



La Place
Hotel & Country Cottages

Banquet & Events Pack 2021

Craig Dickson
Hotel Manager & Events Planner

Route du Coin
St Brelade
Jersey
JE3 8BT

Tel - 01534 744 261
Email - sales@hotellaplacejersey.com
Website - www.laplacejersey.com



Contents

Starter Menu

Main Course Menu

Dessert Menu

Buffet – Finger Menu

Buffet – Hot & Cold Menu A

Buffet – Hot & Cold Menu B

Afternoon Tea Parties

Canapes Menu

Meetings & Conferencing

Arrival Drinks / Selected Champagne & Wines

Terms & Conditions



La Place
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Banqueting Menus 2021

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Pre order and full balance payable 14 days prior
Our Conservatory can hold 48 guests for a sit-down meal
Our Meadow Suite can hold 60 guests for a sit-down meal (52 with disco)
A minimum number of 30 guests required for private dining
Our Main restaurant can hold 90 guests for a sit-down meal – minimum 70



Starters

Please pick 4 starters for your menu

Starters

Local Grown Carrot, Coriander & Parmesan Soup £8.50

Parmesan Crisp, Coriander Oil

Courgette, Thyme & Wild Mushroom Broth £8.50

Poached Organic Jersey Egg, Truffle Crème Fraiche

Lamb Kofta £8.75

Tzatziki, Tomato Salsa

“La Place’s” Chicken Liver & Cognac Pate £8.75

Chargrilled Chicory, Apricot & Ginger Compote, Black Mustard Seed Ciabatta Fingers

Pan Roasted Ribeye Strips £9.50

Toasted Sesame Seeds, Black Onion Seed Crostini, “La Place” Hot Sauce

Jersey Crab Salad £9.50

Toasted Pine Nuts, Mango, Avocado, Red Chilli, Orange & Lemon Vinaigrette

Avocado, Crayfish & Prawn Cocktail £9.50

Salted Cucumber, Brandy & Paprika Infused Sauce, Brown Bread & Jersey Butter

Beetroot & Jersey “Royal Gin” Cured Salmon £11.00

Caper Berries, Radish, Lemon Mayonnaise, Soda Bread

Seafood Delicacies £12.00

Smoked Salmon, Gambas, Peppered Mackerel, Atlantic Prawns, Lime Dressing

Pan Fried King Prawns £11.00

Saffron & Toasted Almond Cream, Micro Herbs

Fresh Pan-Seared Jersey Scallops £11.00

Chargrilled Chorizo, Black Pudding Soil, Pea Shoots, Fresh Herb Oil

Slow Grilled Asparagus Spears (Vegetarian) £9.50

Soft Poached Organic Jersey Egg, Parmesan Shavings, Pea Shoots, Chive Hollandaise

Quinoa & Spring Onion Cakes (Vegan) £8.75

Vine Tomato, Red Onion, Chilli Salsa, Fresh Herbs, Crisp Leaves, Light Chilli Dressing

Wild Mushroom & Roasted Cherry Tomato Bruschetta (Vegan) £8.75

Micro Herb Salad



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Mains

Please pick 4 main dishes for your menu

Main Dishes

Roasted Sirloin of Irish Beef £21.00

Duck Fat Roasties, Turned Carrots, Green Beans, Asparagus, Yorkshire Pudding, Red Wine Jus

10oz Irish Ribeye Steak £24.50

Triple Cooked Hand Cut Chunky Chips, Mushrooms, Grilled Vine Tomatoes

10oz Irish Fillet Steak £28.50

Triple Cooked Hand Cut Chunky Chips, Mushrooms, Grilled Vine Tomatoes

Oven Roasted Rack of Lamb £22.00

Sautéed Jersey Royal Potatoes, Grilled Root Vegetables, Rosemary & Redcurrant Jus

Roasted Gressingham Duck Breast £19.50

Braised Lentils, Baby Onions, Pancetta, Peas, Black Truffle, Orange & Grand Marnier Jus

Chicken Breast Stuffed with Sundried Tomatoes, Mozzarella & Basil £19.50

Parma Ham, Sautéed Potatoes, Baby Carrots, Shiraz Infusion

Poached Fillet of Salmon £19.50

Asparagus & Prawn Risotto, Sea Herbs, Samphire Butter

Grilled Fillet of Seabass £21.00

Jersey Royal & Spring Onion Cake, Baby Leaf Spinach, Green Beans, Spring Onion Velouté

Oven Roasted Cod Fillet £22.00

Boulangère Potatoes, Samphire, Gambas, Clam Bisque

Oven Roasted Monkfish wrapped in Parma Ham £22.00

Potato & Herb Croquette, Pickled Wild Mushrooms, Spinach Puree, Sea Herbs

Herb Crusted Grilled Fillet of Brill £21.00

Fresh Herb Crushed Jersey Royals, Steamed Clams, Pea Puree

Vegetable Curry (Vegan) £18.50

Fragrant Coconut, Spring Onion, Herb Rice, Crackers

Oven Roasted Courgette & Butternut Squash (Vegan) £18.50

Dates, Chick Peas, Spinach, Peppers, Red Onions, Basil, Rich Tomato Sauce, Salad Garnish

Roasted Beef Tomato (Vegan) £18.50

Basil & Roasted Pepper Mousse, Spinach, Roasted Garlic, Courgette Ragù, Fresh Herb Oil



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Desserts

Please pick 4 desserts for your menu

Desserts

“La Place” Crème Caramel £9.75

Braised Forest Fruits

Stuffed Apple £9.75

Apple, Pear, Raisin, Demerara Sugar, Lemon Pine Scented Custard

Roasted Orange & Chocolate Bread & Butter Pudding £9.75

Grand Marnier Crème Anglaise, White Chocolate Sticks

Sticky Toffee & Pear Pudding £9.75

Caramel Sauce, Jersey Vanilla Ice Cream

Dark Chocolate Mousse £9.75

Shortbread, Fruit Coulis

Warm Forest Berries on Toasted Brioche £9.75

Cognac Crème Anglaise, Crushed Toasted Hazelnuts

Banoffee Pie £9.75

Crushed Shortbread Topping, Caramel Sauce

Warm Chocolate Brownie £9.75

Chocolate Sauce, Jersey Vanilla Ice Cream

Classic Lemon Tart £9.75

Clotted Cream, Fresh Berries, Fruit Coulis

Passion Fruit Bavarois £9.75

Hazelnut Biscuit Base, Coconut & Citrus Syrup

Selection of British & Continental Cheeses £12.00

Grapes, Celery, Fruit Chutney, Savory Biscuits

Caramelized Banana £9.75

Poached Pear & Cherries, Port Reduction

Fresh Plum & Almond Tart (Vegan) £9.75

Port & Cherry Glaze, Set Soya & Basil Milk

Coconut Milk Creamed Pudding (Vegan)

Grated Fresh Nutmeg, Cardamom, Almonds



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Buffet Menus 2021

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**Our Meadow Suite can hold 60 guests for a buffet (52 with disco)
A minimum chargeable number of 30 guests required**

**Our Main restaurant can hold 90 guests for a sit-down meal
A minimum chargeable number of 70 guests required**



La Place
Hotel & Country Cottages

Finger Buffet Menu

£28.00 Per Person – Please pick 6 Items from the main dishes

Main Dishes

Selection of garnished sandwiches

Ham, cheese, prawn, beef, tomato & cucumber

Homemade sausage rolls

Assortment of homemade sausage rolls, sweet chili dipping sauce

Shredded beef & roasted onion tart

Horseradish cream

Vegetable spring rolls

Crispy vegetable spring rolls, sweet & sour sauce

Mini crab cakes

Cream cheese, chives

Tomato & salmon quiche

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

Goats cheese

Red onion marmalade, crostini

Caramelised red onion & roasted pepper tart

Rosemary & grated black bomber cheddar

Tempura prawn

Deep fried King prawns

Melon wrapped in Parma ham

Parma ham wrapped melon, basil

Sauces

Aioli, sweet chilli, sweet & sour, Marie Rose, BBQ & grain mustard infusion

Desserts

Lemon tart, Jersey pouring cream, red berry coulis

Mini scones with strawberry jam & clotted cream

Chocolate brownie bites, chocolate sauce

Chef's selection of British & Continental cheeses

grapes, celery, fruit chutney, savory biscuits - £4.00 supplement per person



La Place
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Hot & Cold Buffet Menu A

£36.00 per person

Main Dishes

Hunters Chicken

Served with BBQ sauce

Poached Fillet of Salmon

Prawns, Hollandaise sauce

Chicken Kebab Skewers

Boneless marinated chicken & satay sauce

BBQ Spare Ribs

Marinated tender pork spare ribs

Chipolatas in honey and mustard

Glazed honey & mustard sausages, toasted sesame seeds

Tempura Prawn

Deep fried King prawns

Oven baked butternut squash

Chickpeas, baby tomatoes, dates, spring onion, wilted spinach, saffron & tomato Sauce

Selection of cold salads

Mixed leaf salad

Homemade coleslaw

Potato salad

Tomato, olives, peppers and onion salad

Selection of cold meats

Ham, Beef, Chicken

Selection of French bread

White and brown

French Fries

Jersey New Potatoes

Sauces

Aioli, sweet chilli, sweet & sour, Marie Rose, BBQ & grain mustard infusion

Desserts

Lemon tart, Jersey pouring cream, red berry coulis

Mini scones with strawberry jam & clotted cream

Chocolate brownie bites, chocolate sauce

Chef's selection of British & Continental cheeses

grapes, celery, fruit chutney, savory biscuits - £4.00 supplement per person



La Place
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Hot & Cold Buffet Menu B

£40.00 per person

Main Dishes

Traditional roast sirloin of beef

Served with red wine jus

Seafood platter

Poached whole salmon, smoked salmon, prawn, crab, mussels

Pork & chestnut mushroom kebab

Marinated Pork & mushrooms

BBQ Spare Ribs

Marinated tender pork spare ribs

Chipolatas in honey and mustard

Glazed honey & mustard sausages

Tempura Prawn

Deep fried King Prawns

Oven baked butternut squash

Chickpeas, baby tomatoes, dates, spring onion, wilted spinach, saffron & tomato Sauce

Selection of cold salads

Mixed leaf salad

Homemade coleslaw

Potato salad

Tomato, olives, peppers and onion salad

Selection of cold meats

Ham, Beef, Chicken

Selection of French bread

White and brown

French Fries

Jersey New Potatoes

Sauces

Aioli, sweet chilli, sweet & sour, Marie Rose, BBQ & grain mustard infusion

Desserts

Lemon tart, Jersey pouring cream, red berry coulis

Mini scones with strawberry jam & clotted cream

Chocolate brownie bites, chocolate sauce

Chef's selection of British & Continental cheeses

grapes, celery, fruit chutney, savory biscuits - £4.00 supplement per person



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Canapes Menu 2021

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**Our Meadow Suite can hold upto 75 guests - minimum 30 chargeable
Our lounge area can hold upto 30 guests - minimum 20 chargeable**



Canapes Menu

Choice of 5 items at £15.00 per person

Choice of 7 items at £19.00 per person

Smoked salmon, pea & herb tarts	Sticky sausage & bacon
Spicy salmon & guacamole cones	Deep Fried spicy potato skins
Beetroot blini, garlic mushroom	Crushed avocado toast
Mini lamb kofta	Chickpea & sesame cake
Asparagus velouté, porcini dust	Parma ham & mozzarella rolls
Crispy King prawn, sweet chilli dip	Slow cooked ham, pickled apple & crackling
Jersey Royals, smoked salmon, dill cream	Hot & spicy chicken kebab
Fig & brie tart	Watermelon & charred goat's cheese pops
Jersey crab & chilli tart	Asparagus & crushed broad bean crostini
Leek & blue cheese pizza bites	Mini Thai fish cakes
Chargrilled steak bites	Crispy fish finger bites
Vegetable frittatas	Coronation crab & prawn tart



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Afternoon Tea Parties 2021

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**Our Meadow Suite can hold upto 50 guests for an afternoon tea
A minimum of 20 chargeable guests are required**



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Afternoon Tea Package 1

£20.00 per person inclusive of:

Scone served with Jersey clotted cream, butter and strawberry jam
Fresh fruit & cream tart
Pink Champagne and berry fruit jelly
Macaroons
Selection of sandwiches:
ham, cheese, egg mayonnaise, beef, prawn
Selection of teas and filter Illy coffee

Afternoon Tea Package 2

£26.00 per person inclusive of:

Glass of sparkling rose wine
Scone served with Jersey clotted cream, butter and strawberry jam
Fresh fruit & cream tart
Pink Champagne and berry fruit jelly
Macaroons
Selection of sandwiches:
ham, cheese, egg mayonnaise, beef, prawn
Selection of teas and filter Illy coffee



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Meetings & Conferencing 2021

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Our Meadow Suite can hold upto 30 guests for conferencing



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Conference Package 1

£40.00 per delegate inclusive of:

- Room hire all day
- Courtesy return transfer from the airport subject to availability
 - HD projector, screen, flipchart, pads and pens
 - Still and sparkling water replenished throughout the day
- Tea, coffee, pastries on arrival
- Morning break tea, coffee and biscuits
- Snack lunch served in our award-winning restaurant:
Soup & crusty bread with a selection of open & closed garnished sandwiches & crisps.
- Afternoon break tea, coffee and shortbread

Conference Package 2

£50.00 per delegate inclusive of:

- Room hire all day
- Courtesy return transfer from the airport subject to availability
 - HD projector, screen, flipchart, pads and pens
 - Still and sparkling water replenished throughout the day
- Tea, coffee, pastries on arrival
- Morning break tea, coffee and biscuits
- 2x course lunch menu served in our award-winning Restaurant
- Afternoon break tea, coffee and shortbread



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Arrival Drinks

Champagne & Sparkling Wines

Taittinger Champagne	Glass £11.50	
Ponte Brut/Rose Prosecco	Glass £6.25	Bottle £26.00
Bovet Brut/Rose Sparkling	Glass £6.50	Bottle £28.00
Mercier Champagne	Brut £46.50	Rose £49.50
Taittinger Champagne	Brut £59.95	Rose £79.00

Wine by the glass

House Wine	175ml	£ 5.75	250ml	£ 7.50
Pinot Grigio White	175ml	£ 6.00	250ml	£ 8.00
Pinot Grigio Blush	175ml	£ 6.00	250ml	£ 8.00
Macon Lugny, Louis Latour	175ml	£ 7.75	250ml	£ 9.75
Crianza Rioja, Marques de Caceres	175ml	£ 8.00	250ml	£10.00
Sauvignon Blanc, Makatu, NZ	175ml	£ 7.75	250ml	£ 9.50
Malbec, Terrazas de los Andes	175ml	£ 9.50	250ml	£12.00
Pinot Noir, Paper Road NZ	175ml	£ 9.50	250ml	£12.00

Selected Wines

White

10. Sauvignon Blanc Pays d'Oc, La Place, SW France	£19.95
11. Chardonnay, Franschoek Cellar, S. Africa	£19.95
12. Muscadet Chateau de la Cassemichere	£24.00
15. Sancerre Domaine Chatelain	£37.00
18. Chablis 1 ^{er} Cru, La Chantreterie, Domaine Laroche	£44.00
19. Macon Lugny, Louis Latour	£28.95
21. Pinot Grigio, Ponte	£21.95
22. Makutu, Marlborough, Sauvignon Blanc	£28.50

Rose

44. Hauts du Canalet, Pays d'Oc France	£19.95
43. Diamarine, Coteaux Varois en Provence	£25.00
45. Rose, The Rose Garden, Boshendal Estate	£24.00
46. Pinot Grigio, Blush, Lamberti	£22.95

Red

26. Merlot Pays d'Oc, La Place, SW France	£19.95
27. Cabernet Sauvignon, Franschoek Cellar, S. Africa	£19.95
28. Chianti, Serristori	£23.95
29. Barolo, Patres, San Silvestro	£49.95
30. Marques De Caceres, Rioja Crianza	£29.50
33. Cabernet Sauvignon/Merlot, Stellenbosch,	£33.00
35. Château Trapaud, Grand Cru, St Emillion	£42.00
41. Châteauneuf du Pape Cuvee de la Reine Jeane	£50.00
49. Fleurie, Georges Duboeuf	£32.00
51. Pinot Noir, Paper Road, Borwick Estate	£35.00



Terms and Conditions 2021

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 endeavor 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 after a deposit has been paid.

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's and table plans 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 can be arranged by the hotel, any entertainment organized by the guest has to be confirmed by La Place Hotel prior to the event. 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 client's 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.

Agreement

I the customer understand the above Terms and Conditions and agree with them;

Signature

Print Name

Date

Representative of Hotel La Place;

Signature

Print Name

Date