

Special Events and Celebrations at the Durley Dean Hotel

If you are searching for a venue to hire for a private party then look no further!

At the Durley Dean Hotel we have a variety of private suites to cater for all manner of social events, whether the occasion is an anniversary, birthday, christening, school prom or the celebration of a loved one's life.

Whether you are organising a small family gathering or a large event for over 100 guests, our dedicated team will work with you to plan a fantastic event which meets all your needs, within your specified budget.

We are a licensed live music venue with 3 stunning suites, dance floors and 2 private bars.

	Dinner Dance	Cocktail Party	Luncheon
Kennedy	120	180	120
Terrace	70	120	70
No. 28	160	200	200



The Canapés

£4.95 per person

(choice of 4 canapés per person)

Hot Canapés

Chicken Tikka on Naan Bread
Fresh Coriander

Devils on Horseback

Scotch Quails Eggs

Ham & Cheese Puff

Brie & Mango Wonton

Hoisin & Mustard Glazed Cocktail Sausages

Stilton Stuffed Cup Mushroom

Mini Jacket Potato,
Melted Montgomery Cheese

Cold Canapés

Antipasti Skewers

Watermelon & Elderflower Cordial

Bocconcini & Cherry Tomato Skewers

Smoked Salmon, Cream Cheese Roulade

Beetroot, Cucumber &
Citrus Cream Cheese

Wild Mushroom & Grain Mustard Crostini

Mini Prawn Cocktail, Paprika, Lemon

Sweet Canapés

Chocolate Coated Marshmallows

Bite Size Chocolate Brownies

Mini Sultana Scones
Devon Clotted Cream, Strawberry Compote

Mini Victoria Sponge

Fruit Skewers

The Main Event

3 course set menu £22.00 per person

Please choose one item from starters or soups, mains and desserts to create your unique menu.

3 course choice menu £27.00 per person

Please choose 4 items from starters or soups, 4 from mains and 4 from desserts to create your unique menu.

Starters

Smoked Salmon, Sole & John Dory Terrine
Toasted Sour Dough, Caper Salsa

King Prawn & Sweet Pepper Skewers
*Oriental Salad, Toasted Sesame Seeds,
Chilli & Coconut Dressing*

Grilled Seabass
Smoked Bacon, Garden Peas, White Wine Velouté

Confit of Duck & Clementine Terrine
Kumquat Relish, Buttered Ciabatta

Asparagus, Pink Grapefruit & Feta Salad
Toasted Sunflower Seeds, House Dressing

Mediterranean Vegetable
Thyme & Cherry Tomato Tart
Dressed Rocket, Kalamata Olive Compote

Plum Tomato & Buffalo Mozzarella Salad
Fresh Basil, Vintage Balsamic Reduction, Rock Salt

Soups

Roasted Red Pepper, Tomato & Basil
Herb Oil

Creamy Leek, Saffron & Potato
Peppered Croutons

Watercress & Spinach
Fresh Cream

Broccoli & Stilton
Crisp Croutons

Wild Mushroom & Truffle Velouté

Cream of Cauliflower & Parmesan
Herb Croutons

Mains

Braised Blade of Beef
*Roasted Root Vegetable Mash, Glazed Shallots,
Rich Red Wine Jus*

Slow Cooked Rump of Lamb
*Dauphinoise Potatoes, Carrot Crisp, Redcurrant
& Rosemary Jus*

Roasted Tender Loin of Pork
Brunoise Potatoes, Apple & Prune Compote, Calvados Jus

Chorizo & Manchego
Stuffed Chicken Breast
Parmantier Potatoes, Crisp Pancetta, Madeira Jus

Pot Roasted Corn Fed Chicken Supreme
Sautéed Potatoes, Pearl Onion, Sage & Apricot Jus

Baked Cod
Red Pepper Tapenade, Potato Rosti, North Atlantic Prawns & Lime Salsa

Pan Seared Black Bream
Cauliflower Fritters, Parsley Purée

Poached Salmon Supreme
Straw Sweet Potatoes, Honey & Greek Yoghurt Dressing

Vegetarian Mains

Chargrilled Tofu & Haloumi
Sautéed Courgette, Teriyaki Sauce

Wild Mushroom Pappardelle
Toasted Pine Nut & Rocket Pesto, Dressed Salad

Leek & Goat Cheese Risotto
Truffle Oil, Parmesan Crisp

Stir Fried Egg Noodles
Sweet Chilli & Soy Sauce, Fresh Coriander

Spinach, Red Lentil & Chick Pea Vindaloo
Basmati Rice, Naan Bread, Poppadum

Mediterranean Vegetable Parmigiana
Melted Somerset Montgomery, Tomato Coulis

Desserts

Baileys & White Chocolate Brûlée
Orange Shortbread

Raspberry & Mascarpone Cheesecake
Vanilla Bean Cream

Lemon, Lime & Clotted Cream Tart
Brandy Infused Berries

Warm Chocolate Fudge & Orange Brownie
Spiced Cherries, Vanilla Pod Ice Cream

Belgium Dark Chocolate Tart
Mocha Cream, Tuile Biscuit

Homemade Sticky Date & Toffee Pudding
Butterscotch Sauce, Pistachio Ice Cream

Exotic Fruit Platter
Champagne Sorbet, Poached Fig

The hotel provides refreshing and creative menus with a wide choice of dishes available for you to tailor your celebration. If there is a particular item you wish to have and do not see it in our menus, please ask our events team who will do their best to accommodate.

Gala Finger Buffet

£13.50 per person

Selection of Bridge Rolls

Fillings Include:

Chicken, Basil & Mayonnaise

Home Baked Ham & Grain Mustard

Tuna Mayonnaise & Spring Onion

Dorset Mature Cheddar with
Homemade Chutney

Chicken Skewers
with your choice of Marinade
Choose from either
Satay or Sweet Chilli

Tempura Battered King Prawns

Thai Spiced Crab Cakes

Homemade Lamb & Mint Kebabs

Cheese Parcels

Cajun Spiced Potato Wedges

Standard Finger Buffet

£10.50 per person

Selection of Bridge Rolls

Fillings Include:

Chicken, Basil & Mayonnaise

Home Baked Ham & Grain Mustard

Tuna Mayonnaise & Spring Onion

Dorset Mature Cheddar with
Homemade Chutney

Chicken Drumsticks
with a choice of Marinade
Choose from either
BBQ or Lemon & Pepper

Sausage Rolls

Beer Battered Cod Goujons

Selection of Homemade Pizza Slices

Cajun Spiced Potato Wedges

*Fancy Something
Different?*

Why Not Try Our Alternative Buffet Options

£5.95 per person

2 Crispy Rashers of Bacon
served in a White Bap
with a dollop of Ketchup

or

Butchers Sausages
served in a Brioche Roll
with a dollop of Ketchup & Relish

*Looking to take
the hassle out of
planning your party?*

**Maybe our All-inclusive
Package is for you.**

The Evening Package

£18.50 per person

Inclusive of Room Hire

1 Glass of Prosecco per person

Use of Cake Table & Cake Knife

6 Item Evening Finger Buffet

Evening DJ and Disco

Overnight Accommodation
in a Standard Room
including Breakfast



Frequently asked questions and other things to consider

Early access can normally be arranged, although set up may not be completed. Early access is subject to availability and will carry a separate room hire charge.

We do have disabled access into the hotel, disabled toilets are located on the ground floor. Limited access to the Kennedy Suite.

We ask that any items such as room decorations are collected by 3pm the next day. We will not take any responsibility for loss or damage to items. We advise any valuables are removed on the evening and kept with you.

If you are supplying your own evening entertainment, we will need a copy of the DJ's/ Bands public liability insurance prior to the event date.

We have limited onsite car parking which works on a first come first serve basis, the charge is £10.00 per 24 hours. Alternative parking can be found a short walk from the hotel. Our recommended taxi company is United Taxi's.

From our selector menus, please choose one dish per course, plus one vegetarian option if you have booked a 3 course set menu.

An initial non-refundable deposit is required upon booking your function. The final balance payment is required 14 days prior to your function, this is based on your final numbers.

Please see our terms and conditions for full booking conditions and cancelation policy. Deposits and advanced payments are non-refundable.

All rates and packages are subject to availability. Inclusive of VAT at the current rate. Rates may be subject to increase.



For further information and to save your date,
please contact the sales office on

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