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Park Plaza Victoria London

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If your delegates are on a Day Delegate Package (minimum of 10 Delegates required), **please choose an option from the following:**

- **Welcome Tea and Coffee Break (page 3)**
- **Mid Morning Break (page 3)**
- **Lunch (page 6 to 10)**
 - ✚ **Sandwich Menu** (for a maximum of 150 guests)
 - ✚ **Fork Buffet Menu** (for a minimum of 15 guests)
 - ✚ **Working Lunch** (for a maximum of 120 guests)
- **Afternoon Break (page 3)**

If your delegates are not on a Day Delegate Package, please check enclosed minimum and maximum numbers and price.

Coffee Breaks

You may choose to have your breaks individually made to suit your requirements or alternatively, upgrade your Day Delegate Package

Welcome Tea and Coffee

Included in your Day Delegate Package or £4.80 per Person

Freshly Brewed Coffee and a Selection of Tea served with:

Please choose from the following:

- Selection of Mini Danish Pastries
Or
- Selection of Filled Mini Croissants
Or
- Selection of yoghurt fruit smoothies
Or
- Butter croissants and mini chocolate twists

Mid morning Break

Included in your Day Delegate Package or £4.80 per Person

Freshly Brewed Coffee and a Selection of Tea served with:

Please choose from the following:

- Homemade Granola Bars
Or
- Mini Lemon Muffins
Or
- White Chocolate and raspberry Viennese Biscuits

Afternoon Break

Included in the Daily Delegate rate or £4.80 Per Person

Freshly Brewed Coffee and a Selection of Tea served with:

Please choose from the following:

- Homemade Coffee and walnut cake
Or
- Chocolate chip Bakewell Slice
Or
- Orange and passion fruit slice
Or
- Tomato, basil and blue cheese twists

Bottom-less Coffee & Tea Service

Priced at £16.50 per Person or £6.75 supplement when on a Day Delegate Package

This is provided on an ongoing basis throughout an event for a maximum of 8-hour duration

Freshly Brewed Coffee and Tea Served with an Assortment of:

- Lemon Mini Muffins
- Homemade granola bar
- Homemade chocolate chip Bakewell slice
- White chocolate and raspberry Viennese biscuits

Smoothies Bar

Priced at £7.00 per Person or £4.50 supplement when on a Day Delegate Package

Freshly Brewed Coffee, Tea served with an assortment of fruit smoothies and a Seasonal Fresh Fruit Basket,

- Banana and caramel
- Raspberry and mint
- Mixed Berry
- Peach and vanilla
- Apple and honey
- Strawberry
- Black cherry
- Coffee and chocolate

Traditional Afternoon Tea Break

Priced at £14.00 per Person or £11.50 supplement when on a Day Delegate Package

Freshly Brewed Coffee a selection of Tea served with assorted Afternoon Tea Sandwiches:

- Cucumber
- Smoked Salmon and Cream Cheese
- Roast Beef with English Mustard
- Egg and Baby Cress

- Selection of Afternoon Tea Pastries
- Homemade Scones with Clotted Cream and Fruit Preserve

Conference Breakfast Menus

Continental Breakfast

Included in the Bed & Breakfast Package or £15.00 per Person

Served standing up in a private dining room (charges may apply)

Selection of Danish Pastries, Croissants and Breakfast Rolls

- Orange Marmalade
- Butter
- Selection of Fruit Preserves

Platter of Cold Meats

Selection of Cheeses and Yoghurts

Fresh Fruit Salad, Pink and white Grapefruit

Melon and Pineapple

Fresh Orange Juice

Freshly brewed Coffee and a Selection of Teas

English Breakfast

Included in the Bed & Breakfast Package or £16.00 per Person

Served in a private dining room (charges may apply)

Selection of Danish Pastries, Croissants and Breakfast Rolls

- Orange Marmalade
- Butter
- Selection of Fruit Preserves

Platter of cold Meats

Selection of Cheeses and Yoghurts

Selection of mixed cut Fruits

- Free range Scrambled Egg
- Grilled Cumberland Sausages
- Grilled Bacon
- Grilled Tomatoes
- Pan fried Mushrooms

Fresh Orange Juice

Freshly brewed Coffee and a selection of Teas

Sandwich Menus

Included in the Day Delegate Package or £26.50 per Person

Served standing up in or adjacent to your meeting room

All menus accompanied by Mineral Water, Orange Juice and Freshly Brewed Coffee and Tea

Menu One:

(Minimum numbers 10 - Maximum numbers 150)

- Chicken and grain mustard Mayonnaise
- Poached salmon and crème fraiche
- Egg, tomato and watercress (v)
- Smoked salmon and cream cheese
- Swiss cheese and ham baguette
- Filled focaccia sandwich of mozzarella and roasted peppers (v)

Dessert

- Lemon layered mousse
- Chocolate chip Bakewell slice
- Fresh fruit skewers

Menu Two:

(Minimum numbers 10 - Maximum numbers 150)

- Chicken mayonnaise and rocket
- Turkey and roasted onion mayonnaise
- Mature Cheddar and red pepper (v)
- Crayfish and lemon
- Tuna, sweetcorn and red onion baguette
- Filled focaccia sandwich of Grilled Vegetables and Balsamic (v)

Dessert

- Strawberry cream tartlets
- Coconut and raspberry cheesecake
- Sliced Fruit mirror with Fruit coullis

Reduced Sandwich Menus

Included in the Day Delegate Package or Per Person rate

Served standing up in or adjacent to your meeting room

All menus accompanied by Mineral Water, Orange Juice and Freshly Brewed Coffee and Tea

Menu Three:

£13.95 pp

(Minimum numbers 10 - Maximum numbers 150)

- Poached Salmon and crème fraiche
- Mature Cheddar and salad (v)
- Roasted Honey Ham and Plum Tomato
- Grilled Red Pepper and hummus baguette (v)

Menu Four:

£15.95 pp

(Minimum numbers 10 - Maximum numbers 150)

- Chicken mayonnaise and rocket
- Tuna and Spring Onion
- Mozzarella, basil and tomato focaccia bread (v)
- Egg Mayonnaise and Baby Cress (v)

Dessert

- Selection of Finger Pastries

Fork Buffet Selection

Included in the Day Delegate Package or £33.00 per Person

Served standing up in or adjacent to your meeting room

All menus accompanied by Mineral Water and Freshly Brewed Coffee and Tea

Menu one:

(Minimum numbers 15)

Cold items:

- Plum tomato, basil and roasted onion salad
- Red rice salad with feta cheese and preserved lemons

Main dishes:

- Poached Chicken Breast with grain mustard veloute
- Herb crusted cod fillet with shitake mushrooms and button onions
- Potato gnocchi with seasonal vegetables (v)
- Roasted parmentier potatoes
- Steamed green vegetables, olive oil

Desserts

- Raspberry and coconut cheesecake
- Chocolate and blueberry egg custard tart
- Apricot and honey mousse
- Sliced fruit platter with fruit coullis and pouring cream

Menu two:

(Minimum numbers 15)

Cold items

- Cous cous salad with chilli chicken and mint
- Saffron potato and spring onion salad
- Mixed seasonal leaves

Main dishes

- Braised Beef stroganoff with smoked paprika
- Poached salmon fillet with roasted sweet peppers
- Rigatoni pasta with wild mushrooms, herb and parmesan crust
- Wild rice (v)
- Yellow and green courgettes with rosemary butter

Desserts

- Chocolate and hazelnut jalousie
- Cherry, kirsch and mascarpone marquise
- Lemon and lavender mousse

Menu Three:
(Minimum numbers 15)

Cold items:

- Greek salad dressed with a light chilli oil
- Mixed breads with dips and olive tapenade

Main dishes:

- Chicken and chorizo with garlic and tomato sauce
- Roasted salmon fillet with artichokes and spring onion dressing
- Spinach and ricotta tortellini (v)
- Saffron and green vegetable rice
- Buttered French beans and shallots

Desserts

- Rum and raisin cheesecake
- Pear and almond tart
- Strawberry layered gateaux
- Fresh fruit salad with pouring cream and fruit coullis

Menu Four:
(Minimum numbers 15)

Cold items

- Pasta salad with sweet peppers, pine nuts and pesto dressing
- Grilled courgettes with crayfish, rocket and lemon grass
- Spinach and watercress salad

Main dishes

- Braised lamb with rosemary and pimento peppers
- Pan fried sea bass fillet with sauce vierge
- Pasta with spinach, artichokes and mozzarella (v)
- New potatoes with mint and parsley
- Seasonal vegetables tossed with almonds

Desserts

- Baked lemon and vanilla cheesecake
- French apple tart
- Seasonal mixed berry terrine

Working Lunch Selection

Included in the Day Delegate Package or £28.95 per Person

Served standing up in or adjacent to your meeting room

All menus accompanied by Mineral Water, Freshly Brewed Coffee and Tea

All Items are 3-4-bite sized pieces

Menu one:

(Minimum numbers 10 - Maximum numbers 90)

Cold items

- Vegetable Antipasti platter
- Sun dried tomato and feta cheese tarts (v)
- Tiger prawns with herb mayonnaise
- Tomato and mozzarella focaccia (v)
- Gammon ham, egg and watercress baguette

Hot items

- Cajun salmon skewer with lemon aioli
- Vegetable and coriander samosa (v)
- Saffron chicken brochettes
- Honey sausages with grain mustard

Desserts

- Selection of Mini Filled Dessert Shots
- Fresh sliced Seasonal Fruit

Menu two:

(Minimum numbers 10 - Maximum numbers 90)

Cold items

- Chicken Caesar wrap
- Gorgonzola and butternut squash tarts (v)
- Asparagus with lemon and aged parmesan (v)
- Char grilled vegetable and pesto baguette
- Cherry Tomato, Mozzarella and Basil skewer (v)

Hot items

- Lime marinated chicken skewer with cucumber salsa
- Vegetable spring roll (v)
- Moroccan spiced lamb skewer
- Mini Thai style fish cakes

Desserts

- Selection of Mini filled Dessert Shots
- Fresh sliced seasonal fruit

Reduced Working Lunch Selection

Included in the Day Delegate Package or £20.00 per Person

Served standing up in or adjacent to your meeting room

All menus accompanied by Mineral Water, Freshly Brewed Coffee and Tea

All Items are 3-4- bite sized pieces

Menu three:

(Minimum numbers 10 - Maximum numbers 90)

Cold items

- Chicken Caesar wrap
- Egg and baby cress on wholemeal (v)
- Sun dried tomato and feta cheese tart
- Vegetable antipasti platter (v)

Hot items

- Cajun salmon skewer with lemon aioli
- Vegetable and coriander samosa (v)

Desserts

- Fresh sliced seasonal Fruit
- Selection of mini desserts

Seated Lunch Selection

*A two course seated luncheon is included in the Day Delegate Package served in the restaurant (subject to availability) or adjacent to your meeting room
There is an additional charge for private dining*

Two Course Luncheons - £35.00 per Person

Three Course Luncheons - £38.00 per Person

All menus are inclusive of Mineral Water, Tea & coffee service to follow the meal.

Starters

- Char grilled Vegetable Terrine served with a tomato chutney
- Smoked chicken nicoise salad
- Plum Tomato and Feta Cheese Salad, Balsamic dressing (v)
- Pea and fresh mint soup (v)
- Cream of cauliflower soup (v)
- Classic Caesar salad with aged parmesan

Mains

- Pan fried Chicken Breast with Thyme Fondant Potatoes and market Vegetables
- Grilled Pork Cutlet with Wild Rice and a Mustard Sauce
- Poached Salmon Fillet served with Lemon Potatoes, French beans and Beurre Blanc sauce
- Asparagus and Roasted Cherry Tomato Risotto (v)
- Penne Pasta with Courgettes, Thyme and Goat's Cheese (v)
- Herb Crusted Cod Fillet served with Braised Savoy Cabbage

Desserts

- Warm French apple tart with toffee ice cream
- Black cherry cheesecake with vanilla sauce
- Chocolate chip Bakewell slice
- Vanilla panna cotta with apricot compote
- Strawberry and mascarpone mousse and lemon syrup

Canapé Selection

Please select any **six** Canapés for £17.00 per person for a one hour service or £3.00 per item, per person.

Cold served canapés:

- Mini Caesar Salad (v)
- Spiced Crab with mango and coriander
- Smoked Chicken and Mango Tarts
- Pickled figs wrapped in Parma ham
- Spiced Avocado Mousse (v)
- Selection of mixed Sushi
- Vegetable California Rolls (v)
- Goat's Cheese and Balsamic Shallots
- Stuffed Chilli Peppers (v)
- Mini Smoked Salmon Sandwich
- Vine-Cherry Tomato, Mozzarella and Basil (v)

Hot served canapés:

- Herb Meatball with peanut dip
- Lime marinated Chicken Skewers
- Ginger and Lemon Chicken Skewers
- Mini Duck Rolls with Hoi Sin dressing
- Lamb Samosa and Aioli dip
- Mini Cottage Pies
- King Prawns in Filo Pastry
- Thai Style Fish Cake with Sweet Chilli Dip
- Cajun salmon skewer with lemon aioli
- Vegetable and Spinach Pakora (v)
- Honey sausage with grain mustard
- Vegetable Samosa (v)
- Falafel with Spiced Aubergine Dip (v)
- Vegetable Spring Rolls (v)

Desserts:

- Orange brulee
- Chocolate and sorbet spheres
- Mini lemon meringue tart
- White chocolate and basil mousse
- Mini fruit tarts
- Mini chocolate choux buns
- Mini scones with clotted cream
- Raspberry and coconut cheesecake

Dinner Buffet Selection

£41.00 per Person, served either in the restaurant (subject to availability) or in a private room (there is an additional charge for private dining)

All menus are inclusive of Half a Bottle of Mineral Water per Person

Tea & coffee service to follow the meal

Menu one:

Starters and cold dishes

- Chilled asparagus spears, baby spinach and raspberry dressing
- Herb salmon Gravalax with peppered crème fraiche
- Asian noodle salad with cashew nuts (v)

Main dishes

- Corn-fed Chicken Breast with mustard mash
- Fish stew with mussels and chervil
- Artichoke Tortellini with Rocket Pesto (v)
- Roasted New Potatoes with Rock Salt and Rosemary
- Sautéed French Beans and shallots

Desserts

- White chocolate and mango roulade
- Cherry and mascarpone Cheesecake
- Strawberry and honey steamed sponge with vanilla sauce
- Sliced fresh fruit with cream and coullis

Menu two:

Starters and cold dishes

- Italian charcuterie with mezzaluna bread
- Potato, roasted beetroot and broad bean salad
- Marinated green vegetable salad

Main dishes

- Guinea fowl breast with pancetta, mushrooms
- Pan fried skate wings with capers and anchovies
- Aubergine and sweet potato moussaka (v)
- Cocotte potatoes with herbs
- Sautéed Spinach and garlic

Desserts

- Milk chocolate and orange tart
- Lemon and thyme cheesecake
- Pear and toffee crumble and clotted cream
- Fresh fruit salad with cream and fruit coullis

Dinner Selection

*A three course seated dinner can be served either in the restaurant (subject to availability) or in a private room (there is an additional charge for private dining). **Choose one item per Course***

*All menus are inclusive of Half a Bottle of Mineral Water per Person
Tea & coffee service to follow the meal*

*Three Course Dinners - £45.00 per Person
Additional Course - £8.00 per Person
Alternating Main Course - £9.00 per Person*

Soups and warm Entrées:

- Roasted tomato and mascarpone soup (v)
- Pea and Fresh Mint Soup (v)
- Cauliflower soup with bacon lardons
- Chicken, leek, potato and chive broth
- Gorgonzola and butternut squash tart (v)
- Cajun salmon fillet with lemon aioli
- Hazelnut dusted goats cheese with focaccia bread (v)
- Artichoke and smoked bacon tart with sweet pepper dressing
- Orecchiette pasta with crab, chilli and spring onions
- Bruschetta of tomato, anchovies and black olives (v)

Cold Entrées:

- Greek salad with garlic dressing (v)
- Chilled asparagus with baby spinach and raspberry vinaigrette (v)
- Char-Grilled Vegetable Terrine with tomato chutney and pesto dressing (v)
- Grilled Aubergine and Red Pepper Roulade (v)
- Salmon and Crab Tartare with mango and coriander
- Chicken Liver Parfait with Red Onion Marmalade
- Confit salmon with asparagus and horseradish
- Classic Caesar Salad with Aged Parmesan
- Roasted beetroot and feta cheese salad (v)
- Chicken salad with spiced figs and mozzarella

Main courses:

- Seared Black Bream fillet, lobster and chive mash and tomato fondue
- Roasted Salmon Fillet with crab and lime crushed potatoes and sauce vierge
- Pan-fried Sea bass Fillet with grilled asparagus, lemon potatoes and a shellfish and ginger bisque
- Poached Salmon supreme with a warm salad Nicoise and a garlic dressing
- Grilled Fillet of Beef with Horseradish Mash, Garlic Spinach and a Foie Gras Jus (supplement £10.00)
- Roasted Rump of Lamb with rosemary dauphinoise and French beans
- Pan-fried Chicken Breast with thyme fondant potato, roasted sweet peppers and basil red wine sauce
- Guinea fowl supreme with potato rosti, forest mushrooms, tarragon and red wine reduction
- Rump of lamb with Crushed Minted Peas, Chateaux Potatoes Tomato and Pepper Sauce

- Leek risotto with roasted beetroot (v)
- Wild Mushroom Ravioli with Rosemary Cream (v)
- Grilled Artichoke Risotto (v)
- Potato gnocchi with seasonal vegetables and pesto (v)
- Pan fried pasta cake with fresh tomato and basil sauce (v)

Dessert:

- Strawberry and champagne panna cotta
- Gingerbread Cheesecake with dark Chocolate Sauce
- Blackberry campino with lemon ice cream
- Milk chocolate and honeycomb mousse
- Classic lemon meringue pie
- Blueberry and mascarpone torte with vanilla sauce
- Mango and coconut Cheesecake with chocolate Sorbet
- Classic raspberry Fool with a Clotted Cream Biscuit
- Duo of Chocolate desserts
- Rhubarb and frangipane tart with raspberry ripple ice cream
- Espresso crème brulee mousse
- Almond and vanilla cake with poached peaches

Beverage Packages

House Package

Brookfield Reserve Chardonnay-Viognier, Kleine Salze Bush Vines Chenin Blanc
Chateau BDB, Brookfield Reserve Shiraz-Viognier
Selection of Beers
Mineral Water, Soft Drinks and Orange Juice

World Package

Riverstone Ridge Sauvignon Blanc, Pinot Grigio Grave del Friuli
Veramonte Cabernet Sauvignon Reserva, Kleine Zalze Pinot Noir
Selection of Beers
Mineral Water, Soft Drinks and Orange Juice

Park Plaza Victoria Supreme Package

Sancerre La Fuzelle, Riverstone Ridge Sauvignon Blanc,
Robert Mondavi Twin Oaks Zinfandel Rosé,
Don Jacobo Rioja Crianza Tinto, Château Moulin du Barrail
Selection of Beers
Mineral Water, Soft Drinks and Orange Juice

| COCKTAIL PARTY (price per person) | |
|---|----------------|
| | 1½ hour |
| House Wine Package | £20.00 |
| World Package | £30.00 |
| Park Plaza Victoria Supreme Package | £35.00 |

| DINNER DRINKS & DRINKS RECEPTION (price per person) | |
|---|--|
| | Banquet Reception 1 hour duration Banquet Dinner 4 hours duration |
| Sparkling Wine, Orange Juice and Mineral Water for Drinks Reception & House Wine Package for Dinner | £45.00 |
| Sparkling Wine, Orange Juice and Mineral Water for Drinks Reception & World Package for Dinner | £55.00 |
| Sparkling Wine, Orange Juice and Mineral Water for Drinks Reception & Park Plaza Victoria Supreme Package for Dinner | £60.00 |

Banqueting Wine List

CHAMPAGNE

750ML
Bottle
Prices in £

| | | |
|------|---|--------|
| NV | Duval-Leroy Brut <i>A fresh, modern style and the only Champagne selected by the Wine Spectator in its '100 Most Exciting Wines of 2008'. - 12%</i> | 45.00 |
| NV | Moët & Chandon Brut Imperial <i>A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints. - 12%</i> | 60.00 |
| NV | Moët & Chandon Brut Rosé <i>Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours. - 12%</i> | 66.00 |
| NV | Bollinger Special Cuvée Brut <i>With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish. - 12%</i> | 66.00 |
| NV | Veuve Cliquot Yellow Label Brut <i>Beautiful fruit & slightly fuller in style - 12%</i> | 60.00 |
| NV | Ruinart Blanc de Blanc <i>Delightful combination of fresh citrus fruit with a hint of peaches, cream and hazelnuts. Much respected pure Chardonnay from the oldest Champagne house. 12.5%</i> | 75.00 |
| 2000 | Dom Perignon <i>Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years. 12.5%</i> | 160.00 |

SPARKLING WINES

| | | |
|----|--|-------|
| NV | Prosecco Extra Dry, Fantinel <i>Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. A smooth, velvety and poetic flavour. 11.5%</i> | 26.00 |
| NV | Prosecco-Robaso Rosé, Sant Orsola <i>Attractive strawberry and forest fruits with a touch of sweetness on the sparkling finish 11.5%</i> | 26.00 |

| | | 750ML Bottle Prices in £ |
|--------------------|--|--------------------------------|
| White Wines | | |
| 2009/10 | Kleine Zalze Bush Vines Chenin Blanc – South Africa Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness. 13.5% | 19.50 |
| 2008/9 | Brookfield Reserve Chardonnay-Viognier - Australia Peach and apricot notes combine with tropical fruit in this softly textured wine. 13.5% | 19.90 |
| 2008/9 | Pinot Grigio Grave del Friuli, Borgo Tesis, Italy Apples, peach and pear notes are all present in this refreshing flavoursome Pinot Grigio. 13% | 25.00 |
| 2008/9 | Chardonnay, Pays d’Oc, J. Moreau et Fils, France Fresh and lemony, unoaked Chardonnay from the south of France with good mouthfeel and ripe, refreshing acidity. 12.5% | 23.00 |
| 2009/10 | Riverstone Ridge Sauvignon Blanc, New Zealand Ripe gooseberry and citrus aromas with herbaceous notes, showing some tropical fruit and lime on the palate. 13% | 25.00 |
| 2006/7 | Sancerre La Fuzelle, Adrien Maréchal, France Distinctively elegant. Laden with racy crispness and abundant gooseberry crunch. 12.5% | 35.00 |
| Rosé Wine | | |
| 2008/9 | Robert Mondavi Twin Oaks Zinfandel Rosé, California, USA Clean and refreshing delicate rosé with lovely sweet summer-fruits underpinned with jasmine, orange zest and just a splash of honeyed spice 11% | 25.00 |
| 2009/10 | Brookfield Reserve Merlot-Petit Verdot Rosé, Australia Plum and cherry fruit with a touch of citrus on the refreshing finish. 13% | 23.00 |
| Red Wine | | |
| NV | Chateau BDB, Bordeaux Superieur, France <i>Merlot / Cabernet Franc blend, Ripe berries, soft fruits & subtle on the palate, this is a fantastic wine at great value & one that Park Plaza can truly call their own – 12.5%</i> | 19.50 |
| 2008/9 | Brookfield Reserve Shiraz-Viognier, Australia Bright, light, red berry flavours with a touch of apricot on the finish. 14% | 23.00 |
| 2007/8 | Kleine Zalze Pinot Noir, South Africa Tangy currant and minerally fruit flavours, backed by a well integrated, elegant, yet quite firm finish. 14% | 30.00 |
| 2005/6 | Don Jacobo Rioja Crianza Tinto, Spain Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character 12.5% | 30.00 |
| 2007/8 | Veramonte Cabernet Sauvignon Reserva, Chile Rich blackcurrants with a dash of spice. Very smooth and pronounced with a super balance and long lingering finish. 13.5% | 25.00 |
| 2005/6 | Château Moulin du Barrail, Bordeaux Supérieur, France Intense black cherry aromas sumptuously encase generous layers of vanilla oak cream, powerful and well balanced 13.5% | 35.00 |

Please note our kitchen is not a nut free environment

Cash Bar Tariff

| Spirits | | | |
|----------------------|---|--------|---------------|
| | Tio Pepe Sherry | 50ml | £4.90 |
| | Campari | 50ml | £4.90 |
| | Pernod | 50ml | £5.70 |
| | Gordon's Gin | 50ml | £5.70 |
| | Stolichnaya Vodka | 50ml | £5.70 |
| | Skyy Vodka | 50ml | £5.70 |
| | Bacardi Rum | 50ml | £5.70 |
| | Bells 8 year old Whiskey | 50ml | £5.70 |
| | Jose Cuervo Gold Tequila | 50ml | £5.70 |
| | Jack Daniels Bourbon | 50ml | £6.40 |
| | Glenmorangie 10 year old Malt Whiskey | 50ml | £8.00 |
| | | | |
| Cognacs | | | |
| | Hennessy VS | 50ml | £6.40 |
| | Armagnac de Montal VSOP | 50ml | £7.35 |
| | Remy Martin VSOP | 50ml | £8.00 |
| | Hennessy XO | 50ml | £17.00 |
| | | | |
| Liqueurs | | | |
| | Archers, Amaretto di Sarrono, Baileys, Cointreau, Malibu, Sambuca, Frangelico, Galliano, Kahlua, Kummel Chartreuse, Benedictine, Southern Comfort, Drambuie, Cointreau, Grand Marnier, Chambord Liquor, Crème de Menthe, Midori | From | £5.70 |
| | Liqueur coffees | From | £5.50 |
| | | | |
| Draught Beers | | | |
| | Asahi | Pint | £3.90 |
| | Oranjeboom | Pint | £3.90 |
| | | | |
| Bottled Beers | | | |
| | Asahi | 275ml | £3.70 |
| | Becks | 275ml | £3.70 |
| | Budweiser | 275ml | £3.70 |
| | Budvar | 275ml | £3.70 |
| | Heineken | 275ml | £3.70 |
| | Peroni | 275ml | £3.70 |
| | | | |
| Soft Drinks | | | |
| | Mixer | 125ml | £1.70 |
| | Red Bull | 250ml | £2.90 |
| | Jug of Orange Juice | 1000ml | £9.50 |

**Please note that all alcohol and liquor charges are subject to change at the Hotel's discretion
A discretionary 12.5% service charge will be added to your bill for beverages and any additional items ordered in house.**

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