

Banqueting



La Place
Hotel & Country Cottages

2018

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Channel Islands**

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Arrival Drinks by the Glass

Mercier Champagne	-	£9.00
Bucks Fizz	-	£6.50
Kir Royal	-	£10.00
Kir	-	£5.20
Ponte Prosecco	-	£6.50
Cono Sur Brut Rose Sparkling	-	£6.50
House Wine	175ml - £4.95	250ml - £6.50
Pinot Grigio White	175ml - £5.50	250ml - £7.00
Pinot Grigio Blush	175ml - £5.50	250ml - £7.00
Macon Lugny Louis Latour	175ml - £6.50	250ml - £8.00
Crianza Rioja Marques de Caceres	175ml - £6.50	250ml - £8.00
Malbec, Terraza de los Andes	175ml - £7.50	250ml - £9.00

Canapés Menu

Please note – a minimum number of 25 required

Garnished selection of finger sandwiches

Mini salmon tarts with Hollandaise sauce

Crostini's with brie and roast tomatoes

Smoked salmon with chives and soft cheese

Prawn cocktail squares

Pea blini with roast beef, crème Fraiche and black olive

Asparagus wrapped with Parma ham

Fig and goats cheese puffs

Crab crostini and capers

Choice of 5 items at £15.00 per person

Choice of 7 items at £19.00 per person

Starter Menu

Charentais melon and Parma ham rosette, seasonal leaves, balsamic dressing
£6.75

Pressed terrine of confit duck, soft poached pears, apricot chutney, crostini
£6.75

Smooth chicken liver and port parfait, red onion marmalade, melba toast
£6.75

Traditional prawn and avocado cocktail
£8.00

King prawns in garlic butter
£7.50

Tian of local crab and smoked salmon, asparagus and cherry tomato salad, chive and
crème fraiche dressing
£9.00

(V) Steamed local asparagus, soft poached egg, hollandaise sauce
£7.95

(V) Glazed wild mushroom tartlet, goats cheese, rocket salad,
roasted pine nuts, hazelnut dressing
£8.50

Leek and potato soup
£6.50

Bisque of local shellfish, garlic croutons
£7.50

Selection of refreshing sorbets
£6.50

Main Menu

Roast sirloin of beef, Yorkshire pudding, roasted potatoes, local vegetables, red wine jus
£18.50

100z Irish ribeye steak, French fries, mushrooms, grilled vine tomatoes, green salad
£22.50

100z Irish fillet steak, homemade chunky chips, mushrooms, grilled vine tomatoes, green salad
£26.50

(Choice of Sauces - Black peppercorn, mushroom, béarnaise or garlic butter)

Roasted rack of lamb, dauphinoise potatoes, roasted parsnips, fresh mint
£19.50

Slow roasted leg of lamb on the bone, potato gratin, roast root vegetables,
£17.50

Fillet of pork wrapped in sage and Parma ham, caramelised onion, mash potato, sautéed spinach, apple and port sauce
£17.50

Breast of chicken, basil and sun blush tomatoes, braised celery, fondant potato, tarragon jus
£17.50

Pan roast breast of duck, Colcannon mashed potato, braised red cabbage, orange sauce
£17.50

Pan fried fillet of local sea bass, sweet piperade, baby fennel, saffron cocotte potatoes, pesto cream
£18.50

Darne of salmon, herb crust, Boulangere potato, ratatouille vegetables, watercress cream
£18.50

Trio of white fish, sautéed potatoes, spinach
£ 18.50

Indian hot vegetable madras curry, Jasmine rice, poppadums
£17.50

Risotto of wild mushroom, asparagus, seasonal salad
£17.50

Dessert Menu

White chocolate and orange crème brûlée, homemade cookie
£7.50

Traditional sticky toffee pudding, ginger bread ice cream, caramel sauce
£7.50

Lemon tart, soft poached fruit, red berry coulis
£6.50

Strawberries and Bailey's cheesecake, Jersey clotted cream
£7.50

Warm apple crumble, Jersey clotted cream
£7.50

Homemade meringue nest, fresh fruit salad, red berry coulis
£6.50

Profiteroles filled with Chantilly cream and dark chocolate sauce
£6.50

Selection of Jersey ice cream
£5.50

Selection of British and continental cheeses, grapes, celery, fruit chutney,
savoury biscuits
£9.50

**One choice set menu:
3 courses with filter Illy coffee or tea
and Jersey La Mare Estate Black Gold Chocolate**

*If you would like a multiple choice menu please select 3 starters, 3 mains and 3 desserts.
£2.50 supplement per person will apply for a multiple choice menu*

Pre-orders and final payment will be required 14 days prior to the event

Finger Buffet Menu

Please note – a minimum number of 30 required

Main Dishes

Selection of garnished sandwiches

Ham, cheese, prawn, beef, tomato, cucumber

Homemade sausage rolls

Assortment of homemade sausage rolls served with chilli dip

Mini Yorkshire pudding

With slow roast beef and horseradish

Vegetable spring rolls

Crispy vegetable spring rolls served with sweet and sour sauce

Mini crab cakes

Cream cheese, chives

Tomato and salmon quiche

Pastry crust with a filling of savoury custard,
tomato and salmon

Goats Cheese

Red onion marmalade crostini

Basil & Mozzarella Tart Tatin

Tomatoes, mozzarella, tomato chutney, puff pastry

Tempura Prawn

Deep fried King Prawns

Melon wrapped in Parma ham

Parma ham wrapped melon, basil

Sauces:

Aioli, sweet chilli, plum sauce, honey, BBQ & grain mustard infusion

Desserts

Pannacotta

Mini scones with jam & clotted cream

Chocolate brownie

6 savoury choices for £19.00 per person

6 savoury choices + 3 dessert choices £26.50 per person

Hot & Cold Buffet Menu A

£27.00 per person

Please note – a minimum number of 30 required

Chicken breast fillet

Served with tarragon jus

BBQ Spare Ribs

Marinated tender pork spare ribs

Homemade medium size beef burgers

Chipolatas in honey and mustard

Glazed *honey & mustard* sausages

Chicken Kebab Skewers

Boneless marinated chicken

(V) Roasted butternut squash

Selection of cold salads

Mixed leaf salad

Homemade coleslaw

Potato salad

Tomato, olives, peppers and onion salad

Selection of cold meats

Ham

Beef

Pork

Chicken

Selection of French bread

White and brown

French fries

Jersey new potatoes

Sauces

Sweet chilli, Tartare sauce, BBQ & grain mustard infusion

Desserts

Lemon tart, soft poached fruit, red berry coulis

White chocolate and orange crème brûlée

Chef's selection of British and continental cheeses, grapes, celery, fruit chutney,

savoury biscuits * (**£3.00 supplement per person**)

Hot & Cold Buffet Menu B

£35.00 per person

Please note – a minimum number of 30 required

Traditional roast sirloin of beef

Served with red wine jus

Seafood platter

Poached salmon, prawn, crab, mussels

BBQ Spare Ribs

Marinated tender pork spare ribs

Chipolatas in honey and mustard

Glazed *honey & mustard* sausages

Selection of cold salads

Mixed leaf salad

Homemade coleslaw

Potato salad

Tomato, olives, peppers and onion salad

Selection of cold meats

Ham

Beef

Pork

Chicken

Selection of French bread

White and brown

French fries

Jersey new potatoes

Sauces

Sweet chilli, Tartare sauce, BBQ & grain mustard infusion

Desserts

Lemon tart, soft poached fruit, red berry coulis

White chocolate and orange crème brûlée

Chef's selection of British and continental cheeses, grapes, celery,
fruit chutney, savoury biscuits

La Place Afternoon Tea

Scone served with Jersey clotted cream, butter and strawberry jam
Fresh fruit tart, pink champagne and berry fruit jelly
Selection of finger sandwiches: ham, cheese, egg mayo, tomato,
beef, prawn
Selection of teas and filter Illy coffee

£19.50 per person

Glass of sparkling rose wine
Scone served with Jersey clotted cream, butter and strawberry jam
Fresh fruit tart, pink champagne and berry fruit jelly
Selection of finger sandwiches: ham, cheese, egg mayo, tomato,
beef, prawn
Selection of teas and filter Illy coffee

£25.00 per person

Prices above include room hire and are based on a minimum of 20 people.

Function Champagne and Wine Selection

Champagnes

Mercier, Brut (House Champagne) £40.00

Mercier, based in the Epernay region of France and is the number one selling brand of Champagne in the domestic French market.

A pale yellow colour, with a delightfully fresh finish.

Mercier, Brut Rose (House Champagne) £45.00

An assemblage of Pinot Noir and Meunier, Mercier Brut Rose is initially distinguished by its beautiful pink colour and coppery glimmers. The bouquet is redolent of wild berries from the forest.

Tattinger, Brut Reserve £55.00

From Champagne's oldest cellars, this Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish.

Tattinger, Brut Prestige Rose £70.00

An intense cherry-pink in color with extremely fine, its classic, aromatic Pinot fragrance of red raspberries and strawberries is offset by elegant, subtle floral and earth nuances into a crisp, refreshing finish.

Sparkling Wines

Bouvet Saphir Vintage Brut

£25.00

Pale gold with amber tints, crystal clear fine bubbles. Full bodied with long lasting aromas of white flowers, peach, acacia, honey and hazelnut. Well balanced with a fresh style.

Bouvet Brut Rose Excellence

£25.50

Salmon pink and partridge eye colour with a ripe-berry bouquet with redcurrant and long lasting aromas of raspberry, strawberry and fine herbal piquancy. Plenty of fruit and lingering finish.

White Wines

La Place, Sauvignon Blanc Pays d'Oc, SW France (House Wine)

£18.50

Vibrant and zesty with the classic sauvignon nose of gooseberries and a hint of tropical fruit on the light bodied, crisp unoaked palate

Chardonnay Franschoek Cellar, South Africa (House Wine)

£18.50

Pure and bright pineapple, lemon and lime on the nose and palate with a perky balancing acidity to the frisky finish

Maçon Lugny, Louis Latour

£26.00

Pale gold in color, with a beguiling aroma of fresh apples, lemon curd and toasted citrus fruits atop a palate of fresh and crisp green-apple acidity, buttery and peachy fruit and a long, warming finish.

Chablis, Domaine Alain Gautheron

£28.00

Floral aromas, apple fruit and complex, rich mineral character derived from the subtle influence of the chalky vineyard soil, fermentation and maturation is in vat to preserve the fresh steely flavors and lively balanced citrus finish. A good aperitif and complement to oysters, shellfish grilled fish and cheeses.

Red Wines

La Place, Merlot Pays d'Oc, SW France (House Wine) £18.50

Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish

Cabernet Sauvignon, Franschoek Cellar, South Africa (House Wine) £18.50

Deep red crimson in colour with intense blackcurrants and violets on the nose providing a suitable introduction to concentrated currants and mulberry fruit flavours.

Marques De Caceres, Rioja Crianza £25.00

Dark ruby red color. Fresh notes of red berries on the nose enriched by a depth of vanilla and sweet spice. Clean and lively on tasting with ripe tannins that blend with balanced structure. Fleshy in the mouth with delicious flavors. A perfect accompaniment to fried food, rice dishes, pasta, fish in tomato sauce, ham, chorizo, pate and beef.

Chateau Roc de Bernon, Puisseguin St Emilion £27.00

Boasting a beautiful deep garnet color, this wine offers clear and bright intense and delicate nose of red fruits, with floral notes

Malbec Mendoza, Bodega Terrazas de los Andes £30.00

Intense purplish colour with red shades. Very expressive, revealing a floral and red fruit profile of violet, raspberry and cherry, with marked aromas of toasted coffee and chocolate. Characterised by a broad and sweet mouthfeel, delicate tannins add finesse.

Rose Wines

Clos Du Canalet, Pays d'Oc France (House Wine) £18.50

Rich red fruit aromas of raspberries and red cherries. Ripe cherries on the palate with great concentration. An excellent finish and perfect rose for all occasions!

Côtes de Provence Rosé, Sables d'Azur £21.00

Sables d'Azur blends of the best selection of Rosé wines from interior Valley of Provence and Sainte Victoire Terroir and is a pale peach coloured rose. An elegant nose with delicate hints of small red fruits (red currant) and sweet citrus fruits (clementine, sweet grapefruit). Crispy and fresh mouth with a good balance between alcohol and acidity.

Pinot Grigio Rose, Blush, Lamberti £21.95

A dry, fresh and fruity rose with delicate aromas of red berries. soft and creamy textured - with good intensity of ripe berry and red cherry fruit, and a vibrant finish. Serve as an aperitif or to accompany salads, cold meats such as salami or smoked chicken or seafood dishes.

Event Rate Card Information

Price list and Capacities

The Meadow Suite

52 seated, 44 seated plus dance floor area and DJ

The Conservatory

40 Seated

The Cocktail Lounge Bar

20-30 Cocktail or Canapes

Room Hire

The Meadow Suite	£250.00
The Conservatory	£150.00
Lounge Bar	£100.000

Room hire free for parties over 30 people

Entertainment

Disc Jockey

3 hours music entertainment £295.00

**Please note DJ entertainment finishes at 12:00am
and must be organised by the hotel.**

Terms and Conditions

2018

Reservation, Deposit and Payment

A reservation is secured upon receipt of credit card details, debit card details, cheque or cash. The cards will be charged with a non-refundable deposit, which will be a third of the grand total of pre booked food and beverages. In the absence of the deposit, The Hotel will release the date and make it available for other enquiries. The Hotel will endeavour to notify parties with a tentative reservation, that another party is interested in their date, but do not make any guarantees for holding this date, if a deposit has not been paid to secure it.

The Hotel reserves the right to cancel and return a deposit, if it can no longer guarantee, that hotel guests remain unaffected due to certain requirements made by the Client.

Final Payment

The final payment is to be made two weeks before the event. Should the Hotel not receive the payment in full on time, it reserves the right to cancel the event and process the cancellation charges.

Final Numbers

Final numbers of the guests attending the event and their food order have to be confirmed two weeks before the event. Additional guests attending on the day will be catered to the best ability of the Hotel, considering the food prepared and purchased for preordained numbers is finite, and charges will apply per additional guest concurrent with menu chosen for the event.

Service charge is not included in the bill, but may be added on Clients wish. This will be fairly shared among all of the staff.

Jersey Goods and Services Tax is included in all of the sales throughout the Hotel.

Accommodation and Parking

Accommodation that is not reserved in advance will depend on availability.

The Hotel has plenty car park spaces available in the front and in the back.

The Hotel is not liable for any losses incurred whilst attending an event at the Hotel, any theft or damage to clothes or property, or any items left behind.

Entertainment

The entertainment for the event is only allowed to be arranged by the Hotel. The entertainment has to finish at midnight.

Cancellation

The Client is free to cancel the event at any time. The following cancellation charges will apply.

Booking not confirmed (deposit not taken) – **No charge**

Booking confirmed (deposit taken) – **Loss of the deposit**

Less than two weeks to the event – **Full payment**

Amendments or Cancellation by Hotel:

The hotel reserves the right to cancel any bookings forthwith or offers the right to offer alternative facilities without any responsibility on its part in the event of:

- Any occurrence beyond the reasonable control of the hotel, which shall prevent it from performing its obligations in connection with the booking.
- If the booking might, in the opinion of the hotel, prejudice the reputation of the hotel.
- If the client is in arrears of previous payments to the hotel.
- If the hotel becomes aware of any change in the clients financial situation.
- From time to time due to changes in the market forces, the hotel may have to make a slight increase on quoted prices. You will be made aware of any necessary changes prior to the function.

Operating times

The function room for the evening events can be accessed for decorating from 3pm on the day, subject to availability unless agreed otherwise with the Hotel.

Function bars are open from the arrival of the attending guests and closed at midnight.

After the bar service is finished, the guests have 30 minutes to leave the Hotel premises.

The decoration for the function room can be arranged by the Hotel or the Client. Damage caused to the Hotel property by the Clients decorating, will have to be paid for by the Client.

I understand the above Terms and Conditions and agree with them.

Signature

Print Name

Date

