

STIFFORD HALL

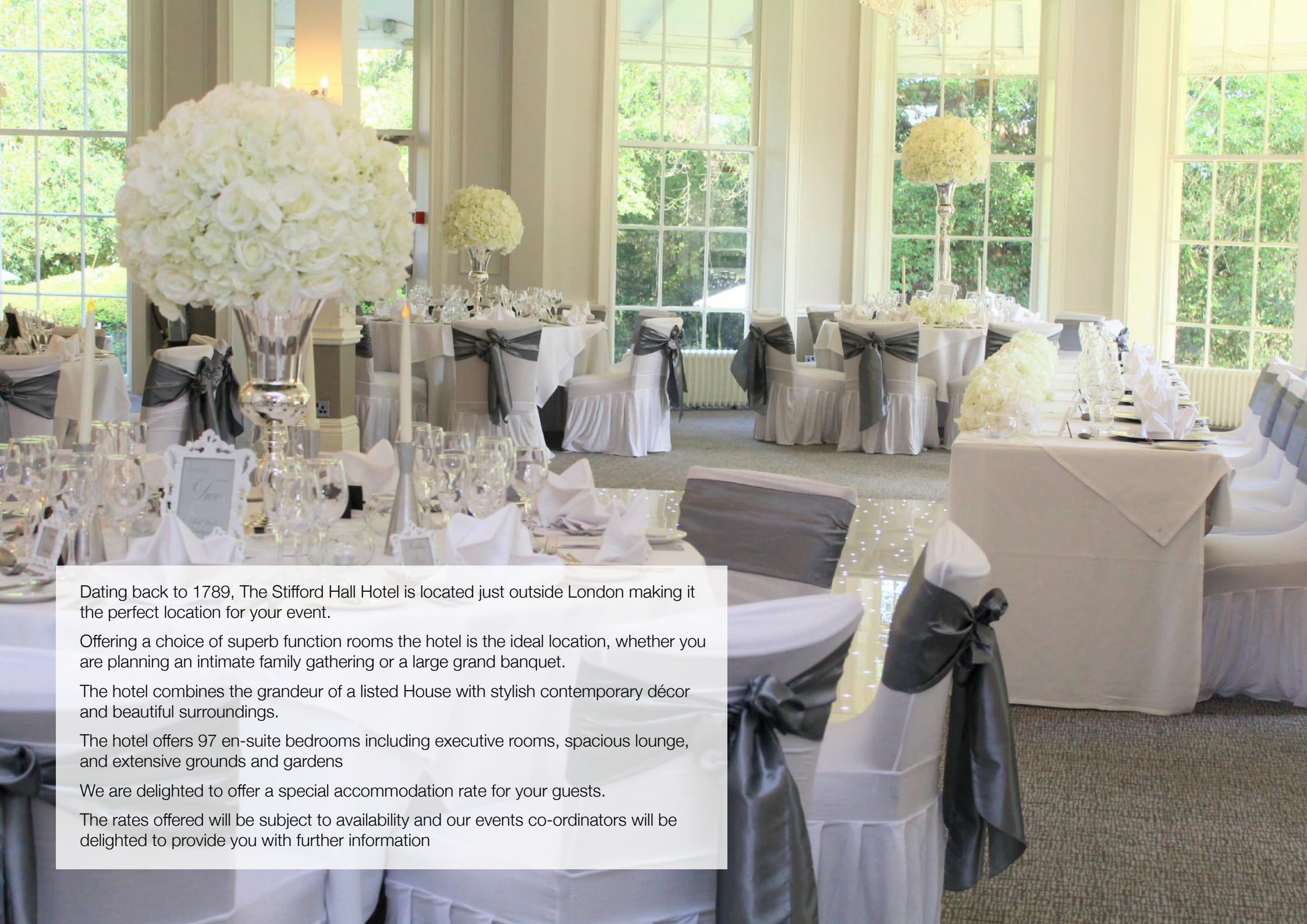
HOTEL

THURROCK

Banqueting & Events



Packages • Menus • Prices



Dating back to 1789, The Stifford Hall Hotel is located just outside London making it the perfect location for your event.

Offering a choice of superb function rooms the hotel is the ideal location, whether you are planning an intimate family gathering or a large grand banquet.

The hotel combines the grandeur of a listed House with stylish contemporary décor and beautiful surroundings.

The hotel offers 97 en-suite bedrooms including executive rooms, spacious lounge, and extensive grounds and gardens

We are delighted to offer a special accommodation rate for your guests.

The rates offered will be subject to availability and our events co-ordinators will be delighted to provide you with further information

A world of taste

At Stifford Hall our banqueting menus are as colourful as our hotel. Vibrant, fresh and oh so tasty, we aim to provide you and your guests with an uncomplicated, yet tantalizing culinary experience to suit all special events.

We have lovingly designed a wide selection of great tasting menu options, from canapé and buffet selections to a choice of set menus, available at Stifford Hall Hotel. All well balanced and nutritious, using fresh, local ingredients – and offering you fantastic value for money!

And if there's something extra special you want, just let us know and we will cater for you.



Add a touch of style to your event with our selection of super tasty canapés.



Three delicious set menu options developed by our skilled chefs



A wide choice of delectable dishes from our menu selector



Buffets to suit your needs

Canapés Delightful Flavours Selection

5 Canapés - £5.95

Dim Sum with Oriental dipping sauce

Grilled Ciabatta with tomato, pesto and mozzarella

Cured Ham and Asparagus Wrap

Smoked Salmon Crostini with crème fraîche

Mini Vegetable Spring Rolls with hoi sin sauce

Selection of Raw Vegetable Crudités with various dips

Assorted Mini Spring Rolls

Smoked Salmon and Cream Cheese

Sesame Prawn Toasts

Parma Ham with melon

Chicken Parfait on Garlic Toast

Filled Savoury Puff Pastry

Mini Savoury Burgers

Cream Cheese and Prawn Crostini

Caviar Crostini



Chefs' Selected Menus

£29.95

Menu A

Starter

Leek and Potato Soup

Main Course

Breast of Chicken
with a mushroom and tarragon sauce

Dessert

Mango Mascarpone Cheesecake
with a raspberry coulis
Coffee and Chocolate Mints

£32.50

Menu B

Starter

Ogen Melon

Main Course

Roast Sirloin of Beef
with wild mushroom and red wine sauce
and Yorkshire pudding

Dessert

Chocolate Truffle Torte
with crème fraîche
Coffee and Chocolate Mints

£37.50

Menu C

Starter

Prawn and Crayfish Salad
with dill and crème fraîche

Main Course

Roast Rack of Lamb
with a port, thyme and redcurrant jus

Dessert

Apple Tart Tatin
served with clotted cream
Coffee and Chocolate Mints

Menu Selector

Starters • Soups • Sorbets

Choose one option from each course

Starters

Ogen Melon • **£6.75**

with a compote of seasonal fruits

Chicken Liver Parfait • **£6.95**

with red onion marmalade and melba toast

Prawn and Crayfish Salad • **£8.25**

with dill and crème fraîche

Smoked Salmon Platter • **£8.95**

garnished with capers, shallots and lemon

Blue Cheese and Red Onion Tartlet • **£7.95**

with a balsamic oil dressed leaf salad

Soups

Leek and Potato • **£6.95**

Wild Mushroom • **£7.50**

enhanced with fresh garden basil and cream

Minestrone • **£7.25**

topped with grated parmesan

Tomato and Fresh Coriander • **£6.95**

Sorbets

Raspberry Sorbet • **£4.60**

Lemon Sorbet • **£6.95**

Mango Sorbet • **£6.95**

Strawberry Sorbet • **£6.95**

Champagne Sorbet • **£6.95**

Blackcurrant Sorbet • **£6.95**



Menu Selector

Main Courses • Fish • Vegetarian • Desserts • Coffee

Choose one option from each course

Main Courses

Breast of Chicken • **£17.30**
with a mushroom and tarragon sauce

Roast Sirloin of Beef • **£21.95**
with wild mushroom and red wine
sauce and Yorkshire pudding

Roast Rack of Lamb • **£22.95**
with a port, thyme and redcurrant jus

Pork Tenderloin • **£16.95**
garnished with capers, shallots and lemon

Fillet of Beef Wellington • **£23.00**
with Madeira sauce

Saddle of Lamb • **£19.95**
with a port and redcurrant jus

Fillet of Salmon • **£16.95**
with a pesto and Provenç ale sauce

Fillet of Sea Bass • **£20.95**
with wild mushroom sauce

Fillet of Plaice • **£17.95**
herb crusted with a lemon and dill cream

Vegetarian Main Courses

Baked Aubergine en Croute • **£18.45**
filled with savoury rice served in a Provenç ale
sauce

Fricassée of Asparagus and Wild
Mushrooms • **£20.45**
in a filo pastry case

Roasted Pepper, Stuffed With

Feta Cheese • **£19.45**
and roasted vegetables

Wild Mushroom, Potato and Leek Pithivier •
£20.45
watercress cream

Desserts

Mango Mascarpone Cheesecake • **£7.50**
on a raspberry coulis

Fresh Exotic Fruit Salad • **£7.25**
with crème fraîche

Profiteroles • **£6.95**
with hot chocolate sauce

Traditional Tiramisu • **£7.50**
scented with madeira

Chocolate Truffle Torte • **£7.95**
with a raspberry coulis

Apple Tart Tatin • **£7.50**
served with clotted cream

Coffee and Chocolate Mints • **£3.00**

Coffee and Handmade Petit Fours • **£3.50**

Buffet's Evening Finger Buffet

8 items - £16.50

10 items - £19.50

Assorted Sandwiches

Leek and Cheddar Quiche

Dim Sum with Oriental dipping sauce

Cottage Cheese and Mango with little gem lettuce

Beef Satay with peanut sauce

Grilled Ciabatta with tomato, pesto and mozzarella

Assorted Wraps

Chicken with pesto, mayonnaise and parmesan shavings on focaccia

Smoked Salmon Crostini with crème fraîche

Vegetable Spring Rolls with hoi sin sauce

Selection of Raw Vegetable Crudités with various dips

Thai Style Chicken Wings

Lemon Coriander Chicken Kebabs

Spiced potato wedges with a sour cream dip

Mini Savoury Burgers

Barbecue Spare Ribs

Breaded Brie Wedges with cranberry sauce

Fresh Fruit

Carrot Cake

Cheese Platter

Profiteroles

Mini Sweet Pastries



Fork Buffet's

Menu 1 -£25.50

Chicken Curry

Stir Fried Beef with Oyster Mushrooms

Steamed Salmon with a Roast Tomato and Balsamic Dressing

Fried Rice

New Potatoes with Chives

Selection of Fresh Seasonal Vegetables

Seasonal Salads

Lemon Tart with a Rich Cherry Compote

Menu 2 - £28.00

Lamb Tagine with Cous Cous

Pesto Marinated Chicken & Red Pepper Skewers

Steamed Salmon with a Roast Tomato and Balsamic Dressing

Steamed Basmati Rice

New Potatoes with Chives

Selection of Fresh Seasonal Vegetables

Seasonal Salads

Baked Vanilla Cheesecake
with crunchy biscuit base

Profiteroles with Chocolate Sauce



Self Catered Events

Our Garden suite is located on the ground floor of the hotel and has its own private entrance, foyer and patio doors which lead to an outside terrace area.

This room has its own private bar and can hold up to 80 people for a sit down meal with a dance floor and a total of 120 for an informal buffet.

The hotel prides itself on its catering, however, our expertise does not cover some specialist cuisines and we understand that you may wish to provide your own caterers.

Room Hire Charges

January - November 2020-2021

Friday	£800.00
Saturday	£1000.00
Sunday	£800.00

Kitchen Hire £200 A kitchen porter will show the supplier how to use the equipment.

Bar Hire £200 for the use of our bar area, this does not include glasses or drinks.

Bar to be stocked and staffed by the hotel - further information on request

Staff member £9.00 per hour minimum of 4 hours per person.

Additional extras

Easel -	£15.00
Dance Floor -	£100.00
Glasses -	£1.75 water, wine and flute
Table cloths -	£5.00 per table
Cutlery – starter, main, dessert	£3.75 per place setting
Cloth napkin -	£1.00
Plates -	50p per plate
Discounted bedroom rates -	£85 B&B
DJ -	£375
Additional function rooms –	From £200



Special Event Packages

Included in the room hire charges

You will have access to the room from 11am – midnight, this includes cleaning time. Earlier access is subject to availability and upon request. Prices include fixtures, fittings, our chairs and tables. We will supply a maximum of 8 round tables with 80 chairs and 4 6ft long tables.

The following items are excluded from the room hire charges

Room hire charges exclude the hire of crockery, glassware and table linen. Cleaning supplies and bin bags, these would all need to be provided by yourself. We expect the facilities to be returned in the same clean condition as hired, if the room is not left in the same condition we have the right to retain the damage waiver.

Legal and health & safety

We expect all caterers to have completed and signed the indemnity clause once the booking has been confirmed, failure to do so will result in the event being cancelled without notification and cancellation charges sought.

Confirmation of bookings

A booking will only be considered as confirmed when it has been guaranteed with the appropriate non-refundable and non-transferable deposit.

Payment

A non-refundable and non-transferable deposit of £500 is payable at the time of the confirmation and balance of the confirmed value is required 28 days prior to the event date.

A damage waiver refundable deposit of £500 is payable 7 days prior to the event, in case of damages then the deposit is fortified and any charges may apply to rectify any further damage costs in excess of the deposit amount.

Signed by..... Print Name

Customer Address



Stifford Hall Hotel, High Road, North Stifford, Thurrock RM16 5UE

Phone: 01708 719988