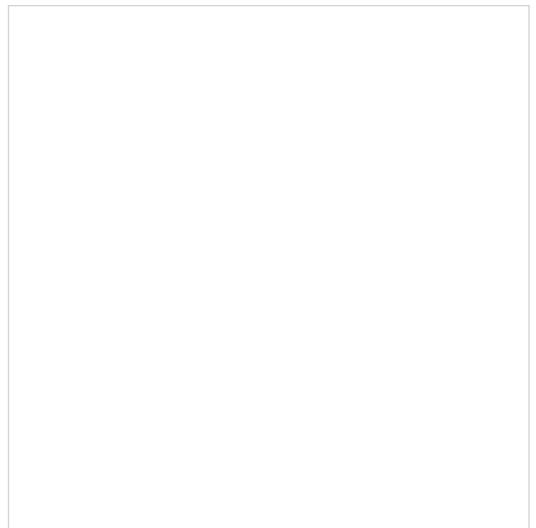
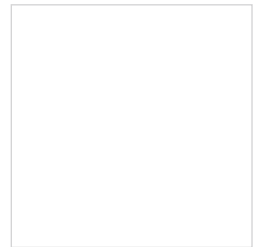
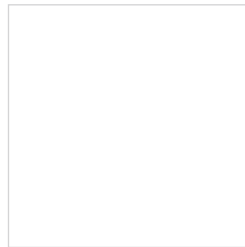
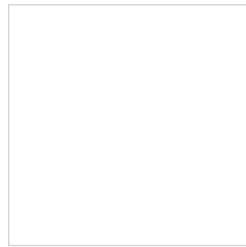
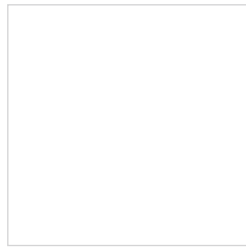
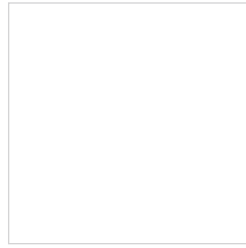
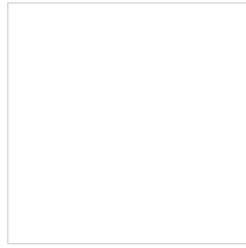
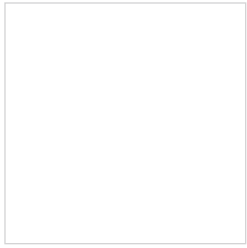


bealeshotel
MODERN AND STYLISH



Celebrate

From January 2011

A very warm welcome

Beales Hotels has been a family owned business since 1769, and run by 8 generations of the Beale family. This hotel was originally bought in 1964 as Hatfield Lodge and re-opened as Beales Hotel in 2004 after a £6m rebuild.

Since then we have entertained and looked after many guests celebrating important events such as family christenings, weddings, anniversaries, simchas, retirement lunches, award ceremonies and birthdays. Host your celebration with a contemporary twist and stylish results, creating a unique bond between guest and hotel.

Your event is no exception! With this in mind we pride ourselves on ensuring that your event will be one to remember and to reminisce over with friends in years to come.

Upon entering the hotel you will see that our staff and facilities are dedicated to making your day as special and memorable as possible and we at Beales Hotel know that your event is as precious to you as it is to us. Beales Hotel with its stunning architecture and bespoke artwork has the perfect ingredients to host your celebration. From the moment you contact us, you will feel confident in the fact that you will be dealing with professional individuals who have many years experience in looking after you; most importantly they will be friendly, down to earth and will be there for you.

With so many individual function rooms to choose from, with their own individual piece of art, where better to celebrate your event than here with us. We would be delighted to make the arrangements for your event enabling you to sit back, relax and enjoy the experience.

Thank you for visiting our stunning hotel and if i can be of any assistance whatsoever, then please feel free to contact me.



Chris Hall
General Manager

Celebrations menu

Our head chef & his team of experienced chefs have prepared this fresh & exciting selection of dishes for you & your guests' enjoyment. As well as having fine cooking skills, our chef's use only the freshest seasonal ingredients available from the best local suppliers.

Please pick one starter, main course, and dessert per person for your entire party. You may also choose a vegetarian dish as an alternative for any people who do not eat meat or fish. We will endeavour to recommend guests' alternative dishes for people who have allergies or special dietary requirements.

All meals come with freshly baked breads & butter during the meal included in the price. In addition all meals come with Café du Monde coffee, or Newby of London teas and home made chocolates after the meal.

Canapés

Choose

any 3 for £5.50

any 5 for £7.00

any 8 for £9.50

Smoked salmon & cream cheese mini tartlet

Aubergine & semi-dried tomato crostini

Mini tomato & cheese pizza

Mozzarella, basil & Parma ham skewer

Mini duck spring roll with chilli dipping sauce

Watermelon cubes with balsamic dressing

Smoked chicken & Prosciutto roulade

Mini ratatouille tarts

Chicken liver parfait on toasted brioche

Chocolate coated strawberries

Starters

£6.50

Broccoli soup, Stilton pastry, herb oil

Roasted tomato soup, pesto, crème fraîche

Chicken liver parfait, toasted brioche, plum compote

Duo of melon, mixed berry compote, mint syrup

Baby mozzarella & tomato salad, rocket leaves, balsamic dressing

£7.00

Pressed smoked chicken terrine, port jelly, mixed leaves

Tomato, cream cheese & pine nut terrine, basil vinaigrette, mixed leaves

Goats cheese & red onion marmalade tartlet, rocket leaves, balsamic dressing

Smoked haddock & potato fishcake, frisée, black peppercorn vinaigrette

Wild mushroom & pine nut tartlet, pesto dressing

£8.50

Smoked salmon & peppered cream cheese roulade, caper vinaigrette

Arctic prawn & avocado tian, marie rose sauce, baby gem

Chilled peppered duck breast, red onion marmalade, toasted bread

Confit duck terrine, spicy plum chutney, brioche

Twice baked Stilton & spinach soufflé, walnut vinaigrette, frisée

£12.00 (Maximum 25 covers)

Pan-fried scallops, pea purée, chorizo, baby leaf

Celebrations menu

Main courses

£16.00

Roasted Mediterranean vegetable loaf, wild mushroom fricassee, red pepper sauce

Semi dried tomato tatin, peas, broad beans, rocket leaves

Slow cooked pork belly, chive potato cake, spinach, carrots, port jus

Roasted ratatouille ceviche, rocket leaves, balsamic dressing

Chicken supreme, crushed new potatoes, spinach, carrot bundle, tomato butter sauce

£17.00

Corn fed chicken supreme, dauphinoise potato, green beans, carrots, spiced jus

Supreme of salmon, parsley crushed potatoes, bok-choi, black pepper cream sauce

Slow cooked pork loin, fondant potato, Savoy cabbage, port jus

Chicken & bacon ballontine, potato gratin, spinach, carrots, grain mustard sauce

£18.50

Fillet of sea bass, spring onion & potato cake, asparagus, red wine sauce

Slow cooked lamb shoulder, rosti potato, wilted greens, Madeira sauce

Supreme of salmon, potato & artichoke gratin, pak-choi, black pepper dressing

Tempura battered Mediterranean vegetables, garlic fondant potato, sweet & sour sauce, rocket

£19.50

Roasted duck breast, thyme fondant potato, glazed carrots, caramelised red onion jus

£26.00 (Maximum 25 covers)

Fillet of beef, roasted cocotte potato, mushroom duxelle, spinach, roasted cherry tomatoes, veal jus

Desserts

£6.75

Milk chocolate tart, Chantilly cream, vanilla syrup

Lemon frangipane tart, honeycomb ice cream, caramel

Sticky toffee pudding, vanilla ice cream

Iced passion fruit delice, mango compote, tuille, blood orange coulis

Dark chocolate parfait, raspberry compote, vanilla stick

White chocolate cheesecake, blueberry purée, lemon shortbread

Vanilla bean crème brulée, forest berry compote, chocolate biscuit

Elephant foot meringue, mango compote, passion fruit syrup

£8.50

A selection of English & Continental cheeses, chutney, water biscuits

Included

Paddy and Scotts coffee or a selection of Twinings teas & petits fours

Please speak to a member of our staff prior to ordering if you have an allergy.

Additional courses

Sorbet £3.00 per person

Choose from a selection of; raspberry, lemon, Tequila & lime, orange or watermelon

Cheese platter per table - £39.50

a selection of mature Cheddar, Stilton & French Brie; served with warm fruit chutney, celery sticks, water biscuits & warm onion bread. (suitable for 8 to 10 guests)

Fruit platter per table - £25.00

a selection of British & exotic fruits (suitable for 8 to 10 guests)

Can't decide on a dessert?

Pick a trio of desserts of your choosing for an extra £2 per person

Upgrade to home made petit fours

£1.00 per person

Celebrations menu

Sample dinner menus

You are totally free to pick any selection of the above dishes to suit your needs.
However, if you are looking for inspiration why not take a look at our sample menus to get you started.

Menu 1 - £27.50

Duo of chilled melon, raspberry jelly, mint syrup

Slow cooked pork belly, black pudding & potato cake, bok choy, carrots, port jus

White chocolate cheesecake, cherry compote, chocolate syrup

Café du monde coffee or Newby of London Teas & home made chocolates

Menu 2 - £29.75

Smoked salmon, avocado & sour cream tian, herb oil

Chicken & stilton ballontine, potato gratin, green bean & carrot bundle, Madeira jus

Sticky toffee pudding, honeycomb ice cream

Café du monde coffee or Newby of London Teas & home made chocolates

Menu 3 - £30.25

Chicken liver parfait, red onion marmalade, toasted brioche

Fillet of sea bass, leek & potato cake, green beans, pine nuts, sultana vinaigrette

Lemon frangipane tart, blood orange coulis, honey jelly

Café du monde coffee or Newby of London Teas & home made chocolates

Menu 4 - £30.75

Arctic prawn & tomato timbale, smoked paprika mayonnaise

Slow cooked lamb shank, rosemary rosti potato, spinach, cabbage, red wine sauce

Beale's tiramisu, coffee biscuits

Café du monde coffee or Newby of London Teas & home made chocolates

Menu 5 - £35.75

Pan fried scallops, cauliflower puree, chorizo oil and pancetta crisp

Roast duck breast, garlic fondant potato, cauliflower florets, plum jus

Dark chocolate crunch parfait, almond praline, Chantilly cream

Café du monde coffee or Newby of London Teas & home made chocolates

Menu 6 - £39.00

Cream of roasted tomato soup, pesto, crème fraiche

Roasted fillet of Hertfordshire beef, creamed mash potato, peas, broad beans, honeyed carrots, Shiraz jus

Chocolate mocha mousse, vanilla shortbread, pickled strawberries

Café du monde coffee or Newby of London Teas & home made chocolates

Children's menu - £19.50

Starter

Plum tomato soup, parmesan croutons

Prawn cocktail

Tomato & mozzarella salad

Main course

Roasted chicken breast, hand cut chips, pea puree

Cod fillet, creamed potato, fine beans

Mushroom linguini

Dessert

Vanilla, strawberry & chocolate ice cream

Chocolate finger, Chantilly cream

Lemon tart, vanilla ice cream

Evening buffets

Menu A - £18.50 per person

Spicy beef skewers

Pork & leek sausages

Tuna & sweetcorn wraps*

Caramelised red onion
& goats cheese tartlets*

Mini naan breads, a selection of dips*

Tomato & feta cheese sticks*

Chocolate parfait squares

Café du monde filter coffee
or Newby of London tea

Menu B - £20.75 per person

Duck & vegetable spring rolls

Pork & leek pasties

Salmon & potato skewers

Mini haddock & potato fish cakes

Tomato, mozzarella & basil sticks*

Vegetable samosas*

Chocolate tart, Chantilly cream

Café du monde filter coffee
or Newby of London tea

Menu C - £24.00 per person

Chicken caesar wraps

Mini lamb pasties

Spiced beef kebabs

Pork & leek sausage rolls

Mini haddock & potato fishcakes

Smoked salmon & citrus jelly blinis

Feta, tomato & olive skewers*

Aubergine & cream cheese roulade*

Lemon curd sponge cake

Café du monde filter coffee
or Newby of London tea

Menu D - £27.50 per person

Indian style tempura batter prawns

Mini haddock & potato fishcakes

Smoked salmon & cucumber skewers

Chicken liver parfait on toasted brioche

Duck & vegetable spring rolls

Cumin & tomato spiced beef koftas

Semi dried tomato, basil & mozzarella*

Aubergine & cream cheese roulade*

Vegetable samosas*

Citrus tart

Dark chocolate parfait

Café du monde filter coffee
or Newby of London tea

We recommend that you cater for your entire number of evening guests.

* denotes vegetarian dishes

Presentation buffets

The price of each presentation buffet includes the choice of one starter & one dessert, together with Café du monde filter coffee or Newby loose leaf tea & homemade fudge.

The room will be laid out as for a formal lunch or dinner, with a place setting for each guest. A set starter & dessert is served at the table but your guests are free to choose from a wide variety of delicious main courses on the buffet table, with the assistance of our waiting staff.

Starters

(choose one for all your party)

Cream of roasted tomato soup, pesto, crème fraiche *

Jerusalem artichoke velouté, smoked chicken wonton, herb oil

Duo of chilled melon, raspberry jelly, mint syrup*

Warm wild mushroom & blue cheese tartlet, salad leaves, pepper coulis*

Chicken liver parfait, red onion marmalade, toasted brioche

Pressed ham terrine, spiced pear chutney, salad leaves

Smoked salmon, avocado & sour cream tian, herb oil

Arctic prawn & tomato timbale, smoked paprika mayonnaise

Buffet 1 £44.50 per person

Chicken breast, wild mushroom & tomato sauce

Aubergine & tomato moussaka *

Roasted new potatoes, garlic butter *

Carrots, garden peas, mange tout *

Whole poached salmon

Roasted sirloin of beef with horseradish cream

A selection of salads *

Mixed leaves, tomato & basil, cucumber, marinated olives & feta cheese, red onion & pepper, carrot & white radish, pickled beetroot, roasted Mediterranean vegetables & croutons

A selection of dressings & vinaigrettes *

Tomato, citrus, shallot & red wine, balsamic & olive oil, caesar

Buffet 2 £48.00 per person

Chicken ballontine, stilton mousse, Shiraz jus

Roasted ratatouille & parmesan pastries, tomato fondue *

Roasted new potatoes, garlic butter *

Carrots, garden peas, mange tout *

Roasted fore-rib of beef with horseradish cream

Whole dressed poached salmon

Honey roasted ham with mustards & pickles

A selection of salads *

Mixed leaves, tomato & basil, cucumber, marinated olives & feta cheese, red onion & pepper, carrot & white radish, pickled beetroot, roasted Mediterranean vegetables & croutons

A selection of dressings & vinaigrettes *

Tomato, citrus, shallot & red wine, balsamic & olive oil, caesar

Desserts

(choose one for all your party)

White chocolate cheesecake, cherry compote, chocolate syrup

Beale's tiramisu, coffee biscuits

Sticky toffee pudding, honeycomb ice cream

Warm cherry crumble tart, clotted cream, raspberry syrup

Lemon frangipane tart, blood orange coulis, honey jelly

Dark chocolate crunch parfait, almond praline, Chantilly cream

Raspberry & almond mousse, caramel & vanilla cream

Chocolate mocha mousse, vanilla shortbread, pickled strawberries

Café du monde filter coffee or Newby of London tea & home made fudge

* denotes vegetarian dishes

Wine list

White

Gulara Chardonnay, South Eastern Australia	£18.45
Millstream Chenin Blanc, South Africa 2008/09	£19.00
Las Ondas Sauvignon Blanc, Valle Central, Chile, 2009	£19.00
Ponte Pinot Grigio, Veneto, Italy, 2009/10	£24.25
Paternina Banda Dorado, Rioja, Spain, 2009	£25.50
Chablis, Chardonnay, J Moreau et fils, France, 2008	£34.45

Red

Gulara Shiraz, South Eastern Australia, 2008	£18.45
Aimery Merlot, Vin de Pays d'Oc, France, 2009	£18.45
Las Ondas Cabernet Sauvignon, Valle Central, Chile, 2008/09	£19.00
Reinara Tinto Tempranillo, Castilla, Spain, 2009	£20.45
Chianti Cecchi, DOCG, Tuscany, Italy, 2008/09	£26.45
Savigny-Lès-Beaune, Rouge Girard, France, 2004/06	£43.00

Rosé wine

Millstream Pinotage, Western Cape, South Africa, 2008	£19.00
Pink Pinot Grigio, Veneto, Italy, 2007	£23.45

Champagne

Drappier Carte Blanche Brut, NV	£40.45
Drappier Rosé Brut, NV	£47.45
Taittinger Brut Reserve, Reims, NV	£50.45

Sparkling wine

Segura Viudas Brut Reserve, Cava, Catalunya, Spain, NV	£25.50
Pinot Grigio, Cuvee Rosé Brut, Italy, NV	£30.50

Reception drinks

Bucks fizz (with sparkling wine)	£5.00 per glass
Bucks fizz (with champagne)	£6.50 per glass
Sparkling wine	£5.50 per glass
Champagne	£9.50 per glass
Kir (with sparkling wine)	£5.50 per glass
Kir royale (with champagne)	£9.50 per glass
Peach bellini	£7.50 per glass
Champagne cocktail	£9.50 per glass
Strawberry champagne	£9.50 per glass
Pimms & lemonade	£5.50 per glass
Mulled wine	£5.50 per glass
Sherry	£5.50 per glass
Premium bottled beer	£4.60 per bottle
Elderflower/spiced berry/english summer/lime bottlegreen cordial with still or sparkling mineral water	£7.50 per jug
orange/apple/cranberry/pineapple juice	£6.50 per jug
Fruit punch (non alcoholic)	£6.50 per jug
Non-alcoholic sparkling grape juice	£5.50 per bottle
Natural mineral water	£4.10 per bottle

The reception drinks listed above are the most popular choices, however if you require any others, or perhaps you have your favourite, then we will be more than happy to cost & provide these for you.

This is a selection of wines chosen from our extensive wine list. The full list is available on request.

The wine list & reception drinks are subject to change without notice.

Simchas at Beales Hotel

Over the past 47 years, we have hosted many smaller and larger barmitzvahs, batmitzvahs, weddings, wedding anniversary celebrations, and birthday parties. Numerous testimonials are available on our Simchas web page on www.bealeshotels.co.uk/hatfield/simchas.

The hotel offers the fantastic facility of exclusive ground floor use on Sundays, with the hotel

kitchen facilities being released to your choice of Kosher outside caterer from 11am on Sunday morning. The Buckland Suite is one of the largest single spaces in Hertfordshire, with room for a great party, space for dancing on the sprung dance floor, and a dedicated bar and terrace. Reception drinks can be held in the nearby Salisbury suite and access for all your guests to the banqueting rooms and to the

beautifully designed Ladies and Gents WCs is simple and straightforward as they are all on the ground floor.

If you would like further information, please speak to one of our dedicated co-ordinators, who will be delighted to assist you with dates, show rounds, menu tasting, and event planning.

Funeral Receptions at Beales Hotel

Organising an after-funeral reception can add to the stress of losing a family member or close friend. We offer a choice of menus and refreshments for you to choose from and are happy to accommodate up to 300 guests at Beales Hotel.

We understand that timings and numbers for funeral receptions are difficult to manage, especially if most of your guests are coming to

the hotel before the close family. In this instance we promise to welcome them in and ensure they have hot drinks, wine, and food while they wait for your family to arrive from the crematorium or cemetery. Our Banqueting Manager will greet you and your guests upon arrival and direct you to your private suite. Our attentive staff will look after you and serve refreshments and stay on hand for any other

requirements you have, or remain nearby for greater privacy. We also provide direct access for disabled and elderly guests, and ample complimentary car parking.

Further information can be found in our funeral reception brochure or online at www.bealeshotels.co.uk/hatfield/funerals. Please contact a member of our Events Team to make arrangements.

Clubs & Societies at Beales Hotel

If you are arranging a meal for your local club, lodge or society then Beales Hotel is the perfect venue. We know from arranging numerous events over the years that co-coordinating an event for your association can be a tricky affair.

So we've put together all-inclusive packages to make organising your event a little easier.

We have 4 different packages that allow you the flexibility to tailor the food and drink to suit everyone. All you have to do is pick your

package and menu, and let us do the rest.

Further information can be found on our clubs & societies flyer or online at www.bealeshotels.co.uk/hatfield/offers.

Room charges

Room / suite	Day 10am-1am Lunch until 10am-5pm Evening 6.30pm-1am	
	Day	Half day
Buckland suite	£1000	£600
Radwell room	£650	£390
Therfield room	£450	£270
Salisbury suite	£600	£360
Hatfield room	£300	£180
Cecil room	£300	£180
Bishop suite	£900	£540
Oaklands suite	£600	£390
Lemsford suite	£500	£300
Kimpton room	£200	£120
Lemsford room	£300	£180
Oaklands room	£300	£180
Sandridge room	£300	£180

Package upgrades

Indulgence

A chilled bottle of Drappier Champagne & homemade chocolates - £40.00

Luxury

A bottle of chilled Drappier rosé Champagne & chocolate dipped strawberries - £53.00

Romance

A stunning bouquet of fresh flowers, chilled bottle of Drappier Champagne & homemade chocolates - £75.00

Abundance

A beautiful bouquet of fresh roses, bottle of chilled Drappier rosé Champagne & chocolate dipped strawberries - £98.00

Bedroom accommodation for you and your guests

As a thank you we are delighted to offer the following privileged bedroom rates to any of your guests wishing to stay over in comfort in any of our 53 bedrooms. The following rates are prices per bedroom and include a full english breakfast in our outsidein restaurant.

Room type	Fridays or Sundays	Saturdays
Standard double	£85	£105
Executive double	£115	£135
Single	£75	£95

* executive rooms – extra facilities include: larger room, king size bed, bathrobes, slippers, bottle of wine, fruit bowl,

Costs

An example event costing based on holding your celebration on a Saturday in the bishop suite and an extended list of other services that we provide.

Example Costs	Number of guests		
	70	90	110
Room hire (Bishop suite)	£540.00	£540.00	£540.00
Canapés (3 piece selection pp)	£315.00	£405.00	£495.00
Bucks fizz (arrival drinks – 2 glasses per person)	£700.00	£900.00	£1100.00
Wine with the meal (half a bottle per person)	£638.75	£821.25	£1003.75
Still & sparkling water (half a bottle per person)	£143.50	£184.50	£225.50
Celebrations menu (based on menu 1)	£1925.00	£2475.00	£3025.00
Cheese platters – 1 per table	£276.50	£355.50	£434.50
Table plan	£15.00	£15.00	£15.00
Place cards (b&w)	£52.50	£67.50	£82.50
Menus (b&w) - 3 per table	£21.00	£27.00	£33.00
Total cost	£4627.25	£5790.75	£6954.25

Additional services	cost
Place cards (b&w)	£0.75
Place cards (colour)	£1.00
Menus (b&w)	£1.00
Menus (colour)	£1.50
Table plan	£15.00
Table numbers included	included
Table confetti (per table)	£5.00
Chair covers (from)	£5.00
Easel	£15.00
Coloured napkins	poa
Coloured table linen	poa
Disco	poa
Flowers (small round posy per table)	£30.00
Disposable cameras (each)	£12.95
Cake stand & knife	included
Master of ceremonies*	included
Menu tasting	50% discount on menu

Miscellaneous

We have certain conditions attached to the use of our function rooms for the benefit of all and to ensure that there are no misunderstandings:

1. We strongly recommend that our customers take out an insurance policy against cancellation and have details of this policy available.
2. Minimum numbers apply & this is the amount which will be invoiced for unless your party exceeds this.
3. Evening buffets may not be used for your main meal.
4. Corkage is not permitted.
5. Prices are subject to change.
6. Fireworks by special permission of the hotel management.
7. Confetti permitted outside only and must be bio degradable.
9. Music and dancing is permitted in our function rooms; any music requests must be discussed and agreed with the hotel prior to booking.

* Our master of ceremony duties are performed by our banqueting managers. Please discuss with the sales team specifics of what we can announce prior to the event.

Beales Hotel reserves the right to cancel any music if it is felt inappropriate and we reserve the right to ask you to reduce the volume at any time.

List of preferred suppliers

Florist	Lamberts	01707 326329	Linen Hire	Stalbridge	01258 473339
Cakes	Simmons	01707 263232		The Linen Hire	0161 8332500
	Cakes by Jackie	0208 3862922	Bands	All Smart	01234 216388
	Heaven is a cupcake	07725149428		Contrast Entertainment	01525 877393
Photographers	Peter Dyer	0208 3632456	DJ	All Smart	01234 216388
	Mikaela Morgan	01442 863403		Contrast Entertainment	01525 877393
	Hand in Hand Weddings	01747 851288	Balloons	Lets Celebrate	01707 656611
	Steve Shipman	01727 865873		MJR	01438 352433
Toastmaster	James Higgs	0208 4406412	Photoboosts	Flash box UK	07718921402
	Denise Ward	07974 759598	Table Dressers	Debra Jay	0845 2570788
Car Hire	Vintage Wedding	0208 3663898		MJR	01438 352433
	Routemaster Bus Hire	01707 276066	Party Planning	Design a party	01727 835427
Celebrant	Denise Ward	07974 759598	Mobile Creche	Busy Living	01494 722318
Event Design & production	Genie Events	0208 9539717	Asian catering	Saffron House	0208 4456558
Chair Covers	MJR	01438 352433	Kosher catering	Michelle Smith	0208 0685848

Room layouts

Below are examples of room layouts available for your celebration. For a full list of maximum capacities and individual room layouts, see our website www.bealeshotels.co.uk/hatfield

