DAY DELEGATE RATE

Our Day Delegate Rate is available for bookings on Monday -Thursday, starting from £28.00 + vat per person to include the following:

DDR SPLENDIDO - £28PP+VAT

DDR FANTASTICO - £33PP+VAT

- Jugs of ice water and cordial

DDR BELLISSIMO - £38PP+VAT

- Arrival tea and coffee with fresh fruit juice with fresh pastries
- Jugs of ice water and cordial available all day
- Morning tea and coffee with biscuits
- Working fork buffet lunch served in your meeting room
- Afternoon tea and coffee with biscuits
- *Use of our built in projector* and screens
- *Use of a flip chart and markers*
- Stationery pads and branded pens for all delegates
- Complimentary Wi-Fi access
- Free parking
- Use of our Verona suite from 9am – 5pm
- Use of the historic Italian Gardens
- Based on a minimum of 30 delegates



Classroom

ROOM LAYOUT

U – *Shape*

Cabaret





Theatre.

Upgrades are available including freshly baked Danish pastries with your morning tea and coffee serving or for hot finger or fork buffet lunches.

FOR FURTHER DETAILS PLEASE **CONTACT US ON 01202 816074.**

VERONA SUITE MEDICI SUITE ROOM LAYOUT SIENA SUITE Boardroom 50 30 U-Shape 30 40 30 Classroom 30 30 30 Theatre 120 200 200 Cabaret (with screen) 42 88 48 *Cabaret* (*without screen*) 80 140 80 Formal Dining (Round Tables) N/A200 N/A

Standing receptions: Up to 250 indoors; Up to 400 in the Italian Garden

SAMPLE GOURMET SANDWICH LUNCH

To include...

- Roast chicken salad with lemon and chive mayonnaise in grilled pita pockets
- Cheddar, rocket and red onion chutney on thick sliced white bread
- Free range egg and mustard cress on thick sliced granary bread
- Prawn Marie Rose wholemeal bridge rolls

Savoury favourites include...

- Char grilled chicken skewers with basil aioli
- Individual cherry tomato and basil quiches
- Sausages wrapped in puff pastry

Sweet treats...

- Homemade chocolate brownies
- Mini strawberry meringues

SAMPLE EVENING MENU

To include

- Hot smoked Scottish Salmon
 Sopley Farm asparagus, quails egg and truffle dressing
- Dorset Lamb Rump
 Served pink with crushed new potatoes, minted peas, roast bunched carrots and red current jus
- Chocolate Fondant

 Amaretto cream and Seville orange

From just £30pp + VAT*





