

Events at

SOLENT
HOTEL & SPA

Whatever the occasion

YOU CAN TRUST US TO DELIVER...

Whatever your reason for a get-together, as the organiser there's a lot at stake when you co-ordinate the day.

We know that making the event a huge success will be the only thing on your mind,
and we understand that as your host we have a big part to play in this.

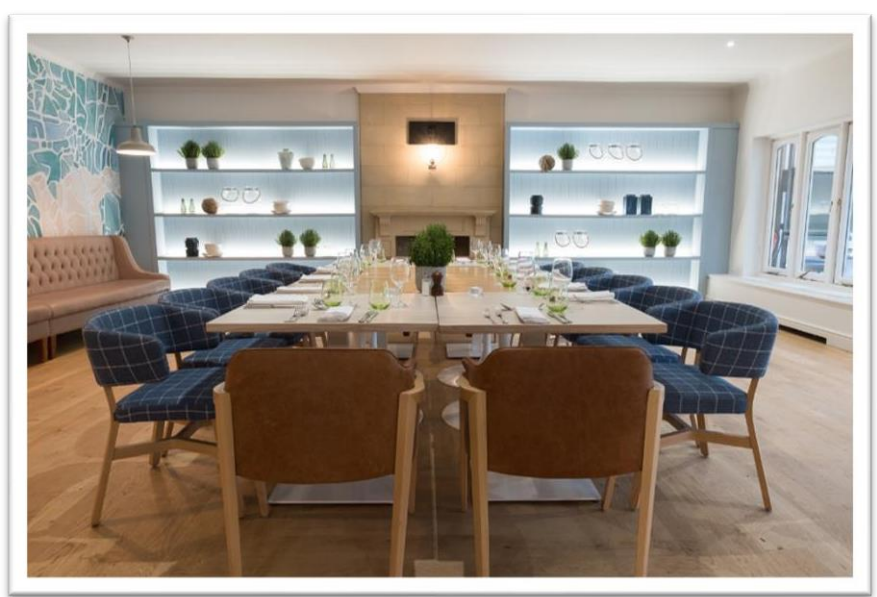
From the dedicated event organiser who will work with you planning the details, through to Chef and the food service brigade, you'll be working with a team of willing professionals who take pride in delivering exceptional service.

One of the first decisions will be the location of the event.

Once you have numbers in mind, we'll talk you through the options that will suit your occasion.

There are private dining rooms and suites for a range of numbers – ideal for events with entertainment and speeches or, for less formal occasions, an area of the restaurant can be reserved exclusively for you.

Please contact our events team on 01489 880 000 or events@solenthotel.co.uk and we'll happily prepare a personalised quote for you.



Food

AND DRINK

Our pack contains a selection of menus to provide inspiration for your event. If there is nothing in here that works for your event, we will be happy to create a bespoke package for you.

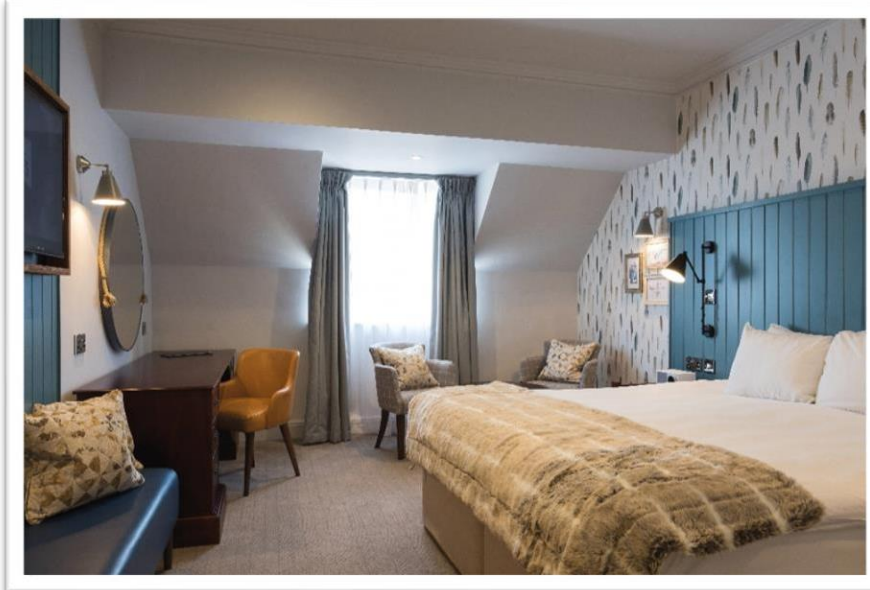
The wine list is extensive and we'll be happy to recommend wines to accompany your menu, or you can take advantage of a drink's selection – at a fixed price per head, which makes it easier to budget.

The price per person for your chosen menu will also include:

- A dedicated host for the evening to oversee your event
- Preferential accommodation rates for any of your guests who might like to stay over
 - Table mirror and tea lights on each table
 - Filtered iced water on each table

Why not ask our Events Team about further sparkling extras.





Bedrooms

AND SUITES

For friends and relatives celebrating a special occasion, what better way to round off the night.

No need to worry about getting home – stay in one of our luxurious rooms or suites.

Spend the next morning in the Spa and book a treatment or two before heading home.

Ask about our special rates for your event.

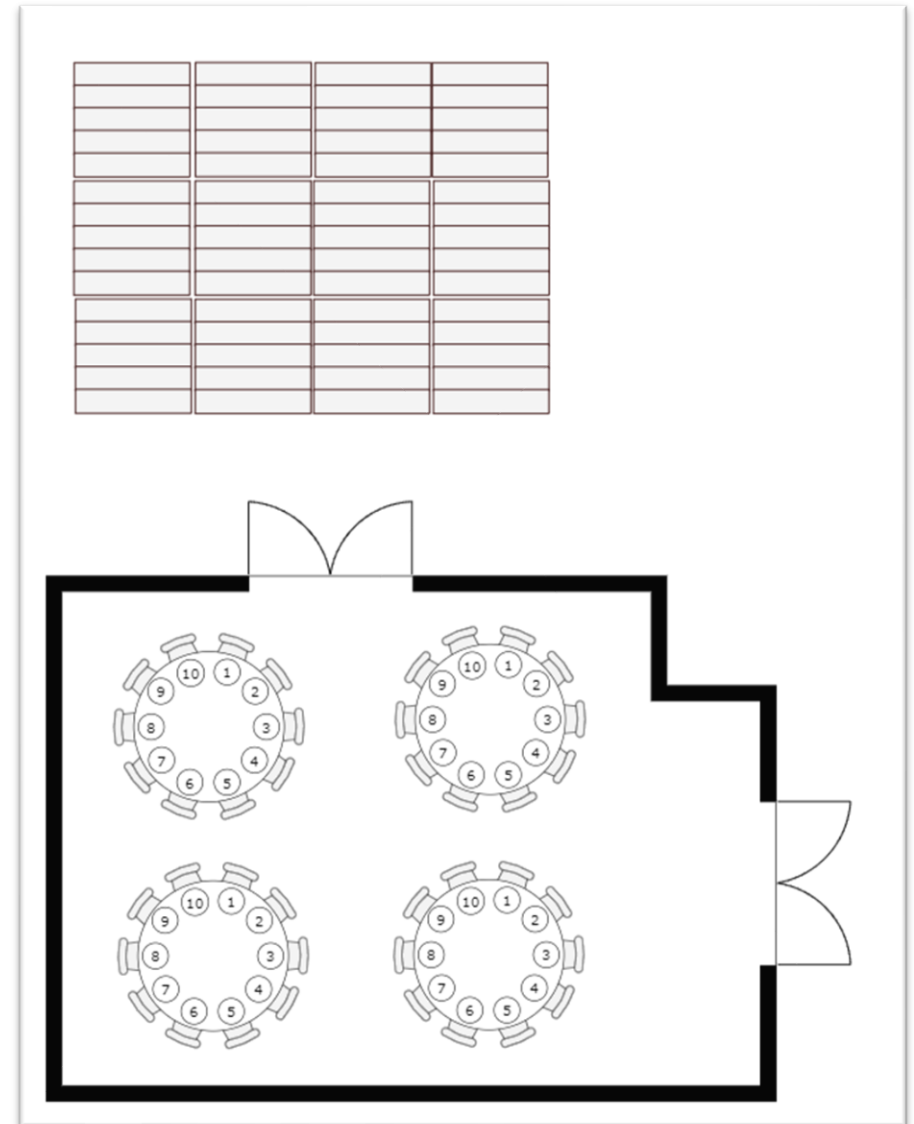


Venues

THE PERFECT SETTING

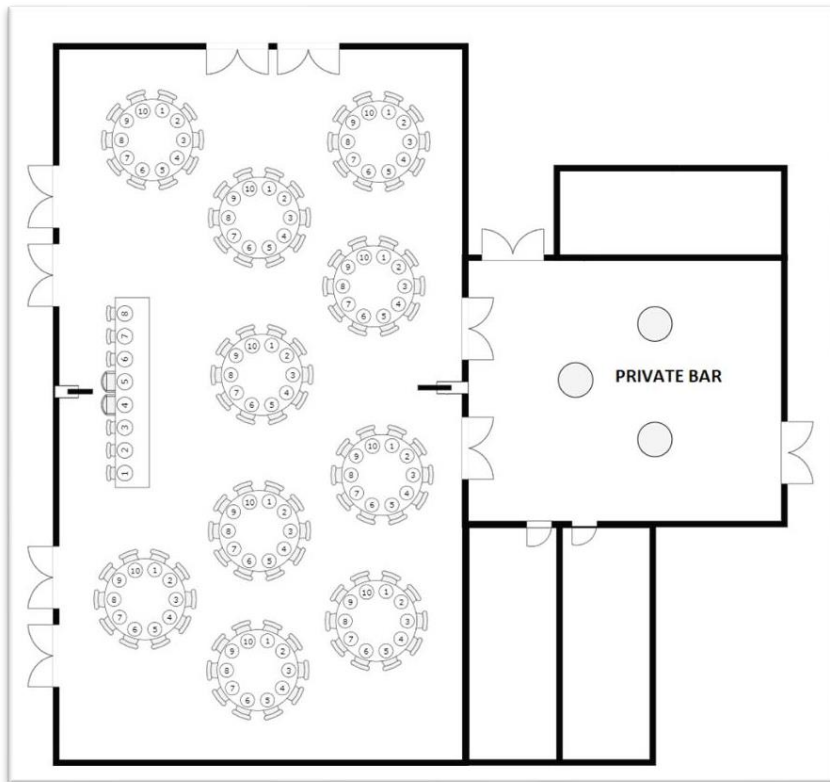
THE TERRACE PRIVATE DINING ROOM

Overlooking the FYR Grill, meadow and the woodlands, you enjoy your celebrations with family and friends in this chic, contemporary setting.



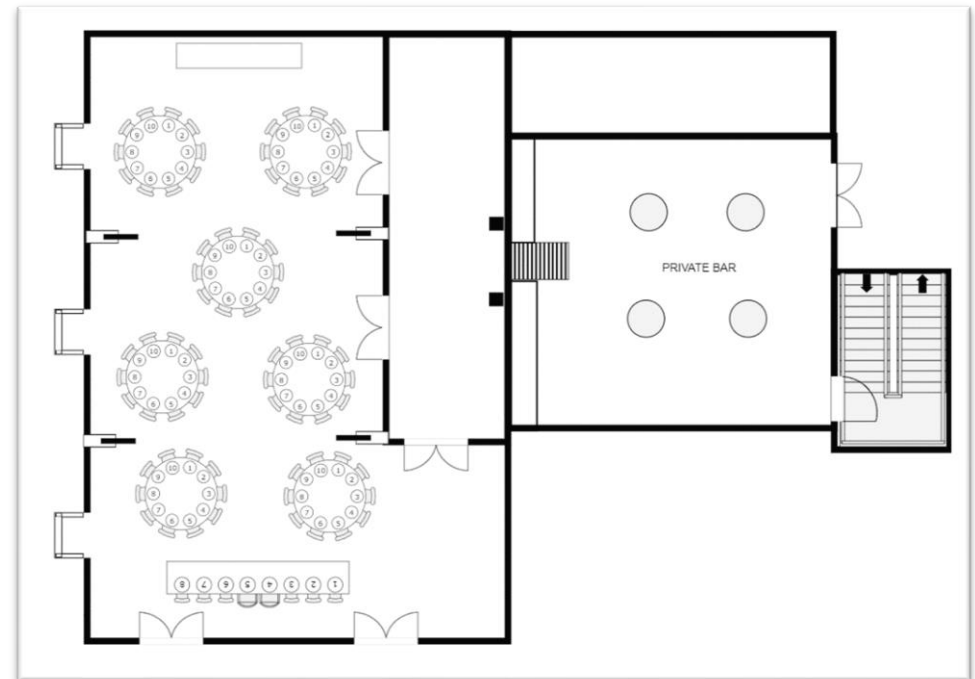
Our HAMBLEDON SUITE

Welcome your guests in this stylish, air-conditioned suite with private bar. Up to 180 guests for a reception or 160 seated.



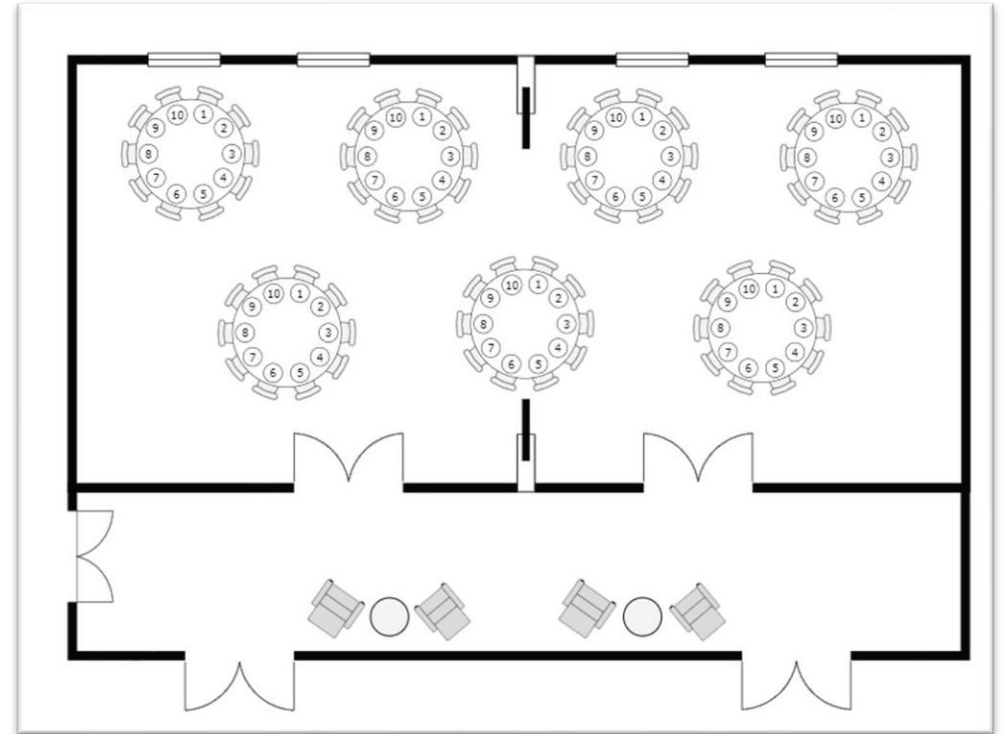
Our CARISBROOKE SUITE

Caters for a more intimate setting for your event with its own, bar and foyer area where guests can relax.



Our DORCHESTER SUITE

With LED lighting comes air-conditioned and has natural day light.
Equipped with its very own satellite bar ideal for events of up to 70 guests.



*Private Dining
Menu Selection*

Menu 1

Please select **one** dish from each course

To Start

Tomato and basil soup, herb croutons (v)

Galia melon, berry compote, fruit sorbet (v)

Pâté of farmhouse chicken and pork, spiced fruit chutney, herb toast

Mains

Chicken supreme, chicken gravy

Porchetta – slow cooked and rolled loin and belly of pork, apple sauce, roast gravy

Vegetable puff parcel, spicy tomato sauce (v)

All served with fresh seasonal vegetables and roasted potatoes

Desserts

Choux pastry profiteroles, toasted almonds, chocolate sauce

Eton mess, meringue, forest fruits, home baked shortbread

New York style cheesecake, mixed berries, fruit coulis

Freshly brewed coffee and chocolate

£26 per person for 2 courses / £32 per person for 3 courses

Menu 2

Please select **two** dishes from each course

To Start

Spiced butternut squash and sweet potato soup, toasted seed granola (v)

Prawn, avocado and smoked salmon cocktail, music bread

Pressed terrine of ham hock, pea purée, pickles, herb crostini

Mains

4 hour braised blade of beef, caramelised shallot, red wine and thyme jus

Char grilled chicken supreme, Yorkshire pudding, pig in blanket, chicken gravy

Roasted fillet of salmon, white wine and chive sauce

All served with fresh seasonal vegetables and roasted potatoes

Desserts

Chocolate and orange box, chocolate soil, orange syrup

Mixed berry cheesecake, passion fruit pearls, chantilly cream

Lemon tart, fruit coulis, citrus mascarpone

Freshly brewed coffee and chocolate

£32 per person for 2 courses / £38 per person for 3 courses

Menu 3

Please select **two** dishes from each course

To Start

Heritage tomato salad with goats' cheese pearls, basil shoots, aged balsamic vinegar (v)

Roasted oak salmon, dill pickled cucumber, caper and horseradish cream

Baked tart of spinach and parmesan, rocket and beetroot salad (v)

Mains

Fillet of pork with braised belly, spiced apple sauce, cider jus

6oz fillet of beef, mushroom and herb crust, café de Paris sauce

Roast fillet of cod, crispy pancetta, spiced vine tomato sauce

All served with fresh seasonal vegetables and roasted potatoes

Desserts

Lemon crostata, citrus mascarpone, fruit coulis

Belgian chocolate mousse, chantilly cream, chocolate brownie pieces

Salted caramel cannelloni, dark chocolate sauce, popping candy

Freshly brewed coffee and chocolate

£42 per person for 2 courses / £50 per person for 3 courses

VJ Little P

Choices for younger guests

Please select **one** dish from each course

To Start

Soup as per grown-ups menu or Heinz tomato soup with croutons

Melon, fresh fruit sorbet (v)

Garlic bread, with or without cheese

Mains

Fish goujons, chips and peas

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (v)

Beef burger in a bun, fries and salad

Desserts

Chocolate brownie lollipop

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit kebabs, marshmallow, chocolate dipping sauce

1-5 years complimentary

6-12 years £18 per person



*Dining After
Dark*

BBQ Menus

Minimum number of guests 16

Menu 1

Hot dog sausages with caramelised onion

Prime beef burger

Moving Mountains vegan burger

Corn on the cob

Selection of breads, buns and baps

Homemade salads including:

Garden salad, coleslaw and potato

Dips and dressings

£24 per person

Premium Menu

Chicken, onion and pepper kebabs

Mixed vegetable skewers

Poached salmon, lime, ginger and coriander

Hot dog sausages with caramelized onion

Prime beef burger

Moving Mountains vegan burger

Corn on the cob

Selection of breads, buns and baps

Homemade salads including:

Garden salad, coleslaw and potato

Dips and dressings

£32 per person

Fork Buffet

Minimum number of guests 16

Please choose **two** main and **two** dessert dishes
£24 per person

One additional dish per course can be added
at £6 per person

Mains

BBQ chicken, roasted tater tots, corn on the cob

Tagine of spiced lamb, almonds, dried fruits, cous cous pearls

Texan beef chilli, savoury rice, tortilla, guacamole, sour cream

Beef steak and Thwaites ale pie, puff pastry lid, thick cut chips, garden peas

Classic chicken stroganoff, savoury rice, garlic bread

Cauliflower mac' n' cheese, garlic bread, leaf salad (v)

Chilli sin carne, spicy vegetable chilli, rice tortilla, guacamole, sour cream (v)

Build your own curry:

Please choose one sauce –

Malay style, korma, tikka masala, jalfrezi or Thai green

Please choose one ingredient -

Chicken, lamb, beef, seafood or mixed vegetables (v)

Served with basmati rice, mini poppadum, mango chutney and minted cucumber raita

Desserts

Chocolate and praline cream profiteroles

Exotic fruit salad with cream

Old-fashioned raspberry sherry trifle

New York baked cheesecake, crème fraîche, mixed berries

Seasonal berry pavlova, mango sauce

Apple tart, clotted cream

Glazed lemon tart, mixed berry compote

Selection of farmhouse British cheeses

Freshly brewed coffee and chocolate

The Classic Finger Buffet

Minimum number of guests 16

Menu

Platter of freshly made traditional sandwiches (v)
By the foot homemade sausage roll, real ale chutney
Spicy potato wedges, sour cream and chive dip (v)
Cajun chicken wings in BBQ sauce
Vegetable spring rolls, hoi sin dip (v)

£19.95 per person

Additional dishes can be added at
£2 per person

Pepperoni pizza slices
Roasted vegetable and spinach pizza slices (v)
Asian duck spring rolls, hoi sin sauce
Lamb samosa, mint yoghurt dip
Vegetable samosa, mint yoghurt dip (v)
Vegan sausage roll, real ale chutney (v)
Southern fried chicken goujons, sweet chilli dip
Beetroot falafel bites, tzatziki dressing (v)
Mini pork pie, piccalillil sauce
Tempura vegetables, guacamole and lime (v)
Tomato and basil quiche (v)
Quiche lorraine

Extra Touches

Canapés

Please select 3 or 6 per person

Smoked salmon, cream cheese and chive tart

Honey chicken teriyaki skewer

Crispy mango chilli prawns

Chilled gazpacho shot glass (v)

Honey mustard chipolatas

Crispy belly pork, hickory smoked BBQ sauce

Spinach gnocchi, red pepper salsa (v)

Goats' cheese and cherry tomato crostini, basil pesto (v)

Yakitori pork, sesame, spring onions, hoisin

Thai squid, lime, spring onion

× 3 £9 per person

× 6 £14 per person

Dessert Selection

Add additional desserts to your buffet menu

Choux pastry profiteroles, toasted almonds, chocolate sauce

Eton mess, meringue, forest fruits, whipped cream

New York style cheesecake, mixed berries, fruit coulis

Dark chocolate and cherry vegan cheesecake

Chocolate chip brownie, white chocolate ganache

Exotic fruit salad, vanilla cream

× 1 £4 per person

× 2 £7 per person

Hire Jude's Ice Cream Bike

Choose your ice cream or sorbet from our selection of individual pots

£4 per person

Bar Tokens

The perfect little extra touch to your event

Each token allows your guest one of the following:

A measure of house spirit plus a draught mixer

A pint of draught beer or cider

A 175ml glass of house wine

or

A soft drink

£55 per pack (10 tokens)

Gin Station

Our Gin Butler is on hand to create the perfect signature serve!

The perfect add on to your drinks reception – your guests can choose from a selection of our delicious gins, a range of tonics to with and then their choice of garnish to finish it off.

We can create their ideal G&T!

£595 (Caters for approximately 60 guests)

Terms and *Conditions*

Each suite will have a minimum and maximum number of guests required for an event. If the numbers fall below the minimum there will be a supplementary room hire charge for the event.

Provisional bookings for all events will be held for a maximum of 14 days. You will be required to pay a non-refundable deposit to confirm your booking. £1000.00 for larger events and 10% of the booking for smaller events.

Full balance is due 4-weeks prior to your event along with any menu pre orders.

Full information on our cancellation policy is contained in the terms and conditions, which we will discuss with you when you contract your provisional booking.

Please ask if you would like to see a copy in advance.

For peace of mind, we do recommend that you take our event insurance for unforeseen changes to your plans.



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