



HATHERLEY MANOR
HOTEL & SPA



BANQUETING BROCHURE



VINTAGE PACKAGE



STARTER

Ham Hock Terrine, Red Onion Marmalade and Toasted Brioche

Smoked Mackerel, Green Beans and Fennel Salad

Classic Minestrone Soup, Crusted Parmesan Crouton



MAIN

Honey and Lemon Glazed Turkey, Rosemary Roasted Potatoes, Sage Stuffing, Pan Jus

Pan Roasted Salmon, New Potatoes, Evesham Asparagus, Dill Cream

Roulade of Belly Pork and Black Pudding, Tewkesbury Mustard, Beans and Stock Sauce



DESSERT

Apple Bread and Butter Pudding, Cinnamon Cream

Berry and Lemon Cheesecake, Citrus Curd

Strawberry and Raspberry Meringue, Chantilly Cream

2024 £42.00 | 2025 £44.50

Includes tea, coffee and mints

ELEGANCE PACKAGE



STARTER

Flamed Goats Cheese, *Red Onion Jam, Candied Walnuts, Balsamic and Rocket Salad*

Smoked Salmon and Baby Prawn Rilette, *Dill Horseradish and Ciabatta Crisp*

Selection of Charcuterie, *Home Cured Pickles and Garlic Aioli*



MAIN

Braised Rolled Lamb Shoulder, *Colcannon Mash, Bean and Mint Cassoulet*

Crisp Confit Duck Leg, *Dauphinoise Potatoes, Green Beans and Cherry Sauce*

Line Caught Cod Fillet, *Prawn and Herb Crust, Parmentier Potatoes, Evesham Asparagus*



DESSERT

Warm Chocolate Brownie *with Salted Caramel Ice-Cream*

Raspberry Crème Brulee *with Rich Shortbread Biscuit*

Iced Rhubarb Parfait *with Clotted Cream Ice-Cream*

2024 £45.00 | 2025 £47.50

Includes tea, coffee and mints

EXQUISITE PACKAGE



STARTER

Hendrick's Cured Salmon, *Crab and Celeriac Slaw*

Rosemary and Garlic Baked Camembert with *Ciabatta Toast*

Salad of Smoked Duck Breast, *Celeriac Paste and Roasted Beetroot*



MAIN

Sea Bass Fillet, *Olive and Herb Crushed Potato with Lemon Butter Foam*

Beef Wellington, *Dauphinoise Potato, Baby Vegetables and Jus*

Mushroom and Herb Stuffed Corn Fed Chicken *Wrapped in Pancetta with Fondant Potato, Wilted Greens and Tarragon Sauce*



DESSERT

Bailey's Crème Brulee with *Biscotti and Caramel Ice-Cream*

Strawberry Cheesecake with *Sweetened Strawberries and Clotted Cream*

Trio of Mini Desserts - *Chocolate Brownie, Lemon Meringue Tart and Potted Strawberry Cheesecake. Served Afternoon Tea Style*

2024 £52.00 | 2025 £54.50

Includes tea, coffee and petit fours

A fourth course of cheese or sorbet will also be served with this package

FREE FROM MENU

STARTER

Freshly Made Soup *DF, GF, VE*

Butternut Squash and Truffle Arancini Balls *DF, VE*

Spanish Shakshuka Cauliflower *DF, GF, VE*

MAIN

Moroccan Butternut Squash *DF, GF, VE*

Red Onion and Cranberry Tagine, Cous Cous

Baked Bell Pepper *DF, GF, VE*

Stuffed with Stir Fried Rice, Chargrilled Vegetables

Thai Green Curry *DF, GF, VE*

Crunchy Vegetables, Steamed Rice

DESSERT

Chocolate Orange Torte *DF, GF, VE*

Mixed Berry Compote

Warm Chocolate Brownie *DF, GF*

Salted Caramel Ice Cream

Fresh Fruit Salad *DF, GF, VE*

Sorbet

Our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order food or drinks.



LITTLE TREASURES PACKAGE

Please select one starter, one main course and one dessert.

ARRIVAL

A glass of Apple or Orange Juice

STARTER

Fan of Melon with Seasonal Fruits

Tomato Soup with a Bread Roll

Cheesy Garlic Bread

MAIN

Chicken Nuggets with Chipped Potatoes and Beans

Pork Sausages with Creamed Potatoes, Peas and Gravy

Classic Penne Pasta with a Provençal Sauce

DESSERT

Warm Chocolate Brownie with Vanilla Ice-Cream

Vanilla Ice-Cream Served with a Wafer

Fresh Fruit Salad

Child 0 - 4 years 2024 £16.00 | 2025 £18.00

Child 5 - 12 years 2024 £32.00 | 2025 £36.00

Guests under the age of 12 taking a half portion will be charged at half of your chosen package.



AFTERNOON TEA

SAVOURY

Selection of Sandwiches
Cream Cheese and Cucumber, Egg and Cress, Ham and Mustard

SWEET

Selection of Seasonal Cakes

Served with a Scone, Cream and Jam

SERVED WITH

Twinings Tea and Filter Coffee

2024 £24.50 | 2025 £25.50



BUFFET AND BBQ MENUS



SEVEN ITEM FINGER BUFFET

Assorted Cocktail Sandwiches
Cheese and Tomato Pizza Slices
Mediterranean Vegetable Quiche
Sweet Chilli Chicken Kebabs
Deep Fried Fish Goujons and
Tartare Sauce
Pork Pie and Sweet Piccalilli
Cheese and Biscuits

2024 £17.50 | 2025 £19.00



FORK BUFFET

Please select two options:
Chicken and Mushroom with Red Wine
and Tomato Chasseur Sauce
Cottage Pie
Beef Stew
Baked Mediterranean Vegetable
Pasta Provençal with Goats Cheese and
Pesto
Please select one accompaniment:
Hot Minted New Potatoes
Basmati Rice
Cold carved meat to include:
Sirloin of Beef
Local Roast Turkey
Honey Baked Ham
Freshly Prepared Selection of Salad

2024 £33.50 | 2025 £35.00



FOUR ITEM BBQ

Cumberland and Vegetarian Sausages
1/4lb Chargrilled Beef Burgers
Chicken Fillet with BBQ Marinade
Salmon Kebab

All of our BBQ's are served with:
A selection of Relishes, Grated Cheese, Fried Onions, Bread Rolls and Butter
Salads to include: Red Cabbage, Coleslaw, Caribbean Rice, Tomato and Spring On-
ion Salad, Mediterranean Pasta with Tomato, Cucumber and Mixed Leaf Salad and
Minted New Potatoes

Please note a minimum of 30 guests is applicable for all our BBQ packages

2024 £19.50 | 2025 £21.00



SEVEN ITEM BBQ

Cumberland and Vegetarian Sausages
1/4lb Chargrilled Beef Burgers
Chicken Fillet with BBQ Marinade
Salmon Kebab
Lamb Koftas with Minted Yogurt
BBQ Pulled Pork
Minute Steak

2024 £25.00 | 2025 £27.50

HOG ROAST, PIZZA AND STREET FOOD MENUS

PIG ROAST

A whole or half pig prepared, roasted and served on a spit by our team of highly trained chefs in the beautiful surroundings of our Walled Garden.

INCLUDES:

Selection of Breads, Apple Sauce, Stuffing, Red Cabbage Coleslaw, Caribbean Rice, Tomato and Spring Onion Salad, Mediterranean Pasta with Tomato, Cucumber and Mixed Leaf Salad

A minimum of 70 guests must be catered for the pig roast.

2024 £20.50 | 2025 £22.50

LAMB ROAST

Or why not try a whole lamb roast?

Please ask us for pricing, this is season dependent.

HAND STRETCHED PIZZA & DESSERT

Margherita, Pepperoni, Spicy Meat Feast, Vegetarian Special
Gluten free and vegan pizzas are also available

Churros with Chocolate and Hazelnut Filling
Apple Summer Berry Crumble with Custard

2024 £22.00 | 2025 £24.00

STREET FOOD

Please choose two options on behalf of your guests.

PIES

Selection of luxurious Pies

BURGERS

Brioche Burger, Smoky Bacon, Relish, Melted Cheese, Crisp Lettuce

HOT DOGS

Gloucestershire Sausage Hot Dogs, Soft Finger Rolls, Caramelised Onions

PORK BAPS

Slow Roasted Pulled Pork, BBQ, Stuffing and Apple Sauce

FALAFELS

Falafel Wrap, Salad, Minted Yogurt

THAI CURRY

Thai Green Chicken Curry, Jasmine Rice, Poppadoms

CHILLI

Chilli Con Carne, Rustic Rice, Nachos

2024 £11.50 | 2025 £12.50

BEREAVEMENT PACKAGES



PACKAGE ONE

Room hire charge

Tea and coffee on arrival

A selection of sandwiches

Cakes, scones, cream and jam

2024 £23.50 | 2025 £25.00

PACKAGE TWO

Room hire charge

Tea and coffee on arrival

Seven item finger buffet, to include:

Assorted Cocktail Sandwiches

Cheese and Tomato Pizza Slices

Mediterranean Vegetable Quiche

Sweet Chilli Chicken Kebabs

Deep Fried Fish Goujons and

Tartare Sauce

Pork Pie and Sweet Piccalilli

Cheese and Biscuits

2024 £27.00. | 2025 £28.50

PACKAGE THREE

Room hire charge

Tea and coffee on arrival

Fork buffet

Please select two options:

Chicken and Mushroom with Red Wine and Tomato Chasseur
Sauce

Cottage Pie

Beef Stew

Baked Mediterranean Vegetable

Pasta Provencal with Goats Cheese and Pesto

Please select one accompaniment:

Hot Minted New Potatoes

Basmati Rice

Cold carved meat to include:

Sirloin of Beef

Local Roast Turkey

Honey Baked Ham

Freshly Prepared Selection of Salad

2024 £41.00 | 2025 £42.50

CELEBRATORY TOAST

RECEPTION DRINKS

The following are priced by the glass

175ml House Red, White or Rose Wine 2024 £4.95 | 2025 £5.05

Prosecco 2024 £5.20 | 2025 £5.45

Champagne 2024 £8.65 | 2025 £8.95

Bucks Fizz (Orange Juice and Sparkling Wine) 2024 £4.75 | 2025 £4.95

Warm Mulled Wine 2024 £4.75 | 2025 £4.95

Orange Juice 2024 £2.35 | 2025 £2.45

COCKTAILS

Mojito 2024 £10.50 | 2025 £11.00

Pimms 2024 £4.75 | 2025 £4.95

Gimlet 2024 £10.50 | 2025 £11.00

Cosmopolitan 2024 £10.50 | 2025 £11.00

Non-Alcoholic Fruit Cocktail 2024 £3.65 | 2025 £3.85

DRINKS PACKAGES

A glass of Bucks Fizz or Pimms on arrival

Two glasses of House Wine to be served with the meal

A glass of Sparkling Wine for the toast

2024 £18.95 | 2025 £19.95

RECEPTION CANAPES

Choose three from the below:

(A selection of six will be served per guest)

Chicken Liver Pate on Crostini

Mini Yorkshire with Beef and Horseradish

Free Range Pork and Apple, Poppy Seeded Roll

Goats Cheese Crostini, Red Onion Marmalade

Sweet Chilli Chicken Skewers

Smoked Salmon and Dill Cream Cheese Blini

2024 £7.35 | 2025 £7.75 (per person)



Photo Credit: Becky Weir Photography



UPGRADES AND EXTRAS

We have a number of upgrade options to make your event even better. Please note all prices are per person, unless otherwise stated.

UPGRADES

Champagne and Canapé reception 2024 £19.00 | 2025 £20.50

Glass of wine served with dinner 2024 £4.75 | 2025 £4.75

Mulberry Horse Box Bar hire (choose from Prosecco, Gin or Rum, drinks are chargeable, packages are available on request) 2024 £130 | 2025 £140

Mulberry Garden Ice-cream Parlour Horsebox | Walled Garden Ice Cream Cart offering a choice of 3 flavours, 2 scoops per guest, served in a tub 2024 £4.50 | 2025 £5.00

Savoury Cart, includes five different savoury items 2024 £4.50 | 2025 £5.00

Sweetie Cart, includes six different sweets, scoops, tongs, bags and glassware 2024 £3.95 | 2025 £4.50

EXTRAS

Choose from the following to upgrade your day:

Add a cheese course to your meal 2024 £8.40 | 2025 £8.80

Add a cheeseboard (priced per 10 guests) 2024 £31.50 | 2025 £33.00

Tea / coffee and shortbread 2024 £2.85 | 2025 £3.00

Tea / coffee and a selection of cakes 2024 £6.30 | 2025 £6.60

Choose from the following to upgrade your day to 'The following items are available to add on to your booking to create the perfect atmosphere for your event

12" mirrored plates 2024 £5.50 | 2025 £6.00

Uplighters 2024 £55.00 | 2025 £60.00

Chivari chairs and sash (choice of colours available*) 2024 £4.95 | 2025 £5.05

Chair covers and sash (choice of colours available*) 2024 £4.95 | 2025 £5.05

*Please enquire with your Events Co-ordinator for the colour range available.

ACCOMMODATION

WE OFFER SPECIAL DISCOUNTED RATES FOR GUESTS ATTENDING FUNCTIONS, PLEASE ENQUIRE DIRECTLY WITH YOUR EVENTS CO-ORDINATOR FOR DETAILS

Why not add a touch of luxury to your stay and upgrade your bedroom to a more sumptuous room that also includes access to our exclusive spa (two hours spa access is included per guest, per night in all our rooms, with the exception of Classic bedrooms). When booking a Classic bedroom there is a charge of £25 per person, per two hours, to access The Spa.

BEDROOM UPGRADES



Classic Spa Bedroom



Executive Bedroom



Superior Bedroom



Double Deluxe

ROOM RESERVATIONS

To make a room reservation please contact our team on reservations@hatherleymanor.com or 01452 730217



HOW TO BOOK

PLEASE CONTACT OUR EVENTS TEAM ON EVENTS@HATHERLEYMANOR.COM.

Contact the events team on events@hatherleymanor.com stating your requirements and required date. Availability will then be checked and we will email you a detailed proposal which will include timings, menus, deposit required and the finer details. Provisional bookings are held for a maximum of 14 days during which time your deposit amount, as stated on your contract proposal, is required to confirm your booking. If your deposit is not received within this time then your booking will be automatically released. Full prepayment is required 14 days in advance of your function along with your final details. Deposits are non-refundable and non-transferable.

Room hire charge is dependent on the suite required, please enquire for pricing.

We are extremely proud of our team, all of whom work incredibly hard. Whether working behind the scenes or front ofhouse, everyone contributes to make your experience as special as possible. This is why we have introduced a discretionary £1.00 per cover service charge which will be added to your invoice. This charge will be distributed to our team members.

Photo Credit: Becky Weir Photography



HATHERLEY MANOR
HOTEL & SPA

★★★★

EVENTS@HATHERLEYMANOR.COM | HATHERLEYMANOR.COM | 01452 730217