



BORINGDON HALL HOTEL

CORPORATE PRICES AND PACKAGES

BUSINESS PACKAGES

We offer two daily delegate options:

PACKAGE A

£23.00 per delegate

Includes room hire, tea, coffee and biscuits on arrival and mid-morning, our conference buffet lunch with a choice of hot dish, plus tea and coffee in the afternoon. Minimum numbers apply.

PACKAGE B

£27.00 per delegate

Includes room hire, tea, coffee and biscuits on arrival and mid-morning, our two-course sit down conference lunch with optional extra course (£4.00), plus tea and coffee in the afternoon. Minimum numbers apply.

ROOM HIRE CHARGES

Half Day = 8am - 12.30pm or 1pm - 5.30pm / Full Day = 8am - 5.30pm

Room hire charges are subject to availability.

	Half Day	Full Day
Rose Suite	£50	£90
Grenville Suite	£80	£150
Ward Suite	£80	£150
Elizabethan Suite	£100	£175
Marquee	£300	£500

From January 2011

Boringdon Hall Hotel, Colebrook, Plympton, Plymouth PL7 4DP

www.boringdonhall.co.uk

email: weddings@boringdonhall.co.uk . conference@boringdonhall.co.uk . tel: 01752 344455



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ADDITIONAL EXTRAS

If you would like to take advantage of our room hire and add on any extras separately, we can offer the following:

Tea/Coffee: £1.75 per delegate

Tea/Coffee/Biscuits: £2.25 per delegate

Tea/Coffee/Danish: £4.00 per delegate

Bacon or Sausage Sandwich: £3.50 per delegate

Mineral Water (1 litre): £3.00 per bottle

Fruit Juice (1 litre): £3.00 per jug

Buffet Lunch: £12.95 per delegate (min. 12)

Two-Course Seated Lunch: £16.95

Three-Course Seated Lunch: £18.95

Evening Dinner: from £20.00 per delegate

Buffet Breakfast: £10.00 per delegate

Danish Pastry: £2.00 per delegate

Fruit platter: £4.00 per delegate (min. 4)

Flipchart: £10.00 each

SAMPLE BUFFET LUNCH

Choices include:

Chilli Con Carne

Mushroom Stroganoff

Assorted cold meats – ham & beef

Fish goujons with a tartare dressing

Potato salad, mixed salad

Tomato, red onion and basil salad

Chorizo, peppers and pine nut salad

Roasted aubergine, courgette and smoked cheese tart

Conchigliette in a rich onion tomato and herb sauce

Bread rolls

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Profiteroles with chocolate sauce

Fresh fruit salad

** * **

Tea and coffee

SAMPLE SIT-DOWN LUNCH

Fresh garden herb and vegetable soup (v)

Goat's cheese roujade with seasonal leaves and salsa verdi

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Duo of salmon and cod served with sauté potatoes and a saffron sauce

Pan fried marinated chicken served with crushed new potatoes and shallot sauce

Stuffed aubergine glazed with a smoked cheese and served with a tomato sauce

Selection of freshly prepared potatoes and vegetables

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Fresh fruit meringue with passion fruit cream

Chocolate bread and butter pudding with vanilla cream

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Tea and coffee

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