



VALE ROYAL ABBEY

BANQUETING



To book an event at Vale Royal Abbey please contact us on the details listed below

If you have not previously visited Vale Royal Abbey
we would be pleased to arrange a tour to view our facilities

Vale Royal Abbey, Whitegate, Northwich, Cheshire. CW8 2BA
01606 301291 www.vra.co.uk enquiries@vra.co.uk

Vale Royal Abbey presents a magnificent venue for gala dinners, birthdays, anniversaries, christenings, sports dinners, Christmas celebrations, dinner dances and all other banqueting events.

The historic splendour of Vale Royal Abbey alongside our friendly and professional service provides the required mix of formality, relaxation and enjoyment for any occasion.

The Great House forms an imposing sight when viewed on arrival at Vale Royal Abbey. The modern facilities provided in this beautifully refurbished building provide those attending a unique venue and one that enthuses grandeur.

From the Great House courtyard you and your guests will be equally excited by the stunning surroundings with many a photographic opportunity throughout the adjoining grounds.

Vale Royal Abbey will take your breath away. The magnificent back drop of the Great House sets the scene for the equally impressive entrance into the Great Hall. All first floor rooms of the Great House are available for banqueting events with the rooms themselves being set up in a format as required in discussion with the appropriate organisers.

Our bespoke banqueting service offers our experienced advice and guidance throughout all your arrangements including dining menus, colour co-ordinations, decoration, photography, table plans, room layouts and entertainment.

The 'Great Hall' is the venue for all larger events and provides a stunning arena for any requirement. The room, situated on the first floor, is totally adaptable to any environment and is a sight to behold when dressed for the occasion. The Great Hall can seat up to up to 120 guests for a dining function.

The 'Library' gracefully compliments the Great Hall and is used for more intimate occasions. Situated on the first floor, the Library can seat up to 50 guests for a dining function.

The 'Lounge', situated on the first floor, is provided with it's own individual bar and is tastefully furnished with a variety of dining tables and chairs and sumptuous sofas. The Lounge is utilised for small banqueting events in addition to being a reception area for larger events requiring the use of the Great Hall & Library. The Lounge overlooks the stunning backdrop of the 18 hole golf course and directly overlooks the clubhouse courtyard, 1st tee, 18th green and putting green.

The 'Armoury', situated on the first floor, is utilised as a bar and reception area for events held only in the Great Hall. Furnished with comfortable sofas and accessible via the original stone floor of the Great House the Armoury provides a certain ambience ahead of arrival into the



Banqueting Package

Room Hire

A room hire cost of £250 will be applicable to all Friday & Saturday events after 6pm & Bank Holiday events, £100 for events held Saturday and Sunday daytime up to 6pm & £50 at all other times

Entertainment

You are welcome to provide your own entertainment/band. There may be a requirement to restrict the location of your chosen entertainment and we would suggest contacting VRA to discuss this.

Should you wish us to arrange your disco please contact us for further details.

Dining

'Food and beverage services' tailored to suit your requirements

Choice of starter, main course, dessert and coffee and mints

Served from the carvery

One menu must be chosen for the entire party, although special dietary requirements can be catered for with prior notice

Magnificent photographic opportunities

Complimentary cake stand and knife

Present table

White linen napkins and white slip cloths

Seating Plan

With our extensive experience, we will advise you on the most suitable layout for your occasion, however we will endeavour to accommodate your specific seating requirements.

We recommend a maximum of ten people to a table, however, we have found that eight is a slightly more comfortable number.

Name plates, seating plans and menus are of a personal choice and therefore must be provided by yourself.

Drinks Packages

Drinks packages have been put together as a guide, please feel free to create your own.

It is not our policy to allow guests to bring their own beverages into Vale Royal Abbey and therefore corkage charges do not apply.

Licensing

The bar is open from 11.00am and last orders will be called at 11.45pm and the bar will close at midnight.

The disco may continue to play until midnight except Sundays when the bar is open from 12 noon, last orders is 11.15pm and the disco can play until midnight.

Accommodation

We will be pleased to recommend details of local hotels for you and your guests.

Dining Menu

Starters

Homemade soup of the day
Smoked salmon and cod terrine, with lime and lemongrass dressing, garnished with dill
Fan of Galia melon filled with summer berries, spiked with an Elderflower cordial
A salad of Italian plum tomatoes with sliced buffalo Mozzarella, laced with olive and Basil, served with a ciabatta crustini
Smoked chicken supreme sliced over mixed continental leaves with avocado and sweet red onion compote
North Atlantic prawns with a marriage of continental leaves and citrus fruits
Savoury cheese basket brimmed with a ragout of button mushrooms, spiked with forest Mushroom and coriander cream

(All starters are served with a roll and butter)

Main Courses

Roast sirloin of beef served with traditional Yorkshire pudding, spiked with
Horseradish and served with a rich roast gravy
Oven roast supreme of chicken served with parma ham and sundried tomatoes, with a white wine sauce flavoured with Oregano
Steamed supreme of Scottish salmon served with a citrus green grape sauce
Char-grilled rib-eye steak, whole Shitake mushrooms with Dijon mustard and brandy cream sauce (served medium)
Delicate fillet of pork butterflied baked with a sage Derby cheese crumble topping, steeped in apple and Calvados sauce
Mediterranean wellington: A selection of seasonal vegetables marinated in olive oil and
garlic mozzarella & cheddar cheese, encased in golden baked puff pastry

(All main courses are served with a selection of two fresh market vegetables, roast and new potatoes)

Desserts

Chocolate truffle: Dark chocolate mousse, rum drenched chocolate sponge dusted with cocoa, garnished with
a rum truffle praline over a raspberry coulis
Tarte au Citron: Sweet crispy pastry base, baked fresh lemon Anglaise, with a crunchy caramel topping
Individual cheesecake, flavoured with vanilla pods, set over a traditional biscuit base, served beside a diary ice-cream.
Strawberry and Apricot Charlotte: Strawberry mousse with apricot centre surrounded by
crisp meringue fingers finished with strawberry glaze
Tarte Alsacienne: A rich butter pastry crème patisier, sliced apples and sultanas, spiced with
cinnamon and finished with crisp almonds over toffee sauce
A selection of cheeses of your choice served with celery, grapes and damsel wafers of traditional cheese biscuit. Please choose three
from traditional Cheddar, Sage Derby, Stilton and Apricot, Cheshire

Coffee and mints

(£25.50 per person for three courses)

(£21.50 per person for two courses)

Lunch Menu

Served from the carvery between 12noon – 3pm

Starters

Chef's soup of the day with freshly baked roll and butter
North Atlantic Prawns with a marriage of continental leaves and citrus fruits
Fan of Galia melon filled with summer berries, spiked with an Elderflower cordial

Main Course

Roast topside of beef served with traditional Yorkshire pudding spiked with horseradish and served with a rich roast gravy
Roast Cheshire Turkey served with traditional stuffing, chipolata sausage and a rich roast gravy
Steamed supreme of Scottish salmon served with a wild mushroom sauce
(Vegetarian option available on request)

Desserts

Tarte au citron: Sweet crispy pastry base, baked fresh lemon Anglaise, with a crunchy caramel topping
Chocolate truffle: Dark chocolate mousse, rum drenched chocolate sponge dusted with cocoa,
garnished with a rum truffle praline over a raspberry coulis

Coffee and mints

(£12.95 per person for three courses)

(£10.50 per person for two courses)

Buffet Menus

Menu One

(Served 'tapas' style to your table)

A selection of sandwiches served on white and brown bread
Minced lamb kofta kebabs with mint yoghurt dip
Goujons of fish served with caper sauce
Cheese & tomato quiche
Spicy jacket wedges served with sour cream and chive dip
Vegetable crudities
Fresh fruit platter
(£11.50)

Menu Two

(Served traditional buffet style)

Smoked salmon and cream cheese sandwiches on brown bread
Chicken thighs seasoned with Cajun spices
Hand raised pork pies with apple chutney
Vegetable samosas with plum sauce
Potato skins served with sour cream and chive dip and salsa dip
Cheese and fruit kebabs
Mixed leaf salad
Home made coleslaw
Tomato and cucumber salad
Assorted mini cream cakes
(£15.50)

Menu Three

(Served traditional buffet style)

A selection of hand carved meats
Spiced chicken drumsticks
Cheese and roasted onion quiche
Vegetable spring rolls with plum sauce
A selection of flavoured bread
Jacket potatoes topped with cheese and red onion
Crudities and dips
Roasted vegetable skewers
Mixed leaf salad
Home made coleslaw
Tomato and cucumber salad
Assorted mini cream cakes
(£19.95)

Reception Drinks

Bucks fizz (£2.75), kir royale (£4.20), pimm's (£2.75), house Champagne (£5.25)
sparkling wine (£3.25), house red or white wine (£2.50) or orange juice (£1.20)

Table Wine

Please select your table wines from our wine list shown overleaf

Toast Drinks

House Champagne (£5.25) Duc de Foix Cava DO Brut NV (4.25) Sparkling Wine (£3.25)

Wine List

Champagnes

1. House Champagne Brut NV, (France)

Specially selected from a range of samples, this Champagne provides a wine of consistent quality and style, reflecting the finesse, which we have come to expect. A light, fresh style, overlain by a touch of biscuity/yeasty richness - the perfect apéritif champagne (£29.00)

2. Duc de Foix Cava DO Brut NV, (Spain)

Toasty, biscuity notes overly the lemony fruit aroma and a firm mousse of fine bubbles. Producing a rich citrus fruit with just a hint of spice (£16.00)

White Wines

3. Colombard Chardonnay Champs du Moulin, Cotes de Gascogne, (France)

A good quality quaffing dry white wine from Gascogne in the South of France. A crisp, yet easy drinking style of white wine (£11.00)

4. Chenin Blanc Rocheburg (South Africa)

The subtle fruity Chenin Blanc has fragrant pear and pineapple fruit flavours that mingle with honey and lime on the palate and a zesty finish (£11.00)

5. Viura, Rioja Artesa (Spain)

This popular Rioja is soft and fruity - deliciously crisp and fresh (£12.00)

6. Pinot Grigio, San Antonio, (Italy)

Fruity and aromatic, this deliciously crisp, light and zingy wine shows refreshing apricot flavours (£12.00)

7. Chardonnay Semillon & Colombard Richmond Ridge (Australia)

A full bodied dry wine style blended for early drinking. Showing full bodied varietal fruit flavours, retaining some residual sugar softness and finishing with fresh crisp acidity (£13.00)

8. Sauvignon Blanc - Villa Rosa (Chile)

A light fresh and fruity wine which has plenty of youthful character. The aroma is typical of new wine that evokes the fruit and its varied quality is evident (£13.00)

Red Wines

14. Grenache Syrah, Champs du Moulin, (France)

Medium bodied. Lots of concentrated red fruits are evident in this popular wine from the Southern Rhone. A wine great to drink with or without food (£11.00)

15. Rioja Don Placero, (Spain)

Easy drinking Rioja, deliciously soft and juicy with ripe red berry fruits (£11.00)

16. Merlot 'Unoaked' Villa Rosa (Chile)

This well rounded and ripe red has a wonderful aroma of blackberries, cherries and plums. It is deep violet in colour showing real classic Chilean character (£12.50)

17. Merlot Shiraz & Ruby Cabernet Richmond Ridge (Australia)

A vibrant ruby red with an aroma that displays lively plum fruit characters with a hint of spice. The palate is bursting with round fleshy plum flavours balanced by soft tannins (£12.50)

19. The Mill Shiraz (S.E. Australia)

Classic Aussie Shiraz full to the brim with ripe, juicy plums and brambles and a good dollop of spice (£15.00)

20. Pinotage False Bay (South Africa)

Pinotage is a native of South Africa and produces a rustic and high-toned wine. This wine is full-bodied, with plummy, chocolate aromas (£15.00)

21. Rioja Crianza, Artesa (Spain)

Outstanding crianza, deep rich ripe blackcurrant and berry fruit with toasty vanilla oak flavours (£16.00)

All wines have an alcoholic content between 9% and 14%. We reserve the right that when a particular vintage or wine is not available, an alternative will be offered with every confidence.

Banqueting Booking Form

All bookings are subject to signing of the 'Banqueting Booking Terms & Conditions' sheet provided with this booking form

General Information

Please note the information provide below is the basic information required at booking stage.
Three weeks prior to your event we will contact you to discuss and confirm your specific requirements.

Contact Name.....

Address.....

Daytime Tel. No.

Evening Tel. No.

Email

Date Of Event.....

Time Of Arrival & Departure.....

Envisaged Number Of Attendees.....

Rooms Required

Great Hall Library Lounge Armoury

Dining / Lunch Menu

Please identify the menu to be selected from
Dining Lunch

Please select one choice for each menu course

Starter.....

Main Course

Dessert.....

Buffet Menu

Please select desired buffet menu as below

Buffet Menu One Buffet Menu Two Buffet Menu Three

Reception Drinks

Bucks fizz Kir royale Pimms House Champagne
Sparkling Wine House red wine House white wine Orange juice

Table Wine

Red No. Bottles White No. Bottles

Toast Drinks

House Champagne Duc de Foix Cava DO Brut NV Sparkling Wine

Banqueting Booking Terms & Conditions

These conditions apply to the booking of any banqueting function at Vale Royal Abbey. We have attempted to keep them as simple as possible. Please do not hesitate to contact us if any point is not clear.

1. Provisional Bookings & Confirmation

All bookings are provisional until confirmed by the submission of a fully completed booking form accompanied by the appropriate deposit. Provisional bookings will only be held for 14 days unless alternative arrangements have been agreed in writing. Vale Royal Abbey reserves the right to release provisional bookings if a deposit has not been received within the agreed period. No booking is confirmed until the deposit is received in full and a returned written acknowledgement has been issued.

2. Deposits

All bookings must be secured with a fully completed booking form submitted to Vale Royal Abbey and a deposit of £500.00 (unless otherwise agreed in writing) which Vale Royal Abbey regrets is not refundable. At the time of confirming your booking, minimum numbers for your event will be agreed.

3. Cancellations

In the event of cancellation, the deposit is forfeited. The following are the maximum charges that will apply in addition to the forfeiting of the deposit provided. In all cases the percentages will be calculated on our reasonable estimate of anticipated turnover from the booking.

With 4 weeks notice or less - 25%

With 2 weeks notice or less - 50%

With 1 weeks notice or less - 75%

We will endeavour to replace any cancelled bookings. If successful, this will be reflected in the final cancellation charge.

4. Final Numbers

Final numbers must be notified at least 7 days prior to the commencement of the event, this will be the minimum number for which you will be charged. Failure to notify final numbers will incur charges on the numbers originally specified in the booking or the actual number of guests that attended whichever is the greater. Where there is no minimum number stipulated at the time of booking, numbers may drop by a maximum of 10%. If numbers drop by more than 10% cancellation charges will be calculated in accordance with paragraph 3. Should numbers attending exceed those numbers booked and / or finalised Vale Royal Abbey will endeavour to cater for such additional numbers but can not guarantee such. Where numbers are in excess of the booked / final numbers provided, and Vale Royal Abbey is able to cater for such, then the actual number attending will be the number for which you will be charged.

5. Liability of the Club

Vale Royal Abbey accepts no responsibility for loss or damage to any property of the customer or its guests other than such as may be caused as a direct result of any negligent or fraudulent act or omission of Vale Royal Abbey. Any damage to the building or its contents caused by the customer or its guests is the responsibility of the customer. The customer agrees to pay Vale Royal Abbey the full cost of any property which is stolen or damaged beyond repair. Where property is damaged yet repairable the customer will pay all costs incurred to rectify the damage. Should the customer wish to fix items to the walls, floors or ceilings, Vale Royal Abbey consent is required in advance.

6. Payment Terms

An invoice for the food content of the event will be submitted to you on the day of the event. This invoice must be paid in full on the day unless otherwise agreed in writing. Any further charges for wine, drinks etc. must be paid in full on the day.

7. Credit Arrangements

Where a credit arrangement has been specifically agreed in writing, terms are strictly payment within 14 days from the date of invoice. We reserve the right to apply an interest charge of 2% per month on outstanding amounts.

8. Objections or Queries

Any customer wishing to raise objections or queries concerning their accounts must do so in writing within 7 days of the invoice date. Whereupon any amount not in dispute shall be paid in accordance with the payment terms and any balance immediately upon the amount being agreed between Vale Royal Abbey and the customer.

I/we accept the above terms and conditions as set out by Vale Royal Abbey.

Signed.....

Name/s.....

Date.....

Name & Date of Function.....

Amount Of Deposit Enclosed.....