

Welcome to the

BEST WESTERN PLUS

Bentley Hotel & Spa

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 PLUS 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>French Onion Soup (v)</i>	<i>£5.50</i>
<i>Leek & Potato Soup (v)</i>	<i>£5.50</i>
<i>Homemade Roasted Vegetable Soup (v)</i>	<i>£5.50</i>
<i>Tomato & Chick Pea Soup (v)</i>	<i>£5.50</i>
<i>Cream of Wild Mushroom & Sherry Soup (v)</i>	<i>£5.50</i>
<i>Chicken Noodle Broth</i>	<i>£5.65</i>
<i>Smoked Haddock Fish Cakes with an Applewood Cheese Centre & Sweet Chilli Dressing</i>	<i>£5.95</i>
<i>Chicken & Mango Thai Salad with a Lime & Chili Dressing</i>	<i>£6.25</i>
<i>Fan of Sweet Melon with a Pomegranate, Mint & Honey Dressing (v)</i>	<i>£5.55</i>
<i>Baked Brie with Beetroot & Chive Chutney (v)</i>	<i>£6.20</i>
<i>Fennel, Crab & Orange Salad with Lemon Pickle</i>	<i>£6.45</i>
<i>Blue Cheese, Pear & Walnut Salad with aged Balsamic Syrup (v)</i>	<i>£5.95</i>
<i>Ardennes Pâté with Toasted Granary Slice served with Caramelised Onion Chutney</i>	<i>£5.55</i>
<i>Classic Sliced Tomato & Mozzarella with a Basil Dressing (v)</i>	<i>£5.35</i>
<i>Smoked Salmon & Asparagus Roulade with Lemon & Black Pepper Vinaigrette</i>	<i>£6.45</i>

Main Courses

<i>Smoked Haddock Fillet served on Lemon & Dill Lentils with Hollandaise Sauce</i>	<i>£15.90</i>
<i>Roast Cod Fillet served on Moroccan Spiced Tomatoes</i>	<i>£15.50</i>
<i>Roast Topside of British Beef with Yorkshire Pudding & Creamy Horseradish</i>	<i>£16.75</i>
<i>Roast Crown of Turkey with Lincolnshire Sausage wrapped in Bacon, Herb Seasoning & Fruity Cranberry Sauce</i>	<i>£15.95</i>
<i>Poached Chicken Breast in a Tomato, White Wine, Mushroom & Onion Sauce sprinkled with Lardons of Smoked Bacon</i>	<i>£15.75</i>
<i>Basil, Garlic & Lemon Roasted Loin of Pork with Bramley Apple Sauce & Herb Seasoning</i>	<i>£15.95</i>
<i>Redcurrant Glazed Leg of Lamb with Rosemary & Cumin Gravy</i>	<i>£16.95</i>
<i>Braised Mature Yorkshire Beef in Guinness & Peppercorn Sauce</i>	<i>£16.95</i>
<i>Plum Glazed Sliced Gammon with Wild Parsley Cream Sauce</i>	<i>£15.55</i>
<i>Roast Lincolnshire Duck Breast with a Chilli & Orange Sauce</i>	<i>£17.95</i>

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

Vegetarian Choice

<i>Roasted Butternut Squash & Penne Pasta Bake topped with Parmesan Shavings</i>	
<i>Brie, Spinach and Mushroom Roulade with a Creamy Coriander & White Wine Sauce</i>	
<i>Button Mushroom & Courgette Carbonara with Garlic Ciabatta Slice</i>	
<i>Baked Linguine with Watercress Sauce topped with Almonds & Mature Cheddar</i>	
<i>Pea, Bean & Asparagus Risotto with Rocket Salad</i>	
<i>Roasted Butternut Squash filled with Roasted Vegetables topped with Cheddar Crumb on a Tomato Glaze</i>	
<i>Gnocchi served with Braised Leeks in a Grain Mustard Sauce</i>	
<i>Roast Aubergine filled with Sun Dried Tomato Cous Cous finished with Chilli Jam</i>	

Desserts

£6.10

Cold Desserts

Toblerone Cheesecake with a Toffee Glaze
Strawberry Charlotte with Strawberry Coulis
Individual Lemon Meringue Pie with a Swirl of Cream
Pecan & Marble Mousse with a Swirl of Almond Cream
Lemon & Lime Délice with a Lime Glaze
Fresh Raspberry & Orange Pavlova with a Honey & Mint Glaze
Individual Banoffee Pie dusted with Cocoa
Strawberry & Champagne Cheesecake with a Rolled Chocolate Pencil
Apple & Blackberry Cheesecake Crumble with Double Cream
Profiteroles with Baileys infused Chocolate Sauce
Luxury Chocolate Fudge Cake with a Swirl of Cream
Cheese Platter - (Cheddar, Brie & Stilton) with Biscuits, Celery & Grapes

Hot Desserts

Lemon & Ginger Sponge with Custard
Apple & Cinnamon Strudel with Clotted Cream
Sticky Toffee Pudding with Butterscotch Sauce
Classic Pecan Pie with Clotted Cream
Steamed Chocolate Chip Sponge with Chocolate Sauce
Rhubarb, Apricot & Almond Crumble with Custard

Complimentary Coffee served with After Dinner Mints with any of our 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)

£35.00 per person

English Onion & Cider Soup (v)
King Prawn & Avocado Platter with a Lemon & Parsley Dressing

Roast Beef with Horseradish & Pine Nut Crust
Peach Marmalade Glazed Collar of Roasted Ham with Piccalilli
Poached Wild Salmon with Glazed Cucumber & Lemon served with Shrimp Salad

Accompanied with:-
Locally produced Pork Pie & Sausage Rolls
Tomato & Mint Salad
Mexican Sweet Corn Salad
Barbequed Roasted Vegetables
Locally grown organic Mixed Leaves & Cresses
Sun Dried Tomato Pasta Salad
Mayonnaise, Chutneys and Pickles

Tiramisu with Almond Flavoured Cream
Belgian Chocolate & Raspberry Tart with Double Cream
Sticky Toffee Pavlova with Chocolate Sauce

Lincolnshire and British Cheeses served with Grapes & Celery complemented with Lincolnshire Plum Bread

Freshly Brewed Coffee with Petit Fours

Hot Fork Buffet
(Minimum 25 Guests)

£26.25 per person

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

Poached Plaice Roulade in a Tomato & Fresh Dill Sauce
Fresh Salmon & Leeks in a White Wine Sauce topped with crispy sliced Lemon & coriander Potatoes
Chicken Breast with Stir Fried Vegetables served in a Soy & Oyster Sauce dusted with Toasted Sesame seeds
Succulent Slowly Braised Shin of Beef in a Black Pepper, Marsala & Mushroom Sauce
Pan Fried Strips of Chicken and Bacon with Pasta Swirls in a Tomato & Herb Sauce
Roasted Vegetables topped with Mozzarella & Cheddar Crust (v)
Baked Mushrooms in a Cream Sherry Sauce (v)
Roasted Sea Salted Fennel with Toasted Pine Nuts (v)

All Served with:

Egg Fried Rice
Mini Roasted Cajun Potatoes
Selection Freshly Baked Breads

Individual Lemon Tart
Raspberry & White Chocolate Meringue Roulade
Toffee Lumby Bumpy
Fresh Fruit Salad with Mango Syrup
Profiteroles with Chocolate Sauce

All served with Clotted Cream

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

Finger Buffet

£19.50 per person

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

*Chicken Skewers with Yakatori dressing
Mini Chicken & Herb Pie
Lightly Breaded Garlic Mushrooms
Spicy Potato Wedges with Sour Cream & Chive Dip
Mini Yorkshire Puddings filled with Beef & Horseradish
Curried Potato & Onion Bites
Mini Salmon Blinis
Tempura Battered Vegetables with a Sweet Chilli Sauce
Sausage Rolls
Locally Produced Pork Pie
Mini Cottage Pies
Chicken Goujons with Barbeque Sauce
Camembert Bites
Breaded Whitby Scampi with Tartar Sauce
Assorted Savoury Vol au Vents
Mature Cheese & Pineapple Sticks
Tortilla Chips & Dips
Selection of Sandwiches
Open Roll Selection*

***Desserts can be added to your Finger Buffet for an extra £3.90 per person
Make 2 selections from the choices below:***

*Cherry Chocolate Gateau
Zesty Lime Cheesecake
Banoffee Meringue Roulade
Strawberry Tart*

All served with Cream

BEST WESTERN PLUS
The Bentley Hotel
WEDDINGS & 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 £220.00. 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 on 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 is 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 company 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 2013