

Celebrate

Your special event at

The Great Barr Hotel

- ■ ■ Birthday Parties
- ■ ■ Christenings
- ■ ■ Engagements & Anniversaries
- ■ ■ School Prom & Graduation Parties
- ■ ■ Retirement Celebrations
- ■ ■ Corporate Events
- ■ ■ Theme Evenings



Great Barr Hotel
Pear Tree Drive
Great Barr
Birmingham B43 6HS
Tel: 0121 357 1141
www.thegreatbarrhotel.com



Banqueting Menus

M1

Prawn Cocktail

atlantic prawns in a classic marie rose sauce, set on a bed of crisp iceberg lettuce

Roast Norfolk Turkey

*with chestnut stuffing, bacon roll
& rich roast gravy*

Sherry Trifle

*traditional fruit, jelly & sherry soaked sponge
topped with custard & fresh cream*

Coffee and Mints

£24.95

M2

Carrot & Coriander Soup

topped with a swirl of cream
served with bread roll & butter

Roast Leg of Lamb

*with a port wine &
redcurrant sauce*

Tiramisu

coffee soaked sponge layered with
mascarpone, dusted with chocolate

Coffee and Mints

£27.95

M3

Leek & Potato Soup

Sprinkled with chives
served with bread roll & butter

Traditional Roast Sirloin of Beef

*with homemade Yorkshire pudding &
caramelised onion gravy*

Bread & Butter Pudding

served with warm vanilla sauce

Coffee and chocolate mints

£26.95

M4

Garlic Mushrooms

mushrooms in a creamy garlic sauce
served over baked ciabatta

Supreme of Chicken

in a white wine, mushroom & cream sauce

Fresh cream Profiteroles

served with warm chocolate sauce

Coffee and chocolate mints

£21.95

All Main Courses are served with a selection Chef's seasonal vegetables and potatoes

* Please choose **one** of the above set menus for the entire group,
an alternative may be chosen for vegetarian and special diet guests.

Buffet Menus

BM1

Assorted sandwiches & wraps with salad garnish
Cheese pastry lattice
Cocktail sausages
Crisps & mini cheddars

£11.95 pp

BM2

Chicken goujons with chilli dip
Lamb Samosa & vegetable Samosa, garnished with lemon wedges
Assorted sandwiches & wraps with salad garnish
Mini Quiche with green salad garnish
Crisps & mini cheddars

£12.95 pp

BM3

Honey & Lime grilled Chicken skewers
Cocktail sausages
Assorted sandwiches & wraps with salad garnish
Goujons of Plaice with Tartar sauce
Crisps & mini cheddars

£15.95 pp

BM4

Mini Quiche with green salad garnish
Honey & Lime grilled Chicken skewers
Assorted sandwiches & wraps with salad garnish
Lamb Samosa & vegetable Samosa garnished with lemon wedges
Potato skins with sour cream & chive

Fresh cream Profiteroles with chocolate sauce

£16.50 pp

BM5

Cold poached Salmon with Dill sauce
Roast Rib of Beef served with mini Yorkshire puddings & Horseradish sauce
Baked Ham with a brown sugar & Honey glaze
Selection of Salads:
Pasta, Potato, Beetroot & Coleslaw
Minted new Potatoes

Mini dessert selection

£29.50 pp

BM6

Chicken Pakoras with hot Chilli dip
Lamb Samosa & vegetable Samosa garnished with lemon wedges
Thai fish cakes served with sweet chilli dip
Chicken Tikka Masala served with Basmati rice

Selection of Mango & Passionfruit Panna Cotta

£17.95 pp

Add mixed salad bowls to any of the above buffets for £16.95 per 10 portion bowl
Add tea and coffee to any of the above buffet's for £2.60 per person

Banqueting A la Carte

This menu has been designed for you to create your own menu to suit the occasion and your budget.

Simply select one starter, one main course and one dessert and inform us of your chosen set menu. (All guests to have the same/set menu)

An alternative is available for vegetarian and special diet guests.

Starters

Prawn Platter	£5.95
Hor's D'Oeurve Platter	£6.25
Fanned Avocado with a Cider Vinaigrette	£5.75
Smoked Fish Mousse with a Lemon Crown	£5.50
Smooth Chicken Liver Pate with Oat cakes	£5.50
Fan of Melon with a Fruit Coulis	£5.75

Soups

Your choice	from £5.25
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Sorbet

Flavour of your choice	from £4.25
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Fish Courses (Middle Course)

Poached Fillet of Lemon Sole with a light Mushroom and Wine sauce	£7.75
Goujons of Plaice with Tartar sauce	£7.25
Poached Scotch Salmon Hollandaise	£9.25

Main Courses

Roast Sirloin of Beef with Yorkshire Pudding	£16.25
Leg of Lamb with a Port and Redcurrant sauce	£17.75
Supreme of Chicken with a sauce of your choice, from	£13.75
Beef Wellington with Madeira sauce	£28.95
Roast Loin of Pork with Mustard sauce	£14.25
Homemade Steak, Kidney and Mushroom Pie	£13.55
Roast Rack of Lamb with Apricot Stuffing	£25.25
Roast Shropshire Turkey and Trimmings	£16.75

All main courses are served with a selection of market fresh vegetables and potatoes

Vegetarian Options

Please choose **one** alternative menu for your vegetarian guests, charged at the same rate as your chosen main course option

Roasted pepper filled with tomato & cous cous, topped with mozzarella
Caramelised onion & goats cheese tart
Spinach & Ricotta pancakes
Lentil Curry served with Basmati rice
Wild mushroom stroganoff
Stuffed courgettes

Desserts and Cheeses

White Chocolate & raspberry cheesecake	£5.50
Chocolate fudge cake, served with vanilla cream	£5.50
Sticky toffee pudding, served with custard	£5.25
Tiramisu, a classic coffee flavoured Italian dessert	£5.50
Deep dish apple pie served with fresh cream	£5.25
Traditional English sherry trifle	£5.25
Fresh fruit salad served with fresh cream	£5.50
Profiteroles filled with fresh cream, topped with chocolate sauce	£5.75
Tangy lemon gateau	£5.50
Selection of English cheeses served with biscuits	£7.95

Coffee

Freshly brewed filter coffee served with chocolate mints	£2.60
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Wines

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

Decorations

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

Entertainment

The Resident D.J. or live bands & tribute artists can be arranged via the events office

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

Private Function Rooms

Room details	Minimum Number of guests	Maximum Number of guests	Bar	Room hire rates for private catered events 6.00 pm – 12.30 am
Palm Court Restaurant	80	Seated 140 Buffet 180	Yes	£500.00
Savoy Suite	60	Seated 100 Buffet 130	Yes	£300.00
Millennium Suite	50	90	Cocktail/bottle bar adjacent	£300.00
Festival Suite	20	45	Adjacent to main bar	£95.00
Senator Suite	12	30	No	£95.00
				Room hire rates for private lunches or early access to room for set up are available on request

Party guest accommodation

Special weekend party rates are available to you and your guests attending a celebration on a Friday, Saturday or Sunday night at the Hotel

Double or twin room from £75.00 per night

Based upon two people sharing including bed, 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 £45.00 B&B, per night

To reserve your accommodation call: 0800 373 853 & 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 our Conference and 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.