

Hinchingbrooke

HOUSE & PERFORMING ARTS CENTRE

Events at Hinchingbrooke House

Hinchingbrooke House is a Tudor Country House built around an early 13th Century Nunnery. The spectacular setting of Hinchingbrooke House provides a unique location for Balls, Dinner Dances and other Celebrations. Access to the House is gained via a Medieval Gateway and Apostles' Green, immediately capturing the charm of this ancestral home of the Cromwells and the Earls of Sandwich.

The ground floor and grounds are reserved exclusively for all events from 18.00-00.00 (Sundays 18.00-23.00). With so many beautiful rooms to choose from, you can plan your event exactly how you would like it to be.

Our Head Chef has created a selection of delightful menus and a choice of buffet options for you to choose from. We will of course be happy to discuss any dietary requirements that you may have. In addition, the Functions Manager will advise you on the timings, usage of rooms, seating plans and assist with all the other finer details for your event.

We pride ourselves on offering a personal and flexible approach, allowing each event to have its own individuality and would be happy to discuss your specific requirements. If you wish to arrange a viewing of Hinchingbrooke House, please do not hesitate to contact the Lettings Office on 01480 375678 or email hle@hinchbk.cambs.sch.uk.

We look forward to hearing from you.

Kind regards,

Hospitality Department
www.hhpac.co.uk



Hinchingsbrooke HOUSE & PERFORMING ARTS CENTRE

Exclusivity

The ground floor of Hinchingsbrooke House is let for exclusive use as follows:

Present-March 2011

Monday-Thursday (during school holidays)	£500.00
Fridays	£850.00
Saturdays & Sundays	£1,850.00

April 2011-March 2012

(Monday-Thursday (during school holidays)	£650.00
Fridays	£950.00
Saturdays & Sundays	£2,050.00

Bank Holidays-Price on request (bar closes at 10.30pm)

Monday to Saturday bar closes at 11.30pm. Sunday bar closes at 10.30pm.

Access for all events from 6pm.

Catering

Present-March 2011- For events being held on Saturdays a minimum catering spend of £4,000.00 is required.

April 2011-March 2012- For events being held on Saturdays a minimum catering spend of £4,700.00 is required.

This is applicable to all food, beverages & corkage (excluding bar).

For events being held Monday-Friday and Sunday, minimum catering requirements can be discussed.

Sit Down Meal

Assembly Room (seats maximum number of 92 people)

Library (seats maximum number of 120 people)

All dishes are plated and served to your table, ensuring you receive restaurant quality food for your event. In order to achieve this, we ask that you adhere to the following guidelines when selecting your menu.

- Menus can be chosen from either 'Standard' or 'Luxury' selectors.
- You will need to select a set menu of one starter, one main course and one dessert.
- We are able to cater separately for any guests with special dietary requirements.
- We will be happy to discuss and advise on individual menu requirements.

Finger Buffet

We are able to cater for a total of 250 guests for a finger buffet.

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Reception Drinks

You may wish to offer your guests a reception drink on arrival. You may choose from any of the following, allowing for one or two drinks per person.

Champagne	£6.50 per glass
Sparkling Wine	£4.00 per glass
Bucks Fizz	£4.00 per glass
Pimms	£4.00 per glass
Fruit Punch	£4.00 per glass
Mulled Wine	£4.00 per glass
Orange Juice	£1.50 per glass
Non-alcoholic Fruit Punch	£2.00 per glass

Canapés

Dependent on timings, you may wish to have canapés served with your reception drinks. Please select a maximum of three options from the selection below:

Mediterranean vegetable bruschetta

Smoked salmon & cream cheese crostini

Chicken skewers with satay dip

Crispy coated brie wedges with redcurrant sauce

Filo wrapped tiger prawns with sweet chilli dip

Mini duck and hoisin spring rolls

3 pre-dinner canapés @ £5.95 per person



Prices until April 2011

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Standard Menu - £32.50 per person

Starters

Cream of Roasted Vine Tomato Soup

with fresh basil and herb croutons

Assiette of Chilled Melon

with minted raspberries

Chicken Liver Parfait

with red onion marmalade and toasted brioche

Salmon & Cod Fishcake

with a light chilli sauce and crisp salad leaves

Bruschetta of Beef Tomato & Mozzarella

with rocket salad and basil dressing

Crispy Duck Filo Tart

with spring onions and hoisin sauce

Mains

Chicken Princess

roasted breast of chicken in a white wine and asparagus cream sauce with roasted potatoes

Beef Montagu

tender chunks of braised beef in a rich red wine, mushroom and shallot sauce, served with dauphinoise potatoes

Fillet of Salmon

lightly poached fillet of salmon with a dill cream sauce and pommes parmentier

Braised Shank of Lamb

braised lamb shank with a rosemary and redcurrant jus and dauphinoise potatoes

Roasted Belly of Pork

with Bramley apple puree, roasted potatoes and pan gravy

Roasted Vegetable Filo Parcel

seasonal vegetables in a filo pastry parcel with a tomato and red pepper sauce

(All main courses served with a selection of seasonal vegetables)

Desserts

Black Cherry & Mascarpone Cheesecake

with fruits of the forest

White & Dark Chocolate Brownie Torte

with fresh cream

Summer Pudding

with a mixed berry compote

Traditional Apple Pie

served warm with custard

Lemon & Lime Tart

with raspberry compote and mascarpone

Chocolate Profiteroles

cream filled choux pastry with Belgian chocolate sauce

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##### **Freshly brewed coffee or tea with mints**

Prices until April 2011

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## HOUSE & PERFORMING ARTS CENTRE

### Luxury Menu - £36.50 per person

#### Starters

##### **Cream of Wild Mushroom Soup**

with fresh tarragon and parmesan crouton

##### **Chicken Caesar Salad**

classic Caesar salad with chicken, croutons and shaved parmesan

##### **Prawn & Champagne Terrine**

with watercress garnish and crostini

##### **Scottish Smoked Salmon**

with granary bread, horseradish sauce and watercress

##### **Cherry Tomato & Goats Cheese Tart**

with rocket salad and tomato chutney

##### **Venison Pate**

with tomato chutney and melba toast

#### Mains

##### **Chicken Cavalier**

roasted supreme of corn fed chicken with a forest mushroom and pancetta sauce and roasted potatoes

##### **Roasted Rib of Beef**

with Yorkshire pudding, pan gravy and crispy roasted potatoes

##### **Medallions of Venison**

served with a rich port and cranberry jus with dauphinoise potatoes

##### **Oven Roasted Fillet of Seabass**

with tiger prawns, champagne cream and crushed new potatoes

##### **Rack of Lamb**

roasted with fresh rosemary, served with redcurrant jus and dauphinoise potatoes

##### **Roasted Loin of Pork Dijonnaise**

tender slices of pork loin in a Dijon mustard and mushroom sauce with baby roast potatoes

##### **Feuillette of Wild Mushrooms**

sauteed in a creamy peppercorn sauce with fresh herbs and presented in a light puff pastry case

(All main courses served with a selection of seasonal vegetables)

#### Desserts

##### **Praline, Chocolate & Amaretto Torte**

served with an orange coulis

##### **New York Baked Vanilla Cheesecake**

with seasonal fruits

##### **White Chocolate & Raspberry Torte**

drizzled with chocolate sauce and raspberry compote

##### **Sticky Toffee Pudding**

with butterscotch sauce and vanilla ice cream

##### **Spiced Apple Tart Tatin**

served warm with creme fraiche

##### **Chocolate Celebration**

served with fresh pouring cream

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Freshly brewed coffee or tea with Belgian chocolate truffles

Prices until April 2011

Hinchingsbrooke HOUSE & PERFORMING ARTS CENTRE

Fork Buffet Menu - £35.00 per person

Particularly popular during summer months, our Fork Buffet Menu offers an extensive variety of dishes. Your starters will be served to you before your guests are invited up table by table to choose from the buffet selection below. To finish your meal your chosen dessert will again be served to your table.

Starter

You may choose any starter from either the Standard or Luxury Menus

Main

Hand-carved meat platter

Butter basted turkey

Roast rib of beef

Baked gammon

Poached salmon fillet

Asparagus tart (V)

Mixed leaf salad with cherry tomatoes

Coleslaw

Vegetable rice salad

Pasta salad

Hot new potatoes

Dessert

You may choose any dessert from either the Standard or Luxury Menus

Additional Courses

You may wish to enhance your menu by offering your guests either a sorbet or a cheese course.

Sorbet - (to follow starter)

Choice of flavours...Champagne, Lemon Zest or Raspberry

£3.50 per person

Cheese & Biscuits - (to follow dessert)

Selection of four speciality cheeses with biscuits, grapes and celery

£6.00 per person

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Finger Buffet Menus

Finger Buffet

£13.00 per person

Cold

Selection of topped ciabatta (1pp)
Fresh crudité vegetables with dips (2pp)
Roasted chicken wings with tomato dip (1pp)
Homemade vegetable quiche bites (2pp)
Chilli and ginger chicken strips (2pp)

Hot

Butterfly breaded prawns with sweet chilli dip (2pp)
Mixed vegetable spring roll with sweet and sour sauce (2pp)
Mini Yorkshire pudding with beef and horseradish (1pp))

Further Options

Alternatively, you may choose from the selection below or enhance your finger buffet with any of these items:

Hot bacon rolls

£5.50 per person

Selection of hot pies

£5.50 per person

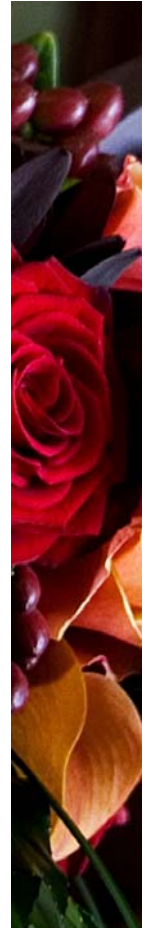
Cheese and pate platters with French bread, biscuits, grapes and celery
(Cheeses include mature cheddar, stilton, brie & Cornish yarg)

Any other cheeses may carry an additional charge

£8.00 per person

Bite sized fruit chunks with chocolate dipping sauce
(strawberry, pineapple, melon and orange)

£3.50 per person



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Wine List

House Wine

Cuvee - Badet Clement - Blanc	£15.00
Cuvee - Badet Clement - Rouge	£15.00

White Wine

Opal Ridge Semillon Chardonnay (Australian)	£15.50
Tierra Antica Sauvignon Blanc (Chilean)	£16.00
Pinot Grigio delle Venezie IGT (Italian)	£16.00
Foundstone Unoaked Chardonnay (Australian)	£16.00
Tuatara Bay Sauvignon Blanc (New Zealand)	£17.50

Rose Wine

Pinot Grigio delle Venerie IGT Blush (Italian)	£16.00
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Red Wine

Opal Ridge Shiraz (Australian)	£15.50
Tierra Antica Cabernet Sauvignon (Chilean)	£16.00
Valpolicella DOX (Italian)	£17.50
Echeveria Merlot (Chilean)	£17.00

House Champagne

Moutard Cuvee Brut Prestige	£35.50
Moutard Prestige Rose	£35.50

Champagne

Mumm, Cordon Rouge	£40.00
Moet et Chandon, Brut Imperial	£48.00
Verve Clicqout, Yellow Label	£52.00

House Sparkling Wine

Saumur Cuvee Louis St Croix-Loire	£22.00
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Corkage

£6.00 per 75cl bottle of wine
£7.00 per 75cl bottle of sparkling wine
£8.00 per 75cl bottle of Champagne

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General Information

- Bookings can be held provisionally for two weeks, after which a booking form must be completed and returned together with the hire fee within twenty eight days of receipt.
- At approximately three months before your event, a meeting with the Functions Manager will take place to discuss the details of your event including catering, rooms and timings.
- For events held on Saturdays between now-March 2011, our minimum catering spend is £4,000.00. For events held on Saturdays between April 2011-March 2012, our minimum catering spend is £4,700.00.
- Our catering prices are subject to change and reviewed annually every April. You will be charged the catering prices valid at the date of your event, not the date of booking.
- We require full numbers and full payment of estimated costs twenty one days before your event.
- In order to comply with the Food Safety Act 1990, Hinchingbrooke House must supply all food, therefore outside caterers are not permitted.
- Contact details of service providers are available. Please contact the Lettings Office for details.
- There is a designated smoking area available on the terrace.
- All property belonging to the client (i.e. flowers etc) must be removed from the venue at the end of the period of hire.
- Due to the nature of our business, we are unable to offer food tastings but are more than happy to discuss your menu in more detail and provide references if required.
- In accordance with Governor Policy, Hinchingbrooke can only accept birthday celebrations for the age of 30 and above.
- All prices in this pack are inclusive of VAT at the current rate.

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How to Find Hinchingsbrooke House

From the A1 North

Pass the first signpost for the A14 (**Landmark- Alconbury**). Exit the A1 at the next A14 junction (**Brampton Hut**). At the roundabout, turn left onto the A14 East. Take the next turning for **Brampton & Huntingdon Racecourse**. Turn right at the first mini roundabout back over the A14. Go straight over the next roundabout, follow signs for **Huntingdon Railway Station** and **Hinchingsbrooke Hospital** on Brampton Road. Take the first left into Hinchingsbrooke House car park.

From the A1 South

Go straight across the roundabout at Buckden (**Landmark: Shell Garage**) and take the next exit signposted Brampton. Follow the road under the bridge and filter left onto Buckden Road. Pass **Brampton Park Golf Course** on your right and straight over the next mini roundabout (**RAF Brampton**). At the next roundabout turn right onto Brampton Road, follow signs for **Hinchingsbrooke House & Hospital**.

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On your right you will pass **Brampton Mill Restaurant**. Take the next left after the big stone wall, following signs for the **Hospital**. The **Police Headquarters** will be on your right. Go straight on at the traffic lights and take the first turning into **Hinchingsbrooke House**.

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Summary of Terms & Conditions

- All bookings must be made through the Lettings Office, Hinchingsbrooke House, Brampton Road, Huntingdon, CAMBS, PE29 3BN. Telephone number 01480 375678.
- A booking will not be confirmed until a booking form has been completed, signed and returned to the Lettings Office.
- Any cancellations should be made in writing to the Lettings Office.
- Hinchingsbrooke reserves the right to require full hire payment (which will be determined by Hinchingsbrooke) at the time of booking.
- Catering can only be provided by Hinchingsbrooke Catering Services and for certain functions (i.e. Weddings, Dinners, Balls) a minimum spend may be stipulated.
- No intoxicating liquor or food shall be sold, supplied or brought on the premises, except under licence held by the Catering Manager.
- Hinchingsbrooke House is governed by County Council Regulations. Cambridge County Council is a non-smoking authority.
- Smoking (except in designated area), naked flames, candles and fireworks are not permitted within the grounds of Hinchingsbrooke House.
- The hirer is liable for any damage caused to the premises by themselves or their party. It is a necessity for hirers to take out Third Party Public Liability Insurance to the sum of £5,000,000.

FULL TERMS & CONDITIONS OF HIRE WILL BE SUPPLIED WITH A BOOKING FORM

