



The Midland Banqueting Pack

The Princes Ballroom

Its high ornate ceiling, glittering chandelier and richly woven carpet are set against subtle and newly fitted modern touches that make a huge difference such the full air-conditioning system and the high-tech sound system. This suite will add the glamour and perfection required for that extra special day!

Maximum Guests for a Banqueting Event – 262

Room Hire Charges may apply – price upon application.

The French Ballroom

It comes complete with five beautiful chandeliers and ornate plasterwork. With floor to ceiling windows the room has a very bright and airy feel during the day. The excellent thing about this suite is its separate welcome reception area and the private bar.

Maximum Guests for a Banqueting Event– 110

Room Hire Charges may apply – price upon application.

The Forster Suite

A very unique Suite that is suitable for Private Dining or informal events for up to 80 guests. The room also has a private bar and has the facility for a dance floor and is set with four opened rooms.

Maximum for a Banqueting Event (Buffet) 80- (Dinner) 44

Room Hire Charges may apply – price upon application.

You will find some images of the rooms included in your Banqueting pack however we strongly recommend that you come and see them for yourself.



Reception Drinks

Glass of Sparkling Wine	£5.50
Buck's Fizz	£4.75
Kir	£5.95
Sparkling Kir	£6.95
Large Glass of House Wine	£5.25
Glass of Champagne	£9.95
Glass of Pink Champagne	£14.95
Bottle of House Wine	£20.25
Bottle of House Sparkling Wine	£24.95
Bottle of House Champagne	£49.95
Fresh Orange / Fruit Punch	£3.75
Mocktails	Per jug £12.95
	Per individually dressed glass £3.95
<i>Paloma Fizz</i>	
<i>Blackberry & Elderflower Spritzer</i>	
<i>Raspberry Flower</i>	

Canapé Menu

Canapés - option 1

Please choose a selection of four Canapés from the following:

Filo King Prawns

Chicken Liver Pate on Crostini, Red Onion Marmalade

Caprese Croute, Mozzarella, Olive, Tomato

Chicken Satay Skewers

Vegetable Spring Rolls

Smoked Salmon and Cream Cheese Roulade

£7.25 per person

Canapés – option 2

Please choose a selection of 5 Canapés from the following:

Smoked Salmon Blinis

Baked Mini Jacket Potato with Creamed Mushroom and Goats Cheese

Peking Duck Rolls

Tempura Tiger Prawns

Mini Croquemonsieur

Grilled Asparagus & Parma Ham

Mini Toad in the Hole

Mini Ham Hock Roulade on Ciabatta

£9.95 per person

The Midland Hotel uses Fresh and as far as is possible locally sourced Meat, Fish and Poultry in all our food production. We support our local suppliers and buy British ingredients whenever we have a choice.



The Midland Banqueting Pack
Menu A - £31.00pp

Starters

Please choose x2 starters

Breaded Goat's Cheese with Balsamic Cherry Tomato Compote, Mizuna Cress
Chicken & Wild Mushroom Terrine, Fig Chutney, Herb Croutes
Pesto, Mozzarella & Plum Tomato Tart, Basil Cress
Chicken Liver Pate, Cumberland Sauce, Mini Tin Loaf
Sliced Cantaloupe Melon, Berry Compote & Lemon Sorbet

Soups

Cream of Vegetable
Carrot & Orange
Roasted Tomato & Red Pepper
Leek & Potato



Main Course

Please choose x1 Meat, x1 Fish & x1 Vegetarian

*All mains are served with Green Beans, Carrots and a choice of potatoes:
Herbed New Potatoes, Baby Roasted Potatoes or Fondant Potatoes (1 choice for everyone)
Unless otherwise stated on the description*

Baked Chicken Breast, Red Wine Jus
Slow Cooked Beef Braising Steak, Peppercorn Sauce
Hand Carved Pork Loin, Wholegrain Mustard Sauce
Roast Turkey Breast, Cranberry & Sage Stuffing, Pigs in Blankets and Redcurrant Gravy

Fish

Baked Hake Fillet, Tomato Ragu
Salmon & Spinach En Croute, Creamed Leek Sauce
Cod Supreme wrapped in Parma Ham, Olive & Caper Sauce



Vegetarian

Yorkshire Cheddar & Caramelized Onion Tart, Tomato Red Pepper Sauce
Garlic Baked Beef Tomato filled with Spinach, Sun Blushed Tomato & Olives served with
Cherry Tomato Compote
Pesto Baked Aubergine filled with Bean Cassoulet, Topped with Brie



Desserts

Please choose x2 desserts

Light Lemon Tart, Crème Anglaise
Sticky Toffee Pudding with Caramel sauce
Strawberry Cheesecake served with Fruit Coulis
Individual Apple Crumble served with Custard
Bakewell Cherry Flan with Mascarpone Cream
Rich Chocolate Fondant with White Chocolate Ice Cream
Chocolate & Orange Roulade, Crème Anglaise

Selection of Yorkshire Cheeses, to include Mature Cheddar, Yorkshire Blue, Wensleydale and Brie. With Crackers, Grapes, Celery and Fruit Chutney. £2.00 Supplement per person



The Midland Banqueting Pack
Menu B - £33.00pp

Starters

Please choose x2 starters

- Atlantic Prawn Salad**, Lemon and Chive Mayonnaise, Cherry Tomatoes and Granary Bread
- Confit Duck Leg, Carrot & Ginger Salad**, Soy & Chilli Dressing
- Creamy Garlic Mushrooms & Truffle**, in a Baked Brie Tart with Bacon Dust
- Salmon & Dill Fishcake**, dressed Salad, Dill Mayo
- Ham Hock Terrine**, Rustic Piccalilli and Mini Tin Loaf

Soups

- Broccoli & Stilton**
- Minestrone**
- Pea and Mint**
- Leek, Potato & Roasted Garlic**



Main Course

Please choose x1 Meat, x1 Fish & x1 Vegetarian

*All mains are served with Green Beans, Carrots and a choice of potatoes:
Herbed New Potatoes, Baby Roasted Potatoes or Thyme Fondant Potatoes (1 choice for everyone)*

Unless otherwise stated on the description

- Slow Cooked Lamb Shank**, Mint Jus, Roasted Garlic Mash
- Hand Carved Sirloin of Beef**, with a Rich Bourguignon Sauce
- Chicken Breast Stuffed with a Wild Mushroom Mousse** wrapped in Bacon, Thyme Jus
- Apple and Sage Stuffed Pork Loin**, Wholegrain Mustard Cream Sauce

Fish

Baked Hake Supreme, Spinach and Caper Sauce
Salmon and Spinach En Croute, Prawn Beurre Blanc
Seared Cod Supreme, Mixed Bean & Chorizo Cassoulet



Vegetarian

Wild Mushroom, Spinach and Truffle Gnocchi, with Fresh Parmesan
Roasted Vegetable & Mozzarella Wellington, Tomato Sauce
Tomato, Basil & Mozzarella Tart, Pesto Cream Sauce



Desserts

Please choose x2 desserts

Light Lemon Tart, Crème Anglaise
Sticky Toffee Pudding, with Caramel Sauce
Salted Caramel Cheesecake served with Crème Anglaise
Individual Apple Crumble served with Custard
Bakewell Cherry Flan with Mascarpone Cream
Rich Chocolate Fondant with White Chocolate Ice Cream
Brandy Snap Basket filled with Ice Cream & Mixed Berries

Selection of Yorkshire Cheeses, to include Mature Cheddar, Yorkshire Blue, Wensleydale and Brie. With Crackers, Grapes, Celery and Fruit Chutney. £2.00 Supplement per person



The Midland Banqueting Pack
Menu C - £39.00pp

Starters

Please choose x2 starters

- Homemade Crab Cakes**, Lime & Chilli Mayo, dressed Salad Leaves
Goats Cheese Mousse, Textures of Beetroot, Crushed Walnuts & Tomato Salsa
Duo of Gravdlax, Cured Salmon marinated in Dill & Beetroot, Pickled Cucumber,
Dill Crème Fraiche, Caper Salad
Confit Duck Leg, Carrot & Ginger Salad, Soy & Chilli Dressing
Garlic King Prawns, Chorizo and Watercress Salad and Vierge Dressing
Pork, Sage and Red Onion Terrine, Apple Chutney and Mini Tin Loaf

Soups

- Cauliflower & Roasted Garlic**, with Chorizo oil
Braised Chicken & Wild Mushroom Broth
Goats Cheese & Pea Velouté
Roasted Garlic & Sun Blushed Tomato
White Onion with a Cheese Croute



Main Course

Please choose x1 Meat, x1 Fish & x1 Vegetarian

All mains are served with Green Beans, Carrots, Tender Stem Broccoli Wrapped in Leek and a choice of potatoes:

*Herbed Minted New Potatoes, Duck Fat Roasted Chateaux Potatoes or Thyme Baked Fondant Potatoes (1 choice for everyone)
Unless otherwise stated on the description*

21-day aged Roasted Ribeye of Beef, Confit Shallots, Celeriac Puree and Red Wine Jus
Garlic and Rosemary Roasted Lamb Rump, Rich Spiced Tomato Sauce

Individual Pork Fillet Wellington, Wild Mushroom Sauce

Roasted Thyme Cornfed Chicken Breast, Shallot Puree, Vine Roasted Cherry Tomatoes, Parma Ham Chard and Caramelised Onion Jus

Fish

Seared Seabass Fillet, Baby Leeks, Prawn and Pea Sauce
Baked Monkfish Supreme, Spinach Puree & Tender Stem Broccoli, Bisque Sauce
Crab and Dill Stuffed Salmon Supreme, Sauté Asparagus, Caper Beurre Blanc



Vegetarian

Blue Cheese and Wild Mushroom Wellington, Asparagus, Sweet Potato Puree, and Pesto Cream
Sun blushed Tomato & Basil Arancini, Asparagus & Broad Bean Salad, Pea Puree, Truffle oil
Roast Vegetable Tian, Goats Cheese Bon-Bons, Sun Blushed Tomato Sauce



Desserts

Please choose x2 desserts

Individual Light Lemon Tart, Crème Anglaise
Individual Banoffee Tart, with Chocolate Sauce
Individual Honeycomb Cheesecake, served with Fruit Coulis
Individual Apple Crumble served with Custard
Rich Chocolate Fondant with White Chocolate Ice Cream
Individual Mango & Passion Fruit Torte
Individual White & dark Chocolate Cheesecake

Selection of Yorkshire Cheeses, to include Mature Cheddar, Yorkshire Blue, Wensleydale and Brie. With Crackers, Grapes, Celery and Fruit Chutney. £2.00 Supplement per person

If there is something particular not on our menu please discuss this with your event planner and we can create a bespoke dining menu for you.



Sorbet

Raspberry Sorbet £2.95

Lemon Sorbet £2.95

Orange Sorbet £2.95

Champagne Sorbet £3.95

Green Apple Sorbet £3.95



Intermediate

Pan Seared King Scallops, Pea Puree, Black Pudding Crumb and Crispy Bacon £9.95

Baked Seabass, Fennel Puree, Spinach and Prawn Velouté £8.95

Goats Cheese and Chive Bon-Bons, Butternut Squash Puree with Rocket Cress £6.25

Black Pudding and Smoked Applewood Bon-Bons, Butternut Squash Puree and Rocket Cress
£6.25

Mushroom and Truffle Velouté £5.95



Selection of Yorkshire Cheeses, to include Mature Cheddar, Yorkshire Blue and Wensleydale and Brie. With Crackers, Grapes, Celery and Fruit Chutney. £6.95

**Finger Buffet
Selector**

Choose 4 items plus Chef's Selection of Sandwiches for £16.95 per person
£2.00 supplement per additional item

Chef's selection of sandwiches and Wraps

Piri-Piri Spiced Breaded Chicken Goujons with Garlic Mayo

Sweet Chilli Glazed Chicken Wings

Teriyaki Salmon Skewers with Courgettes

Mini Bangers Glazed with Honey and Wholegrain Mustard

Plum Tomato, Pesto and Mozzarella Tart (V)

Local Hand Raised Pork Pie with Piccalilli

Crispy Scampi Bites with Lemon and Herb Mayo

Coconut and Sweet Chilli Chicken Skewers

Individual Salmon and Leek Quiche

Mini Yorkshire Puddings filled with Roast Beef and Horseradish

Roasted Baby Corn with Tomato Salsa (v)

Hoi Sin Pork and Pepper Skewers

Asian Trio; Onion Bhajis, Samosas and Pakoras and a Mint Yoghurt Sauce

Halloumi and Cherry Tomato Skewers with Balsamic Reduction (V)

Roasted Vegetable Kebabs Marinated in Garlic Oil (V)

Mini Beef Burger with Brioche Bun

Mini Vegetarian Burger with Brioche Bun (V)

A Selection of Mini Cakes

(V)= Suitable for Vegetarians; (VE)= Dish can be **adapted** to suit vegan requirements; (H)= Dish can be **adapted** to suit Halal requirements

Hot Fork Buffet

2 Course Hot Buffet

Choose 3 main dishes, 3 accompaniments and 1 dessert £17.95 per person

Choose 4 main dishes 3 accompaniments and 1 dessert £20.95 per person



Hoi Sin glazed Duck Breast served with Oriental Vegetables

Thai Red Chicken Curry with Mange Tout and Peppers (H)

Spanish Chicken with Sauté Chorizo and Peppers with Rich Tomato Sauce

Roasted Vegetable and Mixed Bean Chilli with Sour Cream (V) (VE)

Coconut and Ginger Chicken finished with Pak Choi and Spinach (H)

Lasagne Al Forno Topped with Cheddar Cheese (H)

Salmon and Broccoli Bake, topped with Sliced Potatoes

Beef and Guinness Hotpot with Baby Onions

Creamy Fish Pie topped with Cheddar Cheese

Sweet and Sour King Prawns with Pineapple

Wild Mushroom, Spinach and Ricotta Gnocchi (V)

Aubergine and Sweet Potato Moussaka (V)

Accompaniments

Seasonal Vegetables

Coleslaw

Mixed Leaf Salad

Tomato and Red Onion

Salad, Pitta Breads

Baked Bread Basket

Lightly Spiced Wedges

Basmati Rice, Baked Jacket Potatoes

Garlic Bread

Thyme Roasted Baby

Potatoes

Sweet Chili Noodles



Please Choose one of the following:

Light Lemon Tart, Crème Anglaise
Strawberry Cheesecake served with Fruit Coulis
Cream filled Profiteroles with Chocolate Sauce
Fresh Fruit Salad
A Selection of Mini Cakes

(V)= Suitable for Vegetarians; (VE)= Suitable for Vegans; (H)= Dish can be adapted to suit Halal requirements



Additions

*Add additional Salad Bowls £15.00 each
Bowls serve up to 20 guests*

Mixed Leaf Salad

Potato Salad

Cous Cous & Mediterranean Vegetable Salad

Tomato, Basil & Red Onion Salad with a Balsamic Vinaigrette

Accommodation



There are special rates offered to the Guests staying in the hotel on the evening of your event. We will set up an allocation of approximately how many rooms you will require and provide a booking code for your guests to ensure they receive this special rate.

Our impressive bedroom accommodation includes Four Poster Bedrooms, Executive Bedrooms, Standard Bedrooms, Family and Interconnecting Bedrooms.

FROM	
Standard Single Bed & Breakfast	£69.00
Standard Double Bed & Breakfast	£80.00
Standard Family Bed & Breakfast	£115.00
Standard Interconnecting Suite (2 Rooms)	£150.00

£25.00 Supplement applies to upgrade to an Executive bedroom.

Rates dependent upon number of room requests and availability of your chosen date(s) at the time of booking.

How to book your Event in the Midland



- (1) The Events Co-ordinator will make an appointment with you for a full show round of the hotel including the Ballrooms & Bedrooms. They will also check availability and give you some suggested dates.
- (2) You can make a provisional booking at this stage or go home to think and discuss things and then make a booking over the phone at a later time.
- (3) When you make a provisional booking the Midland will hold this for 14 days at which stage we will require written confirmation and a non-refundable deposit of £500.00 to secure the booking. You may have an account with the hotel allowing you to be invoiced after the event. If this is the case, full written confirmation with the billing instructions is required. During this time, you may wish to bring family & friends, or colleagues to view the facilities.
- (4) When the deposit has been received the Midland Hotel will issue you with a confirmation contract
- (5) Throughout the time that your event is booked with us you can meet with the events coordinator as often as you need to discuss the details of your day.
- (6) Six weeks prior we will have the final appointment to discuss all the final details.
- (7) Two weeks prior to the event taking place we will require final numbers, special dietary requirements and payment (if applicable).

Scan & Follow us on Media:



Terms and Conditions

Numbers Booked

1. Provisional numbers will be asked for at the time of booking and the Hotel reserves the right to agree a minimum number to be charged for the event. Final numbers must be given no less than 7 days prior to the event taking place and subject to any minimum number, this will be the number you will be charged for.
2. The Hotel reserves the right to change a designated room after the appropriate consultation if the agreed minimum numbers are not to attend the event. This does not affect any minimum charge.

Payment

1. Written confirmation of the booking will be required within 14 days of the booking having been made together with a deposit to the value of £500 for all wedding/ event bookings.
2. Weddings and Private functions must be paid in full at least 14 days prior to the event taking place.
3. Final Numbers for all Weddings and Private Events must be confirmed two weeks prior to the event taking place. This will be the number charged for and must be at least the minimum number agreed for the event.
4. If your numbers increase or you order extra goods in the 14 days prior to your wedding/ event, immediate payment must be made for the extra people / goods.
5. Any additional charges for services incurred during the event will become payable on presentation of invoice.
6. We regret we are unable to offer credit facilities to individuals
7. Four weeks prior to your booking you will receive a final invoice for the party (to be settled two weeks before the booking date).

Cancellation by the Customer

1. Should you cancel your booking a charge must be made equivalent to any loss suffered by the Hotel. Costs incurred for any equipment hired by the Hotel on your behalf will be added to any cancellation fee.
2. The following percentages will be charged.

if cancellation occurs less than 7 days prior to the event	100%
if cancellation occurs between 7 and 30 days prior to the event	75%
if cancellation occurs between 30 and 60 days prior to the event	50%
if cancellation occurs between 60 and 121 days prior to the event	25%

No charges will be made if cancellation occurs more than 121 days prior to the event

Deposits taken to confirm a booking are non-refundable.

3. Reductions in final numbers.
Charges will be made based on the numbers indicated two weeks prior to the event which must be at least the minimum number
We regret that no allowance or refunds can be made for non-arrivals.

Cancellation by the Hotel

The hotel may cancel the booking at any time and without obligation to you in any of the following circumstances:

- * If the Hotel or any part of it is closed due to fire, alteration or re-decoration, by order of any public authority, or otherwise through any reason beyond the Hotel's control.
- * If full payment is not made at least two weeks before the event takes place unless credit facilities have been authorized.
- * If you become bankrupt or insolvent or enter into liquidation or have an administrator, administrative receiver or receiver appointed over all or a substantial part of your assets.
- * If the event may, in the reasonable opinion of The Manager, prejudice the reputation of the Hotel.

Liabilities

1. Please safeguard your property. The Hotel will not accept responsibility for loss or damage to property or death or illness of or injury to persons however caused. Property cannot be stored on the premises for these reasons and you are advised to consider your insurance cover in these respects.
2. You will indemnify The Midland Hotel against any damage caused to the premises or equipment by any person attending the event and will agree to pay for any such damage in full.

Name of Hirer	Daytime Tel. No.	Evening Tel. No.
Date of Event		
Invoice Address		

I the undersigned have read and understand the above terms and conditions

SignatureName.....Position.....