



MEETING & EVENTS PACK

MEETING & EVENTS PACK

Blakemore Hyde Park offers three key event and meeting room spaces to cater for between 4 to 120 guests. All rooms provide a variety of layout options giving a personal touch to our client's requirements. We offer a complete conference solution with room hire, refreshments, lunch and dinner along with projector/screen, flip chart and complimentary Wi-Fi throughout the hotel.

Our sister property Norfolk Towers Paddington offer Multi-functional suites which can be converted from a bedroom suite into an ideal space to accommodate meetings of up to 12 people in a boardroom set up. These rooms come with natural daylight and private en-suite bathroom facilities. These rooms are ideal for Boardroom Meetings, Presentation and small Workshops.

Our dedicated team are friendly and accommodating, so from the moment you arrive you will be greeted by one of our event team organisers who will look after all your requirements from start to finish.

	Westlake	Drysdale	Wellington	The Terrace	Roba @ Norfolk Towers	Interview Room @Norfolk Towers
Boardroom	20	60	60	20+	25	4
Classroom	15	30	30	N/A	25	N/A
Theatre	25	60	60	N/A	80	N/A
Reception	30	60	120	50	80-100	N/A
Area (sq m)	28	61.75	125	96	120	7.04
Height (m)	2.4	2.4	2.4	N/A	2.9	3.2
Width (m)	4	7	5	8	9.5	2.2
Length (m)	9	10	25	12	13.5	2.7
Room Hire Charge	£395	£550	£1500	£1000	£1500	£200

- Prices are inclusive of VAT
- Maximum seating covers in Roba 52 pax

WESTLAKE

Perfect solution for mid-sized meetings up to 25 delegates can be done in most room set up options, great for special occasions/private dining, it has natural day light with a conservatory feature. We offer complimentary Wi-Fi and ambient LED lighting and for an additional charge we can provide a projector and screen.

DRYSDALE

The largest conference style we provide extremely versatile, offering perfect space for groups between 10 & 60 delegates. Ideal for conferences, training venues, wedding receptions, dinner/dance, interviewing candidates, seminars and workshops in various seating layouts.

WELLINGTON

A multi-function event room accommodate up to 150 delegates perfect for dinner dance, private and co-operate parties, cocktail evenings, network events, christening parties, wedding reception and Christmas parties. This room comes with event packages to suits individual event requirements.

THE TERRACE

Our beautiful outdoor terrace is an extension of our Restaurant, Bar & Lounge. This peaceful open space situated in the heart of Bayswater is a perfect summer spot to enjoy al fresco dining or play host to a fabulous summer party with delicious canapes and classic champagne cocktails.

ROBA @ NORFOLK TOWERS

If you are looking for a unique venue to host an event then take a look at our sister property, Norfolk Towers. Located just a stone's throw from Hyde Park, Nothing Hill and Marylebone, Roba located within the hotel offers multi-function event space that can accommodate up to 100 delegates perfect for corporate parties & private events.



MENU OPTIONS

Hot & Cold Canape Menu	Page 4
Working Lunch/Private Dining Buffet Menu	Page 5
Set Menus	Page 6
Day Delegate Rates	Page 8
Afternoon Tea Menu	Page 9
Christmas Events Menu	Page 10

Hot & Cold Canape Menu

Chose a selection of 3 Canapes from the list below £9.95pp (min 10 people)

Chose a selection of 5 Canapes from the list below £13.95pp (min 10 people)

Chicken Sate with a Sweet Chili Dip
Cocktail Vegetable Sate
Marinated King Prawn Skewers
Steak, Stilton & Whisky Rosti
Chicken Dim Sum
Brie and Cranberry Parcels
Vegetable Dim Sum
Vegetable Pakoras
Mini Brochette
Cooked Chicken Sate
Red Pepper and Sundried Tomato Quiche
Mini Duck & Hoisin Spring Rolls
Mini Vegetable Samosa
Additional Gluten Free (GF) options at additional surcharge £1.99/person
Salad Endive leaf with Guacamole (GF)
Mini Vegetable

Additional Gluten Free (GF) options at additional surcharge £1.99/person

Salad Endive leaf with Guacamole (GF)
Mini Vegetable stick with Roast pepper hummus (GF)

Additional Dessert canapes available upon request

Dessert canapes change seasonally and a menu of our full selection is available upon request.

BEVERAGE OPTIONS

Half bottle per person of Bottega Gold or Rose Prosecco, Italy for £16.99/person
Half bottle per person of Moet & Chandon Brut, France for £23.99/person
Two glasses of Aperol Spritz person for £14.99/person
Half bottle of Granfort Chardonay/Merlot, France for £9.99/person

Working Lunch/Private Dining Buffet Menu

2 Course Buffet £26.95pp (minimum 12 people)

3 Course Buffet £29.95pp (minimum 12 People)

Starters

Spicy Lentil soup

Prawn Cocktail, Chicken liver Pate

Tomato Mozzarella Salad, potato salad, tomato & Onion salad

Mixed Leaf Salad

Freshly Baked Bread Rolls

MAINS

Chinese style Chicken Stir Fry

Poached cod loins, spinach in white wine suce

Beef stroganoff with sour cream and pickles

Vegetable Lasagne

Fragrant Rice

Seasonal Vegetables

Dessert

Chose 2 from the list below

Chocolate Fudge Cake

Hot Apple Pie and Custard

Raspberry Cheese Cake

Chocolate Profiteroles

Fresh Fruit Salad

Set Menu Options

(Minimum of 12 people required)

Menu 1 - £29.99 per person

STARTER

Soup of the day with garlic bread (GF)

Or

Goat cheese & beetroot salad with garlic crumble dressing (v)

MAINS

Marinated Breast of corn-fed chicken served with seasonal vegetables, new potatoes & gravy

Or

Four cheese tortellini, cream of mushroom sauce (V)

DESSERT

Mango Panna cotta

Or

Fresh Fruit Salad with sorbet of the day (V)(GF)

Menu 2 - £39.99 per person

STARTER

Smoked salmon tartar

Or

Fresh tomato mozzarella salad (V)

MAINS

Grilled fillet of Salmon on bed of English Asparagus and parsley sauce

Or

Wild Mushroom Risotto (V)

DESSERT

Sticky Toffee pudding

Or

Fresh Fruit Salad with sorbet of the day (V) (GF)

Menu 3 (5 Course) - £55.99 per person

Confit of beetroot, cheese & honey dressing with mixed green salad (V) (GF)

Pan fried Dover scallops with cauliflower and spinach cream

Prosecco and Lemon Sorbet (GF)

MAINS

Robata grilled Sirloin Steak served with sauté garlic spinach, giant chips and peppercorn sauce

Or

Pan-fried plaice Florentine with saffron creamed mash potatoes & hollandaise sauce

Or

Red Onion and Rosemary Vegetarian Sausages with seasonal vegetables, saffron creamed mash potatoes and hollandaise sauce (V)

DESSERTS

Chocolate Brownie with scoop of vanilla ice cream

Or

English farm house cheese board with grapes & fig chutney

Or

Fresh Fruit Salad with sorbet of the day (V) (GF)

Enhance your dining experience with these add-ons

1. Freshly brewed coffee or selection of flavoured teas with petit fours for additional £4.99/person

2. Add half bottle of house wine from the below selection:

Granfort Chardonnay Pays d'Oc, France £19.50/bottle

Soft, green apple-scented unoaked Chardonnay with a refreshing finish

Granfort Merlot Pays d'Oc, France £19.50/bottle

A rich, juicy southern French wine using this popular variety which originated from Bordeaux.

(v) – Vegetarian, (GF) – Free,

Day Delegate Rates for Blakemore Hyde Park

DDR £39.95 per person (Minimum 10 people)

Rate Includes:

Room Hire
Wireless internet
Conference Call facilities
Projector & Screen
Flip chart & stationary
2 x Servings of Tea & Coffee
1 small Bottle of water per person
2 Course working buffet lunch
or
Selection of sandwiches & Salad with Chips or Crisps

Add-Ons

Additional Food & Beverage

DRINKS

Tea/coffee & Biscuits - £2.95

Soft drinks - £2.60 (200ml)

Jugs of Juice (2lt) - £10.00

Still/Sparkling water - £2.90 (330ml)/£4.50 (750ml)

Welcome Glass of Prosecco £6.60

FOOD

Mixed Pastries (serves 10) - £55.00

Fruit Platter (serves 10) - £65.00

Mixed sandwiches (serves 10) - £65.00

Mixed bagels (serves 10) - £95.00

EQUIPMENT & EXTRAS

LCD Projector - £20.00 per Day

LED Furniture – From £1000 per day

- We work with a list of trusted suppliers that can provide any additional services or equipment for your event so please do not hesitate to let us know if you require anything else.

Afternoon Tea Menu

£15.95 per person

Served everyday from 12:00 – 6pm

(Upgrade to include a Glass of Champagne for an additional £6 per person)

Your Choice of Tea

Traditional English tea
Earl Grey,
Green Tea
Selection of fruit and herbal teas

Selection of Freshly Made Sandwiches

Ham & Mustard
Egg & Cress
Cheese & Tomato
Smoked Salmon & Soft Cheese

Selection of Homemade Sultana and Plain Scones

Served with strawberry preserves with clotted cream

Mini Selection of Pastries

Macarons (strawberry, pistachio, vanilla, caramel, chocolate)
Lemon cake & homemade & salted Caramel brownie

- Upgrade to Champagne Afternoon Tea from £21.95pp
- Signature Afternoon Tea for 15+ people served in a private room £32.95pp (Blakemore only)

Christmas Events Menu 2018

£29.95 per person for 3 courses

STARTERS

Smoked Haddock and Salmon middle melting Fish Cakes
Or
Chicken liver pate, charred sourdough bread with tomato chutney
Or
Soup of the day, garlic bread

MAINS

Slow roasted turkey, roasted vegetables, and roast potatoes with cranberry chutney
Or
Grilled Salmon, seasonal vegetables & new potatoes with fish batter sauce
Or
Beetroot & Red Onion Tart Tatin served with mixed salad

DESSERTS

Traditional plum christmas pudding with brandy sauce
Or
Chocolate Fudge Yule log cake
Or
Spiced Apple Tart served with clotted cream or ice cream

Make your Christmas experience a magical one with the below Add-ons

Add Mini Mince Pies with fresh cream for only £2.5/person

Add half bottle of Grantfort Chardonnay/Merlot for only £9.99/person

Add a welcome drink of either glass of prosecco or Aperol Spritz for just £5.99/person

Add 30 minutes of pass around arrival canapes for £11.99/person

Christmas Buffet Menu 2018

£42.95 per person - Minimum 30 people required at Blakemore /Minimum 40 people required at Norfolk Towers

The above price includes Room Hire charge, welcome canapes, one welcome drink per person and half bottle of Grantfort chardonnay/merlot per person.

STARTERS

Soup - Pumpkin & Chestnut Veloute with drizzle of truffle oil

Chicken liver pate with with selection of bread and tomato chutney

Mixed Salad leaves with condiments (cucumber, tomatoes, olives & parmesan cheese)

Balsamic olive oil dressing and Blue cheese dressing

Cured meat platter – Danish Salami, honey roast ham & chicken mortadella

Basket of Bread Roll selection & Butter

MAINS

Slow roasted breast of turkey with traditional stuffing, chipolatas and cranberry sauce

Double cooked duck fat roast potatoes

Mushroom Straganoff

Steamed Rice

Roasted seasonal vegetables

DESSERTS

Mini Mince pies with brandy cream

Chocolate Fudge Yule log cake

Mixed Fruit Salad