

An aerial photograph of the New Place Hotel, a large, multi-story brick building with a complex roofline and multiple chimneys. The hotel is nestled in a lush, green landscape with dense trees and manicured lawns. In the foreground, there is a large, open grassy field, possibly a sports field, with a tennis court visible in the bottom right corner. The background shows a residential area with houses and a clear blue sky.

  
**NEW PLACE**  
HOTEL

**Private Events Brochure**

# Event Spaces



## The Garden Room

Situated in the Grade 1 Listed Manor House, The Garden Room has beautiful French doors which open and overlook our grounds.

The Garden Room can seat up to 15 guests on a formal long table.

**Hire cost from £125**

## The De Laszlo Room

Situated in the Grade 1 Listed Manor House, The De Laszlo Room has 2 bay windows which overlook the front circle of the house and the extensive gardens.

Best suited for up to 30 guests with a buffet and up to 35 guests for a formal layout.

**Hire cost from £250**



# Event Spaces

## The Court

The Court is a private building with an outside patio area with a short walk to the Manor House, best suited to informal events with buffets.

The Court can host up to 30 guests in an informal round table layout.

**Hire cost from £300**



## The Bristol Room

The Bristol room, located within the Manor House, has original wood panelling and a freestone treated Fireplace dating back to 1623.

We can accommodate 35 guests in an informal round table layout.

**Hire cost from £350**



# Event Spaces



## The Dining Room

The Dining Room is the largest event space in the Manor House. It's a light spacious room which overlooks the lawn and grounds.

The Dining Room can host up to 55 guests in an mixture of round and long tables.

**Hire cost from £400**

## The Arden Suite

Nestled in the gardens, The Arden Suite is a private building - perfect for those larger gatherings. It's complete with it's own bar in the foyer and terrace.

The Arden Suite can seat up 100 guests across round table layout and up to 150 for a standing reception.

**Hire cost from £750**



# Sample Menu

You can enjoy a delicious meal without the joys of washing up after. All our menus allow your guests to pick their own dishes with all choices pre-ordered no later than 14 days prior to your event. If there is nothing that takes your fancy, we'll be happy to create a bespoke menu.

**2 course menus start from £30 per person and 3 course menus start from £38 per person.**



## Starters

Pea And Miso Soup toasted seeds (v, ve, df)

Wild Mushroom Parfait, pickled shallots, house focaccia (v)

Wild Rabbit Terrine, carrot puree, pickled carrot, watercress & toasted seeds (gf)

## Mains

Jerk Pork Belly, sweet potato coconut puree, roasted tender stem, slaw, puffed pig skin and a roasted pineapple salsa (gf, df)

Seared Cod Loin For Two, sun-blushed tomato and bean cassoulet

Pearl Barley Risotto packed with spring vegetables (v, ve, df)

## Desserts

Strawberry champagne crème brulee, shortbread

Toasted coconut panna cotta, pineapple (gf, contains gelatine)

Lemon meringue cheesecake, stem ginger clotted cream (gf)



# Buffet Menus

## Finger Buffet

Spicy chicken goujon, smoked paprika mayonnaise

Sausage rolls, brown sauce

Lamb koftas, mint yoghurt

Vegetable samosas, mango chutney

Goats cheese, onion & spinach quiche

Potato wedges with sour cream

**£30 per person**

## Roast Feast

Pulled shoulder of pork

Chicken legs

Salt baked celeriac

Yorkshire puddings

Stuffing

Roasted new potatoes

Root vegetables

Crackling

Gravy

**£30 per person**

## Barbeque

Beef burgers, tomato relish

Moroccan style lamb shoulder, raita

Tandoori chicken drumsticks

Pork and leek sausages, with brown sauce and  
mustards

Roasted Mediterranean vegetables

Roasted new potatoes

Trio of tomato and basil salad

Coleslaw & Leaves

**£35 per person**

# Buffet Menus

## Greek

Lamb souvlaki  
Chicken souvlaki  
Grilled halloumi  
Falafel  
Mixed leaves  
Pickled chillis  
Pomegranate  
Roasted Mediterranean vegetables  
Flat breads  
Wedges  
Tzatziki

**£35 per person**

## Charcuterie

Cured meats  
Pate  
Pickled onions, cornichons  
Stuffed peppers  
Bread sticks  
Selection of breads  
Mixed leaves  
Crackers  
Grapes  
Celery  
Selection of cheeses  
Chutney

**£30 per person**

## Mexican

Cajun chicken thighs  
Ox cheek & shin chilli  
Mixed bean chilli  
Peppers & onions  
Corn on the cob  
Pickled slaw  
Tortilla chips  
Spiced rice  
Salsa  
Guacamole  
Sour cream

**£30 per person**

# Buffet Menus

## Afternoon Tea

Coronation chicken wrap

Beetroot Smoked salmon & cream cheese sandwich

Egg mayonnaise & rocket sandwich

Pork & leek sausage roll

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Fruit scone with clotted cream and jam

Chocolate amaretto profiterole

New place Honey custard tart

Victoria sponge

Macaron

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Selection of tea and coffee

**£21.95 per person**

## Desserts

Chocolate brownie

Cookies

Lemon tart

Vanilla cheesecake

**Served canape size**

**£6 per person for 2**

**£7.50 per person for 3**

**£9 per person for 4**

## Cheese

Enjoy a selection of local cheeses, apricots, sultana & chilli chutney, quince jelly, celery, red grapes and biscuits. Served as a platter per table feeding 8 guests. This option is only available per table and is served on a sharing board.

**£60 per platter feeding 8 people**

# Extra's

## Canapes

### Served Hot

Goats cheese & red pepper arancini (v)

Duck and spring onion croquette, hoisin sauce and cucumber (df)

Jerk chicken taco with pineapple salsa and micro thyme (df)

Pulled ox cheek and horseradish in a mini-Yorkshire pudding

Smoked haddock and leek fishcake with a lemon & parsley  
mayonnaise

### Served Cold

Mushroom parfait on focaccia with micro herbs (v, gfo)

Vegan feta, beetroot, lemon and herb tartlet (v, vg, gf)

Coronation crab and toasted corn tartlet (gf)

Honey and mustard glazed cocktail sausage (df)

Korean cauliflower on little gem lettuce with pickled cucumber, chilli  
and micro herb (v, vg, df, gf)

Focaccia topped with a sundried tomato and butterbean pate with  
micro herb (v, vg, df, gfo)

### **Canape Prices:**

2 portion serving - £6 per person

3 portion serving - £7.50 per person

4 portion serving - £9 per person

5 portion serving - £10.50 per person

# Accommodation

Why not have the whole family to stay to extend your celebrations. With 111 bedrooms there is a variety of accommodation options, there will be a room to suit everyone requirements.

If required a guaranteed rate will be secured for you and your guests at the time of your enquiry.

Our bedrooms have the option of being for single occupancy, double/twin occupancy or family occupancy (maximum of 2 adults & 2 children in one room).

- ❖ Check in is guaranteed from 3.00pm each day
- ❖ Check out is by 11.00am each day
- ❖ Breakfast served 7.00am – 10.30am Saturday & Sunday
- ❖ Breakfast served 7.00am – 9.30am Monday to Friday
- ❖ Leisure centre is open 6.00am – 10pm daily (last entry is 9.30pm)



# Private Dining Hire

All event spaces are hired at an additional cost to the private dining menus. Prices differ depending on the specific function room. Please liaise with your event coordinator to confirm the hire cost.

## Confirming an Event

At the time of booking a non-refundable deposit of 25% is required to guarantee the booking.

Final numbers are required no later than 14 days before the event along with all menu choices.

The amount payable by you shall be calculated by the actual numbers attending the event confirmed 14 days prior. A pre-payment invoice will be sent out and full pre-payment will be required 14 days prior to your event. If numbers should increase after 14 days prior, availability is at the hotels discretion.

Any amendments must be made in writing.

Payments may be made in person, over the phone or by bank transfer.