



Chatsworth Hotel

W O R T H I N G

MASONIC LADIES FESTIVAL WEEKENDS

2011-2012

Friday

- Check-in from 14.00hrs
- Three Course Set Dinner
- Live Entertainment (if required)
- Accommodation – complimentary upgrade to a seaview room for the Master and Secretary.

Saturday

- Full English Breakfast (7.00-9.45hrs)
 - Day free to explore the area
 - *Services of a Toastmaster for the pre-dinner Reception and Banquet who will, on request, sing the Ladies Song.
 - Set Four Course Formal Banquet plus Coffee, chosen from our Menu Selector
 - Table Flowers in your colour scheme
 - *Two piece Band until 1am
 - Photographer on Saturday evening producing mounted prints available for sale prior to your departure
 - Table Plan Display
- *included if minimum number of 60 guests on Option 1 is achieved.*

Sunday

- Full English Breakfast (8.00-9.45hrs)
- Three Course Sunday Lunch is available at a supplement
 - Pre-Booking is essential (Minimum number of 20 guests)

Option 1

2 Nights
Friday & Saturday
£150.00 PP

Option 2

1 Night
Saturday
£97.00 PP

Option 3

Saturday
Banquet only
£37.50 PP

All prices are inclusive of VAT

Rates may vary, dependent on number of guests and month of year.

Children under 12 sharing with 2 adults are accommodated free and charged for meals as taken.

Our florist is able to supply you with presentation arrangements at reasonable prices.
(Please note: Ladies gifts, printed menus and additional flowers are not included in the above package)



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W O R T H I N G

Menu Selection

The package price for Options 1 & 2 is inclusive of a Four-Course Evening Banquet on Saturday with coffee. Please find enclosed our Banqueting Menus from which to make your selection. Please choose two Appetizers, two Starters, two Main Courses, a Vegetarian option and two Desserts. Each guest's menu choice is required by latest two weeks prior to your function date.

We can also cater for children and guests with dietary requirements. Should you require guidance in compiling your menu, or you have your own ideas or favourite dishes, we will be happy to accommodate these.

The Management reserves the right to change any conditions within these menus without prior notice.

Accommodation

All of our 98 well appointed en-suite bedrooms have WI-FI internet access, Freeview TV, tea/coffee tray, trouser press, and hairdryer. We offer double or twin rooms for single occupancy to all guests and many rooms have sea or garden views or air-conditioning. Family and disabled rooms are available also and the hotel has two lifts servicing three floors.

Booking Instructions

Provisional bookings can be held for two weeks without obligation. Once your requirements have been discussed and agreed between yourselves and our Conference and Events Team, a signed Contract and a non-refundable deposit of £750.00 are required to secure your reservation. We strongly recommend that you take out a comprehensive insurance policy, as deposits once paid are non-refundable.

Final numbers and menus should be agreed at least two weeks prior to your event. Your final estimated costs are payable in the week leading up to the event, with the final payment being made at the end of the event for any additional charges incurred during your function.

Should you require guidance with any other arrangements such as Florist, Disco, Toastmaster, Photographer, etc., we will be happy to help.

Car Parking

On-street parking is available outside and around the hotel and is free before 9am and after 6pm and also on Sundays and Bank Holidays. During the week we are able to offer discounted vouchers to our guests.

There are also a number of large car parks within walking distance. The Chatsworth Hotel is able to validate car parking tickets on departure from the NCP car park within 5 minutes walking distance. Please ask your delegates to present their NCP tickets to Reception for validation on departure.

Leisure Facilities

On the lower ground floor, we have our own games room with two full sized solid mahogany slate bedded snooker tables along with a pool table, table tennis, skittle alley and table football.

You are welcome to view the Chatsworth's facilities without obligation and we would be pleased to discuss any particular requirements you may have.



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W O R T H I N G

STARTERS AND APPETIZERS

SOUP A LA MINESTRA

Fresh Minestrone Soup topped with Parmesan

CHEF'S VEGETABLE SOUP (v)

Fresh Vegetable Soup blended with Herbs

CREAM OF WILD MUSHROOM SOUP (v)

FRENCH ONION SOUP

Topped with Cheese and Croutons

LEEK & POTATO SOUP (v)

MIXED SEAFOOD PLATTER

Prawns, Salmon and Squid served with a Dill Mayonnaise

SMOKED SALMON ROULADE

On a bed of Rocket with a Dill and Mustard Dressing and Brown Bread

SMOKED CHICKEN & BACON SALAD

Served with Raspberry Vinaigrette

CHICKEN LIVER PATE

Served with Onion Confit on a bed of leaves and toasted Granary Bread

SIMPLY CHILLED GALIA MELON (v)

Served with Fresh Strawberries

CLASSIC CAESAR SALAD

Served with Coss Lettuce, Golden Croutons, Lardons of Bacon
And Parmesan Cheese with an Anchovy and Garlic Mayonnaise

GALIA MELON SURPRISE

Chilled Melon filled with Crayfish and Avocado

TIGER PRAWN SALAD

Served with Mango Salad



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W O R T H I N G

MAIN COURSES

BREAST OF CHICKEN

Topped with Smoked Bacon and Tomato Sauce

SUPREME OF CHICKEN

Breast of Chicken served with a Wild Mushroom Sauce

CHICKEN ESCALOPE

Breast of Chicken filled with Stilton Cheese and wrapped in Bacon
With a creamed Leek Sauce

ROASTED POUSSIN

Roasted Poussin with a Sage and Lemon Butter drizzled with Paprika Sauce

BRAISED SHOULDER OF LAMB

Slow-cooked Shoulder of Lamb with Haricot Beans, Garlic & Rosemary

BRAISED BEEF STEAK

Braised Beef Steak cooked in a Red Wine Sauce with Mushrooms and Onions

Fish Options

BAKED FILLET OF HAKE

Topped with Mushrooms and Asparagus, drizzled with a Cheese Sauce

POACHED SALMON SUPREME

Poached Salmon Fillet with Orange, Basil and a Hollandaise Sauce

SALMON & SPINACH ENCROUTE

Salmon and Spinach in a Puff Pastry Casing

Vegetarian Options

MUSHROOM STROGANOFF (v)

Sautéed Mushrooms in a Cream of Sauce with Rice

VEGETABLE HOT POT (v)

Braised with a Selection of Root Vegetables with a Sliced Potato Topping

SAVOURY VEGETABLE CASSEROLE (v)

Served with Dumplings

MUSHROOM AND SPINACH QUICHE (v)

Served with a Crisp Salad



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DESSERTS

Cold Desserts

Pear & Almond Flan

A traditional Bakewell Tart with glazed pear halves

Pecan Nut Tart

Treacle Tart dressed with pecan nuts

Chocolate & Orange Tart

Baked Orange Custard topped with Chocolate finished with Mandarin Segments

Chocolate Fudge Brownie

Served with Vanilla Ice Cream and Chocolate Sauce

Strawberry Shortbread Layer

With fresh Strawberries & finished with Cream Rosettes

Banoffee Pie

Homemade Toffee and fresh Banana covered with Banana Crème

Lemon Meringue Pie

Tangy rich Lemon Curd topped with a deep mallow Meringue

Pineapple, Lemon & Lime or Kiwi Cheesecake

A deep, rich, creamy cheesecake set on a biscuit base in the flavour of your choice

Please choose from our selection of sumptuous Gateaux or Tortes:

Coffee & Walnut Gateau
Luxury Black Forest Gateau
Peaches & Cream Gateau
Raspberry Rhapsody Gateau

Toffee & Hazelnut Torte
Butterscotch Torte

Traditional Fresh Fruit Salad (v)

Selection of Ice Cream

Hot Desserts

Traditional Treacle Tart

Served Hot or Cold

Traditional Apple Pie or Apple Crumble

Served with either Custard or Cream

Pear Tartin

Made in a puff pastry case with caramelised Pears
Served with Crème Fraiche

A Selection of Mixed Cheese & Biscuits

Freshly Brewed Coffee and Mints



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Please find attached our current Wine List

Drinks Options

Option 1 from £16.75 per person

Option 2 from £18.75 per person

Arrival Drinks

A Glass of either Red or White House Wine or Bucks Fizz or Kir Royale or Pimms (Option 1 & 2)

Meal Drinks

Half bottle of Red or White House Wine (Option 1 & 2)

Toast Drinks

A Glass of Sparkling Wine (Option 1)

A Glass of House Champagne (Option 2)

(A non-alcoholic Fruit Juice for both adults and children alike, can be provided at £6.50 per jug. Drinks options start at the above prices, dependent on House Wine chosen).

***Prices may fluctuate due to circumstances beyond our control.
We reserve the right to change items on the above wine list at any time.***