
Functions at The Terrace Hotel

Thank you for considering The Terrace Hotel for your upcoming function. Please find enclosed our catering options.

Finger Buffet (Available for parties over 30 people)

- Homemade Chicken Goujons
- Cocktail Sausages
- Sausage Rolls
- Salt & Chilli Chicken Strips Ⓞ
- Beer Battered Fish Goujons
- BBQ Chicken Wings Ⓞ
- Mini Vegetable Spring Rolls
- Chips Ⓞ
- Hand Cut Sandwiches
- Vol Au Vents - Choose 2 Fillings
Chicken Curry, Beef Stroganoff, Chicken & Leek, Cajun Vegetable, BBQ Pulled Pork

3 Choice £8.95 per person

4 Choice £9.95 per person

5 Choice £10.95 per person

(add tea & coffee for £2.50 per person)

Fork Buffet (Available for parties over 30 people)

- Chinese Chicken Curry
- Beef Stroganoff Ⓞ
- Peppered Chicken Ⓞ
- Chicken, Bacon & Leek
- Thai Chicken Curry
- Vegetarian Options**
 - Chinese Vegetable Curry
 - Mushroom Stroganoff Ⓞ
 - Hot & Sour Vegetables Ⓞ

1 Choice £13.95 per Person

2 Choice £15.95 per Person

(Includes Rice, Chips, Tossed Salad & Complimentary Tea & Coffee)

With Dessert £6.00 extra

Ⓞ Can be ordered gluten free. Please advise of any allergies or intolerances

Banquet Menu

Set Menu (Available for parties under 30 people)

£25.95

Starters

Cream of vegetable soup (G)(V)

Bread roll

North Atlantic prawn & Marie-rose cocktail (G)

Wheaten bread & tossed salad

Caesar salad (G)(V)

Cos lettuce, bacon, parmesan, garlic croutons & Caesar dressing

Main Course

6 hour braised daube of beef (G)

*Peppered sauce & homemade Yorkshire pudding
Creamed & roast potatoes with seasonal vegetables*

Roast chicken supreme (G)

*Smoked bacon, leek & white wine sauce
cream & roast potatoes with seasonal vegetables*

Turkey, ham & stuffing

*Chipolatas & gravy, cream & roast potatoes
With seasonal vegetables*

Citrus baked salmon with herb crumb (G)

*Cream & roast potatoes with seasonal vegetables
Bacon pea & parsley sauce*

Spiced tomato & vegetable bake (G)(V)

*Topped with sliced potatoes &
Tossed salad
(Vegan & vegetarian option)*

Assiette of Dessert

Tea & Coffee

(G) can be ordered gluten free

(V) can be ordered vegetarian

Please advise your server of any allergies or intolerances as dishes may need altered to suit.

For Parties of 40 guests and above we offer a range of banquet menus. Our packages below are specially designed to cater for larger parties.

- If you would like to add an extra starter choice from another menu package, a supplement of £3.00 per person will be applied
- If you would like to add an extra main course choice from another menu package, a supplement of £6.00 per person will be applied

Menu A £26.95

Cream of vegetable soup ⑥

Bread roll

Roast chicken supreme ⑥

Smoked bacon, leek & white wine sauce

Creamed & roast potatoes with seasonal vegetables

Lemon & vanilla cheesecake

Fresh cream

Tea & Coffee

Menu B £27.95

Caesar salad ⑥

Cos lettuce, bacon, parmesan, garlic croutons & caesar dressing

6 hour braised daube of beef ⑥

Peppered sauce & homemade Yorkshire pudding

Creamed & roast potatoes with seasonal vegetables

Vanilla panna cotta ⑥

Fresh cream

Tea & Coffee

Menu C £29.95

North Atlantic prawn & Marie-Rose cocktail ⑥

Wheaten bread & tossed salad

Turkey, ham & stuffing

Chipolatas & gravy

Creamed & roast potatoes with seasonal vegetables

Homemade pavlova ⑥

Strawberry compote & fresh cream

Tea & Coffee

Menu D £29.95

Golden breaded mushrooms

Tossed salad & homemade garlic aioli

Citrus baked salmon with herb crumb

Creamed & roast potatoes with seasonal vegetables

bacon, pea & parsley sauce

Assiette of desserts

Tea & Coffee

Menu E £31.95

Homemade chicken liver pate

Caramelised red onion jam, toasted ciabatta & tossed salad

Stuffed breast of chicken [Ⓞ]

Bushmills sauce & roast root vegetables

Creamed & roast potatoes with seasonal vegetables

Chocolate & orange truffle cake

Tea & Coffee

Menu F £39.95

Sesame crumbed Thai fishcakes

Carrot slaw & rocket salad

Sirloin Steak [Ⓞ]

Peppercorn sauce & garlicky green beans

Creamed & roast potatoes with seasonal vegetables

Raspberry & white chocolate cheesecake

Tea & Coffee

[Ⓞ]Can be ordered gluten free.

Packages can be altered by our chef to accommodate your guests who may have allergies or intolerances.

Vegetarian or Vegan options can be added to your package to facilitate your guests.

Please advise your event co-ordinator of any allergies or intolerances or dietary needs.

When parties choose two or more options of starter and or main course, we will require a final pre order no less than 7 working days before your planned event

For functions at The Terrace Hotel the following contract terms will apply. If you have any questions or need additional information your hotel contact will be delighted to help.

How do I confirm a booking?

- To confirm your booking we require a 25% non-refundable deposit unless you have credit facilities with us.
- On receipt of booking deposit, your event will be confirmed in writing.
- Menus must be confirmed no less than 2 weeks prior to your function. When your function is within 2 weeks of your enquiry, we will require confirmation of menu on the day of booking.
- Final numbers must be confirmed 7 working days prior to the date of the function. Agreed numbers this will be the quantity charged in final bill.
- Pre-orders for banquet menus are required 7 working days prior to your event
- In the event that the number attending the Event exceeds the number advised at the time of the booking, we shall use our reasonable endeavours to provide service for the increased numbers. We shall levy additional charges at the agreed rate per guest, for such increased numbers.
- Special dietary requirements and food allergies should be made known to the hotel at this time so any special menus can be decided.
- Full payment is required 28 days prior to date of function unless you have credit facilities with us.

Can I bring my own food or drink?

- No food (with exception to celebration cakes) or drink can be brought onto the premises without approval of the management. If guests bring their own drinks onto the premises without permission, drinks will be confiscated and a corkage charge will be payable by the organiser on departure.
- All perishable food that has been displayed will be removed by hotel personnel after an event.
- The hotel reserves the right to charge you for any breakages or malicious damage to hotel property. The hotel will also charge you for additional cleaning or repairs required following a guest accident.

Conduct at an Event

- The hotel and any event which take place within it are subject to statutory controls, in particular, but without limitation, those relating to food hygiene and safety, health and safety, fire safety, liquor licensing, and entertainment. You, and your guests, must comply with reasonable requests, directions and instructions of hotel personnel in relation to any such matters.
- We reserve the right to cancel or end any event if in our reasonable opinion the event would risk causing danger to the health and safety of hotel guests and/or hotel employees
- The hotel reserves the right to charge you for any breakages or malicious damage to hotel property. The hotel will also charge you for additional cleaning or repairs required following a guest accident.

Under 18's and children

- Under no circumstances will any alcohol be sold to any under 18's and we may need to ask for proof of identification if necessary.
- We reserve the right to remove any alcohol from guests who are unable to prove that they are over 18, regardless of how they obtained the alcohol in the first instance.
- The Terrace Hotel holds a Children's Certificate that allows a young person (under 18's) accompanied by an adult to be in the bar area (but not at the bar) in premises up to 9.00 pm.
- A children's certificate allows a young person to stay on the premises until 9.30 pm to consume a meal purchased before 9.00 pm.

Decorations and Equipment

- Guests shall not affix any materials to the walls or ceilings of the hotel by the use of nails, screws, pins or any adhesives.
- Confetti is not allowed in the hotel without prior permission from hotel management.
- The hotel will endeavour, where possible, to assist guests with storage of equipment, decorations, personal property, cakes, etc. prior to your event, but cannot accept any loss or damage to same. A safety deposit box is provided in the hotel reception at the guest's discretion. The hotel accepts no responsibility for any items lost or stolen on the premises.
- All equipment and belongings are to be removed from the hotel at the end of your event. If items remain at the premises, The hotel accepts no responsibility for any items lost or stolen on the premises

Entertainment

- You will adhere to event start and finish times as agreed with us
- All entertainment will adhere to requests by management regarding start and stops times, as well as music levels.
- No form of smoke machine, foam machines or the like are permitted in the hotel.

Pricing

- Please note that all menu prices are subject to change due to unforeseen commodity price inflation on food or beverage. All confirmed bookings will be notified if such increases apply.

The hotel reserves the right to cancel any booking that it deems will adversely affect the reputation, standing in the community or the safety of staff and other guests of the hotel prior to or during event.

The hotel shall not be liable for any breach of this contract caused by any event or matter beyond its control including labour disputes, fire, electrical / gas failure, riot, floods or terrorism and including any other matter, in the opinion of the hotel proving impossible the performance of the contract but not being limited to matters listed here.