



## Room Hire

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	Day	Evening	Private Dining
Gerrards Suite	£4,000	£2,000	£500
Beaconsfield Suite	£2,000	£1,500	£300
Cavendish Suite	£2,500	£1,500	£300
Garden Suite	£500	£300	-
Burnham Suite	£300	£150	-
Chalfont Suite	£250	£150	-
Syndicates (up to 4 people)	£150	-	-
Field Hire (from)	£650	£450	-
Outside Space	£400	-	-
Marquee	£5,000	£4,000	£3,000

Suite	Theatre	Boardroom	U Shape	Classroom	Cabaret	Wedding	Dinner	Dinner Dance	Informal Reception
Gerrards	350	-	-	168	108	230	250	200	300
Beaconsfield	110	36	36	60	54	106	120	84	150
Cavendish	120	36	36	60	54	96	108	84	150
Garden	30	16	16	15	-	-	-	-	-
Burnham	20	12	12	-	-	-	-	-	-
Chalfont	20	10	-	-	-	-	-	-	-
Syndicate	-	6	-	-	-	-	-	-	-
Outside	-	-	-	-	-	-	-	-	-
Campana	-	-	-	-	-	80	90	90	-
Marquee	750	-	-	300	500	500	500	500	750

*If you choose to have a buffet this will reduce the number of tables you can have and therefore reflect in the maximum numbers. All maximum numbers are subject to floor plans and may not include seating for all your guests for an informal reception.*

*Private dining rates are based on you choosing a three course sit down meal at the minimum menu price. If you are choosing a finger buffet then the evening charges will apply.*

*Outside catering is available for specific catering requirements only through our nominated supplier CCS Hire. We do not allow any other outside caterer to use our facilities.*

*The total cost of the Marquee will be subject to your requirements, once obtained a full written quote can be given to include all optional extras.*



## Delegate Packages

### 24hour Rate Package - £205

Arrival refreshments of tea, coffee and pastries

Hire of main meeting room

Morning refreshments of tea, coffee and biscuits

Two course buffet lunch in Campana Restaurant or working finger buffet  
in main meeting room

Afternoon refreshments – themed break of choice

Mineral water and sweets in main meeting room

Notepaper and pen

Data projector and screen

Flipchart pad with stand and markers

Wireless high speed internet access

Use of leisure club facilities

Free car parking

3 course dinner in Campana Restaurant

Overnight accommodation in single room

Breakfast from the buffet in Campana Restaurant

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### Day Delegate Package - £80

Arrival refreshments of tea, coffee and pastries

Hire of main meeting room

Morning refreshments of tea, coffee and biscuits

Two course buffet lunch in Campana Restaurant or working finger buffet  
in main meeting room

Afternoon refreshments – themed break of choice

Mineral water and sweets in main meeting room

Notepaper and pencils

Data projector and screen

Flipchart pad with stand and markers

Wireless high speed internet access

Free car parking

*Why not upgrade your package for just £15 per person and include the following:*

*Bacon baps on arrival*

*Fruit basket in meeting room*

*Selection of soft drinks throughout the meeting*

*Orange juice and mineral water with lunch*



# M e n u s

## Menu A

Chicken liver parfait flavoured  
with port, with Italian mix leaves  
and fruit chutney

Oven baked salmon fillet with white  
wine and chive cream sauce

Seasonal red berry cheesecake with  
fruit coulis and whipped cream

£25.00

## Menu B

Roast tomato and basil soup  
topped with crispy croutons

Herb coated chicken breast  
with a rosemary jus

Profiteroles  
with rich chocolate sauce

£25.00

## Menu C

Crayfish, avocado and crispy bacon  
salad with French vinaigrette

Roast sirloin of beef accompanied by  
Yorkshire pudding and red wine jus

Orange and lemon tart  
served with blackcurrant sorbet

£28.50

## Menu D

Cream of leek and potato soup  
with herbed croutons

Slow roasted leg of lamb accompanied  
by mint sauce and redcurrant jus

Classic crème brûlée  
with balmoral short bread

£28.50

## Menu E

Trio of melon with fruit of forest  
compote and fresh strawberries

Medallions of pork with apple and  
leeks mash and grain mustard sauce

Chocolate pave accompanied by  
raspberry coulis and crème Chantilly

£28.50

## Menu F

Home cured gravadlax drizzled  
with honey mustard and dill dressing

Beef Wellington

Fillet of beef with wild mushroom  
and chicken liver parfait wrapped  
in puff pastry with Madeira jus and  
dauphinoise potatoes

Sticky toffee pudding  
with vanilla ice cream

£36.00

*Above is merely a selection of sample menus, if you require something  
different then we are happy to assist and advise.*

*One set menu is required for all.*

*Therefore, everyone must have the same thing with the exception of vegetarians or  
anyone with special dietary requirements. All main course dishes are served with a seasonal  
selection of vegetables and potatoes and coffee and mints are also inclusive.*



## Menus - Canapés Selection

*£6.50 per person – 3 canapés per person*

### Hot

Spiced potato and crab cake  
Olive and tomato bruschetta  
Crisp Thai vegetable spring rolls  
Chicken tikka bites  
Mini lamb samosa

### Cold

Smoked salmon and cream cheese  
Quenelle of chicken liver parfait  
and chervil  
Roast red pepper and goat cheese  
Atlantic prawns and chives  
Melon and Parma ham brochettes  
Marinated olives

### Vegetarian Main Courses

Aubergine boat filled with Mediterranean vegetables  
glazed with mozzarella cheese and basil pesto

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Roast red pepper stuffed with Moroccan couscous drizzled  
with tomato and basil coulis

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Roast vegetable and goat cheese pithivier served with creamy mushroom  
and tarragon sauce

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Asparagus and mushroom risotto with a Parmesan crisp

### Sorbet Course

Mediterranean lemon sorbet  
with fresh mint

Mango sorbet with iced raspberry

Champagne sorbet  
with fresh strawberry

Blackcurrant sorbet  
with a hint of ginger

£3.25

Why not upgrade your menu  
and impress your guests with an  
intermediate sorbet course. Should  
you wish to consider a fish course  
as an intermediate then we would be  
happy to advise and quote

### Cheese Course

*Cheese is often considered the perfect  
end to a great meal*

Selection of English cheese  
and biscuits

£6.00 per person OR  
£30 for a platter per table

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Selection of continental cheese  
and biscuits

£6.50 per person OR  
£35 for a platter per table

Please note the platter will only give  
a small amount per person not a  
whole portion

### Campana Restaurant

*Group bookings of over 20 may use the restaurant with a set menu. The restaurant is closed  
on a Saturday lunchtime and a Sunday evening. A seasonal à la carte menu is also available.  
The restaurant can be hired privately. Price on application*



## Buffet Selection

Create your own buffet from the following (minimum 6 items, 2 of which to be cold)

### Hot Items

Chicken drumsticks marinated with one of the following and accompanied by a choice of dip:

*Mexican cajun spice with a garlic and lemon mayonnaise dip*

*Indian marinade with a mint and yoghurt dip*

*BBQ with a salsa dip*

Breaded chicken fillet with BBQ sauce

Cheese, tomato and spicy chicken pizza

Marinated chicken kebab with salsa sauce

Hot and spicy chicken wings

Sausage rolls

BBQ spare ribs

Lamb and vegetable kebab

Tempura battered prawn with chive and lemon mayonnaise

Breaded scampi with tartare sauce

Cod fish goujons with tartare sauce

Breaded garlic mushrooms with garlic mayonnaise

Vegetable spring rolls with sweet chilli sauce

Onion bhaji and samosa with cucumber raita (Indian relish)

Cajun spiced potato wedges with sour cream

### Cold Items

Freshly made hand cut sandwiches

Freshly made wraps with various fillings

Vol-au-vents with various fillings

Pork gala pie

Selection of quiche

Crudités and dips

Crisps, nachos and nibbles

Tomato and mozzarella salad

Pasta salad

Watercress, rocket salad with fresh pear and stilton

Potato salad

Coleslaw

Greek salad

Fresh fruit platter

Profiteroles with chocolate sauce

All items priced at £2.25 pp



## Finger Buffet Selection

### Buffet A at £ 14.50

Hand cut sandwiches selection  
Cheese and broccoli quiche (v)  
Chicken drumsticks with cajun spice  
Sausage rolls with BBQ sauce  
Vegetable samosa with minted  
yoghurt (v)  
Plaice goujons with tartare sauce  
Seasoned potato wedges  
with sour cream

### Buffet B at £ 17.95

Hand cut sandwiches selection  
Barbecue chicken wings  
Cod goujons with tartare sauce  
Oriental spare ribs  
Pizza with cajun chicken and peppers  
Mini lamb samosa with mint yoghurt  
Vol-au-vents with various fillings  
Breaded garlic mushroom (v)  
Crudités and dips (v)

### Buffet C at £ 21.25

Hand cut sandwiches and wraps selection  
Chicken kebab with mango chutney  
Honey roasted cocktail sausages  
Minted lamb koftas with raita (Indian yoghurt relish)  
Breaded cheddar stuffed jalapeno peppers (v)  
Caramelised red onion and stilton quiche (v)  
Tempura battered prawn with sweet chilli sauce  
Pork gala pie  
Mini savoury eggs  
Italian mix leaves  
Fresh fruit platter



## Conference Lunch

*Choose either a finger buffet from the selection provided to be served in your suite or have a 2 course buffet in Campana Restaurant*

### Conference sample menu for hot and cold lunch

Chicken à la king/chicken curry/chilli con carne

Oven baked salmon

Pasta with tomato sauce

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Selection of vegetable and tomatoes

Selection of salads

Meat platter

Bread rolls

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Fruit salad or fruit platter

Chocolate fudge cake

Lemon tart

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£17.00 per person

or inclusive within a delegate package

*The dishes will change daily therefore the above is just to give you an idea of the style of food that will be served*

### Themed Breaks

#### Energising Healthy Option

Smoothies

Fruit platter

Cereal bars

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Tea/coffee and water

#### Indulgent Chocolate Heaven

Brownies

Muffins

Fun size chocolate bars

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Tea/coffee and water

#### Traditional - Very British

Scones, jam and clotted cream

Flapjacks

Banana cake

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Tea/coffee and water

£5.95 per person

or inclusive within a delegate package



## W i n e L i s t

### White

Hardys Colombard Chardonnay £17.95  
Easy drinking and refreshingly lively. Zingy Colombard character and fuller, richer style chardonnay.

Alexis Lichine Colombard  
Sauvignon £15.95  
Rich, well balanced medium white wine.

Pinot Grigio £19.50  
Floral racy dry white with green crisp fruit flavours.

Piesporter £16.95  
Medium dry wine with a racy crisp acidity, and refreshing taste.

Veramonte Sauvignon Blanc £22.95  
Aromas of fresh fruit, citrus, and herbs mingle with floral accents. Good clarity with a light straw color. This wine is zesty, medium body with flavours citrus, melon and herbs flavours that linger on the palate.

### Rose

Alexis Lichine Cinsault Rose £15.95  
Refreshing, aromatic and fruity Rose Wine.

### Red

Hardys Shiraz Cabernet £17.95  
A classic Australian Blend. Excellent wine which exhibits powerful aromas of blackcurrant and cherry fruit from the Shiraz, complemented by mint from the Cabernet. Lightly oaked with mellow tannins.

Alexis Lichine Merlot £15.95  
A fruity, full bodied and well balanced red wine.

Faustino Rioja £21.75  
A bright, intense cherry-red wine with a tawny rim. Intense aroma with fine toasty notes from the oak and hints of red berries against a light background of stewed fruit. Notes of vanilla and spices contributed by the oak during cask ageing.

Valpolicella £19.50  
A Medium Weight, dry red with good clean slightly fruity finish.

Côte Du Rhône £21.95  
A superior wine blended with a high proportion of Syrah. It gives the palate a lovely ripe, creamy dimension to marry with the spicy black cherry and plum flavours.



## Wine List

### Champagne

Piper Heidsieck Brut £31.95

Exceptionally well balanced champagne - fresh and lively, with light aromas of citrus fruits and spring flowers.

Veuve Clicquot Yellow Label £46.95

Full and rich with hints of white fruits and raisins, followed by vanilla. A fine balance struck between the fruity grape aromas and the toasty bottle aged aromas.

### Sparkling Wine

Berri Estate Cuvée Brut £22.99

A soft and sparkling wine with a perfect combination of fruit and acidity.

Codorniu Pinot Noir Brut Rose £22.95

A delicious pink wine packed full of summer fruits.

### Reception Drinks

Bucks Fizz (sparkling wine)  
£5.95 per glass

Bucks Fizz (champagne)  
£6.95 per glass

Champagne  
£7.95 per glass

Pimms and Lemonade  
£5.50 per glass

Kir Royal  
£8.25 per glass

Cocktails  
£7.95 per glass

Red/White Wine  
£3.95 per glass

Sherry  
£3.55 per glass

Mulled Wine  
£5.50 per glass

Sangria  
£4.95 per glass

Punch  
£5.50 per glass

### Non Alcoholic Drinks

Jugs of:-  
Orange Juice  
Blackcurrant and Lemonade  
Cola  
Lemonade

£6.95 per jug



## Delegate Extras

Pastries, toast, butter, preserves, fruit, tea, coffee and orange juice	£9.95 per person
Tea/coffee and pastries	£3.75 per person
Bacon baps	£4.50 per person
Tea and biscuits	£2.50 per person
Coffee and biscuits	£2.50 per person
Sandwiches and tortilla's	£7.95 per person
Orange juice	£6.95 per jug
Mineral water	£3.75 per bottle
Afternoon tea and cakes	£5.95 per person
Fruit basket (minimum 10 people)	£2.50 per person
Sliced fruit	£3.00 per person
Crisps and nuts	£2.25 per person
Selection of drinks for the end of the day from	£3.95 per person
Canapés from	£6.50 per person
Corkage wine	£10.00 per bottle
Sparkling wine	£12.00 per bottle
Champagne	£15.00 per bottle
BBQs from	£12.95 per person
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<b>Breakfast</b>	
Full English served in restaurant	£14.50 per person
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<b>Lunch</b>	
Two course express business lunch in restaurant	£15.00 per person
Two course buffet lunch	£17.00 per person
Sunday lunch	£18.50 per person
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<b>Dinner</b>	
Three course from	£24.75 per person
Four course from	£28.00 per person
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Flowers	Prices on application
Table decorations	Prices on application
Disco/band	Prices on application
Equipment hire	Prices on application



# Terms and Conditions

## CONFIRMATION

All bookings are considered as provisional until both the lead name/organizer and the Hotel sign the contract. Once both parties have signed the contract, all such provisions reserved on your behalf will be subject to the terms and conditions of the contract.

The agreement must be returned by the Client and received by the Hotel within five working days of the date of issue or, if such time is not available prior to the date of arrival, within a maximum of 24 hours. If the Hotel does not receive the contract within this period, the Hotel reserves the right to release the provisional booking and re-let the facilities.

## TERMS OF PAYMENT

### Deposits

An initial non refundable deposit of £500 is required to secure the booking, with the full amount paid as specified on the contract under 'account instructions and charges.' Should the client fail to pay the requested deposit(s) within 7 days of the due date, the hotel may treat the booking as having been cancelled by the client. Deposits are neither refundable nor transferable.

### Credit facilities

Where the events contracted spend is excess of £500, credit facilities can be requested. Applications must be received at least 21 days prior to your event and accounts cannot be forwarded without prior arrangement.

### Final Payment

Clients not having credit facilities are required to make full payment to the total estimated charge at least 30 days prior to the event start date and settle any extras on departure. If credit is granted, full payment if any outstanding balance must be made within 21 days – any queries will not affect the immediate payment of the remainder of the account. Thereafter, we reserve the right to charge interest on the balance outstanding at the rate of 3% above the National Westminster Bank base rate. No allowance or refund can be made for meal or other elements not taken within the agreed package rate.

## AMENDMENTS AND CANCELLATIONS

In the unfortunate circumstance that you have to cancel or postpone your confirmed booking at any time prior to the event, the Hotel will make every effort to re-sell the facilities on your behalf. In the event of the Hotel being unsuccessful in reselling the cancelled or amended booking, cancellation charges will be made as follows.

## CANCELLATION/PARTIAL CANCELLATION/POSTPONEMENTS

<i>Period of notice</i>	<i>Charge per quoted rate</i>
12 months or longer	25%
Between 6 and 12 months	50%
Between 4 and 6 months	75%
Between 8 days and 2 months	100%

The charges apply to 90% of the contracted accommodation, packages and room hire revenue, 100% of any other costs, e.g. equipment hire, entertainment and 70% of the contracted Food and Beverage revenue. Value added tax is deducted from the cancellation charges.

Where a cancellation is made 7 days or less, clause 3.ii. is not applicable and 100% of the loss of revenue will apply.

Any cancellation, postponement or partial cancellation should be verbally advised to the Hotel in the first instance and you will be advised of a cancellation reference number. All cancellations must be confirmed in writing and the facilities you have reserved cannot be released for resale until this is received and acknowledged.

Definitive cancellation charges due can only be confirmed to you after the intended date of your event, when we shall reduce the charge by any alternative business we have been able to secure on your behalf.

Should the client make significant changes to the programme or the expected number of delegates, the Hotel reserves the right to amend rates and/or facilities offered.

Any deposit paid to secure a booking is non refundable unless we are able to resell the space for an event of a similar value

Any delegates who do not arrive, or who depart early will be charged at 100% of the delegate rate or rates quoted for nights of non-attendance, unless the Hotel is able to re-let the accommodation. If the Hotel is unsuccessful the cancellation policy will be applied.

### Amendments or Cancellations made by the Hotel:

The Hotel reserves the right to cancel any booking forthwith or reserves the right to offer alternative facilities without any responsibility on its part in the event of:

- Any occurrence beyond the reasonable control of the Hotel which shall prevent it from performing its obligations in connection with the booking.
- If the booking might, in the opinion of the Hotel, prejudice the reputation of the Hotel.
- If the client is more than 30 days in arrears of previous payment to The Bellhouse Hotel.
- If the Hotel becomes aware of any alteration in the Clients financial situation.

## SUPPLY OF INFORMATION

A full rooming list/delegate list is to be supplied to the Hotel 10 working days prior to the event. For the avoidance of doubt, the submission of this list only serves to provide names of delegates attending the conference and does not affect the number of rooms contracted with the Hotel.

Any amendments, including additions, cancellations, extension to stay must be notified in writing by the client and confirmed by the Hotel.

## GENERAL

The clients shall be responsible for the orderly conduct of its delegates, and shall ensure that its delegates have regard to any regulations imposed by any competent authority, and that nothing shall be done which will constitute a breach of the law. The client shall fully indemnify the Hotel against any claims, or loss or damages arising as a result of breach of this clause.

Prior written approval must be obtained if you wish to fix items to the walls, floors or ceilings. The Hotel will hold the client responsible for any damage caused through negligence by the Client, the Clients guests or the Clients contractors. An inspection of the premises before and after the event may be requested by contacting the Duty Manager.

Where any facilities or services are booked, the Hotel will not be liable to make any refunds should the delegates fail or refuse to use them for whatever reason and full payment must be made.

Where the Hotel is requested to book facilities and/or services on behalf of its clients or their delegates with third parties, it will do so in good faith but cannot be held liable should the standard of those services prove deficient, nor for the acts or omissions of such third parties.

Only food and beverage purchased from the Hotel may be consumed on the premises. If food or beverages are bought onto the Hotel for consumption, a charge will be made equal to the Hotels selling price for that or an equivalent product, which shall be in the absolute determination of the hotel.

Bedrooms and meeting rooms space is offered to the Client for their exclusive use and for their affiliates and is not for the resale to non-affiliated parties unless by prior arrangement with the Hotel.

The event must start and finish at the times specified on the contract. Changes to the times must be agreed with the Hotel. It is strongly recommended that you take out event insurance. Please contact your preferred broker.

Unnamed bedroom allocations for wedding are released 4 weeks prior to the start date.