



NAVAL AND MILITARY CLUB - The In & Out

DAY DELEGATE PACKAGE 2010





DAY DELEGATE PACKAGE (DDR)

(Minimum numbers applies for each room)

- Meeting room in a grade 2 listed building from 08.00 to 17.00
- Complimentary break out room for bookings over 40 delegates
- Freshly brewed organic coffee and speciality organic teas with biscuits x 3 servings
- Jugs of iced water with selection of cordials
- Sandwich platter lunch to include 1½ rounds per person, crisps and fresh fruit
- Bowls of mints on the table
- A bowl of seasonal fruit for the table
- Flip chart and pens
- Recycled paper and recyclable pencils
- Event Management

£57.00 per person for members

£65.00 per person for non members

(upgrades on the basic package are available, please see overleaf)

Please note that we can put together a bespoke package for your meeting or conference

please email Josephine.westerbeek@navalandmilitaryclub.co.uk for more information.

Direct line 0207 827 5723

All prices are exclusive of VAT

All information is correct at the time of printing; however prices and menu items are subject to change without notification



OUR MEETING ROOMS

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Room	Minimum Numbers	Room set up	Price Non members	Price Members
Palmerston	6	Boardroom 14 Theatre Style 26	£ 65.00	£ 57.00
Cambridge	12	Boardroom 16 Cabaret N/A Theatre Style N/A	£ 65.00	£ 57.00
Astor	18	Boardroom 26 Cabaret 24 Theatre Style 40	£ 65.00	£ 57.00
King Harald V	26	Boardroom 34 Cabaret 48 Theatre Style 100	£ 65.00	£ 57.00
Coffee room	80	Boardroom 50 Cabaret 80 Theatre Style 150	£ 65.00	£ 57.00
Library	22	Boardroom 30 Cabaret 32 Theatre Style 72	£ 65.00	£ 57.00
Courtyard	N/A	Receptions 300 Dinner 150 (marquee)		

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UPGRADES

Refreshments

Tea, coffee and biscuits (<i>additional servings</i>)	£3.25 per person
Tea and coffee with lunch	£2.50 per person
Still and sparkling mineral water	£3.25 per bottle
Freshly squeezed orange juice	£6.50 per litre
Fresh pink grapefruit Juice	£6.95 per litre
Orange juice	£3.95 per litre
Tomato, cranberry, apple and pineapple juice	£4.95 per litre
Iced tea	£2.50 per litre
Cans of Coca Cola, Diet Coke & R Whites Lemonade	£1.60 per person

Menu Options / Additional Items (price per delegate)

Branded cereal Bars on arrival	£2.25
Sweetie and chocolate box <i>(selection of branded sweets and chocolates available throughout the day)</i>	£4.00
Homemade cookies and shortbread <i>(with tea and coffee)</i>	supplement £0.50
Homemade flapjack or chocolate brownie or biscotti	£1.25
Freshly baked Danish pastries x 2 per person	£1.75
Crusty organic bacon bap	£3.00
Crusty organic bacon and egg bap	£3.75
Scones with clotted cream and raspberry jam	£4.95
Homemade cake <i>(choose your favourite, minimum of 6 delegates)</i>	£1.85
British cheese platter with biscuits and grapes	£6.50

Menu Upgrades (supplement price per delegate)

Breakfast menu	From £6.00
<i>If you would like to upgrade from the sandwich lunch, prices start from:</i>	
Finger food	From £9.50
Fork buffet	From £12.50
Plated sit down 3 course meal and coffee	POA

Equipment / Misc.

Screen	£50.00
Data projector	£160.00
Other specialist equipment can be hired on request,	POA
Cloakroom Attendant, recommended for over 30 delegates	£12.00 per hour

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BREAKFAST MENUS

CLASSIC CONTINENTAL BREAKFAST

- Seasonal berries with Greek yoghurt and English honey
- Croissants, brioche, pain au chocolat and Danish pastries served with preserves
- Freshly squeezed orange juice

Add £6.00 per delegate

THE BIG ENGLISH BREAKFAST

- Muesli with seasonal berries Greek yoghurt and English honey
- Full English breakfast with free range scrambled egg, slow roasted tomatoes, organic maple cured bacon, sautéed mushrooms, Cumberland sausages, black pudding and crusty bread
- Selection of toast and warm English muffins with preserves
- Freshly squeezed orange juice

Add £17.00 per delegate

BREAKFAST CANAPÉS (our favourite)

- Breakfast trifle 'shots'
- Smoked salmon and cream cheese bagel
- Potato pancakes with beetroot marinated salmon
- Croissants with Parma ham and mozzarella or mozzarella, plum tomato and basil
- Miniature muffins and miniature Danish pastries
- Cumberland sausage with French mustard and home-made tomato ketchup
- Sugared French toast fingers with fruits of the forest compote

Add £17.00 per delegate

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FINGER FOOD SELECTION

You can either add some finger food to your sandwich lunch menu, each item is charged at £4.00 per item.

Or you can upgrade from the sandwich lunch menu @ £9.50 per person supplement, please choose 6 items from the selection below. Additional items are charged at £4.00 per item per person.

COLD

- Roast chicken and avocado wrap
- Smoked salmon on brown bread with tomato chutney
- Toasted foccacia bread with buffalo mozzarella and sun blushed tomato
- Wild mushrooms on toast
- Chicken liver parfait on onion bread
- Chorizo and red onion tortilla
- Chilli and coriander prawns, smooth mango sauce
- Vegetable crudité's and dips

HOT

- Stilton and broccoli tart
- Moroccan spiced chicken kebab
- Vegetable spring rolls with chilli dipping sauce
- Fat chips and dips
- Mini club sandwich
- Cumberland sausages with onion gravy
- Filo King Prawns with coriander aioli
- Salt beef on toasted bread with grain mustard mayonnaise and gherkins

SWEET

- Frozen dark chocolate and orange sherbet bombe
- Treacle tart and clotted cream
- Tiramisu cup
- Frozen white chocolate bombe with raspberry sherbet

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FORK BUFFET MENUS

One main course, one side, one dessert, coffee	supplement of £12.50 per delegate
One main course, two sides, one dessert, coffee	supplement of £18.50 per delegate
Two main courses, two sides, one dessert, cheese, coffee	supplement of £22.50 per delegate

The vegetarian option will be served as an alternative main course to vegetarians only

HOT MAIN COURSES

- Roasted salmon fillet with brown shrimp and butter sauce
- 'Catalan' chicken with chorizo and white beans cooked in a rich smoked paprika and tomato sauce
- Strips of beef 'Stroganoff' with paprika, shredded gherkins and sour cream
- Corn fed chicken strips 'Coq Au Vin' style
- Braised beef in red wine and garlic with button mushrooms and onions
- Thai chicken curry flavoured with coconut, ginger, chilli and coriander
- Classic Cumberland sausages cooked in a rich stout and onion gravy
- Navarin of lamb with root vegetable pearls
- Mandarin pork with black bean sauce, water chestnuts and baby corn
- Baked fillet of Scottish salmon with a lemon & parsley gremolata
- Jungle vegetable curry with sweet chilli and tamarind (v)
- Roasted vegetable lasagne (v)

COLD MAIN COURSES

- Crayfish, coriander and egg noodles tossed in sweet chilli sauce
- Rare roasted 'peppered' loin of beef with homemade piccalilli
- Smoked chicken 'Caesar' salad with focaccia croutons and shaved parmesan
- Seared blue fin tuna 'niçoise' finished with basil oil
- Poached Scottish salmon with watercress pesto
- Thin slices of honey and mustard ham with parsley mayonnaise
- Courgette & potato frittata with pecorino and rosemary (v)
- Crumbled goats cheese with pepperonata and roquette (V)

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HOT SIDE DISHES

- Saffron rice
- Mashed potato with chives
- Roasted new potatoes
- Roast butternut squash
- Cocotte carrots with orange butter
- Smashed peppered Swede
- Braised red cabbage

COLD SIDE DISHES

- Mixed leaf salad and balsamic dressing
- Crunchy red slaw
- Plum tomato and red onion salad
- New potato salad
- Roasted Mediterranean vegetables
- Fine green bean and mint salad
- Thai noodle salad

DESSERTS

- Marbled chocolate and orange cheesecake with grand marnier sauce
- 'Classic' old English sherry trifle
- Caramelised pineapple and coconut pavlova with rum cream
- Pimm's summer pudding 'shot'
- Golden treacle tart with whiskey cream
- Chunks of fudge brownie layered with whipped vanilla cream and finished with sticky fudge sauce
- Mulled raspberries, blueberries, and strawberries served with low fat yoghurt and mint
- Selection of British cheeses with celery, grapes, biscuits and fresh baked rolls

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OUR LOCATION



TRANSPORT

TUBE

Piccadilly Circus—Piccadilly Line & Bakerloo Line

Green Park—Victoria Line, Jubilee Line & Piccadilly Line

BUS ROUTES

The Club is accessible by a number of bus routes: 3, 6, 9, 12, 13, 15, 23, 88, 94, 139, 159, 453.

To plan your journey or for more journey details please visit <http://www.tfl.gov.uk>

PARKING

There is metered parking on St James's Square and there is a NCP car park about 5 minutes walk from the club.

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