



SOCIAL FUNCTIONS BROCHURE



“Built around an old flour mill nestled in the beautiful Hertfordshire countryside, surrounded by the banks of the River Bulbourne, The Watermill Hotel provides an enchanting and unique location for your special event.”

Whether planning an indoor or an outdoor function, a large or small gathering, something simple, extravagant, or even a little bit out of the ordinary. Our experience and personal attention will ensure that yours is the perfect day.

We understand that each event is unique, and so would like to invite you to meet with our Events Co-ordinator, view our facilities and discuss your individual requirements. (Enclosed are a selection of menus and that have proven to be popular)

THE WATERMILL PRIVATE FUNCTION SUITES



- Dedicated Function Manager
- ensuring your day runs smoothly
- White Table Linen and Napkins
- Special Accommodation Rates for your Guests
- Half Price Menu for Children under 12
- Special Menus for Children under 12
- VAT at the current rate

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THE FUNCTION SUITES

ideal for

Dinner Dances, Sit-Down Dinner, Day & Evening Reception

The Garden Suite, our largest room, is on the ground floor and The Willow Suite, is situated in the main block on the first floor.

(Both have natural daylight, and independent room controlled air-conditioning and heat).

Alternatively, The Garden Suite splits into smaller rooms,

– The Orchard Room, The Grove Room, The Boardroom and Kingfisher Room.

Room Names		Garden Suite	Willow Suite	Riverside Restaurant
Capacity	Sit Down Dinner	200	90	50
	Dinner Dance	180	70	-
	Evening Reception	220	120	-
Rates		£1000	£300	£175

All prices are based on guests being catered for by the hotel.

For evening receptions only this is based on a finger buffet.

If you have less than 30 guests attending, please contact our Events Coordinator to discuss alternative function suites that may be more suitable for your party.

Evening Event

We will be happy to arrange a disco and DJ for you. The current price is £375.00 inc. VAT, from your specified starting time through until Midnight.

Accommodation for your Guests

We offer a special rate for Friday, Saturday and Sunday nights for any of your guests attending your event who wish to stay overnight. Please ask when making your booking for current details, and arrange this as far as in advance as possible to avoid disappointment.,

Single	£65
Double/ Twin	£75
Family of 3	£85
Family of 4	£95
Superior Double	£95



Booking Terms and Conditions

A provisional booking can be held for up to 14 days at no obligation to assist you in coordinating your event.

To confirm your booking a non-refundable deposit of £400 is required. A complete set of terms and conditions will then be issued when confirmation of your booking is received. Cheques for deposits and final balances should be made payable to 'The Watermill Hotel'.

Approximately 8 weeks prior to the date of your event you will be invited to the hotel to discuss your chosen menu and finer details for your evening. The final number of guests attending must be given to the hotel no later than 48 hours prior to the event. This figure or the number of guests on the day, whichever the greater, will be the basis on which the account will be rendered.

Cancellations

The following charges apply in cases of cancellations and the hotel is unable to re-book;

3-4 Months Prior,	25% cancellation charge of total estimated bill
1-3 Months Prior,	75% cancellation charge of total estimated bill
1 Month Prior,	100% cancellation charge of total estimated bill

Social Function Menus

Please choose a Starter, one Main Course and a Dessert item for each person in your party

Menu 1 - £25.95 per person

Starter

- Cream of Tomato Soup with Croutons
- Dovetail of Melon and Orange
- Duck Pate with Melba Toast & Cumberland sauce



Main Course

~ served with a selection of seasonal vegetables and potatoes

- Sautéed Breast of Chicken, Served with Tarragon, Button Mushroom, Red Wine Sauce
- Baked Fillet of Salmon with Creamy White Wine Sauce
- Pot Roasted Stuffed Pepper with Savoury Rice & Basil Pesto



Dessert

~ followed by freshly brewed coffee and chocolate mints

- Warm Sticky Toffee Pudding Served with Cream & Toffee Sauce
- Lemon Cheesecake with Fruit Coulis

Menu 2 - £28.95 per person

Starter

- Cream of Asparagus Soup
- Smoked Salmon & Prawn Roulade with Dill Cream Sauce & Rocket Salad
- Tomato, Mozzarella & Basil Salad served with Rich Balsamic Dressing & Garden Green

Main Course

~ served with a selection of seasonal vegetables and potatoes

- Roast Rib of Beef, served with Yorkshire Pudding and Gravy
- Pan Fried Chicken Supreme, served with White Wine & Asparagus Sauce
- Leek & Mushroom Strudel with Mustard Sauce
- Bell Pepper stuffed with Mushroom Risotto



Dessert

~ followed by freshly brewed coffee and chocolate mints

- Chocolate Stairway to Heaven
 - Rich & Creamy Trio of Dark, White & Milk Chocolate Layers, Topped with a Plain Chocolate Icing
- Lemon Cheesecake with Fruit Coulis



Children's Menu - £15.00 per child
(for ages 12 and under)

At the Watermill we believe what you put in is what you get out, so our young person's menu is comprised of all natural homemade products.

Starter

- Crudities
- Prawn Cocktail

Main Course

- Homemade Chicken Nuggets & Hand-Cut Chips
- Sausage & Light Fluff Mash
- Pasta in Tomato Sauce
- Fish Fingers & Hand-Cut Chips



Dessert

- Selection of Ice Creams

Also available for children aged 12 and under is our wedding breakfast menus, these are charged at half price

Barbecue - £25.50 per person

Main Course

~ served with a selection of salads, breads, sauces and relishes

- Pork Sausages
- Beef Burgers
- Chicken Breast
- Barbeque Spare Ribs
- Minute Steak
- Vegetarian Kebab
- Corn on the Cob
- Jacket Potatoes with a Variety of Fillings



Dessert

- Strawberries and Cream
- Iced Tea

Canapé Menus

(priced per portion)

Menu A - £9.00

- Tartare of Salmon and Cream Cheese on Pumpnickel Bread
- Tartlet of Devilled Chicken Livers cooked in Red Wine
- Stilton Cheese Puffs with Crystallised Red Wine Dip
- Baby Cumberland Sausage with a Warm Onion Sauce
- Queen Olives in Basil Oil



Menu B - £11.50

- Lime Marinated Scallops with Pesto Roasted Peppers
- Selection of Baby Quiches
- Minced Seafood and Smoked Tartlets of Pernod Melon and Crème Fraiche
- Pecorino Cheese and Sundried Tomato Straws
- Cocktail Brochettes of Lamb and Scallions with Soy Sauce
- Queen Olives in Basil Oil



Menu C - £13.50

- Sushi Salmon filled with Cooked Crab and Seaweed
- Crispy fried Beef Brochettes with a Sour Dipping Sauce
- Smoked Devils on Horseback
- Mushroom and Pesto Tartlets
- Sweet Melon Wrapped in Parma Ham
- Queen Olives in Basil Oil



Menu D - £15.50

- Oak Smoked Salmon Toasts with Caper Aspic
- Petit Beef Wellington cooked in a Paprika Crust
- Steamed and Fried Oriental Dim Sum with Plum and Soy Dipping Sauce
- Tartlet of Fresh Crab and Avocado
- Pickled Quails Eggs with Horseradish and Dill Cream
- Queen Olives in Basil Oil



Finger Buffet Menus ***(priced per person)***

Menu 1 - £14.95

- Vegetable Spring Rolls
- Sausages Rolls
- Cocktail Sausage Rolls
- Chicken Vol-au-Vents
- Mini Cheese & Tomato or Pepperoni Pizzas
- Barbecue Chicken Wings
- Selection of Assorted Sandwiches



Menu B - £16.95

- Pork Satay
- Breaded Butterfly Prawns
- Sesame Prawn Toast
- Sweet Chilli Chicken Fillet
- Breaded Garlic Mushroom
- Mini Cheese Burgers
- Vegetable Kebabs
- Selection of Assorted Sandwiches

