



THE BROMLEY COURT
HOTEL

INSPIRE, CONNECT, SUCCEED

Day Delegate Solution



UNLOCK UP
TO 15% OFF
BUSINESS
STAYS

FROM
£45
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. white board and pens, 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 a meal 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.

Confirmation Requirements

Signed contract and full payment

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



THE BROMLEY COURT
HOTEL

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 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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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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