

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.

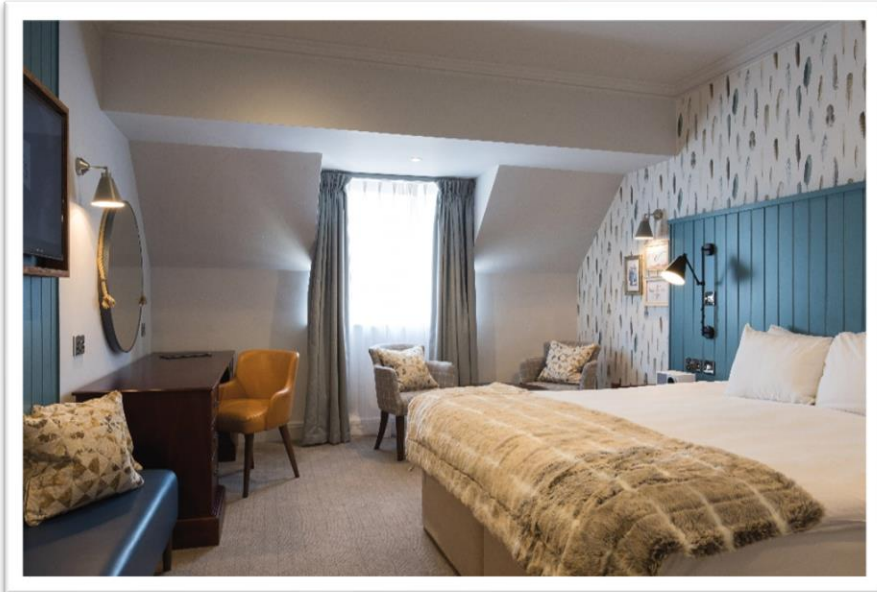
The wine list is extensive and we'll be happy to recommend wines to accompany your menu, or you can take advantage of a drink's selection – at a fixed price per head, which makes it easier to budget.

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 Ice 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.

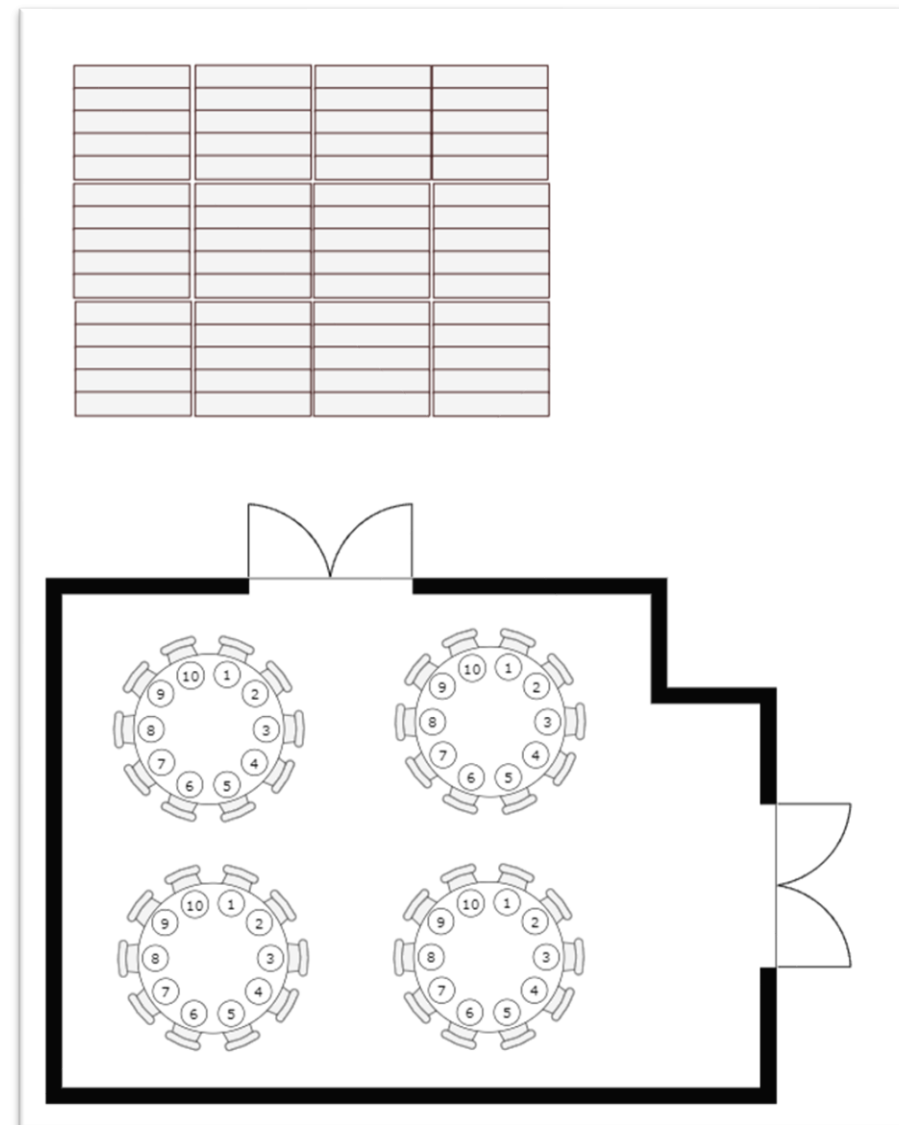
Ask about our special rates for your event.

Venues

THE PERFECT SETTING

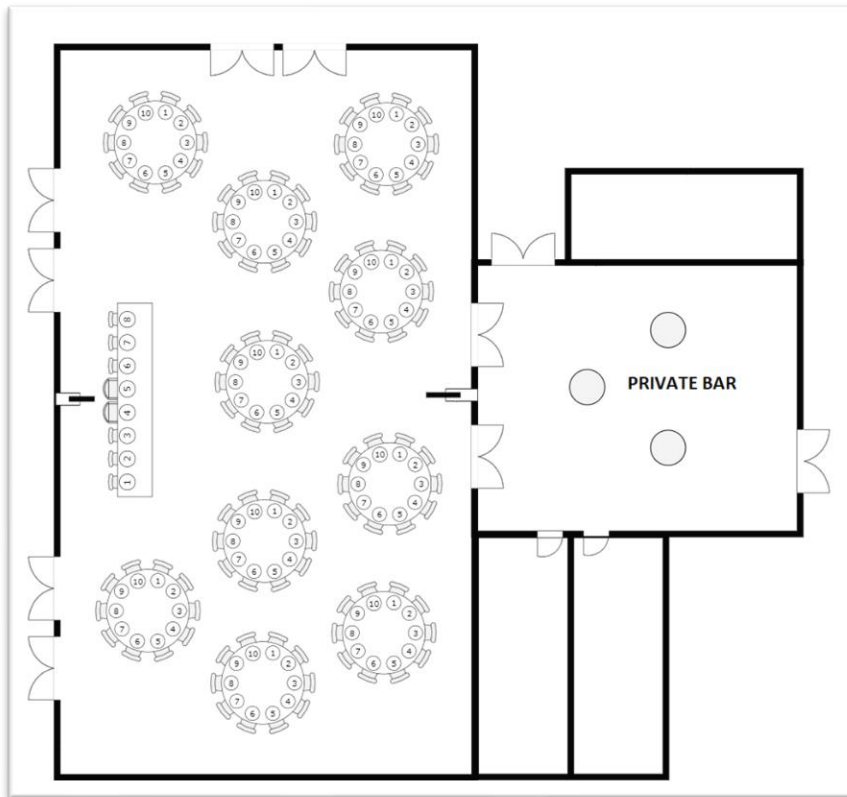
THE TERRACE PRIVATE DINING ROOM

Overlooking the meadow and the woodlands, you can welcome your guests on the al fresco terrace before enjoying your celebrations with family and friends in this chic, contemporary setting.

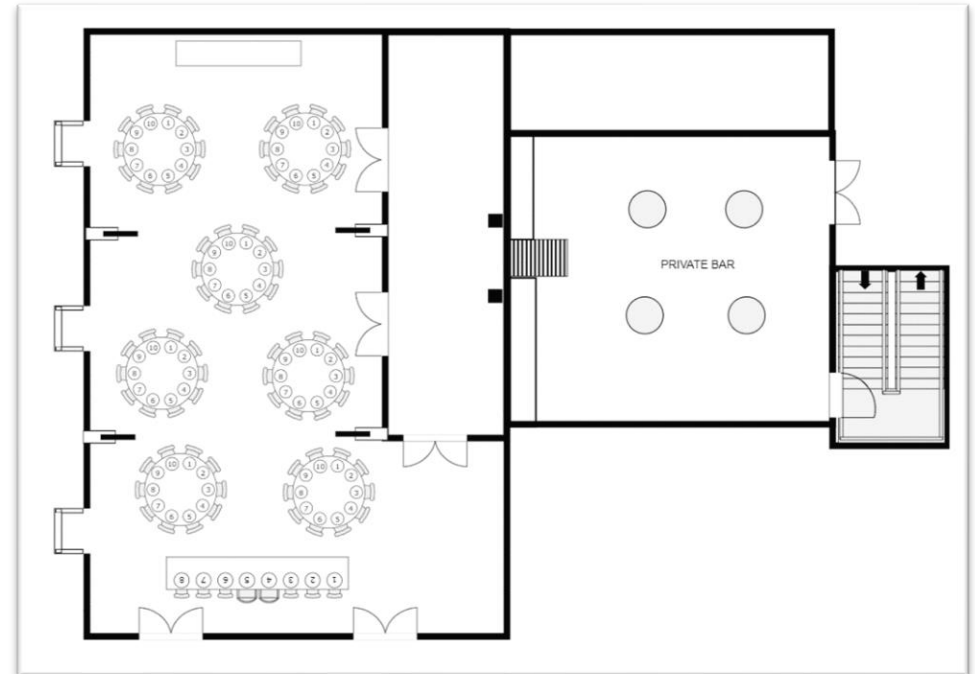


Our **HAMBLEDON SUITE**

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



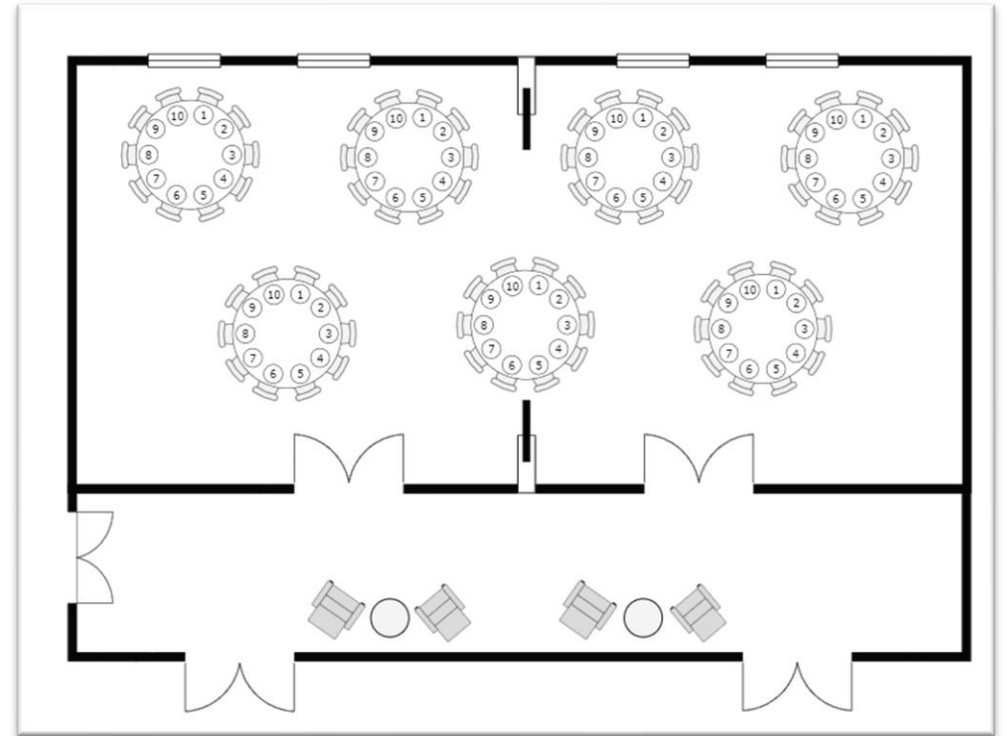
Our **CARISBROOKE SUITE** caters for a more intimate setting for your event with its own balcony, bar and foyer area where guests can relax.



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.



Day time

SELECTION

Classic Lunch

Menu

Please choose one dish from each
course for your whole party –
Plus, a vegetarian option if required
Minimum numbers 15 guests

TO START

Melon and Strawberries
Pink Champagne sorbet (v)

Heritage Tomato, Basil and Buffalo Mozzarella Salad (v)

Prawn Cocktail
Spicy Marie Rose sauce and lemon

Your choice of Chef's Homemade Soup

MAINS

Fillet of Scottish Salmon
Parsley and Prawn Cream sauce

Pan Roasted Breast of Chicken with your Choice of Sauce;
White wine, Mushroom and Tarragon cream, Pepper Brandy, Green Peppercorn and cream, Fresh Tomato Provençale

Herb-Roasted Loin of Pork
Sage and Onion stuffing, spiced fresh Bramley apple sauce

Baked Five Mile Town Goat's Cheese
Spinach and tomato tart, rocket and basil pesto (v)

All served with fresh seasonal vegetables and roasted potatoes

DESSERTS

Rich Chocolate and Praline Profiteroles
Vanilla Ice cream

Strawberry Cheesecake
Exotic Fruit Salad, Berries
Brandy snap and cream

Selection of Farmhouse British Cheeses

Freshly Brewed Coffee & Chocolate

Big Sharing Pan

Menu

Please choose two mains and
two desserts for your entire party

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*

Cauliflower Mac n' Cheese, *Garlic Bread, leaf salad (v)*

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

Classic chicken stroganoff, *Savoury rice, garlic bread*

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

Build your own curry – choose your main ingredient and sauce from the following

Please choose one sauce

Malay style, Korma, Tikka Masala, Jalfrezi or Thai Green

Please choose one ingredient

Chicken, Lamb, Beef, Seafood or Mixed Vegetables

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 fraiche, 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 & Chocolate

Classic Dinner

SELECTION

Classic Dinner Selection

Menu 1

Please select one dish from each course

TO START

Homemade Soup

Choose from our selection of favourites

Galia Melon

New season berry compote, citrus sorbet (v)

Pate of Farmhouse Chicken and Pork

Spiced fruit chutney, herb toasts

MAINS

Seared Fillet of Scottish Salmon

Parsley and Lemon butter sauce

Porchetta – Slow Cooked, Herbed and Rolled Loin and

Belly of Gloucester Pork

Apple sauce and roast gravy

Supreme of Chicken

Tarragon and grain mustard cream sauce

All served with fresh seasonal vegetables and roasted potatoes

DESSERTS

Choux Pastry Profiteroles

Toasted almonds, chocolate sauce

Eton Mess

Meringue and berries with home-baked shortbread

Crostata

Lemon tart, with citrus mascarpone cream

Freshly Brewed Coffee & Chocolate

Menu 2

Please select one dish from each course

TO START

Homemade Soup

Choose from our selection of favourites

Prawn, Avocado and Smoked Salmon Cocktail

Music Bread

Pressed Terrine of Ham Hock

Pea Puree, pickled onions and crostini

MAINS

4-Hour Braised Blade of Beef

Caramelised shallots, red wine and thyme jus

Char-grilled Supreme of Chicken

Yorkshire pudding, pigs in blankets, chicken gravy

Roasted Fillet of Cod

Vine tomato sauce, crispy pancetta

All served with fresh seasonal vegetables and roasted potatoes

DESSERTS

Chocolate and Orange Box

Chocolate soil, orange syrup

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Mixed Berry Cheesecake

Passion fruit pearls

Freshly Brewed Coffee & Chocolate

Menu 3

Please select one dish from each course

TO START

Heritage Tomatoes with Goat's Cheese Pearls
Basil shoots and aged balsamic

Roasted Oak Smoked Salmon
Dill pickled cucumber, capers, horseradish cream

Baked Tart of Spinach and Parmesan
Rocket and essence of beetroot (v)

MAINS

Fillet of Pork with 3-Hour Slow Braised Belly
Spiced apple sauce, cider jus

Herb Roasted Sirloin of British Beef
Yorkshire pudding, shallots, beef gravy and horseradish cream

3-Hour Slow Braised Shoulder of Lamb
Mini shepherd's pie, mint jus

All served with fresh seasonal vegetables and potatoes

DESSERTS

Warm Belgian Chocolate Fondant
Vanilla ice cream

Glazed Vanilla Crème Brûlée
Shortbread

Mixed Berry Cheesecake

Freshly Brewed Coffee & Chocolate

Menu 4

Please select one dish from each course

TO START

Salad of Roasted and Pickled Beets
Whipped goat's cheese, hazelnuts and pea shoots

Salmon Gravadlax, Atlantic Prawns
White crab mayonnaise

Air Dried Serrano Ham, British Salami
Pickles, toasted sourdough

MAINS

Peppered Fillet of British Beef
Green Peppercorn and brandy sauce, crispy onions, watercress

Solent Grilled Salmon with Crispy Queenie Scallops
White wine chive cream sauce

Garlic and Rosemary Infused Rump of South Downs Lamb
Mint jelly, red wine jus

All served with fresh seasonal vegetables and potatoes

DESSERTS

Raspberry and Hazelnut Pavlova

Milk Belgian Chocolate Mousse
Vanilla ice cream

Old English Lemon Posset
Strawberries, granola crunch

Freshly Brewed Coffee & Chocolate

Dining After Dark

SELECTION

Classic Hot

&

Cold Buffet

Menu

Please choose one hot roast, plus the Vegetarian Wellington
and the complete cold selection

Add an additional hot roast at a supplement charge of £3.00 per person

HOT BUFFET SELECTION

Herb Roasted Sirloin of British Beef
With Yorkshire Pudding and creamed horseradish

Salt Roasted Loin of Hampshire Pork
Sage and onion, fresh apple sauce and crackling

Honey and Mustard Baked Ham
Fruit chutney

Herb Roasted Breast of Bronze Turkey
Spiced cranberry sauce

Vegetarian Wellington
Roasted vegetables, pate, rice and fresh tomato sauce (v)

All served with fresh seasonal vegetables and roasted potatoes

COLD BUFFET SELECTION

Cold Poached Scottish Salmon
Chive and lemon crème fraiche

Atlantic Prawns
Cucumber and Marie Rose sauce

British Charcuterie
Pickles

Selection of Three Fresh Homemade Salads

Selection of Freshly Baked Rolls

Street Food Inspired Menu

Please choose one main and one side or
Three mains and two sides per person (mains served half portions)

EASY GOING, RELAXED STYLE FOOD SERVED ON PLATTERS PER TABLE OR BUFFET STYLE

Beefburger, *Monterey Jack cheese, brioche bun, pickle, BBQ sauce*

Gourmet Hot Dog, *Fried onions, French mustard, ketchup*

Pulled Hampshire Pork, *Apple mash, BBQ sauce on a brioche bun, mayo pickle*

Hot Roast Rump of Beef Baguette, *Rocket, creamed horseradish, onion confit*

Salt Roasted Loin of Pork Baguette, *Apple sauce, sage and onion, crackling*

Homemade Freshly Bakes Sausage Roll, *Cider apple chutney*

Buffalo Mozzarella, *Sun Dried tomato and basil flatbread (v) or with pepperoni*

Warm Goat's Cheese, *roasted red pepper and pesto focaccia, rocket and balsamic (v)*

ALL SERVED WITH HOMEMADE SLAW, RELISH, SAUCE AND ACCOMPANIMENTS.

YOUR CHOICE OF SIDES FROM THE BELOW

Sweet Potato Fries

Sea Salted Thick Cut Chips

Spicy Potato Wedges, *Herbed Crème Fraiche*

Rosemary and Garlic Roasted Tater Tot Potatoes

Chopped House Salad, *Rocket, cherry tomato, peppers, cucumber and onion*

Caesar Salad, *Baby gems, garlic croutons, white anchovies, parmesan cheese*

Rocket Salad, *Balsamic dressing and parmesan shavings*

The Classic Finger Buffet

Menu

Please choose six or nine items to
Accompany your sandwich platter

PLATTER OF FRESHLY MADE TRADITIONAL SANDWICHES AND OVEN BAKED ONION FOCACCIA BREAD

Warm Spinach, Tomato and Pepperoni Crostini

Vegetarian Pizza Crostini (v)

Cajun Chicken Wings and BBQ Sauce

Air Dried Serrano Ham and Salami, *Pickles, olives and roasted vegetables*

By the Foot, Homemade Sausage Roll, *Cider apple chutney*

Spicy Potato Wedges, *guacamole and lime (v)*

Asian Duck Spring Rolls, *Hoi sin sauce*

Vegetable Spring Rolls, *Hoi sin sauce (v)*

Sweet and Sour Crispy Vegetable Tempura, (v)

Baked Spinach and Parmesan Tart

Honey Mustard Roast Mini Sausages, *creamy mash*

Crispy Prawns in Filo Pastry, *chili mango*

Smoked Salmon and Dill Cream Cheese Mini Tart

Seasonal *BBQ* Buffet

Menu's

BBQ MENU 1

Mixed Vegetable Skewers
Hot Dogs served with Caramelised Onions
Prime Beef Burger
Baked Jacket Potatoes
Selection of Two Seasonal Salads
Dips & Dressings
Baked Bread Rolls, Baps and Buns

Please select One of the following desserts

Chocolate brownie slices
Baked Vanilla Cheesecake
Fresh Fruit Salad
Lemon Tart
Chocolate Profiteroles

£29.00 per person

BBQ MENU 2

Chicken, Onion & Pepper Kebabs
Mixed Vegetable Skewers
Poached Salmon, lime, ginger and coriander
Hot Dogs served with Caramelised Onions
Prime Beef Burger
Baked Jacket Potatoes
Selection of Four Seasonal Salads
Dips & Dressings
Baked Bread Rolls, Baps and Buns

Please select two of the following desserts

Chocolate brownie slices
Baked Vanilla Cheesecake
Fresh Fruit Salad
Lemon Tart
Chocolate Profiteroles

£35.00 per person

Extra Touches

Nibbles

Joe and Seph's Savoury Cheddar Cheese Gourmet Popcorn (v)

Artisan Olives (v)

Snaffling Pork Scratchings

Root Vegetable Crisps (v)

Spicy Asian Rice Crackers (v)

Baked Parmesan Cheese Straws (v)

Choose a maximum of three for your party

Canapés

Smoked Salmon, Cream Cheese and Chive Tartlets

Honey Chicken Teriyaki Skewer

Crispy Mango Chili Prawns

Chilled Gazpacho shot glass (v)

Honey Mustard Chipolatas

Crispy Belly Pork, Hickory Smoked BBQ sauce

Spinach Gnocchi, Red Pepper Salsa (v)

Goat's Cheese and Cherry Tomato Crostini, Basil Pesto (v)

Yakitori Pork, Sesame, Spring Onion

Hoisin sauce Vegetable Spring Roll (v)

Thai Squid, Lime, Spring Onion

Crispy Belly Pork, Hickory Smoked BBQ sauce

Choose three or six for your entire party

Homemade Soup Selection

Country Vegetable Soup, Herb Toast (v)

Roasted Vine Tomato and Basil, Cheddar Straws (v)

Leek, Watercress and Potato, Cheese Twist (v)

Classic Minestrone, Garlic Bread, Parmesan Cheese (v)

Carrot and Coriander, Crème Fraiche, Chive Crostini (v)

Roasted Parsnip, Onion Bhaji, Curry Oil (v)

Cream of Cauliflower, Cheese Straws (v)



Intermediate Sorbet Selection

Selection of Sorbets served in a shot glass

Lemon

Mango

Passion Fruit

Pink Champagne

Raspberry

Or please enquire about your own particular flavour

Our Sweet Selection

Eton Mess, Meringue and Berries with Shortbread

Chocolate Profiteroles, Toasted Almonds

Baked Vanilla Cheesecake, Seasonal Berries

Crostata Lemon Tart, Citrus Mascarpone Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla ice cream

Dark Chocolate and Cherry Vegan Cheesecake, Coconut Sorbet

Exotic Fruit Salad, Berries and Vanilla Cream

A Selection of Ice Creams

A Selection of Sorbets

Hire of Jude's Ice Cream Bike

Hire our traditional ice cream bike and choose three of our favourite flavours

Price on request

Bar Tokens

The perfect little extra touch to your event.

Each token allows your guest to 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

£55.00 per package (10 tokens)

Gin Station

Our Gin Butler is hands on to create the perfect Signature serve!

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

We can create their ideal G&T!

£450.00 – Caters for approximately 60 guests

Vegetarian Options

PLEASE SELECT ONE DISH FOR ALL VEGETARIAN GUESTS:

Baked Spinach and Ricotta Cannelloni

Garlic dough balls, rocket salad

Cauliflower, Leek and Blue Cheese Risotto

Penne Arrabiata

Cherry vine tomatoes, garlic, chilli, baby spinach, parmesan

Tarte Tatin of Goat's Cheese

Glazed shallots, baby spinach, beetroot chutney

Potato Gnocchi

Fricassee of wild mushrooms, herb and garlic flatbread

Filo Parcel of Spinach, Mascarpone and Roasted Vegetables

Spicy tomato sauce

Vegetable Korma Curry

Basmati rice, toasted naan, coriander and mint yoghurt

Five Bean Tagine

Slow cooked with spices, almonds, dried fruit, pearl cous cous

Chilli Sin Carne Spicy Vegetable Chilli

Rice, salsa, char-grilled tortilla

V.I. Little P's

Menu

Choices for younger guests.

Please select one dish from each course.

TO START

Heinz Tomato Soup
Croutons (v)

Melon
Fresh fruit sorbet (v)

Garlic Bread
With or without cheese (v)

MAINS

Fish Goujons
Chips and peas

Sausage Hot Dog
Tomato ketchup, mixed leaf salad and chips

Italian Pasta
Peas, Sweetcorn and fresh tomato sauce

Beefburger
In a bun, with fries and salad)

DESSERTS

Chocolate Brownie Lollipop

Cookie Crumbs
Ice cream and raspberry sauce

Fresh Fruit Kebabs
Marsh mellow, chocolate dipping sauce

Scoop of Ice Cream or Sorbet

Price LIST

LUNCH MENU

2 Course

2022

£25.00

2023

£27.00

3 Course

£30.00

£32.00

BIG SHARING PANS

2 Dishes

£17.95

£18.95

CLASSIC DINNER SELECTION

Menu 1

£37.00

£38.00

Menu 2

£39.00

£40.00

Menu 3

£42.00

£43.00

Menu 4

£45.00

£46.00

DINING AFTER DARK

Classic Hot and Cold Buffet

£34.00

£36.00

Street Food – 1 Main and 1 Side

£18.50

£19.50

Street Food – 3 Mains and 2 Sides

£28.00

£29.00

Classic Finger Buffet – 6 items

£22.00

£24.00

Classic Finger Buffet – 9 items

£25.00

£27.00

EXTRA TOUCHES

Nibbles

£3.00

£4.00

Canapés – Choose 3

£9.00

£10.00

Canapés – Choose 6

£14.00

£15.00

Soup Selection

£6.75

£7.75

Intermediate Sorbets

£3.00

£4.00

Sweet Selection – choose 2

£13.50

£14.00

V.I. Little P's

Ages 0 to 5

Complimentary

Complimentary

Ages 6 to 12

£10.00

£12.00

Over 12 – Full price

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.

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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