

Hospitality & Event Catering Guide 2020

FAMILY CELEBRATIONS | CHRISTENINGS | WEDDINGS | ENGAGEMENTS



The Venue @ Moulton College

01604 491131 ext 2113 / 2101 / 2102
thevenue@moulton.ac.uk

Moulton College, Pitsford Road, Moulton, Northampton
Dawn McCue – Catering Manager
Angela Stewart – Function and Events Co-ordinator



Moulton College Social Centre

The College Social Centre is a state-of-the-art, fully licensed facility, comprising the Barn Bar, the Chris Alderson-Smith Dining Suite and the Loft Bar. It is set in a well-maintained, scenic campus.

The Barn Bar is a large, open-plan area accommodating 200 people that can be used for a variety of different events, including trade fairs, birthday parties, Christmas parties, Christening receptions, wedding receptions, group meetings and training events. Depending on the event date, there is plenty of parking available.

The Chris Alderson-Smith Dining Suite is the main college catering facility. This can seat up to 200 people and can be used for a variety of different formal or informal lunch or evening events.

The Loft Bar is a smaller, more intimate venue for up to 100 people, that can be used as part of a larger event or on its own for smaller events. It has two breakout rooms suitable to serve food at parties and with DVDs to keep children occupied.

Chris Alderson-Smith Dining Suite	Only available with a full meal
The Barn	£120 per day Friday to Sunday* £80 Monday to Thursday evening* Additional charges during December
The Loft	£120 per day Friday – Sunday* Additional charges during December

*Not refundable in the event of cancellation



VIP Executive Three-Course Dinner

£39.50 per head, minimum 6 guests.

Please choose two options from each course.

Starters

Slice of Brixworth Pate served with a Red Onion and Port Marmalade and served with Melba Toast

Smoked Salmon and Prawns served on a Bed of Mixed Leaves and Dressed with a Zesty Lemon and Lime Vinaigrette Dressing

Homemade Roasted Tomato and Red Pepper Soup served with a Swirl of Crème Fraiche and Crispy Croutons **V**

Homemade Roasted Tomato and Red Pepper Soup served with Gluten Free Bread **Ve GF**

Warm Salad of Wild Mushrooms in a Honey and Mustard Dressing and served on a Bed of Fresh Rocket and Watercress **V**

Main Courses

Roast Sirloin of Beef served with Yorkshire Pudding and Horseradish Sauce, Roasted Potatoes, Steamed Seasonal Vegetables and Fresh Gravy

Pancetta Wrapped Chicken Breast filled with a Feta Cheese, Lemon, Sundried Tomato and Coriander Stuffing and served with Dauphinoise Potatoes, Steamed Seasonal Vegetables and Fresh Gravy

Oven Baked Lemon and Lime Marinated Salmon Fillet served with a Fresh Hollandaise Sauce, Buttered Baby New Potatoes and Steamed Seasonal Vegetables

Roasted Vegetable and Feta Filo Parcels served with Roasted Potatoes, Steamed Seasonal Vegetables and a Vegetarian Gravy **V**

Roasted Spiced Butternut Squash filled with a Chickpea, Mushroom, Pepper and Coriander Filling and served with Roasted Potatoes and Steamed Seasonal Vegetables **Ve GF**



Desserts

Individual Sticky Toffee Pudding served with a Rich Toffee Sauce and Fresh Cream

Bramley Apple and Cinnamon Oaty Crumble served with Fresh Custard

Chocolate Torte served with Whipped Double Cream and Dressed with Fresh Summer Berries

Raspberry and White Chocolate Roulade served with Fresh Raspberries and Raspberry Coulis **GF**

Belgian Chocolate and Raspberry Vegan Torte served with Fresh Summer Berries

Freshly Brewed Filter Coffee or a Selection of Teas served with After Dinner Mints

V Vegetarian **Ve** Vegan **GF** Gluten Free

Please note individual menu selections and special dietary needs are required two weeks prior to the event, at the latest.

Snack and Buffet Options

Minimum 6 guests

Moulton College has a highly skilled Hotel Services team that is able to offer a range of catering solutions for your event. If you would like us to cater for your event, please make your selection from the buffet menus. Included in the price per head is cutlery, crockery, serviettes and table linen for the buffet area and presentation of the food on silver flats.

Beverages

Tea/Coffee

£1.80 per head, per serving

Tea/Coffee and Biscuits

£2.40 per head, per serving

Fruit Juice (please specify orange, apple or cranberry)

£2.80 per jug

Jugs of chilled tap water are available on request

No charge

Snacks and Treats

Bacon Roll, Sausage in a Roll,

Quorn Sausage in a Roll

£3.10 per head, including sauce sachets

Selection of morning goods to include Mini Muffins and Danish Pastries

£2.00 per head

Croissant with Butter and Preserves, Pain au Chocolat, Giant Danish Pastry, Granola Pots

£2.00 per head

Fresh Fruit Platter – a selection of sliced fresh fruit including assorted melon, pineapple and berries

£2.50 per head

Sandwich Working Lunch

£9.50 per head

Selection of assorted sandwiches and wraps dressed with Kettle Chips and served with a fruit platter, selection of cakes, fruit juice (please specify orange, apple or cranberry), tea and coffee

Working Buffet Lunch

£10.00 per head

Selection of assorted sandwiches and wraps dressed with Kettle Chips and served with mini meat and vegetarian pastries, fresh fruit platter, selection of cakes, fruit juice (please specify orange, apple or cranberry), tea and coffee

Executive Finger Buffet Lunch

£12.50 per head

Selection of assorted sandwiches and wraps dressed with Kettle Chips, with a choice of four products from the list below:

- + Pork Pie
- + Mini Sausage Rolls
- + Cheese and Onion Rolls V
- + Mozzarella Bites V
- + Scotch Eggs
- + Quiches
- + Vegetarian Quiches V
- + Chicken Satay Skewers
- + Onion Bhajis and Mint Dressing V
- + Vegetarian Cocktail Spring Rolls V

Selection of sweet muffins. Fresh fruit platter. Fruit juice (please specify orange, apple or cranberry). Tea and coffee.




Relaxed Dining

Minimum 6 guests

For a more relaxed dining offer please choose from below – available in the Loft Bar, Barn Bar, Dining Room or Annexe.

Barbeque Menu

£12.00 per head

- Chicken Tikka Split Sticks
- Half-Pound Steak Burger
- Butcher Style Sausages
- BBQ Chicken Drumsticks
- Marinated King Prawn Skewers
- Fresh Fruit Platter
- Selection of Bread Rolls
- Vegetable Burger 
- Vegetable Skewers 
- Mixed Salads 

Hot Trolley Self Service

£12.00 per head

A hot trolley is placed in the chosen room and your guests can help themselves to the hot dishes you have selected prior to the event. Cutlery, crockery and paper napkins are included, and tables will be cleared by a member of staff.

Examples of dishes:

- + Chicken Curry and Rice
- + Vegetarian Curry, Naan, Mango Chutney and Poppadums 
- + Chilli Con Carne with Rice
- + Lasagne, Garlic Bread and Salad
- + Vegetarian Lasagne, Garlic Bread and Salad 


If there are any dishes that you would prefer, or you have any queries regarding dishes, please contact Hotel Services.

Self-Service Take-Away Trolley


Your guests can help themselves from a hot trolley of dishes served on disposable trays. Condiments are provided.

Hot Dogs – Fried onions and cheese available
£4.00

Burgers – Fried onions and cheese available
£4.00

Vegetarian Burgers – Fried onions and cheese available 
£4.00

Bacon or Sausage Rolls
£4.00

Cheese  or Pepperoni Pizzas (12" stuffed crust)
Pizzas can be served in boxes if required
£8.00

All special dietary needs can be catered for.

Food Allergies and Intolerances

Before ordering please speak to our team about your requirements.

Important

Confirmation of number of guests, buffet selection and payment for catering needs to be made to HOTEL SERVICES two weeks before the event.

Moulton College Conference Centre

Moulton College has a highly skilled Hotel Services team that is able to offer a wide range of catering and accommodation solutions for your event. To discuss any aspect of these facilities please email thevenue@moulton.ac.uk or contact one of our Hotel Services Managers on **01604 491131 ext 5010**.



Located within easy reach of Northampton, Moulton College Conference Centre is set literally on a working farm.

The Conference Centre has been tastefully converted from former farm buildings and accommodation.

There is a wide range of rooms available, accommodating up to 50 in theatre style, to

small meeting rooms for 12. Most rooms have built in data projectors. Televisions, DVD, flip charts and overhead projectors are all available.

Catering is prepared and served by our own staff, enabling us to provide a wide range of buffets. Vegetarian and special diets are easily accommodated.

Visit our website: thevenue.moulton.ac.uk

Accommodation

	Single en-suite	Twin en-suite
Room only	£33 per night	£49 per night
Bed and breakfast	£40 per night	£65 per night
Half board	£50 per night	£85 per night
Full board	£60 per night	£105 per night
Coffee facilities £1 per person per night		

Room Layouts and Rates

Kelmarsh



Thornby



Lampport



Boughton



Naseby



Walgrave



Creaton

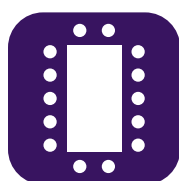


Hollowell



Room Layouts and Rates

		Room							
		Kelmarsh	Thornby	Naseby	Creaton	Lampport	Boughton	Hollowell	Walgrave
Available room layouts / Capacity	Boardroom	30	20	24	10	8	8		12
	Cabaret	32							
	Horseshoe	30	18	20					
	IT Suite							12	
	Theatre	50		30					
Location	Ground floor	First floor	Ground floor	First floor	Ground floor	First floor	Ground floor	First floor	
Full-day rate	£150	£100	£110	£90	£80	£80	£110	£80	
Half-day rate	£90	£60	£70	£60	£50	£50	£70	£50	
Data projector	✓	✓	✓	✓			✓		
Electronic whiteboard	✓			✓			✓		
Television		✓							
Monitor						✓			



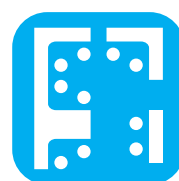
Boardroom



Cabaret



Horseshoe



IT Suite



Theatre

To book your next event, please email thevenue@moulton.ac.uk