



functions

mayfair
HOTEL

functions ~ weddings ~ parties ~ banquets ~ dancing ~ dining ~ conferences...



... and much, much more!

Food & Drink Prices...

Special Occasion Tariff

The Hotel must provide all of the catering for the day and we request that the same menu is set for all your guests. Special diets can be catered for but the Hotel must be advised in advance.

Menus –

Choose one dish from each course shown on the following:

~ Budget Menu	£17.50
~ Menu A	£21.00
~ Menu B	£25.00
~ Menu C	£29.95

Light Evening Buffet Menu: From £6.50

Drinks Packages:

~ Package Number 1	£10.50
~ Package Number 2	£12.00
~ Package Number 3	£15.50

Guest Accommodation:

~ Double rooms bed & breakfast	£38.00	per person
~ Single rooms bed & breakfast	£50.00	per person

Disco Hire:

~ Hotel Disco for a period of 4 hours	£180.00
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Deposit:

~ Non returnable or transferable	£350.00
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Drinks Packages

Package 1:

- ~ Glass of House Wine or Fruit Cup on Arrival
- ~ 2 glasses of either Red or White House Wine to be served with the meal
- ~ 1 Glass of "Pink Pink Fizz" for the Toast

Package 2:

- ~ Glass of Bucks Fizz or Fruit Cup on Arrival
- ~ 2 glasses of either Red or White House Wine to be served with the meal
- ~ 1 Glass of "Pink Pink Fizz" for the Toast

Package 3:

- ~ A glass of fruit garnished Pimms or Fruit Cup on Arrival
- ~ 2 glasses of either Red or White House Wine to be served with the meal
- ~ 1 glass of Champagne for the Toast

Supplying Your Own Wine:

We would be happy to store your own wine or champagne – chill it if necessary –and serve it on demand. The corkage charge would be £12 per bottle.

Evening Entertainment

Our Resident DJ will entertain your guests from 8pm until Midnight in the Garden Room.

Alternative Entertainment can be arranged at an additional cost. The bar will be closed at 11.30pm



Menus...

Menu A

Starter

- Lentil and Potato Soup
- Cream of Tomato and Basil Soup
- Cream of Vegetable Soup
- Fan of Seasonal Melon with a Wild Berry Compote
- Homemade Chicken Liver and Brandy Pate with Cumberland Sauce and Melba Toast
- Traditional Prawn Cocktail dressed in a Marie Rose Sauce and served with Brown Bread and Butter

Main Courses

- Roast Scottish Beef with Yorkshire Pudding, Horseradish Sauce and Roast Gravy
- Baked Fillet of Salmon topped with a Herb Crust accompanied by a Lemon and Chive Butter
- Pan-fried Breast of Fresh Chicken filled with Apricot and Somerset Brie enriched with a Creamy White Wine Sauce
- Grilled Pork Loin Steak topped with Caramelised Apple Ring served with a Cider and Coarse Grain Mustard Sauce infused with Sage
- Caramelised Red Onion Chutney and Goat's Cheese Filo Tart with a Basil Pesto Dressing

Desserts

- Baked New York Style Cheesecake topped with Fresh Strawberries
- Profiteroles coated with Hot Chocolate Sauce
- Lemon and Lime Syllabub with Rossini Curls
- Fresh Fruit Salad
- ~
- Coffee and Mints

Menu B

Starter

- Cream of Celery and Stilton Soup
- Carrot and Coriander Soup
- Butternut Squash and Lentil Soup
- Cream Of Asparagus Soup
- Rose of Chilled Galia Melon accompanied by a Fresh Strawberry and Orange Coulis laced with Cointreau
- Smoked Chicken Caesar Salad with Garlic Croutons

Main Courses

- Rump of English Lamb roasted with Rosemary and Garlic served with a Rich Red Wine Jus
- Baked Supreme of Chicken accompanied by a Wild Mushroom and Madeira Cream Sauce
- Grilled Darne of Halibut topped with a Brown Shrimp Butter finished with Poached Fresh Asparagus
- Beef Bourguignon gently braised in a Red Wine, Field Mushroom and Baby Onion Sauce served with Pilaff Rice
- Mushrooms in a Cream and Brandy Sauce, sprinkled with Chives and served on a Bed of Savoury Rice

Desserts

- Fresh Strawberry Eton Mess
- Triple Belgian Chocolate and Praline Torte
- Tiramisu with Caramel and Coffee Sauce
- Sticky Toffee Pudding served with a Toffee Sauce
- Fresh Fruit Salad
- ~
- Coffee and Mints



Menus...

Menu C

Starter

Leek and Stilton Soup

Plum Tomato and Roasted Red Pepper with Basil Pesto Soup

Minestrone topped with Grated Parmesan Soup

Traditional French Onion Soup topped with a Cheese Crouton

A Moist Smoked Rainbow Trout and Wild Mushroom Pate accompanied by an Apricot and Red Onion Chutney and Melba Toast

Poached Fresh Asparagus wrapped in Pancetta served with a Fresh Tarragon and Olive Couscous drizzled with a Balsamic Glaze

Baked marinated Buffalo Mozzarella served on Toasted Brioche topped with Beef Tomato Petals and Chives

Main Courses

Honey Roasted Breast of Magret Duckling served with a Fresh Fig and Walnut Stuffing and Rich Red Wine Jus

Baked Rack of Lamb brushed in Coarse Grain Mustard accompanied by a Redcurrant and Cider Sauce

Fillet of Beef enriched with Caramelised Baby Onion and Port Wine Jus and set on Smooth Pate Crouton

Grilled Fillet of Sea Bass served with a Blueberry and Sweet Chilli Salsa topped with Crispy Leeks

Mixed Vegetable and Pecan Stroganoff served with Wild Rice and Parsnip Curls

Desserts

White Chocolate and Raspberry Box

Strawberry and Champagne Panacotta with Fresh Mint and Ginger Syrup

Choux Pastry Swans filled with Fresh Strawberry Cream set on a Blackcurrant and Cassis Coulis

Hot Black Cherries laced with Kirsch topped with Vanilla Pod Ice Cream

Fresh Fruit Salad

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Coffee and Mints

Budget Menu

Starter

Cream of Tomato and Basil Soup

or

Fan of Seasonal Melon served with a Raspberry Coulis

Main Course

Roast Turkey served with Bacon Roll, Chipolata Sausage, Sage and Onion Stuffing and Roast Gravy

or

Baked Fillet of Salmon served with a Cream and Watercress Sauce

Desserts

Lemon and Lime Syllabub

or

Fresh Fruit Salad

~

Coffee and Mints

Light Evening Buffet Menu

A Selection of Assorted Sandwiches with Salad Garnish

Savoury Potato Crisps

Sausage Rolls

Individual Scotch Eggs

Cherry Tomato and Mozzarella Cheese Kebabs

Cocktail Sausages

Celery Sticks with Hummus and Olives

The following can be added to the Buffet at 50p per item:

Chicken Drum Sticks

Savoury Filled Vol au Vents

Homemade Bacon, Tomato and Onion Quiche

Spicy Chicken Wings

Mixed Fresh Vegetable Crudités with a Garlic and Herb Mayo Dip

Pizza Slices





mayfair
HOTEL

Bath Road, Bournemouth



Mayfair Hotel is situated in Central Bournemouth within walking distance of the Town Centre and has ample car parking. The Hotel offers a choice of spacious rooms and is the ideal venue for a variety of occasions.

The owners are well known local Hoteliers with many years experience and together with their dedicated and friendly team will ensure the success of your special event.

- 40 en suite bedrooms
- Restaurant with seating for up to 100
- Garden Room seating up to 70 with private bar
- Courtyard Garden
- Comfortable Lounges with bar
- Premier Wedding venue
- Dancing Holidays
- Conferences

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