



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, basil, olive oil
and petit pain *V, VGa, GFa*
- Textures of beetroot, goats cheese mousse and rocket *V, GFa, VG*
- Ham hock and chicken terrine, croutons and piccalilli *GFa*
- Cream of leek and potato soup with petit pain *V*
- Spiced parsnip soup with petit pain *GFa, DF, VG, NF*
- Smoked salmon, dill and watercress with crouton *GFa*

MAINS

Roasted Chicken Breast

fondant potato, roasted carrot and Bordelaise sauce *GFa, DFa*

Roasted Garlic and Herb Chicken Breast

thyme hassle back potatoes, carrots and onion gravy *DFa, GFa*

Grilled Pork Loin

thyme roast potatoes, fine beans and cider jus *GF*

Tandoori Chicken

roasted cauliflower, carrots and dhal sauce *GF, NF*

Jerked Boneless Chicken Thighs*

mash potatoes, steamed cabbage and jerk gravy *GF, DF, NF*

**Also available as Chicken Breast upon request*

Mediterranean Rosemary and Thyme Chicken Breast

chorizo diced potatoes, roasted peppers and onions *DF, GF, NF*

Chinese Boneless Chicken Thighs

crushed herby new potatoes, pak choi and black bean sauce *DF, NF*

Tandoori Chicken

roasted cauliflower, carrots and butter chicken gravy *GF, NF*

Lemon and Tarragon Chicken

mashed potatoes, tender steam broccoli, roasted purple carrots and tarragon jus *DF, GF, NF*

Harissa Confit Chicken

Mediterranean roasted vegetable, sweet potatoes and cream sauce *DFa, GF, NF*

Roast Dinner

roasted chicken, carrots, potatoes, steamed cabbage, sage and onion stuffing and pan gravy
DF, GFa, NF

BALL PACKAGE 1

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MAINS CONTINUED

Chimichurri Marinated Chicken

crispy potatoes, green beans and spicy tomato sauce *DF, GF, NF*

Tomato and Coriander Chicken

baby potatoes, cherry tomatoes, steamed greens and coriander cream sauce *DFa, GF, NF*

BBQ Chicken

cheesy mashed potatoes, crispy bacon bites, seasonal greens, roasted carrots and BBQ gravy *DFa, GF, NF*

Pan Fried Peppercorn Chicken

kale, sautéed mushrooms, roasted parsnips, carrots and creamy peppercorn sauce *DFa, GF, NF*

VEGETARIAN MAINS

Roasted Spiced Cauliflower

seasonal vegetables and spicy tomato sauce *VG, GF*

Roast Butternut Squash

sun dried tomato, mozzarella, herby diced potato and side salad *V, VGa, NF, GF*

Miso Glazed Aubergine

steamed rice, tender stem broccoli, red chilli and sesame herb salad

Ratatouille and Quinoa

feta and pine nut herb salad

Creamed Artichoke Tart

roasted artichokes, fondant potato and seasonal greens *DFa, GF, NF, Va*

Spinach and Mushroom Parcel

thyme roast potatoes, roasted carrots and seasonal greens *DF, GFa, NF, V*

Feta and Spinach Filo Tart

mashed potatoes, wilted spinach and cream sauce *DF, NF, Va*

Broccoli Steaks

garlic and honey portobello mushrooms and parsnips *DF, GF, NF, Va*

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DESSERTS

Seasonal Set Cheesecake

berries and berry coulis

Apple Crumble Tart

vanilla cream and cinnamon

Cornflake Tart

Chantilly and strawberry coulis *DF, NF, VG*

Sticky Toffee Pudding and Custard

Pear Sticky toffee alternative for VGa

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

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