



PRIVATE PARTY INFORMATION 2010

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See our separate packs for information on weddings or business meetings.

THE OLD BRIDGE HOTEL, 1 HIGH ST, HUNTINGDON PE29 3TQ
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PRIVATE DINING ROOMS

We can offer exclusive use of several rooms in the hotel.

We suggest you come in and see which room you feel to be most appropriate.

If privacy is not important, you can simply book any number of large tables (our normal maximum on one table is ten) in our Terrace Restaurant.

Please note that the whole hotel is non-smoking except for the gardens.

THE DINING ROOM

A luxurious room with a private lounge, for up to 40 guests.

The lounge area can be removed so we can then accommodate up to 60 guests.

The 'room hire' charge depends on your proposed date, numbers and menu.

THE MALLARD ROOM

A small private room for up to 8 people.

Private room hire charge £80 for lunch or £40 dinner.

THE TERRACE RESTAURANT

We occasionally let our main restaurant out to parties of 80-110.

There is sometimes a 'room hire' charge – we can let you know if you can suggest your proposed date, numbers and menu.

FLOWERS

A flower arrangement for a private room can be ordered for as little as £30 – please ask about the options.

MENU OPTIONS

Also applies to larger groups eating in Terrace Restaurant

For up to 10 guests we can offer our normal A Carte Menu

Or choose from the set menus overleaf.

For up to 20 guests we can offer a slightly smaller (4 choices per course) version of our A La Carte Menu. We will make that choice of dishes on the actual day, depending on the availability of fresh ingredients. If you would specifically like a certain dish to be included, just advise us in advance. We will include an extra vegetable with the main course, together with coffee and chocolates to finish. The price is £36 per person.

For parties of 20+ please choose a set menu from the following page.

Or we can discuss with you other ideas you may be interested in. If we know of any individual dietary issues in advance we can of course accommodate those requirements.

PRIVATE PARTY SET MENUS

All at £36 per person. Please choose one dish per course. We can accommodate any individual dietary requirements, as long as we are notified in advance.

Salad of fresh Portland crab, avocado and tomato, with lemon and marjoram dressing

Ballotine of salmon with smoked salmon 'rilette', pickled cucumber, tapenade and herb oil

Mosaic terrine of chicken, foie gras and shiitake mushroom, with truffle mayonnaise and frissé salad

Nicoise salad – char-grilled tuna with mixed leaves, cherry tomato, new potato, egg, green beans and olives

Antipasti selection: marinated peppers, grilled aubergine, semi-dried tomatoes, buffalo mozzarella and pesto

Fillet of wild sea bass with saffron dauphinoise potato, swiss chard and white wine sauce

Roast fillets of sea bream with shellfish lasagne, fondue of leeks and lobster-cognac sauce

Poached and roast corn-fed chicken breast with fondant potato and a fricassé of summer vegetables (or, in winter: with roast root vegetables)

Roast sirloin of Aberdeenshire beef with roast potatoes, Yorkshire pudding, horseradish, carrot mash and traditional gravy

Roast rump of lamb with ratatouille, char-grilled aubergine, basil mash potato and tomato and tarragon sauce

Slow-braised pork with potato gnocchi, roast sweet potato, seasonal greens, chilli, sage and parmesan

To accompany your main course choose one of the following extra vegetables:

Green beans; sautéed courgettes; broccoli; glazed carrots; cauliflower cheese

If you require a second additional vegetable that would be £3 per person extra.

Glazed lemon tart with crème fraîche sorbet and seasonal fruit

Chocolate marquise with griottine cherries and cherry soup

Apple 'tarte tatin' with vanilla ice cream

Seasonal fruit crumble with custard and ice cream

Selection of three British cheeses with homemade biscuits and tomato chutney

Cafetière coffee or tea with home made chocolates

Alternatively we can discuss with you any preferences or offer further seasonal ideas.

Cheese as an extra course is priced at £6.95 per person.

Vegetarian main course alternatives: we will suggest a seasonally appropriate main course for vegetarians or any other dietary requests. Just let us know your requirements.

Children up to 10 – simply cooked chicken or fish & chips, with ice cream to follow - £7.95

Children up to 14 – smaller portions of your set menu choice – charge reduces to £19.50

COLD BUFFET MENU

£37.50 per person.

A popular choice for large parties; providing a sit-down meal with an informal atmosphere and a style of food likely to please most guests.

The buffet is carved by uniformed chefs.

Served for a minimum of 40 people.

To start, your choice of starter from the Set Menus on the page before, or your choice of canapés, served with your drinks on arrival, see page after next.

To follow, our buffet consisting of:

Poached salmon with tarragon mayonnaise

Honey roast ham and pickles

Warm sirloin of Aberdeenshire beef with horseradish cream

Roast corn-fed chicken legs with rosemary, sultanas and pistachio nuts

Warm spinach and ricotta tart

And the following fresh salads:

Tomatoes with fennel and coriander

Rocket and parmesan

Marinated Mediterranean vegetables with pesto

Caesar salad

Mixed leaves

Spiced chick pea salad

New potato salad

To finish, choose any one of the sweets from the Set Menus on the page before.

Cafetière coffee or tea with home made chocolates

SNACKY SUPPER (or lunch) MENU

£25 per person

Available Monday to Thursday only

This is an option for an inexpensive and informal meal on a weekday. Guests can choose on the night. However we cannot offer any other alternatives / substitutions on this menu.

This can be served in the Terrace Restaurant for any party up to 30. In the Dining Room for 20-60. The seating plan will be arranged in tables of 10.

Caesar Salad – cos lettuce with Caesar dressing, croutons, chicken and bacon

Soup – we will make a seasonally appropriate suggestion

Terrine of ham hock and parsley with potato salad and poached egg

Fish and chips – fillets of fresh fish in beer batter, with smashed peas, hand-cut chips and tartare sauce

Sausage and mash – free-range sausages (English Lop from Denham Estate) with mashed potato and onion gravy

Beef stroganoff with fragrant rice

All served with extra green vegetables

Sticky toffee pudding with rum and raisin ice cream

Lemon posset with seasonal fruit compôte and shortbread

Cafetière coffee or tea with biscotti

OLD BRIDGE DAILY MENU (SET LUNCH) PARTIES

£15.50 for 2 courses, £19.50 for 3

Every day we offer a set lunch menu with 3 choices per course.

You can make a reservation for any number of guests in our restaurant for this menu.

Also available on Sunday evenings.

If you are more than 20 people on Monday-Friday we can offer you the Dining Room, if available, with no room hire as long as the party all have 3 courses and wine.

We change the dishes daily so you can not pre-order any particular ingredient or dish (but you can of course let us know of any particular dietary issues).

ARRIVAL DRINKS

For groups of 20 or more we ask you to pre-order your arrival drinks to avoid any delays at the bar.

Drinks may be in the bar or lounge, in the private dining room, or in the Riverside Bar, depending on your numbers.

Here are some suggestions for arrival drinks:

Wine and Champagne – see the wine list for a host of ideas (winner of the AA Guide's award for the best wine list in the UK in 2010!) We always have a good selection open for by-the-glass sales, so you can come in and taste before you decide. The wine shop team can talk you through some options.

Cocktails - Kir Royal or seasonal fruit Bellinis are our most popular choices, but we can alternatively do any one particular cocktail of your choice.

Pimms, either by the glass or by the jug.

We suggest you allow for 2 drinks per person on arrival.

CANAPÉS

Parties can add canapés (nibbles) to their arrival drinks.
Just £5.95 per person. Simply choose any 4 of the following.

Smoked salmon rilette on granary toast with chive and lemon crème fraîche
Colchester rock oysters with bloody mary dressing (or shallot and vinegar dressing)
Tiger prawn brochette with garlic butter
Smoked haddock fish cake with aioli
Aubergine and pesto cannelloni
Watermelon with feta cheese
Lamb koftas
Venison carpaccio with horseradish and rocket

Or choose 2 of the above and 2 of the following options; for £7.95 per person

Mini fish and chips with tartare sauce
Crab, chilli, lemon and thyme boudin
Beef tartare with quail's egg
Ballotine of foie gras
Prime mini burgers with truffle mayo

Simple nibbles

Alternatively just have bowls of olives, nuts and homemade crisps to accompany your drinks - priced per bowl.

RIVERSIDE ROOMS / GARDEN

- more informal parties

The Riverside Rooms form an area of the hotel adjoining the hotel, with its own entrance, bar, suite of rooms and private garden, all on the banks of the River Ouse.

During the day, Monday-Friday, these rooms are normally used for business meetings.

In the evenings and at weekends the area is available for private parties of all kinds.

a) Early Evening Drinks and Nibbles Parties

You can have the Riverside Bar and Lounge area, leading into the Swan Room, with exclusive use of the Garden, from 6-10pm – assuming you are providing your guests with drinks and either canapés, finger buffet or a barbecue for 30-120 guests. The room-hire charge depends on the day and the numbers involved – please do enquire.

b) All evening parties - normally with music

Your party – whether it is following a wedding breakfast, or simply as a party just in the Riverside Rooms – can have the whole area to yourselves from 6 to midnight. The cost for exclusive use of the area depends on the date, your numbers and what you choose to have. If you would like a band or disco in the Kingfisher Room we can arrange that too. If you have music after 10pm, we will need your party to take the bedrooms above (30, 31, 32 and 33) for the night (at a discounted rate of £120 per room).

c) Sunday lunch / afternoon parties

You can have the Riverside Rooms and garden from 12 noon-6pm (Sunday) for just £100, assuming you are providing 30+ guests with drinks and one of the menus on the next page.

(Weddings – see separate information pack)

MENUS FOR RIVERSIDE ROOMS AND GARDEN

These are informal occasions. A uniformed Chef will cook the barbecues in the riverside garden, and in all cases service staff will be on hand; but there is only seating for a limited number, inside or out; tables are not 'laid'; drinks are normally served from the bar rather than at the table. These are informal events, ideal for guests to circulate.

BARBECUE MENU A - £13.75 per person

Home-made Aberdeenshire beefburgers
Pork and leek sausages (from a local Farm)
Free-range chicken drumsticks
Mediterranean vegetable kebabs

Served with bread rolls, fried onions, mixed salad and choice of sauces.

This is very much a 'snack' menu, rather than a proper meal. Minimum 30 guests

BARBECUE MENU B - £19.75 per person

6oz Aberdeenshire rump steaks
Spiced pork brochettes; Or: Marinated lamb kebabs
Whole sardines marinated in garlic and chilli
Mediterranean vegetable kebabs

Served with garlic bread, choice of sauces and four salads. Minimum 30 guests

A more substantial informal meal. Minimum 30 guests

FINGER BUFFET MENU - £15 per person

Mixed round of mini sandwiches	Spinach and goat's cheese quiche-
Merguez Sausage rolls	Goujons of plaice with tartare sauce
Chicken drumsticks with thyme, lemon & garlic	Endive with Waldorf salad & Dijon dressing
Thai spiced fishcake with lime mayonnaise	Homemade crisps
Fresh fruit kebabs	

TAPAS MENU - £19.50 per person

Sourdough bread with olive oil	Ham and potato croquettes
Tortilla (Spanish omelette, with spinach)	Squid, merguez and chickpea salad
Mini paella (with rabbit, chorizo and prawns).	Tuna, manchego and red onion with harissa
Feta and watermelon salad	Cured hams and salami
Marinated olives	Roast cherry tomatoes and aubergine
Fresh fruit kebabs	

FORK BUFFET MENUS – from £17.50 per person

We can create a 'fork buffet' in discussion with you. We offer a choice of two main dishes (the most popular options are beef stroganoff and salmon 'Wellington'), with appropriate vegetables and salad. The base price for just a main course is £17.50 and we can add puddings, coffee or nibbles as you wish. Minimum numbers 20.

We can also prepare with any menu a selection of the following for £5 per person:

Lemon tart; Pear and almond tart; Chocolate tart; all served with crème fraîche

Something else to consider is a round of bacon sandwiches at midnight after an evening's party – just £4.95 per person.

AFTERNOON TEA PARTIES

For various occasions (in particular christenings or wakes) afternoon tea seems to be the appropriate choice.

Up to 20 guests can normally be accommodated in the lounge, bar or patio.

The Dining Room may be booked between 3.30 and 6pm for a charge of £150 for 20-60 guests (if required from 12 noon for the afternoon the charge is £250).

The Riverside Rooms / Garden may be booked privately on a Sunday afternoon for just £100 as long as 30+ guests have the full tea menu.

Our full tea menu is priced at £12.50 per person.

English breakfast tea

Finger sandwiches – (chicken and avocado; beef and watercress; salmon and cucumber; cheese and pickle)

Half scones (can be eaten standing up!) with Jersey cream and strawberry Jam

Homemade cake

PRIVATE BREAKFAST MEETINGS / PARTIES

Continental at £8.00 includes tea or coffee; freshly squeezed orange juice; cereals, fresh fruit and yoghurt; toast and croissants.

The £12.95 option includes tea or coffee, freshly squeezed orange juice, toast and marmalade and a full English breakfast.

We can offer private use of the Dining Room (until 10am) for groups of 20-60 or more having the full menu option. Room hire charge of £95

We can offer exclusive use of the Terrace (until 10am) for groups of 60-110 having the full menu option. Room hire charge £195

THE OLD BRIDGE TERMS AND CONDITIONS FOR BOOKINGS

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BEDROOMS

We take a 25% non-refundable deposit as confirmation for all bookings. In the event of cancellation of the booking (assuming more than 24 hours in advance), we can transfer this deposit to a booking made at the hotel for arrival within the subsequent 4 weeks.

Individual bookings Monday to Thursday: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received within 24 hours prior to 12 noon on the arrival date.

Individual bookings Friday, Saturday, Sunday: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after one week prior to arrival.

Group bookings (3 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after two working weeks prior to arrival.

Group bookings (8 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after two calendar months prior to arrival

All our rooms are non-smoking. Any evidence of smoke in the room will automatically incur an extra night's charge.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

BOOKING AGENCIES - We will only pay commission if the agency identifies itself when first making the enquiry as to availability; and if the agency takes responsibility for payment, including for cancellation charges. Failure to pay cancellation charges will inevitably result in legal proceedings.

BUSINESS CENTRE

A credit card number is required to confirm all reservations. A cancellation charge amounting to the full value of all pre-booked facilities will be made for any cancellation received within two working weeks of the arrival date. This will also apply to any bedrooms booked at the same time and 50% of the value of all meals booked.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities. We do not pay commission to agencies for meeting room bookings.

(TERMS AND CONDITIONS CONTINUED....)

MEALS FOR GROUPS OF 10 +

We require a credit card number to confirm your reservation. In the event of cancellation within a month of the booking, we will charge the credit card the room hire charge plus £20 per person booked

We need to know final numbers 2 weeks prior to arrival. Any drop in numbers from that time will be billed at the full menu price.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

WEDDINGS OR OTHER PARTIES OF 30 OR MORE

For all weddings or large parties, we require

a) A deposit of £500 to confirm your reservation. Your booking is only confirmed once we have advised you in writing that we have received your deposit. That deposit is not returnable within 12 months of the event.

b) We will meet with you 10-12 weeks prior to the function, to go through final details. We will then give you a pro forma invoice for 50% of the total food, wine and room hire invoice, to be paid eight weeks prior. At this point any related bedroom reservations are also considered to be finally confirmed and cancellations would be chargeable.

c) Two weeks prior we will need to take a 'pre-authorization' on your credit card for the estimated total invoice (including drinks). We will not process this payment until the day, it is simply to ensure that the relevant funds are available. Sadly we have been 'let down' on several occasions and so do need to check all those holding a party with us.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities for weddings or private parties.

Our prices are revised twice a year. We reserve the right to alter prices at any time, but not within 8 weeks of the event.

GENERAL

Only food or drink supplied by The Old Bridge Hotel is permitted for consumption on the premises. We also reserve the right to object to the employment of any photographer, toastmaster, band or any entertainer in connection with any function. We will of course be pleased to give advice or recommendations.

Very occasionally, certain ingredients or wines may become unavailable at the last minute. In the event we would contact you to propose an alternative for your consideration.

Damage and behaviour: we reserve the right to charge in full for anything removed from any room and for any damage sustained to any room or furnishings. We also reserve the right to charge for labour involved in cleaning or clearing of any debris or mess that we may consider excessive. For evening functions we do insist that all guests stay in the Function area and do not use the main hotel. Although high spirits are to be expected, we will react quickly to stop offensive language or behaviour.