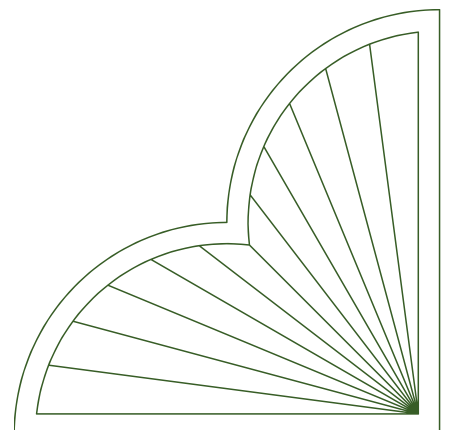
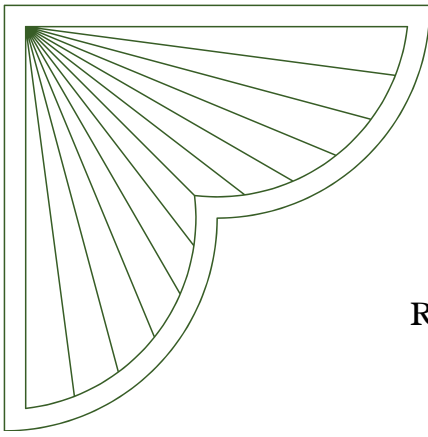


SPECIAL
OCCASION
&
PRIVATE
DINING

GB
THE
GREAT BARR
HOTEL





M E N U O N E



ROAST BUTTERNUT SQUASH SOUP

with basil & lime cream (GFO)

CHICKEN LIVER PATE

served with sourdough toast & red current jelly (GFO)

GOATS CHEESE SALAD

served with mixed salad & a honey mustard dressing (GF)

PORK BELLY

with maple syrup & bourbon glaze, roasted pineapple and creamy mash (GF)

FLAT IRON CHICKEN

lemon & garlic butter, lambs lettuce, rosemary salted fries (GF)

SEARED SEA BASS

Pan-seared sea bass fillet served with Sicilian Cherry Tomato Sauce & creamy mash (GF)

CRÈME BRÛLÉE (GF)

served with shortbread biscuit

STICKY TOFFEE PUDDING

served with a scoop of salted caramel ice cream

CLASSIC FUDGY BROWNIES

served with vanilla ice-cream and mint

SELECTION OF TEAS AND FILTER COFFEES

£28.95

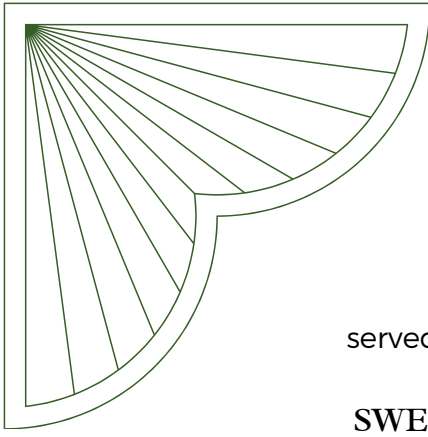
Select one option from each course/ All guests must
select the same option-

Starter x1-

Main x1-

Dessert x1-





M E N U T W O



MANGO-GINGER SHRIMP SALAD

served on a bed of baby arugula and watercress (GF)

SWEET POTATO & CHORIZO CROQUETTES

served with a spicy dipping sauce (GF)

HARRISA CHICKEN SKEWERS

served with garlic mint sauce & pita breads

ALE-GLAZED BEEF FILLET WITH A CRISPY ONION CRUST

served with creamy mash and honey roasted veg

CHICKEN SALTIMBOCCA (GF)

Chicken breasts wrapped with prosciutto and sage, pan-seared, and served with a white wine sauce and buttery mashed potatoes.

PAN-ROASTED FILLET OF SALMON

Pink peppercorn hollandaise, charred asparagus, lemon and watercress (GF)

BERRY TRIFLE

layers of tangy berry compote, sponge crumbles, silky custard and cream

POACHED PEAR & APPLE TART

served with crème anglaise.

CHOCOLATE TIRAMISU

A delightful twist on the classic Italian dessert, with layers of chocolate-soaked ladyfingers and mascarpone cream.

SELECTION OF TEAS AND FILTER COFFEES

£35.00

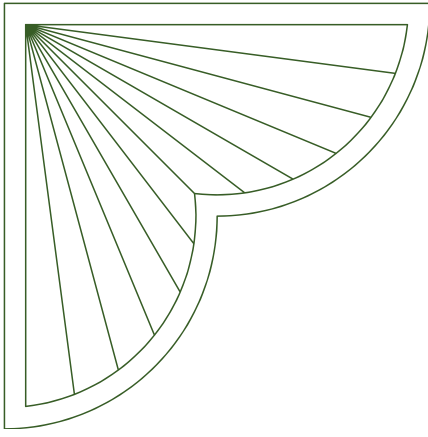
Select up to two options from each course/ All guests must select the same option-

Starter x2-

Main x2-

Dessert x2-





VEGETARIAN & VEGAN OPTIONS



GRILLED ASPARAGUS (GF)(V)
with Lemon & Parmesan

ROASTED VEGETABLE TARTLETS (V)
served on salad leaves

BRUSCHETTA (VG)
topped with tomatoes, basil & garlic

SPINACH & RICOTTA GNOCCHI (V)
served with rocket

SWEET POTATO PARCEL (VG)
served with creamy mash and honey roasted veg

CHEESE SOUFFLÉ WITH SEASONAL VEGETABLES (GF)(VG)
made with mature English cheddar, paired with gently buttered seasonal
vegetables and a subtle herb cream drizzle with a dusting of chives

VEGAN CHOCOLATE MOUSSE (VG)
served with fresh berries

VANILLA CHEESECAKE (V)
served raspberry coulis

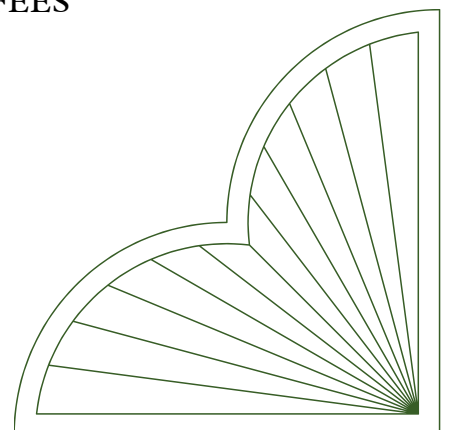
SELECTION OF TEAS AND FILTER COFFEES

Please choose one option per course for all
Vegetarians or Vegans in your party/ All guests must
select the same option-

Starter x1-

Main x1-

Dessert x1-





BUFFET MENUS



AFTERNOON TEA

B1

Finger sandwiches

*

Selection of Canapés

*

Cheese pastry lattice

*

Fruit scones served with strawberry
jam & clotted cream

*

Chocolate brownie squares

*

Mini dessert selection * Tea & Coffee
BM7 £21.00pp

£21pp

CLEAVER BBQ

B2

Pulled pork in soft bap

BBQ Ribs

Salt and pepper chicken wings

Fries

Coleslaw

Onion rings

Green leaf salad

£28.50pp

POSH PARTY FAVOURITES

B3

Battered haddock open sandwich

Burgers

Hot dogs

Pizza

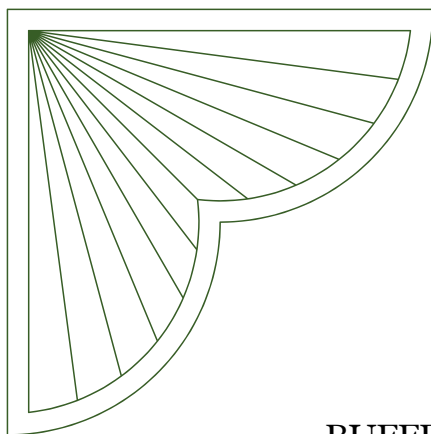
Mac & cheese

Rainbow salad

Fries

£23.95pp

Add mixed salad bowls to any of the
above buffets for **£1.80** pp - min 10
portion bowl Add tea and coffee to
any of the above buffet's for **£3.25** per
person



BUFFET MENUS



BUFFET

B4

Assorted sandwiches & wraps
salad garnish
Cheese pastry
Cocktail sausages
Crisps

£14.95 pp

HOT BUFFET

B5

Chicken goujons with chilli dip
Lamb Samosa & vegetable Samosa,
garnished with lemon wedges
Assorted sandwiches &
wraps with salad garnish
Sausage rolls with salad garnish
Crisps & Nachos

£17.95 pp

VEGETARIAN & VEGAN OPTIONS

B7

PLT sandwich (Pesto, lettuce & tomato)
with salad garnish
Vegan samosas & sausage rolls
Vegan Brownie

£12.50pp

FORK BUFFET

B6

Tandoori Chicken pieces
Cocktail sausages
Assorted sandwiches &
wraps with salad garnish
Goujons of Plaice with Tartar sauce
Crisps & Nachos

£19.25 pp

EXTRAS

Items to add to the above buffets, priced per person:

French fries £2.75 pp, Goujons of plaice £4.50 pp
Samosas £1.80, Chicken **cajun** Skewers £2.50,
Spring Rolls £2.50, Mozzarella Sticks £2.95,
Mini Sliders £3, Fried Mac and Cheese Bites £2.50pp,
Hot Sausage Rolls £2.25 pp
Crisps £1.25 pp, Cocktail Sausages £1.85 pp, Nachos £4.50
House green salad bowl (Approximately 10 portions) £16.95

Sweets £4.95

per person:

Choose from: Fresh fruit salad, chocolate gateau, fresh cream
profiteroles, cupcakes, brownies bites



C O F F E E

Freshly brewed filter coffee served with chocolate mints £3.25

W I N E S

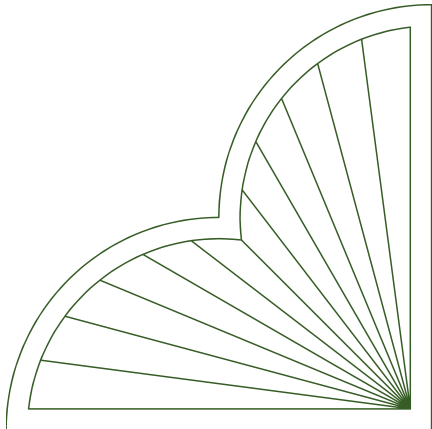
An especially selected range of wines are available to compliment your meal Wine list is available to view online: www.thegreatbarrhotel.com

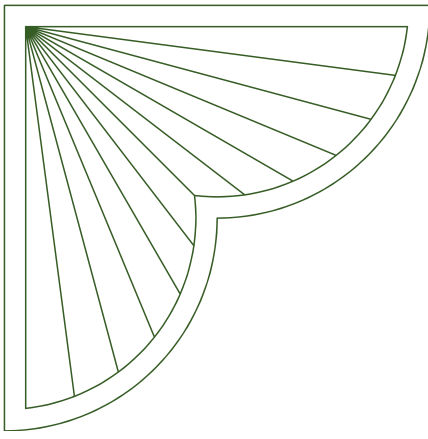
D E C O R A T I O N S

We can arrange flower arrangements and balloons to decorate your event, more details are available on request.

E N T E R T A I N M E N T

The Hotel's Resident D.J, live bands, musicians and tribute artists can be arranged via the hotel events office





CANAPÉS



PICK 3 OPTIONS

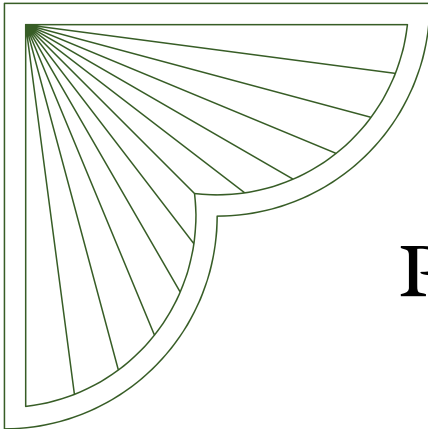
Tomato & basil Bruschetta
Spinach and mozzarella tarts
Spiced paneer with pickled cucumber
vegetable and chilli Spring Rolls
Mango Salsa Cups
Mini Cesar salad bites
Vegan samosas
Mini prawn poppadoms
Honey glazed sausage bites
Smoked salmon crostini
Strawberry cheesecake pots
Vegan brownie bites
Pavlova bites

£8.90PP

Planning a celebration?

Whether it's a birthday or an anniversary why not pick our canapés menu, perfect to keep your guests happy. This menu is the perfect pairing to one of our drink packages or take advantage of the Savoy private bar.

The option for canapés is exclusively available with the rental of the Savoy Suite.



DRINKS PACKAGES

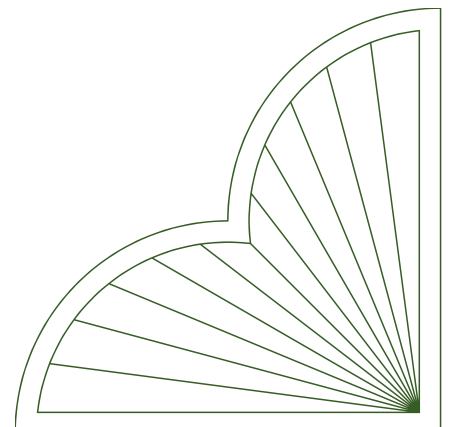


Enhance your private dining experience and make your special occasion even more memorable by adding one of our exclusive drinks packages.

3 Bottles
of Prosecco

6 Bottles of House Red,
White or Rosé wine

6 Bottles of Beer
or
12 Bottles of Beer



PRIVATE FUNCTION ROOMS

Room Details	Minimum Number of Guests	Maximum Number of Guests	Bar	Room Hire Rates
Palm Court Restaurant	60	Seated 130 Buffet 180	Yes	From £295
Savoy Suite	50	Seated 100 Buffet 130	Bottle Bar	From £195
Millennium Suite	40	90	Drinks available for main hotel bar	From £195
Festival Suite	20	40	Festival Suite is located adjacent to main hotel bar	From £150
Senator Suite	12	25	No	From £150

ACCOMMODATION

Double or twin room from £85.00 per night

Based upon two people sharing includes full English breakfast and VAT Children under 12 are charged + £10 each B&B when sharing a family room with two adults

Single room from **£55.00 B&B, per night**

To reserve your accommodation call: **0121 357 1141**

Book online: **www.thegreatbarrhotel.com**

All rooms are subject to availability

If you would like further information or would like to view our extensive facilities, please contact the hotel Events Department on: 0121 357 1141

All prices are inclusive of VAT where applicable, subject to alteration without prior notification

CONFERENCE AND BANQUETING TERMS AND CONDITIONS

DEPOSITS AND PAYMENTS

The hotel can only consider a bedroom or function room booking as definite when a letter of confirmation has been received by the hotel and where applicable, a deposit or full payment has also been received. The hotel reserves the right to request payment of a deposit at any time prior the holding of a function, the amount of which will be determined by the hotel. Should the customer fail to pay such deposit within seven days of being requested to do so, the hotel may treat the booking as having been cancelled by the customer. All deposits are non refundable and non transferable. Final numbers and payment for private functions, i.e. Wedding Receptions, are required four weeks prior to the event.

CREDIT

Credit facilities must be agreed prior to the commencement of the function. All accounts incurred against this agreement will be invoiced. All invoices are due on presentation and any queries not raised within 7 days shall be deemed to have been approved as presented.

LICENSING AND STATUTORY REGULATIONS

Relevant governing bodies throughout the British Isles require clients of the hotel to comply with the regulations regarding "Fire Precautions Act 1971" relating to music, dancing and entertainment covering all functions held in this hotel. Clients are also reminded to maintain free access to fire exits at all times. The provisions of the licensing Act 1964 (as amended) must also be observed.

3rd PARTY PERSONAL INSURANCE

The hotel shall not be held responsible for the death or bodily injury arising from any cause whatsoever to:

- (a) Persons visiting the allocated rooms on behalf of, at the invitation of, or at the request of the customer, whether such death or injury occurs within the allocated rooms or in any other part of the hotel.
- (b) Persons employed by the Hirer during the period of hire whether such death or injury occurs within the allocated rooms or in any part of the hotel.

CLOAKS AND PERSONAL PROPERTY

The hotel does not accept responsibility for the property of customers or guests. Cloakrooms are provided for the convenience of customers and guests but any goods deposited in the cloakrooms are deposited at the owner's risk and without any obligation on the part of the hotel. Insurers can be recommended by the hotel to cover the function.

EQUIPMENT STORAGE

The hotel will assist clients, where reasonably possible, with the storage of equipment, etc. The hotel does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like.

PROFESSIONAL BODIES AND PERFORMING RIGHTS

The hotel reserves the right to object to the employment by customers and guests of any photographer, toastmaster, band, musician or other persons in connection with any function and will without obligation be pleased to give customers and guests the benefit of their advice or recommendations in this connections. It shall be the responsibility of the customer to ensure that where applicable, Performing Rights Society forms are completed by any band or musicians employed by the customer.

CORKAGE

No wines or spirits may be brought into the allocated rooms by the customers or guests for consumption

FINISHING TIMES

Functions are required to finish at the time agreed when the booking is made. Extensions to this time may not be possible.

CANCELLATIONS

In the event a customer cancels a booking, then a charge will be payable by the customer equivalent to the losses suffered by the hotel as a result of such cancellation. This amount shall be in addition to any deposits taken.

Charges:

- 2 months 100%
- 3 months 80%
- 4 months 60%
- 5 months 50%
- 6 – 12 months 40%

NON-ARRIVAL CHARGES

Bedrooms reserved in conjunction with functions are regarded as being guaranteed and in the event of non-arrival, the charge for one nights accommodation will be made, unless notified otherwise the remainder of the reservation will then be cancelled.

GENERAL LIABILITY

The hotel will not be liable for any failure to provide the services contracted in the following circumstances:

- i) Industrial action by hotel employees.
- ii). Industrial action by the staff of a major supplier.
- iii) Fire, lightening, aircraft impact, explosion, riot and civil commotion, malicious damage, storm, tempest, flood, burst pipes, earthquake and impact.
- iv) Postal bookings which do not reach the hotel.
- v) Breakdown of plant any failure to supply to hotel of gas, electricity, water services, etc.
- vi) Any other circumstances beyond their reasonable control.

Without prejudice to the foregoing and without inferring any liability against them the hotel undertakes to take all possible action to alleviate any such inconvenience.

The contract shall not be assignable.

This contract shall be governed by and construed in all respects in accordance with the law of the country in which the hotel for which the booking is made is situate.

DAMAGE

The customer shall be responsible for any damage caused to the allocated rooms or the furnishing, utensils and equipment therein by any act, default or neglect of the customer, sub-contractors or guests of the customer and shall pay to the hotel on demand the amount required to make good or remedy any such damage.

All bookings made arising out of this Agreement will be deemed subject to the above conditions.

This Agreement does not affect any rights which the customer may have under the Hotel Proprietors Act 1956 where that applies.