



MEETINGS & CONFERENCES
at
Middlethorpe Hall
HOTEL, RESTAURANT AND SPA
YORK

Standing in twenty acres of gardens and parkland yet five minutes from York city centre, Middlethorpe Hall & Spa combines the comfort and elegance of country house hospitality with the efficiency demanded by modern business.

Should you require any further information, or would like to organise an appointment to visit and discuss your requirement further, please contact Julia Betteridge, our Conference and Banqueting Co-ordinator.

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DELEGATE RATES:

24-hour Residential Rate, from £190.00 inc. VAT per person:

inclusive of:

- ✓ Overnight accommodation in a single bedroom
- ✓ Full English breakfast
- ✓ Mid-morning tea/coffee and home-made biscuits
- ✓ Two course luncheon or finger buffet
- ✓ Afternoon tea/coffee and home made biscuits
- ✓ Three course delegate dinner
- ✓ Main meeting room hire
- ✓ Complimentary Wi-Fi connection in the meeting room
- ✓ Notepads and pencils
- ✓ Still and sparkling mineral water and fruit cordials
- ✓ Mints
- ✓ Audio-visual equipment (flipchart, overhead projector and screen)
- ✓ Complimentary use of Middlethorpe Spa (indoor swimming pool, sauna, steam room, spa bath and gym)

We welcome accompanying spouses, to whom we can offer the special daily rate of £85.00 per person for a shared room inclusive of full English breakfast, service and VAT.

Day Delegate Rate, from £35.00 inc. VAT per person:

Inclusive of :

- ✓ Morning tea/coffee and home-made biscuits
Buffet lunch
- ✓ Afternoon tea/coffee and home-made biscuits
- ✓ Notepads and pencils
- ✓ Still and sparkling mineral water and fruit cordial
- ✓ Mints
- ✓ Audio-visual equipment (flipchart, LCD projector and screen)
- ✓ Complimentary Wi-Fi connection in the meeting room
- ✓ Fruit Basket
- ✓ Parking

ROOM HIRE AND EQUIPMENT CHARGES

Room Hire Charges:

	Full Day	Half Day
The Barlow Room	£395.00	£275.00
The Grill Room	£345.00	£225.00
The Boardroom	£195.00	N/A
Syndicate Rooms	£125.00	N/A

Equipment Charges:

	Charge per day
Overhead projector and screen	£40.00
Additional flip chart	£15.00 each
Laser pointer	£20.00
SVGA (light projector)	£75.00

Miscellaneous Charges:

	Charges	
Photocopying (per sheet)	20p	
Facsimile UK	incoming	50p then 25p
	Outgoing	£1.00 then 50p
Facsimile International	Incoming	50p then 25p
	Outgoing	£2.00 then £1.00
Telephone	First unit	33p
	Up to 250 units	20p
	More than 250 units	12p
	0800 calls (connection)	£1.50
Floral decoration	Upon request	

ADDITIONAL INFORMATION:

- Rates apply for parties of 8 or more and are inclusive of service and VAT.
- The residential delegate rate applies to a standard double room in the courtyard.
- Upgrade to luxury accommodation is available at a supplement.
- Suggested menus for both luncheon and dinner are attached, from which a set menu should be chosen. Private dining rooms are allocated when available to suit the number of delegates at no extra charge.
- Please note the use of portable telephones and lap-top computers is not permitted in the public rooms of Middlethorpe Hall & Spa.
- The hotel will provide notice boards and display boards on request, and asks that all of its clients should use these for the display of notices and posters and will, under no circumstances, apply sheets of paper with Blue Tac or any other glue to the decorations, wallpaper, paintwork, pictures or picture frames of any of the rooms in which meetings are held. It must be understood that damage caused by such action will be charged for by the hotel.
- No signs, flags or posters may be set up on the exteriors of the Barlow Room, or Middlethorpe Hall, or anywhere in the car park, lane or Bishopthorpe Road.
- There will be a nominal charge of £50 for functions continuing after midnight

MENUS AVAILABLE FOR MEETING AND CONFERENCES:

Our private dining rooms have been created for parties of ten or more. We ask you to select the same menu for all of your guests, choosing one dish for each course.

Please inform us in advance if there are any special dietary requirements for your party.

Also we have instructed our suppliers to provide non-genetically modified (GM) food, and we monitor this situation, it is possible that some of our dishes may contain GM food either by contamination from cross-pollination, or supplier error.

Special diet and allergies – Whilst we do our best to cater for our guests' specific requests, we cannot guarantee that conformity will be 100%, or accept any unintentional deficiency or resultant reaction or illness, unless caused by our negligence.

Breakfast for Meetings & Conferences:

Please note that the two menus below are available between the hours of 7.30am and 9.30am weekdays and between 8am and 10am on weekends. A supplement will apply for out of hours service.

Continental Breakfast:

*Orange, grapefruit or apple juice
Croissant, brioche, Danish pastries
Wholemeal and white toasts
Fresh fruit salad
Home-made muesli or selection of cereals
Yoghurts
Freshly brewed coffee / selection of teas*

£12.50 per person

English Breakfast:

*Orange, grapefruit or apple juice
Croissant, brioche, Danish pastries
Wholemeal and white toasts
with
Cumberland sausage, bacon, black pudding,
fried bread, mushrooms and grilled tomato, scrambled eggs
Freshly brewed coffee / selection of teas*

£15.00 per person

Refreshment Breaks Available during Meetings and Conferences:

Standard Break:

*Fresh ground coffee or tea
served with assorted shortbread and homemade biscuits*
£5.90 per person
(inclusive within the Day Delegate Rate and the 24-hour residential Rate)

Continental Break:

*Orange juice
Fresh ground coffee or tea
served with a selection of Danish Pastries (croissant, pain au chocolat, brioche)*
£6.50 per person

Yorkshire Break:

*Orange juice
Fresh ground coffee or tea
Served with bacon sandwiches*
£8.50 per person

Afternoon Break:

*Fresh ground coffee or tea
served with slices of home-made fruit cake and carrot cake*
£8.50 per person
(£1.50 supplement per person on D.D.R./24-hour rate)

Lady Mary's Break:

*A selection of teas
served with home-made scones, clotted cream and strawberry preserve*
£8.50 per person

- ✓ *A jug of orange juice: £10.50*
- ✓ *Still/sparkling mineral water: £4.50 per bottle*

All our tariffs are inclusive. Guests need not pay extra for service unless they wish to.

Drinks Reception

Canapés Selection

Selection of three £4.95 per person

Selection of five £6.50 per person

Selection of seven £8.15 per person

Battered Cod Goujons

Smoked Salmon Rillettes

Mini Shepherd's Pie

Confit Duck Spring Rolls

Whipped Stilton, Crisp Puff Pastry

Goat's Cheese Fritter

Steak Tartare, mustard mayonnaise

Smoked Haddock Fritter

Pastrami, Beetroot, Dill Salad

Alternative Selection

£5.75 per person

Spiced Aubergine Purée

Smoked Salmon Creamed Cheese

Tomato Fondue

Hummus

Homemade Bread Sticks

Toasted Croutons

Marinated Olives

Mixed Nuts and Crisps

Drinks

Bucks Fizz/sparkling wine

£8.50 per glass

Bucks Fizz/Champagne

£ 12.50 per glass

Kir Royale

£13.00 per glass

Pimms

£22.50 per jug

Champagne from

£58.00 per bottle

Sparkling Wine from

£37.75 per bottle

Luncheon Buffet

(£18.00 per person)

Please note that buffets are only available for parties of 10 or more.

Buffet 1

Homemade Soup of the Day

Selection of Filled Rolls

*Warm Char-Grilled Chicken, Asian Noodle
Salad and Soy Dressing*

*Vegetable Spring rolls, Chilli Dipping
Sauce*

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Cold Lemon Soufflé, Pistachio Cream

Fruit Basket

Buffet 2

Homemade Soup of the Day

Selection of Filled Rolls

*Spicy Lamb Meatballs, Chick Pea Cous
Cous*

Tabbouleh

Spiced Aubergine Purée

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Cardamom and Saffron Milk Pudding

Fruit Basket

Buffet 3

Homemade Soup of the Day

Selection of Filled Rolls

Chicken Tikka Drumsticks

Vegetable Pilaf Rice

Onion Bhaji

Tomato & Cucumber Salad

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Mango Kulfi

Fruit Basket

Buffet 4

Homemade Soup of the Day

Selection of Filled Rolls

Grilled Chicken Salad, Herb Dressing

*Tomato, Cucumber and Spring Onion
Salad*

Baked Mini Potatoes

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Fruit Kebabs, Vanilla Natural Yoghurt

Fruit Basket

Hildon Still or Sparkling Mineral Water (£4.50 per bottle)

Freshly Brewed Coffee/Selection of Teas and Fudge (£5.50 per person)

All our tariffs are inclusive. Guests need not pay extra for service unless they wish to.

Luncheon Menus

2-course £26.50

3-course £33.00

*We would ask you to select one menu for all your guests.
Vegetarian options available on request.*

<p>MENU 1</p> <p>Leek and Potato Soup <i>chive and truffle cream</i></p> <p>-o-</p> <p>Rump Steak <i>chunky chips, field mushrooms, peppercorn sauce</i></p> <p>-o-</p> <p>Trio of Chocolate <i>vanilla ice-cream</i></p>	<p>MENU 2</p> <p>Grilled East-Coast Mackerel <i>new potatoes, fine beans, tomato and garlic dressing</i></p> <p>-o-</p> <p>Confit of Corn-fed Chicken Leg <i>braised lentil, mushrooms, smoked bacon, onions</i></p> <p>-o-</p> <p>Butterscotch Parfait <i>caramelised bananas, toffee sauce</i></p>	<p>MENU 3</p> <p>Char-grilled Tuna Loin <i>ratatouille, basil butter sauce</i></p> <p>-o-</p> <p>Braised lamb Shoulder <i>creamed potato, roasted balsamic carrots, red cabbage, thyme jus</i></p> <p>-o-</p> <p>Glazed Lemon Tart <i>fromage blanc sorbet</i></p>
<p>MENU 4</p> <p>Wild Mushroom Risotto</p> <p>-o-</p> <p>Honey-glazed Pork Belly <i>fondant potato, apple purée, Savoy cabbage, thyme sauce</i></p> <p>-o-</p> <p>Vanilla Crème Brulée <i>shortbread biscuits</i></p>	<p>MENU 5</p> <p>Duck Confit Terrine <i>pickled vegetables, herb salad</i></p> <p>-o-</p> <p>Pan-fried Salmon <i>crushed new potatoes, baby spinach, wild mushrooms, chive butter sauce</i></p> <p>-o-</p> <p>Mascarpone Mousse <i>seasonal berries, lemon tuile</i></p>	<p>MENU 6</p> <p>Chicken Liver Parfait <i>tomato and pear chutney, toasted brioche</i></p> <p>-o-</p> <p>Roast Whitby Cod <i>potato salad, smoked bacon, shallot purée, thyme foam</i></p> <p>-o-</p> <p>Granny Smith Apple Crumble <i>vanilla ice-cream</i></p>

*A Selection of British and Continental Cheeses can be taken as pudding
at a supplement of £5.50 per person*

*Freshly brewed Coffee/ Selection of Teas and Fudge
£5.50 per person*

*Bleu Still or Sparkling Mineral Water
£4.50 per bottle*

Dinner Buffet Menu

£52.50 per person (minimum 20 people)

Whole Poached and Dressed Salmon

Smoked Salmon

Whole Roast Chicken

Honey Roast Leg of Ham

*Roast Rib Eye of Beef
(supplement £7 per person)*

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Potato & Chive Salad

*Beef Tomato and Mozzarella Salad
with cracked pepper*

Niçoise Salad

Home-made Coleslaw

Waldorf Salad

Mixed Salad

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Glazed Lemon Tart

Fresh Seasonal Fruit Salad

Chocolate Cappuccino Mousse

*Selection of British & Continental Cheese
poppy seed crackers*

Freshly Brewed Coffee/Selection of Teas and Sweetmeats

All our tariffs are inclusive. Guests need not pay extra for service unless they wish to.

Dinner Menus

(3-Course £45.00)

With an additional cheese course £52.50 per person

We would ask you to select one menu for all your guests

Vegetarian options available on request

MENU A

Smoked Scottish Salmon

*horseradish and chive cream,
herb salad*

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Roast Sirloin of Dales Beef

*Yorkshire pudding, roast potatoes,
red wine sauce*

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Millionaire Shortbread

Chocolate Tart

caramel ice-cream

MENU B

Confit Chicken & Mushroom Terrine

truffle mayonnaise, baby cress salad

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Pan-fried Cod Fillet

*crushed new potatoes, confit
tomatoes, fennel, basil vinaigrette*

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Honey and Poppyseed Parfait

vanilla poached pear

MENU C

Butternut Squash Velouté

truffle and chive cream

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Pan-fried Sea Bream

*Fondant potato, roast cauliflower
purée, shimuti mushrooms*

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Banana & Pecan

Mascarpone Parfait

*caramelised banana, spiced caramel
sauce*

MENU D

Herb Coated Pickering Trout Ballontine

*beetroot, horseradish, watercress,
crème fraiche*

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Goosnargh Duck Breast

*parsnip purée, bok choy,
baby onions, five spice sauce*

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Passion Fruit Curd Tart

*vanilla meringue, raspberries,
passion fruit sorbet*

MENU E

Confit Salmon Fillet,

*king prawns, marinated cucumber,
baked potato foam, shellfish syrup*

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Braised Blade Dales Beef

*spring onion risotto, crisp onions,
red wine sauce*

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Hot Chocolate Fondant

'Theakston Old Peculiar' ice

MENU F

Pan-fried Red Mullet

*ratatouille, black olive paste,
basil butter sauce*

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Poached Goosnargh Chicken Breast

*new potatoes, vegetable ribbons,
carrot & herb sauce*

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Chocolate & Coffee Frozen Mousse

cinnamon doughnuts, coffee foam

*A Selection of British and Continental Cheeses can be taken as pudding
at a supplement of £5.50 per person*

Freshly brewed Coffee/ Selection of Teas and Sweetmeats

£5.50 per person

Bleu Still and Sparkling Mineral Water

£4.50 per bottle

Tasting Menu

Six courses at £75.00 per person (minimum 15 people)

Menu:

White Bean and Truffle Velouté

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Ham-hock Ballontine

marinated wild mushrooms, truffle mayonnaise

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Slow Roast Beef Fillet

*braised rib meat, shallot puree, confit garlic,
roasted beetroot and red wine sauce*

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Pineapple Compôte

vanilla yoghurt, pineapple granité

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Warm Chocolate Tart

passion fruit cream, white chocolate ice cream

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Yorkshire Cheese

tomato and pear chutney, toasted onion bread

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Freshly Brewed Coffee/Selection of Teas

sweetmeats