



THE BROMLEY COURT  
HOTEL

# MAKE YOUR MEETINGS MATTER THIS SEASON

Exclusive Promotional Offer | December to March



UNLOCK UP  
TO 15% OFF  
BUSINESS  
STAYS

£39.50  
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

## Stationary & 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: Served 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



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# BREAK MENU

## Monday

Arrival:

Smoothie (GF) / Croissants (N)

Morning & Afternoon:

Biscuits

## Tuesday

Arrival:

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

Morning & Afternoon:

Biscuits

## Wednesday

Arrival:

Cereal bar (N) / Cranberry twist (N)

Morning & Afternoon:

Biscuits

## Thursday

Arrival:

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

Morning & Afternoon:

Biscuits

## Friday

Arrival:

Whipped coffee (GF) / Chocolate twist (N)

Morning & Afternoon:

Biscuits

# 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)  
Please

## 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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# LUNCH MENU

## 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)

## Festive Lunch Menu

Available between Monday 24<sup>th</sup>  
November & Tuesday 23<sup>rd</sup> December

### MAINS

Roast turkey with all the trimmings, sage & onion stuffing & turkey jus

Gremolata crusted salmon fillet, warm potato salad of dill, pickled red onion & capers, sauteed sprouts & grain mustard cream sauce (GF)

Plant based feta, butternut squash & kale strudel, seasonal trimming & rosemary jus.

### DESSERTS

Christmas pudding & brandy sauce

Chocolate & truffle torte, Chantilly cream, bramble & cranberry coulis

Vegan lemon cheesecake, kumquat marmalade & lemon balm essence (PB)

Grilled Pineapple, ginger, brown sugar & sea salt with creamy coconut sorbet & toasted coconut flakes (PB)(GF)

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