



GREENWOODS



Hotel & Spa

# *2019 Function Pack*



AA Rosette Award for  
Culinary Excellence



*All prices quoted in this function pack are subject to change*

# Greenwoods Function Rooms

## Library Suite

### Maximum Capacities

- 40 private dining (4x round tables)
- 20 private dining (1x rectangle table)
- 50 reception



## Boardroom Suite

### Maximum Capacities

- 30 private dining (3x round tables)
- 20 private dining (1x rectangle table)
- 40 reception

\*Library & Boardroom can be hired together for larger bookings\*



## Garden Suite

*This room can be divided into two smaller areas*

### Maximum Capacities - Full room

- 220 private dining (22x round tables of 10)
- 300 reception/party

### Maximum Capacities - Half room

- 80 private dining (8x round tables of 10)
- 150 reception/party



# 2019 Function Room Hire Rates

(Based on a 5 hour period)

Boardroom OR Library

£400 per room

Library & Boardroom

£700 for both rooms together

Garden Suite

Monday - Thursday £1200

Friday and Sunday £1500

Saturday £3000

\*Please note Garden Suite hire is the same price whether having half room or full room as we cannot hire out the other half of the room at the same time\*

DJ

Our in house DJ can be added to your booking at a rate of £450.00 for the duration of your function.

# Function Guest Bedroom Rates

All rates are on a bed & breakfast basis  
Rates are per room based on single/double occupancy

Standard Single room rates:           £139 per night (Sunday to Friday)  
  £169 per night (Saturday)

Standard Double room rates:       £169 per night (Sunday to Friday)  
  £199 per night (Saturday)

Premier Single room rates:         £179 per night (Sunday to Friday)  
  £209 per night (Saturday)

Premier Double room rates:       £209 per night (Sunday to Friday)  
  £239 per night (Saturday)

- Full English and continental breakfast included
- Check in is at 2pm and check out is at 11am.
- Please note you may use the spa facilities from 2pm on the day of arrival and until 11am on the day of departure.
- It is advisable that you book your room at your earliest convenience to avoid disappointment.
- Full payment is required on booking however we do have a 7 day cancellation policy
- Please note under 16's are not permitted to use the spa and gym facilities

*Function*

*Menus*

# Greenwoods Afternoon Tea

Perfect for lunchtime celebrations, christenings and baby showers, our afternoon tea can be added to your function booking any day of the week.

For private function our afternoon tea is served buffet style - with sandwiches on platters and scones and cakes on afternoon tea stands, all served on a buffet table.

## Greenwoods Standard Afternoon Tea

£21.50pp Monday-Friday

£25.50pp Saturdays & Sundays



Selection of finger sandwiches

Scones with cream and jam

Selection of cakes

Selection of teas and coffees



## Greenwoods Sparkling Afternoon Tea

£25.50pp Monday-Friday

£29.50pp Saturdays & Sundays



Selection of finger sandwiches

Scones with cream and jam

Selection of cakes

Selection of teas and coffees

Glass of prosecco



# Greenwoods Finger Buffet

**£18.00 per person**

**Please choose 7 items from the selection below**

Selection of finger sandwiches *(GF option available)*

Selection of mini wraps

Chicken Goujons with a barbeque sauce

Mini pork pies

Sausage rolls

Honey glazed cocktail sausages

Chargrilled lamb kebabs with yoghurt and mint dip *(GF)*

Fish goujons with tartare sauce

Salmon skewers with lemon mayo dip *(GF)*

Assorted crolines (mini pastries with mixed fillings)

Italian style calzones filled with tomato, mushroom and mozzarella *(V)*

Arancinis - Risotto balls filled with wild mushrooms *(V)*

Sautéed mushroom & spinach filo baskets *(V)*

Baby potato skins filled with cream cheese & chive *(V)*

Sunblushed tomato and mozzarella tartlets *(V)*

Goats cheese crostini with red onion marmalade *(V)*

Mediterranean vegetable quiche *(V)*

Cherry Tomato & goats cheese quiche *(V)*

Vegetarian spring rolls *(V)*

Potato wedges *(V) (GF)*

Mozzarella, tomato and basil salad *(V) (GF)*

Marinated cucumber and feta salad *(V) (GF)*

Tuna & sweetcorn pasta salad

Continental meat platter

Potato salad & coleslaw *(V) (classed as 1 item)*

**Vegan options** - Mediterranean Vegetable Tart

Hummus with vegetable crudités



Fresh fruit crudités with dips *(Vg)*

Mini white chocolate and raspberry cheesecakes

Mini Pavlovas with Chantilly cream and fresh fruit

Double chocolate and raspberry brownies

Chocolate profiteroles with chocolate sauce

**Additional items £3 per person per item**

**Teas and coffees charged at an additional £3 per person**

*(V) = Vegetarian / (GF) = Gluten Free / (Vg) = Vegan*

# Greenwoods Hot Fork Buffet

£23.00 per person

Please choose 3 main courses, 2 sides and 1 dessert item from the selection below



Coq au vin  
Beef Lasagne  
Vegetarian Lasagne (V)  
Beef Bourguignon  
Beef Stroganoff  
Lamb Tagine  
Thai Green Chicken Curry  
Chicken pasta bake  
Mediterranean vegetable pasta bake (V)  
Arabiata Linguine (V) (Vg)



Minted New Potatoes  
Seasonal Mixed Salad  
Basmati Rice  
Cous Cous  
Garlic Ciabatta  
Potato Wedges  
Selection of Vegetables



Fresh fruit crudités with dips (Vg)  
Mini white chocolate and raspberry cheesecakes  
Apple crumble  
Double chocolate and raspberry brownies  
Chocolate profiteroles with chocolate sauce



Tea and Coffee

(V) = Vegetarian / (GF) = Gluten Free / (Vg) = Vegan



# Classic Banqueting Menu

£32.00 per person

Please choose 2 starters, 2 main courses and 2 desserts  
from the selection below for your guests to pre-order from



Leek & Potato Soup (V) (GF)  
Roasted Sweet Potato, Coconut, Sweet Chilli & Coriander Soup (Vg) (GF)  
Prawn & Crayfish tian with salad  
Confit Duck Rilette  
Ham hock terrine with piccalilli & crostini  
Baby beetroot and crispy goats cheese salad (V)  
Baked Portobello mushroom stuffed with spinach pine nuts and olives (Vg)



Supreme of chicken with fondant potatoes and a white wine Sauce (GF)  
Rump of Lamb, with roasted new potatoes  
Confit pork belly with roasted garlic mash  
Pan roasted hake, herb crushed new potatoes, saffron cream  
Roasted butternut squash risotto with rocket and parmesan (V)  
Goats Cheese and Wild Mushroom Pithivier (V)  
Arabiata Linguine with chilli, garlic, cherry tomatoes and rocket cress (Vg)  
*All served with a selection of Seasonal Vegetables*



Raspberry and White chocolate cheesecake  
Individual lemon tart with raspberry coulis  
Greenwoods Classic Bread and Butter Pudding with Vanilla ice-cream  
Warm chocolate brownie with vanilla ice-cream  
Apple crumble with crème anglaise  
Fresh fruit salad & sorbet (Vg) (GF)  
Sultana, maple baked braeburn apples (Vg) (GF)



Tea & Coffee

*Please note a pre-order is required*

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# Children's Menu Options

£15.00 per child



Tomato Soup

Melon served with Fresh Fruit & a Raspberry Coulis

Garlic Ciabatta



Chicken goujons with BBQ Sauce, Chips and Baked Beans

Sausage, Chips and beans

Tomato and cheese pasta

Fish fingers, chips and peas



A Selection of Ice Creams

Fresh Fruit Salad

Chocolate Brownie & Ice-cream

# Assorted Canapés

£6.00pp for a selection of 2 canapes

£9.00pp for a selection of 3 canapes

Additional canapes £4.00 each



Demitasse of soup (hot or cold)

Sun blushed tomato and goats cheese crostini (V)

Tomato and Mozzarella tartlets (V)

Sausage and mash

Brie & Pancetta mille feuille

Asparagus wrapped in Parma Ham

Shredded duck & hoi sin filo parcels

Fillet of beef carpaccio

Tiger prawns, sweet chilli mayonnaise

Fish and chips

Hummus with vegetable crudités



# Bowl Food

£5.00 each



Lamb tagine with cous cous

Sausage and mash

Thai green chick curry with basmati rice

Quail scotch eggs with pickled walnuts

Sunblushed tomato, bocconcini mozzarella & pesto (V)

Tabbouleh with roasted aubergine baba ghanoush (V) (Vg)



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# Summer Hog Roast Menu

£25 per person

(Minimum of 100 guests - available from 3.00pm onwards)



Hog Roast with flavoured crackling  
(All pigs are free range and reared in Essex or Suffolk)

Sage & Onion Stuffing

Homemade Granny Smith Apple Sauce

Cambridgeshire Beef Tomatoes

Mixed Leaf Green Salad

Potato Salad

Homemade Coleslaw

Vinaigrette & Balsamic Salad Dressings

King Edward Baked Potatoes

*Vegetarian Option - Halloumi & Chargrilled Vegetable Skewers*

*Vegan option - Mediterranean Vegetable Tart*



Chocolate profiteroles with chocolate sauce

Fresh fruit salad

# Greenwoods BBQ Menu

£25.00 per person



Beef Burgers (including vegetarian option)  
Sausages (including vegetarian option)  
Minute Steaks  
Chicken Kebabs  
Sweet Chilli Sauce Salmon  
Corn on the cob

*Vegetarian Option - Halloumi & Chargrilled Vegetable Skewers*

*Vegan option - Mediterranean Vegetable Tart*



## **Salads:**

Tomato, Avocado & mozzarella salad  
Mixed leaf salad  
Potato salad  
Coleslaw



Chocolate profiteroles with chocolate sauce

# Reception Drinks Options

	<b>Per Bottle</b>
Prosecco (approx. 6 glasses)	£29.50
Sparkling Rosé (approx. 6 glasses)	£29.50
House Champagne (Cuvée De Reserve Brut)	£46.00
House Wine - Red, White or Rosé (approx. 4 glasses)	£25.00
Still/Sparkling Mineral Water (750ml)	£4.70

	<b>Per Glass</b>
House Champagne (125ml)	£12.00
Prosecco (125ml)	£7.50
Sparkling Rosé (125ml)	£7.50
Bucks Fizz (125ml)	£6.50
Pimms Cocktail	£6.95
Cold Fruit Punch (non-alcoholic)	£4.50
Red/White/Rose House Wine (175ml)	£8.00

	<b>Per Bowl</b>
Non-alcoholic Cold Fruit Punch (approx. 20 glasses per bowl)	£30.00

	<b>Per Jug (approx. 6 glasses)</b>
Pimms Cocktail	£25.00
Orange Juice	£8.50
Apple Juice	£8.50
Cordial (Orange or Blackcurrant)	£4.00
Lemonade/Coke/Diet Coke	£10.50
Bottled Beer	£4.70
Bottled Coke/Diet Coke	£2.90

*Our full wine and bar list is available to view at our bar or on our website  
Please note prices are subject to change*