



DELTA
HOTELS

MARRIOTT

CHELTENHAM CHASE

BANQUETING BROCHURE

Welcome to The Cheltenham Chase

***The Cheltenham Chase** prides itself on exceptional food, modern and chic interior and our stunning Cotswold countryside views. Whether you're planning a **sophisticated dinner party** for an exclusive group, **a birthday bash** with friends or **an extravagant banquet** for up to 200 guests; take a look through our menus and packages and get those taste buds tingling.*

*(If you are looking for something a little different, perhaps **a bespoke package** would be more to your liking? Just discuss your ideas with your dedicated Event Manager and we will bring those plans to life!)*

Our banqueting package includes:

Printed Menus

Printed Place Cards

Table Plan

White Table Linen

A Dance floor

Table Decorations (either a Lantern or Tea lights on a mirror)

Dedicated Event Manager

a Three Course Dinner Menu with **Two** Options on each course plus a Vegetarian Option

Menu from £30 per person

Let's start with a drink!

Reception Drinks

| | |
|---|-------------|
| Red, White, Rose from our house selection 175ml | £6.00 |
| Prosecco 125ml | £5.50 |
| English Sparkling wine 125ml | £5.50 |
| Champagne 125ml | £7.50 |
| Bucks Fizz 125ml | £6.00 |
| Summer or Winter Pimms | £6.50 |
| Mulled Wine or Cider | £6.00 |
| Non-Alcoholic Cocktail | from £6.50 |
| Alcoholic Cocktail | from £11.00 |
| Soft Selection | from £3.00 |

Drinks Packages:

Party Package

10 bottles of beer, 3 bottles of seasonal house wine red or white, 4 bottles of water, 2 still 2 sparkling

£119.00

Premium Package

12 bottles of beer, 3 bottles seasonal wine (Pinto Grigio and/or Cabernet Sauvignon), 4 bottles of water, 2 still 2 sparkling.

£124.00

Celebration Package

One 70cl bottle of spirits (Absolute Vodka, Bacardi, Ballentines Whiskey, Beefeater Gin, Havana Club Especial Rum), 15 bottles of mixer or Pepsi

£126.00

Bubbles Package

2 bottles of Prosecco, 3 bottles of Pinot Grigio Rose, 4 bottles of water, 2 still 2 sparkling

£139.00

Menus to suit every event and budget..

Bronze Menu

3 Course Meal from £30 per person

2 Course Meal from £25 per person

Our set 3 course menu with one option for each course, plus a vegetarian option

To Start

Roasted red pepper and tomato soup (v)(gfa) *Balsamic glaze and herb croutons*

Main Event

Breast of chicken (gf) *Garlic dauphinoise potatoes, confit carrot, thyme jus*

Four cheese tortellini (v) *Toasted pumpkin seeds, hard cheese shavings. Crispy sage & onion*

To Finish

Sticky toffee pudding (GF) *Carmel sauce, vanilla ice cream*

Please note all of our menus are based on minimum numbers of 30 guests, if you have less than 30 guests attending, please let us know and we will create a bespoke menu for you.

Silver Menu

3 Course Meal from £35.00 per person

2 Course Meal from £30.00 per person

Please choose three starters, three mains and three desserts.

Choices should include a vegetarian option, if required, and a pre-order should be received at least two weeks in advance

To Start

Blue cheese soufflé (v) *Poached red wine pear, caramelized chutney, and grain mustard sauce*

Roasted red pepper and tomato soup (v)(gfa) *Balsamic glaze and herb croutons*

Pea and mint velouté (vea)(GFA) *Fresh herb pesto and crème fraiche*

Leek and potato soup (v) (gf) *Herb pesto and chive*

Whipped goats cheese mousse (vea) *Beetroot carpaccio, rye bread sticks*

Baby artichoke and feta salad(vea) *Sunflower seeds and herb dressing*

Chicken liver terrine (gfa) *Toasted brioche, onion chutney*

Pressed ham hock terrine(gfa) *Piccalilli, sourdough bread*

Smoked mackerel fillet (gf) *Potato, beetroot & horseradish salad*

Main Event

Four cheese tortellini (v) *Toasted pumpkin seeds, hard cheese shavings. Crispy sage & onion*

Hake fillet *Giant cous cous, chickpea and roasted vegetable, Spiced herb and red pepper dressing*

Saffron and parmesan risotto (v) *Grilled courgette, sundried tomato, crispy fried onions*

Butternut squash, kale, harissa and vegan cheese parcel (ve) *Pomegranate, orange, and pine nut dressing*

24hr braised beef (GF) *Chive mash, honey glazed vegetables, red wine jus*

Breast of chicken (gf) *Garlic dauphinoise potatoes, confit carrot, thyme jus*

Roast pork loin(gf) *Sugar snap peas, tender stem, roasted new potatoes, red wine & onion jus*

Roasted confit duck, (gf) *Dauphinoise potatoes, confit carrot, ginger jus*

To Finish

Biscoff cheesecake *Carmel sauce and honeycomb ice cream*

Chocolate brownie (v)(gf) *Toffee sauce*

Sticky toffee pudding (GF) *Carmel sauce, vanilla ice cream*

Lemon tart (v)(gf) *Raspberry compote*

Vanilla crème brûlée (v) *Berry compote, all butter shortbread*

Raspberry Bakewell (ve) (gf) *Clotted cream*

Gold Menu

3 Course Meal from £42.00 per person

2 Course Meal from £37.00 per person

Please choose three starters, three mains and three desserts.

Choices should include a vegetarian option, if required, and a pre-order should be received at least two weeks in advance

TO START

Beetroot smoked salmon (GFA) *Watercress, charred lemon, rye bread and chive crème fraiche*

Blue cheese soufflé (v) *Poached red wine pear, caramelized chutney, and grain mustard sauce.*

Prawn and avocado cocktail (GFA) *Bloody Mary mayonnaise, mixed salad, and sourdough crisp*

Spiced sweet potato soup (ve)(GFA) *Toasted coconut & fresh coriander*

Roasted red pepper and tomato soup (v)(gfa) *Balsamic glaze and herb croutons*

Pea and mint velouté (vea)(GFA) *Fresh herb pesto and crème fraiche*

Leek and potato soup (v) (gf) *Herb pesto and chive*

Whipped goats cheese mousse (vea) *Beetroot carpaccio, rye bread sticks*

Baby artichoke and feta salad(vea) *Sunflower seeds and herb dressing*

Caprese tomato Salad (v)(GF) *Mozzarella, fresh basil, balsamic dressing*

Chicken liver terrine (gfa) *Toasted brioche, onion chutney*

Game terrine (GFA) *Cucumber salad, raita sauce*

Pressed ham hock terrine(gfa) *Piccalilli, sourdough bread*

Smoked mackerel fillet (gf) *Potato, beetroot & horseradish salad*

MAIN EVENT

Four cheese tortellini (v) *Toasted pumpkin seeds, hard cheese shavings. Crispy sage & onion*

Hake fillet *Giant cous cous, chickpea and roasted vegetable, Spiced herb and red pepper dressing*

Roast salmon(gf) *Grilled Mediterranean vegetables, roasted new potatoes*

Saffron and parmesan risotto (v) *Grilled courgette, sundried tomato, crispy fried onions*

Butternut squash, kale, harissa and vegan cheese parcel (ve) *Pomegranate, orange, and pine nut dressing*

Parsnip and butternut squash Wellington (VE) *Sweet potato fondant, braised leeks, grain mustard cream*

Mediterranean roasted vegetable gnocchi (v)(gfa) *Tomato and coriander sauce*

Grilled seabass fillet *Mediterranean Couscous and orange herb dressing*

24hr braised beef (GF) *Chive mash, honey glazed vegetables, red wine jus*

Roast fillet of beef (gf) *Truffled potato rosti, seasonal vegetables and maderia sauce*

Roast sirloin of beef *Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy*

Breast of chicken (gf) *Garlic dauphinoise potatoes, confit carrot, thyme jus*

Roast pork loin(gf) *Sugar snap peas, tender stem, roasted new potatoes, red wine & onion jus*

Roasted confit duck, (gf) *Dauphinoise potatoes, confit carrot, ginger jus*

TO FINISH

Apple Mousse, white chocolate, and toffee parfait

Vanilla shortbread crumb, raspberry coulis, pomegranate

Biscoff cheesecake *Carmel sauce and honeycomb ice cream*

Chocolate brownie (v)(gf) *Toffee sauce*

Clementine tart *Dark chocolate sauce and orange sorbet*

Plant based dark chocolate tart (ve) *Passionfruit coulis and vanilla Ice cream*

Sticky toffee pudding (GF) *Carmel sauce, vanilla ice cream*

Chocolate fondant (v)(gf) *Vanilla ice cream*

Lemon tart (v)(gf) *Raspberry compote*

Mango and passionfruit mousse (v)(gf) *Toasted coconut & pineapple salsa*

Vanilla crème brûlée (v) *Berry compote, all butter shortbread*

Vanilla panna cotta (v) (gf) *cherry compote, crushed meringue*

Raspberry Bakewell (ve) (gf) *Clotted cream*

White chocolate mousse (GF) *Toasted coconut and passion fruit syrup*

New York baked vanilla cheesecake (ve) *Pineapple salsa and passionfruit syrup*

Children's Menu

Older Children

Children 12 and over are welcome to eat from the adult menu at half the price (excluding drinks package)

Younger Children

A three course meal, from the below menu is £12.50 per child for children over four, under fours are free of charge.

Alternatively you can choose a one or two course meal which will be prices as per below.

Please choose only one starter, main and dessert for all children, from the below list.

Starters £3.50

Homemade tomato soup
Melon with strawberries and kiwi
Vegetable sticks and dips

Mains £6

Chicken fillets with potatoes and vegetables
Sausage and creamy mash with vegetables and gravy
Q Mozzarella and tomato pizza

Dessert £3

Fruit salad with chocolate dipping sauce
Sticky toffee pudding
Chocolate brownie and vanilla ice cream

A little something extra..

Why not make your event that much more memorable by choosing from the below upgrades?

- Selection of 3 decadent canapés £7.50 per person
- Pallet refreshing sorbet course £5.75 per person
- Add a course of British cheese £7.50 per person
- Indulgent cheese board per table of ten guests £70.00 per table
- Black or white chair covers with a sash £3.00 per person

Canapés

£7.50 per person, additional canapés £2.50 per person

Served Warm

- Hoi Sin Confit Duck
- mini roast beef with creamed horseradish served on homemade Yorkshire pudding
- Chicken and apricot ballotine
- Smoked haddock fishcake
- Brie, broccoli and pesto tartlets

Served chilled

- Smoked salmon with crème fraîche
- Ricotta stuffed cherry tomatoes
- Chicken liver parfait en croute
- Chilled gazpacho shot
- Mediterranean quiche

Or maybe a Buffet..

Fork Buffet

Two Courses £25.50

Mains

Please choose two meat options and one vegetarian option

Lemon thyme chicken, creamed cabbage

Slow braised beef rendang

Tuna steak, shallots, green beans, olives

Cottage pie with cheese and onion mash

Vegetable moussaka (v)

Pappadella smoked haddock carbonara

Lamb tagine, apricot cous cous

Spinach and ricotta tortellini (v)

Please choose two accompaniments for your main course

Seasonal vegetables

Steamed rice

Hot minted potatoes

Salads and dressings

Desserts

Please choose two options

Caramel glazed chocolate cheesecake

Sticky toffee pudding

Cinnamon spiced apple crumble, homemade custard

Creamed filled profiteroles, rich chocolate sauce

Seasonal fruit plate, mango coulis

Selection of British cheese, biscuits, celery, chutney

Function Room Hire

Room hire for up to 200 guests in the Buckholt Suite will be charged at £450

Room hire for up to 70 guests in Buckholt Suite 2 will be charged at £250

Room Hire for less than 70 guests in the Avon/Abbey or Cathedral will be £250

Room Hire for less than 30 guests in the Abbey room will be £150

Minimum spend on an evening only buffet is £12.00 per person and all guests must

be catered for

Disco £320

Bands from £1,500

Finger Buffet

8 items for £19.95 per person
Additional items £2.00 per item, per person

Indian Snack Selection - Lamb Samosa, Onion Bhaji

British Snack Selection - Sausage Rolls, Pork Pies

Italian Snack Selection - Breads and olives, Parma Ham

Selection of freshly made sandwiches & wraps

Margarita Pizza (V)

Cajun Marinated Chicken Drumsticks

Stuffed Potato Skins (V)

Beef Sliders

Vegetable Quiche (V)

Lamb Kofta

Chicken and Chorizo Skewers

Halloumi Sliders (V)

Filo King Prawns

Salads

Greek Salad

Rocket, Parmesan

Caesar Salad

Tomato, Red Onion

Creamy Coleslaw

Mediterranean Cous Cous

Desserts

Chocolate Éclairs

Mini Doughnuts

Homemade Brownie

Profiteroles

Build your own Fruit Skewers

Eton Mess Shots

Function Room Hire

Room hire for up to 200 guests in the Buckholt Suite will be charged at £450

Room hire for up to 70 guests in Buckholt Suite 2 will be charged at £250

Room Hire for less than 70 guests in the Avon/Abbey or Cathedral will be £250

Room Hire for less than 30 guests in the Abbey room will be £150

Minimum spend on an evening only buffet is £12.00 per person and all guests must be catered for

Disco £320

Bands from £1,500

Barbeque Menus

£25.00 per person for 2 courses

****Minimum Numbers of 25 people of BBQ Menu****

British Beef Burger

Falafel Burgers

Cumberland Sausage, Fried Onions

Cajun Spiced Chicken Thighs and Drumsticks

Portobello Mushroom, Halloumi Parcels

Cod Loin, Lime and coriander

All served with House salad's, Coleslaw, Fresh buns,

Corn on the cob, Rustic wedges

Desserts

Selection of cheesecakes

Build your own Fruit Skewer

Barbeque Upgrade

Rump steaks for a £5 per steak supplement

Why not look at hiring our 5 acre field for some activities and make the day of it!
Contact our events team for more information on holding teambuilding activities on our field.

Private field hire from £500

Function Room Hire

Room hire for up to 200 guests in the Buckholt Suite will be charged at £450

Room hire for up to 70 guests in Buckholt Suite 2 will be charged at £250

Disco £320

Bands from £1,500