



Time To Celebrate -



Hotel Jerbourg Event Information



HOTEL JERBOURG

RESTAURANT AND DESSERT BAR

ORGANISING YOUR FAMILY GATHERING, PRIVATE PARTY OR CORPORATE EVENT...? WE'VE GOT ALL THINGS CONSIDERED.

The following party planner is just a guideline.
We will endeavor to do what we can to tailor your event to your own requirements.

TIMELINE

SET THE DATE - To confirm a date for your event, we will require a non-refundable deposit of £500 to hold the date.

EAT & DRINK - Next you should decide upon a menu, have a rough idea of numbers and start to think about a table plan.

FINAL NUMBERS AND CHOICES – Latest, **three working days** prior to your event, we will require final chargeable numbers together with menu choices. Any cancellations after this time will be charged for. Wine may be pre-ordered from the attached list or if you wish your guests to choose individually on the day, they are welcome to do so – subject to availability.

FINISHING TOUCHES -

- ❖ You may also wish to offer a drink on arrival, some bubbles for a toast or alternatively we can organise an account mobile bar table solely for your guests which can be situated in the restaurant with your choice of drinks – e.g. bottle beers, ciders, Pimms etc.
- ❖ Our standard table set up is with tête-à-tête runners and coordinating napkins. Alternatives may be substituted with a little notice and may incur a charge.
- ❖ You may gain access to the room **from 11am** on the day to set up place cards, free standing decorations etc (no sticky tape, party poppers or alcohol favours please). Emergency exits **must** be kept clear of tables, chairs and decorations.
- ❖ Occasion cake and food favours aside, food or drink not supplied by Hotel Jerbourg may not be consumed on site. Guests bringing and consuming their own alcohol in public areas will be ejected immediately.

Jerbourg Point, St Martins, Guernsey GY4 6BJ

☎ 01481 238826 ✉ - stay@hoteljerbourg.gg

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EVENT CHARGES

We can offer the exclusive use of our Restaurant (max 100 pax) from midday until 5pm for just £500. For evening functions, we can guarantee the exclusive use of our restaurant for parties of 60 or more free of charge when choosing one of our two dinner menus. For dining parties of less than 60, we can offer exclusive use of the restaurant for £500.

For all parties of 20 people or over, a 10% **service charge** will be added to the final bill.

MENU CHOICES

You should select one chosen menu from our following menus. When your pre-order is ready, the Hotel will need the total number of each dish required. This should be broken down by table and in total. Ensure that the guests' menu choices are on their table cards to remind them! Under 12s can eat from the main menu at half price for half portions or you can offer one dish from the children's menu.

ACCOMMODATION FOR FUNCTION GUESTS

Should any of your guests wish to stay over at the Hotel, we offer a preferential discount of 10% off our published tariff from October through until April. Please note there is a minimum stay of 3 nights throughout July and August.

TIME AT THE BAR AND CARRIAGES

The bar closes at 11.30pm and all guests should vacate by midnight.

CURRENT PRICES

All prices are correct at time of printing but may be subject to change in line with our suppliers. Once menus and wines have been chosen, a full costing will be sent to you and prices guaranteed.



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JERBOURG EVENT MENUS

SET MENU - LUNCH £34/DINNER £40


MIN. 30 PEOPLE

Soup of the Day

Fine Planner of Ripe Orange Melon & Parma Ham

Warm Goats Cheese, Mozzarella & Mature Cheddar Tart

Grilled Chancre Crab & Prawn Thermidor




Coq au Vin, Dauphonois Potato, Haricots Verts

Grilled Sea Bass with Seafood Gratin and Chive Mash

Scallops Breton, steamed Rice and dressed Salad

Potato, Spinach & Cauliflower Bake (vg)



White Chocolate and Raspberry Crème Brulée


Black Forest Pavlova

+10% service charge

CARVERY MENU - LUNCH £34/DINNER £40


MIN. 40 PEOPLE

Roast Tomato and Basil Cappuccino



Jerbourg Carvery - Choice of two roast meats –
Roast Sirloin of Beef, Crown of Norfolk Turkey,
Thyme roasted Pork Loin, Garlic Rosemary Lamb

Potato, Cauliflower and Spinach Bake (vg)



White Chocolate and Raspberry Crème Brulée
(second choice starter or dessert **from** just £2)

+10% service charge

POSH AFTERNOON TEA


£26 MIN. 20 PEOPLE

Finger Sandwiches,

Scone, Jam and Guernsey Cream,

Selection of Cakes

and Pot of Suki Tea



Add a glass of bubbly + £6

£500 exclusive restaurant hire
12 - 5pm

+10% service charge

BUFFET MENU

£22 MIN. 30 PEOPLE


Finger Sandwiches,

Sausage Rolls

Vegetarian Quiche

Scone, Jam and Guernsey Cream

Guernsey Gache



Service of Tea or Coffee

£500 exclusive restaurant hire
12 - 5pm

+10% service charge

UNDER 12s £14.50

Chicken Nuggets & Chips

Margherita Pizza

Sausages & Chips



Scoop of Yarde Farm Ice Cream

BEAN 14 COFFEE SERVICE FOR ALL DINERS - £3 PER PERSON

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SUMMER BARBECUE MENU

Spiced Potato Wedges, Marinated Vegetable Brochettes (vg)

BBQ 100% Pure Beefburgers

BBQ Spare Ribs

Handmade Pork, Leek & Rosemary Sausages, BBQ Chicken Tikka

Salads, Sides, Bread and Dips

£38 per person - minimum 50 people



Add Visit to Dessert Bar £7.50 per person



£500 event charge, includes use of main restaurant



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Wine List

Champagne

Taittinger City Lights Nocturne		£70.00
Laurent Perrier La Cuvée Brut	½ bottle £49.95	£85.00

Crémant

Simonnet-Febvre Crémant de Bourgogne Brut P100		£45.00
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Sparkling Wine

Ponte Prosecco DOC extra dry Treviso	125ml £7.50	£35.00
Prosecco DOC Rosé Millesimato Brut		£36.90
Chandon Garden Spritz		£36.90
a refreshing spritz carefully crafted from exceptional sparkling wine and orange peel liqueur		
FruitSecco (Strawberry, Peach, Mango or WildBerry)	125ml £8.50	

White

Domaine du Pré Semelé Sancerre Mainbré France – Loire Valley		£61.45
Simonnet -Febvre Chablis France		£70.30
Château Cassemichère Muscadet Sèvre et Maine Sur Lie France		£38.15
Niersteiner Gutes Domtal Germany		£29.60
E.State Peth-Wetz Riesling Germany		£34.90
Leftfield Sauvignon Blanc New Zealand		£45.15
Tempus Two Silver Series Pinot Gris Australia		£26.60
The Listening Station Chardonnay Australia		£31.90
Grillo Sicilia Rupe Secca Sicily		£27.60

Rosé

Diamarine Coteaux Varois en Provence Rosé France		£35.00
Floreal Rosé IGT Toscana Rosato Castello Vicchiomaggio Italy		£37.00

Red

Côtes de Beaune Villages Louis Latour France - Burgundy		£75.75
Conti Serristori Chianti DOCG Italy		£36.30
Nero d'Avola, Rupe Secca Sicily		£27.60
Nieto Senetiner Reserve Malbec Argentina		£39.00
Diablo Black Cabernet Sauvignon Chile		£35.00
Artesa Crianza Rioja Spain		£34.75



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House Wines

White

Camino de la Cabana Sauvignon Blanc Chile	175ml £6.45	250ml £9.20	bottle £26.30
Principato Pinot Grigio Italy	175ml £6.90	250ml £10.10	bottle £29.45

Premium House White

Louis Latour Mâcon-Lugny Les Genièvres France - Burgundy	175ml £8.20	250ml £11.80	bottle £35.00
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Rosé

Angel's Flight White Zinfandel California	175ml £6.00	250ml £8.80	bottle £25.60
Ponte Pinot Grigio Rosato Italy	175ml £6.80	250ml £9.70	bottle £27.90

Red

Little Eden Shiraz Australia	175ml £6.55	250ml £9.80	bottle £28.45
Camino de la Cabana Merlot Chile	175ml £6.45	250ml £9.20	bottle £26.30
Kaleu Malbec Argentina	175ml £6.90	250ml £10.10	bottle £29.45

Premium House Red

Louis Latour Valmoissine Pinot Noir France - Burgundy	175ml £8.20	250ml £11.80	bottle £35.00
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ZERO Wines

McGuigan Sauvignon Blanc Australia	175ml £4.95	250ml £7.00	bottle £19.95
McGuigan Rosé Australia			bottle £19.95
Mc Guigan Shiraz Australia	175ml £4.95	250ml £7.00	bottle £19.95

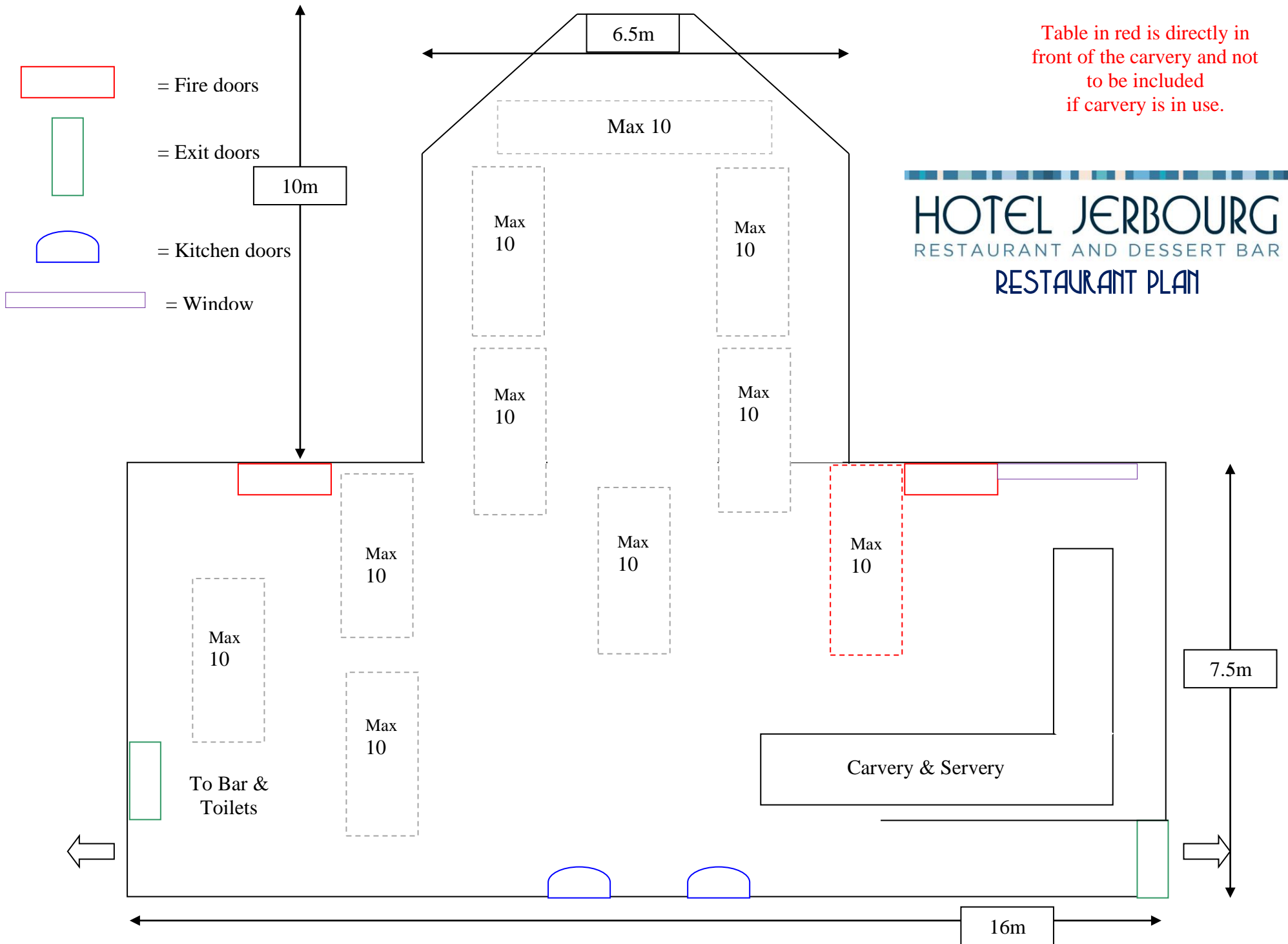


Table in red is directly in front of the carvery and not to be included if carvery is in use.