



*The City Rooms*

## BALL PACKAGES

Upon arrival at The City Rooms, guests will enjoy a private reception area, with a secluded room for photos. They'll then be seated in our Grand Ballroom, hosting up to 200 guests.

Our Events Coordinators are committed to ensure a fun, unique, and memorable experience!

### P R I C I N G

#### PEAK

*April to mid November*

Monday - Thursday £40.00pp

*based on a minimum of 80 guests*

Friday - Saturday £47.00pp

*based on a minimum of 80 guests*

#### OFF PEAK

*January to March*

Monday - Thursday £36.00pp

*based on a minimum of 80 guests*

Friday - Saturday £42.00pp

*based on a minimum of 80 guests*

Our Ball Packages include all of the items listed below. Most of our package prices are based upon a minimum of 80 guests in attendance and may vary according to what day of the week or time of the year you choose to hold your Ball with us.

- A glass of prosecco on arrival
- Set menus from 3 courses or 5, see overleaf for more details on packages
- Services of a dedicated Events Coordinator
- Operations Manager and team during the event
- Exclusive use of the Bar, Dining Room, Drawing Room and Ballroom
- A separate room should you hire in a photographer for your event
- 2 parking spaces for the organisers
- Reduced parking at a nearby NCP
- Table stands and numbers
- Use of the PA system in the Dining Room, Bar area and The Ballroom
- Tables set up with cutlery, crockery and linen
- 5ft6in round tables with Chiavari chairs

# BALL PACKAGE 1

Select the same starter, main course, vegetarian main course and dessert option for all your guests to have.

Please note this is a set menu not a choice menu.

## STARTERS

- Roasted tomato soup, baby basil and olive oil  
with a bread roll *V, VGa, GFa*
- Leek and potato soup, chive crème fraîche with a bread roll *V, VGa GFa*
- Warm tart of goat's cheese and sundried tomatoes,  
pine nuts with honey dressing *V, GFa, N*
- Pressed ham terrine, house piccalilli, watercress salad and sourdough croûte *GFa*
- Roasted beetroot and whipped goat's cheese *GFa*

## MAINS

- Garlic and rosemary chicken breast, Hasselback potato  
and broccoli with thyme gravy *GF*
- Roast chicken, dauphinoise potato, pancetta and kale with Bordelaise sauce *GF*
- Grilled pork loin, thyme roast potatoes and fine beans with cider jus *GF*
- Confit pork belly, creamed potatoes, burnt apple and tarragon jus *GF*
- Baked chalk stream trout, crushed new potatoes  
and fine beans with butter sauce *GF*

## VEGETARIAN MAINS

- Wild mushroom risotto, garlic bread, sherry vinegar reduction  
and a herb salad *VGa, GFa*
- Roasted vegetable tart, wilted spinach and crushed new potatoes *VG, GFa*
- Beetroot wellington, garlic roast potatoes and fine beans with onion gravy *VG, GFa*
- Glazed root vegetable tarte tatin, blue cheese, kale and thyme baby potatoes *V, GFa*
- Cauliflower steak, seasonal vegetables, garlic roast potatoes  
and spiced tomato sauce *V, GF*

## DESSERTS

- Baked New York cheesecake and cocoa crumb with cherry gel *V*
- Pear sponge, caramel sauce with vanilla ice cream *VGa, GFa*
- Apple crumble tart, cinnamon custard and blackberry compote *V*
- Chocolate and raspberry tart with white chocolate ice cream *V*

*GF* - Gluten Free  
*GFa* - Gluten Free Available  
*DFa* - Dairy Free Available  
*V* - Vegetarian  
*VG* - Vegan  
*VGa* - Vegan Available

### WHY NOT ADD CANAPES?

From £10.50 per person for a choice  
of 3 options.

*Minimum numbers apply.  
Circulated for 1 hour.*





£55  
PER PERSON

## BALL PACKAGE 2

### 5 COURSE MENU MINIMUM OF 60 GUESTS

Arrival drink of Champagne or Elderflower Spritz

**STARTER** Artichoke soup, mini onion roll

**FISH COURSE** Cured salmon with chive crème fraîche and watercress salad

**Vegetarian Option** Pickled beetroot tartare, burnt apple puree  
and sourdough crisp *GFa*

**MAIN COURSE** Roasted chicken breast, fondant potato, green beans,  
roasted carrot and Bordelaise sauce *GFa, DFa*

**Vegetarian Option** Vegetable filo tart with vegetables and a fondant potato *GFa*  
*Chickpea fritters, sweetheart cabbage and vegetables VGa, GFa, DFa*

**DESSERT** Seasonal set cheesecake, berries and salted caramel  
Coffee and Petit Fours

Please note – all menus are samples and subject to change  
Any additional dietary requirements are available from our ball package 1 menu.

**GF** - Gluten Free **GFa** - Gluten Free Adaptable **DFa** - Dairy Free Adaptable

**V** - Vegetarian **VG** - Vegan **VGa** - Vegan Available



£70

PER PERSON

## PRIVATE DINING PACKAGE

### 6 COURSE MENU MINIMUM OF 20 GUESTS

Arrival drink of Champagne or Elderflower Spritz

A selection of canapes on arrival

STARTER Leek and potato soup

FISH COURSE Smoked mackerel with avocado and chicory

Vegetarian Option Leek and cheddar tartlet, watercress and chive dressing

MAIN COURSE Roast sirloin, beef dripping and potato terrine  
with green beans and peppercorn sauce

Vegetarian Option *Asparagus risotto and garlic bread (GFa)*

DESSERT Seasonal set cheesecake, berries and salted caramel

Coffee and Petit Fours

Please note – all menus are samples and subject to change

Any additional dietary requirements are available from our ball package 1 menu.

**GF** - Gluten Free **GFa** - Gluten Free Adaptable **DFa** - Dairy Free Adaptable

**V** - Vegetarian **VG** - Vegan **VGa** - Vegan Available