

STRATHMORE
— HOTELS —
Cumbria Grand

For any event.....the perfect venue

An introduction to the Cumbria Grand Hotel.....

In the picturesque South Lakes town of Grange over Sands, the Cumbria Grand is a Victorian building, set in 20 acres of private grounds and woodlands.

Our location, just 20 minutes from the M6 Junction 36 and 10 minutes from rail/bus links makes the hotel an ideal venue for any type of event or special occasion.

The hotel has 124 bedrooms, many having stunning views across Morecambe Bay and we offer competitive accommodation rates and discounts for group and conference bookings.

There is ample free car parking, WiFi throughout the hotel and guest bedrooms and our facilities include a woodland nature walk, tennis court, putting green, children's play area, snooker room and table tennis.

Weddings, christening's, conferences, meetings, dinner dances and private dinners, we can cater for all these and more.

Our chef's source the best in local produce and we can cater for all dietary requirements and food allergies.

The Cumbria Grand has won awards for our green ethics and support of sustainability.

For a show round of the hotel facilities or to book and get the best price guaranteed, please contact us directly by telephone or email.

I very much hope myself and the team will have the pleasure of looking after you.

Kind regards

Mark Ridley
General Manager

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Function Menu Selector & Information

Set menu - Pick any starter, main & dessert from £22 per person

Choice menu - Pick any 3 starters, 3 mains & 3 desserts from £26 per person

Starters

Prawn Cocktail

Marie rose dressing, cherry tomato salad
wholemeal bread & lemon twist

Chilled Melon

Citrus sorbet & berries

Wild Mushroom Casket

Fine mushrooms in puff pastry, in a white wine cream sauce

Chicken Liver Pate

Oatcakes, onion chutney, salad garnish

Smoked Salmon & Prawn Parcel

Dressed rocket, capers & lemon

Goat's Cheese Tartlette

Tomato & onion salad

Soup is also available as one of your starter choices
(please see list on page 3)



Main Courses

Cumberland Chicken Supreme

Force meat stuffing, Madeira sauce

Prime Roast Beef

Claret gravy, homemade Yorkshire pudding

Fillet of Sea Bass

White wine & grape cream sauce

Salmon En Croute

Vine tomato & roasted garlic jus

Roast Breast of Chicken

Chicken fillet wrapped in bacon, served with natural gravy

Vegetarian Dish

(see choices on page 2)

All main courses served Chef's selection of seasonal vegetables and potatoes

Desserts

Sticky Toffee Pudding

Vanilla ice cream

Vanilla Cheesecake

Fresh berries & fruit coulis

Homemade Apple & Cinnamon Pie

Served with custard

Cream Choux Profiteroles

Chocolate sauce

Crème Brulee

Blueberries & shortbread

Poached Pear

Red wine & spices

Cheese Platter

Red onion chutney, biscuits, grapes & celery



Freshly Filtered Coffee or Tea

Chocolate mint

Vegetarian Main Course Options

Home-made Pancakes

Baked in a cheddar sauce

Quorn Chicken

Creamy peppercorn sauce

Vegetable Mince Moussaka

Salad garnish & Bruschetta

Battered Goat's Cheese

Cranberry Jelly

Spinach & Ricotta Cannelloni

Garlic bread

Dietary & Allergens

Our kitchen team can cater for all dietary and allergen requirements and all your selected menu dishes can be adapted to be gluten free if required.

All the above dietary/allergen requirements must be notified beforehand

Soup

Soup can be one of your starter options
served with croutons & crusty bread

Potato & leek
Cream of mushroom
Tomato & basil
Lentil & vegetable
Minestrone
Carrot & coriander
Roasted red pepper
French onion
Chicken noodle
Broccoli & stilton
Pea & Ham
Lentil & bacon

Buffet Options

We can offer various buffet options as an alternative to a set meal

Fork Buffet **From £18 per person**

Dressed salmon, turkey a la King, beef stroganoff, chicken curry
sliced chilled meats, new potatoes, salad, pasta, coleslaw, steamed rice

Finger Buffet **From £9 per person**

Assorted sandwiches on white/wholegrain bread, homemade sausage rolls,
breaded fish goujons with tartar sauce, pigs in blankets, spicy chicken fillets,
cheese & tomato bruschetta and garlic bread.

Filled Rolls **From £5 per person**

Selection of filled white/wholegrain rolls, fillings include
smoked back bacon, Cumberland sausage, roast pork & apple or prime beef burger

Homemade Pie & Peas **From £6 per person**

Meat & potato or cheese & onion pie
served with Mushy peas & mixed pickles

Function Bar Opening Times

Last orders at functions Sunday-Thursday is 11.45pm with the bar closing at 12am
Friday/Saturday last orders is 12.45am with the bar closing at 1am.

Hotel residents may use the residents bar after these times.

Please note all times above are at the discretion of the hotel management and company.

Wines

House wines are available priced from £18 per bottle. Our extensive world wine list is also available on request, wines can be pre-ordered and placed on tables before the meal.

Corkage

You may if you wish supply your own wine for your function.

A corkage charge will apply for each bottle opened

Wine 75cl £5 per bottle

Cava/Sparkling/Prosecco £7 per bottle

Champagne £10 per bottle

Bar Account

A bar tab for your guests to order a drink(s) of their choice can also be pre-arranged.

Making a Booking

When you have decided on a date for your function, please contact the hotel to check availability.

Step One - Provisional Booking

This is a temporary booking which will be held for one month, if you have not contacted the hotel after this time, we will contact you to see if the booking is to be confirmed or released.

Step Two - Confirmed Booking

All we require is a non-refundable deposit of £250.00. This guarantees your booking with the hotel for your function. At this time we need an estimate of numbers attending and approximate timings of arrival and food service. We also need the attached signed terms and conditions form at this time

Step Three - Planning Meeting

We leave it up to you to arrange an appointment that suits you, to come in and discuss the details of your function. All we ask is that this meeting is arranged at least 1 month before the day. At this point menus, drinks packages, wine and room layouts can be finalised.

After this all communication in the run up to the event can be done by email preferably or telephone.

Function/private dinner booking terms & conditions

1. The hotel reserves the right to cancel a booking at anytime, if the "making the booking" steps are not adhered to.
2. Once you have received confirmation from the Hotel, should you then have to cancel your event, a charge will be made equivalent to any loss suffered by the hotel, as explained in the following conditions.
3. Cancellation charges for functions/dinner dances will be calculated as a % of the total booking value according to the following notice period given:
 - 50% if cancelled 2-6 weeks out
 - 90% if cancelled less than 2 weeks out
4. Numbers to be charged - Provisional numbers will be asked for at the time of booking and the hotel reserves the right to set a minimum number to be charged for the event. Final numbers are required no later than 48 hours before the event and this is what will be invoiced. No refund or credit will be given after this cut off time.
5. Reduction in number of guests - Any cancellations after final numbers are agreed will be charged at the agreed individual rate.

Accommodation booked with functions

6. Any accommodation bookings made for your function guests is separate from your event booking. The hotel will ask for individual guest deposits at the time they book accommodation. If you reserve a block of rooms (maximum is 5 rooms), please release any rooms back to us 4 weeks before the date or possible charge will be applied.

Miscellaneous

7. Cancellation by the hotel. The hotel may cancel the booking:
 - If the hotel or any part of it is closed due to fire, flood, dispute with employees, alteration and decoration or by order of Public Authority.
 - If the customer becomes insolvent or enters into liquidation or receivership.
 - If the customer is more than 32 days in arrears with payment to the hotel of previously supplied services.
 - If it might prejudice the reputation of the hotel.
8. The hotel has the right to out book any event/accommodation to another local establishment of similar or better standard. The hotel must inform the client of this in writing at least two weeks in advance of event.
9. The hotel shall not accept responsibility for any gifts, raffle prizes or other property left after the event.
10. Any advice given by the hotel regarding other business for example, bands, discos, florists is purely to assist in your planning. The hotel accepts no liability in relation to these companies if hired by yourselves.
11. The customer must ensure that the entertainers for the function have had all their electrical equipment PAT tested and certificates available to show this.
12. The customer must note that any articles deposited at reception are at their own risk and no responsibility will be accepted by management for loss or damage to the items.

Terms and Conditions (continued)

13. We must point out that in the event of the hotels fire alarm sounding during any event held in the premises, it is company policy that the premises be immediately evacuated and fire service are called. No refund or compensation will be made to event clients should this occurrence happen.

14. The function organizer(s)/company/club/federation are liable for the actions of their guests and for any damage caused to the building, fixtures and fittings and bedrooms.

PLEASE SIGN TO ACCEPT THE ABOVE TERMS AND CONDITIONS AND RETURN TO HOTEL WITH YOUR DEPOSIT OF £250

Signed

Print

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On behalf of

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Date

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STRATHMORE
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Cumbria Grand

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