

# BRONZE DDR

MON & FRI:

£ 4 4 . 5 0

TUES - THURS:

£ 4 6 . 5 0

## Arrival

Tea and Coffee  
Hydration juice station  
Grab and Go Breakfast Item

## Mid-morning

Tea and coffee

## Bronze Lunch Option 1

Chefs Seasonal handmade sandwiches in  
gourmet breads  
Chefs Seasonal salads

## Bronze Lunch Option 2

Chefs Seasonal hot main with  
accompaniment  
Chefs Seasonal salads  
Bread basket

## Mid-afternoon

Tea and Coffee  
Hydration juice station  
Home baked sweet bite

## Main meeting room hire

07:00-17:00

## Kia Oval note pad

With Kia Oval pen

## Screen and Projector

Suitable for up to 60 delegates only

## Up to 2 flipcharts

with pad and pens (on request)

## Complimentary car parking

Subject to availability

## Jugs of water on the table

### All prices are per person and exclude VAT

All menus subject to availability.

If you require allergen information please contact a member of staff.

All guests dietary requirements must be provided at least 6 full working days prior to the event start date- dietaries provided after this time will not be catered for.

Please be aware we have a nut and gluten production kitchen so we cannot guarantee no cross contamination.



# SILVER DDR

MON & FRI:

£ 53.00

TUES - THURS:

£ 56.50

## Arrival

Tea and Coffee  
Hydration juice station  
Chef choice breakfast

## Mid-morning

Tea and coffee  
Hydration juice station  
Home baked biscuits and cookies

## Silver Lunch

Chefs Seasonal 3 hot finger food  
Chefs Seasonal salads  
Bread basket  
Chefs Seasonal dessert

## Mid-afternoon

Tea and Coffee  
Hydration juice station  
Home baked healthy sweet bite

## Main meeting room hire

07:00-17:00

## Kia Oval note pad

With Kia Oval pen

## Screen and Projector

Suitable for up to 60 delegates only

## Up to 2 flipcharts

with pad and pens (on request)

## Complimentary car parking

Subject to availability

## Mineral water bottles on the table

### All prices are per person and exclude VAT

All menus subject to availability.

If you require allergen information please contact a member of staff.

All guests dietary requirements must be provided at least 6 full working days prior to the event start date- dietaries provided after this time will not be catered for.

Please be aware we have a nut and gluten production kitchen so we cannot guarantee no cross contamination.

