



The Chateau Impney Hotel Banqueting Information

Available for the French Suite, Elizabethan Suite and the Royal Suite



French Suite

The Chateau Impney Hotel
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The details below are suggestions only and we would be delighted to discuss alternatives to match your specific requirements and budget

The Chateau Impney Hotel

Banqueting Menus and Price Guide and Banqueting Capacities

The following menus may be altered and budgeted to your requirements according to selection and other conditions.

As a general guide formal luncheon prices start from £24.95 plus coffee and may on occasion include the room hire of a private dining room and bar area.

Formal dinners from £39.95 for a 4-course dinner or 3-course buffet plus coffee and may on occasion include the room hire of a private dining room and bar areas.

Monday - Sunday from £39.95

All our quoted prices for menus are based on your required day, date, numbers and your individual needs - "tailor made" to your "specific event" - we are therefore unable to provide a specific price quotation until we receive more detailed information.

Please note that the menus below are not applicable in the Impney Regent Centre.

Specimen Menu Prices

which may be altered to your requirements according to selection

Formal Banquets

Menu 1	£39.95
Menu 2	£39.95
Menu 3	£39.95
Menu 4	£44.95
Menu 5	£49.95
Menu 6	£49.95
Menu 7	£54.95
Menu 8	£59.95

Buffets

Menu A	£29.95
Menu B	£29.95
Menu C	£29.95



Please note that a room hire charge is also normally applicable.

All of our prices are subject to the addition of VAT.

Banqueting Capacities

French Suite and Elizabethan and Royal Suites

		Formal Banqueting <i>with</i> dance floor	Formal Banqueting <i>without</i> dance floor	Seated Buffet <i>with</i> dance floor	Seated Buffet <i>without</i> dance floor	Ceiling Height
Conference Centre:						
Elizabethan Suite	Round tables of 12	120	168	120	168	3.43m
Royal Suite	Round tables of 12	252	324	228	288	3.76m
Main Hotel:						
French Suite	Round tables of 10	150	190	130	160	2.7m – 4.6m <i>chandeliers</i>

Please contact us directly to discuss your specific requirements and needs and we will be happy to provide you with a unique quotation suited to your requirements.

The Chateau Impney Hotel

Banqueting Menus

Available in the French Suite, the Elizabethan and Royal Suites

For price guides for menus 1 –8 and for buffet menus A – C, see previous page

Formal Banquet Menus

Menu 1

Prawn Cocktail

Country Vegetable Soup

Supreme of Chicken Bergere
*breast of chicken in a Marsala and cream sauce
with a garnish of mushrooms*
Buttered Broccoli
Vichy Carrots
Sauté and Parsley Potatoes

Charlotte Russe
Or
Selection From Our Cheeseboard

Coffee and Mints

Menu 3

Florida Cocktail

Cream of Tomato

Roast Leg of Lamb
mint sauce and redcurrant jelly
French Beans
Braised Celery
Roast Potatoes
Parsley Potatoes

Apple Strudel with Apricot Sauce
Or
Selection From Our Cheeseboard

Coffee and Mints

Menu 2

Salmon Mayonnaise

Vichyssoise
served hot

Roast Sirloin Of Beef Bordelaise
Cauliflower Mornay
Baby Garden Peas
Sauté Potatoes
Parsley Potatoes

Fresh Fruit Salad and Cream
Or
Selection From Our Cheeseboard

Coffee and Mints

Menu 4

available for smaller parties up to 30 persons

Melon Oporto
fresh melon served with port

Consommé Madrilène
*beef consommé with shredded
lettuce, tomato and rice*

Saumon Poche Hollandaise
*a salmon steak gently poached in a
flavoured stock and served with a
butter sauce*
Carottes au Beurre
glazed carrots
Petits Pois
baby garden peas
Pommes Persillees
*new potatoes sprinkled with finely
chopped parsley*

Omelette Norvegienne
*a bomb of ice cream and fresh fruit
covered with a meringue and
baked to a golden brown*

Fromages
a selection from our Cheeseboard

Café
coffee and mints



Menu 5

Mayonnaise De Saumon
salmon mayonnaise

Consommé Au Vin Blanc
consommé with white wine

Caneton Roti a L'Orange
roast duckling with orange sauce
Or

Montmorency
roast duckling with black cherry sauce

Brocolis au Beurre
broccoli spears tossed in butter

Pommes Fondantes
fondant potatoes

Macedoine de Fruits aux
Liqueurs Crème Fraiche
fresh fruit salad flavoured with liqueurs and served with fresh cream

Or
Fromages
a selection from our Cheeseboard

Café
coffee and mints

Menu 7

Melon Rafraichi
fresh melon

Consomme Xavier
beef consommé with shredded egg white

Fillet de Sole Cecilia
*fillet of sole poached in a white wine
sauce with prawns*

Entrecote de Boeuf

Chasseur - *sirloin of beef served
in a white wine sauce garnished
with shallots and mushrooms*

Or

Bourgeoise - *sirloin of beef
served in a red wine sauce
garnished with button onions,
glazed carrots and dice of bacon*

Choux Fleurs Mornay
cauliflower in a cheese sauce

Petits Pois au Beurre
buttered garden peas

Pommes Lyonnaise
sliced potatoes and onions shallow fried in butter

Poire Dame Blanche Chantilly
poached pear, served with ice cream and whipped cream

Fromages
a selection from our Cheeseboard

Café
coffee and mints

Menu 6

Vichyssoise
leek and potato soup served hot

Filet de Sole Dieppoise
*poached fillet of sole in a white wine
sauce with mushrooms, prawns and
mussels*

Gigot D'Agneau Roti
*roast leg of lamb with lemon and thyme
seasoning*

Choux Fleurs Polonaise
*cauliflower with a coating of
breadcrumbs, egg and chopped parsley
fried in butter*

Petits Pois au Beurre
baby garden peas

Pommes Sautees
sauté potatoes

Pommes Persillees
parsley potatoes

Charlotte Russe
A L'Abricot
apricot charlotte russe

Fromages
selection from our Cheeseboard

Café
coffee and mints

Menu 8

Pate de Campagne
chicken liver pate

Consomme Celestine
*beef consommé garnished with a
shredded herb pancake*

Filet de Sole Cecilia
*fillet of sole poached in a white sauce
with prawns*

Sorbet a L'Orange
*orange water ice served with Russian
Cigarettes*

Filet de Boeuf Bordelaise
*roast fillet of beef served in a red
wine sauce*

Broccoli au Beurre
buttered broccoli

Carrots Glace
glazed carrots

Pommes Lyonnaise
*sliced potatoes and onions shallow
fried in butter*

Flan aux Abricots
apricot flan

Or

Salade des Fruits
fresh fruit salad

Fromages
a selection from our Cheeseboard

Café
coffee and mints

Buffet Menus

Menu A

Finger Buffet

standup or sitdown

Various Open Sandwiches
Bacon and Egg Flan

Sausage Rolls - *also vegetarian*
Chicken Drumsticks

Various Vol au Vents
Cheese and Pineapple Savouries
Various Pickles

Fresh Cream Gateau

Or

Selection from our Cheeseboard

Coffee/Tea

Menu B

Hot and Cold Sitdown Buffet English Style

sitdown

Melon Cocktail

Selection of Sliced Cold Meats

Various Salads

Chilli con carne

Mushroom Stroganoff - *vegetarian*

New Parsley Potatoes

Steamed Rice

Macedoine of Vegetables

Fresh Cream Gateau

Or

Selection from our Cheeseboard

Coffee/Tea

Menu C

Fork Buffet

standup or sitdown

Beef Bourguignonne

Chicken Curry

Pasta Impney - *vegetarian*

New Parsley Potatoes

Steamed Rice

Assorted Salads

Various Gateaux

Or

Basket of Fresh Fruit

Coffee/Tea

Vegetarian and Special Dietary Requirements

We are pleased to cater for guests you are vegetarian or have special dietary requirements.

Please contact us prior to the event and we will be happy to discuss alternatives options and arrange these options for your guests.

Please note that we do not consider ourselves specialists in this type of catering and would ask you to arrange all requirements prior to the event and not on the day of your function

Your co-operation is very much appreciated.



The Chateau Impney Banqueting and Function Wine List

The Management reserve the right to alter the tariff without prior notification.

Advance Wine Orders:

Please submit your order at least 10 days prior to your function. Your wine will be chilled or brought to Room Temperature as required and will be awaiting your arrival at your table.

Bin No:		Bottle £	Half £	Bin No:		Bottle £	Half £
<i>Selected House Wines</i>				<i>South Africa</i>			
2	House medium white	14.95	-	116	Chenin Blanc, c Rocheburg	19.95	-
3	House dry white	14.95	-	117	Pinotage, Rocheburg	21.95	-
7	House red	14.95	-	<i>Chile</i>			
<i>Burgundy Red</i>				114	Tabili Reserva Chardonnay	22.95	-
8	Beaujolais	19.95	11.95	112	Villa Rosa Sauvignon	20.95	-
9	Bourgogne Pinot Noir	23.95	-	115	Emilliano Reserva Carmanere Cabernet	21.95	-
12	Cotes de Beaune Villages	26.95	14.95	110	Villa Rosa Merlot	20.95	-
15	Fleurie	23.95	13.95	<i>Australia</i>			
<i>Burgundy White</i>				118	Tortoishell Bay Semillon Sauvignon	22.95	-
18	Macon Blanc Villages	21.95	-	124	Weighbridge Chardonnay	21.95	-
20	Chablis	26.95	14.95	119	Tortoishell Bay Shiraz	22.95	-
<i>Bordeaux Red</i>				120	Castle Creek Reserve Shiraz	22.95	-
24	Medoc	21.95	-	123	Weighbridge Shiraz	21.95	-
25	St. Emilion	21.95	11.95	<i>New Zealand</i>			
28	Chateau Vieux Ormes Pomerol	23.95	-	121	Cabernet Sauvignon Merlot	23.95	-
<i>Bordeaux White</i>				122	Totara Hill Sauvignon Blanc	26.95	-
33	Viognier Les Bories	23.95	-	<i>Croatia</i>			
34	Sauternes	29.95	14.95	132	Merlot Barrique	19.95	-
39	Sauvignon Blanc	19.95	-	133	Zlahtina, medium white	19.95	-
<i>Cotes du Rhone</i>				<i>Sparkling Wines</i>			
38	Cotes du Rhone Rouge	19.95	-	60	Asti Spumante	25.95	-
40	Chateauneuf du Pape	27.95	-	61	Veuve Valmante	20.95	-
<i>Rhine</i>				156	House Sparkling Rosé	16.95	-
48	Liebfraumilch	16.95	-	<i>Champagne</i>			
49	Niersteiner Gutes Domtal	18.95	9.95	65	Lanson Black Label	46.95	-
<i>Moselle</i>				67	Moet et Chandon Brut Imp N.V.		
56	Piesporter Michelsberg	18.95	-		<i>Magnum £91.95</i>	52.95	26.95
<i>Rosé</i>				68	Bollinger Special Cuvee N.V.	61.95	-
41	Anjou Rosé	19.95	-	69	Veuve Clicquot Brut	52.95	-
59	Mateus Rosé	21.95	-	70	Dom Perignon	132.95	-
<i>California</i>				71	Laurent Perrier Rosé N.V.	75.95	-
82	Hawkes Peak Chardonnay	19.95	-	151	House Champagne	31.95	-
83	Hawkes Peak Red	19.95	-				
84	Sutter Home Pink Zinfandel	20.95	-				

Key: Pink – Rosé, White – White, Red – Red

The Chateau Impney Hotel and The Impney Regent Centre

Conditions of Trading

All bookings are accepted by the hotel on the basis that the "client/agent" have accepted all the conditions of trading as below:-

Minimum guaranteed numbers for all conference/exhibition, banquets and private facility catering and bedroom

- i) The numbers confirmed in writing at the time of booking for banquet functions will be allowed to fall by up to 5% without financial penalty. If numbers fall by more than 5% then we reserve the right to charge for the shortfall, i.e. you will be charged for 95% of the original confirmed numbers
- ii) We reserve the right not to cater for more than a 5% increase on the original agreed confirmed numbers.
- iii) Final numbers for banqueting and private catering are to be confirmed to us a minimum of 14 days in advance of the function. These are the numbers for which we expect to cater and charge.
- iv) The numbers confirmed in writing at the time of booking for accommodation will be allowed to fall by up to 5% without financial penalty from the date the original booking was made up to 14 days prior to the commencement of the booking. If numbers fall by more than 5% then we reserve the right to charge for the shortfall at the contracted rate. The hotel will endeavour to re-let any such shortfall and a reduction in charges equivalent to the re-letting value will be made in the event of successful re-letting.
- v) Rooming lists are to be received by the hotel no later than 14 days to the date of arrival.

Please note that if the originally agreed confirmed numbers alter by more than 5% then the hotel reserves the right to re-allocate the event to another room or rooms which in the hotel's reasonable opinion are more appropriate for the numbers to be catered for but without prejudice to the hotel's right to charge for the contracted minimum guaranteed numbers.

Cancellations

Bookings of accommodation and services for Functions and Conferences are accepted on the basis that they may be cancelled by the customer at any time up to 90 days (hereafter called "the prescribed period") prior to the date of the commencement of such booking.

If no notice of cancellation is received in writing within the prescribed period, a charge will be made equivalent to 70% of the hotel's estimated sales revenue, reduced by 70% of any recovery made by us by re-letting of the accommodation reserved.

Inclement Weather

We would recommend that you always consider insuring against cancellation due to inclement weather. If you are forced to cancel due to inclement weather (or indeed due to any reason beyond your control) cancellation charges as outlined above will be charged.

Corkage

We reserve the right to charge corkage on all drinks brought into the hotel. We would prefer not to be asked for a corkage facility, but we recognise that there may be a legitimate reason for such a request. We would therefore appreciate it if you would contact the hotel in advance. Minimum corkage per 75cl bottle of table wine £7.50 plus V.A.T., Sparkling Wine £10 per 75cl, Champagne £15 plus VAT per bottle, and spirits or fortified wines and magnums of Champagne £30 plus VAT per bottle. (This includes any 'bottles' given as prizes which are consumed on the hotel's premises) Litre bottles will be charged at an extra 25% of above quoted prices and 75cl spirits, ie malt whisky and deluxe brandy etc at £45 per bottle plus VAT. For Mineral Water the corkage charge is £1.95 per 1.5 litre bottle.

Damage

Any damage caused by customers to the fabric of the buildings or grounds, roadways and car park, or fixtures and fittings, plant and equipment, will be fully charged, in respect of both labour and materials in making the necessary repairs (inclusive of sub-contractors working on our behalf) and may be liable to consequential loss if applicable.

Fire Precautions

For conferences involved in building conference 'sets' at the hotel, please ensure that in all respects your construction meets with legal requirements relating to fire and safety.

Payment of Conference or Function Accounts

30 days prior to the commencement of the Function or Conference we require a pre-payment equivalent to 50% of the hotel's estimated sales revenue. We will forward in due course a "request for payment" and issue a VAT invoice on receipt of this payment. This will then be treated as a deposit against the final invoice, which is required for settlement within 21 days of receipt. If accounts are not settled by the due date, we reserve the right to charge interest on all overdue accounts at a rate of 3% over the current bank base rate.

The quotation you have received is made on the basis that payment will be made by cheque or cash. Payment by credit card may incur a surcharge. If you wish to use this method of payment, please contact the hotel Accounts Controller.

Settlement of Individual Hotel Accounts

Individual Hotel accounts may be settled by any major credit cards or cash. We regret that we are unable to accept company cheques, or personal cheques, which are not supported by or exceed the limit of the cheque guarantee card. Credit facilities will only be available by prior arrangement with our Accounts Controller.

Agency Bookings

We are very happy to pay agency commission, however, we reserve the right to send our account to the end user ONLY and not to any intermediaries.

The Chateau Impney Hotel is a trading name for The Impney Group Limited.
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