



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 occasion.

Vale Royal Abbey's grandeur and setting will simply take your breath away. From the Great House courtyard you and your guests will be equally excited by the stunning surroundings with many photographic opportunities throughout the adjoining grounds.

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 our experienced team of event organisers.

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, 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 its 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 and 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 Great Hall.





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Banqueting Packages 2010

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.

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.

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.



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Banqueting Packages 2010 Cont...

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 7pm

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 carvery between 12 noon – 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

(Please choose one main course for the entire party plus a vegetarian option)

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

£14.95 per person for three courses

£12.50 per person for two courses



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Dinner Menu

7pm arrival, 'Family' served

Please choose a maximum of two choices per course plus a vegetarian option.
Pre-orders for meal choices are required not less than 14 days in advance of the event.
Full seating plans must also be given at this time.

Starters

Homemade seasonal vegetable soup served with a warm crusty roll
Galia melon served with fruits of the forest and spiked with an elderflower cordial
Farmhouse chicken liver pate presented with a caramelised red onion chutney and melba toast
Classic prawn cocktail tossed with a brandy marie rose sauce sat upon a smoked salmon base
Feta cheese, fresh thyme and plum salad sat upon a giant Basil and olive crouton

Main Courses

Roasted sirloin of beef slowly braised until tender and accompanied by a brandy and mushroom sauce
Classic Coq au vin – chicken fillet braised on the bone in a red wine jus with shallots, mushrooms and cured bacon
Roast leg of lamb spiked with fresh rosemary and garlic and served with a cranberry gravy
Rolled gammon fillet marinated in a sharp orange and whisky marmalade presented with an apple and cider jus
Oven baked fillet of salmon topped with a fresh parsley and white wine sauce
Goats cheese tartlet topped with a slowly cooked red wine and caramelised red onion sauce married
with asparagus and cherry tomatoes

*All main courses are served with either roasted new potatoes and spinach or
seasoned French trimmed potatoes and a medley of seasonal vegetables*

Desserts

Bramley open apple pie: Bramley apple on a short crust pastry base completed with a lattice topping
Chocolate Charlotte: A duo of chocolate bavarois topped with light chocolate mousse and rich Granache
Summer pudding: Sweet fruits of the forest encased in a bread case, accompanied with a lemon zest crème fraiche
Flambé Cointreau: Pillerine sponge soaked in Cointreau punch,
sandwiched with a light orange mousse and coated with toasted meringue.
Amaretti and white chocolate cheesecake: White chocolate cheesecake with chunks of
Amaretti biscuit, topped with dark chocolate ganache

Coffee and mints

*£25.50 per person for three courses: Friday, Saturday & Sunday
£21.50 per person for two courses: Friday, Saturday & Sunday
£20.50 per person for three courses: Monday – Thursday incl.
£17.30 per person for two courses: Monday – Thursday incl.*



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Buffet Menus

Option One

(Please choose two of the following. Served from the buffet table)

- Traditional lamb hot pot served with red cabbage, bread roll and butter
- Beef bourguignon served with roasted new potatoes
- Chicken Tikka curry served with rice, naan bread and mango chutney
- Chilli con carne served with rice and garlic bread
(Vegetarian option available upon request)

£9.95

Option Two

(Hot & cold finger platter served to your table)

- A selection of sandwiches on white & wholemeal bread
- Lincolnshire sausage glazed with honey and mustard
- Mini pastries filled with mozzarella and tomato
- Marinated chicken skewers
- Minted lamb kebabs
- Vegetable samosas
- Garlic mayonnaise and sweet chilli dipping sauce
- Roasted herb and garlic new potatoes

£11.95



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Buffet Menus Cont...

Option Three

(Served from the buffet table)

A selection of sandwiches served on white and wholemeal bread
A mix of marinated and plain chicken skewers
Vegetarian quiche
Vegetable samosas
Fish goujons and lemon wedges served with tartare sauce
Mini Cumberland sausages glazed with honey and mustard
Mixed tossed salad & French dressing
Home-made coleslaw
Garlic mayonnaise
A choice of either:- New potatoes with fresh mint and butter,
or roasted garlic and herb potatoes

£14.95

Option Four

(Served from the buffet table)

Topside of beef with a horseradish and chive cream
Roast ham with a marmalade glaze
Smoked salmon platter
Farmer's gala pie served with a caramelised red onion chutney
A selection of quiches
Potato salad with apple, stilton and walnuts
Vegetarian cous cous
Mixed salad leaves
Plum tomato and basil with mozzarella and chilli olive oil
Baker's bread basket
A choice of either:- New potatoes with fresh mint and butter, or
Roasted new potatoes with spinach and cracked black pepper, or
Roasted garlic and herb potatoes
Served with a selection of condiments to compliment the above

£19.95



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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.

£13.95

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

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

£14.50

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.

£15.25

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.

£13.95

9. *La Manda Merlot (Chile)*

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

£15.25

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

£3.25

Bucks fizz

£3.50

Pimms

£3.75

House Champagne

£7.25

Cava

£4.25

Sparkling wine

£3.75

Fruit juice

£1.35

Toast Drinks

House Champagne

£7.25

Cava

£4.25

Sparkling Wine

£3.75

*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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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. Booking Fee

All bookings must be secured with a fully completed booking form submitted to Vale Royal Abbey and a deposit of £250.00 (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 24 weeks notice or less - 25%

With 12 weeks notice or less - 50%

With 4 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 21 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 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.

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 and pre ordered drinks content of the event will be submitted to you 7 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 3 days prior to the event. Any further charges for additional final numbers, 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.....