

THE GROSVENOR HOTEL
2019



Festive Menu

To Commence...

Tomato and Basil soup drizzled with Rosemary Oil

Melon in Prosecco jelly

Ardennes Pate served with Melba toast, rocket leaves and homemade chutney

To Follow...

Traditional Roast Warwickshire Turkey served with Sage and Onion stuffing, Roast potatoes, Pigs in blanket, winter vegetables, cranberry sauce and Rich Turkey Gravy

Pan fried Salmon Fillet with leek, spring onion and chive cream sauce, roast potatoes and winter vegetables

Roasted Veg Rissotto cooked in white wine with roasted butternut squash, spinach and asparagus finished with parmesan

To Savour...

Traditional Christmas pudding with Brandy Sauce

Chocolate Fudge Cake

Spiced berry cheesecake with clotted cream

To Finish...

Coffee & mince pie

Lunch £16.95 per head

Dinner £19.95 per head

Christmas Party Nights

Disco Nights

To Commence...

Tomato and Basil soup drizzled with Rosemary Oil

Melon in Prosecco jelly

Ardennes Pate served with Melba toast, rocket leaves and homemade chutney

To Follow...

Traditional Roast Warwickshire Turkey served with Sage and Onion stuffing, Roast potatoes, Pigs in blanket, winter vegetables, cranberry sauce and Rich Turkey Gravy

Pan fried Salmon fillet with leek and onion and chive cream sauce, roast potatoes and winter vegetable

Roasted Veg Rissotto cooked in white wine with roasted butternut squash, spinach and asparagus finished with parmesan

To Savour...

Traditional Christmas pudding with Brandy Sauce

Chocolate Fudge Cake

Spiced berry cheesecake with clotted cream

To Finish...

Coffee & mince pie

£25.95 per head

Available Fri and Sat

Christmas Day Menu

Glass of Mulled Wine on Arrival

To Commence...

Roasted Pumpkin and Carrot soup with a garnish of crispy onion and drizzle of Rosemary Oil

Winter Vegetable Tart served with side salad and homemade chutney

Chicken Liver Pate laced with Scotch whisky served with Melba toast, rocket leaves and homemade chutney

To Follow...

Traditional Roast Warwickshire Turkey served with Sage and Onion stuffing, Roast potatoes, Pigs in blanket, winter vegetables, cranberry sauce and Rich Turkey Gravy

10 hour braised Beef Blade with onions, mushrooms and bacon served with roast potatoes, jus and winter vegetables

Pan Fried Seabass on bed of creamed spinach served with lemon parmesan cream sauce, roast potatoes and winter vegetables

Roasted Mediterranean Vegetable and Goat Cheese Wellington with house salad and balsamic dressing

To Savour...

Festive Christmas pudding with Brandy Sauce

Spiced berry cheesecake with clotted cream

Continental Cheese Board with biscuits, celery, grapes and homemade chutney

To Finish...

Coffee & mince pie

£59.95 per head (Adult)

£40.00 per head (Age 5-11) Children under 4 eat free

Terms and Conditions

1. Definitions

“The Hotel” The Grosvenor Hotel

“The Client” The Individual, Company, or other organization named overleaf

“The Event” The banquet, Wedding or other function shown on the day planner

2. Charges and Deposits

The Hotel requires the Client to pay a deposit towards the charges as a condition of acceptance of the booking by the Hotel. A non-refundable deposit of GBP 10 per person is required to confirm the booking for Party nights or any other dinner booking during the month of December.

A deposit of GBP 30 per person is required to confirm the Christmas Day booking.

The balance of the anticipated charges must be paid by the Client 1 month before the event date.

A 2% commission charge will be due for all transactions paid by credit card. To avoid this charge please use an alternative method such as cash, cheque or debit card.

3. Numbers

The Client must advise the Hotel no less than 28 working days prior to the event of the final number of persons attending the event. The charge to the Client will be in accordance with the numbers advised by the client.

4. Cancellation and Variation

The Event will be booked and organized in accordance with the Clients requirements and entails the commitment of facilities by the Hotel to the Client at an early stage. The Client must advise the Hotel of any cancellations or variation in writing.

Cancellation Charges:

- (i) Over 2 months’ notice – At any time
- (ii) Under 2 months’ notice – Whole deposit retained
- (iii) Over 1 months’ notice - 50% of total projected revenue
- (iv) Over 2 weeks’ notice - 100% of total projected revenue.

If the hotel is able to wholly or partially substitute an event for that which has been cancelled the Hotel may credit the client the whole or part of the cancellation charges may apply.

5. Orderly Conduct and Damage

For the safety and comfort of all its guests the Hotel requires the Client to be responsible for the orderly conduct of all those attending the Event and ensure that no annoyance or nuisance is caused to the Hotel or its guests and staff.

6. Food and Beverages

With the exception of cakes neither the client nor his guests shall bring any food or beverages into this Hotel without the prior written consent of the Hotel.

7. Equipment

(a) The client must obtain the written consent of the Hotel for the use of all equipment and materials brought into the Hotel for the event. The Client will be liable for any damage or injury caused by installation or use of such equipment and it must comply with all relevant health and safety regulations. The Hotel reserved the right to forbid the use or require the removal of any equipment or materials which are unauthorized or in the opinion of the Hotel, unsafe.(b)All such equipment and materials shall be at the risk of the Client who is advised to use the safe deposit facilities provided by the Hotel.

(c) The Hotel regrets that no fireworks or any other incendiary or explosive device may be set off at any time in the Hotel or its Grounds without prior consent.

8. Force Majeure

If the Hotel is prevented or hindered from hosting the event or providing facility booked by the Client due to circumstances beyond its control, for example, government intervention, strikes, labour disputes, acts of god, civil disturbance, war, national or local disaster, then the liability of the Hotel to the Client shall not exceed the amount paid by Client to the Hotel in respect of the Event.

9. Alternative Accommodation

If the Hotel is prevented or hindered from providing the accommodation booked by the Client, for reasons beyond its control, the Hotel reserves the right to substitute similar or comparable accommodation for the event.. The provision

of such alternative accommodation, or, if refused by the Client, its offer by the Hotel to the Client shall constitute complete performance of its obligations of the Hotel to provide accommodation to the Client.

10. Complaints

The Hotel will endeavor to ensure that the event is a success, but this requires the co-operation of the Client. It is therefore a term of the booking that if the Client has any additional complaint at any time that it is communicated to the Hotel immediately so that the steps can be taken to rectify the matters at that time, and confirmed in writing to the Hotel as soon as reasonable practical. The Hotel cannot accept responsibility for complaints where this procedure is not followed.

11. Notices and Written Communication

The address for service of any notice or other written communication required under these terms and conditions shall be that shown overleaf or as each shall advise the other in writing from time to time.

12. Representations

The Hotel and the Client agree that the booking is made only on the basis of the information shown overleaf, these terms and conditions, and any other written material prepared by the Hotel for the Client.

13. Headings

The headings do not form part of these terms and condition.

