

Oriel Hotel

Buffet Menu 2021



Oriel Hotel

Upper Denbigh Road, St. Asaph, Denbighshire LL17 0LW

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Information

Oriel can cater for all occasions

Dinner dances and corporate launches
Anniversaries and birthday celebrations
Christenings and garden parties
Fund raisers and theme evenings
Private dining

We understand that choosing a menu for a large party can be difficult. With this in mind, we have put together an exciting range of menus. However, should you prefer something different, we would be happy to discuss alternatives.

Our various function rooms combined with our flexible menu options allow you to choose the ideal setting and ambience for your event.

Vale suite

Ideal for dinner dances and corporate launches from 50 – 180 guests, this room has a large private function bar, stage area, PA system, air conditioning, low lighting and large dance floor. We can arrange a band or disco for your entertainment.



Fountain suite

Situated overlooking the gardens, this room is perfect for intimate gatherings and private dining from 20 – 40 guests. It has air conditioning and low lighting, and we can provide background music.

Llanelwy room

Positioned at the front of the hotel, this room is suitable for celebration parties, christening, and anniversaries for up to 60 guests. It has air conditioning and low lighting, and we can provide background music.

Terrace and Clwyd restaurant

These adjoining rooms are next to the lounge and Terrace bar, and lead onto an outside terrace/patio area. It is suitable for a celebration party or dinner dances for up to 120 guests. We can arrange a band or disco for your entertainment. A room hire charge may apply, as we have to close off the restaurant to our residents and public. Room hire prices available on request.

Buffet Menus

Hot sandwich baps

£9.95 per person

Minimum numbers of 30
(choose two options)

BBQ pulled pork baps
Bacon, Perl Wen and cranberry on ciabatta
Mozzarella, pesto and sundried tomato on ciabatta (V)
Pork and herb sausages on ciabatta with red onion chutney
Hot turkey and stuffing baps

All served with potato wedges and coleslaw
Gluten free options available

Chip shop buffet

£12.95 per person

Minimum numbers of 30
(choose two options)

Beer battered cod fillet
Chicken and wild mushroom pie
Steak and ale pie
Butternut squash, mixed bean and cheese pie (V)
Jumbo sausage

All served in a chip shop tray with
Chunky chips
Mushy peas
Gravy
Curry sauce

Finger buffet

£14.95 per person

Minimum numbers of 20

A selection of assorted sandwiches (V)(GFA)
Four cheese pizza (V)
Vegetable spring rolls (V)
Sausage rolls
Chicken goujons
Mini pork pies
Potato wedges (V)(GF)(VE)

Build your own burger

£14.95 per person

Minimum numbers of 30
(choose one option)

6oz beef burger (GFA)
Southern fried chicken burger (GFA)
6oz lamb burger (GFA)

All served in a gourmet bun with fries and a choice of toppings

Burger toppings

Smoked bacon
Sliced cheese
Lettuce

BBQ pulled pork
Onion rings
Gherkins

Coleslaw
Sliced tomatoes
Burger relish

Vegetarian and vegan option available on request

Cold Fork buffet

£16.95 per person

Minimum numbers of 20

Slices of ham and turkey

Vegetable quiche (V)

Scotch eggs (VA)

Sausage rolls (VA)

Feta, olive, roasted Mediterranean vegetable pasta (V)

Mixed salad (V)

Coleslaw and potato salad (V)

Artisan bread rolls (V)

Hot Fork buffet

£18.95 per person

Minimum numbers of 40

(choose three hot dishes including one vegetarian)

Beef lasagne or Mediterranean vegetable lasagne (V)

Beef chilli (GF) or Vegetable three bean chilli (V)

Malaysian chicken curry (GFA) or Vegetable curry (V)

Welsh lamb cawl with crusty herb dumplings or classic chicken chasseur

All dishes are served with

Hot jacket potatoes

Basmati rice

Mixed salad

Mini naan bread

Garlic bread

Desserts

£5.95 per person

(choose one option)

Chocolate brownie with raspberry coulis and Chantilly cream

Sticky toffee pudding with butterscotch sauce

Passion fruit and mango cheesecake with raspberry compote (GF)

Eton mess with millionaire shortbread

Lemon tart with raspberry coulis and Chantilly cream

Hot Carvery

Minimum numbers of 50

£21.95 per person for two courses
£24.95 per person for three courses

Starter

Choice of chef's homemade soup served with an artisan bread roll (V)(GFA)

Main course

(choose two options)

Roast topside of beef (GF) (£2 supplement)

Roast loin of pork (GF)

Roast turkey (GF)

Roast leg of lamb (GF) (£2 supplement)

All served with Yorkshire pudding, stuffing, roast potatoes, seasonal vegetables and roast gravy

Vegetarian options

Goat's cheese, spinach and sweet potato pie with mushroom sauce (V)

Vegan lentil roast with balsamic onion gravy (V)(VE)

Desserts

(choose one option)

Chocolate brownie with raspberry coulis and Chantilly cream

Sticky toffee pudding with butterscotch sauce

Passion fruit and mango cheesecake with raspberry compote (GF)

Eton mess with millionaire shortbread

Lemon tart with raspberry coulis and Chantilly cream

Canapes

£6.95 per person for three canapes
(£2.95 per person for additional canapes)

Vegetarian canapes

Mini Welsh cheese, sun blushed tomato and leek tart (V)

Homemade warm Welsh cakes (V)

Mini Welsh rarebit (V)

Melon and minted feta (V)

Red pepper hummus, roasted aubergine and courgette bruschetta (V)(VE)

Meat canapes

Chicken liver parfait on toasted brioche, red onion confit

Bacon and leek Welsh cakes

Chicken and ham hock terrine crostini with piccalilli

Sticky honey and whole grain mustard cocktail sausages

Fish canapes

Cream cheese and smoked salmon crostini

Prawn Marie Rose crostini

Mini smoked haddock and Welsh cheese tart

Welcome drinks

Prices are per person
(choose one option)

Glass of Bucks Fizz **£3.25**

Glass of house wine **£3.95**

Bottle of Peroni **£4.25**

Glass of sparkling Prosecco **£4.95**

Glass of pink Prosecco **£5.25**

Glass of Kir Royale **£5.25**

Raspberry or peach Bellini **£5.25**

Pimm's cocktail **£5.95**

Mini bottle of prosecco **£8.50**

Entertainment

Can be arranged through the hotel but payment must be made directly to the artist

Bands can be arranged, prices available on request
Resident DJ for disco from £200
Resident Harpist from £175
Magician (table magic) from £150
Casino tables from £200 each
Piano & vocal duo – Carly and Russ prices from £175

Booking Terms and Deposit

Call the Banqueting office on 01745 582 716 to arrange to meet Events Manager Michelle Seddon, who will show you the hotel facilities and suitable venue rooms, and tailor a quotation to suit your requirements.

Once a quote has been received, we will provisionally hold the booking for 10 days, pending a deposit of £150. Final numbers with full payment will be required 7 days prior to the event.

All function rooms are licensed until midnight; this is the time the function music and bar will finish.

Insurance

In the event of cancellations, we recommend Event insurance is taken out. Details are available on request.

Food allergies and intolerances

Please ensure the hotel is informed of any dietary requirements.

(V) Vegetarian
(VA) Vegetarian available
(GF) Gluten free
(GFA) Gluten free available
(VE) Vegan
(VEA) Vegan available

Due to market availability and seasonality, some dishes may not be available and prices can change due to market demand. Our dishes, where possible are locally sourced.

A full list of allergens is available on request.