

CORPORATE HOSPITALITY AND BANQUETTING

DAY DELEGATE PACKAGE

Standard Day Delegate packages make planning a successful meeting easy. These packages feature exceptional amenities for both meeting host and delegates.

The package includes:

- Main meeting room hire
- Flip chart
- LCD Projector
- Unlimited tea & coffee
- 96" Television screen with HDMI ports
- Dedicated Events Co-ordinator
- Free high-speed, wireless internet
- Conference stationary
- Still and sparkling mineral water

If you wish to add on a Brewery Tour to your package please add £9.95 per delegate (NB - Please note these need to be booked in advance)

TERMS AND CONDITIONS:

Delegate Day Rates

ROOM PACKAGE	HALF DAY PRICE	FULL DAY PRICE
OLD TOM ROOM		
Room with tea, coffee and water.		£19
Room with tea, coffee, water and Food Package A	£22	£26
Room with tea, coffee, water and Food Package B	£24	£28
Room with tea, coffee, water and Food Package C	£26	£30
FREDERIC'S ROOM		
Room with tea, coffee and water.		£12
Room with tea, coffee, water and Food Package A	£17	£19
Room with tea, coffee, water and Food Package B	£19	£21
Room with tea, coffee, water and Food Package C	£21	£23

MINIMUM ROOM CHARGE RATES

Old Tom Room - £200 Frederic's Room - £150

BUFFET A

Assorted sandwhich served on white and brown bloomer. Choose four fillings from the list below. All served with chips, dips and coleslaw

- Tuna and red onion
- Egg and cress (V)
- Bacon, lettuce and tomato
- Chicken stuffing
- Beef and mustard mayonnaise
- Ham and Robinsons ale chutney
- Chicken and bacon mayonnaise

- Coronation chicken
- Feta, olive rocket and hummous
- Cheese and tomato (V)
- Ploughman's
- Roast topside of beer, creamed horseradish, red onion and lettuce
- Prawns, marie rose, crisp lettuce and cucumber

£8.50 PER PERSON

BUFFET B

Assorted sandwhich served on white and brown bloomer. Choose four fillings from the list below.

- Tuna and red onion
- Egg and cress (V)
- Bacon, lettuce and tomato
- Chicken stuffing
- Beef and mustard mayonnaise
- Ham and Robinsons ale chutney
- Chicken and bacon mayonnaise

- Coronation chicken
- Feta, olive rocket and hummous
- Cheese and tomato (V)
- Ploughman's
- Roast topside of beer, creamed horseradish, red onion and lettuce
- Prawns, marie rose, crisp lettuce and cucumber

- Homemade sausage rolls
- Coleslaw (V)
- Baby roast potatoes or chips (V)
- Halloumi and pepper sticks (V)
- Spicy chicken strips
- Onion rings (V)

- Cheese and tomato pizza (V)
- Premium pork pies served with traditional piccalilli
- Old English cocktail sausages with bourbon BBQ dip
- Hummous, flat bread and marinated olives

£10.50 PER PERSON

BUFFET C

- Chickpea, potato and spinach curry (V)
- Old Delhi style chicken curry
- Chicken, ham, leek and Dizzy Blonde Pie
- Steak, bacon and Unicorn Black pie
- Cheese, onion and Old Tom pie (V)
- TROOPER battered haddock and chips
- Chilli Old Tom carne

All the above are served with chunky chips, rice, seasonal vegetables and/or salad





PACKAGE D - FULL SERVICE BANQUETING

The Robinsons Visitors Centre banqueting package will include the following:

- A dedicated Event Planner to assist at every stage
- Advice on menu requirements, floral arrangements, entertainment and other ancillary services
- Linen napkins and tablecloths
- Full waiting on service
- Fully licensed bar

Should you require any special requirements to make your event personal to you then please discuss with our Event Planner.

EXAMPLE MENU OPTIONS

For a bespoke a la carte menu please choose 1 x Starter, 1 x Main and 1 x Dessert from the list below.

TOTAL PACKAGE: £27.50 PER PERSON (MINIMUM 20 GUESTS)

EXAMPLE STARTERS

- Whole Baked Camembert with Dipping Bread and Red Onion Marmalade
- Smoked Haddock Chowder topped with Chive Cream
- Chicken Liver and Old Tom Pate with Toast and Ale Chutney
- Grilled Bury Black Pudding on Unicorn Pickled Red Cabbage and Apple

EXAMPLE MAINS

- Wild Mushroom and Shropshire Blue Linguini with Parmesan Crisps
- Grilled Hake and Paprika and Butter Bean Potatoes
- Roasted Sirloin of Beef with Parsnip and Horseradish Mash and Red Wine Jus
- Homemade Chicken Kiev with Chunky Chips and House Salad

All above mains served with roasted root vegetables

EXAMPLE DESSERTS

- Rhubarb and Ginger Tom Crumble with Custard
- Selection of Local Cheeses
- British Bread and Butter Pudding
- Baileys and White Chocholate Cheesecake
- Robinsons Ale Ice Creames Old Tom, Dizzy Blonde or Unicorn Black

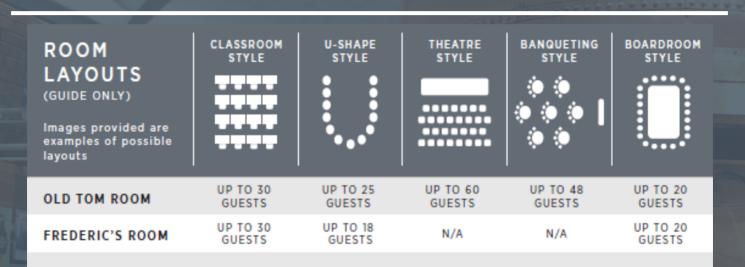
Bespoke Menus can be arranged by our executive chef on request.

CORPORATE HOSPITALITY & BANQUETING

CONFERENCE VENUE MEETING ROOMS

Whether it's a corporate conference or private dining to entertain guests, our conferencing and events rooms at the Visitors Centre combine great style with award-winning food and experienced staff to cater for all business requirements - in a tuly unique location.

For more information or to start planning your event today, just call us on 0161 612 4100 or email events@frederic-robinson.co.uk



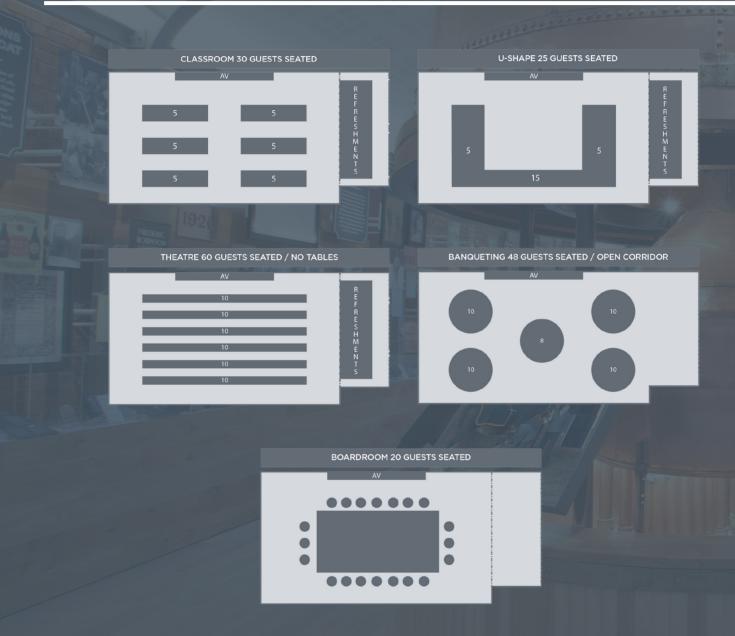


CORPORATE HOSPITALITY & BANQUETING

OLD TOM ROOM

The Old Tom Room can seat up to 60 delegates in theatre style and is located on the ground floor. This room has natural daylight along with excellent internal lighting and a host of other facilities including: a large built-in screen, complimentary Wi-Fi access, Apple TV and surround sound. It's ideal for holding meetings, events, conferences and workshops as well as for private dining or as a break out room.

Level: Ground floor





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FREDERIC'S ROOM

The Frederic's Room can seat up to 30 guest and is a more intimate meeting space located on the second floor of the main exhibition hall. This room has natural daylight, projector, complimentary Wi-Fi access and disabled access.

Level: Second floor

