



Celebrate in Style



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 delighted 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

A UNIQUE & BREATHTAKING EXPERIENCE

Welcome to Vale Royal Abbey

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 special occasion.

Vale Royal Abbey's grandeur and setting will simply take your breath away. Our bespoke banqueting service offers the benefit of our considerable 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 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, seating up to 50 guests for a dining function.

The 'Lounge' has its own individual bar and is tastefully furnished with a variety of dining tables and chairs and sumptuous sofas. The Lounge overlooks the stunning golf course and is utilised for small banqueting events, in addition to being a reception area for larger events requiring the use of the Great Hall and Library.

Larger numbers can be catered for by alternative seating plans and by utilising the Great Hall and Library together.





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Banqueting Packages 2011

Room Hire Charges

Daytime – up to 5pm

Monday – Sunday	£75	Library and Lounge Bar
Monday – Sunday	£100	Great Hall, Library and Lounge Bar
Children's Parties	£50	(2 hours)

Evening

Monday - Thursday	£75	Library and Lounge Bar	from 6pm until Midnight
Monday - Thursday	£100	Great Hall, Library and Lounge Bar	from 6pm until Midnight
Friday and Saturday	£225	Library and Lounge Bar	from 6pm until Midnight
Friday and Saturday	£275	Great Hall, Library and Lounge Bar	from 6pm until Midnight
Sunday	£75	Library and Lounge Bar	from 6pm – 11pm
Sunday	£100	Great Hall, Library and Lounge Bar	from 6pm – 11pm

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 or children's entertainment please contact us for further details.

Dinners & Lunches

'Food and beverage services' tailored to suit your requirements.

Dinners served 'family' style to your table, lunches served from the carvery.

One menu to 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.

Candelabras and table decorations are available to hire.



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Banqueting Packages 2011 Cont...

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.

Corkage

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 noon and last orders will be called at 11.45pm.
The bar will close at midnight and entertainment may continue to play until midnight.

On Sundays, the bar is open from noon, last orders will be called at 10.45pm and entertainment can play until 11pm.

Arrival Times

Arrival times for lunches – from 11.30am
Arrival times for dinners – from 6pm

Access times and availability to be arranged prior to the event.

Accommodation & Travel

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



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Lunch Menu

Served from the coveery between 12 noon and 3pm

Starters

Chef's seasonal soup of the day served with crusty bread roll and butter

Classic prawn cocktail served in a Martini glass, finished with a rich Marie-Rose sauce, brown bread and butter

Homemade falafel on green leaves with fresh Tzatziki

Main Course

Medium roasted topside with homemade Yorkshire pudding, fresh horseradish cream and a rich roast gravy

Roast Cheshire turkey served with stuffing, wrapped chipolata sausage and homemade Cranberry sauce

Goats cheese tartlet with prunes and watercress

(Vegetarian option available on request)

Desserts

Pear and sultana crumble with thick Jersey cream

Homemade chocolate tart with pistachio crème Chantilly

Homemade vanilla cheesecake with pear compote and raspberry sorbet

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Coffee and dainties

***£16.95 per person for three courses***

***£14.95 per person for two courses***



# Vale Royal Abbey

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## Dinner Menu

### Starters

Homemade broccoli soup with a stilton croute and rustic bread roll  
Bresaola, wild rocket, Sicilian lemon drizzled with olive oil and Parmesan shavings  
Thai style fishcakes on baby leaves with a lemongrass and sweet chilli dipping sauce  
Creamy woodland mushrooms on ciabatta crostini with a balsamic reduction  
Quenelles of chicken liver pate with red onion marmalade and Melba toast

### Main Courses

Roast supreme of chicken with crispy pancetta and bubble and squeak  
Sweet potato and red pepper croquette with confit of tomatoes and Thyme  
Crispy slow braised pork belly on apple and sage compote with crackling and cider jus  
Baked salmon on Chorizo mash with a roasted pepper oil  
Seared rib eye of beef on roasted sweet potatoes with puy lentils, crushed chilli and coriander  
Slow roast shoulder of lamb with preserved lemons and cumin on a Moroccan style cous cous  
*Served with a compliment of seasonal vegetables and potatoes*

### Desserts

Homemade sticky toffee pudding with toffee sauce and custard  
White chocolate and raspberry cheesecake with a raspberry coulis  
Mixed berries in port jelly  
Classic Eton mess served in a Martini glass  
Simple bread and butter pudding with vanilla pod ice cream

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Coffee and dainties

£29.95 per person for three courses: Friday, Saturday & Sunday

£24.95 per person for two courses: Friday, Saturday & Sunday

£25.95 per person for three courses: Monday – Thursday

£20.95 per person for two courses: Monday – Thursday



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Evening Buffet Menus

Option One

Please choose two of the following from the buffet table:

Chilli con carne with braised rice and tortilla chips and salsa
Moroccan chicken tagine with coriander cous cous, cucumber and mint yoghurt
Lincolnshire pork sausage toad in the hole with onion gravy and creamy mash
(Vegetarian option available upon request)

£10.50

Option Two

A selection of mini filled bread rolls
Honey and mustard marinated cocktail sausage
Traditional pork pie with apple chutney
Vegetable spring rolls with hoi sin dip
Garlic potato wedges with BBQ sauce
Breaded onion rings
Beef, chilli and cumin kebabs with mango salsa
Mini fishcakes with pea puree dip

£12.50

Option Three

Hot steak baguettes with caramelised onions served
with chunky homemade chips, mustards and chutney

£14.50



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Evening Buffet Menus cont...

Option Four

A selection of filled mini baguettes
Chicken Tikka skewers with mint yoghurt dip
Cheshire cheese and roast onion quiche
Onion bhajis and vegetable pakoras with mango chutney
Breaded plaice goujons with fresh Tartare sauce
Mixed salad with garden herbs and dressing
Homemade crunchy coleslaw
Jacket potato halves and butter
Teriyaki spare ribs

£15.95

Option Five

Baskets of rustic bread with:-
A platter of 'Fruits de Mere'
Local honey glazed slices of ham with real ale chutney
Warm slices of roast beef with fresh horseradish cream and red onion marmalade
Blue cheese, tomato and Basil tart
Bowls of chicken Caesar
Roast sweet potato, pea, broad bean and fennel salad
Vegetarian Niscoise salad
Mixed continental leaf salad
Homemade crunchy coleslaw with red apple
Braised Basmati and wild rice
Sautéed potatoes

£21.00



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Wine Selection

White Wines

1. *Sendas del Rey Blanco (Spain)*

A fresh, clean and dry blend of indigenous Spanish varieties Viura and Airen. Light and floral with crisp citrus notes. A lovely aperitif, also good with salads and fish.

£13.99

2. *Wilderness Bay Chenin Blanc (South Africa)*

A crisp wine with intense lemon and peach flavours. Well-balanced acidity with a long aftertaste.

£14.75

3. *La Manda Sauvignon Blanc (Chile)*

Fantastic example of the crisp, citrus-led sauvignon blanc, with just the right juicy acidity to cut through the likes of lemon sole.

£15.50

4. *Al Verdi Pinot Grigio (Italy)*

So popular due to its amazingly easy drinking nature, typified by pear-drop and delicate almond flavours. Goes nicely with salads or simply cooked fish.

£16.50

5. *Jarra Ridge Chardonnay (Australia)*

Superb value Oz white – medium dry, laden with ripe tropical fruit, balanced by delicate acidity.

£17.95

6. *Paternina Dorada Blanco Rioja (Spain)*

Excellently made wine – dry and crisp with notes of apple and melon with a nutty finish

£20.50

7. *Fairfields Sauvignon Blanc (New Zealand)*

A superb Sauvignon from Marlborough; excellent intensity of citrus fruit with hints of cream on the finish.

£23.75



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Wine Selection Cont...

Red Wines

8. Sendas del Rey Tinto (Spain)

Predominantly tempranillo, this is a super, soft easy drinking red, with ripe black fruits and a hint of spice from the addition of a little grenache.

£13.99

9. La Manda Merlot (Chile)

Another simple stunner from this range – a full red, packed with inky plum fruit and well-toned tannins.

£15.50

10. Paradise Point Cabernet Sauvignon (California)

Well rounded and ready to drink Californian cabernet showing ripe cassis fruit, with balanced tannins and notes of oak.

£16.95

11. Jarrah Ridge Shiraz (Australia)

Upfront and fruity in style with ripe blackberry and plum flavours and notes of spicy pepper.

£18.25

12. Neil Joubert Pinotage (South Africa)

The grape for which the Cape is famed, pinotage is a hybrid of cinsault and pinot noir which has jammy fruit with tarry notes and hints of spice and liquorice

£18.95

13. Paternina 'Accolado' Cosecha Rioja (Spain)

A youthful style Rioja. Not too heavy with upfront blackcurrant fruit with hints of spice and mellow oak. Try with simply roasted meats.

£20.75

14. Filius de Chateau Lamothe (France)

Predominantly merlot and cabernet sauvignon, this classy claret is medium bodied with soft ripe black fruits and notes of spice and vanilla.

£23.25



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Wine Selection Cont...

Rose Wines

15. *Sendas del Rey Rosada (Spain)*

Delicious and juicy, yet dry rosé. Made from garnacha grapes, this is deep in colour with ripe berry fruits and spicy notes.

£13.95

16. *Al Verdi Pinot Grigio Rosé (Italy)*

A gentle rose hue, showing ripe berry fruit on the palate with a clean, refreshing dry finish

£17.25

Sparkling Wines & Champagnes

17. *Sparkling Chardonnay Brut (France)*

Lovely, fresh and clean fizz with a fruity flavour and a soft creamy mousse

£18.95

18. *Segura Viudas Brut Reserva (Spain)*

This excellent fizz has a pale lemon colour and shows a classic earthy, biscuit nose that Cava has become famous for. The palate is fruity, rounded and makes for excellent drinking.

£21.95

19. *Forget-Brimont 1er Cru Brut (France)*

A small, family run Champagne house making excellent quality wines – clean and fresh with lemon notes, a soft, persistent mousse and a lengthy, dry finish.

£37.95

20. *Laurent Perrier Brut (France)*

Flavours of citrus and peach fruit mingled with notes of toast and cream with a fine effervescence.

£49.50

21. *Veuve Clicquot Yellow Label (France)*

Definitely among the top producers; a rich full-bodied champagne with flowery, malty notes and a long, long finish.

£56.25



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Other Beverages

Reception Drinks

We have selected a choice of popular reception drinks for your guests to enjoy on arrival but please feel free to make any special requests.

House red, rose or white wine

£3.50

Bucks fizz

£3.75

Pimms

£3.95

House Champagne

£7.75

Cava

£4.50

Sparkling wine

£3.95

Fruit juice

£1.45

Toast Drinks

House Champagne

£7.75

Cava

£4.50

Sparkling Wine

£3.95

*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.*



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Banqueting Booking Form

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

General Information

Contact Name

Member Sponsors Name if applicable

Tel No.

Address.....

Mobile

Email.....

Secondary Contact Name

Tel No.

Address.....

Mobile

Email.....

Date of Event

Event Type

Time of Arrival.....

Envisaged Number of Attendees.....

Would you like VRA to arrange a Disco for you?



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Booking Terms & Conditions

1. Provisional Bookings & Booking Fee

All bookings are provisional until confirmed by the submission of a fully completed booking form, signed terms and conditions and the appropriate booking fee. Provisional bookings will only be held for 14 days unless alternative arrangements have been agreed in writing. Vale Royal Abbey (VRA) reserves the right to release provisional bookings without notice if a booking fee has not been received within the agreed period. No booking is confirmed until the booking fee is received in full and a returned written acknowledgement has been issued. All booking fees are non refundable and non transferable and will be lost if the event is cancelled or postponed by the customer.

2. Confirmation

All bookings will be confirmed upon receipt of the relevant booking fee together with a copy of the signed terms and conditions. If the signed terms and conditions are not received with the booking fee, a further fourteen days will be allowed to return them. Failure to return the signed terms and conditions within this time scale will result in the booking being rendered null and void and the booking fee being retained in full by VRA.

3. Prices

All prices quoted at the time of booking include VAT at the current rate. VRA reserves the right to amend the price upon written notice to the client in order to reflect any change in costs beyond the reasonable control of VRA (including but not limited to change in VAT and import/export duties) up to four weeks prior to the event when final details and requirements have been confirmed and the final payment is due unless otherwise agreed in writing. If additional goods or services are provided to the customer, the customer shall pay the standard charges at prevailing rate on the day that they are provided.

4. Cancellations

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

With 24 weeks notice or less - 25%

With 12 weeks notice or less - 50%

With 4 weeks notice or less - 75%

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

5. Final Numbers

Final numbers must be notified at least 21 days prior to the commencement of the event. This will be the minimum number for which you will be charged in accordance with our minimum number requirements. 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. If numbers drop by more than 10%, cancellation charges will be calculated in accordance with paragraph 4. Should numbers attending exceed those numbers booked and/or finalised VRA will endeavour to cater for such additional numbers but cannot 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.

6. Payment Terms

An invoice for the food and pre-ordered drinks content of the event will be submitted to you 21 days prior to the event based on the numbers booked / provided at that time and the verbal invoice amount communicated. This invoice must be paid in full at least 14 days prior to the event. Any further charges for additional final numbers, wine, drinks, etc. must be paid in full on the day. For wedding events, an interim payment of 50% of the approximate final numbers will be required. This date will be confirmed at the time of booking and will be approximately three months prior to your wedding. Any further charges for additional items must be paid for fully on the day or secured with credit card details prior to exchange of goods or services.

7. Liability of the Club

VRA 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 VRA. 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 VRA 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, VRA consent is required in advance.



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Booking Terms & Conditions Cont...

8. Force Majeure

In this Clause 8, 'Force Majeure' means any circumstance beyond the control of VRA including, but not limited to acts of God, fire, explosion, adverse weather conditions, flood, earthquake, terrorisms, riot, civil commotions, war, hostilities, strikes, work stoppages, slow-downs or other industrial disputes, acts of government, lack of power and delays by suppliers or materials shortages but for the avoidance of doubt, nothing shall excuse the customer from any payment obligations under the contract. If VRA is prevented or hindered from hosting the event by a Force Majeure Event, then VRA will endeavour to provide a suitable resolution.

9. 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 3% above the base rate per month on outstanding amounts.

10. Miscellaneous

10.1 Licensing

Under the new Licensing Act anyone who looks under the age of 21 years will be asked to show identification. Accepted forms of identification are: driving licence or passport. Failure to produce identification will result in the refusal of service of alcohol.

10.2 Car parking

Cars are parked on the premises or within the grounds of VRA entirely at the owners risk and VRA disclaims liability for any damages to, or theft from or theft of, the customer's vehicles howsoever sustained.

10.3 Third Party Supplier

Should the customer choose to employ the services of a third party supplier, VRA shall require a copy of the supplier's insurance policies at least one month prior to the event. If the supplier fails to provide proof of insurance the suppliers shall not be permitted into Vale Royal Abbey for the event, and VRA shall bear no liability to the customer. All displays/equipment must comply with statutory codes and regulations.

11. 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