



Thank you for considering Capesthorne Pavilion for your upcoming corporate event.

In our opinion the ideal event and conference venue should be far removed from the every day tasks of the office and we offer just that. Capesthorne Pavilion is a purpose built self contained venue which sits proudly alongside Capesthorne Hall set in over 100 acres of stunning parkland and lakes.

As you enter Capesthorne Pavilion you will find elegant contemporary surroundings designed with minimalist simplicity. This exceptional event suite offers versatile space and can accommodate up to 500 delegates in various room layouts.

Our experienced events team is on hand to advise and arrange any number of events, ranging from large scale conferences to charity balls and product launches. They will take as little or as much responsibility as you wish and will ensure that your event is a success from beginning to end.

With the location of Capesthorne Pavilion being ideal for outdoor pursuits, it is an increasingly popular retreat for incentive days and team building events. Together with a local expert we will organise activities that do exactly what you want. Favourites include clay pigeon shooting, geese herding, off-road racing and archery - all fun ways of building relationships and motivating people.

Nothing is too much trouble so if you have ideas that we haven't mentioned or if you want a truly bespoke experience then please ask a member of our staff who will be more than happy to help.



Rates

Hire charge for Capesthorne Pavilion

Hire based on 08:00 – 20:00 £12,000.00

Please note that we do not usually reduce our rate for part days. These are our standard rack rates; but please call for special offers

Day delegate rates

| | |
|---------------------|----------|
| 100 – 150 delegates | £80.00pp |
| 151 – 200 delegates | £75.00pp |
| 201 – 300 delegates | £70.00pp |
| 301 – 400 delegates | £65.00pp |

Inclusive of:

Hire of Capesthorne Pavilion
Ample free car parking for all of your guests
Morning tea, coffee and pastries
Mid-morning tea, coffee and homemade cookies
Buffet lunch – Pavilion 1
Afternoon tea, coffee and homemade cookies
Flip charts & pens
AV equipment – PA system with radio and lapel mics
Preferred rates at local hotels for accommodation

Supplements

In addition to the above day delegate rates we would like to offer the following supplements at an additional price per head.

| | |
|------------------------|----------|
| Buffet Menu Pavilion 2 | £ 4.95pp |
| Buffet Menu Pavilion 3 | £ 7.50pp |
| Buffet Menu Pavilion 4 | £ 9.95pp |

Please note that all prices are exclusive of VAT



CAPESTHORNE
PAVILION

Extras

| | |
|---------------------------|------------------|
| Additional Tea & Coffee | £ 1.90pp |
| Selection of Biscuits | £ 0.75pp |
| Morning Danish Pastries | £ 1.95pp |
| Selection of Fruit Juices | £ 1.65pp |
| Bacon/Sausage Barmcakes | £ 4.95pp |
| Continental Breakfast | £ 9.95pp |
| Full English Breakfast | £17.50pp |
| Afternoon Cakes | £ 1.95pp |
| Wine with Lunch | £ 3.50 per glass |
| Fruit Basket | £ 1.50pp |
| | |
| Hot Entrée Selection | £ 6.95pp |
| | |
| A selection of Desserts | £ 3.95pp |
| Local Cheese and Biscuits | £ 3.50pp |

Silver served sit down lunches or further buffet upgrades can be arranged on request. During the nicer weather, why not try one of our BBQ's?

Gluten free and Healthy Option Menus' are available



PAVILION ONE

FINGER BUFFET

Freshly Made Sandwiches to include:
Roast Beef, Cheddar Cheese & Onion, Turkey with Seasoning
(White & Brown Breads)

Jambalaya Chicken Pieces
Crème Fraîche

Miniature Filo King Prawns, (H)

Smoked Ham and Pineapple

Vegetarian Italian Pizza (H)

Chinese Spring Rolls, Samosas
offered with a Chilli & Soya Dips (H)

Salmon, Dill & Cream Cheese Quiche

Kettle Chips, Olives and Dips



Continental Cheese & Biscuits
Celery & Grapes



PAVILION TWO

DELUXE FINGER BUFFET

Homebaked Granary & Natural Rolls to include:
Beef, Lollo & Mustard; Cheddar Cheese, Onion & Iceberg;
Ham & Pineapple; Turkey & Seasoning; Egg & Cress

Parma Ham with, Melon & Olive Kebabs

Roast Chicken Tikka Drumsticks
Sour Cream Dip (H)

Vegetarian Indian Selection of Samosas, Spring Rolls & Onion Bhajees (H)

Filo King Prawns
Garlic Mayonnaise (H)

Tempura Vegetables (H)

Bruchetta with Tomato, Onion & Basil (H)

Roasted Beef & Asparagus Rouladé with Cherry Tomatoes

Nachos with Salsa, Grated Cheese, Lettuce & Chilli Peppers

Vegetarian Barquettes



PAVILION THREE

GOURMET FINGER BUFFET

Italian Salami with Olives

Chicken Tikka Fillet - Fromagé Fraîs (H)

Miniature Pastry Boats filled with Salmon Mousse & Caviar

King Prawn & Squid, Monkfish Kebabs (H)

Seared Peppered Tuna Bruchetta – Lemon Yoghurt (H)

Gourmet Dim Sum Selection of Sui Mai, Miniature Ribs,
Won Tons and Chicken Satay (H)

Mushroom, Mozzarella and Tomato Pastries

Kebabs of Scotch Beef, Fresh Asparagus, Cherry Tomatoes,
Haloumi Cheese & Gherkin

Oakleaf Smoked Salmon, Cream Cheese & Chive Bilinis

Herb Pastry Tartlets, Pesto, Charred Vegetables -
Parmesan



Tropical Fruit Kebabs and Dipped Chocolate Fruits



PAVILION FOUR

FINGER BUFFET

Oakleaf Smoked Salmon, Cream Cheese Rouladé

Handmade Pastry Tarts, Wild Mushroom Fricassee, Crispy Pancetta (H)

King Prawns, Scallop, Monkfish Kebabs (H)

Chicken Satay served on Rocket with Garlic & Nut Dip

Gravadlax with Caviar on Blinis

Shredded Duck with Pancakes -
Plum Sauce, Strips of Cucumber & Spring Onion (H)

French Trimmed Lamb Cutlets, Mint Dip (H)

Miniature Pitta Breads filled with Spiced Chicken and Hot Chilli Beef (H)

Japanese Tempura Vegetables with Various Dips

“Fondue Bourguignon”
Various cooked Meats and Breads offered with Classic Swiss Cheese Dip (H)



A Selection of Homemade Bite Size Pastries, Mousse's, Pies and Tarts



Fresh Ground Coffee & Friandes