



TRADITION MOVES FORWARD

CONFERENCE INFORMATION

2017

Facts and Figures

- Rose Room: Theatre 200, Cabaret 110
- Garden Room: Theatre 60, Boardroom 30, Cabaret 30, U Shape 28
- Broadley Room: Theatre 30, Boardroom 20, Cabaret 20, U Shape 12

Connectivity

We have unrestricted high speed, fibre based internet service throughout Tickton Grange and gardens

Parking and Transport

100 onsite car parking spaces. We will also organise executive transport to/from rail, airport or office.

Accommodation

We have 21 bedrooms including 2 suites. Please let us know if you need more rooms and we will organise these for you.

- Classic: Bed and Yorkshire Breakfast £97.50 per night
- Compleat Comfort: Bed and Yorkshire Breakfast £120 per night
- Granary: Bed and Yorkshire Breakfast £120 per night
- Suite: Bed and Yorkshire Breakfast £160 per night

All prices are based on single occupancy

Meeting Room Hire

(full day/part day or evening)

- Rose Room £295/£195
- Garden Room £150/£100
- Broadley Room £120/£80

Daily Delegate Rates include:

- Room Hire
- Arrival: tea and coffee followed by midmorning drinks with flapjack, or arrival drink with bacon baps (no midmorning break)
- Lunch: Choice of Working lunch, Buffet lunch, Networking lunch or seated lunch.
- Mid Afternoon: tea and coffee with chocolate orange muffins
- Portable screen with digital projector, 48" Smart HDTV (Broadley Room), converter cables, flip chart, paper, pencils, water, mints

Working Lunch

- Daily Delegate Rate £26 (for parties of 8 or more)

Open sandwiches on a selection of Fullers artisan bakery breads served with chips, crisps or seeded cheese straws

- Please choose four toppings from the following:

Ham and wholegrain mustard mayonnaise

Ham with spiced pear and bramble chutney

Ham with cheddar cheese

Roast beef and horseradish

Turkey and cranberry sauce

Salami and olives

Smoked salmon, lemon, cracked pepper

Egg mayonnaise and watercress

Wensleydale and bramble chutney

Wensleydale and cherry tomato

Cheddar cheese and pickle

Cheddar cheese and red onion

Tuna mayonnaise and cucumber

Buffet Lunch

- Daily Delegate Rate £32.50 (for parties of 8 or more)

Served with every buffet

Sand Hutton salad leaves, seeded artisan rolls from Fullers bakery,

Potatoes: Spring & Summer, new tossed with parsley and toasted almonds.

Autumn & Winter, baby jacket with rosemary, rock salt and rapeseed oil

Main Dishes

- Please choose three main dishes and two salads from the following

Salmon baked with tarragon lemon crumb

Tickton Nicoise: egg, tuna, green beans & cherry tomatoes

Goats cheese & sundried tomato fritter

Sausages baked in honey and real ale seed mustard

Glazed ham slices

Chicken, mushroom and thyme burger

Leven pork pie

Charters sausage rolls

Cheese and onion puffs

Salads

Couscous, cucumber, radish & seeds

Basmati and wild rice, sweetcorn, raisins

Bulgar wheat, red onion, baby spinach & chick peas

Coleslaw of red and white cabbage, carrot, onions and walnuts

Pasta twists, tomato, basil and black olives

Puddings

If you would like something sweet to end your Working Lunch or your Buffet Lunch, please select one of the following for all your guests (£5.95 per delegate):

Fresh fruit salad, pouring cream or natural yoghurt

Raspberry rippled meringues

Lemon Posset

Chocolate marquise

Crème brulee

Hot, seasonal fruit crumble, pouring cream

Networking Lunch

- Daily delegate rate £35 (for parties of 8 or more)

Guests can network as our team of waiting staff bring them beautifully presented finger food.

- Please choose eight items from the following main dishes and/or puddings:

Main Dishes

Haddock breaded goujons, pea mayonnaise

Shepherd's pie tartlet

Chilli crab cakes

Chicken tarragon tempura

Parsnip and sweet potato filo money bag

Goats cheese, roast pepper crostini

Mini pork and leek sausages

Turkey slider, red onion marmalade

Peppered beef balls

Filo breaded prawns

Onion bhajis

Cheese pastry puffs

Spicy chicken baked in herb yoghurt

Charters mini sausage rolls

Smoked salmon and cucumber

Puddings

Chocolate madeleine, Chantilly cream and strawberry

Selection macaroons

Coffee profiteroles

Lemon drizzle cake

Raspberry brulee

Mini crumble and cream

Vanilla ice cream and strawberry

Individual Items

Beverages: tea, coffee, fruit and herb teas, hot chocolate, still and sparkling water, orange juice, apple juice and cranberry juice - £2.25

Cakes & Beverages : One of Flapjack, Chocolate brownies, Carrot cake, Lemon drizzle cake, Scone with butter, strawberry jam and cream. With your choice of beverage - £2.95

A selection of open sandwiches on artisan bread with chips £7.95 per person

Buffet Lunch (from above) £14.95 per person