



## All occasions and celebrations ...



Organising your event should be an enjoyable experience and we will do our utmost to help and advise you, so that you will have a perfect day to remember.

The following suggestions are only examples of what we can offer. We will be more than happy to discuss your own ideas and preferences and how best we can carry them out on the day for you.

The Waterside Hotel & Galleon Leisure club is ideal for many occasions and celebrations with:

- Coloured linen to co-ordinate with your colour scheme
- Use of a silver cake stand and cutting knife
- Table plan
- Reduced weekend rates of accommodation for your guests which include full
- English breakfast and full use of our Leisure Club
- Free car parking for all guests
- Friendly professional advice and help with your arrangements and menu planning

The following services can be organised on your behalf at an additional cost:

- Professional disco at £200.00
- Children's entertainer from £125.00
- Table decorations, for example, balloon arrangements at £3.95 per cluster
- Floral arrangements from £15.00

### OUR BANQUETING SUITES

Our ranges of suites are listed below with recommended numbers to help you choose the most suitable to your particular event:

#### **Room Hire is £100.00 per room**

(Food must be taken when hiring a function room)

#### **THE STATEROOM**

Catering for up to 250 guests, this room is uniquely designed with a private bar and spacious lounge area, allowing guests to choose between dancing or quietly talking to family and friends.

**Minimum numbers of 120 apply**

#### **RIVERS SUITE**

For the more intimate function suite is perfect with its light and airy décor. Rivers suite can cater for up to 90 guests. The terrace provides the perfect setting for arrival drinks.

**Minimum numbers of 60 apply**

#### **THE WATERSIDE SUITE**

The most popular of suites for a day and evening reception, Overlooking the river from the mezzanine level with a lower dance floor and seating area this light and airy room holds up to 100 or a sit down meal and 120 for an evening reception

**Minimum numbers of 80 apply**



## **FINGER BUFFET MENUS**

### **MENU 1**

Assorted salads:  
Mixed green salad, Coleslaw, Caribbean rice  
Assorted cocktail sandwiches filled with:  
Honey roast ham and English mustard  
Cheese and tomato  
Egg mayonnaise  
Tuna and cucumber  
Marinated chicken drumsticks  
Jacket potato wedges  
Breaded mushrooms with a garlic mayonnaise  
Plaice goujons  
BBQ & lemon mayonnaise dip  
**£12.50**

### **MENU 2**

Assorted salads:  
Coleslaw, Caribbean rice, mixed green salad  
Breaded mushrooms with a garlic mayonnaise  
Oriental king prawn rolls  
Selection of open and closed sandwiches:  
Salmon and dill mayonnaise  
Cheese and spring onion  
Egg mayonnaise  
Honey roast ham  
Onion bhajis  
Garlic bread  
Chicken satay  
**£14.95**

### **CARVED MENU**

Choice of starter from the menu selector  
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Chicken stroganoff served with saffron rice  
Roast sirloin of beef served with Yorkshire pudding and horseradish relish  
Vegetable balti presented with naan bread and lime pickle  
Decorated mirrors of roast meats: -Beef ham and turkey  
Trio of smoked meats: - Prawns, salmon and mackerel  
Selection of classic and compound salads  
Waldorf salad, potato salad, tomato and onion salad, coleslaw, mixed green salad  
Stir-fried vegetables  
Jacket potatoes  
Speciality bread selection  
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Choice of dessert from the menu selector  
Freshly brewed coffee and mints  
**£27.50**

### **FORK BUFFET MENU**

Beef stroganoff with rice  
Tandoori chicken pieces  
Pasta, broccoli and cheese bake  
Selection of assorted bread rolls  
Chilled platter of smoked fish  
Tomato and chive salad  
Assorted French leaves  
Potato and yoghurt salad  
Pasta salad  
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Selection of assorted cheese and biscuits  
Chocolate truffle torte  
**£15.50**

### **CHILDREN'S BUFFET**

Mini pizza slices  
Assorted cocktail sandwiches filled with:  
Honey roast ham, mild cheddar cheese, tuna  
Chicken dippers  
Fishy whales  
French fries  
Ice cream  
Selection of assorted cordials  
**£7.50**

### **WATERSIDE PARTY MENUS**

An ideal alternative to a traditional buffet – suitable for any occasion

#### **MENU 1**

Chicken supreme marinated in garlic basil & olive oil fresh tomato & oregano sauce  
Shallow fried breaded cod fried parsley & lemon wedges  
Asparagus & mushroom risotto with parmesan cheese glaze  
Panache of vegetables  
Crispy potato wedges  
Chilled fish & prawn platter, smoked mackerel, smoked trout, poached salmon, pink prawns  
Continental meat platter with garlic sausage, pastrami, mustard crusted beef & salami  
Potato & Chive salad  
Spicy rice  
Tomato cucumber & poppy seed  
Mixed baby leaves  
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Apple Pie with cream  
**£18.50**

#### **MENU 2**

Grilled Cajun chicken, mint yoghurt dressing  
 Baked Atlantic salmon, herb crusted white wine cream sauce  
 Vegetable lasagne, with pesto dressing  
 Panache of vegetables  
 Rosemary roasted new potatoes  
 Smoked & cured fish platter  
 Sliced cooked meat platter, honey roast ham, mortedella, Italian salami, Garlic sausage  
 Penne pasta & pepper  
 Coleslaw  
 Beef tomato & red onion  
 Mixed salad leaves  
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 Chocolate truffle torte  
**£18.50**

## **BANQUETING SELECTOR MENU**

### **STARTERS**

Smooth liver chicken parfait crostini served with market leaves and a Cumberland sauce	£4.35
Nest of galia melon filled with a Champagne sorbet and strawberries	£5.25
Pink prawn salad laced with a sweet pepper and tomato dressing	£5.95
Salad of Cajun spiced chicken, avocado and tomato salad	£4.50
Roulade of salmon on a potato salad with crème fraiche and basil oil	£5.75
Dovetail of melon with a rose of Parma ham and a port wine glaze	£5.25

### **SOUPS**

Tomato and basil	£4.00
Carrot and coriander	£4.00
Minestrone with parmesan	£4.00
Potato and watercress	£4.00
Cream of vegetable	£4.00

### **FISH DISHES**

Steamed fillets of sole masked with a mushroom and Chablis cream sauce		
	Starter £6.50	Main £13.50
Pan fried salmon steak coated with a cucumber dill veloute		
	Starter £6.50	Main £13.50

### **MAIN COURSES**

Roast breast of chicken with bacon roll and savoury stuffing	£14.50
Medallions of beef fillet served with a shallot mash and red wine juices	£17.55
Traditional roast sirloin of beef served with Yorkshire pudding and roast gravy	£15.95
Garlic studded leg of lamb with a redcurrant rosemary jus	£15.25
Steamed chicken breast coated with a creamy oyster mushroom and asparagus sauce	£15.50
Honey glazed pork escalopes served with a brandy cream and roasted apples	£13.75
Roast Cheshire turkey with sage and chestnut stuffing, cranberry sauce and a rich roast gravy	£13.75

### **VEGETARIAN SELECTION**

Vegetable brochette with basil cous cous and tomato oil  
 Savoury tart of sweet pepper tomato and mascarpone cheese in a basil cream  
 Chinese vegetable parcel above egg noodles with Hoi Sin sauce  
 Penne pasta with a white wine and mushroom sauce topped with parmesan

**One choice per function**

**All vegetarian options will be charged at a main course price**

## SWEETS

Apple pie served with a calvados Chantilly cream	£4.50
Dark chocolate torte with raspberry coulis	£4.50
Fresh fruit cheesecake with a duo of fruit sauce	£4.50
Profiteroles filled with a Chantilly cream served with a hot chocolate sauce	£4.50
Baileys coffee mousse served with a crème anglaise	£4.50
Crisp brandy snap basket filled with marinaded strawberries and vanilla ice cream	£4.50
Selection of British and Continental cheese and biscuits	£5.00
Freshly brewed coffee and mints	£2.50

## CHILDREN'S SELECTOR

### OPTION 1

½ portion of adult menu at adult half price

### OPTION 2

Orange juice or tomato soup

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Chicken dippers, chips and beans

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Pasta tubes in a cheese sauce served with French fries

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Selection of ice cream

£7.50 per head

**If you have a favourite dish we will be pleased to provide a quotation**

## DRINKS CABINET

### By the glass

House white or red wine (175ml)	£4.00
Mulled wine (175ml)	£3.50
White wine punch (175ml)	£3.95
Sparkling wine (125ml)	£3.95
Champagne (125ml)	£5.50
Bucks Fizz (125ml)	£3.50

### By the bottle

#### White Wine

Villa rossa sauvignon blanc Chile £15.50  
Crisp fresh with bright gooseberry  
fruit aromas

Pino grigio san Antonio Italy £16.00  
Full flavoured with refreshing finish

Rocheburg chenin blanc SA £17.00  
An un-oaked wine that allows the melon  
And peach character to flourish

**Sancerre Ac Les Vairans** £21.00  
Aromatic dry sauvignon with mineral  
Tones and fine citrus fruit flavours

Chablis AC 2002 France £21.00  
Classic steely dry white with fruity  
Acidity and rapier like finish

#### Rose Wine

Rioja Rosado Azabache £15.50  
Perfect summer glugger full of summer  
Flavours

#### Red Wine

Villa Rossa Cabernet Sauvignon £15.50  
Rich fruit aromas, a complex balanced  
Structure with ripe tannins and a long finish

Rocheburg cinsault shiraz SA £16.00  
Lively rich wine well balanced smooth  
And lingers on the palate

Fleurie AC Picard £23.00  
Silky texture and a harmonious finish

Chateauneuf Du Pape £24.00  
A majestic wine with deep ruby colour

## **BOOKING TERMS AND CONDITIONS**

The following procedure is a comprehensive guideline to assist you with your forthcoming plans and arrangements.

**1. Provisional**

You can reserve your preferred date for up to 14 days. You are under no obligation and this gives you the time to discuss and co-ordinate your ideas.

**2. Confirmed**

Written confirmation is required for all bookings and a non-refundable deposit of £500.00 is also required, £300 for banqueting packages

**3. Final Numbers**

Please advise your final numbers 2 weeks prior to the event. If numbers increase on the evening you will be charged for them accordingly

**4. Catering**

It is the policy of The Waterside Hotel & Galleon Leisure Club not to under cater in any circumstances. If numbers increase on the evening you will be charged for them accordingly

**5. Payment**

An interim payment of 50% of the estimated balance to be paid 6 months prior to event for all day & evening wedding celebrations

The final balance should be paid 2 weeks prior to the event. Any additional charges incurred on the day of the event or after the invoice has been sent out to you are due for payment at the time unless you have arranged credit facilities with the hotel

**6. Cancellations**

In the event of cancellation, charges will apply. The percentages will be calculated on our estimate of estimated booking value based on your numbers last confirmed.

\*With 6 months notice or less 50%

\*With 12 weeks notice or less 75%\*with 4 weeks notice or less 100%

Cancellation **must be in writing** to the Sales Office and a receipt of this will be issued to confirm the cancellation.

**7. Cancellation by the Waterside Hotel**

We reserve the right to cancel your booking if:

a) You become insolvent or in the case of an individual, become subject to bankruptcy petition

b) The booking might damage the reputation of the hotel.

In these circumstances, any advance payments will be returned, but the Hotel would not have any other liability.

**8. Insurance**

In common with all Hotels we do not insure any items you bring onto the premises (such as wedding presents, audio visual equipment etc). We therefore suggest that if you plan to leave any items unattended during your stay, you need to check that you have arranged adequate cover against their damage or loss.

**9. Use of hotel**

You will need our consent if:

- a) You wish to use amplification, lighting or similar electrical equipment in the hotel
- b) You wish to attach items to the walls, floor or ceilings
- c) You wish to use outside suppliers to supply any equipment, or other services

**10. General**

- a) We reserve the right to alter prices without notification. Prices are as stated and are not negotiable
- b) We reserve the right to change the room/s being used should numbers drop or any unforeseen circumstances arise.
- c) Should any delegate or guest be unable to correct any aspect of poor behavior or activities unacceptable to the Hotel, we reserve the right to terminate your stay. Should this occur no monies would be refunded to you.
- d) The client must reimburse the costs of repairing any damage to the property, contents or grounds by any guests to the hotel.
- e) No wines, spirits or food brought into the hotel may be consumed.
- f) The Hotel's name/logo may be used in publicity, once a proof of the promotional material has been agreed with the Hotel.
- g) The Hotel must comply with certain licensing and statutory regulations and requires the Client to fulfill their obligations in this respect.
- h) Prices include V.A.T. unless otherwise specified. This shall be at the rate prevailing when confirmation of the booking was received and is subject to alteration should the rate change.
- I) With reference to alcoholic raffle prizes, after the raffle has taken place the management will place the items into the main safe and these can be collected on departure
- I) Any equipment that the Hotel needs to hire in for an event includes delivery, insurance and collection fees.