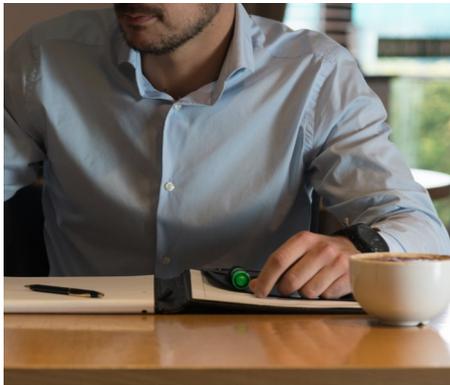


THE
WEST HANTS CLUB

Hospitality



*Business or pleasure,
function space that works.*



The West Hants Club is the south coasts premier health, fitness and leisure club set within a 9 acre site in the heart of Talbot Woods, Bournemouth. With a location just a stones throw away from Bournemouth town centre, plenty of on-site parking and function facilities to accommodate up to 250 guests, we're the perfect venue for your conference or event.

Our dedicated team are here to take the pressure off and deliver a bespoke event which you can be proud to host and be a part of. Please find enclosed our complete guide to hospitality here at The West Hants Club. We understand that everyone has unique requirements to their function so please take the following as a guide remembering that we are happy to tailor your function to suit your needs.

If you wish to hold a conference, our room can hold up to 70 delegates in a style of your choice with full Wi-Fi internet access, projector and large screen as required. Up to 70 guests can be seated comfortably in our restaurant for an evening function. Alternatively, for larger seated parties of up to 140 you can opt to hire our entire bar area on a Saturday evening. The club can accommodate 250 guests with a more casual set up.

We have a variety of catering options to suit the needs and style of your conference or event. You will find examples of these enclosed to get you started but our chef is more than happy to make alterations to allow for allergies and preferences.

The club prides itself in offering a first class, hassle-free experience for all of your conference and private function requirements, whatever the occasion may be.

To start planning your event today or for more information, simply contact Steve Newman on **01202 519455** or steven@westhants.co.uk .

Steve Newman
Bar & Events Manager



Evening Functions

Timing

An evening function can commence from 7.30pm with the bar closing at 11pm. Music and entertainment can continue until 11.30pm with the club closing at midnight. Bar extensions may be possible when discussed upon booking.

Room Hire Charges

Restaurant only bookings would cost £150 for the evening. The full club can be booked for £300. West Hants members received a 50% discount on room hire.

Booking

Provisional bookings will be held for a maximum of 14 days. Catering must be finalised a minimum of 30 days along with payment for the agreed number of guests. All subsequent additions or costs will be settled on the night or by invoice.

Daytime Conferences

Timing

Full Day 8.30am-5.30pm

Half Day (AM) 8.30am-12.30pm

Half Day (PM) 1.30pm-5.30pm

Evening 6.30pm-10.30pm

Room Hire Charges

A room hire charge of £300 per day is applicable for all conference bookings. This is just £150 for half day bookings.

Booking

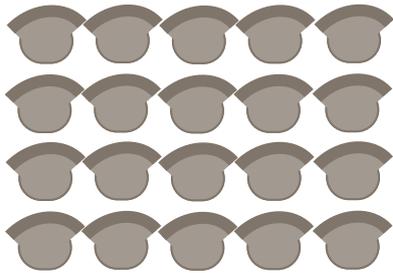
All conferences are to be booked in advance with catering requirements being agreed with our team a minimum of 72 hours beforehand. Companies may request payment via invoice.



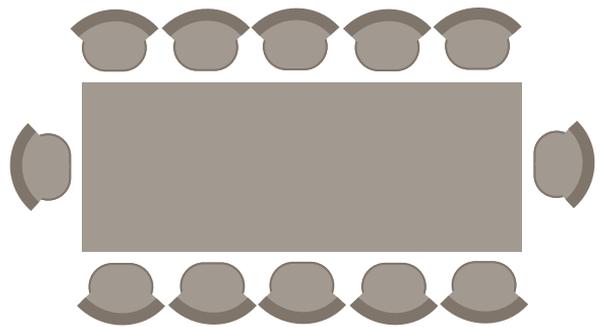
Flexible function space to meet your needs...

These seating plans are just an example of the set ups available within our function facilities. However, we will do our best to accommodate layouts to meet the needs of your event.

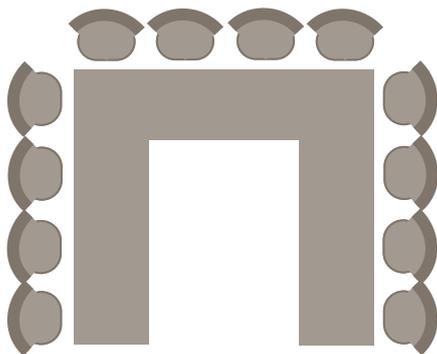
Theatre



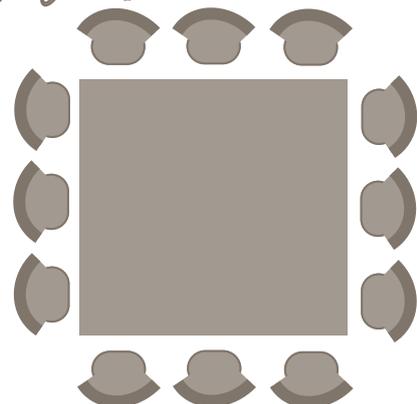
Boardroom



U-Shape



Large group tables



Breakfast Hospitality...

Service available between 8.30-10.30am with a minimum of 10 covers. In addition to the prices listed below, you may wish to set up a tab for all other onsite beverages purchased at the bar.

Beverages



Tea, coffee & biscuits	£3.00
Orange juice (1 Litre)	£10.00
Still water (500ml)	£3.50
Sparkling water (500ml)	£3.50



Breakfast

Full English breakfast	£9.00pp
Danish pastry selection (1 per person)	£1.50pp
Muffins (Chocolate, Blueberry or Lemon)	£2.00pp
Butchers sausage or bacon bap	£3.50pp
Fruit salad bowl	£2.50pp
Granola and yoghurt	£3.00pp

West Hants Buffet Menus

Buffet A

Assorted sandwiches
Hand cooked sea salt crisps
Assorted cakes and fruit

£7.50 per head



Buffet B

Chilli marinated drum sticks
A trio of sliders (pulled pork, pulled beef and pulled chicken)
Platter of Italian and Spanish cured meats
Cold platter of smoked fish (halibut, salmon and trout)
Selection of West Hants in house bakers bread and bread sticks
Assortment of chef's salads

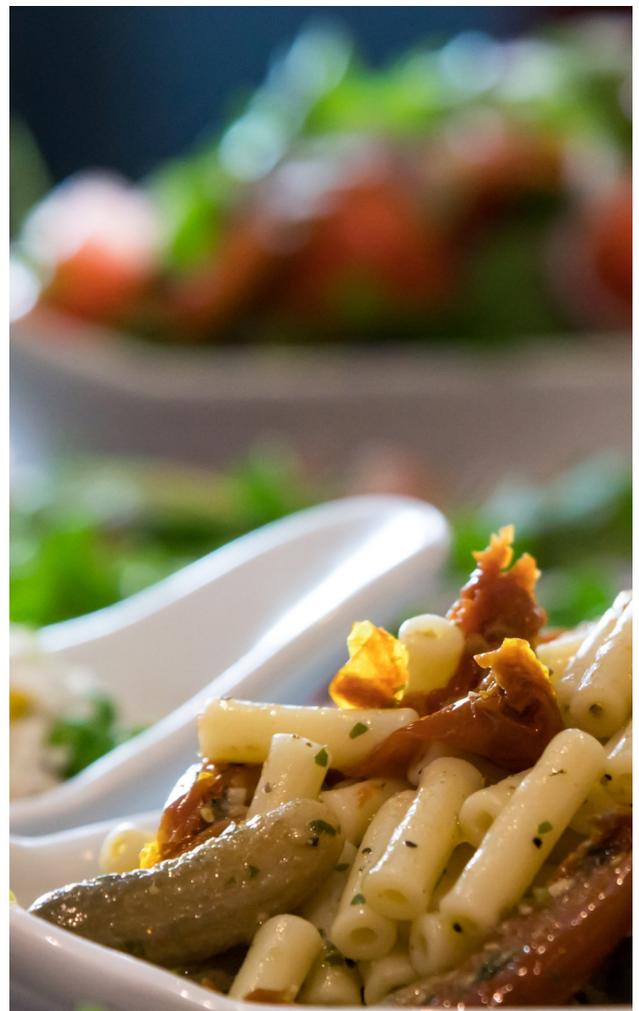
£14.00 per head



Buffet C

A selection of quiches (Lorraine, Broccoli and Stilton)
Tortilla wraps with filling of your choice
Pizza slices with optional toppings
Open sandwiches with toppings of your choice
Stuffed jacket potato halves
Chicken inner fillets with panko breadcrumbs and a hint of chilli
Assortment of chef's salads

£16.00 per head





Buffet D

Moussaka served with salad and garlic bread (vegetarian option available)

Classic lasagne served with salad and garlic bread (vegetarian option available)

Chilli con carne served with rice

Sweet and sour chicken with rice or noodles

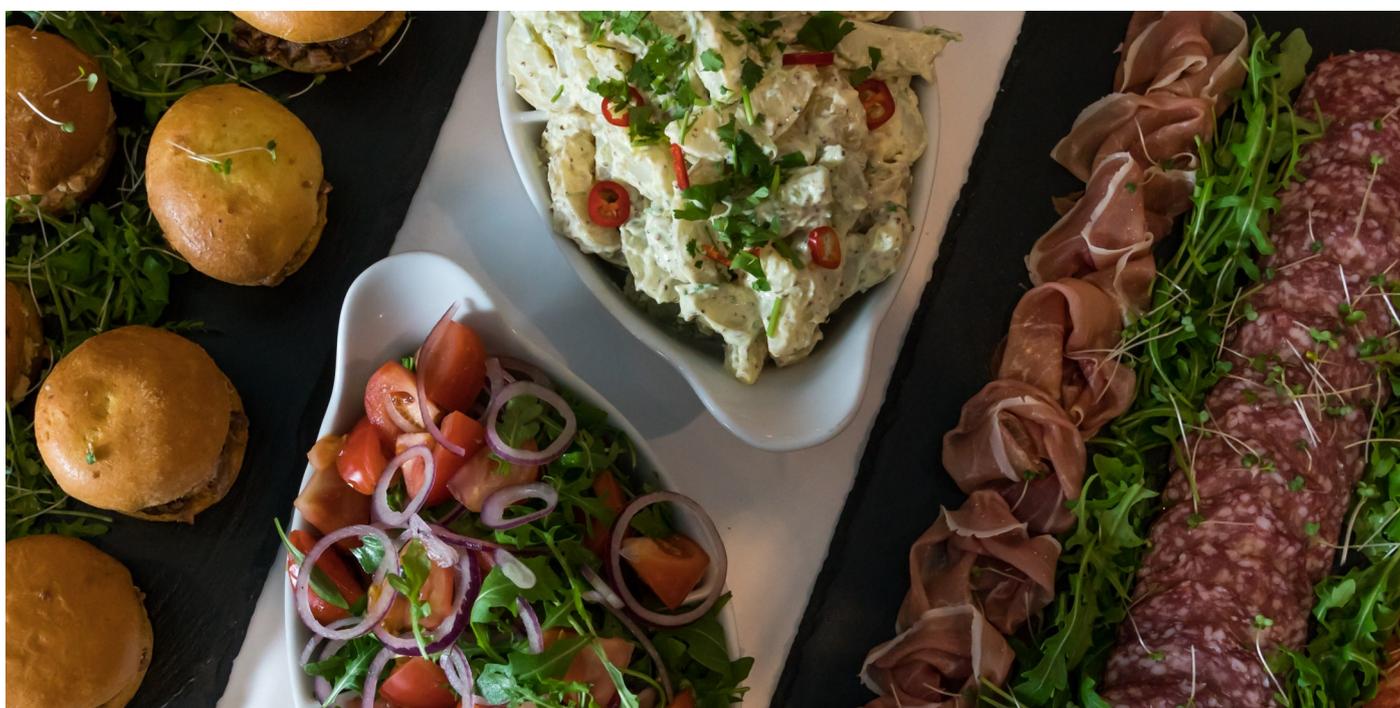
Classic fish pie topped with rich mash potato

Chicken stir fry with egg noodles

Seafood ragout served with rice, noodles or new potatoes

Classic smoked bacon carbonara with garlic bread and salad

£13.00 per head



Deluxe Buffet

Whole crevettes with lemon & dill mayonnaise

Minute steaks of prime sirloin beef with red onion chutney

Platter of cold gammon, beef and turkey

Confit duck leg with red onion marmalade

Stuffed sweet peppers with spiced cous cous

Platter of smoked fish (Salmon, mackerel and turbot)

Plum tomato & mozzarella tartlet with basil pesto

Selection of salads and new potatoes

£18.00 per head



Wine List

WHITE WINES

	Country	175ml	250ml	Bottle
Pinot Grigio (Melodias Trapiche)	Argentina	£4.50	£5.50	£16.50

Fruity and mild on the palate with citrus hints and a fresh finish

Keate's Drift Sauvignon Blanc	South Africa	£4.50	£5.50	£16.50
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Crisp and refreshing with complimenting green flavours

CHAMPAGNE & SPARKLING WINE

Prosecco Brut Spumante	Italy			£19.00
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Intense fragrance of fruit with a peach, pear and apple like scent. Mellow and full bodied, yet dry thanks to its refreshing character.

Charles Leprince, Grande Réserve Brut	France			£30.00
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Elegant and fruity, pale yellow with fine sparkling bubbles.

RED WINES

Merlot, Paso del Sol, Terramater	Chile	£4.50	£5.50	£16.50
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A beautifully soft vibrant, succulent red wine with plum and red berry fruit flavours. Wonderfully smooth and deliciously juicy followed by a velvety finish

La Copa de Bobal	Spain	£4.50	£5.50	£16.50
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A modern take on the traditional rustic grape Bobal. Deeply coloured but fresh and light, jam packed with black cherry fruit and cassis

ROSÉ

Pinot Grigio Rosé (dry)	Italy	£4.50	£5.50	£16.50
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A lovely blush shade pink. A well balanced fruity wine. Good structure with floral notes and hints of pear and apricot.

January 2018

*A full wine list is available upon request

Add a little extra fizz...



In addition to our wine menu, we also offer:

Champagne	£6.00 per glass	Cocktails from	£4.00 per glass
Bucks Fizz	£4.00 per glass	Orange Juice	£1.50 per glass
Pimms	£3.50 per glass	House Wine	£4.50 175ml glass
Prosecco	£4.25 per glass	Mulled Wine	£4.00 175ml glass

For guests bringing their own wine and champagne, a corkage charge will be incurred:

Wine (75cl)	£11.00 per bottle
Sparkling wine (75cl)	£11.00 per bottle
Champagne (75cl)	£15.00 per bottle

Barbeque Menu

Choose 3 options from the items below then our chef will produce a price per head.

BBQ pork ribs
Sweet chilli marinated chicken drumsticks
8oz Prime beef burger
Thai spiced chicken breast cooked in foil
BBQ Cumberland sausage
Salmon and vegetable brochette
Whole trout baked and finished on the BBQ
Beef kebab with mixed vegetables
Lamb steaks
6oz Rib eye steaks
Carrot and sesame burger (v)
Tofu and vegetable kebabs (v)

All barbeques will be accompanied by appropriate condiments for the dish (dishes) you have chosen and a selection of 5 salads and buttered parsley new potatoes.



Canapé Menu

Choose 5 of the below dishes for £7 per head, 7 for £8 or 10 for £9.

Hoi sin duck with cucumber and sesame	Goat's cheese and beetroot
Parma ham, vine tomato and pesto	Dolcelate and pear bruschetta
Cheddar, chive mayonnaise and onion chutney	Sundried tomato, chorizo and prawn
Prawn with lime, chilli and garlic	Mini jackets with sour cream and chives
Mini rarebit with apple chutney	Parma ham, rocket and pine nut
Smoked salmon, cream cheese and dill rolls	Classic bruschetta with tomato and basil
Beef, horseradish mayo and rocket	Chicken, chorizo and oregano
Prosciutto, date and cheese	Roasted pepper, olive and anchovy
Tuna carpaccio with wasabi and pickled ginger	

Sample Menu

Starters

Chicken liver parfait served with brioche and a red onion marmalade

Butternut squash, king prawn, and grapefruit salad with toasted sesame seeds and a sweet chilli dressing

Tuscan tomato soup with flageolet beans and ciabatta croutons

Mains

Potato gnocchi, spinach and green herb oil, oven dried tomato coulis with rocket and parmesan

Confit of duck leg with rosti potato, green beans and red wine sauce

Grilled plaice fillets with parsley new potatoes, lemon and parsley butter and asparagus

Pan fried 8oz rib eye with thin fries; rocket and parmesan salad and béarnaise sauce (£4 surcharge)

Desserts

Sticky toffee pudding with vanilla bean ice cream

Starters

Minestrone soup

Seared tuna with pickled ginger, pea shoots and soy dressing

Wild mushroom tartlet with watercress and a blue cheese dressing

Mains

Pan fried fillet steak with tempura onion rings, red wine reduction, watercress and red onion salad and fries (£6 surcharge)

Roasted pork loin with caramelised apples, roasted squash, savoy cabbage and calvados cream sauce

Grilled lemon sole, crushed potatoes, wilted red chard and caper butter

Artichoke risotto with lemon oil and parmesan shavings

Desserts

Pear tart tartin with vanilla bean ice cream

Sample Menu

Starters

Vichyssoise (leek and potato soup served hot)

Served with crispy leek

Crayfish tails in a light curry sauce

Served with crisp chunky white bread and crispy seaweed

Fillet of beef cube

Served with mini rosti, watercress, pickled enoki mushrooms and finished with a sweet mustard glaze

Mains

Beef wellington

Served with a rich buttery fondant potato, asparagus wrapped in Parma ham and finished with a rich red wine jus

Duck three ways

Duck breast pan fried, confit leg, and braised pulled ball served with cabbage, roast cubed potatoes and a rich red wine jus

Pan fried monkfish tail

On a rich garlic mash potato, smoked bacon lardons, broad beans and finished with a watercress and crème fraiche sauce

Rosti potato

With ratatouille of vegetables and finished with a brie sauce

Desserts

Strawberry fruit tart

Served with a lemon and lime sorbet

Cheese board

Served with water biscuits, grapes, apple, celery and chutney