

Hot Buffet

£17 per person

Main

Beef Stroganoff | GF |*DF*|

or

Sweet and Sour Pineapple Chicken | GF | DF |

or

Vegetarian Lasagne

Sides

Steamed Basmati rice | GF |DF | V|

or

New potatoes | GF |DF | V|

plus

Garlic bread | *GF*|*DF*|*V*

Your guest would choose from one main and one side on the day plus garlic bread

| GF - Gluten Free | *GF* - Can be Gluten Free | DF - Dairy Free | *DF* - Can be Dairy Free| VG - Vegan | *VG* - Can be Vegan.

Desserts for all Guests

£6 per person

Sticky Toffee Pudding

Raspberry Meringue

Or

Chocolate covered Choux bun filled with Sweet Cream

Tea or Coffee for all Guests

£1.50 per person

Cheese and Biscuits

£50 per table of 10

Drinks packages

Arrival Drinks

Bucks fizz £4.80

Prosecco £5.50

Wine based Fruit Punch £4.80

All drinks to account – Limited or unlimited

Served drinks during the Meal

Choose from a fine selection of handpicked wines starting from £18.50 per bottle

Toast drinks

Sparkling Wine - £5.00

Champagne – from £36 per bottle

Little extras

Table centres

Hotels Bowl vase with artificial flowers - included

Hotels Bowl vase with 3 flowers and grasses of your choice - £15 per table

Top Table arrangement - £50

Mirrors and tea lights - £10 per table

Cake stand - £10

Easel for photos - £5

Projector and screen - £40

Personalised commemorative menus - £1 each

Option 1

Choose from one of our buffet menus

Option 2

We are happy for you to adapt your menu based on the preference of you or your guests however please be aware that some elements of the menus are designed to be sides and removing or adding items should be discussed with

Special Dietary Requirements

Please notify us of any special dietary requirements when you give us final numbers 14 days before the event. We may be unable to cater for some dietary requirements after this time.

Many of our dishes can be adapted or changed to exclude allergens from the ingredients. Please ask our events co-ordinator for further advice. Please ensure we are made aware of any and all food allergies so we can take the nec-

FYI

Room Hire for dining and your choice of linen is included in all menus – Minimum numbers may apply, and the room will be allocated to best suit the number of guests. Should your numbers fall below the minimum requirement for the room chosen we reserve the right to move you to a more appropriate size room or incur a room hire charge

Coffee and mints must be pre-ordered for all guests, any coffee ordered on the day will be charge at £2.30 per person and there may be a delay

We will always cater for at least the number of guests confirmed before the booking based on each guest taking one of each item as indicated on the menus

We aim to give the majority if not all your guests their first choice and will adjust the quantities to best do this based on our experience. Should you feel that you may wish to add to the quantities please speak to us in advance

Booking

To Book call the events team on 01995600100 between 9am and 3pm or email events@GarstangHotelandGolf.com