Function Brochuse





The self-contained function room - The Wellington Suite - has its own bar and kitchen and offers fantastic bespoke facilities for your special day. The French doors open on to the beautiful courtyard setting, which can be used privately for your guests, which has been featured in the classic TV series Last of the Summer Wine.

For a more intimate function you might decide to hire our Reception Room or Clifton Room. Alternatively, we can offer exclusive hire of the whole venue.

Not only so do we have many years of experience in providing excellent wedding celebrations, but the licence to hold civil ceremonies also offers you the convenience of one location for both ceremony and celebration.

We have extensive experience of providing functions of every type from business meetings and conferences to private parties, birthdays, christenings, wedding anniversaries, funeral gatherings and Christmas parties. So whatever event you are planning, let our experience of dealing with functions on a regular basis help you to make sure that you fulfil your expectations.

Your requirements for food and wine will very much depend on the type of function you are organising, and we will work with you to make the necessary arrangements.

Whether you require dining for breakfast, lunch, dinner or light refreshments, we have a range of options to suit your occasion.

As well as our current dining menu, detailed within your menu selector are various options from which you may choose.

Alternatively, if you have any requests for catering not offered in the menu selector, we will be happy to accommodate them where possible. Should you require any assistance or advice in making the right choices, we will be happy to discuss your requirements alongside our Head Chef.

Details of drinks packages to accompany your dining requirements are also enclosed. Once again this is not an exhaustive list and we will be happy to advise you accordingly.



For business meetings and conferences, the Wellington Suite can accommodate up to 40 delegates for a theatre style presentation, or up to 25 for a Boardroom style meeting. The Wellington Suite is self contained complete with its own kitchen, bar and toilets, and a variety of equipment can be hired depending on your requirements.

The Lounge offers space for smaller meetings up to 15 delegates for a theatre style presentation, or 10 Boardroom style meeting.

In the event that your meeting stretches over more than one day, or if you require delegates to stay overnight, an inclusive delegate rate can be provided on request. Room hire rates and the accommodation tariff are enclosed within this brochure.

Private Parties

The Wellington Suite can be set up to accommodate a range of different events from theme nights and discos to private dinner parties, or more casual buffets. The Wellington Suite is completely self contained together with its own bar, kitchen and toilets. Facilities are available for up to a maximum of 90 people for a buffet style event, and a maximum of 60 guests for a formal dining event.

For those organising smaller parties, it may be possible to hire one of our dining rooms for your private use.

Sutertainment

Our licence currently allows for a variety of entertainment types to accompany your event. From magicians to pianists, evening discos or live singers to quartets etc. Should you require entertainment to make the day even more memorable, we have contacts with reputable agencies and will be happy to make the necessary arrangements.

We are here to make sure your day is perfect and personal in every way!



# Reception drinks by the glass

- Bucks Fizz £4.95
- Pimms £5.50
- Prosecco £5.75
- Pink Sparkling £5.95
- Champagne £8.50
- Non Alcoholic Elderflower Spritzer £3.95

# Package A - £16.00 per person

- · Pimms or Prosecco
- · Glass of House Wine
- Glass of Sparkling Wine or Upgrade to Champagne for £2.50

# Package B - £20.50 per person

- · Half Bottle of House Wine
- Glass of Sparkling Wine or Upgrade to Champagne for £2.50
- Still or Sparkling Water £3.95 per 750ml bottle

In addition to the above, we can also tailor a unique package to meet your requirements.

# anapers to accompany your arrival drinks

Selection of Canapés (3 per person) £7.95

#### Meat

- Duck Spring Roll, Wasabi
- · Mini Yorkshire Puddings, Beef, Horseradish Cream
- Pork & Mustard Bon Bon, Apple Sauce
- Chicken Satay

#### Fish

- · Smoked Salmon, Lemon Cream Cheese, Blini
- Thai Fishcake, Thai Red Dip
- Haddock Goujon, Tartare Sauce
- Tempura Prawn, Sweet Chilli

## Vegetarian

- Mushroom & Blue Cheese Arancini
- Halloumi & Sweet Chilli Bites
- Sweetcorn Fritters with Siracha Mayonnaise
- Jackfruit Spring Roll, Sweet Chilli

Function (km £32.95 (children under 10 £19.95)

#### Starters

- Soup of Your Choice, Homemade Bread (vegan)
- Smoked Haddock Croquette, Cheddar Cheese Custard
- King Pawns & Chorizo\*
- Deep Fried Brie\*, Red Pepper Jam, Leaves (v)
- Posh Prawn Cocktail, Marie Rose, Pickled Cucumber
- Creamy Mushrooms on Toast, Garlic (v)
- Salmon Fishcake, Lemon Mayonnaise, Dressed Leaves
- Chicken Liver Parfait, Toasted Brioche, Fruit Chutney
- Lobster Ravioli, Bisque Sauce, Chives\*

#### Desserts

- Sticky Toffee Pudding, Toffee Sauce, Clotted Cream
- Lemon Tart, Raspberries, Chantilly Cream
- Chocolate Brownie, Caramel, Caramel Ice Cream,
- Orange & Treacle Tart, Custard
- Chocolate Mousse, Fresh Berries, Orange Gel
- Blueberry and White Chocolate Cheesecake, Blueberry Compote
- Seasonal Fruit Crumble, Homemade Custard
- Eton Mess
- Selection of Cheese & Biscuits, Chutney\*\*

#### Mains

- Choice of: Roast Topside of Beef\*, Chicken\*, Pork Loin or Lamb Rump\*\*
   All served with: Roasties, Honey Roast Carrot, Yorkshire Pudding & Gravy
- Chicken Supreme, Chestnut Mushrooms, Fondant Potato, Mushroom Cream
- Fillet of Salmon, Dauphinoise Potatoes, Kale, White Wine Sauce, Dill Oil
- Goat's Cheese & Portobello Mushroom Wellington (v)
- Pea and Mint Risotto, Feta (v)
- Confit Duck Leg, Mashed Potato, Orange Jus\*\*
- Lamb Rump, Pea Purée, Shallots, Fondant Potato, Jus\*\*
- Coley, Crushed New Potatoes, Spring Onions, Crayfish Cream
- Beef Cheek, Bourguignon Sauce, Creamed Potato\*\*

All Served with Buttered Greens & Carrots

£2 Supplement \* £4 Supplement \*\*

Vegan/Venn

#### Starters

- Homemade Soup, Bread Roll
- Wild Mushroom Fricassée, Paprika, Toast

#### Mains

- Chickpea Curry Pie, Caramelised Cauliflower
- Pea and Mint Risotto, Feta

#### Desserts

- Millionaires Tart, Vanilla Ice Cream
- · Vanilla Cheesecake, Berry Compote

Lids/ Jenn

(under 10) £19.95 - One dish from each course

If guests would like to offer the children a choice of two it would be an additional £3.75 pp and a pre-order is required.

#### Starters

- Tomato Soup
- Melon & Grapes
- Garlic Bread with Cheese

#### Mains

- Bangers & Mash with Gravy & Peas
- Haddock Goujons, Chips & Beans
- Macaroni Cheese

#### Desserts

- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
- Chocolate Brownie with Chocolate Sauce, Vanilla Ice Cream
- Ice Cream with Sauce and Marshmallows

Buffet Style Menn £27.00 Per Person

#### Our Chef will serve this buffet

- Fish Platter Poached Salmon, Smoked Salmon, Prawns, Crayfish, Marie Rose
- Roast Beef with Horseradish Dressing
- Honey and Rosemary Roast Ham
- Mini Jacket Potatoes
- Sweetcorn Fritters, Siracha Mayonnaise (v)
- Homemade Vegetarian Tart (v)
- House Pickles
- Homemade Rolls
- Salads:

Potato & Grain Mustard | Couscous & Mediterranean Vegetables | Feta & Olive Salad

Freshly Brewed Coffee £2.50
 Freshly Brewed Coffee with Petit Fours £3.95
 Small portion of Cheese & Biscuits £9.50

(As an additional course to the three course lunch)

- Three Tier Cheesecake, Three Artisan Cheeses, Seasonal Fruits, Artisan Crackers (minimum of 45 guests) from £250
- Two/Three Tier Pork Pie Cake, served with Pickles (minimum of 45 guests) from £175
- Vintage Sweet Buffet From £135 (enough sweets for at least 50 guests)
   N.B. There is a £40 set up fee for parties providing their own sweetie table.



# Hot & Cold Buffet: 7 dishes

£16.50 Per Person £19.50 with dessert

- Assorted Closed Sandwiches
- Homemade Pizza Selection
- Haddock Goujons, Tartar Sauce
- Pesto & Sun Dried Tomato Pasta
- Sweetcorn Fritters, Siracha Mayonnaise (v)
- Greek Salad
- Coleslaw
- Sausages wrapped in Bacon, Mustard Mayonnaise
- Spiced Potato Wedges with Sour Cream & Chive
- Sweet Potato Fries
- Skinny Fries
- Mini Desserts:
   Chocolate Brownies, Blueberry & White Chocolate
   Cheesecake, Chocolate Dipped Strawberries

# Grazing Table

£17 Per Person

- Muffins & Danish Pastries
- Assorted Sandwiches, Cheeses, Biscuits & Chutney
- Selection of Cured Meats, Pork Pies, Homemade Bread, Fruits, Crudites & Dips

# Hot Buffet: 3 dishes

£19.50 Per Person £23.50 with dessert

- Fish Pie with Potato Topping (£2 supplement)
- Beef Lasagne
- Meat & Potato Pie
- Chickpea & Spinach Curry, Sweet Potatoes (vegan)
- Vegetable Chilli (v)
- **Beef Bourguignon** (£2 supplement)
- Choose 4 sides: Buttered Vegetables | Boiled Rice | Garlic Bread |
   Chips | Naan | Tomato & Basil Salad | House Salad

BBQ	3 for <b>£1</b> 7	4 for £21	5 for <b>£</b> 25
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- Beef Burger
- Pork Sausage
- BBQ Pulled Pork
- Chicken Tikka Drumstick
- Vegetable Burger (v)
- Vegetable Skewer (v)
- Minted Lamb Steak (£3 supplement)
- Choose 3 sides: Potato Salad | Coleslaw | Bread Rolls | Cous Cous |
   House Salad | Greek Salad | Baby | Jacket Potatoes | Skinny Fries



# **Hog Roast**

£22.00 Per Person

- Free Range Whole Hog Roast
- Homemade Rolls
- BBQ Slaw
- Cider Apple Sauce
- Skinny Fries

## **Lighter On the Pocket Buffets**

- Sausage or Bacon Rolls (1 ½ per person) with Hand Cut Chips £10
- Warm Roast Beef or Pork Rolls (1 ½ per person) with Hand Cut Chips. £10.50 Vegan Sausage or Goat's Cheese & Red Pepper Rolls also available
- Assorted Sandwiches, Haddock Goujons, Sausage Rolls, Hand Cut Chips £10.50
- Meat & Potato Pie, Hand Cut Chips £10.50
- Vegetable Tagine, Spiced Cous Cous, Mint Yoghurt (vegan) £10.50
- Selection of Pizzas, Coleslaw & Chips £10.50

Room Hire

Exclusive Venue Hire	£1400.00	Our Preferred Suppliers & Contacts
(of Bert's & The Black Horse Inn)		• •
Reception Room Monday - Thursday Fridays - Sundays Saturdays	£175 £250 £300	Florist Simply Flowers 01484 400664 – www.simplyflowers.co.uk Classic Stems 07881 229549 – www.classicstems.co.uk  Cake Cakes By Maria 07734292098 – www.mariascakes.co.uk
Wellington Suite		Cakes by Mana 07734232030 www.manascakes.co.uk
Monday – Thursday	£200	<b>Photographer</b> s
Friday & Sunday	£300	Drawn By Light – drawnbylightphotography.co.uk
Saturdays	£600	Charli – www.photographybycharli.com
Civil Ceremony - any day	£250	Ingrid – www.igtimephotography.co.uk
		Rachael – www.rachaellawsonphotography.co.uk
Clifton Room		
Monday – Thursday	£175	Celebrant
Friday – Sunday	£210	Roxanna - www.cestlaviecelebrant.com
Saturdays	£250	
Civil Ceremony Any Day	£250	
Disco	£325	
Off Site DJ	£50	
Private use of Lower Courtyard until 9pm	£250	

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# Accommodation Tariff from 1st January 2024

	Single	Double/Twin
Courtyard Rooms	£115	£135
Large Courtyard Rooms	£135	£150
Deluxe Rooms	£150	£170
Large Deluxe Rooms	£170	£190

All rates are per room per night, include full Yorkshire breakfast & VAT and subect to increase from January 2025.

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Special 10% of Weekend Bookings

For guests of the event organisers, a 10% discount on the above accommodation rates will apply on the day of the event, for Friday to Sunday bookings and double occupancy only.

erms & Conditions

- 1 Booking All bookings are considered provisional for 7 days only until a non-refundable deposit of £750.00 has been paid to confirm the function. (£500.00 when the room is required for half day only). All bookings will attract a room hire charge.
- Final Payment All details, i.e. menus, room layout, etc. are to be finalised six weeks prior to the reception. Final numbers (the total number of guests attending the function must be catered for) and seating plan are to be received four weeks prior to the event when payment of the main account for the function is due in full. Any extras must be settled on the day. Once full payment has been made, any cancellations are non refundable.
- 3 Entertainment Prior consent must be gained from the venue for any entertainment or services that the organiser may wish to employ for a function. We reserve the right to judge permissible volumes by any entertainment and unacceptable behaviour by any person in the party.
- 4 Loss/Damage The organiser is responsible for any damage or unpaid bills for themselves or their guests. We accept no responsibility for loss or damage to any property brought on to the grounds by you or your guests. We may take a loss/damage deposit of £100. This is an additional deposit and does not act as part payment. The deposit will be refunded (minus any damage costs) within 14 days of the function. In the event that the damage or loss costs are higher than the deposit, an invoice will be sent outlining the amount payable.
- 5 Cancellation In the unlikely event of the function having to cancel, it may be necessary to charge a cancellation fee. Any cancellation, postponement or partial cancellation should be advised to the hotel verbally in the first instance and must be confirmed in writing immediately. Cancellation fees are as follows:-

Up to 12 weeks 100% Up to 24 weeks 50% Up to 32 weeks 25%

Over 52 weeks Deposit only

- 6 Liability In the unlikely event of the venue being unable to honour a booking for reasons beyond our control, the venue is entitled to cancel the function without liability and the deposit will be returned.
- 7 VAT All menus are inclusive of VAT at the current rate of 20%.
- 8 Pricing Prices are current at the time of printing and are subject to change without notice. Prices are reviewed annually and we reserve the right to increase any prices at any time by a maximum of 20% after your deposit is received.
- 9 License Licensing hours are until the time booked, 11pm and 12am for private functions. Only alcohol purchased at our venue may be consumed on our premises. Any guests found to be breaking these terms will be asked to leave the function.
- Hire of Goods All hired items must remain on the premises and not be removed for any reason. During the period of hire 'the hirer' shall be solely responsible for the hired goods. We will not be responsible for any injury or damage to persons or property howsoever sustained arising from our goods under hire. We may take a security deposit of £50 towards any loss or damage. This is an additional deposit and does not act as part payment. The deposit will be refunded (minus any damage/loss costs), within 14 days of the function. In the event that the damage and loss costs are higher than the deposit, an invoice will be sent outlining the amount payable.



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