draycote HOTEL Conference & Events

# HOSPITALITY BROCHURE

## CONFERENCE, MEETINGS & EVENTS AT DRAYCOTE HOTEL

www.draycotehotel.co.uk/conference-meetings/

mia Accredited Venue | Excellence Quality Safety

WorldHost™

2026 Travellers' Choice™

KAYAK Travel Awards



# CONTENTS


2 Our Hospitality
3 Our Credentials
5 Our Menus
6 Allergens & Dietary
7 Breakfast
8 Conference Buffet Lunch
9 Conference Extras
11 Canapes & Finger Items
12 Banqueting
15 Wine List
16 Information


With a choice of several flexible meeting spaces for everything from small seminars, interview forums and 'hot-desk' space; through executive boardrooms, group briefings and staff training; to large conferences, award dinners, presentation evenings and exhibition space, Draycote delivers amazing conference and event solutions that include 'state of the art' Audio Visual, day delegate and residential packages, award-winning hospitality and outstanding customer service.

Set in 150 acres of beautiful countryside, Draycote also offers team building opportunities, superb restaurant and bar services for corporate hospitality, an 18-hole Championship Golf Course, Padel Courts, Patio and Sports Bar for both productive business events and leisure and social gatherings.




# OUR HOSPITALITY

At Draycote Hotel we recognise the importance of having your catering and hospitality requirements ‘tailor-made’ to your needs. As such, we have designed this brochure as a guide to the services we can provide and the considerations we make to meet our clients' requirements. Our clients come first, so all our menu choices can be adapted to your specific preferences, especially in respect of dietary and allergen requirements.

Our goal is to deliver healthier, tastier and more sustainable menus for our clients and with a focus on locally sourced, providence and compliance. Our Hospitality selections should cover most of your catering needs, but bespoke menus can be written and tailored to any event. So, please do not hesitate to contact the team to discuss your specific requirements.

# OUR CREDENTIALS



## HEALTH AND WELLBEING

We prioritise health and happiness in our hospitality offer by ensuring lean, healthy, locally sourced, balanced, nutritious choices using fresh ingredients wherever possible. We promote healthier lifestyle food choices through our salad selections, vegetarian and vegan options.

## PUTTING CUSTOMERS FIRST



Putting our customer first is not just a statement, it is how we do hospitality. We do not strive to just meet our customers' expectations but constantly strive to exceed them. In 2025, Draycote Hotel achieved 'Accredited Business' with World Host Principles of Customer Service that confirm our commitment to outstanding customer service. Over 80% of our staff have completed our customer service programme. We also achieved a Net Promoter Score of 50... way in excess of the UK average for businesses and met all our targets for both meeting and exceeding expectations and winning the Tripadvisor Top Choice Award.

## EMPOWERING OUR PEOPLE



We are committed to engaging, training and developing our people to be the best that they can be. All our hospitality staff are trained on Food Hygiene & Safety, Customer Service and Allergens and in meeting Minimum Quality Standards for hospitality, conference & meeting operational delivery. We value, recognise  and reward success through our people and teams.

# OUR CREDENTIALS

## SEASONAL SUSTAINABILITY

Our menus are updated throughout every season, so they are innovative and varied and take full advantage of seasonal and locally sourced produce. The global flavours of our menus reflect the competencies, skills and experiences of our international kitchen brigade who create wide-ranging menus, using ethically sourced ingredients, wherever possible, that help reduce waste and lower our carbon footprint.

## ENVIRONMENTAL STEWARDSHIP

Under our Environmental and Recycling Policies, we focus on food waste reduction, and green operations to lead on sustainable practices. We also have EV charging on site, photovoltaic panels and ethical grounds maintenance practices.

## OUR ACCREDITATIONS

Draycote Hotel holds several relevant quality accreditations including the Meetings Industry Association 'Accredited in Meetings' for 'Excellence, Quality, Safety'; World Host Accredited Business Award; a TripAdvisor Top Ten Traveller's Choice Award for Guest Reviews, and Kayak Travel Award winner.

mia Accredited Venue | Excellence Quality Safety

WorldHost™ Transforming customer experience

2026 Travellers' Choice™

KAYAK Travel Awards



# OUR MENUS

Our menus have been prepared by our highly skilled culinary and food & beverage teams and are designed to offer a wide variety of traditional British and International choices created in our own kitchens by our award-winning kitchen brigade who have a wealth of both UK and international experience from independent local, Boutique hotel and restaurant properties to International 5-star, luxury hotels.

The menus deliver a wide variety of hospitality solutions from small Working Lunches and light buffets, to all day, fully inclusive Delegate Packages, Wedding Breakfasts, Banqueting and Private Dining.

Refreshments
Breakfast
Conference Lunch
Finger Buffets
Fork Buffets
Bowl Food
Canapes

Conference DDR's
Residential DDR
Banqueting Menus
Private Dining
Wine List

# ALLERGENS & DIETARY

At Draycote Hotel it is our mission to provide high-quality food that meets the needs of all our customers and their allergen and dietary requirements. We aim to ensure the following:

- We support the needs of our customers with allergy or dietary requirements.
- We manage effectively food safety risks including those presented by allergens.
- That foods and menu items are labelled accurately and information on menu ingredients and allergen content is available and presented clearly to our guests and delegates.
- As far as is reasonably practicable, that foods are free from specific allergens wherever requested.

Draycote Hotel is **not an allergen-free environment**. Our dishes are prepared in areas where allergenic ingredients are present and therefore, we cannot guarantee that any of our food, serving items, utensils or glassware are free of allergens.

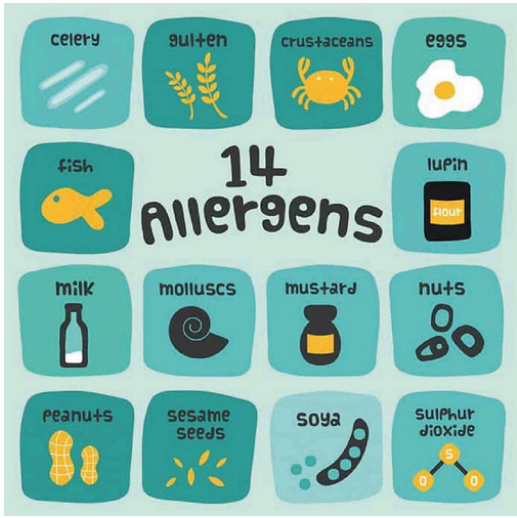
The allergen and dietary requirements for your guests are sometimes a critically important part of placing an order with us. It is a matter of considerable responsibility given the significant health concerns linked to allergens and the principle or religious beliefs associated with many dietary requirements.

We therefore require that the selection of all items for an order is made by, and the responsibility, of whoever is placing your orders; we will not make dietary, allergen or ingredient selections on your behalf.

**However, it is your responsibility as the organiser to advise anyone attending the event of these changes to ingredients, ensuring they get the relevant information.**

**You should always read the label before consuming.**

Our event sales team are available for support and advice during the planning and preparation for your event and we will work with you to ensure that all guests and delegates with allergens or dietary requirements are catered for and managed appropriately.





# BREAKFAST

## Breakfast Bowls

*(One choice only)*

Scrambled Egg, Spinach, Grilled Bacon Lardons, and Brioche Croutons

Smashed Avocado, Smoked Salmon, Grilled Mushrooms, and Cream Cheese

Sliced Cumberland Sausage with Crispy Hash Brown and Confit Tomato

Brioche Breakfast Rolls
(Cumberland Sausage or Smoked Bacon or Mushroom and Egg)

Mini Danish Pastries and Croissants

Yoghurt and Granola Pots

Pear and Fig Muesli Bircher

Mini Smoothies

## Beverages

A Selection of English and Fruit Tea and Herbal Infusions
'Bean to Cup' Coffee:
Espresso, Americano, Flat White, Cappuccino, Latte, Iced Latte(Oat and Soya Milk available)
Still and Sparkling Draycote House Water (750ml)
Orange and Apple Juice (1l Jug – 5 Servings)

# CONFERENCE BUFFET LUNCH

**£21.00**

*(Choose any **5** options)*

## A Selection of Rosemary Focaccia Open Sandwiches *(One option)*

- Egg Mayonnaise and Watercress (GFA)
- Tuna with Lemon Mayonnaise (GFA)
- Spicy Chicken
- Mature Cheddar Cheese with Onion Chutney (GFA, VGA)
- Roasted Beef with Spring Onion (GFA)

## Meat Options

- Jerk-Spiced Crispy Fried Chicken Goujons with Ginger Chilli Sauce
- Mini Moroccan Lamb Kofta Kebab
- Homemade Pork and Herb Sausage Rolls
- Duck Spring Rolls with Plum and Hoisin Sauce
- Mini BBQ Beef Burger with Cheese, Tomato, Lettuce and Red Onion

## Fish Options

- Cod Fish Cake with Coconut Curry Sauce (GFA)
- Crispy Calamari with Chipotle Aioli

## Vegetarian Options

- Vegetable Gyoza with Citrus Ponzu
- Falafel with Mint and Cucumber Raita
- Tomato, Basil and Mozzarella Bruschetta
- Mini Vegetable Samosa
- Leek, Ricotta and Gruyère Tartlets
- Potato Wedges with Sour Cream and Salsa
- Seasonal Vegetable Crudites with Hummus

## Vegan and Gluten Free Options

- Sweet Potato Sticks with Tomato Salsa (GFA, V)
- Green Garden Veggie Burger with Vegan Cheese (GFA, V)
- Mini Onion Bhaji and Vegetable Pakora with Mango Chutney (GFA, V)





# CONFERENCE EXTRAS

The following 'extra' conference buffet menu choices are available on request as an alternative to the Conference Buffet Lunch and can be included in a DDR rate at a supplementary cost. Otherwise, please speak to the events team to arrange bespoke menus specific to your requirements including international and ethnic menu selections.

| | |
|---|---|
| A Selection of Vegetarian and Non-Vegetarian Sandwiches & Wraps | **£6.95** |
| Hot & Cold Fork Buffet (£5.00 DDR supplement) | **£26.00** |
| A Selection of Hot & Cold Bowl Food (£5.00 DDR supplement) | **£26.00** |

## Refreshment Day Delegate Package
**£19.00**

[Refreshments only - excludes Room Hire which is charged separately]

**Arrival** - Tea, Coffee & Mini Danish Pastries
**Mid-Morning** - Tea, Coffee & Biscuits
**Afternoon Break** - Tea, Coffee & Homemade Brownies & Flapjacks

## Beverages

| | |
|---|---|
| A Selection of English and Fruit Tea and Herbal Infusions | **£3.75** |
| 'Bean to Cup' Coffee - Espresso, Americano, Flat White, Cappuccino, Latte, Iced Latte (Oat and Soya Milk available) | **£3.75** |
| Still and Sparkling Draycote House Water (750ml) | **£2.95** |
| Orange and Apple Juice (1l Jug – 5 Servings) | **£9.50** |
| Jug of Iced Cordial (1l Jug – 5 Servings) | **£5.00** |

***Conference Extras Continue on the following page***



# CONFERENCE EXTRAS

## Cakes & Bakes

| | |
|---|---|
| Hand-Baked Biscuits | **£1.75** |
| Mini-Brownie Bites | **£3.50** |
| Flapjacks | **£3.50** |
| Fruit Cake Slices | **£3.50** |
| Mini Danish & Croissant | **£3.50** |

## Extras

| | |
|---|---|
| Breakfast Rolls – Bacon & Sausage or Vegetarian Hash Brown & Mushroom | **£6.75** |
| Yoghurt & Granola Pots | **£3.50** |
| Mini Smoothies | **£2.95** |
| Fruit Bowl | **£2.25** |
| Chunky Chips | **£5.75** |

Please speak to the events team to arrange bespoke menus specific to your requirements including international and ethnic menu selections.

events@draycotehotel.co.uk
01788 521 800

# CANAPES & FINGER ITEMS

*(Please select **3** choices - One meat, one fish & one vegetarian is recommended)*

### Vegetarian

Mozzarella Cheese Bites with Garlic Chilli Sauce (v)
Olive & Cheddar Skewers with Plum Chutney (v)
Mini Vegetable Samosa with Mint Raita (v)
Vegetable Pakora with Mango Chutney (vga, gfa)
Tomato & Basil Bruschetta (v, vga, gfa)
Vegetable Spring Rolls with Ginger Chilli Sauce (v)

### Meat

Tandoori Chicken & Peppers Skewers (gfa)
Cajun spiced chicken goujons
Crispy Pork Bites with Soy & Chilli Sauce
Mini Beef Burgers with Mustard Relish
Mini Honey & Chilli Chicken Skewer (gfa)

### Fish

Crispy Chilli Garlic Prawns with Garlic Mayonnaise
White Fish Goujons with Tartare Sauce
Smoked Fish Pate Crostini with Dill & Lemon (gfa)









# BANQUETING

## Starters

Gin-Cured Smoked Salmon with Dressed Wild Leaves & Lime Guacamole *(gfa)*

Cod & Prawn Fishcake with Roasted Pepper & Tomato Salsa *(gfa)*

Ham Hock Terrine with Piccalilli, Wild Rocket & Focaccia *(gfa)*

Brixworth Liver Parfait with Windfall Chutney, Toast & Wild Rocket *(gfa)*

Baked Goat's Cheese Tartlet with Curly Endives & Cranberry Sauce *(v)*

Lemon-Soaked Tuna & Watercress Salad with Pickled Cucumber & Yellow Pepper *(gfa)*

Butternut Squash & Sweet Potato Soup with Toasted Pumpkin Seeds *(v,vga,gfa)*

Roasted Tomato & Basil Soup
*(v,vga,gfa)*



# BANQUETING

## Mains

*Roast Sirloin of Beef with Yorkshire Pudding, Château Potatoes, Roast Root Vegetables, Buttered Green Beans & Red Wine Jus *(gfa)* **[*£3.00 Supplement]**

Lemon & Thyme Roast Spring Chicken Supreme with Herb Stuffing, Sauté Potato, Buttered Greens, Lemon Carrots & mushroom Sauce

Sage-Roast Loin of Pork with Apple & Onion Stuffing, Roast Potatoes, Parsnip, Carrot & Green Beans with Red Wine Gravy *(gfa)*

Braised Shoulder of Lamb with Rosemary Roast Baby Potatoes Broccoli & Cauliflower Florets & Minted Jus *(gfa)*

Slow-Roasted Blade of Beef with Horseradish Mash, Roast Root Vegetables, Buttered Greens, Crispy Shallots & Burgundy Sauce *(gfa)*

*Garlic Roast Leg of Lamb with Yorkshire Pudding, Roast Root Vegetables, Red Cabbage & Red Wine Gravy *(gfa)* **[*£3.00 Supplement]**

Pork Tenderloin with Apricot, Thyme & sage stuffing, parsley mash roasted carrots and parsnips served with Cider & Peppercorn Sauce

Butter-Roast Sea Bream with Crushed New Potato stem broccoli, Seared Carrot & Lemon Caper Sauce *(gfa)* **£6.50**

Baked salmon Fillet with Parsley Mash, Buttered Green Beans and Carrots served with Creamy White Wine & Chive Sauce **£7.50**



# BANQUETING

## Vegetarian

Roasted Vegetable Wellington with Roasted Root Vegetables, Buttered Greens & Red Wine Gravy *(vga,v)*

Ratatouille stuffed Puff Pastry Box with Crushed Baby Potatoes, Buttered Green Beans & Tomato Sauce *(v,vga)*

Fresh Spinach & Mushroom Stuffed Ravioli with Cherry Tomato in Parsley & Parmesan Sauce *(v)*

Provençale Vegetable Risotto with Parmesan & Rocket *(v, gf, vga)*

## Desserts

Lemon Tart with Crème Fraîche, Strawberry Compote & Crushed Meringue *(v)*

Mango & Passionfruit Mousse with Orange Coulis & Mango Sorbet *(v, gfa)*

Triple Chocolate Brownie with Vanilla Ice Cream & Berry Compote *(v, gfa, vga)*

Apple & Cinnamon Pie with Vanilla Ice Cream *(v)*

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream *(v,gfa)*

Raspberry & Gin Cheesecake with Blackcurrant Sauce & Crème Fraîche

Chocolate Torte with Chantilly Cream, Chocolate Sauce & Vanilla Ice Cream *(vga, gf)*

Yuzu cheesecake served with berry compote and vanilla ice cream *(v)*

# WINE LIST

| White Wine | 125ml | 175ml | 250ml | Bottle |
|---|---|---|---|---|
| Fallows View Chenin Blanc<br>*South Africa* | 4.60 | 6.35 | 8.70 | 25.50 |
| Crescendo Pinot Grigio<br>*Italy* | 4.70 | 6.45 | 8.95 | 26.50 |
| Languore Trebbiano Chardonnay<br>*Italy* | 4.45 | 6.15 | 8.45 | 25.00 |
| Les Garraudes Sauvignon Blanc<br>*France* | 5.25 | 7.25 | 9.95 | 29.50 |
| Kokako Sauvignon Blanc<br>*New Zealand* | 5.85 | 8.05 | 10.95 | 32.50 |

| Rosé Wine | 125ml | 175ml | 250ml | Bottle |
|---|---|---|---|---|
| Fallows View<br>*South Africa* | 4.60 | 6.35 | 8.70 | 25.50 |
| Ombrellino Pinot Grigio<br>*Italy* | 4.70 | 6.40 | 8.95 | 26.50 |

| Red Wine | 125ml | 175ml | 250ml | Bottle |
|---|---|---|---|---|
| Fallows View<br>*South Africa* | 4.60 | 6.35 | 8.70 | 26.00 |
| Hillville Merlot<br>*Australia* | 4.70 | 6.45 | 9.10 | 27.00 |
| The Old Gum Tree Shiraz<br>*Australia* | 4.60 | 6.35 | 8.70 | 26.00 |
| Camino Acero Malbec<br>*Argentina* | 5.25 | 7.25 | 9.95 | 29.50 |
| Mozzafiato Primitivo<br>*Italy* | 5.35 | 7.35 | 10.25 | 30.50 |
| XM by Xavier Milhade AOC Bordeaux Supérieur<br>*France* | | | | 35.50 |

| Champagne & Sparkling | 200ml | Bottle |
|---|---|---|
| Bel Canton Prosecco<br>*Italy* | 9.85 | 29.00 |
| Moët & Chandon Imperial Brut Champagne<br>*Italy* | | 65.00 |

# INFORMATION

- Packages and menus are based on minimum numbers
- Any dietary and 'special' requirements' must be advised 7-days prior. Numbers or changes advised after this time, cannot be guaranteed
- Any changes after 48 hours are not guaranteed
- All prices quoted in this brochure are inclusive of VAT
- All our food is prepared in a kitchen where nuts, gluten, and other allergens are present and our menu descriptions do not include all ingredients. As such we cannot accept responsibility for allergic reactions that may occur.
- By eating food produced by our kitchen you are accepting the risk that allergens may be present.
- Please speak with a member of staff should you require further information and options.



draycote
HOTEL
Conference & Events

# CONFERENCE, MEETINGS & EVENTS AT DRAYCOTE HOTEL

To discuss your event and catering options,
please contact our Conference & Events Sales Team:

events@draycotehotel.co.uk
01788 521 800
www.draycotehotel.co.uk/conference-meetings/

mia Accredited Venue | Excellence Quality Safety
WorldHost™
2026 Travellers' Choice™
KAYAK Travel Awards