.uk ~ W: www.conningbrookashford.co.uk

THE VENUE

Dear.....

Thank you for considering the Conningbrook Hotel as a venue for your event.

We understand that choosing a venue for your function can be a daunting task. With that in mind, our dedicated Conference & Banqueting Managers together with their experienced Team, will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

The Conningbrook Hotel is located right in the heart of Kent. It is a convenient venue for all your needs, easily accessed by both road & rail and with its own private car park for 100 cars. The hotel is approximately 80 miles from London and within close reach of the M20 motorway (J9 and J10). The nearest train station is Ashford International.

The Conningbrook Hotel is fully licensed and has four function suites, one with private bar, plus a variety of accommodation, making the Conningbrook Hotel an ideal venue for your event.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

Rebecca Conn

Manager

OUR FUNCTION SUITES

Our function suites are suitable for hosting a variety of functions and offer flexible configurations. We are licensed for DJs and live music in one of our suites and can happily provide contact details of recommended artists that have performed here before.

PARKLANDS SUITE

The largest of our function suites, the stylishly refurbished ground floor Parklands Suite is the ideal venue for your special occasion, whether you require a formal sit-down meal for up to 60 guests. This suite has its own bar and a sound system for backing music.

The adaptable room can split into separate, soundproofed rooms, transforming it into two intimate dining rooms, The Garden Room which is suitable for sit down meals of up to 20 and The Orchard Room which seats up to 30.

OAKS SUITE

Oaks Suite is a room by the bar and restaurant, it provides a comfortable and stylish banquet venue, accommodating up to 50 guests.

CANTERBURY ROOM

The smallest of our rooms the Canterbury Room is a newly refurbished first floor room, ideal for private dining for 8 guests.

CEDARS

Cedars one of our smaller private rooms on the first floor is ideal for small gatherings of up to 12.

OUR MENUS

We have 3 inclusive menus for you to choose from as well as 3 finger buffets, each offering something slightly different to help you cater for differing tastes and fit varying budgets.

Once you have chosen your preferred menu, why not personalise it by adding canapés or buffet upgrades to create an event perfectly tailored for you?

Our dedicated Team are ready to work with you to help you make your function exactly as you wish. Our menus have been designed to help simplify your planning, however, should you have any special dietary requirements, please discuss this with your Event Co-ordinator and we will endeavour to cater for your every need.

We also have menus for your young guests, designed specifically with them in mind.

THE CONNINGBROOK HOTEL

Kennington

BISHOPS

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup With crusty bread

Chicken liver & Brandy parfait⁽⁶⁰⁰⁾ With toasted sourdough, onion chutney, sliced radish, gherkin and dressed watercress leaves

Prawn, mango, chilli and coriander salad ⁽⁶⁰⁰⁾ *With balsamic dressing*

Sweet potato falafel bites ^(v/vg) (⁶⁰⁰⁾ On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil

MAINS

Roast topside of beef Served with Yorkshire pudding and red wine gravy

12 Hour pressed pork belly Creamy celeriac purée, crackling shard, watercress with maple & apple sauce

Chicken supreme Served with a creamy sundried tomato, parmesan, mustard & garlic butter sauce

> Baked cod loin With chorizo cream sauce

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Warm triple chocolate brownie^(v) With sweet black cherry compote, clotted cream and a chocolate flake

Coconut and citrus posset ^(v) With mango and passion fruit compote & shortbread biscuits

Blackcurrant delice ^{(v/vg) (600)} With raspberry coulis, lemon sorbet and candied walnuts

Coffee & mints (v)

£26.95

PER HEAD

Vegetarian and vegan alternatives are available

THE CONNINGBROOK HOTEL

Kennington

SPITFIRE

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup With crusty bread

Pressed ham hock terrine ⁽⁶⁰⁰⁾ Spring onion & leek purée with toasted sourdough shards

Porcini mushroom arancini^{(v) (600)} With a gorgonzola hollandaise, pepper poppers, dressed watercress and toasted sunflower seeds

Beetroot cured smoked salmon ⁽⁶⁰⁰⁾ Topped with a lemon, horseradish & chive crème fraiche, lemon oil dressed watercress and a side of charcoal bread

MAINS

Roast leg of lamb With lemon stuffing, red wine & mint jus

Striploin of beef With Yorkshire pudding, horseradish & mustard jus

Corn fed chicken supreme Served with caramelised shallot & fennel purée and tomato concasse

> Chalk steam trout ⁽⁶⁰⁰⁾ On a bed of watercress, leek & mascarpone sauce, topped with lemon & crab mousse

All served with a selection of seasonal vegetables and potato

DESSERTS

Indulgent Lotus biscoff slice ^(v/vg) A crunchy biscuit base topped with baked mousse & biscoff crumbs and served with fresh strawberries & strawberry compote

> Lemon posset (v) (600) With berry compote and shortbread fingers

Chocolate & pecan torte With mascarpone, crystallised orange cream and candied pecans

Coffee & mints (v)

£29.95

Vegetarian and vegan alternatives are available

WHITSTABLE BAY

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup With crusty bread

Burrata mozzarella ⁽⁶⁰⁰⁾ With tomato, basil pesto, toasted pine nuts and drizzled with balsamic glaze

Smoked salmon and prawn cocktail ⁽⁶⁰⁰⁾ With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough

Pressed duck & chicken terrine (600) Butternut squash purée, toasted sourdough and dressed leaves

MAINS

Striploin of beef With Yorkshire pudding & pancetta bourguignon jus

Guinea fowl supreme With Orchard view cider, mushroom, wholegrain mustard & tarragon cream

Stone bass fillet With roasted celeriac, marjoram and pepper sauce & caramelised onions

> Roasted lamb loin chops With salsa verde & pistachio dust

All served with a selection of seasonal vegetables and potato

DESSERTS

Chocolate & hazelnut croquant Black cherry compote & clotted cream

Prosecco & elderflower jelly ⁽⁶⁰⁰⁾ With blueberries, raspberries and Chantilly cream

Warm apple & sultana frangipane tart ^(v) *With vanilla cream*

Coffee & mints (v)

£35.95

PER HEAD

Vegetarian and vegan alternatives are available

VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests. Please select one of the following dishes in place of your chosen starter & main course.

STARTERS

Avocado and tofu mini toast ⁽⁶⁰⁰⁾ (v/vg) With red onion, pickled cucumber, toasted pumpkin & sesame seeds all finished with a drizzle of sriracha sauce

Beetroot falafel bites ⁽⁶⁰⁰⁾ (v/vg) On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil

Crispy thyme charred polenta ⁽⁶⁰⁰⁾ (v/vg) On a wild mushroom ragu, topped with rocket leaves

Crushed avocado and sautéed mushrooms ⁽⁶⁰⁰⁾ (v/vg) On toasted sourdough with onion confit and quinoa houmous

Kale & onion fritters ⁽⁶⁰⁰⁾ ^(v/vg) With spicy aubergine chutney, dressed rocket leaves, pomegranate seeds & flaked toasted almonds

Roast tandoori spiced cauliflower florets ⁽⁶⁰⁰⁾ (v/vg) On tahini soya yoghurt topped with pickled red cabbage, pomegranate molasses, coriander & pumpkin seeds

Sicilian thyme & honey charred artichokes and courgettes ⁽⁶⁰⁰⁾ (v) Caramelised lemon quinoa, pink pickled onions and crushed pistachios

Meatless Mediterranean kofta kebabs ⁽⁶⁰⁰⁾ (v/vg) Served with tomatoes, parsley, shredded carrot, pickled red onions in a sumac & lemon dressing with warmed griddled floured tortillas and mint dipping sauce

VEGETARIAN MAINS

Creamy wild mushroom, cranberry and spinach Wellington (v) With buttered herb new potatoes

Persian red quinoa, squash & pistachio nut roast (600) (v) With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce

Courgette, pistachio & mushroom nut loaf ^(v) With creamy peppercorn sauce & seasonal vegetables

Porcini mushroom & truffle mezzaluna parcels ^(v) With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil

> Asparagus, pea & cheese ravioli ^(v) With soya & green beans and a herb pesto

Potato gnocchi ^(v) Sautéed with peas and courgette, finished with vegan cheese & rocket leaves

> Sweet potato, cannellini bean & quinoa croquette ^(v) With rocket, heritage tomato relish, roasted onions, orzo pasta salad and bell pepper coulis

Beetroot & goats cheese tortellini ⁽⁶⁰⁰⁾ ^(v) With herb pesto, watercress & rocket salad, pickled fennel & toasted pine nuts

VEGAN MAINS

Barley summer stew ⁽⁶⁰⁰⁾ ^(v/vg) A medley of pearl barley, orange liquor, cumin & baby vegetables finished with sautéed spring onion & spinach

Baked sticky aubergines with pomegranate molasses ^(v/vg) Warm beetroot & couscous in a lemon vinaigrette, dressed rocket & chard leaves, pickled cucumber & soya yoghurt dressing with toasted almonds

Mushroom & walnut 'steak' ^(v/vg) Served with wilted spinach, roast tomato, glazed shallots & carrots, chunky chips, a red wine jus and parsnip crisps to finish

Soya bean & spring onion risotto ^(v/vg) With miso & maple glazed mushrooms, chargrilled bok choy and toasted cashew nuts

> Wild mushroom quinoa salad ⁽⁶⁰⁰⁾ ^(v/vg) With roast red peppers, beetroot, candied pecans, walnuts & mixed seeds finished with a creamy yoghurt & honey dressing

> > Fig, cashew nut and carrot rosti ^(v/vg) Forest mushrooms and herb pesto

Butternut squash & sweet potato gnocchi ⁽⁶⁰⁰⁾ (v/vg) With roasted pepper coulis

> Lemon & asparagus gnocchi ^(v/vg) *With mint pesto*

Spaghetti with basil pesto ^(v/vg) With green beans, peas, soya beans, caramelised red onions, almonds, rocket and finished with lemon oil

YOUNG GUESTS

We want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

Please choose 1 dish from each of the following courses to create a set meal for all of your young guests

ARRIVAL DRINK

Apple or Orange juice

STARTERS

Seasonal soup With crusty bread

Garlic bread (v)

Vegetable sticks ^(v/vg) With red pepper houmous

MAINS

Roast beef & Yorkshire pudding

Roast chicken breast

Tomato & herb pasta ^(v/vg) With dressed leaves

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Meringue nest ^(v) With raspberry ripple ice cream & raspberry coulis

Triple chocolate cookie (v) Topped with clotted cream ice cream and drizzled with warm chocolate sauce



FINGER BUFFETS

ORCHARD VIEW

Selection of sandwiches

Maple roasted ham & tomato | Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade (v)

Fried spiced tortilla chips with houmous, salsa & guacamole for dipping ^(v/vg)

Salt & vinegar chicken wings with blue cheese dip

Seasoned skin on wedges with Kentish tomato chutney (v) | Pork sausage rolls

£12.95 PER HEAD MASTER BREW

Selection of sandwiches Pulled salt beef & BBQ mustard | Maple roasted ham & tomato Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade ^(V)

Mini Yorkshire puddings with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised leek Welsh rarebit toasts (v) | Cocktail sausages with Bombay curry glaze

Plaice goujons with tartare sauce | Seasoned skin on wedges with Kentish tomato chutney (v)

£14.95 PER HEAD NEW DAWN

Selection of open sandwiches Crayfish in Szechuan pepper & sriracha sauce / Pulled salt beef & BBQ mustard Whipped brie, tomato & smashed avocado ^(v)

Mini cheese burger sliders with smoky tomato & onion chutney

Crispy coated chicken fillets with Indian sweet chilli sauce

Pea & mint arancini with lemon mayonniase (v)

Seasoned skin on wedges with Kentish tomato chutney ${}^{\scriptscriptstyle(v)}$

 $\pounds 16.95$ per head

BUFFET ADD ONS

In addition to all our buffets you can enhance your meal with the following dishes Dressed salmon £6.95 per head | Kentish cheese board £7.95 per head

CANAPÉS

Homemade canapés make an ideal accompaniment to your reception drinks.

Fresh fig, walnut & stilton bon bon sticks ^(v) Smoked salmon & dill blini's Roasted Mediterranean vegetable & goats cheese canapé cups ^(v) Fried sesame feta & watermelon sticks Baby plum tomatoes, basil, olive & mozzarella skewers ^(v) Crispy bacon & braised leek Welsh rarebit Aromatic seared salmon phaenang on rye bread Confit chicken parfait & roasted mushroom blini's Balsamic mushroom, herb & tapenade canapé cups ^(v/vg) Chicken, caramelised shallot & asparagus canapé cups

Please select 3 of the above to be served with your reception drinks

£9.95 PER HEAD

Additional choices will be charged at £2.95 per person, per item

SWEET CANAPÉS

Ideal for finger buffets @ £2.95 each per head (please choose 1 option) Mini chocolate churro shots Lemon curd & ginger cheesecake lollipops Chocolate brownie, raspberry & marshmallow

OUR ACCOMMODATION

Our hotel offers your guests from further afield a wide selection of en-suite rooms, from singles to family rooms. All of our rooms offer televisions, direct dial telephones, complimentary Wi-Fi, tea and coffee making facilities and hair dryers.

All our prices are based on two people sharing with full English breakfast. (Please ask your Event Co-ordinator for the tariff list.)

Rooms are available from 14.00hrs on the day of check in and guests are requested to vacate their rooms by 11.00hrs on the day of check out. However if your guests wish to explore the surrounding area, we are able to offer a left *luggage facility.

*subject to availability

WHERE WE ARE

The Conningbrook Hotel is conveniently accessed by both road and rail and is approximately 80 minutes from London, within close reach of the M20 motorway (J9 and J10).

The nearest train station is Ashford International.

To find us by road, please enter the following postcode into your Sat Nav TN24 9QR

The hotel boasts its own private car park for 100 cars.



THE SMALL PRINT

Functions & Parties Terms and Conditions:

The following terms and conditions of contract shall apply to all bookings for functions & parties Reference to The Company shall be The Hotel

One signed copy to be retained by the client and one copy to be returned to The Hotel

Deposits, Payments & Confirmation:

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our Terms & Conditions , otherwise the date will be released and re-offered for sale

A non refundable deposit of $\pounds 250.00$ is required at the time of booking.

The customer shall notify The Hotel in writing not less than 14 days prior to the function, the final number of guests anticipated attending the function

Full payment of charges must be made at least 14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number that actually attended, whichever is greater. If additional guests are added to attend the function after 14 days prior to the function, full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day on any outstanding balances and all subsequent days thereafter

Cancellation Policy:

In the unlikely event of you cancelling your function we reserve the right to apportion the following charges

On confirmation of the event a non refundable deposit of £250.00 is paid

For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated total amount of the function including any accommodation, food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%

Any deposits paid will be deducted from the amount of any outstanding monies due

General Conditions:

Licensing and Statutory Regulations: Functions held within the hotel are subject to Statutory Regulations. All such regulations must be strictly observed. Details of any such regulations can be provided on request.

Third Party Insurance: The Company shall not be liable for any loss or damage suffered by the customer, except in respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights which The Company has under the Hotel Proprietors Act 1956 where the act applies

Damage: The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the Conningbrook Hotel are non smoking

CONTINUED

THE SMALL PRINT - CONTINUED

Food and Drink: We cannot allow food or drink, other than that purchased on the premises be consumed with the hotel

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

Finishing Times: Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

Alterations to Bookings: These are required to be made in writing and are subject to approval by The Company

External Suppliers: These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

Force Majeure: If the Hotel is prevented or hindered from carrying any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The hotel reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Hotel

Site Copy

Event Date	Minimum No. of Guests
Signed	Signed
On behalf of The Hotel	On behalf of the Client
Name (Printed)	Name (Printed)
Position	Position
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Signed	Signed
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