



Formals, Private Parties, Corporate Events...

Corr's Corner Hotel has the right facilities, quality and standards to make every event a memorable one.

From small intimate parties to grand affairs Corr's Corner Hotel has the facilities to cater for them all. The Mulberry suite can cater for up to 180 guests, where your guests can relax in the rich ambience and luxurious surroundings of this magnificent suite. For smaller events the Maple suite is the perfect alternative. Catering for up to 50 guests it is complete with a foyer area housing bar facilities.

Renowned for outstanding food, Corr's Corner Hotel has a wide range of menus are at your disposal and with a management team dedicated to helping to tailor your event to your requirements it means you can host an event as individual or traditional as you require, with all the professionalism and attention to detail that it demands.

Please take time to read through the following pages of information which detail some of the services which we provide to make your occasion memorable. Please remember that we can tailor any of our menus and packages to suit individual tastes; our banqueting team is on hand to answer any questions you may have.

Thank you for your interest in our facilities at Corr's Corner Hotel. Contact us soon to arrange a personal viewing of the hotel. We look forward to hearing from you.

Sincerely yours

Martin Toner

Martin Toner
Operations Manager

For Your Guests On Arrival

Red/White Wine Reception	£2.95	Sparkling Wine	£3.95
Champagne	£6.00	Mulled Wine	£3.95
Alcoholic Punch	£4.00	Sherry	£2.50
Tea/Coffee and Shortbread	£2.75	Fresh Orange Juice	£1.65
Apple/Grape Juice (per bottle)	£4.50	Bucks Fizz	£4.25

Canapes



Hot:

Asparagus & Hollandaise Crostini
Chicken Satay on Skewers
Pork Pate & Cranberry Crostini

Cold:

Cream Cheese Smoked Salad Crackers
Assorted Cheeses with Mango, Salsa and
Crackers
Brie & Sunblushed Tomato Quiche

Choose 4 from above: £5.25

Platter of Sandwiches: £21.00 (serves 10)

Banqueting Suites:

We have a variety of suites available to cater for your particular needs, should it be facilities for 20 or 200 guests.

Mulberry	Max: 200
Maple	Max: 60
Cedar	Max: 50



Room Hire:

Suite:

Mulberry	£200.00
Maple	£100.00
Cedar	£ 80.00

Your Menu Selection:

The menu suggestions provided on the following pages of this brochure are for your guidance only...please feel free to amend or insert dishes in order to make the most suitable selection for your perfect event. All we ask is that you choose one menu for your party (with the exception of those guests on special diets).

The information contained in this brochure is valid ONLY until 30 June 2009, after which prices quoted will be subject to change. Regrettably it is not possible for us to guarantee prices quoted in this brochure after that date. Please refer to our terms and conditions of booking for further details.

Your Menu Selection

Menu 1 £26.50

Cream of Potato & Leek Soup
with Wheaten Bread Croutons

Pan Seared Fillet of Chicken
with a Thyme and Smoked

Bacon Jus

Dessert

Tea or Coffee

Menu 2 £ 27.50

Fan of Fresh Melon
with a Raspberry Compote

Roast Loin of Pork
with Bramley Apple Stuffing and Baby

Onion Jus

Dessert

Tea or Coffee

Menu 3 £27.50

Fresh Vegetable Broth
with Hot Bread Basket

Roast Turkey and Ham
with Sage & Onion Stuffing and

Cranberry Sauce

Dessert

Tea or Coffee

Menu 4 £29.50

French Onion Soup
with Grilled Cheese Croutons

Oven Baked Salmon Fillet
with Tiger Prawns and a mushroom,

White Wine and Chive Cream

Dessert

Tea or Coffee

Your Menu Selection

Menu 5 £29.50

Cream of Mushroom Soup

Roast Rib Eye of Beef

with a green peppercorn & Brandy

Cream or Gravy and Horseradish Sauce

Dessert

Tea or Coffee

Menu 6 £34.50

Cream of Chicken & Thyme Soup

Sorbet

Grilled Sirloin Steak

with a Red Wine, Tarragon & Roast

Garlic Sauce

Dessert

Tea or Coffee

Menu 7 £39.00

Jumbo Prawn Cocktail

with Crisp Lettuce, Cocktail Sauce and

Fresh Wheaten Bread

Potato & Leek Soup

Sorbet

Medallions of Fillet Steak

with a Red Onion & Black Pepper Sauce

Dessert

Tea or Coffee



Your Menu Selection

Desserts (Please Choose One):

- Strawberry Pavlova with Fresh Cream
- Cream Filled Profiteroles with Hot Chocolate Sauce
- Raspberry and White Chocolate Cheesecake
- Fresh Fruit Salad
- Banoffee Pie with Fresh Cream



Vegetables (Choose Two):

- Button Carrots
- Button Sprouts With Smoked Bacon
- Braised Red Cabbage with Brambly Apple
- Braised Green Cabbage with Leeks
- Cauliflower Cheese
- Green Beans with Garlic Chive Butter
- Panache of Vegetables: (Peppers, Diced Turnip, Diced Carrots, Green Beans, Red Onion, Parsley, Butter)

Potato (Choose Two):

- Baby Roast Potatoes
- Cream Potatoes
- Baby Boiled Potatoes
- Champ
- Layonnaise Potatoes
- Chunky Garlic Potatoes
- Cream Potato with Cheese & Garlic

Alternative Soups & Starters:

Alternative Soups

- Cream of Carrot & Parsnip
- Chicken Broth
- Cream of Broccoli

Alternative Starters

- Atlantic Prawns, served over Crisp Iceberg Lettuce with Classic Rosemary Sauce and Wheaten Bread
- Smoked Salmon, Tiger Prawn, Rocket and Coriander Salad with Citrus Vinaigrette
- Caesar Salad with Romaine Lettuce, Oak Smoked Bacon, Herb Croutons and Traditional Caesar Dressing



£2.50 supplement applies as an alternative to soup
Or as an additional course add £4.50

Your Menu Selection



Vegetarian Menu Options:

Wild Mushroom Stroganoff with Boiled Rice

Vegetarian Pasta Bolognese

Penne Pasta with Quorn Mince, Parmesan

Cheese and Garlic Bread

Asian Stir-Fry

Asian Greens with Garlic, Ginger & Spring Onion

Stir-fried with Coriander over Pak Choi

Children's Menus (Under 12's)

For our younger guests we can provide
Half Portions of the adult meals or you may
prefer to choose from the following:

- Fresh Cod Goujons
- Chicken Goujons
- Pork Sausages
- Home Made Steak or Cheese Burger



All of the above served with a choice of potato.

Finger Buffet Menu:

- Fresh Cut Sandwiches
- Chilli Goujons
- Pizza
- Chilli Potato Wedges
- BBQ Pork Ribs
- Cocktail Sausages
- Cocktail Sausage Rolls
- Vegetable Samosas
- Chilli or BBQ Chicken Wings
- Garlic Bread (Cheese Optional)
- Crispy Beer Battered Onion Rings

Choose any 5 items plus Tea/Coffee: £8.95 per person



Terms and Conditions of Booking

A provisional booking will be held for a period of FOURTEEN Days after which time it will be released should we not receive a deposit payment.

Our standard deposit is £200 – this will be required to secure your reservation. This is non-refundable and non-

transferable

Final arrangements for your function must be received 21 days prior to the date of the event. Final Numbers for all banqueting events should be confirmed 48 hours before the event is to take place, and also applies to the submission of seating plans

All prices quoted in this brochure are valid until 30 June 2009, after which they will be subject to increase. Prices are inclusive of Value Added Tax at the current rate.

All banqueting charges must be cleared on the day of the function without exception. Payment can be made using one of the following methods:

- o Cash
- o Bankers Draft – made payable to Corr's Corner Hotel
- o Credit Card – a surcharge of 2½% will be applied for this method of payment
- o Debit Card

No food or beverages may be brought onto the premises for consumption by the client or their guests. It is not the policy of the hotel to permit corkage

Should the hotel, for reasons beyond its control, need to make any amendments to your reservation, we reserve the right to offer an alternative choice of facility. The hotel may cancel your booking if:

- The booking might, in the opinion of the hotel, prejudice the reputation of the hotel
- Scheduled payments are not received by the hotel by the agreed date

The client assumes responsibility for damage caused by them or their guests, or any other persons attending the function. The hotel reserves the right to approve any external entertainment or activities which you have arranged, and cannot accept liability for any result on costs. The hotel will not be liable for any failure or delay in providing facilities, service, food and beverages as a result of events outside of its control.