



Welcome to meetings at Burnham Beeches Hotel...

Burnham Beeches Hotel, originally built in 1727, as a hunting lodge in what was then part of Windsor Park, the house afforded rest to the Royal hunting parties before resuming the chase. In 1737 the English Poet, Thomas Gray, visited his uncle who owned the house and was inspired to write his "Elegy in a Country Churchyard". Later, the house, known as Cant's Hill, became the property of the Clifton Brown family, famous for their association with the Palace of Westminster.

Today it's an elegant four star hotel ideally located in 10 acres of beautiful gardens and manicured lawns in a peaceful setting yet only minutes from the M4/M40, Burnham railway station and Windsor town centre.

The hotel completed a two million pound refurbishment in February 2008 that included all 82 bedrooms.

Offering 10 meeting rooms for 2-150 delegates and marquees accommodating up to 450 guests reception style for larger events, you're sure to find a room that matches your requirements.

All of our meeting rooms enjoy natural daylight, most are air-conditioned and some enjoy access to private garden areas.

This pack has been prepared to help give you an overview of our facilities, services and menus. However, we are always happy to create a bespoke package or menus exclusively for you.

In this pack you will find the following information:

- Delegate packages and upgrade options
- Menu options – including lunch and dinner menus
- Events wine list

When you're ready to make your booking or if you would like to arrange a site inspection please contact me on 0844 736 8603 or email meetings.burnhambeeches@corushotels.com

Thank you for your interest in Burnham Beeches Hotel, we look forward to being of service.

Yours truly,

Oana Anghel

Sales & Marketing Manager



24 Hour Delegate Package: £275.00 per person

Includes the following:

- ◆ Main Conference Room Hire
- ◆ LCD Projector Screen and Flipchart
- ◆ Mineral Water, sweets and delegate stationery in conference room
- ◆ Unlimited Tea and Coffee throughout the day
- ◆ Fresh fruit skewers and oat and fruit bars with refreshment break on arrival
- ◆ Fresh fruit skewers and freshly baked biscuits with mid morning refreshment break
- ◆ A choice for lunch of a Working Finger Buffet served outside the conference room or a 2 Course Fork Buffet served in the Restaurant
- ◆ Traditional Cake and fresh fruit skewers with afternoon refreshment break
- ◆ A 3 Course Evening Meal with Coffee & Petit Fours in the Restaurant
- ◆ Overnight Accommodation with a choice of a Full English or Continental Breakfast
- ◆ Full use of our Leisure Facilities, which include a Swimming Pool, Jacuzzi, Sauna, Gymnasium, Beauty Room.
- ◆ Includes Service & VAT
- ◆ Free on-site car parking.
- ◆ Complimentary Wi Fi
- ◆ This is based on classic rooms, upgrades to period room are £15 and executive room is further £15.

Day Delegate Package: £99.00 per person

Includes the following:

- ◆ Conference Room Hire
- ◆ LCD Projector Screen and Flipchart
- ◆ Mineral Water, sweets and delegate stationery in conference room
- ◆ Unlimited Tea and Coffee throughout the day
- ◆ Fresh fruit skewers and oat and fruit bars with refreshment break on arrival
- ◆ Fresh fruit skewers and freshly baked biscuits with mid morning refreshment break
- ◆ A choice for lunch of a Working Finger Buffet served outside the conference room or a 2 Course Fork Buffet served in the Restaurant
- ◆ Traditional Cakes and fresh fruit skewers with afternoon refreshment break
- ◆ Includes Service & VAT
- ◆ Free on-site car parking
- ◆ Complimentary Wi Fi



Half Day Delegate Package: £50.00 per person from 8 am to midday or from 1.00pm – 5.00pm.

Includes the following:

- ◆ Conference Room Hire
- ◆ LCD Projector Screen and Flipchart
- ◆ Mineral Water, sweets and delegate stationery in conference room
- ◆ Fruit Bowl in conference room
- ◆ Two servings of Tea and Coffee throughout the day
- ◆ Freshly Baked Cakes with refreshment break
- ◆ A choice for lunch of a Working Finger Buffet served outside the conference room or a 2 Course Fork Buffet served in the Restaurant
- ◆ Includes Service & VAT
- ◆ Free on-site car parking.
- ◆ Complimentary Wi Fi

The Executive Package: £30.00 supplement per delegate

Why not give your delegates some special treatment and upgrade them to our newly refurbished executive rooms. These rooms have been furnished throughout by Laura Ashley, giving them a modern and spacious feel. Every room is air-conditioned and is equipped with an iron, ironing board and a safety deposit box.

The executive package includes the following:

- ◆ Overnight Accommodation in an executive bedroom with a choice of Full English or Continental Breakfast and a newspaper of your choice delivered to your room in the morning.
- ◆ Full use of our Leisure Facilities, which include a Swimming Pool, Jacuzzi, Sauna, Gymnasium, Beauty Room
- ◆ Daily newspaper, Mineral Water and a bowl of fresh fruit presented in your room
- ◆ Bathrobe and slippers for your comfort
- ◆ Personal greeting from one of our members of staff.

Equipment:

LCD Projector, Screen and Flipchart are included in the full package rate.

Additional equipment, quotes available on request:

- Screen : £45.00
- Flip Chart: £25.00
- LCD Projector: From £175.00
- PA System with Microphone: From £350.00
- Lectern: From £125.00



Alternative Refreshment Breaks:

If you would like to add something extra to your refreshment breaks, below are a few suggestions to impress your delegates and keep their energy levels up during your conference.

Freshly baked croissants and Danish pastries £2.50

Bacon rolls £4.50

Toasted Sausage Sandwiches £4.50

Healthy option

Sliced Fresh Fruit Platter, Pro biotic shots, Cereal Bars £7.00

Selection of Flower Pot Muffins £3.00

Cream tea

Selection of teas,

Scones and clotted cream

Cream cakes £10.00

Warm buttered Toasted Tea Cakes,

Selection of Jams £5.50



Lunch Menu

Option 1:

Two Course Hot and Cold Buffet **£29.50 per person**

Freshly baked white bread roll
Freshly baked brown bread roll

Dressings

Kentish virgin rapeseed oil, balsamic vinegar, house dressing

Accompaniment selection

Sliced onion, mixed leaf, Pitted olives, cornichons, silver skin onions, pickle, Greek yoghurt

Please select 3 of your choice

Carrot and almond salad

Grated carrots with roasted almonds, parsley, olive oil

Mexican bean salad

Mixed beans, fresh herbs, shallot onions, garlic, chilli, olive oil

Bacon salad

Crispy bacon with garlic croutons, walnuts, in a blue cheese dressing

Greek salad

Diced celery, feta cheese, olives, cucumber, tomatoes, baby gem lettuce

Mozzarella salad

Sliced tomato, finely sliced mozzarella, fresh basil oil dressing

Waldorf salad

Diced apple, celery, walnuts, stilton cheese, lemon mayonnaise

Please select 1 of your choice

Sea bream

Grilled fillet of sea bream, sautéed leeks, caper and tomato butter

Pollock fillet

Poached fillet of Pollock, white wine, olives and shallot onion sauce

Salmon fillet

Baked fillet of salmon, confit cherry tomato olive and herb sauce

Please be advised that some courses within these menus may contain traces of nuts



Please select 1 of your choice

Braised beef
Slowly braised beef in red wine, herbs with sautéed oyster mushrooms

Chicken chasseur
Sautéed chicken breast, in a mushroom herb and white wine sauce

Gammon steak
Grilled gammon steak, with fresh pineapple, and citrus sauce

Please select 1 of your choice

New potatoes
Herb scented roasted new potatoes, rosemary, garlic and olive oil.

O'Brian potatoes
Browned diced potatoes with sweet peppers

Creamed herb potatoes
Oven baked potatoes, crushed and mixed with fresh herbs and lemon thyme

Market vegetables
A selection of seasonal vegetables, pomace oil and chopped parsley

Please select 1 of your choice

Broccoli pie
Sautéed broccoli, sweet peppers and brie in a cream sauce, topped with pastry.

Chicory gratin
Poached chicory in a light cheese sauce, with an herb crumb crust.

Stuffed vegetables
Sautéed vegetables with risotto rice fresh herb and parmesan sauce.

Please select 1 of your choice

Omelette soufflé
A meringue omelette filled with fresh cream and seasonal fruits

Crumble
Warm apple and date crumble vanilla custard

Berry cheesecake
Creamed cheese and crème fraiche, fresh berries, fruit coulis

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Option 2:

Finger Buffet Options

**£19.50 per person
Please Select One Menu Only**

Finger Buffet One

- Selection of Open and Classic Finger Sandwiches to Include:

Free Range Egg and Cress

Severn and Wye Hot Smoked Salmon with Fresh Horseradish and Wild Rocket

Marinated Feta Cheese with Sundried Tomatoes, Fresh Basil and Olive oil

- Seasonal Crudités with Chilli and Lemon Hummus
- Soup of the day
- Darts of Shallots and Port with Fresh Thyme
- Mini jacket potatoes filled with cream cheese and herbs
- Individual seasonal quiche

Finger Buffet Two

- Selection of Open and Classic Finger Sandwiches to Include:

Honey Roast Ham, Beef Tomato and Lettuce with English Mustard

Free Range Egg and Cress

Severn and Wye hot smoked salmon fillet with fresh horseradish and rocket salad

- Seasonal Crudités with Hummus
- Soup of the day
- Home Made Cumberland Sausage Rolls, Shallot Dipping Sauce
- Rare Spiced Beef Rolls with Raw Vegetable Filling, Soy Sauce
- Fillets of free range chicken skewers with garlic, ginger and lemon



Finger Buffet Three

- Selection of Open and Classic Finger Sandwiches to Include:
 - Rare Beef Sirloin with Fresh Horseradish, Rocket and Red Onion*
 - Severn and Wye Smoked Salmon with Cream Cheese and Chives*
 - Thai Spiced Prawn Mayonnaise*
- Seasonal Crudités with Hummus
 - Soup of the day
- Selection of Anti Pasti with Olives, Semi Dried Tomatoes, Pickles and Grissinni
 - Bruschetta of Tomatoes and Garlic and Herb Prawns
 - Individual Quiche of Red Onions and Goats Cheese

Finger Buffet Four

- Selection of Open and Classic Finger Sandwiches to Include:
 - Smoked Trout, Radishes and Lemon Mayonnaise*
 - Grilled Tuna Fillet, Wasabi Mayonnaise and Mizuna*
 - Tartine of Avocado, Lime and Rocket with Semi Dried Tomatoes*
- Seasonal Crudités with Aioli
 - Soup of the day
- Marinated Mozzarella Wrapped in Grilled Aubergine and Basil
 - Spiced Tempura of Salmon Fillet with Dipping Sauce
- Individual Carpaccio of Beef, Parmesan, Rocket and Spiced Dressing



Finger Buffet Five

- Selection of Open and Classic Finger Sandwiches to Include:

Fresh Crab Mayonnaise, with Baby Watercress

Pastrami with Dill Pickle, Mustard, Shallots and Mustard Leaf

Mini Toasted Cheese and Shallot Marmalade

- Seasonal Crudités
- Soup of the day
- Tartlet of Wild Mushrooms and Shallots with Tarragon and Hollandaise
 - Star Anise and Ginger Marinated Salmon Fillet
 - Confit of Lamb Shoulder Parcels, Minted Vinaigrette

Extras for Your Table at £4.50 per Bowl

Cornichons, Balsamic Onions, Fried Broad Beans, Salted Capers

Vegetable Crisps, Chips, Toasted Mixed Seeds, Green Salad, Mixed Salad

Mini Jacket Potatoes



Dinner Menu

Starter

Spinach soup, boiled quail egg and parmesan croutons
Chicken liver parfait, red onion marmalade and toasted brioche
Duo of smoked salmon and capers served with cucumber sauce
Blue cheese, walnuts, pear salad and cobnut oil
Marinated aubergine, courgettes, peppers, sun blushed tomatoes and herb dressing (vegan)

Main Course

Chicken breast stuffed with parmesan mousse, potato fondant and tarragon jus
Pork tenderloin, apple and sage gratin served with cider sauce dressing
Roasted salmon fillet, poached baby fennel and herb white wine sauce
Vegetable and white beans tagine served with spice couscous (vegan)

Dessert

Vanilla crème brûlée and raspberry sorbet
Chocolate tart and crème anglaise
Baileys cheese cake and Tia Maria sauce
Poached pear, chocolate sauce, vanilla ice cream
Poached pear, raspberry sorbet (vegan)

Tea or Coffee and Assorted Petit fours

£40.00 per person

**Please choose one Starter, Main and Dessert for all of your guests
If you would like to select more than one option per course there would be a
supplement of £10 per person**

Private Dining supplement of £10 per person

Please be advised that some courses within these menus may contain traces of nuts



Alternative Dinner Options:

BBQ Menu

£29.95 Per Person

Fresh 4oz Pure Beef Burger served in a seeded bap bun
Butterfly Chicken Breast, marinated in lemon-grass and honey
Lamb Kebabs, marinated with yoghurt, cumin, and fresh mint
Grilled Cumberland Sausages
Fresh Tuna and Cherry Tomato Brochettes scented with basil

Vegetarian Option:

Marinated Quorn and Pepper Skewers
Tomato and Basil Sausages
Vegetable Kebabs, marinated in an olive and garlic oil
Grilled Stilton Filled Field Mushrooms
Marinated Char-grilled Aubergine, filled with a ratatouille of vegetables

(Numbers to be advised in advance)

Accompanied With:

Baked jacket potatoes, with a sour chive cream
Grilled corn on the cob, with a fresh herb and lemon butter
A selection of 5 seasonal salads, dips and dressings
A selection of freshly baked bread rolls

Fresh fruit salad with cream

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Hog Roast Menu

£29.95 Per Person

Whole Hog roasted in a spit oven
or
Whole Lamb Spit Roast
Served with a floured bap,
carved by your own dedicated chef

Vegetarian Option:

Meat Free Sausages
Vegetable Kebabs in a honey and grain mustard marinade
Baked Stuffed Mushrooms
Vegetarian Quorn Brochettes

(Numbers to be advised in advance)

Accompanied With:

Homemade apple sauce
Baked jacket potatoes
Buttered corn on the cob
A salad of tossed mixed leaves
Coleslaw salad
New potato chive and mayonnaise salad
Beetroot and orange salad

Fresh fruit and sherry trifle
Strawberries and cream

Available from Mid Afternoon
Minimum Numbers of 50

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Burnham Beeches Function Wines

Sparkling

Prosecco Extra Dry, Fiol NV • Italy • 11% abv **£27.00**
Refreshing with aromas of apple and delicate 'sweet bread'. Delicate body with fresh stone fruit flavours

Brut Baron De Marck NV • France • 12.5% abv **£39.00**
Clean and soft with stylish character and a fruity nature bursting with apples and pears

White

Sauvignon Blanc, La Paz 2011 • Chile • 12 % abv **£19.50**
Aromatic nose of gooseberries and lychees accompanied by herbaceous, grassy, lemon and lime flavours

Viognier, Bodegas Santa Ana 2011 • Argentina • 14% abv **£24.00**
Medium bodied, rounded and fruity with a succulent mouthfeel. The finish is crisp and refreshing

Pinot Grigio, Puiattino IGT, Giovanni Puiatti 2010 • Italy • 12.5% abv **£26.00**
Fresh and steely with a touch of honeyed richness, with a fresh zesty finish

Chardonnay, Thelema 2008 • South Africa • 13% abv **£30.00**
Citrus flavours combine brilliantly with subtle toasty oak. This wine has pure, clean fruit leaving a fresh finish

Sauvignon Blanc, Mansion House Bay 2011 • New Zealand • 13% abv **£32.00**
Goseberry, redcurrant and lemon aromas and a full, expressive palate intertwined with crisp fruits

Chablis, Domaine Bernard Defaix 2010 • France • 12.5% abv **£38.00**
Fruit notes of apple and melon with underlying steely character before a rich and complex finish

Rosé

Rosato Veronese IGT, Veritiere 2011 • Italy • 12% abv **£22.00**
A crisp, fresh, versatile rosé with abundant, soft, red fruit flavours

Red

Merlot, La Paz 2011 • Chile • 12% abv **£19.50**
 Red cherry and plum aromas. Filled with currant, ripe plum, cherry, vanilla and blackberry flavours

Carignan Vin de France, La Cadence 2011 • France • 12% abv **£20.00**
 Red berry aromas and hint of nutmeg. The palate is full-bodied and fruity

Chianti Foriero, Cecchi 2010 • Italy • 13% abv **£22.00**
 Intensely aromatic with notes of violets. Well balanced on the palate with classic Chianti character

Billi Billi Shiraz, Mount Langi Ghiran 2008 • Australia • 14% abv **£26.00**
 A broad array of fruit and oak aromas. Medium bodied, with soft blueberry fruit and spices

Estate Malbec, Humberto Canale Patagonia 2011 • Argentina • 14% abv **£30.00**
 A full body wine with a complex structure. Notes of red berries eucalyptus spice and black pepper

Pinot Noir, Mansion House Bay 2008 • New Zealand • 13% abv **£38.00**
 Deliciously silky Pinot Noir with crushed raspberries and a touch of oak aromas, and a rounded, palate

Port

Quinta do Crasto Late Bottled Vintage 2006 • Portugal • 20% abv **£38.00**
 Concentrated fruity flavour and a hallmark firm, full-bodied palate

2008 Vintage Port, Quinta do Crasto • Portugal • 20% abv **£75.00**
 Intense berry fruit aromas and a full-bodied structure, with plenty of grip, fine balance and terrific length

Dessert Wine

37.5cl Bottle

Clos Dady, Sauternes 2009 • France • 14% abv **£36.00**
 Luscious and generous with sweet apricot, honey, roasted nut and marmalade flavours and perfect balanced

Aleatico di Puglia, Francesco Candido 2003 • Italy • 14.5% abv **£38.00**
 Broad, rich and mature on the nose. The palate is medium sweet with a dry raisin character and velvety mouth feel