

## **THE NEW CAVENDISH CLUB PRIVATE MEETING ROOMS**

Please note that WIFI is now available in all our meeting rooms and is free of charge to all guests.

### **THE MURIEL SAMPLE ROOM**

Named after Miss Muriel Sample who was the manager of the club for many years, The Muriel Sample Suite located on the first floor of the club has a genteel elegance with a very welcoming feel to it. It has lots of natural daylight and is an extremely sunny room, with large floor to ceiling windows. It is the perfect room for a drinks reception, an informal gathering, business meetings and private dining.



Room dimensions 6.4m x 5.7m (36.5 sq metres)

Boardroom Style	20
Theatre Style	30
Classroom	12
Banquets	30

### **THE CUMBERLAND ROOM**

Located on the first floor of the club. The room has lots of natural daylight with floor to ceiling windows. It is a very versatile space for business meetings and private dining, with a separate area, perfect for buffets. The room is also used as a breakfast room for our guests and is available from 1030am both weekdays and weekends for private hire.



Room dimensions 6.4m x 5.7m (36.5 sq metres)

Boardroom Style	16
Theatre Style	30
Class room	12
Banquets	30

## THE LIBRARY

Located on the ground floor, the Library has been recently renovated and houses a large collection of books donated from a private collection. The room is perfect for smaller business meetings and is the perfect setting for entertaining smaller parties.



Room dimensions 4.7m x 4.2m (19.8 sq metres)

Boardroom Style	14
Theatre Style	20
Private Dining	12

## THE SILENCE ROOM

The smallest of the club's rooms, the Silence room is the perfect setting for those wishing to organise those smaller meetings, to hold interviews, or an intimate dinner party.



Room dimensions 3.5m x 3.7m (13 sq metres)

Boardroom Style	8
Private Dining	8

## THE CENTENARY SUITE

The largest of the club's rooms, the Centenary Suite is situated in the basement of the club and can accommodate up to 80 people for both a formal dinner and up to 80 people theatre style for a Conference. The room is very versatile and can be used for a number of events. The room also has a wooden floor which could be used as a dance floor for parties and celebratory events.



Room dimensions 13m x 6.7m (87.1sq metres)

Boardroom Style	35	Theatre Style	80
Class room	40	Banquets	80

**GARDEN TERRACE**

*The club is fortunate to have a Garden Terrace that is the perfect setting for summer drinks parties and barbeques.*

Awaiting Photograph

**MEETING ROOM CHARGES**

All room hire charges are available upon request. Please contact the Meetings and Events Manager for more information.

**EQUIPMENT CHARGES**

All equipment can be catered for upon request. Please contact the Meetings and Events Manager for more information.

All booking are subject to our terms and conditions

## **REFRESHMENTS**

Tea/Coffee and biscuits	£1.90 per person
Tea/Coffee and danish	£3.80 per person
Tea and Coffee	£1.00 per person
Mineral water	£3.00 per bottle
Orange juice	£3.30 per litre
Sandwich lunch	£5.65 per person

## **FINGER BUFFET**

**£10.80 per head**

(Minimum of 8 people)

Chicken drumsticks

Fish goujons

Spicy Indian savouries

Hot sausages

Vegetarian savouries

Selection of sandwiches

Fruit platter

## **WORKING LUNCH**

**£8.50 per head**

Potato wedges

Savoury tartlets

Selection of sandwiches

Fruit skewers

*(A 10% discretionary service charge will be added to all food and beverages)*

## SAMPLE RESTAURANT MENU

### Starters

Homemade soup & roll	£4.50
Smoked chicken salad	£4.95
Cornish crab salad	£5.95
Salt & pepper squid with seasonal leaves and tartar sauce	£5.95
Porcini mushroom ravioli with pesto sauce	£5.95
Grilled pork fillet with glazed apple salad	£5.95

### Main Courses

Cous-Cous stuffed vegetables with tomato & basil sauce	£11.95
Roasted duck supreme, rosti potato, wild mushrooms & spinach	£13.95
Fillet of cod with Parma ham on a pea risotto	£13.95
Calves liver, creamed mash & crispy pancetta	£14.95
Rib-eye steak with homecut chips, cherry tomatoes & watercress	£14.50
Seafood medley with seared greens and a lobster bisque sauce	£14.95
Chargrilled veal chop, spring onion mash & a mustard sauce	£14.95

### Side orders

New potatoes	£2.50
Seasonal vegetables	£2.50
Mixed side salad	£2.50
Bread basket	£1.50

Crème caramel	£4.50
Vanilla mille-feuille	£4.50
Capuccino mousse	£4.50
Cheese selection	£4.50
Ice creams	£4.50

*Served 12 noon – 2.30 pm, 6.30pm – 9pm Monday to Friday  
A service charge of 10% will be added to your bill*

## **FORK BUFFET**

*All prices are per head.*

### **HOT SELECTION**

*(All hot dishes are served with seasonal vegetables)*

Chicken Italienne served with tagliatelli - £12.20

Spinach and feta cheese in a filo pastry parcel - £11.50

Beef bourgionne served with rice - £12.00

Homemade fish pie - £12.80

Navarin of lamb served with potatoes - £12.00

Thai chicken curry served with rice - £12.20

### **COLD SELECTION**

Antipasti plate - £8.10

Smoked fish platter - £8.00

Poached salmon with lemon and dill mayonnaise - £7.66

Ploughman's pie - £6.38

Vegetarian tart - £7.10

### **SALADS**

*(All salads are £2.55 per head, per salad)*

New potato salad

Leaf, spinach, blue cheese, crispy bacon with croutons

Tomato, feta, olives and basil oil

Mixed bean with garden herb dressing

Cucumber, melon and mint

Waldorf salad

Cous cous salad

Coleslaw salad

Crispy leaf salad

Rice salad

### **DESSERTS**

*(All desserts are £3.60 per head, per dessert)*

Apple and blackberry crumble

Amaretto torte

Platter of English and French cheeses

Platter of fresh fruit skewers

Chocolate torte and raspberry compote

**Tea and coffee - £1.00 per person**

*(A 10% discretionary service charge will be added to all food and beverages)*

## The New Cavendish Club

### 2012 Banqueting menu

2 courses including tea and coffee: £21.50

3 courses including tea and coffee: £24.50

(Designed for parties of 15 or over and dishes must be pre-ordered. Please note when choosing dishes from this menu, we request that clients choose a maximum of 2 dishes for each course)

#### Starters

Potato and leek soup

Smoked salmon platter, cream cheese pate, salad leaves

Asparagus spears, Parma ham, quails egg salad

Marinated chicken breast, celeriac remoulade

Smoked mackerel and watercress salad

Radicchio and gorgonzola ravioli, red pesto sauce

#### Mains

Char grilled seabass fillet braised fennel and watercress

Roast duck breast, bean cassoulet

Pan fried fillet of salmon, leek confit, grain mustard sauce

Roast cod steak with ratatouille vegetables

Grilled ribeye steak, wild mushroom sauce

Chicken supreme, sautéed spinach, thyme jus

Roast tomato and fennel cous cous

#### Desserts

Vanilla mile-feuille

Tiramisu gateaux

Belgian chocolate and clotted cream cheesecake

Pannacotta with forest fruit compote

Passion fruit ravioli slice

Coconut and pineapple aruba

Selection of British cheeses

*Please choose 2 courses from the following menus, apart from those with dietary requirements*

## **NEW CAVENDISH CLUB – CANAPE SELECTION**

Asparagus and brie  
Cream cheese and cucumber  
Brie and cocktail gherkins  
Egg and mixed peppers  
Duck liver pate with green and black grapes  
Peppered smoked mackerel with horseradish cream  
**(All items are charged at £2.05 per piece, per person)**

Salmon and cream cheese triangles  
Prawn and salmon caviar  
Parma ham and tomato  
Green lip mussels with a parmesan crust  
Smoked chicken and mango  
**(All items are priced at £2.55 per piece, per person)**

We recommend 3 canapés per person for a 30 minute drinks reception and 6 canapés per person for a 60 minute drinks reception.