

## **The National Brewery Centre Hospitality**

The Events Management Team at The National Brewery Centre understands that each event is different and that's why we offer a friendly and personal service. We are a dedicated Hospitality team and we will look after your event from your initial enquiry, right the way through and beyond completion.

All of the departments within The National Brewery Centre work together to ensure that we can meet your every need and exceed any expectations you have in order to make your event a success. We will work closely with yourselves and each other, to provide the perfect business meeting or the wedding of your dreams and everything in between.

You can be sure of receiving the highest of standards in a unique historic location that offers you that 'little something different' for your function.

As well as our DDR (Daily Delegate Rates) and other corporate packages, we can also arrange added extras that could add the WOW factor to your event. Whether it is an actor led guided tour or personally labelled, bottled beer brewed here on site.

We will happily take provisional bookings at any time and arrange a visit to the centre. Provisional bookings will be held for 7 days, in which time we will not take any further bookings for your required rooms and dates\*. Once we have met you and discussed your final detail we will confirm the booking on receipt of a non-refundable deposit.

Once your event is confirmed we will be in close contact with you to make sure that every fine detail is covered. To ensure this we will need all your requirements 3 weeks prior to your event and catering requirements 1 week prior.

We will also require full payment 7 days before your event takes place.

We look forward to working with you soon.

Events Management Team

\* Conditions Apply



## **Corporate Day Delegate Rates**

*'We offer everything that a modern conference centre can but our venue has many added features such as themed and unique hospitality and training spaces all aimed to inspire and impress.'*

Our Daily Delegate Rate offers excellent value for money for your corporate event. Our all-inclusive package offers everything that you should need to ensure your function runs as smoothly as possible. However, should you require anything extra, our events management team are on hand and ready to tailor your event to ensure that we cater for all of your needs.

Our DDR includes:

- **Room hire**
- *Meeting room available at least 30 minutes prior to the start of your meeting*
- *Chilled water and mints*
- *Notepads and pencils*
- *LCD projector and screen*
- *Flip chart and pens*
- *Telephone extension points*
- *High speed WiFi*
- *Complimentary Car Parking*
- **Tea, coffee and fresh fruit brochettes with a lavender and honey dip on arrival**
- **'Elevenses' with homemade cookies**
- **Two Course lunch - served in The Brewery Tap bar & restaurant**
- **Afternoon tea & coffee with homemade scones**

Prices for our standard DDR are £24.00 + VAT per delegate

Details of our ½ day DDR are available from our team

### **Corporate '2 Course' Lunch**



As part of our DDR package you will be served a delicious two course lunch in The Brewery Tap, bar and restaurant.  
The menu has been designed around the use of fresh local produce & beer brewed on site and will reflect the change in the seasons as the year goes on.

### **Main Course**

**'Red Shield'** braised beef and ale pie with beef dripping fried chips and garden peas  
Grilled fillet of haddock served with parsley mash potato, fine beans and finished with a white wine cream  
Woodland mushroom and tarragon risotto with fresh parmesan shavings

### **Desserts**

Rich chocolate and orange mousse with shortbread  
Fresh fruit salad with clotted cream

*For a DDR price of £30 + VAT you can add a 3rd course to this lunch menu.*

#### **Menus are subject to change**

We are more than happy to cater to and dietary requirements.



### **Corporate Lunch Buffet**

Should you wish to have a less formal lunch as part of your event, you can choose to have a buffet. This can be served to you either in your meeting room, or on the Mezzanine of The Brewery Tap, bar & restaurant.

Lamb kofta skewers with mint yoghurt dip

(v) Mini vegetable samosas with a mango and '**Cobra**' chutney

Selection of meat and (v) vegetable bruschettas

Staffordshire pork pie with homemade pickles

Chicken Caesar wraps

(v) Roasted vegetable and basil pesto wraps

Selection of daily beer bites

(v) Lightly salted vegetable crisps

**Menus are subject to change**

We are more than happy to cater to and dietary requirements.



**Event Spaces**

Whether you are hiring a room to hold a business meeting or a private family function we have a space to suit your needs.

If you would like to discuss holding your function with us please feel free to contact our events team.

We provide you with an overview of all our rooms including capacities and possible layouts.

We are also more than happy to meet with you and work for you to ensure we deliver the perfect event.

	Length Width	m							WIFI ISDN	A/C
<b>The Worthington Suite</b>	16.5 x 10	3.5	100	60	40	30	80	✓	✓	✓
<b>The Burton Room</b>	9 x 9	4	50	50	30	30	40	✓	✓	✓
<b>The Union Suite</b>	7 x 5.23	3.5	25	20	-	15	-	✓	✓	✓
<b>The Cooper Suite</b>	6.9 x 5.2	2.5	20	15	-	15	-	✓	✓	✓
<b>Academia</b>	11.5 x 6.1	5	60	40	40	24	50	✓	✓	✓
<b>The Hop Garden (temporary marquee)</b>	30 x 12	5	350	350	200	-	250	✓		



### **The O'Sullivan Business Complex**

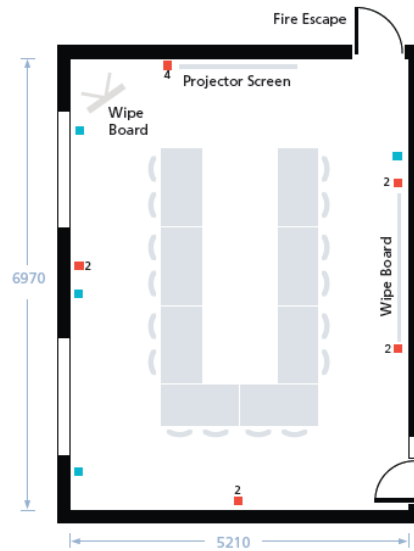
If you would like a meeting with breakout rooms and space for focus groups then the self contained O'Sullivan Business Centre is ideal for you.

With two separate meeting rooms and The Hub, our fully functioning communication centre, you can be out of the office but still connected.

Our Events Management team will be on hand throughout your time here, but this complex has everything you need to be self-sufficient.

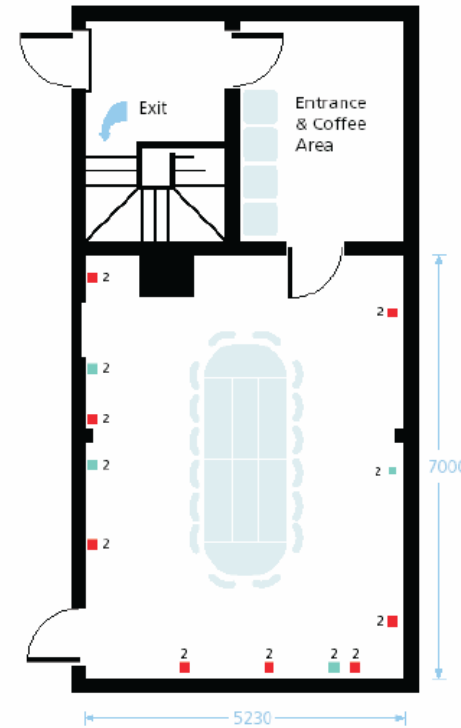
**The Cooper Suite**

Theatre	20
Boardroom	15
Open Square	15



**The Union Suite**

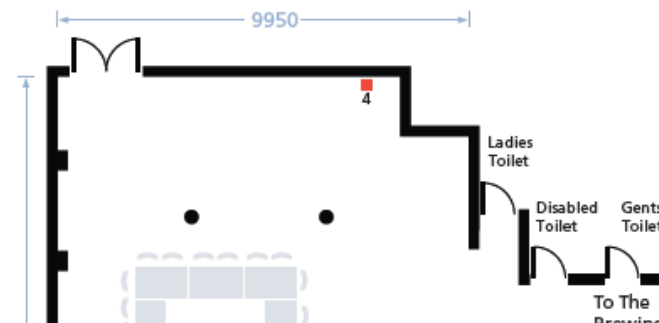
Boardroom	15
Theatre	30



**The Hub**

The Hub is your office away from the office. WiFi connected, we have a phone, fax machine, Computer & printer available for your use.

**The Worthington Suite**



Our most character full function room is the ideal location for any type of event from christenings to corporate launches.

It provides private access from the front car park and has it very own entrance through our garden.

The Worthington Suite holds its own fully equipped bar and direct access from the kitchen for all your food and beverage needs.

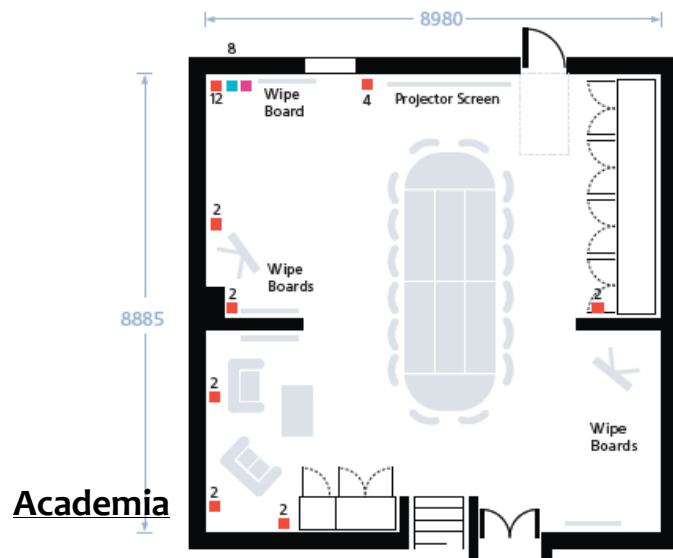
<i>Informal</i>	100	<i>Wedding Reception</i>	60
<i>Theatre</i>	100	<i>Classroom</i>	60
<i>Standing Buffet</i>	100	<i>Cabaret</i>	40
<i>Drinks Reception</i>	100	<i>Open Square</i>	32
<i>Banqueting</i>	80	<i>Boardroom</i>	28

### **The Burton Room**

This room is ideal for Wedding Ceremonies, Christenings, Civil Partnerships as well as smaller business meetings.

With its feature ceiling beams, open brick work and view over the brewing gallery The Burton Room is a lovely setting for a private event.

<i>Theatre</i>	35
<i>Classroom</i>	18
<i>Boardroom</i>	20
<i>U-Shape</i>	16



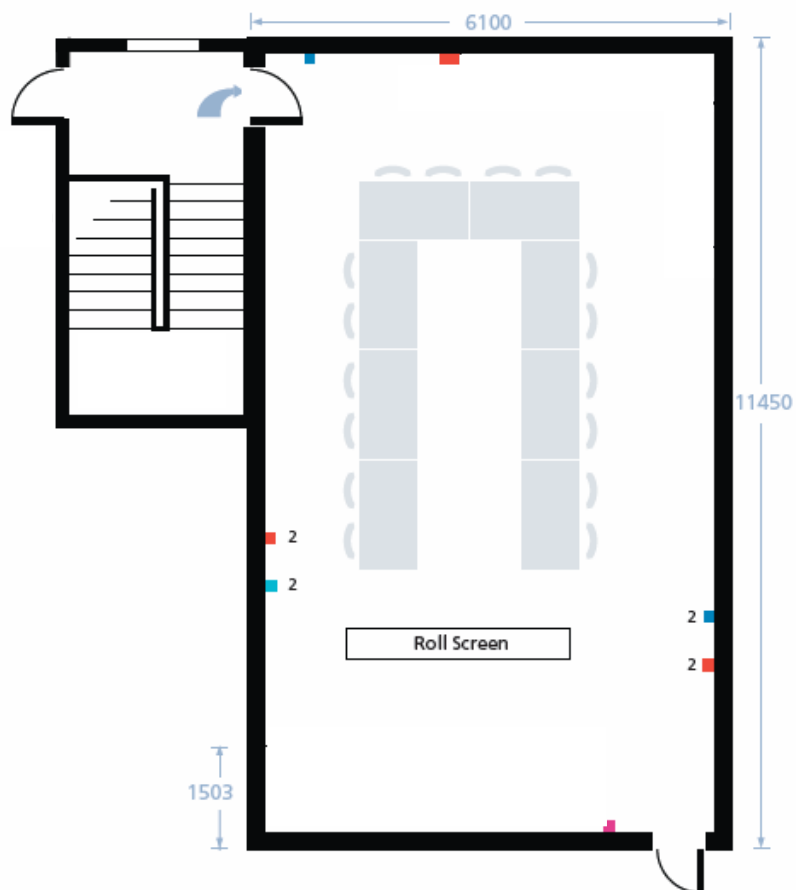
Academia is situated on the first floor and is the second largest of our meeting rooms.

With plenty of natural daylight from skylights and an original floor length feature window, allowing you to overlook The Brewing Heritage Galleries, Vintage Vehicles and Robey Steam Engine.

The perfect setting for training courses and business meetings, however, it is fully adaptable and licensed for family ceremonies.

An open brick room but with a modern twist.

<i>Informal</i>	55
<i>Theatre</i>	55
<i>Standing Buffet</i>	55
<i>Drinks Reception</i>	55
<i>Classroom</i>	30
<i>Boardroom</i>	24
<i>Open Square</i>	24



*'I have taken a great deal of delight in using fantastic local produce to create delicious dishes for our hospitality menus.  
Great food can help to make any event that little bit more memorable'*

**Russell Smith**  
**Head Chef - The National Brewery Centre**

Here at The National Brewery Centre we provide a unique service, our dedicated team will work with you to ensure that your event is personalised and reflective of your individual needs and requirements; this includes even the finest details.

Our head chef has created a delicious selection of menus for you to enjoy.

On the following pages you will find your mouth watering options, so that you can decide on the best combination to suit your event.

All of our dishes are designed to compliment our venue; this would not be possible without the use of fresh, locally sourced produce. Due to this, our menus are continuously changing to reflect seasonality.



### **Evening Dinner Menu Selector**

Give your event the personal touch, choose a starter, main & dessert and design the perfect 3 course menu for you and your guests Our on site

catering team will provide anything from refreshments for 10 to a cocktail party or fork buffet for 200. We have set menu choices but are also happy to provide bespoke quotes for any style of menu - please liaise with your Event Manager for details.

### Starters

(v) Roasted butternut squash soup with dry roasted pumpkin seeds	£5.75
<b>(v) Red onion tart with a Staffordshire blue cheese, watercress and vine roasted tomatoes</b>	<b>£7.70</b>
(v) Three tomato & bocconcini salad, rocket pesto and aged balsamic	£7.70
<b>Spiced duck rilette, tangy tomato chutney &amp; toasted focaccia bread</b>	<b>£8.00</b>
Char-grilled asparagus, cured ham, poached egg and hollandaise sauce	£8.70
<b>Pan seared king scallops with prawn, pea and vanilla risotto finished with a parmesan and rocket salad</b>	<b>£9.70</b>

### Main Course

(v) Twice baked three cheese soufflé with a poached pear and hazel nut salad	£12.50
<b>Classic beef and 'Red Shield' pie with seasonal vegetables &amp; potatoes finished finished with a tankard of foaming ale gravy</b>	<b>£12.50</b>
(v) Sun blushed tomato & brie Kiev served with dressed leaf salad & buttered new potatoes	£13.25
<b>4 hour spiced confit duck leg with a local sausage cassoulet</b>	<b>£16.00</b>
Char-grilled local pork chop, grain mustard mash finished with a panchetta & pea jus	£16.25
<b>Pan fried fillet of sea bass, creamed leeks &amp; panchetta with a beetroot dressing</b>	<b>£17.00</b>
Char-grilled medallions of beef fillet, horseradish polenta cake, sautéed oyster mushrooms & madeira jus	£19.95

### To Finish

Fresh fruit brochettes with a lavender & honey dip.	£6.70
<b>Warm cherry &amp; almond tart with chilled crème anglaise</b>	<b>£6.70</b>
Local strawberry pavlova with macerated berries.	£7.00
<b>Brioche summer pudding, bramble soup &amp; clotted cream</b>	<b>£7.25</b>
Dark chocolate & peanut brownie, white chocolate sauce and vanilla pod ice cream	£7.25
<b>Selection of local cheeses with home-made chutneys, breads &amp; biscuits</b>	<b>£8.70</b>

Please note The National Brewery Centre does not permit the use of external catering companies



## Evening Buffet Menu Selector

Select the perfect buffet menu to suit your occasion.

**Traditional Buffet Menu £14.95 per head**

- (v) Bowls of chips and dips
- Selection of roasted hams
- Fresh hand cut sandwiches – inc. (v)
  - Staffordshire pork pie
- (v) Homemade tomato tarts
- Poached salmon with home-made citrus mayonnaise
- (v) Homemade ‘P2’ pickled onions
- (v) Dressed leaf salad

Mini Bakewell tarts with clotted cream

**Beer Bites Buffet Menu £16.95 per head**

- Fresh fish goujons with tartare sauce
- (v) Homemade ‘P2’ pickled onions
- Homemade black pudding sausage rolls
- (v) Roasted vegetable and basil pesto wraps
  - Homemade mini beef burgers
  - (v) House marinated olives
  - (v) Selection of dressed salads
- Hot pork, stuffing & apple cobs

Pistachio mousse with shortbread

**Fusion Buffet Menu £15.95 per head**

- Selection of dim sum with plum dipping sauce
- (v) Vegetable spring rolls with sweet chilli dipping sauce
  - Homemade chicken satay with peanut relish
- (v) Oriental vegetable wraps with a Thai marmalade
  - Asian marinated beef salad with toasted sesame
- (v) Crisp vegetable stir fry with baby Asian greens
  - (v) Dressed leaf salad

Sesame crusted baked bananas with a chilled cinnamon  
crème Anglaise

**Best of British Buffet Menu £17.95 per head**

- Beef dripping fried chips with homemade ketchup
- (v) ‘Red Shield’ Welsh rarebit
  - Spiced Welsh lamb skewers
- Corned beef and pickle sarnies
  - (v) Cheese and pickle sarnies
- Oak smoked Scottish salmon with oatcakes  
and horseradish cream cheese
- Honey and mustard roasted English bangers
  - (v) Buttered jersey royals
  - (v) Dressed leaf salad

Strawberries & cream



**Entertainment**

Whether you require a team building activity or after dinner entertainment, we have the solution.

This can help you event to be organised all in one place.

Below are some of the ideas that can make your event go from good to great.

*DJ's*  
*Team Building specialist*  
*Singers*  
*Magicians*  
*Dancers*  
*Fire Entertainment*  
*Specialist Acts*

We also have staging available on request.

Ask our Event Management Team for more information and quotes.

