

Celebrations &
Parties



CROWN
of
CRUCIS

2018



Celebrate at The Crown of Crucis

The Crown of Crucis has many years of experience at hosting all types of celebrations and private functions. From the initial booking through to the actual celebration we are here to help and assist you all the way, whilst endeavoring to meet all your personal requirements.

We can cater for small intimate dinners in our private dining area and for the larger parties we have our beautifully decorated Cotswold Suite which holds up to 140 people. Whether it is a birthday party, special anniversary, christening or other family or business event, our team can help you plan the perfect occasion.



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Occasion Menu

Please Choose **Three** Selections from Each Course to Complete Your Menu,

Once Chosen Please Inform us of Your Special Menu.

Starters

Smooth Chicken Liver & Cognac Mousse with Toasted Croute & Red Onion Marmalade

Thai Fishcakes with Leaf Salad & Sweet Chilli & Lime Dressing

Sautéed King Prawns in a Light Garlic Cream Sauce, Served in Warm Puff Pastry Basket

Moroccan Chicken served on a Bed of Leaves with Cous Cous

Baked Portobello Mushrooms Filled with Roasted Mediterranean Vegetables Glazed with Buffalo Mozzarella & Spicy Tomato Coulis ✓

Baked Breaded Brie Pieces with Rocket Leaves & Sweet Chili Sauce ✓

Main Course

Pan Fried Medallions of Old Spot Pork Tenderloin, Apple Potato Cake, Cabbage in a Cider Cream Sauce

Pan Fried Medallions of Beef Fillet with Glazed Chateau Potatoes, Sauté Woodland Mushrooms in a Cognac Sauce- £2.50 Supplement

Pan Roasted Supreme of Cotswold Chicken on Crushed New Potatoes, with a Basil & Sun Blush Tomato Filling with a Rich Tomato Sauce

Chargrilled Butts Farm Lamb Rump with Sweet Potato Dauphinoise in a Rosemary & Redcurrant Jus

Roast Breast of Gressingham Duck with Fondant Potato in a Black Cherry Sauce

Baked Salmon Wellington with Quenelles of Tarragon Creamed Potato in a Pernod Infused Sauce

Herb Coated Cod Loin Steaks Crushed New Potatoes in a Saffron & Caper Sauce

Pistachio Crusted Seabass Fillets with Spinach & Potato Puree, in a Shellfish Sauce

Broccoli & Cream Cheese Bake Topped with Sliced Potato & Vintage Cheddar ✓

Aubergine Parmegiana; Baked Aubergines & Tomato Sauce Layered with Parmesan & Mozzarella Cheese ✓

Desserts

Raspberry & White Chocolate Cheesecake

Trio of Chocolate Gateau with Chocolate Coulis

Warm Pear & Almond Tartette with Pear Compote & Anglaise Sauce

Mango Meringue Roulade with Cotswold Cream, Mango & Passion Fruit Coulis

Individual Lemon Mousse Set on a Sponge Base with a Lemon Sauce

Warm Apple Tart Tatin with Vanilla Bean Ice Cream

Individual Meringue with Forest Fruit & Fresh Cream

Coffee & Mints

£29.50 per person, minimum 50 Guests

(Prices may vary should your numbers fall below this. Please ask for details)

Includes Room Hire for The Cotswold Room

Occasion Carvery

Roast Topside of Beef

And a choice of:

Honey Baked Ham

or

Roast Breast of Gloucestershire Turkey Breast

or

Roast Loin of Gloucester Pork

Accompanied by Yorkshire Pudding, Stuffing, Sausages,
Roast Potatoes, New Potatoes and Panache of Seasonal Vegetables

Desserts

Selection of four Desserts

(Please ask for details)

Coffees & Mints

£19.95 per Person, minimum 50 guests.

(Prices may vary should your numbers fall below this. Please ask for details.)

Includes Room Hire for The Cotswold Room

A 3-Course Carvery with served starters is also available at a cost of
£23.95 per Person, minimum 50 guests.

(Prices may vary should your numbers fall below this, Please ask for details.)

Some items may contain nuts and we cannot guarantee that Items on this menu are allergen free.
We cannot guarantee that dishes are free of bone, please proceed with caution.
If you are concerned about food allergies or dietary restrictions, please ask for assistance when choosing.

Occasion Carved Buffet

Fresh Dressed Salmon & Mediterranean Prawns with Lemon & Dill Mayonnaise

Glazed Honey Baked Ham

Cold Roast Beef

Jubilee Chicken

Roast Vegetables and Goats Cheese Tartlet

Hot Buttered New Potatoes with Parsley

Tossed Mixed Leaves

Tomato & Basil Salad

Coleslaw

Sliced Beetroot

Cucumber and Dill

Crusty Bread

A Choice of two further Salads, from:

Apple and Celery Waldorf

Roasted Mediterranean Vegetable Couscous

Italian Rice and Three Bean

Fusilli Pasta Provençale

(All Salads Suitable for Vegetarians)

Desserts

Selection of Four Desserts (Please ask for details)

Coffee & Mints

£27.50 per Person, minimum 50 guests.

(Prices may vary should your numbers fall below this.
Please ask for details.)

Includes Room Hire for The Cotswold Room

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Party Buffet Menu One

Selection of Open Sandwiches with Assorted Fillings

Please Choose Five From The Following:

Smoked Salmon Crostinis

Goats Cheese Cocktail Tartlets

Cocktail Yorkshire Pudding with Rare Roast Beef

Mini Scotch Eggs

Tikka Chicken Kebabs

Cocktail Sausage Rolls

Cocktail Sausage with BBQ Dip

BBQ Back Ribs

Brie & Cranberry Filo Parcels

Spicy Chicken Wings

Mini Thai Fishcakes

Vegetarian Quiche

Spicy Potato Wedges

French Fries

£15.95 per Person, minimum 60 guests.

(Prices may vary should your numbers fall below this,
Please ask for details.)

£2.95 Supplement per Extra Item per Guest.

Selection of Desserts are available from £3.95 per Guest

Includes Room Hire for The Cotswold Room

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Party Buffet Menu Two

Loaded Cheese & Bacon Jacket Skins

Mini Beef Burgers
with Swiss Cheese on Caramelized Onions & Rocket

BBQ Chicken Wings or Chicken
in a Southern Style Breadcrumbs with BBQ Dip

Sticky BBQ Ribs

Fried Seasoned Wedges
with Ketchup Dip

Chicken Tortillas

£12.50 per person.

Party Buffet Menu Three

Beef Bourguignon

Chicken Chasseur

Vegetable Chili

Saffron Rice

White Rice with Mixed Peppers

Vegetables

Fries

£10.00 per Person

Minimum 80 guests.

(Prices may vary should your numbers fall below this,
Please ask for details.)

Selection of Desserts are available from £3.95 per Guest

Includes Room Hire for The Cotswold Room

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Barbecue Menu

Chesterton Farm Burgers

Choose one from the following. (Other varieties also available.)

Lamb, Mint & Apricot Burger

Beef & Horseradish Burger

Pork & Apple Burger

Chesterton Farm Old Spot Sausages

Choose one from the following. (Other varieties also available.)

Pork & Stilton

Lamb & Chili

Pork & Beef

Marinated Chicken & Tiger Prawn Brochettes

Mediterranean Vegetable Kebabs

Selection of Salads

Homemade Coleslaw

Garden Leaf Salad

Tomato & Rocket Salad

Warm Buttered New Potatoes

Selection of Bread

Desserts

Selection of four Desserts (please ask for details)

Coffee & Mints

£27.50 per person, minimum 50 guests.

(Prices may vary should your numbers fall below this. Please ask for details.)

Why not combine our delicious Barbecue Menu with our Hog Roast?

Hog Roast

Gloucestershire Old Spot Pig with Apple Sauce and Soft Floured Rolls

£32.50 per Person, minimum 50 guests.

(Prices may vary should your numbers fall below this. Please ask for details.)

Includes Room Hire for The Cotswold Room

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Christening Tea

Assorted Open Sandwiches

Cheese & Tomato Pizza Bites

Cocktail Sausages with BBQ Sauce

Quiche

Spicy Chicken Wings

Tea & Coffee

Orange Squash

Adults £10.95

Children under 10 £6.95

Prices per Person, minimum 50 guests.

Prices may vary should your numbers fall below this.
Please ask for details.

Includes Room Hire for The Cotswold Room

Please note these can be Personalised upon request

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Drinks & Wines

We would be delighted to tailor a drinks package to suit your needs from the extensive range of drinks and wines currently served on our premises.

Please discuss your ideas and requirements with our experienced Events Co- Coordinator, Dawn, who will be happy to put together some sample packages for you to choose from.

Little Extras

Special Extras to Make Your Celebration a Little More Special

Treat your Guests to a Champagne & Canapés Reception – £11.95 per Guest

Selection of Canapés on Arrival – £6.95 per Guest

Add a Cheese Course to your Occasions Menu – £6.50 per Guest

Bowls of Old-Fashioned Sweets – from £10.00 per Bowl

Personalise your Seating to Match Your Colour Scheme – Please ask for Current Prices

Photography & Videography – Please Ask us to Recommend Local Experts to Help you Record your Special Event

Personalised Cakes & Cupcakes – Please ask us for Details

Menus for your Little Treasured Guests – Special Menus are Available upon Request for the Under 10s

How to Book Your Special Occasion

Contact Dawn Calvert our Events Co-Ordinator on 01285 851806, to discuss your requirements and to see if the date you require is available. If it is, you are able to provisionally hold the date for 14 days maximum without charge.

A deposit payment of £250.00 is required to confirm your booking. On paying a deposit you have agreed to our terms and conditions – please check beforehand and if you have any questions, please do contact us.

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If you are concerned about food allergies or dietary restrictions, please ask for assistance when choosing.

Bookings and Deposits Terms and Conditions

1. THE CONTRACT

- 1.1 The contract is between The Crown of Crucis Hotel and the client.
- 1.2 A legally binding contract is created once the required deposit has been received and written Confirmation is given by the Hotel.

2. BOOKINGS, DEPOSITS AND PAYMENTS

- 2.1 The Hotel requires that a deposit of £250 for the Cotswold Suite and £50 for the Secret Garden Room is paid within 14 days of a provisional booking being made this is a non-refundable deposit. For Weddings, a deposit of £750.00 is required (see 4.2)
- 2.2 If no deposit is received, then a provisional reservation will be cancelled after 14 days without further reference.
- 2.3 A further deposit is payable 14 days prior to the function date, taking the deposit paid to 100% of the estimated quotation. Any outstanding balances for extras must be paid on departure.
- 2.4 Account facilities will only be granted to those clients who have established credit facilities in advance.
- 2.5 If there are any queries on any part of an invoice, the Client will pay the undisputed balance of the sum owing on the date due and the remainder on resolution of the query.
- 2.6 Where the Client gives credit card details to the Hotel in order to guarantee a booking or in order to make payment of a deposit, then it is agreed between the parties that in the event of cancellation, the Hotel may debit the Guest's credit card with the full amount of the cancellation charge as set out in clause 4 less an allowance for any deposit or payment already received.
- 2.7 All price increases resulting from Government regulations or legislation or local taxes and charges will be re-charged to the Client.

3. CANCELLATION BY THE HOTEL

- 3.1 The Hotel may cancel the booking under the following circumstances:
 - a. If the Hotel or any part of it is closed due to circumstances beyond its control.
 - b. If, in the opinion of the Hotel the nature of the function might prejudice the reputation of or cause damage to the Hotel.

In the circumstances set out in this clause, the Hotel will refund any advance payment made and will have no further liability to the Client.

4. CANCELLATION BY THE CLIENT

4.1 Functions and Conference

If the Client cancels a reservation for any function other than a wedding, or the Client becomes insolvent or enters liquidation or receivership, the Hotel reserves the right to Claim the following sums:

- a. All deposits are forfeited upon cancellation.
- b. Cancellations between 3 and 6 months in advance – 50% of total anticipated charges.
- c. Cancellations under a month in advance – 100% of total anticipated charges.

In all instances, notification of cancellation must be in writing and will be effective on the date received by the Hotel.

4.2 Weddings

If the Client cancels a reservation for a wedding or the Client becomes insolvent or enters liquidation or receivership, the Hotel reserves the right to claim the following sums

- a. All deposits are forfeited upon cancellation.
- b. Cancellations between 6 and 12 months in advance – 25% of total anticipated charges.
- c. Cancellations between 1 and 6 months in advance – 50% of total anticipated charges.
- d. Cancellations less than 1 month in advance – 100% of total anticipated charges.

In the context of these Terms and Conditions the expression "total anticipated charges" shall be taken to mean all costs such as room hire, food, beverage, alcoholic drinks, accommodation, flowers, equipment, entertainment and other items which are detailed on the schedule of facilities and services or which may subsequently be agreed to be supplied by the Hotel at the written or verbal request of the Client.

5. NUMBERS ATTENDING AND TIMINGS OF FUNCTIONS

- 5.1 The Cotswold Suite holds up to 130 people for a sit down meal and 175 for a Buffet. Should your number fall below 50, there will be a minimum charge. The Secret Garden Room holds up to 20 people. Likewise should your number fall below 18, there will be a supplement of £50.
- 5.2 Your choice of menu and wine selection should be confirmed at least 14 days prior to the event and final numbers of persons are required at least 14 working days prior to the function. Catering and charging will be based on the final number notified subject to clause 5.3 below, notwithstanding that the numbers attending may be less.
- 5.3 If more than the notified number of guests attends the function, the Client will be charged according to the actual number attending, but the Hotel cannot be responsible for service standards where the number attending is in excess of 10% above the notified number.
- 5.4 If any dispute arises as to the number of those who attend the function, the Hotel shall determine the number by whatever means are available and such determination shall be final and binding on the Client.
- 5.5 Where the booking includes bedroom accommodation, the full rooming list is required not less than 21 days prior to the date of arrival.
- 5.6 All prices quoted for daytime function use are based on a 5 hour period. Any additional hours will be charged at a rate of £100 per hour. All evening functions are quoted on the basis of the function commencing at 19.00 with the room being vacated by midnight, as per our entertainment license. Earlier or later times can be arranged at the time of booking.

6. INFORMATION

At the request of the Hotel the Client shall provide all such information which is available in relation to the function as may be necessary to enable the Hotel to make a fully informed assessment of its obligations. Failure by the Client to supply full information entitles the Hotel to revoke the contract without penalty, Subject only to the refund of any deposit paid.

7. AMENDMENTS

The Client acknowledges that the Hotel may accept verbal amendments to the Arrangements during the course of the function or its preparation by the Client or by anyone purporting to act on the Client's behalf and the Client agrees to pay for any additional service or facilities required as a result of making the requested amendments.

8. ADVERTISING

If the general public is admitted to the function, the Client should not use the Hotel's name or trademarks without its prior permission and must show all tickets, posters and advertising material to the Hotel for its approval in writing.

9. CLIENT'S USE OF HOTEL

The Client and persons attending the function shall:

- 9.1 Comply with all licensing, health and safety and other regulations relating to the Hotel.
- 9.2 Not bring any dangerous or hazardous items into the Hotel.
- 9.3 Not consume any food or drink in the Hotel not supplied by the Hotel without the Hotel's prior written consent.

10. LIABILITY

- 10.1 The Hotel will be liable to the Client and/or persons attending the function for injury to persons or loss or damage to property only where and to the extent that it has been negligent but otherwise will be under no liability whatsoever.

We can accept no responsibility for the property of guests attending a function.

All items are left at the owner's risk. In the case of weddings, you are advised to consider a specialist Wedding Insurance Cover.

- 10.2 The Client will be liable for any loss from or damage to the Hotel property or Injury to any person including Hotel staff and shall indemnify the Hotel against any loss or liability.
- 10.3 The Client shall pay to the Hotel on demand the full cost of repairing or replacing the Hotel's property as a result of damage or breakage or removal of the Hotel's property. In addition, should additional contract cleaning be required due to unacceptable Client illness/behavior the Client will be liable for this additional charge.

11. COMPLAINT

If the Client has a complaint concerning any aspect of the services provided by the Hotel, then it is the duty of the Client to inform the Hotel immediately, or as soon as is reasonably practicable and in any event before the termination of the function or event.

- 11.1 It is specifically agreed between the parties that failure by the Client to notify the Hotel of any complaint in accordance with the timescale set out in clause 11.1 will entitle the Hotel to refuse to entertain the complaint, irrespective of the merits of the complaint.

12. GENERAL

- 12.1 The Hotel will take all reasonable steps to fulfill the reservation to the best of its ability and in accordance with the details provided. However, it reserves the right to provide alternative services of at least the equivalent standard at no additional cost to the Client and the Client shall have no claim in respect of such alternative services.
- 12.2 This contract shall be governed in all respects by English Law and the Client agrees with the Hotel that the contract is made at the Hotel's premises and that any proceedings between the parties shall be conducted at the County Court nearest to the Hotel.
- 12.3 The Hotel reserves the right to pass on to the Client any additional costs incurred as a result of the Client not adhering to the agreed times for services.
- 12.4 Whilst the Hotel has taken all possible steps to ensure that the information contained in its brochures, tariffs, leaflets and advertisements are accurate, it reserves the right to alter, substitute or withdraw any service, facilities or amenity.
- 12.5 No variation of these conditions shall be effective unless in writing and signed on behalf of both the Hotel and the Client.
- 12.6 Confetti may be thrown in the gardens of the Hotel, but NOT within the Hotel Function suite, courtyard or reception areas. A charge of £50 will be made if these conditions are not adhered to.
- 12.7 If you require the Hotel to arrange a discotheque for your function, it is advisable to make arrangements as early as possible. The cost of this is from £300.00, subject to availability.
- 12.8 There will be a supplement of £100.00 for use of your own disco. Live bands or Entertainment, prices on application. The Hotel Manager reserves the right in his reasonable opinion to veto any entertainment he deems unsuitable which may cause offence to persons or the reputation of the Hotel.
- 12.9 Gratuities are at guests' discretion and all prices are inclusive of VAT at 20.0%.

13. CLAUSE HEADINGS

Clause headings are for convenience only and do not form part of or affect the interpretation of this agreement. Civil Wedding Hire Charge: The Secret Garden Room £200.00 Cotswold Suite £300.00