

Your event ~ your choice

At Bridgewood Manor we understand the importance of your event and that planning every detail can be time consuming. We can offer tailor made packages for every style and size of event and our dedicated event co-ordinators are available to assist you every step of the way with your planning.

The enclosed menus have been developed to be completely flexible and my team are experts in understanding your needs and transforming them to ensure that your event, is a complete success.

Please do not hesitate to call any member of the team to arrange an appointment so that we can help you deliver the perfect event. Trust Bridgewood Manor with your special requirements and let us take the strain of event management so that you can sit back and enjoy the experience.

I look forward to hosting your very special event at Bridgewood Manor.

Simon Barker
General Manager

What can you expect from us?

At Bridgewood Manor we have the facilities to cater for any event, from a simple finger buffet to a gala banquet. All of our event suites are situated on the ground floor for ease of access and are central to the main hotel entrance.

Our suites cater for up to 180 guests for a buffet reception, 130 for a gala dinner but we also have a selection of smaller rooms for those intimate family celebrations.

Both of our larger event suites are licensed to 01.00am and the use of a private bar in the room is included in the facility fee. The facility fees are listed below and detail minimum numbers for catering purposes, our event co-ordinators will be more than happy to talk through these details with you so that you understand the cost of your event. There are no hidden extras at Bridgewood Manor. Once you are happy with your details then a non transferable/non refundable deposit is required to secure your booking along with a signed copy of our terms and conditions.

In the pack you will find a priority wine list, this list offers you the opportunity to pre-order a selection of our most popular wines at discounted prices. Further beverages purchased on the night of the event will be charged for at our normal tariffs. We do not permit any guest to bring in their own alcohol for consumption on the premises.

Minimum numbers and facility fees

Our minimum food spend per head for a seated dinner is £29.95. The numbers below are minimum numbers which can be catered for in each of our event suites.

Month	Hythe	Hogarth	Maidstone	Stratford
January through March inclusive	65	45	20	15
April through September inclusive	85	65	45	40
October through	65	45	20	15

November inclusive

December	110	80	50	40
Facility Fee	£550	£395	£250	£225

Friday and Sunday events

We are delighted to be able to offer specially negotiated rates on facility fees, minimum numbers and menu prices for those wishing to have their event on either a Friday or a Sunday. Please ask any of the team for further details.

A taste of things to come...

We have a menu selector on the next page created by our head chef Michael Dunnnett where we list our dishes individually and you can personally design your event menu. The four menus below offer a quick guide to a list of favourites with prices. Michael will be more than happy to sit and discuss with you a menu to suit your personal requirements.

Please note that our minimum menu selling price is £29.95. Should your individually costed menu work out less than this you will be still be charged the minimum selling price.

Menu Suggestion A

Tomato and basil soup

Breast of chicken with pancetta

Crème brulee

£29.95

Menu Suggestion B

Tomato and mozzarella salad

Rump of lamb

Glazed lemon tart

£31.95

Menu Suggestion C

Sweet pepper & goat's cheese tart

Menu Suggestion D

Smoked salmon

Sea bass

Medallions of beef

Cheese & biscuits

Chocolate mousse

Cheese & biscuits

£34.40

£42.45

Canapés

These add an unexpected twist to celebrations

Hot

Seafood brochette

Prawn dim sum

Chicken satay

Vegetable spring roll

Mini quiche

Cold

Chicken liver parfait

Brie and grape

Prawn and spring onion

Smoked salmon mousse

Goat's cheese and tomato

5 canapés for £7.00

£1.25 per additional item

Starters

Minestrone soup

£4.95

classic Italian favourite served with fresh parmesan

Broccoli and stilton soup

£4.95

a hearty soup with that unmistakable flavour of Stilton

Tomato and basil soup

£4.95

rich ripe tomatoes finished with fresh picked basil

Woodland mushroom and crème fraiche

£5.50

an earthy soup with tarragon undertones. Delicious

Chicken and shallot terrine

£7.95

a great combination dressed with mixed leaves

Tomato and mozzarella salad £6.50
a vibrant, colourful and mouth-watering starter.

Classic prawn cocktail £6.50
never goes out of fashion. A true British great

Galia melon £5.95
sweet, juicy and light. A super summer starter

Sweet pepper and goat's cheese tart £6.95
a fantastic mixture of sweet and savoury flavours. Beautiful

Country pate £8.95
a generous slice of rich pate served with fresh sultana pecan bread

Caesar salad £6.95
smoked chicken, baby gem lettuce and parmesan shavings

Smoked salmon £7.95
vibrant colour garnished with deep fried capers

Main courses

Chicken breast £17.50

garnished with a slice of pancetta and finished with button onions

Rump of lamb £19.95
topped with a herb mousse

Duck confit £17.50
served with dauphinoise potatoes and a Madeira jus

Supreme of guinea fowl £18.95
wild mushroom sauce with a colourful red cabbage

Medallions of beef £21.50
finished with a shallot and truffle jus

Roast chicken £17.50
a delightful apricot and sage stuffing accompanies this favourite

Pork fillet £17.95
chicken tarragon mousse and slices of Parma ham. Fabulous

Salmon fillet £17.50
lightly finished with a dill cream sauce

Sea bass £19.95
dressed with sautéed spinach and asparagus. A true delight

Lemon sole £21.50
pure class and worth every penny. Finished with rich double cream
and smoked salmon

Vegetarian main courses

Mushroom ravioli £16.50
a beautiful creation served in a mouth-watering sage cream

Gnocchi £16.50
aniseed overtones of fennel, combined with wild mushrooms

Courgette timbale £16.50
deep purple aubergines and garnished with a delightful bean compote

Spiced lentils £16.50

puy lentils, a hint of chilli all served in filo pastry with soft ricotta

All of the above are served with potatoes and vegetables

Desserts

Glazed lemon tart a subtle sweet pastry case filled with a sharp lemon cream.	£5.50
Strawberries and cream no words needed. A superb combination at any time of the year	£7.50
Apple tart a sweet pastry case topped with a vanilla ice cream	£5.50
Chocolate mousse rich chocolate and strawberry garnish. Absolute heaven	£5.50
Choux pastry swan a real showpiece filled with double cream and passion fruit	£5.50
Crème brulee a hint of baileys with a beautiful coconut tuile biscuit.	£5.50
Profiteroles tell me anyone who doesn't like these?	£5.50
Cheese and biscuits a trio of classic British cheeses served with fresh bread or biscuits	£7.50
Cheesecake topped with a fresh fruit compote and served with ice cream	£5.50
Coffee and mints fresh filter coffee and after dinner mints	£1.95
Coffee and petit fours fresh filter coffee and a gorgeous selection of petit fours	£2.85

Sorbets

Pink Champagne

Chocolate and mint

Lemon and lime

Passion fruit

A sorbet course is available at a cost of £3.75 per person if you would like to add one to complement your menu.

Children's menu

We are delighted to offer a selection of food to cater for the smaller people attending your event. We also provide unlimited squash for any child eating from the children's menu until the end of the event meal. You have the option to either offer them a smaller portion of the adult selection at £18.00 per child or additionally choose from the selection below at the following cost.

Children under 2 ~ with our compliments

Children aged between 3 and 10 £12.00

Children aged between 11 and 16 £16.00

Tomato and linguini with garlic bread

2 oz burger with chips

Bangers and mash

Mini cod and chips

Chicken strips and chips

Followed by

Fresh fruit salad with sorbet

Mixed ice creams

Chocolate brownie with chocolate sauce

Priority wine list

We are pleased to be able to offer a limited edition wine list with prices at rates which are discounted from our usual wine list. These prices are available on all pre ordered wine and are not available on the day of your function. The more you order the more you save.

Light bodied crisp and fresh whites

San Rafael Sauvignon Blanc

£15.50

cool, crisp and fruity with soft tropical fruit notes of pineapple and passion fruit

Castillo Viento Rioja blanco Criadores £16.50
soft and delicate aromas with hints of fruits and flowers, and flavours of crunchy apples and pears

Oveja Negra Pinot Grigio/Riesling £18.50
a fruity aroma with traces of white fruits and kernals. The mouth feel shows a balanced structure, with a gorgeous aftertaste

Aromatic and fruit driven wines

Casa de Piedra Chardonnay £13.95
a delicious nose of melon and grapefruit with a touch of creamy oak. on the palate the wine is ripe and fruity, with a refreshing acidity

Argento Pinot Grigio £17.95
a fresh and fruity Pinot Grigio with juicy apple, pear and peach notes cut through by crisp lemony acidity

Fruity juicy red

San Rafael Merlot £15.50
soft, smooth, easy drinking wine with juicy, plummy Merlot fruit on the nose. The palate is fruity and jammy with crowd pleasing red berry and cherry fruit

Soft and rounded reds

Casa de Piedra Cabernet Sauvignon £13.95
a powerful nose of red and black fruits, with a hint of dark chocolate. The palate is full-bodied, deliciously ripe and packed with fruit

Castillo de Clavijo Rioja Crianza £21.00
good intense aromas of ripe red fruits, spices and vanilla are carried through to a well balanced palate, with cherries and other berry fruits. Elegant and harmonious

The hotel reserves the right to change vintage and wine type without notice in the event of supply issues.

Evening receptions

At Bridgewood Manor we are pleased to host evening receptions. Our Head Chef has written the selection of evening buffet and fork buffet menus to cater for such an event.

We have two banqueting suites available for hire, in addition to the following rates we do ask that you cater for 100% of the guests attending on the £18.95 evening finger buffet menu as a minimum. Both suites are licensed for beverage service and musical entertainment until 1.00am and a private bar is included in the facility fee charge

The Hythe suite

Capacity of 180 guests reception style

Saturdays Peak Months (April to September)	£1250 facility fee, based upon 100 guests
Saturdays Off Peak (October to March)	£1000 facility fee, based upon 100 guests
Fridays Peak Months	£500 facility fee, based upon 100 guests
Fridays Off Peak	£350 facility fee, based upon 100 guests

For events on Sundays other than Bank holiday weekends, facility fees do not apply. For numbers other than stated please do contact our event co-ordinators for a quotation.

The Hogarth & Rochester suites

Capacity of 130 guests reception style with Rochester Suite for bar service

Saturdays Peak Months (April to September)	£1000 facility fee, based upon 80 guests
Saturdays Off Peak (October to March)	£850 facility fee, based upon 80 guests
Fridays Peak Months	£350 facility fee, based upon 80 guests
Fridays Off Peak	£250 facility fee, based upon 80 guests

For events on Sundays other than Bank holiday weekends, facility fees do not apply. For numbers other than stated please do contact our event co-ordinators for a quotation.

Evening reception menus

Finger buffet menu

A selection of sandwiches and wraps to include the following:

egg mayonnaise
cream cheese and cucumber
honey roast ham
cheddar cheese and pickle
turkey and cranberry sauce
chicken brochette with cucumber sauce
Thai fishcake with a sweet chilli dressing
mini lamb kebabs
chicken satay with peanut dip
asparagus and wild mushroom tart

£18.95 per person

Fork Buffet A

Chefs selection of seasonal salads
A selection of sliced cold meats served with freshly baked pecan and raisin bread
and onion loaf
Braised beef and oyster mushroom pie
Roast vegetable lasagne with a light mustard glaze
Poached Scottish salmon served on sautéed spinach dressed with a béarnaise sauce
accompanied by seasonal vegetables served with balsamic and rosemary new potatoes

Chef's selection of cocktail pastries
Freshly prepared fruit salad
A selection of French and British cheeses

£22.95 per person

Fork Buffet B

Chef's selection of freshly prepared salads
A selection of sliced cold meats served with freshly baked pecan and raisin bread

and onion loaf

Skewered breast of chicken flavoured with chilli and mint, served with lemon
grass scented rice

Penne pasta served with a wild mushroom cream sauce and glazed with aged parmesan

Fillet of lemon sole filled with a smoked salmon mousse and served with a tomato and
olive dressing

Accompanied by sautéed potatoes and seasonal vegetables

Chef's selection of cocktail pastries

Freshly prepared exotic fruit salad

A selection of French and British cheeses

£26.95 per person