

SPECIAL OCCASIONS

The Dower House Hotel is a unique venue to hold an event or celebrate that special occasion. Whether business or leisure, the attentive service you will receive from the friendly, experienced team at The Dower House Hotel is second to none.

Special Family Occasions

The Dower House can help you make it an occasion to remember. Large or small, we will help design your party from the very start. We will work with you to create the perfect menu, room decorations and entertainment for up to 120 guests.

You can celebrate in style with arrival drinks, a choice of wonderful cuisine and sparkling entertainment under our twinkly ceiling.

Large Functions

The hotel radiates atmosphere with our cosy bar, Harry's, the beautiful restaurant and the charming private dining room. We can cater for charity evenings, corporate events or act as a venue for your club to gather after that special round of golf. Every little detail is considered to create the most welcoming, relaxing atmosphere.

The friendly and attentive care taken by the team is admired by every guest.



PRIVATE DINING ROOM



OAK

SPECIAL OCCASIONS

Work Parties

Discover great food, fantastic atmosphere and the perfect place to dance the night away for you and your colleagues. We can cater for a formal seated celebration of up to 120 guests or a cocktail style party up to 180 guests, creating a menu of food and entertainment for that unforgettable evening.

Celebrations of Life and Wakes

The Dower House Hotel is a tranquil, reflective and dignified venue. Our sensitive staff can meet with you to discuss your wishes for a buffet or afternoon tea; but we are happy to oblige any requests with our varied selection of food choice and prices for up to 120 guests.

If you wish to have the exclusive use of The Dower House Hotel for the duration of your stay, this can be arranged; your Event Planner can discuss the costs with you.



WILLOW



ORCHARD (WILLOW + OAK)

FUNCTION ROOMS AND THEIR CAPACITIES

| ROOM | CAPACITIES | DINING STYLE | PRICE BAND A | PRICE BAND B |
|---------------------------------|----------------|--|--------------|--------------|
| PRIVATE DINING ROOM | 12 | 1 long table with Dining Chairs | £35 | N/A |
| OAK | 32 40 30 | 4 Rounds of 8 with Dining Chairs 4 Rounds of 10 with Event Chairs (Chivari Chairs) 1 long table with Dining Chairs | £100 | £200 |
| WILLOW | 60 | 6 Rounds of 10 with Event Chairs (Chivari Chairs) | £200 | £400 |
| ORCHARD SUITE (WILLOW + OAK) | 120 | 12 Rounds of 10 with Event Chairs (Chivari Chairs) | *£350 | *£700 |

PRICE BAND A - Lunch/Afternoon Tea and Dinners until 10pm | PRICE BAND B - Dinner and Dancing until Midnight

*POA for July, August and December Saturdays

ROOM ACCESS

LUNCH – Room access from 11am - 5pm

AFTERNOON TEA – Room access from 1pm | Service at 2.30pm or later | 5pm close
(Available Monday - Saturday)

DINNER – Room access from 6pm until 10pm

DINNER & DANCING OR LATE BAR – Room access from 6-11pm
(Fridays and Saturdays to midnight)

Early access allows for décor, flowers balloons etc to be added to the room if required.
The use of any sticky fixer is not permitted anywhere. Confetti cannons and silly string are also not permitted.

BAR SERVICE

The Orchard Suite, Willow and Oak are all served by our Function Bar. The Private Dining Room is served by Harry's Bar. Our bars can be a purely cash bar for events, or the organisers may wish to pay for some or all drinks for their party. Table service is offered for smaller private dining events.

BEVERAGE OPTIONS

ARRIVAL DRINKS

Bottle beers (Lager, Bitter, Cider) From £5 | Soft drinks From £2.40
Pimms £8.50 | Aperol Spritz £9 | Elderflower Fizz (Non-Alco) £4.95 | Bucks Fizz £7.50
Prosecco £7.50 per glass or from £28.50 per bottle

Please refer to our Wine List for Table Wine and Champagne options and prices

BAR LIST

SUBJECT TO AVAILABILITY

Draft

XB £4.90 | Heineken Silver £5 | Beavertown Neck Oil £6.80
Birra Moretti £5.80 | Guinness £5.60

Bottles

Peroni £5 | Heineken 0% £4 | Old Mout £5.80

Soft Drinks

Fevertree Tonics £2.50 | J20 – Orange & Passionfruit, Apple & Mango £3

We have a large selection of Gins behind the bar,
including Gordons, Bombay Sapphire, Hendricks, Tanqueray and Whitley Neil

- 2023 PRICING | SUBJECT TO CHANGE -



SPECIAL OCCASIONS MENUS

PLATED OPTIONS FOR OCCASIONS OF MORE THAN 12 PEOPLE

The client should select two* options for each course from which their guests should then choose. These choices should be sent to The Dower House Hotel Event Planner three weeks prior to the event, with a detailed table plan.

Those with dietary requirements can be catered for separately to the above options. Please highlight these to the Event Planner as soon as possible. They must also be highlighted on the table plan and meal choice list sent to the Event Planner three weeks before your event. We can cater for most requirements as long as we are aware of these in advance.

*A supplement of £4.50 per extra option (for all three courses) per person can be paid to allow guests to choose from more options on the menus below; pre-orders and a detailed table plan will be required.

SPECIAL OCCASION MENU A | £38 per person

STARTERS

Carrot and Coriander Soup
Coriander oil

Duck Liver and Cointreau Pate
Pickled squash, rhubarb gel, rosemary and garlic focaccia

Smoked Salmon and Dill Mousse
Horse radish butter, sourdough toast

MAIN DISHES

Pan Fried Chicken Supreme
Wild mushroom velouté, charred tenderstem

Lincolnshire Pork Loin
Roast and creamed potatoes, black apple sauce, cider and sage jus

Oven Roasted Salmon
Chorizo cassoulet, mussels, lemon purée

Roasted Butternut Squash Risotto
Spiced seeds, parmesan and roquette

DESSERTS

Eton Mess
Summer berries, Chantilly cream

Bakewell Tart
Almond brittle, vanilla crème anglaise

Key Lime Pie
Torché meringue, raspberry gel, lemon balm

*

Tea, Coffee and Mints

SPECIAL OCCASION MENU B | £57 per person

STARTERS

Leek and Potato Soup
Poached hens egg, mini loaf

Cured Salmon
Caviar, horse radish sour cream, dill blini, charred orange

Grilled Goats Cheese
Truffle honey, figs, pickled walnuts, roquette and chicory

Beef Tartar
Wasabi, crispy capers, confit egg yolk, sweet pickled shallot

MAIN DISHES

Roast Pork Tenderloin
Sage and mushroom boulangerie potato, baby root vegetables, carrot purée, cider reduction

Braised Beef Short Rib
Fondant potato, caramelised onion ketchup, bacon crumb, glazed parsnip, red wine jus

Butter Basted Monkfish
Samphire potato cake, clams, poached pear and lovage oil, squid ink coral

Wild Mushroom Risotto
Crispy enoki, mushroom powder, baby herbs, toasted pine nuts

DESSERTS

Passion Fruit Crème Brulee
Caramelised white chocolate, ginger bread

Honey Pannacotta
Candied pistachios, tuille

Pineapple Upside Down Cake
Rum caramel, lime curd

Trio of British Cheese
Artisan biscuits, mixed fruit chutney, apple and celery

*

Tea, Coffee and Mints



SPECIAL OCCASION BUFFET MENUS

BUFFET A | £40 PER HEAD

- Poached salmon
- Selection of roast meats
- Home baked sausage rolls
- Selection of salads
- Selection of cheese, breads and biscuits
- Home made chocolate brownie

BUFFET B | £30 PER HEAD

- Sandwiches
- Quiche
- Home baked sausage rolls
- Home baked pork pie
- Chocolate brownie bites
- Tomato and basil pasta salad
- Skinny fries

BUFFET C | £28 PER HEAD

- Sandwiches
- Home baked sausage rolls
- Quiche
- Home baked pork pie

SUNDAY LUNCH MENU | £43 per person

Our Sunday Lunch Menu changes weekly, however, it will usually contain the following options.
Upon booking your event your event planner can then tailor the menu for you.

STARTERS

Soup of the Day
Prawn Cocktail
Pâté or Terrine
Vegetarian Option

MAIN DISHES

Roast Sirloin of Beef
Roast Pork
Roast Lamb
Fish Dish of the Day
Vegetarian Option of the Day

DESSERTS

Sticky Toffee Pudding
Ice Cream Selection
Cheese Board (a supplement will apply)
Cold Dessert (Cheesecake or similar)

TO FINISH

Tea, Coffee and Mints