

# Booking Form

Please contact:

Tel: 01235 831223 Fax: 01235 834689 Email: stay@steventonhousehotel.co.uk

Alternatively post this form to:

Steventon House Hotel, Milton Hill, Steventon, Oxfordshire, OX13 6AB

Company/Organisation:.....

Name of Party organiser:.....

Address:.....

.....

Tel:.....

Email:.....

Date required:.....

Christmas Day Lunch:

Christmas Lunch Party:

Christmas Buffet:

New Years Eve Menu:

Christmas Party Night:

*(Tick option for above choices)*

Numbers:..... Price per head:.....

Please charge to my credit/debit card the amount of: £.....

*Visa / mastercard / switch / solo / maestro (delete as appropriate)*

Card No:.....

Expiry Date:..... Issue date:.....

Issue no (switch only):..... Security code:.....

I agree to the booking terms and conditions listed in this brochure, and I am the function organiser

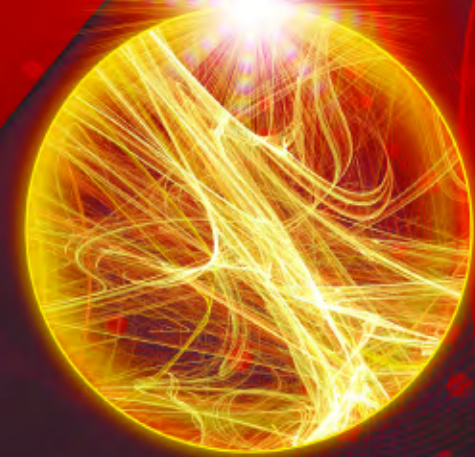
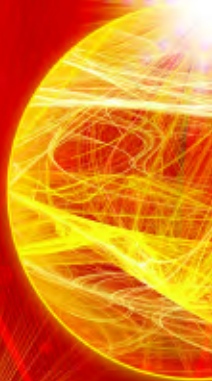
Signature:.....

Date:.....

Deposit Enclosed of:..... (please make cheques payable to Steventon House Hotel)

## STEVENTON HOUSE HOTEL

*Festive Celebrations*  
**2010**



Picture this setting.... a stunning Victorian country house transformed into a beautiful dazzling Christmassy backdrop to host a stylish 'house party' where you will be made to feel at home.....

## *Steventon House Hotel would like to invite you to our festive celebrations this year ....*

Having completed an extensive refurbishment programme, we would like to welcome you with your friends and family to celebrate Christmas in our wonderful surroundings. Not only do we promise beautiful interiors and a fabulous atmosphere, we will top it off with our fantastic cuisine and first class service, leaving you to relax and enjoy the company of your friends and family. Steventon House Hotel can offer a selection of dining options throughout the festive period, whatever your numbers. Perhaps you and a small group of friends would like to join other festive revellers in our classically themed brasserie restaurant, alternatively for those of you with large groups we have our wonderful conservatory function suite. Whatever your choice we can ensure that you will be served homemade cuisine, using the finest local produce.

### **SLEEPOVER**

Have a drink or two in our chic wine bar, and stay over without the worry of getting home. For guests attending our party nights, we have some extra special room rates; £40 per person based on two people sharing a standard double or twin room. Or £65 for a Single room. (All prices are inclusive of Full English breakfast and VAT).

### **Organiser stays FREE.**

Organise your Christmas party with us and stay overnight with our compliments. Book a party of 20 or more guests and we will give you a double room or a twin room with full English breakfast for 2 people sharing FREE OF CHARGE (subject to availability).

### **AVAILABILITY**

Party nights are available in 2 options. The first is without disco on Mondays-Wednesday up until 24th December. Or alternatively dinner and disco party nights will be taking place on Thursdays, Fridays and Saturdays throughout December. Please see Christmas Party Nights page for more information.

### **PRE AND POST DECEMBER FESTIVITIES**

Discounts are available for Christmas group bookings made in November 2010 or January 2011. To make a booking please call us on 01235 831223

## *New Year's Eve*

*Bar opens 5pm to 1am (for non-residents).  
Dinner served 7-8.30pm, Disco 9.30pm to 1am in the conservatory suite @ £60 per person.  
To include a complimentary glass of champagne on arrival.*

### **Starters**

Cream of celeriac and stilton soup  
Game terrine with red onion marmalade and toasted crostini  
Red pepper parfait with goats cheese and aubergine  
Salmon and cod tartare fish cake with lemon and dill mayonnaise  
*... To follow ...*  
Champagne Sorbet

### **Mains**

Caramelised duck breast with sweet and sour dark cherry sauce with dauphinoise potato  
Pork belly with cider and apple sauce served with mustard mash  
Baked whole trout stuffed with smoked salmon and stilton served with orange and glazed new potato  
Mediterranean vegetable and cheese wellington

### **Desserts**

Traditional Christmas pudding with brandy sauce  
Black forest gateau  
White chocolate and raspberry cheesecake  
Selection of cheddar, brie and stilton cheeses served with biscuit, celery and grape  
Tea / Coffee with petit fours

*£60.00 per person*

## Party Nights

Available without disco Monday - Wednesday up until 24th December @ £25.00 per person with crackers and party hats. Bar open 5pm - 1am (for non-residents). Dinner sittings available 6 - 9.30pm.

Party Nights with disco available 2nd, 3rd, 4th, 9th, 10th, 11th, 16th, 17th, 18th, 23rd and 24th December @ £30.00 per person with crackers and party hats.

Bar opens 5pm to 1am (for non-residents). Dinner served in two sittings 7.30pm or 8.15pm, Disco 9.30pm to midnight.

### Starters

Duo of cauliflower and broccoli soup

Home made gravadlax of salmon with tempura mussel

Pork 'Rillette' with onion jam and toast

Feta cheese wrapped in filo pastry with cherry tomato and minted yogurt

### Mains

Beef medallions with bacon mash potato, caramelised button onion and Rioja wine sauce

Orange and garlic glazed turkey with all the trimmings

Lemon sole with sauté potato and leek fondue

Caramelised red onion, courgette and brie tart

All served with seasonal vegetables and potatoes

### Desserts

Pavé on chocolate

Traditional Christmas pudding with brandy sauce

Passion fruit cheesecake

Selection of brie, cheddar and stilton cheeses served with biscuits, celery and grape

## Christmas Day Lunch

Enjoy our five course Christmas Day Lunch without all the work and worry. Bar opens at 12.00pm and lunch is served between 12.30 - 2.00pm. To include crackers and party hats and a small gift for each child under 12. £50 per person - to include complimentary glass of sherry on arrival.

Children under 12 are £25 and children under 2 are free of charge.

### Starters

Pearl Barley and vegetable broth

Crab and sweetcorn spring rolls with sweet chilli sauce

Home made Foie Gras parfait with toasted brioche

Stilton wild mushroom and walnut tart

... To follow ...

Champagne Sorbet

### Mains

Fillet of beef wrapped in pancetta with horseradish rosti potato and thyme jus

Garlic and thyme glazed turkey with all the trimmings

Fillet of halibut with mussels risotto and veloute sauce

Stuffed cabbage leaves with vegetables and rice served with tomato sauce

All served with seasonal vegetables and potatoes

### Desserts

Traditional Christmas pudding with brandy sauce

Chocaberry pie

Peach Melba torte

Selection of cheddar, brie and stilton cheeses served with biscuits

£25.00 per person  
£30.00 per person  
(including disco)

£50.00 per person  
£25.00 for under 12's  
FREE for under 2's

## TERMS AND CONDITIONS

### Please note

The hotel has the authority to amend these terms and conditions in writing at our discretion.

### The number booked

Provisional numbers will be asked for at the time of booking and the hotel reserves the right to stipulate a minimum number to be charged for the event. Final numbers must be confirmed 14 working days prior to the event (not including the day of the event).

The hotel reserved the right to change a designated room after appropriate consultation if the agreed numbers are not to attend the event. This does not affect any minimum charge.

Please note that for groups over 10 persons, it will not be possible to seat you all on one table.

### Payment

A non-refundable deposit of £5 per head must be paid to secure your booking. For Christmas Day and New Years Eve a deposit of £10 per head is required. Full payment is required 2 weeks in advance.

Your booking is secured on receipt of your deposit.

### Cancellation by the customer

- If cancellation occurs after booking, you will lose your deposit, this is non-refundable and non-transferable
- If cancellation occurs under 2 weeks before the event. You will lose full payment.

### Cancellation by the hotel

The hotel may cancel the booking at any time and without any obligation to you in any of the following circumstances:

- If the hotel or any part of it is closed due to fire, alteration or re-decoration, by order of any public authority or through any reason beyond the hotel's control
- If you become bankrupt or insolvent or enter liquidation or have an administrator, administrative receiver or receiver appointed over all or a substantial part of your assets.
- If you are more than 30 days in arrears with payment to the hotel or the company for previously supplied services.
- If the event may, in the hotel manager's reasonable opinion, prejudice the reputation of the hotel.
- If you have failed to meet any of the hotels terms and conditions including any verbal requests from the hotel.

### Liabilities

Please safeguard your property. The hotel will not accept any liability for loss of or damage to property or death or illness of or injury to persons unless caused by company's negligence.

### General

Goods and services may not be bought or sold on the premises without the hotel manager's prior written consent in which case additional terms and conditions will apply which you must sign. No tickets whatsoever may be sold at the event.

The Hotel name, logo and telephone number may not be used in any advertising or other publicity without prior written consent of the Hotel manager.

No signs, display posters or other material may be fixed to the walls of any part of the hotel, without prior authorisation of the hotel manager.

If the contract includes you're employing the services of an outside contractor then you will indemnify the Hotel against any costs, demands, proceedings and damages arising there from. Any outside contractor employed by you must report to the duty manager at the Hotel. The Hotel reserves the right to refuse access to any contractor in appropriate circumstances.

All events are advised to take insurance cover

Photography; the hotel reserves the right to photograph any part of your event for the purpose of advertising the Hotel or Hotel facilities. The Hotel also reserves the right to limit areas of the Hotel which may be used for photography.

All prices are inclusive of VAT, service is at your discretion.

Please ensure all members of your party arrive at least 15 minutes before your sitting, to ensure a prompt start.

All food must be pre-ordered and menu choices returned to the hotel 14 days prior to the booking along with final payment.

## Lunch Parties

Monday-Friday up until 24th December, 12-2.30pm.  
Bar open from 11am. £20.00 per person with  
crackers and party hats.

### Starters

Minted pea soup topped with cream fraiche  
Goats cheese mousse on marinated beetroot

Duck liver and orange parfait  
with toasted brioche

### Mains

Roast silverside of beef spiked with carrot  
and celeriac served with pave potato and  
thyme gravy

Roast turkey with all the trimmings

Smoked haddock, new potato and leek gratin

Roasted vegetables and tomato risotto  
with parmesan tuill

All served with seasonal vegetables  
and potatoes

### Desserts

Poached pear in mulled wine with vanilla  
ice cream

Traditional Christmas pudding with  
brandy sauce

Selection of cheddar, brie and stilton cheeses  
served with biscuits, celery and grapes

## Buffet

We have the option for parties of 60 plus, to book  
out our Conservatory function suite for their own  
exclusive Christmas party.

Bar open from 5pm to 1am.

£21.00 per person with disco until 12am  
and £17.00 per person without disco.

Dates available:

26th and 27th November

2nd, 3rd, 4th, 9th, 10th, 11th, 16th, 17th,  
18th, 23rd and 24th December.

### Mains

Cold sliced roast turkey

Cold sliced roast beef

Poached salmon cubes

Roasted vegetable brochettes

Selection of vegetable mini frittata

Rosti potato and feta cheese pockets

Pigs in blankets

Mini roast potato

Assorted mini vegetable quiches

Assorted crisps

All served with assorted salads

Selection of mini cheese cakes

Profiteroles with chocolate sauce

Cheese and Biscuits (£2 supplement)

£20.00 per person

£17.00 per person

£21.00 per person  
(including disco)