

WIMPOLESt

DAY DELEGATE RATE



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

WIMPOLE_{St}

ABOUT US

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

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BREAKFAST MENU

MORNING PASTRIES £1.50

A selection of mini Danish pastries, pain au chocolate & croissants (v)

HOT BREAKFAST ROLLS & CROISSANTS £3.85

Choose 2 including 1 vegetarian option
(Minimum of 10 people)

Toasted brioche buns filled with smoked cured back bacon & slow cooked vine tomato

Toasted brioche buns filled with Cumberland sausage & grilled sliced mushrooms

All butter croissant filled with York ham & Gruyere cheese

Toasted brioche buns filled with scrambled egg & watercress (v)

All butter croissant filled with melted Gruyere cheese & field mushroom (v)

HOT BREAKFAST BOWL FOOD £6.00

Choose 1 for the whole group
(Minimum of 10 people)

Scrambled eggs with cocktail sausages

Scrambled eggs with smoked salmon & chive (g-f)

Scrambled eggs with & grilled mushroom & confit cherry tomato (g-f) (v)

Vegan options available on request

All served with condiments of HP sauce, Heinz Tomato ketchup and French Mustard



HEALTHY BREAKFAST OPTIONS

Please pick 1 option for your group

Fresh fruit skewer (v) £3.00

Apple Bircher £3.00

Served with a selection of seeds, granola, dried fruits, & runny honey (g-f) (v)

Yoghurt bar / Yoghurt pot £3.50

Build your own yoghurt using Greek or coconut yoghurt as a base, and a selection of seeds, granola, runny honey & berry compote (v)

Porridge £4.15

A warming bowl of Scott's porridge oats with a selection of toppings (g-f) (v)

Vegan options available on request

Yoghurt bar minimum of 30 and for ground floor service only

CONTINENTAL BREAKFAST £12.00

Selection of individual low fat Greek yogurt granola pots with berry compote or tropical fruit compote (v)

Swiss Bircher topped with chopped & dried fruits (g-f) (v)

Platter of cold meats & sliced cheeses with artisan bread

Selection of freshly baked pastries including Danish, pain au chocolate & croissants (v)

Selection of boxed cereals and Fresh fruit salad with coconut yoghurt

Marmalade, jams & honey (v)

Fairtrade Brazilian coffee, Birchalls specialty teas and freshly squeezed orange juice.

(v) vegetarian (ve) vegan (g-f) gluten-free
Some items may contain traces of nuts

REFRESHMENT & AFTERNOON TEA

Menu

REFRESHMENTS

Fairtrade Brazilian coffee & Birchalls specialty teas

Add a selection of...

Selection of traditional biscuits (v) **£4.20**

Selection of biscuits & whole fresh fruit (v) **£4.95**

Selection of mini Danish pastries (v) **£5.00**

Selection of Danish pastries & fruit salad (v) **£5.75**



BAKES & CAKES £3.00 per item

Selection of wrapped tray bake bars
includes gluten free options

Selection of orange, lemon & chocolate
loaf cakes

Vanilla slice & mini chocolate éclair

Vegan and gluten free chocolate salted
caramel brownie

Selection of small cocktail cakes

HEALTHY SNACKS

Freshly cut seasonal fruit platter (g-f)
£3.00

Snack pots - build your own from a
selection of pumpkin seeds, cranberries,
& dry fruits (g-f) (v) **£3.00**

Selection of wrapped Boka bars (v) **£1.50**

Freshly cut seasonal fruit platter (g-f)
£3.00

Selection of ginger & fruit shots **£2.50**

AFTERNOON TEA

Full Afternoon Tea £17.00 pp

A selection of classic tea sandwiches to include: Smoked salmon with cracked black pepper and lemon, Mature Cheddar cheese and salad (v), chicken, sweetcorn and mayonnaise, egg and cress (v), Fruit scone with Cornish clotted cream & strawberry preserve (v), petits gateaux, served with Birchalls specialty teas & Fairtrade Brazilian coffee

Afternoon Cream Tea £6.50 pp

Fruit scone with Cornish clotted cream and strawberry preserve (v), petit gateaux
Served with Birchalls speciality teas & Fairtrade Brazilian coffee

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HOT FORK BUFFET

Minimum of 15 people

Menu

available
between
11am
8pm



BUFFET MENU PACKAGE £49.85 pp

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:

- Arrival tea & coffee with Danish pastries and fresh fruit salad
- Mid morning tea & coffee with biscuits & whole fresh fruit
- Hot fork buffet with salad, tea, coffee & juice
- Afternoon tea & coffee with sweet bites & whole fresh fruit
- Standard audio visual equipment hire in the auditorium & WI-FI access

SAMPLE MENU £38.75 pp

Poached salmon fillet, braised savoy cabbage with tomato & pepper sauce served with steamed new potatoes.

Potato gnocchi & spinach with a pesto cream sauce (v)

Selection of salads, bread rolls, olive sticks & focaccia with flavoured oils, dressings, & chutneys

Duo of chocolate mousse & exotic fresh fruit salad served with a selection sauces & compotes

Tea, coffee & infusions

£6.00 p.p Seated buffet surcharge

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DAY DELEGATE RATE LECTURE THEATRE

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 & catering space
Registration desk & self-service cloakroom
Organiser refreshments at registration desk
Arrival tea & coffee with Danish pastries & fresh fruit salad
Mid morning tea & coffee with biscuits & whole fresh fruit
Afternoon tea and coffee with sweet bites & whole fresh fruit
Hot fork buffet with salad, tea, coffee & juice
Standard audio visual equipment hire in the auditorium & WI-FI access
A dedicated audio visual technician

NDA GWA MRA	£85.00 pp	Monday, Friday, Saturday and Sunday
	£89.00 pp	Tuesday, Wednesday and Thursday
Wheatley Room	£75.00 pp	