

If excellence is the order of the day for your Conference, Exhibition, Seminar or Product Launch, choose Bristol's Premier Conference & Banqueting Centre

**ASHTON COURT MANSION  
DAY DELEGATE RATES  
Autumn/Winter 2010**

'Success Guaranteed' is our mark of quality. It is our promise that every element of your event will be a success, from seamless communication and planning, through to fantastic food and service expertise.

Ashton Court Mansion is a unique venue, our staff are professional, attentive, and will go the extra mile to guarantee your event is a success.  
We promise to 'Get it Right' or 'Put it Right'.

Executive 8 hr. Package for 15 – 120 Delegates

Tea, coffee & fruit juice with Danish pastries (on arrival)  
Tea coffee & biscuits mid morning  
2 course finger buffet lunch including dessert & refreshments  
Afternoon tea, coffee & biscuits  
Fruit platter - available throughout the day  
**HIRE OF MEETING ROOM**

**UNLIMITED FREE PARKING**

Cloakroom facilities  
Iced table water, cordials, and sweets  
Stationery toolkit  
OHP, screen, flip chart & marker pens  
Meeting pads & pens  
Dedicated contact during the day  
Message service

**£35.75 plus VAT**

Bacon & egg rolls for breakfast, or home made cake & scones for afternoon tea available at £1.50 + VAT extra per delegate.

**ASK ABOUT  
OUR  
3 4 2 OFFER!**

Room	Dimensions	Classroom	Theatre	Cabaret	Buffet	Dining	Boardroom
Music Room	Length 29.28m Width 6.41m Height 4.87m	80	250	120	300	170	100
Large Lounge	Length 8.85m Width 6.41m Height 4.26m	32	60	40	100	50	30
Small Lounge	Length 6.1m Width 6.41m Height 4.26m	24	40	24	*	40	18
Whole Mansion					750		

For further information contact: Ashton Court Mansion  
Ashton Court Estate  
Long Ashton  
Bristol – BS41 9JN

Tel: 0117 963 3438  
e mail [ashtoncourt@sodexo.com](mailto:ashtoncourt@sodexo.com)  
or visit [www.ashtoncourt mansion.co.uk](http://www.ashtoncourt mansion.co.uk)

## **'WINTER WARMER MENUS'**

Choose one main course dish from our menu selector, a vegetarian option for your vegetarian guests, and of course one of our delicious desserts. Please be aware that vegetarian option is only available on a pre-order basis, and will not be available as an alternative choice on the day.

### **Main Course**

Beef and ale casserole, with herb dumplings  
Chicken, leek and chestnut mushroom pie  
Fishermans pie  
Cottage pie  
Sausage & mash with rich onion gravy

Spicy lentil and buttenut squash stew (V)  
Wild mushroom and asparagus pie with tarragon sauce (V)

All served with roasted root vegetable, buttered Savoy cabbage, and mashed or roasted potatoes

### **Dessert**

Spiced apple crumble with custard  
Pear & ginger crumble with custard  
Sticky toffee pudding with butterscotch sauce  
Berry cheesecake served with cinnamon cream

## **FINGER BUFFET 'MINI'S'**

**Cabot & Brunel suitable for 15 to 50 delegates - delicious 'mini' portions of some of our favourite dishes!**

### **'The Cabot'**

Leek & potato soup  
Mini cottage pie  
Yakatori chicken fillet  
Mini ham & gruyere croissants  
Roast vegetable & feta ciabatta  
Mini fish & chips  
Singapore noodles  
Roasted Mediterranean vegetable salad  
Tomato and red onion salad  
Vegetable samosa

### **Mini crème brulee**

### **'The Brunel'**

Carrot & coriander soup  
Mini sausage & mash, with onion gravy  
Green Thai chicken fillets  
Roasted vegetables & ricotta ciabatta  
Stir fried coriander chicken wraps  
Mini scampi & chips  
Mini vegetable frittata  
Greek Salad  
Mushroom salad  
Olive & potato bites

### **Mini chocolate mousse**

## **FINGER BUFFET SELECTOR - PLEASE CHOOSE 8 ITEMS PER GUEST**

**Suitable for 15 - 200 delegates**  
**(extra items available at £1.80 per portion)**

May we suggest that you include at least 2 bread based items within your menu choice

### **Hot selection :**

Chicken satay and peanut sauce  
Vegetable samosas, cucumber and coriander raita (V)  
Home cooked potato wedges served with a selection of dips - garlic and chive, barbecue, blue cheese (V)  
Beef chilli loaded potatoes  
Vegetable & bean chilli loaded potatoes (V)  
Mini Yorkshire pudding, roast beef and horseradish  
Crispy prawn parcels  
Tempura prawns  
Cajun spiced chicken drumsticks  
Mediterranean roast vegetable and ricotta filo parcel (V)  
Green Thai chicken fillets with chilli and coconut dip  
Honey roast mini Cumberland' sausages

### **Warm savoury tartlets:**

Goats cheese and beetroot (V)  
Smoked haddock, spring onion and parmesan  
Roast pepper, cherry tomato and basil (V)  
Caramelised red onion and buttered leek (V)

### **Cold selection:**

Prawn and guacamole crostini  
Mini bagels with smoked salmon and cream cheese  
Chicken tikka and garlic naan  
Tomato and mozzarella bruschetta (V)  
Savoury quiche  
Crudites served with mint and lime flavoured mayonnaise dip  
Mini savoury scotch eggs  
Cocktail pork pies

### **Mini wraps:**

Mediterranean roast vegetable and hummus  
Sweet roasted pepper and basil cream cheese  
Honey roast ham, wholegrain mustard and sunblush tomatode  
Chargrilled chicken caeser, romaine lettuce and parmesan  
Somerset goats cheese, spinach and nutmeg

### **Mini baguettes:**

Chicken, bacon, tomato and little gem  
Tuna nicoise  
Cheddar cheese and sweet onion marmalade  
Egg, cress and cracked black pepper  
Smoked mackerel and cream cheese

### **Dessert bites:**

Chocolate and walnut brownie  
Meringue with cream and berry garnish  
Vanilla cheesecake  
Fresh fruit kebabs (£1.00 extra)