



THE BROMLEY COURT  
HOTEL

# WORK, STAY, THRIVE

## 24-Hour Productivity Package



UNLOCK  
DISCOUNTED  
ROOM HIRE  
FOR AN  
EVENING  
CELEBRATION

£185 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

Stationary 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:

Lemon & thyme melon (PB) / Victoria sponge (N)

## Wednesday

Arrival:

Cereal bar (N) / Cranberry 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 lassie

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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## THE BROMLEY COURT HOTEL

### 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

Duck rillettes, dark Rye, plum chutney, pickled root vegetable

Sticky fire chicken wings with ranch sauce

Chargrilled night shades, violet artichokes, Kalamata olives, whipped houmous, coconut yoghurt tzatziki, sourdough

### MAINS

Free range chicken breast alfredo, chicken breast, fettuccini, alfredo sauce, green vegetables

Shepherd's pie, slow roast and braised Welsh lamb, carrots, celery, butternut squash and sweet potato, Burford egg yolk mash, English peas

Fish and chips, mushy peas, tartare sauce

Roasted root vegetable pie, roasted root vegetables in a nutmeg and clove oat bechamel, with olive oil mash and seasonal vegetables

Four cheese macaroni, cheddar, red Leicester, Monterey Jack and mozzarella, blended in a smooth bechamel

### DESSERTS

Tamarind, ginger and cinnamon roast pineapple  
fresh coconut sorbet, toasted coconut shavings

Classic chocolate fondant  
white chocolate ice cream, port syrup, baked fig

Ice cream selection  
three scoops to include your choice of dark chocolate and sea salt, white chocolate, clotted cream vanilla, strawberry and cream, coconut sorbet, mango sorbet, elderflower sorbet

Cheese selection - £5 supplement  
British cheeses, fruits, chutneys and crackers

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