



Day Delegate Rate

Price: £62.50 + VAT per person

Minimum number of 50 delegates apply

Our Day Delegate Rate encompasses comprehensive event support, both in the lead-up to the event and throughout the event day itself, as well as the following services:

Two (02) Function Rooms

Use of two (02) main meeting rooms or function halls from 8AM to 6PM with standard audio-visual and facilities support.

Room confirmation will be subject to availabilities.

Event organisers can choose any two venues from our diverse array of function halls and meeting rooms, including but not limited to:

- Simpkins Lee Theatre (max. capacity: 150)
- Monson Room (max. capacity: 120)
- Talbot Hall (max. capacity: 150)
- Old Library (max. capacity: 60)
- Mary O'Brien Room (max. capacity: 60)

Two (02) Lunch Options

*Event organisers can select between a self-service hot buffet lunch in our Deneke Dining Hall (only available outside of term time) or a self-service cold buffet lunch, which can be conveniently arranged in one of your function rooms. **For details on customising the cold buffet, please refer to the following page.***

Two (02) Refreshment Sets

We provide two refreshment packages: one in the morning and another in the afternoon.

Each package includes a selection of tea, coffee, still and sparkling water, along with an assortment of biscuits, pastries for morning enjoyment, and cakes for afternoon indulgence.



Self-Service Cold Buffet Menu

Assorted Homemade Sandwiches & Wraps

Enjoy an assortment of freshly prepared wraps and sandwiches, with half of the assortment being vegetarian and plant-based.

To ensure we can cater to all your guests' needs, please inform our team of any dietary requests, including a fully plant-based assortment, at least two (02) weeks before the event.

To Complement Your Meal

Kindly select one (01) option from each category below: cold selections and desserts. Your choices will be accompanied by Kettle Chips and fresh fruit.

Cold Selections

Option 1

Bocconcini, roasted mushroom & cherry tomato skewer with pesto dressing (v)

Southern fried chicken fillets with American cocktail sauce

Option 2

Vegetable samosas with mango chutney (pb)

Shawarma chicken kebab with lemon & garlic mayo dip

Option 3

Roasted seasonal vegetable, herb & Somerset cheddar tarts (v)

Tempura prawns with lime & sweet chilli dip

Option 4 – Plant-based

Baked vegan sausage roll with broccoli & sundried tomato dip (pb)

Boats with chilli ginger tofu, shredded vegetables, spring onions and sweet chilli dressing (pb)

Mini Desserts

Option 1

Chocolate mousse & raspberry mousse (pb)

Portuguese custard tarts (v)

Option 2

Lemon, raspberry and pumpkin seeds mousse (pb)

Assorted mini donuts & cakes (v)

Option 3

Chocolate and caramel tart (v)

Red berry and coconut yogurt mousse (pb)

Option 4 – Plant-based

Vegan chocolate brownie bites (pb)

Orange & stem ginger yogurt mousse with pumpkin seeds (pb)