



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%.



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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.



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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)



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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 ²)	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 ²)	77.00	54.32	52.25	27.70



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