
Welcome to Best Western Red Lion Hotel

Salisbury's Premier Banqueting Venue.....

Thank you for your interest recently shown in the Best Western Red Lion Hotel. I am delighted to enclose our Banqueting details for your perusal and hope that this will be of interest to you.

Our Rosette awarded Vine Restaurant has a delightful ambience, or for a more secluded affair some beautifully decorated private rooms will provide the perfect back drop to your special occasion. Just one call will put you in touch with a dedicated member of staff who will be happy to help and keen to ensure your event, however large or small, runs smoothly from start to finish.

History of the Best Western Red Lion Hotel

The Red Lion Hotel is possibly the longest running purpose built Hotel in England. It was built over 750 years ago to house the Draughtsmen working on the nearby Cathedral. During recent times, many modern facilities have been added to the Hotel without spoiling its unique character and atmosphere. There is a fine collection of antiques throughout the Hotel ~ especially the many clocks including 'Parliament Clocks' and in particular, the Skeleton and Organ Clock in reception.

Bedrooms

With a total of 52 en suite bedrooms, each one individually designed to offer charm, character and comfort. Special rates will apply for any of your guests requiring accommodation (subject to availability). All rooms have remote controlled satellite TV, radio, direct dial telephone, wireless internet access, hair dryers and tea/coffee making facilities. With three fabulous four poster rooms and two suites, it will really make your occasion a 'stay to remember'.

We look forward to hearing from you..... You can contact us on:

01722 32 33 34

Or

conference@the-redlion.co.uk

www.the-redlion.co.uk

General Information

We are delighted to be given the opportunity of hosting your special event and assure you that we will provide the following within your room hire fee:

- White Table Linen and Napkins
- Menus, Name Cards and Seating Plan, with sufficient advance notice
- Master of Ceremonies
- Cake Stand and Knife
- Entertainment booked on your behalf (deposits apply)
- Discounted Accommodation for your guests (subject to availability)

Banqueting/Private Dining Menus

We ask that groups of 20 or more select a menu comprising of one starter, one main and one dessert.

This choice will then be served to the entire table.

Please advise us on any special dietary requirements.

The Red Lion Hotel is passionate about delivering exceptional experiences throughout the hotel.

The kitchen brigade works relentlessly to source wherever possible the best seasonal ingredients from local suppliers.

For guests wishing to smoke there is a designated area in the courtyard and for guests with a mobile phone we suggest that they enjoy their meal in peace and save our guests from other's conversations! If you are awaiting an important call, feel free to leave your phone at reception where we will either take a message for you or contact you immediately.

Set Menu-1

Trellis Basket of Melon, Mango Sorbet

Slow Roasted Tomato and Basil Soup, Roasted Garlic Croutons

Course Chicken Liver and Pork Terrine Pate, Apple and Brandy Chutney, Granary
Toast

XXX

Seared Fillet of Salmon, Saffron Potato Cake, Griddled Courgettes and tomato sauce

Spinach and Ricotta Tortellini, Wild Mushroom and White Wine Cream Sauce

Breast of chicken, Sauté Baby onions, Carrots and sage, Mash Potato, Madera Cream

XXX

Seasonal and Tropical Fruits Served in a Brandy Snap Basket with Rasp Berry Coulis

Rasp berry and yogurt Parfait, Mixed Berry Compote

Sticky Toffee Pudding, Butter scotch Sauce and Vanilla Ice Cream

3 Courses £25.00

2 Courses £19.50

Set Menu-2

Pressed Terrine of Wiltshire Ham, Tomato Chutney, Crusty Bread

Tian of Marinated Mediterranean vegetables and Mozzarella, pesto

Cream of Chicken and Sweet corn Soup

XXX

Braised Shin of Beef, Rosemary Mash, Peas and Carrots

Herb Crusted Cod, Black Olive Crushed Potatoes, Ratatouille

Sauté Parmesan Gnocchi, Roast Butternut Squash, Wilted Spinach and Sage

XXX

Traditional Bread and Butter Pudding, Vanilla Custard

Milk Chocolate Panacotta, Orange Marmalade Sauce

Treacle Tart with Clotted Cream

3 Courses £25.00

2 Courses £19.50

Set Menu-3

Classic Prawn Cocktail, Brown Bread and Lemon

Glazed Goats Cheese, Roasted Beetroot and Walnuts

Carrot, Butternut Squash and Sage Soup

XXX

Roast Loin of Pork, Roast potatoes, Buttered Vegetables, Cider Gravy

Fillet of Sea Bream, Coriander and lime Bulgur Wheat, Spiced Tomato, Mussel and Clam
Sauce

Roasted Pepper, Goats Cheese and Red Onion Puff Pastry Tart, Dressed Seasonal Leaves

XXX

Rhubarb and Custard Parfait

Warm Dark Chocolate Brownie, Chocolate Sauce

Red Wine Poached Pear, Clotted Cream, Star Anise Syrup

3 Courses £25.00

2 Courses £19.50

6 Item Finger Buffet

Savoury

Cheese and tomato pizza
Tandori Chicken Skewers
Assorted sandwiches
Wraps
Filo wrapped tiger prawns
Quiche Loraine
Red pepper and basil quiche
Salmon Skewers Marinated in sweet chilli sauce
California rolls with wasabi mayo
Mini Duck spring rolls with hoi sin sauce
Chilled gazpacho shot with basil cream
Vegetable samosa
Lamb kofta with a minted cucumber yogurt
Scampi with tartare sauce
Thai spiced beef on coriander glazed croute
Smoked salmon mouse garnished with pickled cucumber

Sweet

Chocolate brownie pieces
Fresh fruit platter
Strawberry cream tartlet
Baby Scones with clotted cream
Mini Trifle

£13.95 per person for additional guests.

Additional items are £2 per person

Dressed Buffet

Set up on banquet tables, this buffet is beautifully dressed and laid out providing you and your guests with a stunning display

Whole Dressed Poached Salmon,

Garnished With Prawns, Cucumber & Lemon

Platter of Carved Roasted & Cured Meats, Sauces & Chutneys

Pressed Terrine of Slow Roasted Mediterranean Vegetables & Mozzarella, Pesto & Tapenade

Warm Buttered New Potatoes

Chop Salad

Salad Nicoise

Coleslaw

Classic Lemon Tart

White Chocolate & Raspberry Cheese Cake

Seasonal & Tropical Fruits

Served With Fruit Sauces & Fresh Cream

25.95 Per Person

(20 Minimum Numbers)

Arrival Drinks

Rum Punch @ £2.00pp

Pimm's @ £2.50pp

Winter Pimm's @ £2.50pp

Sparkling Cava @ £3.50pp

Bucks Fizz @ £4.50pp

Superior Champagnes

Moet Chandon @ £4.00pp

Veuve Clicquot @ £4.50pp

Superior Wines

Pinot Grigio @ £2.50pp

Pinotage @ £2.50pp

Sancerre @ £3.00pp

Fleurie @ £3.00pp

Terms and Conditions

1) **NUMBERS**

Banqueting: The final numbers are required 1 week prior to the function. This will be the minimum amount that is charged.

As a guideline maximum capacities are; Sit down 80 guests and informal 120 guests. If you feel you may exceed these numbers, please contact the conference & Banqueting office to discuss.

Final numbers are required 48 hours prior to the function. This is the minimum amount that would be charged for.

2) **TIMES**

The client will adhere to the timetable agreed with the Hotel and completely vacate the premises at the agreed time. Banquets, where the meal commences over 30 minutes after the agreed time, will be liable for additional charges for staffing costs at the discretion of the Hotel.

3) **CANCELLATIONS**

Banqueting/ Dinner Dance/ Conferences: Cancellations made 6 weeks before the date of the function may incur a cancellation charge of the total booking value as shown:

4 - 6 weeks 50%

1 - 4 weeks 75%

LESS THAN ONE WEEK 100%

In every case, if the hotel is able to re-let the rooms, the resulting revenue will be deducted from the cancellation charge.

4) **PAYMENT TERMS - CONFERENCES AND BANQUETS**

i) Unless you have credit facilities with the Hotel, a deposit of 10% of the total booking value may be charged on confirmation.

ii) If you have a credit arrangement the amount due for payment is 14 days after the invoice date. If it is not paid by that time the Hotel reserves the right to charge interest at 1.5% per month on the outstanding amount.

5) **USE OF THE HOTEL**

i) If you are planning to bring electrical or other equipment into the hotel e.g. amplification, lighting etc, please check with the Hotel first that it complies with all current regulations.

ii) Please ask the Hotel if you wish to stick things to the walls, floors and ceilings.

iii) Any publicity for functions at the Hotel must be agreed by the management and should be of a standard to reflect the quality of the establishment.

6) **FLY POSTING**

i) Fly posting is illegal under the Town and Country Planning (Control of Advertisements) Regulations 1992, as well as being unsightly. Salisbury District Council are actively clamping down on this practice and we would ask you to respect this and the Hotels reputation, thus avoiding any legal proceedings.

7) **DAMAGE**

The Client agrees to take reasonable precautions not to damage nor injure hotel property or staff and is responsible for the actions of his guests and contractors for any such damage.

8) **GENERAL**

i) The Hotel reserves the right to move a function to a room deemed most suitable in accordance with final numbers or if any part of the Hotel is otherwise unavailable due to events outside the hotels control.

ii) It is agreed that you are not acting on behalf of someone else.

iii) Any equipment or item specifically requested by you will be charged to your account.