

# *Event and Function Pack*

*We are delighted that you have enquired to hold your event at Churchill's.*

*We offer a variety of menus, from tasty buffets to formal dinners. Our Head Chef has many years experience in planning menus for all types of events.*

*For all functions that are having food, we charge NO ROOM HIRE!  
You just pay for, the food, drink & entertainment*

*Our service includes*

*Red Carpet upon arrival if required.  
Complimentary room hire for The Llandaff Suite  
Pure crisp white cotton table linen for Dinner Menus*

*We can also provide ideas for Flowers, Chair covers, balloons and room decorations.*

*However, if you can't find the menu that you require, just tell us and we will be happy to cater to your individual requirements*

# *Dinner Menu One*

*Chef's homemade soup. Served with warm fresh baked bread*

*Or*

*Panache of Melon with poached forest berry and Cassis compote*

*Or*

*Smooth Chicken liver Terrine with dressed salad leaves and plum & apple chutney*

*~o~O~o~*

*Slow Braised shank of Welsh lamb cooked with Merlot, shallots and mint and served upon  
buttered mash potato*

*Or*

*Baked fillet of Scotch Salmon with Hollandaise sauce*

*Or*

*Supreme of Chicken served with a creamy wild mushroom sauce*

*All served with our chef's selection of fresh vegetables and potato dishes*

*~o~O~o~*

*Strawberry Cheesecake served with crushed strawberry puree*

*Or*

*Profiteroles served with Chocolate orange sauce*

*Or*

*Apple & Cinnamon Tart with crème Anglaise*

*~o~O~o~*

*Freshly infused coffee with crisp chocolate mints*

*£25 per person*

*Please select one choice from each course for your entire party. All special dietary requirements are catered for by request. If you wish your guests to have a choice, then a pre order is required and a supplement of £3.00 per person will be added.*

## *Dinner Menu Two*

*Chef's homemade soup. Served with warm fresh baked bread*

*Or*

*Crown of Galia melon filled with exotic fruit and topped with minted crème fraiche*

*Or*

*Crushed Prawn Tian with citrus mayonnaise and herb salad*

*Or*

*Smoked Scotch Salmon terrine with cherry tomato and basil compote*

*-o~O~o-*

*Roast leg of Welsh lamb with a red wine and thyme gravy*

*Or*

*Roast Celtic Pride Welsh Beef thickly sliced with Yorkshire pudding*

*Or*

*Baked fillet of Scotch Salmon with asparagus spears and a Veronique sauce*

*Or*

*Loin of Welsh Pork with an apricot stuffing with a light cream reduction.*

*All served with our chef's selection of fresh vegetables and potato dishes*

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*Passion Fruit Pavlova*

*Or*

*Barabrith Tart with ice cream basket*

*Or*

*Welsh Whiskey and white chocolate tart with milk chocolate sauce*

*Or*

*Tart Citron with blackcurrant and cassis compote*

*~O~*

*Freshly infused coffee with chocolate mints*

*£27.00 per person*

*Please select one choice from each course for your entire party. All special dietary requirements are catered for by request. If you wish your guests to have a choice, then a pre order is required and a supplement of £3.00 per person will be added.*

# *Dinner Menu Three*

*Chef's homemade soup. Served with warm fresh baked bread*

*Or*

*Crown of Galia melon filled with Carmarthen Ham and fresh Figs*

*Or*

*Duck and cognac Terrine with Herb bread and Kumquat Marmalade*

*Or*

*Welsh Salmon marinated in Red Welsh mustard, honey and dill*

*-o~O~o-*

*Roast Rump of Welsh lamb with roasted root vegetables and a rosemary gravy*

*Or*

*Roast Sirloin Celtic Pride Welsh Beef thickly sliced with Yorkshire pudding*

*Or*

*Poached Fillet of Sole stuffed with crushed Prawns and served with a light cream and white wine sauce*

*Or*

*Supreme of Chicken stuffed with sautéed leeks and wrapped in smoked bacon. With a cream leek sauce*

*All served with our chef's selection of fresh vegetables and potato dishes*

*-o~O~o-*

*Passion Fruit Pavlova*

*Or*

*Barabritth Tart with ice cream basket*

*Or*

*Welsh Whiskey and white chocolate tart with milk chocolate sauce*

*Or*

*Tart Citron with blackcurrant and cassis compote*

*Or*

*Selection of Welsh Cheese with savory biscuits and fresh fruits*

*--O--*

*Freshly infused coffee with chocolate mints*

*£30.00 per person*

*Please select one choice from each course for your entire party. All special dietary requirements are catered for by request. If you wish your guests to have a choice, then a pre order is required and a supplement of £3.00 per person will be added.*

## *Dinner Menu Four*

*Chef's homemade Leek & potato soup. Served with warm fresh baked bread*



*Roast Supreme of Chicken stuffed with sage & onion*

*Served with traditional roast potatoes, carrots and garden peas*



*Profiteroles filled with fresh cream and served with Chocolate orange sauce*

*£20.00 per person*

# *Family Sunday Lunch*

Available *only* on a Sunday lunchtime between 12 noon and 4.00 pm, for groups of 20 or more.  
This will be served in a private function suite.

*Chef's homemade Leek & potato soup. Served with warm fresh baked bread*

*Or*

*Chicken liver pate with red onion marmalade*

*Or*

*Melon nest with poached berries*

*~o~O~o~*

*Roast Supreme of Chicken stuffed with sage & onion*

*Or*

*Roast beef with Yorkshire pudding*

*Or*

*Baked Salmon Hollandaise*

*~o~O~o~*

*Profiteroles filled with fresh cream and served with Chocolate orange sauce*

*Or*

*Bread and butter pudding with custard*

*Or*

*Raspberry Pavlova*

*£17 per person*

*5 to 12 year £9*

# *Charity or Fundraising Package*

We have put together a package for all registered charities, Societies or bona fide groups who are looking to stage an event at Churchills. The package includes;

## *Package One*

Bucks Fizz arrival reception

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Balloons Table decorations in your selected colour

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Red Carpet on arrival

~

P A System

~

Raffle prize of a Nights Accommodation with dinner for two

~

Three Course Dinner or Lunch menu with coffee

£20 per person

## *Package Two*

Balloons Table decorations in your selected colour

~

Red Carpet on arrival

~

P A System

~

Raffle prize of a Nights Accommodation with dinner for two

~

Finger Buffet menu

£15 per person

# *Buffet Menus*

## *Buffet Menu One*

*A variety of freshly cut filled sandwiches, petit pain, ciabattas, baguettes and wraps. A selection of fillings with salad garnish*

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*An assortment Home-made individual Quiche.*

~

*Filled baked potato skins with cheese & bacon*

~

*Barbeque glazed hot Chicken*

~

*Mini spring-rolls with sweet chili dip*

~

*Real Crisps with dips*

*£13*

## *Buffet Menu Two*

*A variety of freshly cut filled sandwiches, petit pain, ciabattas, baguettes and wraps. A selection of fillings with salad garnish*

~

*An assortment Home-made individual Quiche.*

~

*Filled baked potato skins with cheese & bacon*

~

*Barbeque glazed hot Chicken*

~

*Chinese Dim Sum with Hoi sin and sweet chili dip*

~

*Indian Samosas & onion Bhajees with minted yoghurt*

~

*Real Crisps with dips*

*£15*

## *Buffet Menu Three*

*Sliced Home-baked Gammon Ham with Welsh honey mustard*

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*Sliced Welsh roast Beef with horseradish sauce*

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*Hot Roast Chicken quarters*

~

*An assortment Home-made individual Quiche.*

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*Buttered new potatoes or baked potatoes*

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*Chefs selection of Salads, that include  
Coleslaw, Italian pasta salad, Potato salad, spicy rice salad and dressed  
mixed salad*

*Warm baked bread selection*

### *Dessert Table*

*Enjoy a mouthwatering selection of fabulous desserts that our chef has  
created. Have a little of everything!! All served with sauces and double  
cream.*

*Enjoy...!*

*£22*

## *Buffet Menu Four – Hot Fork Buffets*

*We offer a selection of hot buffet menus with different themes. All contain meat and vegetarian dishes, vegetables and side dishes. Please select one of the themes.*

*Indian Curry buffet with traditional accompaniments*

*Or*

*Mediterranean Buffet with hot pasta dishes, pizza and fresh salads*

*Or*

*Oriental Buffet with authentic dishes, rice and noodles*

*Or*

*Traditional Welsh beef in Brains Beer and chicken stuffed with Carmarthen Ham and leeks. Served with vegetables and potatoes*

*Or*

*A British combination of Salmon with dill butter sauce and supreme of Chicken with wild mushrooms. Served with vegetables and potatoes*

*£15 per person*

### *Add a Dessert Table*

*Enjoy a mouthwatering selection of fabulous desserts that our chef has created. Have a little of everything!! All served with sauces and double cream.*

*Enjoy...!*

*£19 per person*

## *Something different.....*

*Chef's canapés with arrival drinks  
£5 per person*

### *Traditional Hog Roast*

We can offer a succulent Hog roast for your guests to enjoy. It is carved in the room and served with soft baps, apple sauce and stuffing.

It will serve from up to 80 guests

**£700.00**

*Or*

We can also add a selection of Chef's salads and baked potatoes and profiteroles with chocolate sauce

**£1100.00**

### *Cheese Selection..... The Prefect Finish*

Add a Selection of Welsh Cheese, fresh fruit and savory biscuit.

*£30 per platter. Serves 8 – 10 guests*

We can also offer your guests a selection of fine ports and liqueurs.

### *Dessert Table*

Enjoy a mouthwatering selection of fabulous desserts that our chef has created. Have a little of everything!! All served with sauces and double cream.

Enjoy...!

*£4 per person*

## *Afternoon Tea and Reception Menu*

*A selection of freshly cut sandwiches*

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*Assortment of Cake, tarts and pastries*

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*Welshcakes*

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*Unlimited Freshly brewed Tea & Coffee*

*£8.95 per person*

### *Christening Celebration Menu*

*Only available during the day*

*A selection of freshly cut sandwiches*

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*Filled baked potato skins with cheese & bacon*

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*Barbeque glazed hot Chicken*

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*Individual fresh fruit Tarts*

*£10.95 per person*

### *Wine & Drink Options*

*We also offer an extensive selection of wines, champagnes and ports. If you wish to devise your own special selection, we will be happy to supply details.*

### *Hotel Rooms*

We are delighted to offer you the opportunity to book bedrooms at an extra discounted rate for your guests. Please get you guest to book directly with us.

Single Room £45 Bed & Breakfast per night

Double or Twin Room £55 per room per night for two guests

Mews Cottage or Suite £65 per room per night for two guests. Extra guests are charge at £20 per person per night

## *Entertainment*

We have an excellent resident DJ who is very experienced at £195.

He will play your choice of music and if you wish to write a play list he will accommodate your choices as much as possible.

If you wish to arrange your own DJ it is subject to conditions and a fee of £50

## *Further Information*

We only take confirmed bookings with payment of a £250.00 non-returnable deposit.

Unfortunately we will not be able to hold dates without a deposit.

All bookings must be paid for, in full, 7 days before the date of the wedding.

We can accommodate up to 90 people for a traditional sit-down Dinner or Lunch

For buffet with a dance floor and disco we can accommodate 130 people. This will have seating for 100.

Tables for buffet service are clothed and have our tea-lights on them, unless you wish to supply more decorations.

Bar & entertainment ends at 12 midnight and the room must be vacated by 12.30 am

*These are a selection of companies that we use when needed. We recommend them because of the quality of service that we have received over a number of years.*

*Chair Covers and Room Decorations*

WOW Event Hire

[www.woweventhire.co.uk](http://www.woweventhire.co.uk)

029 2061 8052

*Photography*

Tanya Thomas

[www.tanyathomasphotography.com](http://www.tanyathomasphotography.com)

07971381934/02920343910

*Invitations and Wedding stationery*

Byjo

[www.byjo.co.uk](http://www.byjo.co.uk)

02920 813 329

*Flowers*

Barkways of Cardiff

[www.barkways.com](http://www.barkways.com)

02920 621 600

*Balloons*

Balloon Platoon

[www.balloonplatoon.biz](http://www.balloonplatoon.biz)

02920 747222

*We hope that the information we have supplied is helpful and also convinces you that we are serious about delivering you the highest standard of service.*

*For further information and to discuss any questions that you may have, please call and speak to us.*

***Simon Daniel***

*General Manager*

*Churchill's hotel*

*No. 3 Llandaff Place,*

*Cardiff road*

*Llandaff*

*CF5 2AE*

*+44 (0) 2920 401 300*

***Churchills@sabrain.com***

*All prices are valid until 31<sup>st</sup> December 2011*