

CONFERENCE DAYS AT HIGH LODGE

High Lodge offers a complete conference package for you and your guests and each day can be tailored to suit all requirements and budgets. Raise staffing interests by combining a company meeting with an afternoon's golf or clay shooting? Please see the Corporate Brochure for details and prices on Corporate Afternoons.

In order to work out the cost of your conference, please pick one option from each of the categories that you require. For example, choose one option from the room hire, some options from the Refreshment category (if required) and one option from the Menu category (if required). If there is an option that you require but is not listed, please contact us and we will tailor a package to suit your needs.

Room Hire is broken down into Day and Half Day

All Day is 8:00am until 5:00pm - £500.00

Half Day is 12:00noon until 5:00pm or 8:00am until 12noon - £300.00

Every Extra Hour is £50.00 per hour.

Equipment Hire

Flip Chart and Pens	£12.00 each
Projector	£15.00
Screen	£10.00
Bottled Table Water	£2.50 per bottle
Delegate Paper and Pens	£2.00 per head

Refreshments

Tea and Coffee - £1.10 per head

Tea, Coffee & Biscuits- £1.50 per head

Tea, Coffee and Pastries - £2.50 per head

Tea, Coffee and Cake or Scones - £2.50 per head

ALL PRICES INCLUDE VAT

BREAKFAST MENU

Please choose one of the following

Big Breakfast

Sausage, Bacon, Beans, Egg
Hash Brown, Tomato & Toast
£6.50 per person

Original Breakfast

Sausage, Bacon, Beans,
Egg & Toast
£5.50 per person

Bacon or Sausage Bap

£2.50 per person

Continental Breakfast

Yoghurt, Fresh Fruit, Croissant
£2.25 per person

Vegetarian Breakfast

Omelette, Hash Brown, Tomato,
Beans, Mushrooms & Toast
£5.00 per person

Danish Pastry

£1.50 per person

JACKET POTATOES

Delicious, Healthy, Oven Baked Jacket Potatoes served with a variety of fillings.
Please choose 4 fillings, for your guests to pick from:

Cheese
Coleslaw
Beans
Tuna and Mayonnaise
Cream Cheese and Chive
Chilli
Prawns and a Marie Rose Sauce
Curry
Coronation Chicken

All served with a fresh crispy salad

£7.50 per head

SELF SERVED CARVED BUFFET MENU

This menu is for groups of 10 people or more

Choose two of the following:

Sliced Ham on the Bone
Sliced Roast Beef
Sliced Roast Pork
Sliced Roast Norfolk Turkey
Seafood Platter (Prawn & Crabsticks)

Choose one of the following:

Pork Pie
Cheese & Tomato Quiche

Choose one of the following:

Warm New Potatoes with Chives
Spicy Potato Wedges

All served with Salad & Fresh Rolls

£11.95 per person

BBQ MENU

This menu is for groups of 10 people or more

Sausage, Chicken Portions, 4oz Beef Burger, Spare Ribs, Vegetarian
Sausage & Vegetarian Burger

All served with a large selection of Mixed Salads including 1 Potato
Dish, 1 Pasta or Rice Dish & Fresh Rolls

Choice of 2 meats - £11.95 per head

Choice of 3 meats - £12.95 per head

FINGER BUFFET MENU

**This menu is for groups of 10 people or more
Please choose one of the following:**

Menu A - £7.95 per person

A Selection of Freshly Made Sandwiches
Homemade Mini Sausage Rolls
Tomato and Stilton Quiche
Quiche Lorraine
Crudities & Dips
Selection of Crisps & Mixed Nuts

Menu B - £10.95 per person

Bridge Finger Sandwich Selection
Baked Selection of Pizza
Tomato and Stilton Quiche
Quiche Lorraine
Sesame Honey Glazed Cocktail Sausages
Breaded Chicken Wings with Barbeque Sauce
Vegetable Crudities & Dips
Spicy Tortilla Chips with a Salsa Dip
Vegetable Crustinis

Menu C - £13.95 per person

A Selection of Tortilla Wraps
Garlic & Thyme Roasted New Potatoes with a Cumin & Turmeric Mayonnaise
Homemade Mini Sausage Rolls
Jamaican Jerk or Barbeque Chicken Winglets
Feta & Olive Skewers
Pork Pie & Chutney
Thai Vegetable Dim Sums
Kettle Chips & Dips
Crunchy Sweet & Spicy Mixed Nuts
Vegetable Crustinis

HOT SELECTION – MENU 1

Main Course

Choose one of the following for all your guests:

Sausage & Mash Potato with Ale & Onion Gravy

Beef & Vegetable Stew with Large Herbie Dumplings

Chicken, Bacon & Broccoli Stroganoff with Rice

Lentil Moussaka served with Garlic Bread (V)

All served with a selection of Vegetables

Desserts

Choose one of the following for all your guests:

Apple Crumble & Custard

Raspberry & White Chocolate Roulade

Marbled Chocolate Chip Brulee with Chantilly Cream

Freshly Brewed Coffee & Chocolate Mints
(2 course meal only)

£13.50 per person
(V) – Vegetarian Option

HOT SELECTION – MENU 2

Starters

Choose one from the following for all your guests:

Egg Mayonnaise on a Bed of Salad (V)

Prawn Cocktail with Marie Rose Sauce

Homemade Soup & Roll

Deep Fried Mushrooms with Garlic Mayonnaise (V)

Mains

Choose one from the following for all your guests:

Traditional Roast Beef & Horseradish Sauce

Roast Loin of Pork with Apple Sauce

Roast Chicken with Sage & Onion Stuffing

Fillet of Salmon with a Creamy Dill Sauce

All served with a selection of Vegetables & Potatoes
Vegetarian option also available

Dessert

Choose two for your guests to select from on the day

Fresh Fruit Salad & Cream

Chocolate Sponge Pudding with Chocolate Sauce

Sticky Toffee Pudding

Raspberry Pavlova

Freshly Brewed Coffee & Chocolate Mints

2 Courses - £19.95 per person

3 Courses - £23.50 per person