



# THE ELVETHAM

## ELVETHAM PRICES

### DAY MEETINGS

#### include:

Meeting room hire  
Unlimited tea & coffee, homemade biscuits  
Lunch (three course buffet or working lunch)  
Afternoon tea & homemade cakes  
Still & sparkling water  
Car parking  
Conference stationery  
Dedicated IT Conference support team  
High Speed Internet Access  
Whiteboard  
Flip Chart  
Television, Video & DVD Player  
Projector Screen

### RESIDENTIAL MEETINGS

#### include:

Meeting room hire  
Unlimited tea & coffee, homemade biscuits  
Lunch (three course buffet or working lunch)  
Afternoon tea & homemade cakes  
Dinner (three courses)  
Overnight accommodation  
English breakfast  
Still & sparkling water  
Car parking  
Conference stationery  
Dedicated IT Conference support team  
High Speed Internet Access  
Whiteboard  
Flip Chart  
Television, Video & DVD Player  
Projector Screen

**For day & residential meeting prices please see special offers.**

Additional items are available by prior arrangement. Charges may apply.

Prices include VAT at 20%.



# THE ELVETHAM

## ELVETHAM INDIVIDUAL PRICES

### Meeting Room Hire (from 8am until 5pm)

The Turf	£235.00
The Hart	£450.00
The Carriage	£525.00
The Court	£525.00
The Morning Room	£550.00
The Seymour Room	£550.00
The Oak Room	£550.00
The Library	£1,200.00
Syndicate Rooms (up to 8 boardroom style)	£145.00

### Private Dining & Reception Room Hire

The Morning Room	£550.00
The Oak Room	£550.00
The Conservatory & The Garden Room	£750.00
The Garden Room	£300.00
The Library	£750.00

### Outside

For larger numbers, marquees can easily be arranged with prior notice.	P.O.A.
Field hire	from £250.00

Prices include VAT at 20%.



## THE ELVETHAM

### PRIVACY & EXCLUSIVITY

The Elvetham is available on an exclusive use basis, ensuring ultimate privacy for companies needing to work in a confidential environment. The Elvetham has extensive secure grounds and private space for team building, strategic planning, launches, summits and large events. Excellent service is delivered from a professional, dedicated and discreet team of staff. This is appreciated by influential executives and company principles.

For confidential enquiries please telephone Philip Warden on 07887 655 470.

#### Included:

Exclusive use of the main house, formal gardens & all meeting rooms · Parking for 200 cars · Private landing site for helicopter transit · Secured gates & restricted access · CCTV · Dedicated IT logistics team to attend to your delegates · Wi-Fi · Conference stationery · 72 bedrooms · 21 meeting rooms

50 minutes from London Waterloo · 15 minutes from M3 & M4



# THE ELVETHAM

## MENUS & WINE

### Lunch

In the restaurant (buffet)	£16.95
In your meeting room (buffet)	from £16.95

### Dinner

In the restaurant or private dining (three courses)	£28.95
Canapés (per person)	£7.95

### Barbeques

Hog spit roast (min 60 guests)	£20.95
Lamb spit roast (min 30 guests)	£25.95
Classic	£28.95

Wine	from £19.95
Champagne	from £36.00

## ACCOMMODATION

	Fri & Sat	Sun ~ Thurs
Double room (Single occupancy)	£65.00	£120.00
Superior double room (Single occupancy)	£75.00	£150.00

Prices are per room per night and include English breakfast. Each room has its own direct dial telephone, HD ready LCD television and trouser press or iron and board, tea & coffee making facilities.

Prices include VAT at 20% , are subject to availability and may change without notice.



# THE ELVETHAM

## ELVETHAM BUSINESS LUNCHES

### Working Lunch 1

Selection of sandwiches  
Tomato, mozzarella & basil tart (v)  
Oriental crab & salmon fishcakes, tomato chutney  
Mini fish & chips, tartare sauce  
Orange, rosemary & garlic chicken thighs  
Sausage, apple & thyme rolls  
Red onion bhajis, cucumber yoghurt (v)  
Fresh fruit plate  
Mini baked cheesecakes & meringues

### Working Lunch 2

Selection of wraps  
Roasted vegetable & goat's cheese tart (v)  
Lemon & garlic tiger prawns, chilli dip  
Spicy chicken wings  
Lamb koftas, mint & turmeric dip  
Butternut squash & sweetcorn turnovers (v)  
Pithivier of blue cheese & Portobello mushrooms (v)  
Fresh fruit plate  
Chocolate éclairs

### Working Lunch 3

Selection of sandwiches  
Leek & Gruyère tart (v)  
Teriyaki salmon, pickled vegetables kebab  
Mini beefburgers  
Sticky pork ribs, hoi sin  
Char grilled tomato & garlic bruschetta (v)  
Vegetable samosas (v)  
Fresh fruit plate  
Mini sharp lemon tarts

### Fork Buffet - £19.95 (minimum 20 people)

#### Hot selection

Grilled salmon, Thai sauce vièrge  
Beef Bourguignon, herb dumplings  
Vegetable tagine, harissa spiced couscous (v)  
Roasted seasonal vegetables  
Garlic & rosemary roasted new potatoes

#### Cold selection

Sliced local & smoked meats  
South coast mixed fish platter

#### Salads

Please choose up to five from the following  
Waldorf salad · Fennel, dill & orange salad · Plum tomato, red onion & basil · Potato salad, crème fraîche & snipped chives · Caesar salad with croutons · Cucumber in mint yoghurt · Couscous scented with lemon grass · Beetroot & shallot · Lightly curried new potato · Apple & cabbage coleslaw · Pasta with sun blushed tomatoes & black olives · Rocket with fresh parmesan

#### Puddings

Please choose one from the following  
Marbled chocolate torte, raspberries  
Glazed lemon tart  
Warm apple pie, clotted cream  
Warm cherry & almond tart, crème Anglaise



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## ELVETHAM CANAPÉS

Selection of five £7.95

### HOT

Mini beef fillet, brioche & hermitage butter  
Rare roast beef, mini Yorkshire pudding, horseradish  
Lamb kofta, mint yoghurt  
Mini fish & chips  
Crab & ginger spring rolls, cucumber dip  
Thai fish cakes, soy & ginger  
Grilled mackerel, pomegranate salsa  
Garlic & lime marinated prawns  
Barkham blue cheese goujères (v)  
Wild mushroom tart, truffle oil (v)  
Red pesto arancini, red pepper emulsion (v)  
Vegetable spring rolls, sweet chilli sauce (v)

### COLD

Pressed ham hock, piccalilli  
Rillete of corn fed chicken, fig & ginger compote  
Parma ham, celeriac remoulade  
Carpaccio of beef, orange & rosemary  
Smoked salmon, chive crème fraîche & wholemeal toast  
Poached salmon, cumin yoghurt  
Layered smoked salmon with wasabi butter, pumpernickel bread  
Crab, tomato & avocado tartlet  
Sun blushed tomato & basil bruschetta (v)  
Aubergine, caviar & feta cheese tart, tarragon & lemon (v)  
Malooga, butternut squash purée & mint pesto (v)  
Leek & Gruyère quiche (v)



## THE ELVETHAM

### ELVETHAM PRIVATE DINING~ £28.95 (three courses)

Please select one starter, one main course and one pudding which will be served to all guests.

#### STARTERS

Poached ballantine of salmon, watercress mayonnaise  
Terrine of chicken & Parma ham, wild mushrooms & apple jelly  
Oriental duck salad, spring onion, beanshoots, hoi sin  
Salad of seabass, wilted spinach, coriander salsa, herb oil  
Grilled mackerel, rocket, pomegranate salsa  
Tian of crab & avocado, mango & coriander dressing  
Chicken & tarragon pithivier, bourguignon garnish

#### Vegetarian

Croquette of goat's cheese, beetroot & walnuts  
Warm tomato, mozzarella & basil tart, tapenade & pesto  
Charred red pepper & golden cross salad,  
pickled fennel & watercress  
Wild mushroom arancini, bitter leaves, parmesan & truffle oil

#### SORBET (supplement £3.50)

Champagne, sharp lemon, traditional elderflower

#### MAINS

Roasted duck breast, parsnip purée, glazed plums & game chips  
Poached corn-fed chicken breast, fondant potato,  
wild mushrooms & broad beans  
Baked salmon fillet, new potatoes, green beans & olives  
Fillet of beef, black pudding, potato galette & glazed shallots  
(supplement £5.00)  
Seared fillet of bream, roasted ratatouille,  
tomato & olive oil emulsion  
Spiced Pollock, broad beans, smoked bacon,  
Romesco sauce  
Glazed belly of pork, buttered savoy cabbage,  
carrots & boulangère potatoes  
Braised shoulder of lamb, dauphinoise potatoes,  
pea salsa, redcurrant jus

#### Vegetarian

Open lasagne of wild mushrooms & celeriac, truffle foam  
Sun dried tomato arancini, aubergine caviar & basil cream  
Buttered linguine, charred vegetables, tomato & olive oil emulsion  
Beetroot & cumin risotto, coriander crème fraîche

#### PUDDINGS

Marbled chocolate torte, Chantilly cream & seasonal fruit  
Elvetham Eton mess, crisp meringue & honeycomb  
Crisp lemon tart, candid peel & bitter chocolate sorbet  
Sticky carrot & cinnamon pudding, vanilla custard & marmalade  
Egg custard tart, vanilla ice cream & nutmeg  
Iced nougat glace, hazelnut brittle & raspberry sauce  
Tiramisu, amaretto jelly & coffee ice cream  
Warm chocolate & polenta cake, honey & mascarpone  
Elvetham raspberry delice, basil custard

#### Savouries

Welsh rarebit, herb salad, sauce vièrge

#### CHEESE

A selection of locally sourced & French cheese  
water biscuits & seasonal chutney  
(£5.50 supplement if chosen as a fourth course)



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## ELVETHAM CAPACITIES

MAIN HOUSE	LIBRARY	MORNING	SEYMOUR	OAK
Board Room	48	24	30	36
Classroom	66	30	27	39
Cabaret	59	30	30	40
Open U	44	30	27	33
Theatre	105	56	43	68
Reception	200	60	60	100
Dinner	110	50	-	50
Dimensions (m)	7.74x16.25	6.52x11.27	6.21x9.80	7.15x10.53
Area (m <sup>2</sup> )	117.04	84.49	61.00	71.00

COURT BUILDING	COURT	CARRIAGE	HART	TURF
Board Room	40	30	30	14
Classroom	45	35	27	13
Cabaret	50	34	32	12
Open U	33	27	27	14
Theatre	68	51	51	23
Reception	-	-	-	-
Dinner	-	-	-	-
Dimensions (m)	7.27x11.04	6.56x9.70	5.77x9.67	4.00x6.49
Area (m <sup>2</sup> )	77.00	54.32	52.25	27.70



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