

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

(Choice of 4 Canapés per person)

2024 **£5.95 per person**

2025 **£5.95 per person**

Scotch Quail's Egg
with Grain Mustard Mayonnaise

Scottish Smoked Salmon,
Cream Cheese & Dill Blinis

Goat's Cheese, Beetroot
& Walnut Tartlet

Honeydew Melon
with Prosciutto & Bocconcini

Stuffed Cherry Tomato with Mozzarella
& Fresh Basil Pesto

Mini Thai Salmon Fishcake
with Sweet Chilli Dipping Sauce

Moroccan Spiced Lamb Kofta
with Cucumber & Mint Riata

Maple Glazed Pigs In Blankets

Baby Jacket Potatoes with Cottage Cheese

Mini Smoked Bacon & Brie Quiche

Sun Blushed Tomato & Chorizo
Arancini Balls

Curry Rarebit Bites

The Main Event

3 Course Set Menu Please choose 1 item from starters or soups, mains & desserts to create your unique menu.

3 Course Choice Menu Please choose 4 items from starters or soups, 4 from mains & 4 from desserts to create your unique menu.

Starters

Thai Salmon Fishcake
Sweet Chilli Sauce Coriander & Sesame Seed Salad

Grilled Peppered Mackerel
Tomato & Basil Bruschetta Pickled Cucumber

Chicken Liver Pâté
Red Onion Marmalade & Toasted Brioche

Pressed Ham Hock Terrine
Grain Mustard Mayonnaise, Pickled Gherkins & Ciabatta

Confit of Duck & Smoked Chicken Terrine
Spiced Fig Chutney & Artisan Bread

Goats Cheese & Caramelised Red Onion Tart (V)
Toasted Pine Nuts & Balsamic Glaze

Dorset Blue Cheese Mousse (GF) (V)
Carpaccio of Beetroot & Toasted Walnut Salad

Caprese Salad (GF) (V)
Beef Tomato & Mozzarella Salad, Basil Pesto & Parmesan Tuille

Soups

Roasted Plum Tomato, Red Pepper & Basil Soup
(V) (GF) (VE)
Herb Oil

Wild Mushroom & Thyme Soup (V) (GF) (VE)
Garlic & Herb Croutons

Roasted Root Vegetable Soup (V) (GF) (VE)
Parsnip Crisps

Leek & Potato Soup (V) (GF)
Chive Crème Fraîche

Mains

Slow Braised West Country Beef (GF)
*Fondant Potato, Honey Roasted Root Vegetables
& Rich Red Wine Jus*

Grilled Breast of Chicken (GF)
*Dauphinoise Potato, Savoy Cabbage, Baby Onions
Crisp Pancetta & Madeira Jus*

Pork Tenderloin in Smoked Streaky Bacon (GF)
Braised Potato, Celeriac Purée, Glazed Carrots & Calvados Sauce

Grilled Fillet of Seabass (GF)
*Saffron Potatoes, Sweet Carrot Purée Roasted Fennel
& Chive Butter Sauce*

Herb Crusted Salmon Fillet
*Sautéed New Potatoes, Sun Blushed Tomatoes, Green Beans
& Sauce Vierge*

Baked Fillet of Cod (GF)
Parmentier Potatoes, Green Vegetable Salad & Hollandaise Sauce

Vegetarian Mains

Baked Stuffed Butternut Squash (VE)
With Herb Crumb & Red Peppers, Plum Tomato & Basil Sauce

Wild Mushroom & Tarragon Risotto (VE)
Toasted Pine Nuts & Parmesan Tuille

Roasted Mediterranean Vegetable Bruschetta (VE)
Grilled Goats Cheese, Black Olive Tapenade & Basil Pesto

Red Thai Vegetable Curry (VE)
Basmati Rice & Poppadum

Marinated Char-Grilled Halloumi (GF)
Moroccan Spiced Cous Cous, Fresh Coriander & Cucumber Salad

2024

£30.00 p.p.

2025

£30.00 p.p.

£34.50 p.p.

£34.50 p.p.

Desserts

White Chocolate & Baileys Crème Brûlée (GF)
Shortbread Biscuit

Raspberry & Mascarpone Cheesecake
Forest Fruit Compote

Belgian Dark Chocolate Tart
Chantilly Cream Chocolate Tuille & Griottine Cherries

Warm Chocolate Fudge Brownie (GF)
Salted Caramel Sauce & Vanilla Pod Ice Cream

Steamed Sticky Toffee Pudding
Toffee Sauce & Vanilla Pod Ice Cream

Lemon Meringue Pie
Lemon Curd & Mango Sorbet

Warm Treacle Tart
Clotted Cream & Stern Ginger Brandy Snap Tuille

Glazed Citrus Tart
Forest Fruit Compote & Raspberry Coulis

Cheese

Selection of 3 Local Cheeses
Cheese Biscuits, Celery, Grapes & Red Onion Chutney
Supplement £2.50 p.p.

Vegan

Baked Vanilla Cheesecake (VE)
Forest Fruit Compote

Dark Chocolate & Salted Caramel Tart (VE)
Chocolate Vegan Ice Cream

Poached Pear in Sweet White Wine (VE)
Raspberry Coulis & Champagne Sorbet

Dishes with the above symbols (V, VE, GF), either are or can be adapted to the specific dietary requirement. 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

2024 **£16.95 per person**

2025 **£16.95 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

2024 **£14.50 per person**

2025 **£14.50 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

Selection of Quiche

Selection of Homemade Pizza Slices

Cajun Spiced Potato Wedges

*Fancy Something
Different?*

Why Not Try Our Alternative Buffet Options

2024 **£7.50 per person**

2025 **£7.50 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

or

American Hot Dog
topped with Ketchup, Mustard
& loaded with Fried Onions

Why not add Chips for
£2.00 per person



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 £15.00 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 cancellation 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

01202 557711

or email

sales@durleydean.co.uk

www.durleydean.co.uk
