



## Event Pack



We are delighted that you are considering choosing The Swan as a venue for your event.

Exclusive use of the Hunt Room and private bar offers much more flexibility of arrangements and timing. Whether it's a business meeting, birthday, christening, anniversary or any other occasion we are sure that we have a package to suit your requirements.

The Hunt Room at The Swan is one of the most prestigious and historically unique locations in Cheshire. We pride ourselves on being able to tailor-make your event and adapt to your requirements.

The Hunt room also provides the perfect setting for smaller functions, meetings, and corporate events.

We can cater for up to 75 for a seated meal or 120 for buffet. Our minimum numbers are 30 for a sit-down dinner and 40 for a buffet. If you don't quite reach these numbers, please let us know as we do have other options available.

**Contact details**

The Swan, 50 High Street, Tarporley, Cheshire, CW6 0AG

Tel: 01829 733838

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## **The Hunt Room Menu**

**£32 per person**

This package includes the exclusive use of our Hunt Room, with a private bar, and the services of an event manager.

Hunt Room guests also have access to dedicated toilet and cloakroom facilities.

### Starters

Choice of Homemade Soup

Ham Hock Terrine, Piccalilli

Green Bean, Tomato & Feta Salad, Balsamic Vinaigrette (V)

Smoked Salmon Pate, Lemon Crème Fraiche

### Main Courses

Chicken Breast, Fondant Potato, Buttered Fine Beans, Tomato & Thyme sauce

Butternut Squash & Baby Leek Tart, Sautéed Spinach, Shallot Cream Sauce (V)

Baked Fillet of Cod, Buttered Spinach, Creamed Potatoes, Chive Butter Sauce

Pork Tenderloin, Smoked Celeriac Mash, Green Beans & Port Jus

### Desserts

Glazed Lemon Tart, Lime Cream

Rhubarb & Apple Crumble, Custard

Chocolate Tart, Hazelnut Cream

Pecan Pie, Clotted Cream

**Add a cheese course for £7.50 per person**

**Or £18 per 10 people for a platter**



## **The Hunt Room Menu**

### **£36 per person for 3 courses**

This package includes the exclusive use of our Hunt Room, with a private bar, and the services of an event manager.

Hunt Room guests also have access to dedicated toilet and cloakroom facilities.

#### Starters

Choice of Homemade Soup

Carpaccio of Beef Fillet with Parmesan & Watercress Salad

Caramelised Onion, Brie & Mushroom Tart (V)

Potted Mackerel, Horseradish Cream, Ciabatta

Confit Duck Leg, Cabbage, Peas, Bacon Lardons

Spinach & Nutmeg Pate, Brown Toast, Chilli Jam (V)

#### Main courses

Fillet of Seabass, Spinach, Thyme New Potatoes, Lemon & Caper Butter

Plaice Fillets, Crushed Potatoes, Broccoli, Prawn Cream Sauce

Ballantine of Lamb, Croquette, Minted Peas & Jus

Pan Fried Duck Breast, Boulangere Potatoes, Green Beans & Jus

Pan Roasted Chicken Supreme, Chorizo & Bean Cassoulet

Aubergine Bake, Mozzarella and Cherry Tomato Sauce (V)

#### Desserts

Sticky Toffee Pudding, Toffee Sauce

Chocolate Tart, Raspberry Cream

Lemon Tart, Hazelnut Cream

Apple Torte, Pouring Cream

Passion Fruit Meringue, Vanilla Ice Cream

Treacle Tart, Clotted Cream

**Add a cheese course for £7.50 per person**

**Or £18 per 10 people for a platter**



## **The Hunt Room Menu**

### **£40 per person for 3 courses**

This package includes the exclusive use of our Hunt Room, with a private bar, and the services of an event manager.

Hunt Room guests also have access to dedicated toilet and cloakroom facilities.

#### Starters

Choice of Homemade Soup

Charred Pear, Pickled Walnut & Blue Cheese Salad, Sourdough (V)

Smoked Salmon, Brown Bread, Horseradish Cream, Lemon

Chicken Liver Parfait, Tomato & Roast Red Pepper Chutney

#### Mains

Pan Seared Rib-Eye of Beef (served pink), Anna Potatoes, Pepper Sauce & Crispy Onions

Pan Fried Lemon Sole, Buttered Greens, Creamed Mash

Pot Roast Loin of Venison, Fondant Potato, Savoy Cabbage, Artichoke Purée

Pan Fried Hake, Crushed Potatoes, Saffron Cream, Capers Butter

Lentil & Vegetable Cottage Pie, Cauliflower Cheese, Sautéed Cabbage (V)

#### Desserts

Key Lime Pie, Lemon Cream

Raspberry & White Chocolate Cheesecake, Vanilla Ice Cream

Blackberry Crumble, Custard

Chocolate Fondant, Cream

**Add a cheese course for £7.50 per person**

**Or £18 per 10 people for a platter**

## **Buffet Menu**

### **Buffet 1 (cold)**

**£9.95 per person**

Mixed Sandwiches

(Cheese, Egg Mayonnaise, Coronation Chicken)

Warm Buttered New Potatoes

Tomato & Balsamic Green Salad

Pesto Pasta

### **Buffet 2 (cold)**

**£11.95 per person**

Mixed Sandwiches

(Cheese, Egg Mayonnaise, Coronation Chicken)

Pork Pie & Scotch Egg Platter

Warm Mini Sausage Rolls

Warm Buttered New Potatoes

Tomato & Balsamic Green Salad

Pesto Pasta

**Buffet 3 (cold)**

**£13.95 per person**

Cold Meat Platter (Roast Beef & Roast Ham) with Horseradish & Mustard

Selection of Baked Rolls

Pork Pie & Scotch Egg Platter

Warm Mini Sausage Rolls

Warm Buttered New Potatoes

Tomato & Balsamic Green Salad

Pesto Pasta

Coleslaw

Mini Quiche Selection

Mushroom & Cheddar, Tomato & Basil, Cheese, Chive & Onion, Stilton & Broccoli

Fish Board (£2 supplement per person)

Crevettes, Smoked Trout, Smoked Salmon, Potted Mackerel, Lemon Mayonnaise, Tartare Sauce

## **Hot Buffet Menu**

minimum of 30 people

**£17.95 per person**

Choose 2 Main Options

Thai Chicken Curry

Stir Fried Vegetables, Sweet & Sour Glaze (V)

Smoked Trout & Salmon Pasta Bake, Fennel, Courgette & Lemon Cream Sauce

Chicken, Chorizo & Chick Pea Stew, Tomatoes & Peppers

Shin of Beef with Red Wine, Shallots, Pancetta & Roast Baby Carrots

Pork Meatballs, Chorizo, Slow Roast Tomatoes & Butterbeans

Seafood Bake, Salmon & Prawns

Sweet Potato, Chick Pea & Cauliflower Curry (V)

Roast Aubergine Parmigiana (V)

Mediterranean Roasted Vegetable Lasagne (V)

Sauté Chicken with Chestnut Mushrooms, Shallots & Tarragon in White Wine Cream Sauce

**All served with Rice, New Potatoes, Green Salad & Selection of Baked Rolls**

Choose 2 Dessert Options

Platter of Cheshire Cheeses, Celery, Grapes, Chutney & Biscuits

Apple Torte, Cream

Mango & Passion Fruit Cheesecake

Raspberry Pavlova

Apple & Gooseberry Treacle Tart



**Canapés**

Falafel Bites, Chilli Jam (V)

Duck Spring Rolls

Mini Prosciutto Pizza

Smoked Salmon & Cream Cheese Blini

Mango & Brie Parcel (V)

The Swan Lamb & Mint Pie

Red Pepper & Mozzarella Risotto Ball, Paprika Mayo (V)

Parfait & Spiked Chutney Blini

Mini Fishcakes, Tartare Sauce

Salt & Pepper Chicken Bites

Pork Chipolatas, Mustard

Prawn Skewer, Sweet Chilli Dip

3 canapés per person £7

5 canapés per person £11

Minimum order of 30 canapés per selection

### **Evening Nibbles**

You may wish to offer your guests something to nibble on after dancing and celebrating all night long. We have some tempting treats for you to choose from:

#### **Cheshire Cheese Board**

Selection of Cheese with Breads, Crackers, Grapes & Celery

£7.50 per person

#### **Antipasti Selection**

Cured Meats, Cheese, Breads, Olives & Artichokes

£10.50 per person

#### **Bacon or Sausage Rolls**

£5.00 per person

#### **Fish & Chips Cones**

£6.50 per person



### **Wine & Champagne**

This can be chosen from our wine list to suit your menu. Corkage is available at £15 per 75cl bottle for wine or £18 per 75cl bottle for champagne

### **Entertainment**

Please let us know about your entertainment and ask any DJ or artist to contact us prior to you confirming your booking with them. We have strict rules in terms of noise that we must adhere to.

The room has a noise limiter and we have to follow certain procedures to ensure that our neighbours are considered.

### **Bar & Carriages**

Drinks can be charged to main or individual accounts. If you should have a special preference for specific drinks, please let us know and we will do our best to accommodate your needs. Your private bar will close at 00.30 am with carriages at 1:00 am for non-resident guests.

### **Deposits**

We do require a non-refundable deposit of £250 to secure the date. If you are joining us for your wedding then please ensure that you have confirmed the date with the registrar prior to confirming with us. We would be happy to prepare an estimated account following our discussions, which would still be non-committal until a deposit is paid and date confirmed. We must be advised of final chargeable numbers no fewer than seven days prior to your event.

### **Cancellation**

Cancellation at any stage causes huge loss of business. This cancellation policy supersedes all previous policies with immediate effect. All charges are based on the total revenue of the function.

Three months or less notice of cancellation Further 25% charged and your deposit withheld

Two months or less notice of cancellation Further 50% charged and your deposit withheld

One month or less notice of cancellation Total of 90% charged and your deposit withheld

Three weeks or less notice of cancellation 100% charged and your deposit withheld



### **Contract**

Payment of your deposit/s and our initial acceptance constitutes a formal contract, the full details will be confirmed in writing, by email, and this is our basis of acceptance. Please discuss any possible changes including numbers rather than assuming that variations are possible, only subsequent changes which we agree in writing are part of that contract.

### **Insurance Damage to Hotel Property**

If you are joining us for your wedding we recommend that you take out wedding insurance. – Any damage/breakages caused to hotel property by your guests during your stay is completely chargeable to your account