



Day Delegate Package

Whether it's a small dinner party or a conference, we take great pride in the quality of the food that we prepare and present. Our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest and freshest available, but we also want to know that they are from suppliers with integrity.

That's why we source fish from suppliers dedicated to promoting sustainability and minimising food miles. The butchers we use can trace every link in their supply chain back to the farm. Our cheese comes from artisan makers in the UK who are passionate about their craft.

Wherever possible, our chefs use fruit and vegetables from British growers. And even our tea and coffee is supplied by importers who are as committed to the welfare of the growers as they are to the quality of the product.

At 1 with conferences and meetings



Lecture Theatre Day Delegate Rate

£82.50 per person

If you hire the Guy Whittle Auditorium, 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

Arrival tea and coffee with luxury Danish pastries and fresh fruit salad

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 equipment 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

60-seat Naim Dangoor Auditorium - min 50 delegates



Sample menu

(minimum of 15 people).

Available between 11am and 8pm

Braised lamb in a tomato and rosemary sauce with chargrilled peppers
Mushroom and spinach tortellini truffle cream sauce (v)

Served with

Lyonnaise potatoes and Artisan sliced bread

Seasonal salad bar selection

Lemon cheesecake with spiced berry compote
Exotic fresh fruit salad with pouring cream

Fairtrade Brazilian coffee, Birchalls specialty teas

(v) vegetarian (gf) gluten free

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