



THE BROMLEY COURT  
HOTEL

# WORK, STAY, THRIVE

## 24-Hour Productivity Package



UNLOCK  
DISCOUNTED  
ROOM HIRE  
FOR AN  
EVENING  
CELEBRATION

£195 PER  
PERSON

### Free On-site Parking

90 spaces available with 4 EV charging points

### Complimentary Wi-Fi

High-speed internet throughout the venue

### Meeting Room Hire

Main meeting room included. Additional charges apply for breakout/syndicate rooms

### Stationery & Presentation Tools

Stationery box with essential supplies, flipchart with pad, note pad & pens for delegates. TV screen or LCD projector (subject to meeting room)

### Dedicated Conference Host

On-site support to ensure seamless event delivery

### Table Refreshments

Still & sparkling water. Cordials & assorted sweets

### Refreshments

Arrival: Tea, coffee & pastries

Mid-Morning: Tea, coffee & biscuits

Lunch: Enjoy in the meeting room or restaurant

Mid-Afternoon: Tea, coffee & biscuits

Arrival and mid-morning refreshments are tailored daily with varying options to suit all tastes.

### Three Course Dinner

Enjoy a meal in the restaurant or in a private room for an additional charge

### Bed & Breakfast

Stay overnight and enjoy breakfast the following morning before departure

### Confirmation Requirements

Signed contract and full payment

events@bromleycourthotel.co.uk | 02084618600 opt. 2  
www.bromleycourthotel.co.uk



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# BREAK MENU

## Monday

Arrival:

Smoothie (GF)/ Croissants (N)

Morning:

White chocolate cookie (N) / Granola pot (N)

Afternoon:

Fruit skewer's (PB)/ Carrot cake (N)

## Tuesday

Arrival:

Granola bar (N) / Pain au chocolate (N)

Morning:

Smartie cookie (N) / Mini bacon & egg rolls

Afternoon:

Melon slices (PB) / Victoria sponge (N)

## Wednesday

Arrival:

Cereal bar (N) / Chocolate twist (N)

Morning:

Marshmallow cookie (N)/ Mini avocado on toast

Afternoon:

Fruit salad pot (PB) / Coffee and walnut cake (N)

## Thursday

Arrival:

Power shot (GF)(DF)(PB) / Cinnamon swirl (N)

Morning:

Chocolate cookie (N) / Mango lassi

Afternoon:

Grilled pineapple in syrup (PB)/ Chocolate marble Cake

## Friday

Arrival:

Whipped coffee (GF) / Chocolate twist (N)

Morning:

Cranberry cookie (N) / Cheese straws (N)

Afternoon:

Cured watermelon (PB) / Lemon drizzle(N)

# UPGRADES

## Breakfast Upgrades

Breakfast muffins £6.50pp  
egg, bacon, sausage

Smoothies £5.00pp

Avo – avocado, spinach, broccoli,  
mango, coconut, ginger, lime

Detox – ginger, courgette, carrot,  
blueberry, banana

Berry – strawberry, raspberry,  
blackberry

Granola and yoghurt £3.95pp

## Breakfast Stations

Served with fruit, honey, preserves  
and cream.

Porridge station £4.75pp

Waffle station £4.75pp

## Additional Items

Glass of mocktail £4.50pp

Cream tea £6.95pp

Scone with cream & preserves

PLEASE INFORM  
YOUR EVENTS  
COORDINATOR

WE CATER FOR  
ALLERGY &  
DIETARY  
REQUIREMENTS  
SEPERATELY

[V]Vegetarian [GF] Gluten Free [D] Dairy Free [N] May contain Nuts (PB) Plant Based

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# LUNCH MENU

## Monday Lunch Menu

### SERVED COLD

Classic Caesar salad with anchovies and croutons  
Superfood salad with quinoa pomegranate, blueberry, kale and butternut (GF)(PB)  
Mixed leaf salad, cucumber, tomato, pepper (GF)(DF)(PB)  
Olive oil and balsamic (GF)(DF)(PB)  
Vinaigrette (GF)(DF)(PB)

### SERVED HOT

Roast beef with beef jus and horseradish cream (GF)  
Baked lemon and thyme salmon with braised fennel (GF)  
Garlic roasted potatoes (GF)(PB)  
Vegetable ratatouille (GF)(PB)  
Steamed seasonal vegetables (GF)

### DESSERTS

Trio of desserts (N)  
Fruit salad (PB)

## Tuesday Lunch Menu

### SERVED COLD

Spiced corn salad (GF)(V)  
Beetroot and orange with dill (GF)(PB)  
Mixed leaf salad, cucumber, tomato, pepper (GF)(DF)(PB)  
Olive oil and balsamic (GF)(DF)(PB)  
Vinaigrette (GF)(DF)(PB)

### SERVED HOT

Chicken fajita (GF)(DF)  
Bean chilli (GF)(PB)  
Mexican rice (GF)(PB)  
Fajita spiced coley (GF)(DF)  
Tortilla, guacamole, salsa, cheese

### DESSERTS

Chocolate filled churros (N)  
Fruit salad (PB)

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## Wednesday Lunch Menu

### SERVED COLD

- Tabouli salad (GF)(DF)
- Cherry tomato caprese salad (GF)
- Mixed leaf salad, cucumber, tomato, pepper (GF)(DF)
- Olive oil and balsamic (GF)(DF)(PB)
- Vinaigrette (GF)(DF)(PB)

### SERVED HOT

- Giant cous cous with apricot and crispy onion (GF)
- Chicken tagine (GF)(DF)
- Vegetable moussaka
- Baked haddock (GF)(GF)
- Mediterranean vegetables (GF)(DF)

### DESSERTS

- Greek yogurt parfait (N)
- Fruit salad (PB)

## Thursday Lunch Menu

### SERVED COLD

- Asian slaw (GF)(DF)
- Fennel and rocket salad (GF)(PB)
- Mixed leaf salad, cucumber, tomato, pepper (GF)(DF)(PB)
- Olive oil and balsamic (GF)(DF)(PB)
- Vinegarette (GF)(DF)(PB)

### SERVED HOT

- Sweet and sour chicken with sweet and sour sauce (GF)
- Fried rice
- Stir fried vegetables with black bean sauce (GF)(DF)(PB)
- Five spiced tilapias (GF)(DF)
- Prawn crackers (DF)

### DESSERTS

- Chocolate delice (N)
- Fruit salad (PB)

## Friday Lunch Menu

### SERVED COLD

- Greek salad with feta (GF)
- Potato salad with bell pepper (GF)(PB)
- Mixed leaf salad, cucumber, tomato, pepper (GF)(DF)(PB)
- Olive oil and balsamic (GF)(DF)(PB)
- Vinaigrette (GF)(DF)(PB)

### SERVED HOT

- Spiced pork belly with apple cider jus (GF)(DF)
- Spring onion mash (GF)
- Baked salmon with creamed leeks (GF)
- Roasted mediterranean vegetables (GF)(DF)(PB)
- Macaroni and cheese with garlic crumb

### DESSERTS

- Victoria sponge (N)
- Fruit salad (PB)

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# DINNER MENU

## Three Course Meal

### STARTERS

Soup of the day

bread roll and butter

Beef cheek and Tamworth cheese coquettes

toasted with apple butter

Smoked mackerel

caper and green olive tartare, gold tomato, fennel and bonito flakes

Heritage tomatoes

basil, burrata, hot honey lime vinaigrette, baby leaves

### MAINS

Korean style pork belly

ginger sweetcorn puree, spring onion, charred cucumber and sweetcorn, salsa, sweet soy BBQ glaze

Seared filet of Scottish gurnard

slow roast and braised Welsh lamb, carrots, celery, butternut squash and sweet potato,

Burford egg yolk mash, English peas

Pan fried gnocchi

baked Crown Prince squash, Lion's Mane mushrooms, young spinach, citrus olive oil emulsion

Chicken schnitzel

rocket salad, herb new potatoes with garlic aioli

### DESSERTS

Dark fruit summer pudding

blackberries, blueberries and currants, brioche, fresh mint crème Chantilly

Almond and cherry clafoutis

amaretto Kentish cherries, toasted almonds, plant based vanilla bourbon ice cream

Chocolate brownie

chantilly cream

Cheese selection - £5 supplement

British cheeses, fruits, chutneys and crackers

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