



Hitchin Priory Marquee Information

Whether it be a company product launch, dinner dance or a wedding reception, the Priory Park Marquee provides the perfect setting for any occasion.

Double doors lead into the marquee. The walls are lined with ivory & Georgian window walls overlook the grounds. The floor is laid with carpet, with chandelier lighting setting the mood for all occasions. A separate dancing area leads off the main marquee with an optional starlit ceiling.

For your guests convenience luxury toilets are provided alongside the main marquee. A bar offering draught beer, a wide selection of bottled beers, wines and spirits is situated to the back of the marquee with room to accommodate reception drinks.

Having the capacity to seat up to 200 people banqueting style, 300 for a stand up buffet and 300 people theatre style the marquee is a versatile setting for every occasion.

To make your event extra special we offer a variety of additional items to enhance the marquee: - Starlit ceiling, coloured corner sashes, staging trellis screening, colour co-ordinated chair pads, pin spot lighting, additional chairs & tables if numbers exceed 200 guests. Prices are available on request.

Marquee Pricing

Monday to Thursday

Minimum 50

Marquee Hire - £500 inc VAT

Friday

Minimum 60

Marquee Hire - £850 inc VAT

Saturday

Minimum 100 – Wedding Breakfast

Minimum 120 – Evening Reception

Marquee Hire - £2000 inc VAT

Sunday

Minimum 60

Marquee Hire - £700 inc VAT

Marquee hire includes seating accommodating up to 200, bar, marquee linings, linen, luxury toilets with Hitchin Priory Catering and non-exclusive use of the grounds.

Conditions relating to minimum spend will apply: SUNDAY TO THURSDAY minimum of £15.00 per person

** On Sunday our Licence only allows music until 11.00pm, at which time the function must end.

Dimensions of main marquee: 50ft square with adjoining 16ft square blacked out dance floor area

Entertainment

As a grade one listed building we have to obtain planning consent for our marquee in the grounds. Part of this permission means that we must monitor and control the level of noise as we are in a residential area. As it is not possible to effectively control the noise level of live bands, only discos will be permitted controlled by sound limiting equipment. It is a condition of use that any disco must agree to being controlled by the use of the equipment.

The sound level has been agreed with our local environmental health department and cannot be changed, nor can the position of speakers. It is essential that the disco sign the attachment. We have not found that control of the noise level has detracted from our guests enjoyment.



Canapé menu

Selection 1

Lemon and coriander scones topped with crème Fraiche, prawn and dill

Mini Croustini selection

Smoked salmon blinis

Choux buns filled with assorted fillings

Fresh dates filled cream cheese and chives

£7.50 per person

Selection 2

Prawn toast topped with mousse and tiger prawn tails garnished with lemon and dill

Quails eggs with cream cheese and tomato wedge

Smoked salmon blinis

Hot mini lamb and mint maple skewers

Hot imperial dim sum with hoi sin sauce

Hot chicken Satay with peanut sauce

£9.00 per person

Selection 3

Chocolate dipped strawberries (roughly

£3.50 per person

Selection 4

Selection of crisps and assorted nut selection

£3.00 per person



£40.00 menu

Starters

Homemade spicy parsnip soup served with goats cheese Croustini

Stuffed mushrooms with bacon & goats cheese on a bed of rocket

Mozzarella, beef tomato & rocket salad with lime & coriander dressing

Fillet of salmon with asparagus tips, melon and prawns in a light Italian dressing.

Main course

Breast of chicken stuffed with spinach and Brie served with a citrus & pesto sauce

Corn fed chicken breast stuffed with goat's cheese & vine ripened tomatoes wrapped in Parma ham, served with a creamy Dijon mustard sauce & white poached grapes

Cous Cous crusted salmon with spiced cabbage & cumin crème Fraiche on a bed of Dauphinoise potatoes

Roast Pork loin with bramley apple & apricot stuffing

Hand carved leg of lamb served with fresh rosemary & garlic sauce

Dessert

Mango and blackcurrant teardrop served with fruit puree and fresh mint

Lemon and ginger cheesecake

Apple and blackberry lattice pie served with whipped double cream

Chocolate heart

To finish

Coffee and mints



£42.50 menu

Starters

Tian of crab and avocado with fresh lemon and dill

Cantaloupe melon & Parma ham served with endive, black olives and fresh figs

Smoked chicken and avocado on a bed of mixed leaves with a walnut and pesto dressing

Warm goats cheese on a bed of rocket with walnuts served with a lime and coriander dressing

Main course

Breast of guinea fowl served with a Madeira and spiced orange sauce

Char-grilled rack of lamb in a mustard and thyme crust served with fresh rosemary and redcurrants

Traditional roast Norfolk turkey stuffed with sage and Pancetta with a cranberry sauce

Sliced fillet of beef served with a peppercorn sauce blended with smooth pate, a hint of brandy, finished with cream and garnished with croutons

Pork tenderloin with wholegrain mustard

Dessert

Homemade fruits of the forest Pavlova served on a pool of fruit puree garnished with fresh berries

White chocolate and baileys truffles on a pool of chocolate sauce garnished with physalis and mint

Ginger ice cream served in a tuille basket

Tart au citron served with crème Fraiche

To finish

Coffee and mints



£47.50 menu

Starters

Homemade game terrine served with red onion chutney and fresh rustic bread

Mediterranean prawn salad

(Large prawns served with mixed leaves, black olives, diced peppers, mozzarella pearls and a Marie rose dressing)

Smoked salmon and potato blinis served with crème Fraiche, lemon and dill

Warm salad of crispy bacon, mushrooms and smoked chicken served on a bed of tender leaves

Main course

Lamb Noisettes with tarragon sauce

Roast chump of lamb served on a bed of courgettes, aubergine, onion and sautéed potatoes with thyme

Traditional roast peppered sirloin of beef, honey roast gammon and Norfolk turkey carved at the table

Traditional roast peppered sirloin of beef olde English style carved at the table

Venison loin with wild blueberry sauce

Dessert

Passion fruit tart

Raspberry shortbread

(Layers of cream, raspberries between shortbread decorated with chocolate and fruit)

Individual tiramisu on a pool of white chocolate garnished with fresh oranges and mint

Strawberry and champagne heart

French apple flan served with a spiked almond cream

To finish

Coffee and mints



Fish Courses

Fillet of sole Veronique £6.90

Poached fillet of salmon served with hollandaise garnished with asparagus tips £6.60

Hot smoked trout fillets served with clarified butter and fresh dill £7.60



Vegetarian menu

£40.00 per person

Starter

Any starter from the main menu's

Main course

Warm pasta with basil vinaigrette served with Parmesan cheese, sun dried tomatoes and olives

Chestnut Hash

Thai noodle with chilli peppers and vegetables

Smokey three-bean chilli

Aubergine with spicy potatoes

Tomato, butternut squash and ginger bake

Roasted pepper and red pesto tart

Dessert

Any dessert from the main menu's

To Finish

Coffee and mints



Barbecue style wedding breakfast

Starter

Griddled goats cheese on a bed of rocket leaves with a walnut and lime dressing

Main course

Lamb steaks with mint yoghurt and fresh lemon

Grilled large prawn with garlic butter

Blackened Cajun chicken with corn

Beef and guinness sausages

Chef's selection of various salads

Hot new-minted potatoes with fresh mint

Dessert

Raspberry shortbread

(Layers of cream and raspberries between shortbread decorated with chocolate and fruit)

Coffee and mints

£42.00 per person



Childrens menu

Starters

Mini fish cakes

Tomato and basil soup

Melon cocktail

Main course

Battered chicken chunks, French fries and baked beans

Cheese and tomato pizza, mixed salad and crispy potato skins

Meatballs and pasta shapes, twister fries and garden peas

Desserts

Chocolate brownie with ice cream

Raspberry ripple ice cream with whipped cream topping

Fresh fruit salad

£19.00 per child



Carving buffet menus

Menu 1

Smoked salmon Dorchester style served with granary bread

Honey glazed cure gammon ham, served warm garnished with Dijon mustard dressing

Poached scotch salmon garnished with a medley of seafood

Coronation chicken with apricot and toasted almonds

Red cabbage

Gingered carrot and raisin salad

3 bean mixed salad

Crunchy Florida coleslaw

Hot new potatoes in skins

Raspberry and redcurrant Pavlova served on fruit Coulis, garnished with chocolate coated Physalis

Homemade ginger ice cream served in a basket garnished with chocolate sauce, Physalis and mints

Coffee and mints

£37.00 per person



Menu 2

Melon trio with crème de coconut, fresh oranges, grapefruit and mint

Whole roast Norfolk turkey served with fresh cranberries

Sirloin of beef with horseradish and watercress cream

Scotch salmon served with a medley of seafood

Hot glazed gammon ham studded with cloves

Chef's selection of salads

Hot new potatoes with sour cream and chives

Orange and Cointreau ice cream served in a basket, garnished with chocolate sauce, Physallis and mint

Strawberry Japonnaise

Almond meringue filled with fresh cream, strawberries and garnished with fruit puree

Continental cheese board with celery and grapes

Coffee and mints

£39.00 per person



Fork buffet menus

Menu 1

French bread and butter

Lamb Moussaka
Seafood lasagne
Celebration chicken
Mixed leaf salad
Coleslaw salad
Pilaff rice

Individual chocolate and Tia Maria mousse
Summer fruit pudding with cream

Coffee and mints

£27.50 per person

Menu 2

French bread and butter

Chicken in lemon and ginger
Mushroom stroganoff
Poached salmon
Beef in red wine sauce
Mixed leaf salad
Waldorf salad
Hot new potatoes

Strawberry Japonnaise with cream
Profiteroles with cream

Coffee and mints

£27.50 per person



Fork buffet menus

Menu 3

French bread and butter

Mushroom and cashew nuts served with spring onions and hoi sin sauce

Whole Scotch salmon decorated with a medley of seafood

Chicken breast with tarragon and mushroom sauce

Caesar salad

Saffron rice

Chocolate kirsch Royale

Summer fruit pudding served with fruit puree

Coffee and mints

£25.00 per person

Menu 4

French bread and butter

Salmon Pithivier with cream, herbs and cheese

Beef bourginoine and pilaff rice

Mushroom stroganoff

5 leaf salad and french dressing

Cucumber and watermelon salad

Apple, celery and walnut salad

Cherry tomato salad

Sparkling summer berry compote

Coffee and mints

£27.50 per person



Evening buffet menus

Menu 1

Thick cut cocktail sandwiches
Spicy chicken wings
Seafood croquettes
Mini lime and coriander chicken kebabs
Watermelon and fresh pineapple slices
Vegetarian quiche
Savoury Indian selection
Japanese style prawns
Savouries

£12.50 per person

Menu 2

Selection of mini brochettes
Smoked salmon canapés
Savoury Indian selection
Open bridge rolls with assorted fillings
Mediterranean prawns and dip
Three flavoured chicken Satay
Cheese and red onion potato skins and dip
Mini kievés
Savouries

£13.50 per person

Menu 3

Spicy Thai chicken cakes
Roasted vegetable salsa quiche
Breaded tiger prawn tails
Mini toad in the hole
Mini choux buns with savoury fillings
Spicy chicken wings
Savoury Indian selection
Sesame prawn toast
Crudities and dips
Assorted cheese tartlets
Savouries

£14.50 per person



Barbecue menus

For evening functions only

Menu 1

Fiery mango chicken breast with spicy yoghurt
Stilton burgers in sesame bun
Spare ribs
French bread and butter
Seasonal salad
New potatoes
£18.50

With Dessert
£22.50

Menu 2

Grilled large prawn with garlic butter
Lamb steak with mint yoghurt and fresh lemon
Blackened Cajun chicken with corn
Herb sausages with a mustard dip
Barbecue ribs
Seasonal salad
French bread and butter
£26.50

With dessert
£30.00

Menu 3

½ baby chicken with lime and chilli
Lamb steaks marinated in mint and sherry
Doubled boned pork ribs
Seasonal salads
New potatoes

Toffee praline cheesecake
£19.50 per person

Menu 4

Tiger prawn skewers with a walnut pesto
Thai grilled chicken
Peppered sirloin steak in beer and garlic
Jacket potatoes
Seasonal salad
French bread and butter

Chocolate roulade with cherries, Physallis and mint
£24.50 per person



Marquee Extras

Lighting Package No. 1 @ **£210.00**

Star cloth roof in the dancing area of the marquee

Lighting Package No. 2 @ **£680.00**

Star cloth roof in the dancing area of the marquee

8 uplighters, floor standing, filled with coloured filter gel in the colours of pink, red, blue, green, mauve, amber, lavender, yellow or white. A very effective way of colour theming to provide a soft wash of lighting grazing walls and linings.

Pin spotting onto each dining table to highlight table centres. A narrow pure white circle of light brings table centres or floral displays boldly to life. Maximum 15 tables (more tables priced on request)

Outside Festoon Lights @ **£135.00**

100 meter string of 33 lamp outdoor festoon lights; rather like giant fairy lights either pink or white.

Indoor Silk Flames @ **£195.00 each**

1.2 metre high freestanding silk flames. Very realistic flames for indoor use only.

Disco Effect Lighting @ **£136.15**

Two moon flower projectors, rigged at high level to produce dozens of richly multi coloured beams of laser light in the air & the dance floor that twist & change with the music.

8 Uplighters @ **£198.00**

8 Uplighters, (100w) floor standing, filled with a coloured filter gel in the colours of pink, red, blue, green, mauve, amber, lavender, yellow or white. A very effective way of colour theming to provide a soft wash of lighting grazing walls & linings.

12 Uplighters @ **£260.00**

12 Uplighters, (300w) floor standing, filled with a coloured filter gel in the colours of pink, blue, green, mauve, amber, lavender, yellow or white. A very effective way of colour theming to provide a soft wash of lighting grazing walls & linings. As above but more powerful, providing a much more dramatic effect & also part lighting the ceiling.

Seat pads @ **£285.00**

The standard colour within the marquee is Green. Additional colours available: - blue, burgundy, pale pink.

Pelmets @ **£214.00**

The standard colour within the marquee is champagne. Additional colours available: - pale pink, emerald, green, forest green, gold, blue, apricot, burgundy, lilac, black.

Chair Covers @ **£6.50 per chair with coloured sash**

There are no chair covers currently used in the marquee, but should they be required these would be champagne coloured, and would have a coloured sash draped around them.

The colours available for the sash are: - pale pink, emerald green, forest green, gold, blue, apricot, burgundy, lilac & black.



Entertainment within the Marquee at Hitchin Priory
Summer 2009

As a grade one listed building we have to obtain planning consent for our marquee in the grounds. Part of this consent means that permission will be withdrawn if we do not monitor and control the noise level associated with it. This is due to being in a residential area.

As a direct result of this we have installed sound limiting equipment. It is a condition of use that any disco must agree to being controlled by use of this equipment.

The sound level has been agreed with our local environmental health department at 55dB and cannot be changed, nor can the position of speakers, as these need to be directed at the dance floor

It is essential that the disco contact us to agree the necessary arrangements.

Should the disco not conform to the noise limits it will be necessary to stop them playing.

If it becomes necessary to stop the disco due to a breach of this sound level limit, Hitchin Priory does not accept any financial or other liability.

It is therefore necessary for all entertainers to agree to the conditions as detailed above and we ask you to sign and return this document to us to confirm your acceptance of these procedures.

We thank you in anticipation and if we can provide any further information please do not hesitate to contact us.

I/We,* of the Disco named.....

am/are* pleased to agree to conform to the sound level of 55dB set within the marquee.

I/We* am/are* playing at the Marquee Event booked for the clients in the name of

.....

On the date of

Signed..... Dated.....

Print Name.....

FOR THE ENTERTAINMENT

Signed..... Dated.....

FOR HITCHIN PRIORY

****(delete as applicable)***