

Occasions and Celebrations . . .

Dating back to 1693, The Redworth Hall Hotel is a magnificent Jacobean country house surrounded by landscaped gardens and enchanting woodland, yet just minutes from the A1.

We have several beautiful, atmospheric function rooms to offer you at The Redworth Hall Hotel. Our largest room, the Surtees Suite, holds up to 300 guests for a Drinks Reception, with the added benefits of its own private bar and lounge area within the room. The prize for sheer grandeur, however, goes to our Great Hall, graced with polished wooden floors, oak panelling and two grand stone fireplaces, it seats up to 100 guests for a banquet in true Georgian splendour.

Whatever the size of your party, you'll be guaranteed attentive service throughout, expect exquisite cuisine from our award-winning chefs and a bespoke timetable that will ensure everything goes like clockwork.

Our friendly, professional events team is here to offer advice, suggestions and practical help at every stage.

Contact the Events Team today on 01388 770 600 and start planning an event to remember.

Our Rooms . . .

THE SURTEES SUITE

Located on the first floor, the Surtees Suite is our largest function room boasting natural daylight, air conditioning and private bar with lounge area and can accommodate up to 250 guests for a sit down banquet.

THE PRINCE BISHOP SUITE

With the capacity to accommodate up to 220 guests for dinner, the Prince Bishop Suite is a contemporary room situated on the ground floor with natural daylight and air conditioning. The foyer area adjacent to the suite boasts private bar facilities and easy access from a separate entrance close to the car park.

THE PRINCE SUITE & THE BISHOP SUITE

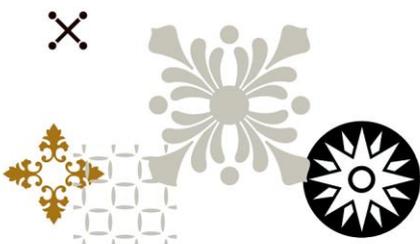
With the ability to divide into 2 smaller rooms each with the capacity to accommodate up to 80 guests for a sit down banquet and still benefitting from the adjacent foyer and bar area.

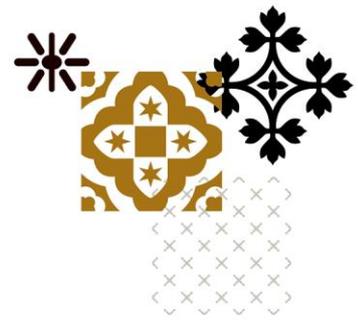
THE GREAT HALL

The Great Hall is a spectacular room with stunning period features, including chandeliers and huge open fireplaces. Accommodating up to 100 guests for a sit down meal, the Great Hall offers a private lounge area and bar which provide a memorable setting for your special occasion.

THE 1744 RESTAURANT

For smaller and more intimate celebrations of up to 15 guests we would be delighted to reserve a section of our restaurant, situated to the front of the hotel with stunning views across the garden.





Celebration Package. . .

Our celebration Package includes the following:

- Services of our dedicated Events Co-ordinator
- Private room hire
- Black or white table linen
- Black chair covers
- Candelabra table centres
- Reception drink
- Three course set dinner with coffee
- Personalised menu cards, table plans and place cards
- DJ, Disco and dancefloor
- Complimentary overnight accommodation for the party organiser (applicable for parties over 25)
- VAT and service charge

Sunday – Thursday	Minimum Numbers 40	£29.00 each guest
Friday – Saturday	Minimum Numbers 70	£39.00 each guest

Children. . .

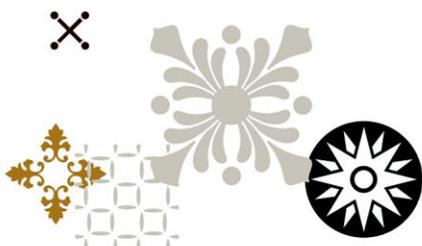
Aged 5 years and under will be complimentary dining from the children's menu (high chairs are available). Children aged 6-13 years will be priced at £35.00 for a half portion of the adult menu to include soft drinks.

Extras. . .

We work closely with a number of superb and experienced suppliers for those extra details including table centres, co-ordinating coloured table linen, chair covers and evening entertainment – please ask your Event Co-ordinator for further details.

Stay the night. . .

The hotel has 143 sumptuous bedrooms and suites, so everyone can mingle, dance and indulge to their hearts' content, and the party can go on as long as you like – please speak to your Event Co-ordinator regarding accommodation rates.



Reception drinks . . .

Included in the package price: (please select one drink from the following)

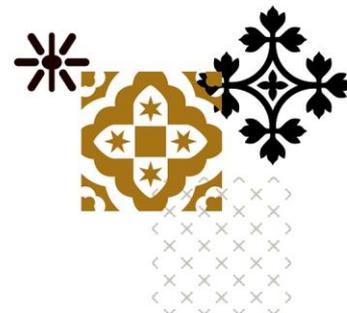
Buck's Fizz ~ Summertime punch ~ Mulled wine ~ Sparkling wine

Upgrade options:

- Pimm's £1.00 per glass
- Kir Royal (made with sparkling wine) £1.50 per glass
- Bellini (made with sparkling wine) £1.50 per glass
- Champagne £4.00 per glass
- Mojito £4.00 per glass
- Bespoke cocktail £4.00 per glass

Non-alcoholic options:

- Orange juice £6.50 per jug
- Fruit punch £7.00 per jug



Banqueting Menu Selector . . .

We use British and seasonal ingredients in our dishes and our menus also include local and regional specialities prepared to traditional recipes. Please select **one** dish from each course to tailor make your 3 course dinner...

STARTERS & SOUPS

Homemade chicken, tarragon and leek terrine, English fruit chutney
Roast Mediterranean vegetable tart, red pepper coulis and baby leaf salad (v)
Braised ham hock terrine, Pease pudding
Sundried tomato, mozzarella pearls, rocket salad, pine nuts, basil dressing (v)
Smoked haddock fishcake, tartar sauce and baby gem lettuce
Roasted tomato and red pepper, basil scented crouton (v)
Cream of leek and potato soup (v)
Mushroom and tarragon soup, truffle oil (v)

SUPPLEMENT

INTERMEDIATE COURSE

Lemon sorbet, lime and chilli syrup (v) £4.50
Gin and tonic sorbet, lemon and lime zest (v) £4.50
Pan roast fillet of salmon with a herb and tomato dressing £4.50
Mini chicken and bacon Caesar salad £4.50

MAIN COURSE

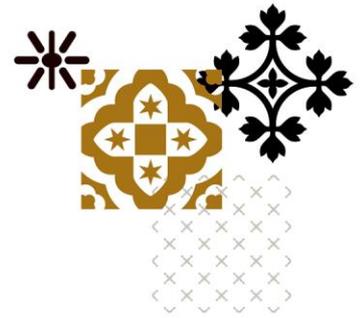
Chicken supreme, smoked Applewood mashed potato, chicken jus
Rump of lamb, beetroot dauphinoise, roasted root vegetables, red wine jus £4.00
Braised feather blade of beef, fondant potato red wine jus
Roast pork loin, roasted potatoes, caramelised apples, cider jus and apple crisp
Chicken breast crushed new potato cake, cream and mushroom sauce
Pan seared Salmon with a herb crust, crushed new potatoes, herb cream sauce
Slow honey roasted pulled lamb shoulder, fondant potato, seasonal vegetables, minted jus
Fillet of beef with beef cheek bon bon, dauphinoise potatoes, vegetable basket and Madeira jus £6.00
(cooked medium for all guests)
Goats cheese and roast vegetable wellington with a red pepper and tomato coulis (v)
Roasted butternut squash stuffed with spiced cous cous (v)

DESSERT

White chocolate cheesecake, raspberry coulis
Vanilla crème brulee, homemade strawberry shortbread
Glazed lemon tart, berry sorbet
Sticky toffee pudding, butterscotch sauce
Apple and rhubarb crumble, crème anglaise
Vanilla panna cotta, raspberry coulis
A selection of British cheeses with crackers and fruit chutney (£4.50 supplement)



Buffet Menus . . .



FINGER BUFFET

15.00

Please select 6 items from the selection above with additional items priced at £2.75 each guest

- A selection of filled wraps
- Platter of freshly made sandwiches
- Mini Caesar salad (v)
- Mini Greek salad (v)
- Thai fish cakes and tartare sauce
- Vegetable kebabs (v)
- Crudités and dips (v)
- Mini Thai green curry and rice cups
- Mini mixed bean tagine and rice cups (v)
- Chicken satay skewers
- Mini beef burgers with red onion
- Vegetable quiches (v)
- Mini prawn salad
- Lamb kofta and mint yogurt dip
- Sweet chilli vegetable and noodle cups (v)
- Spiced chicken wings

HOT SANDWICH SELECTION

15.00

- Soft floured baps
- Hot honey roasted pulled pork with stuffing and roast apple
- Hot slow cooked featherblade of beef with red onion gravy
- Beer battered onion rings (v)
- Tomato and red onion salad (v)
- Coleslaw (v)
- Mixed leaf salad (v)
- Double cooked chunky chips (v)

BBQ

20.00

- Beef burgers
- Spiced belly pork strips
- Cajun chicken
- Cumberland sausage
- Vegetable (v) and Salmon skewers
- Caramelised onions (v)
- Jacket potatoes (v)
- Seasonal salads to include mixed leaf, tomato, cucumber & mint, spiced cous cous (v)

