

ALDERLEY EDGE HOTEL
CHESHIRE



CONFERENCE



THANK YOU

for considering Alderley Edge Hotel
for your forthcoming conference.

Alderley Edge Hotel offers you the opportunity to enjoy excellent hospitality from as little as **£55.00** per delegate, as well as total flexibility to tailor the package to suit individual requirements.

PLEASE FIND ENCLOSED A COMPREHENSIVE
TARIFF AND SAMPLE LUNCH SELECTOR.

Within your package you have the opportunity to choose from a three course table d'hôte menu within our superb Alderley Restaurant or a three course buffet lunch either within our restaurant or your private conference suite (subject to delegate numbers).

DAY DELEGATE PACKAGE

£55.00 PER PERSON (PRICE INCLUDES VAT)

Morning Tea/Coffee and Miniature Danish Pastries

Mid Morning Tea/Coffee and Home-made Biscuits

Three Course Luncheon or Buffet Luncheon

Afternoon Tea/Coffee and Home-made Biscuits

Room Hire

Pads, Pens

Cordials, Jugs of Water and Mints

Complimentary Newspapers in the Room



MINIMUM OF 10 DELEGATES

24 HOUR DAY DELEGATE PACKAGE

£165.00 PER PERSON (PRICE INCLUDES VAT)

Three Course Dinner

Overnight Accommodation

Full English or Continental Breakfast

Morning Tea/Coffee
and Miniature Danish Pastries

Mid Morning Tea/Coffee and
Home-made Biscuits

Three Course Luncheon or Buffet Luncheon

Afternoon Tea/Coffee and
Home-made Biscuits

Room Hire

Pads, Pens

Cordials, Jugs of Water and Mints

Complimentary Newspapers in the Room



MINIMUM OF 15 DELEGATES

REFRESHMENT BREAKS

We have our own in-house bakery, therefore should you wish we can provide additional refreshment breaks and/or enhance your tea and coffee breaks with the following specialities

£2.25 Freshly Brewed Tea and Coffee

£5.50 Grilled Free Range Bacon and Sausage on Home-made Milk Rolls

£5.90 Home-made Toasted Tea Cakes and Fruit Cake served with Butter and Lancashire Cheese, Home-made Biscuits

£5.50 Home-baked Scones, Preserve, Clotted Cream, Home-made Biscuits

£11.00 Selection of Finger Sandwiches, Pastries and Scones, Home-made Preserve, Clotted Cream

ALTERNATIVES TO THE ABOVE CAN BE PROVIDED ON REQUEST, PLEASE SPEAK TO ONE OF OUR CONFERENCE CO-ORDINATORS FOR FURTHER IDEAS AND SUGGESTIONS.

ROOM HIRE RATES

(PRICE INCLUDES VAT)

| | FULL DAY | HALF DAY |
|-------------------------|--------------|----------------|
| LAURENT-PERRIER SUITE | FROM £500.00 | ON APPLICATION |
| FALLBROOME MEETING ROOM | FROM £200.00 | FROM £125.00 |
| BRYNLOW MEETING ROOM | FROM £175.00 | FROM £100.00 |

EQUIPMENT HIRE RATES

(PRICE INCLUDES VAT)

FOR CURRENT PRICES PLEASE CONTACT THE CONFERENCE OFFICE

AV EQUIPMENT BASIC PACKAGE

PROJECTOR, LAPTOP INPUTS AND SOUND SYSTEM

FULL PACKAGE

PROJECTOR, DVD, VIDEO, SATELLITE TV, LAPTOP INPUTS, AUXILIARY INPUTS AND SOUND SYSTEM (INCLUDES ABILITY TO 'OVERSPILL' ON TO THE BAR PLASMA)

RADIO MICROPHONES

2X HANDHELD AND 2X TIE CLIP

TROLLEY SYSTEM

VIDEO CONFERENCING, DVD, VIDEO AND TV

BACKGROUND MUSIC SYSTEM

IPOD DOCKING STATION, DIGITAL RADIO AND CD

DELEGATE SAMPLE BUFFET LUNCH SELECTOR

(FOR PARTIES OF 15+ DELEGATES)

MENU A

STARTERS

Seasonal Soup

MAIN COURSES

Selection of Finger Sandwiches
Mozzarella and Field Mushroom Fritters
Seasonal Melon and Parma Ham
Broccoli and Hazelnut Tarts
Crostini with Chicken Liver Parfait
Potato and Rosemary Focaccia with Olive Oil
Skewers of Salmon with Ginger and Basil
Duck Roll with Hoisin Sauce
Smoked Salmon and Parmesan Sable
Roast Beef and Asparagus Rolls

DESSERTS

Selection of British Artisan Cheese,
Grapes and Biscuits
Pear and Almond Slice
Chocolate and Orange Tart
Seasonal Fruit Pavlova



Coffee and Tea

MENU B

STARTERS

Pate of the Moment, Seasonal Leaf Salad, Toast

MAIN COURSES

Field Mushroom and Gruyère Quiche
Sausage, Apple and Herb Rolls
Fusilli with Roast Mediterranean Vegetables and Basil
Poached Salmon, Cucumber Salad, Lemon Mayonnaise
Roast of the Day
Seafood, Herb and Potato Gratin
Herb Roast Potatoes
French Bean Salad
Tomato Salad
Seasonal Leaves

DESSERTS

Selection of British Artisan Cheese,
Grapes and Biscuits
Dessert of the Moment



Coffee and Tea

SAMPLE LUNCH MENU

(FOR PARTIES OF 15 DELEGATES AND UNDER)

PLEASE NOTE THAT THE MENU WILL BE PRESENTED
AT THE MID-MORNING COFFEE BREAK FOR DELEGATES
TO INITIAL THEIR MENU CHOICES

STARTERS

Leek and Potato Soup, Cheese Crouton

Twice Baked Smoked Salmon Soufflé, Young Leaf
Spinach, Chive Oil

Duet of Ham Terrine and Chicken Liver
Parfait, Toasted House Brioche

Wild Mushroom Risotto, Dusted with Parmesan
and Lemon

MAIN COURSES

Roast Belly of Pork, Root Vegetable,
Rosemary Infusion

Char-grilled Supreme of Chicken, Seasoned
with Thyme and Lemon, Red Wine Butter

Seared Liver, Crisp Bacon, Mustard Mash,
Cep Butter

Steamed Fillet of Scottish Salmon, Wilted Greens,
Champagne Foam

DESSERTS

Selection of British Artisan Cheese

Chocolate and Griottine Cherry Roulade,
Kirsch Syrup

Slow Poached English Pear with Ginger Bavarois

Brown Sugar and Vanilla Parfait, Roasted Figs

Freshly Ground Coffee or Selected Teas
and Petit Fours

SAMPLE DINNER MENU

STARTERS

Velouté of Chicken and Portobello Mushroom

Salad of Moorland Smoked Salmon, Brixham
Crab and Crushed Avocado, Lemon Thyme
Vinaigrette

Grilled Crostin of Goats Cheese, Wafers of Parma
Ham and Roasted Purple Figs, Wild Rocket

MAIN COURSES

Char-grilled Sirloin of Scotch Beef, Sauté
of Wild Mushrooms, Truffle Butter

Roast Belly of Appleton's Estate Pork, Served
with its 'Crackling', Red Wine Reduction

Duet of Salmon and Tuna, Roast Mediterranean
Vegetables, Aged Balsamic

DESSERTS

Selection of Artisan Cheese

Warm Banana Financier with Irish Cream
Penna Gelato

Iced Coconut Parfait with its own Sorbet, Exotic
Fruit Salad

Hot Chocolate Soufflé, Tiramisu Ice Cream

Freshly Ground Coffee or Selected Teas
and Petit Fours



SERVICE CHARGE IN OUR RESTAURANT IS LEFT TO THE
DISCRETION OF THE CUSTOMER

**LAURENT-PERRIER SUITE
CAPACITY**

Theatre - 150

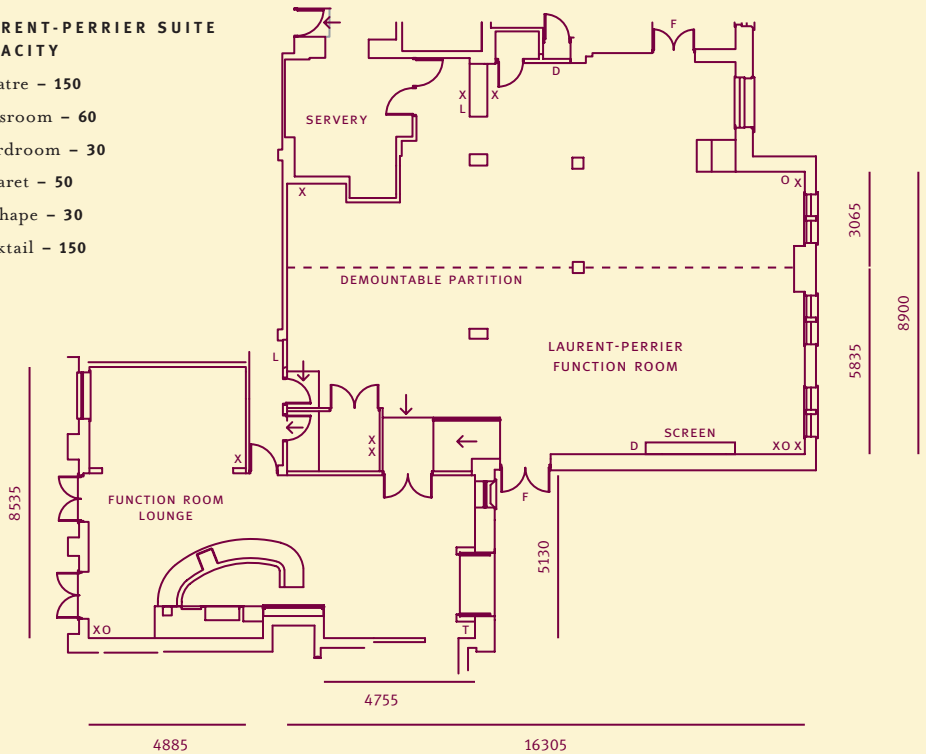
Classroom - 60

Boardroom - 30

Cabaret - 50

U-Shape - 30

Cocktail - 150



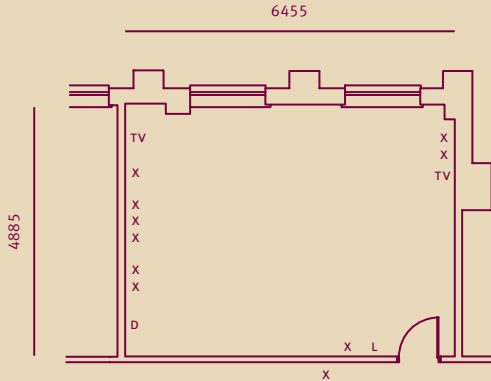
**FALLBROOME MEETING ROOM
CAPACITY**

Theatre - 30

Classroom - 20

Boardroom - 18

U-Shape - 18



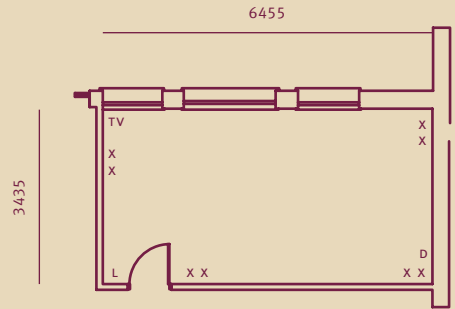
**BRYNLOW MEETING ROOM
CAPACITY**

Theatre - 15

Classroom - 12

Boardroom - 12

U-Shape - 10



KEY

- X - POWER (DOUBLE)
- L - LIGHTS
- O - LAPTOP PLUG-IN
- T - PAY PHONE
- D - DATA
- TV - TV SOCKETS
- F - FIRE EXIT

TERMS AND CONDITIONS

| PERIOD OF CANCELLATION NOTICE | CHARGE |
|-------------------------------|------------------------|
| ONE WEEK AND UNDER | 100% OF THE TOTAL COST |

For cancellations further in advance, charges on application.

ALDERLEY EDGE HOTEL

CHESHIRE



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AA APPROVED