

## Buffet Package

**£41.50** per person

(minimum of 15 people)

If your delegates are staying for the whole day but you would prefer not to have the Day Delegate Rate, you may like to consider our Buffet Package which includes catering only options throughout the day.

Rate includes:

Tea and Coffee with luxury Danish pastries.  
Plus fresh fruit salad served with coconut or Greek yogurt, berry compote and a selection of seeds and dried fruits  
Mid-morning tea and coffee with biscuits and whole fresh fruit  
Your choice of a standing hot or cold fork buffet with salad (see next page for sample)  
Afternoon tea and coffee with sweet bites, whole fresh fruit, water and juice  
Wi-Fi access

## Daily Delegate Rate

Monday, Friday, Saturday and Sunday - **£79.00** per delegate  
Tuesday, Wednesday and Thursday - **£82.50** per delegate

If you are using the Guy Whittle Auditorium, the Max Rayne Auditorium or the Naim Dangoor Auditorium and your delegates are with us for the whole day, you may prefer to have an all-in-one DDR

Rate includes:

Room hire in the auditorium and catering space  
Registration desk and manned cloakroom  
Organiser refreshments at registration desk  
A dedicated audio-visual technician  
Tea and Coffee with luxury Danish pastries.  
Plus fresh fruit salad served with coconut or Greek yogurt, berry compote and a selection of seeds and dried fruits.  
Mid-morning tea and coffee with biscuits and whole fresh fruit

Your choice of a standing hot or cold fork buffet with salad, tea, coffee, water and juice (see next page for sample)

Afternoon tea and coffee with sweet bites and whole fresh fruit  
Standard audio-visual hire in the auditorium  
Wi-Fi access

Minimum numbers for this package:

300-seat Guy Whittle Auditorium - min 150 delegates  
150-seat Max Rayne Auditorium - min 90 delegates  
80-seat Naim Dangoor Auditorium - min 60 delegates

## Sample Menu of Hot Fork Buffet

(changes every two weeks)

**£32.50** per person  
(minimum of 15 people)

Available between 11am and 8pm

All delegates must have the same items, specific diets can be accommodated separately

### Main course station

- Poached chicken fillet with mange tout, mushroom and chick pea in a coconut tarragon broth
- Honey glazed salmon fillet served cold with rocket and parmesan salad, hollandaise sauce
  - Mixed pepper fritta
  - New potatoes
  - Artisan sliced bread

### Salad Bar

The salad options will be carefully chosen by our catering team and changed on a monthly basis.  
For further information please contact your account manager.

### Sweet station

- Whole strawberries with soft whipped cream
  - Gateau Opera
  - Exotic Fresh fruit salad
  - Berry coulis

All buffets are served with:  
Artisan focaccia bread  
Mixed leaf salad  
Fresh fruit salad  
Fairtrade Brazilian coffee, Birchalls specialty teas



A £5.00 per person surcharge will be added for a seated buffet.

All prices exclude V.A.T. Some items may contain traces of nuts.