

FUNCTIONS & PARTIES

Marine Drive, Kingsgate, Broadstairs, Kent, CT10 3LG
T: 01843 868641
E: Botanybay@shepherd-neame.co.uk ~ W: www.botanybayhotel.co.uk



THE VENUE

Thank you for considering the Botany Bay Hotel as a venue for your event.

We understand that choosing a venue for your function can be a daunting task. With that in mind our dedicated Managers together with their experienced Team, will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

The Botany Bay Hotel is located right on the Kent coast in the heart of Kingsgate. It is a convenient venue for all your needs, easily accessed by both road and rail, with local links to Europe by Cross Channel Ferry & Euro Tunnel and its own private car park for 40 cars.

The nearest train station is approximately 2 miles away in Broadstairs.

The Botany Bay Hotel is fully licensed and has two function areas; the Kingsgate suite with private bar & dance floor and the Club Room. There is also the newly refurbished bar which is ideal for reception drinks and a variety of accommodation, making the Botany Bay Hotel an ideal venue for your event.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

April & Chris Eames

General Managers

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OUR FUNCTION SUITE

THE KINGSGATE SUITE

Our function suite, the newly refurbished ground floor Kingsgate Suite is suitable for hosting a variety of functions and offers flexible configurations, a private bar and dance floor. We are licensed for DJ's and live music and can happily provide contact details of recommended artists that have performed here before.

The Kingsgate Suite is the ideal venue for your special occasion, whether you require a formal sit-down meal or an informal buffet with entertainment and dancing. We can accommodate a sit-down meal for up to 100 guests on circular tables, including a top table if desired and the room can be easily converted to more informal seating for the evening.

THE CLUB ROOM

The smaller of our two function areas, The Club Room is the ideal venue for a more intimate, private gathering. Situated just off the main public bar, the room is able to cater for up to 30 people. It's sliding doors allow you to hold private dinners and celebrations and can accommodate sit down meals, and small buffets.

*For parties under 20 guests, additional room hire charges may apply, we would be happy to discuss your individual requirements

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OUR MENUS

We have 3 inclusive menus for you to choose from as well as an alternative fork buffet, each offering something slightly different to help you cater for differing tastes and fit varying budgets.

Once you have chosen your preferred menu, why not personalise it by adding canapés or buffet upgrades to create an event perfectly tailored for you?

Our dedicated Team are ready to work with you to help you make your function exactly as you wish. Our menus have been designed to help simplify your planning, however, should you have any special dietary requirements, please discuss this with your Event Co-ordinator and we will endeavour to cater for your every need.

We also have menus for your young guests, designed specifically with them in mind.

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EMERALD MENU

Please choose 1 dish from each course*

STARTERS

Seasonal Soup
With crusty bread

Chicken Liver & Forest Mushroom Parfait

Served on toasted shards with balsamic onion chutney

Prawn, Mango, Chilli & Coriander Salad With balsamic dressing

Baked Halloumi & Balsamic Onion Confit Tart (v)
Wheat berry, apricot, apple & cranberry salad with red wine dressing

MAINS

Roast Topside of Beef
Served with Yorkshire pudding and red wine gravy

Roasted Pork Belly
With caramelised apple & wholegrain mustard sauce

Oven Roasted Chicken Breast

Stuffed with mozzarella & basil wrapped in bacon and served with roasted red pepper coulis

Pan Seared Cod Loin
Served with crayfish & dill butter cream sauce

All served with a selection of seasonal vegetables and potato

DESSERTS

Chocolate Brownie

With sweet black cherry compote, clotted cream & chocolate flake

Coconut & Lime Posset
With mango and passion fruit compote & shortbread biscuits

Blackberry & Apple Eton Mess With crushed meringue, whipped cream & raspberry coulis

Coffee & Mints

£25.95

*For your entire party



DIAMOND MENU

Please choose 1 dish from each course*

STARTERS

Seasonal Soup
With crusty bread

Pressed Ham Hock Terrine With spring onion & leek purée

Stilton, Chicory & Radicchio Salad (v)
With figs and caramelised walnuts

Crab, Coconut & Salmon Fishcake
With seasonal leaves & mint, lime, coriander & chilli sauce

MAINS

Roast Leg of Lamb
With lemon stuffing, red wine & mint jus

Striploin of Beef
With Yorkshire pudding, horseradish & mustard jus

Roasted Chicken Breast

Stuffed with mushroom mousse & wrapped in pancetta with a tarragon cream sauce

Pan Fried Sea Bream Fillet
With roasted fennel, orange & citrus butter sauce

All served with a selection of seasonal vegetables and potato

DESSERTS

Vanilla Cheesecake
With pecan brittle and salted caramel sauce

Warm Honey Poached Pear With vanilla crème brûlée & toffee sauce

Lemon Posset
With berry compote and shortbread fingers

Coffee with mints

£31.95

*For your entire party



PLATINUM MENU

Please choose 1 dish from each course*

STARTERS

Seasonal Soup
With crusty bread

Stilton Bon Salad (v)

Beetroot, couscous & wheat berry salad with dressed leaves.

Smoked Salmon & Prawn Cocktail
With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough

Pressed Duck & Chicken Terrine With a butternut squash purée

MAINS

Striploin of Beef With Yorkshire pudding & pancetta bourguignon jus

Pan Fried Salmon Fillet
Fine green beans, mixed glaze pods with black rice & quinoa salad and a caper & dill butter sauce

Duck Leg Confit With blackberry & honey jus

Roasted Lamb Loin Chops With salsa verde & pistachio dust

All served with a selection of seasonal vegetables and potato

DESSERTS

Rich Chocolate Mousse
With a caramel centre served with toasted marshmallows & clotted cream

Prosecco & Elderflower Jelly
With blueberries & raspberries and chantilly cream

Dragon & Passion Fruit Pavlova With mango purée, coconut gelato & toasted coconut

Coffee with mints

£35.95

*For your entire party



VEGETARIAN & VEGAN OPTIONS

The following main course dishes have been designed specifically for your vegetarian & Vegan guests. Please select one of the following dishes in place of your chosen main course.

VEGAN STARTERS

Beetroot, Samphire & Courgette Fritters With seasonal leaves and basil pesto

Tandoori Spiced Cauliflower, Broccoli & Onion Fritters Served with mango chutney & seasonal leaves

Tempura Vegetables With sweet chilli dipping sauce, toasted sesame seeds, red chilli & spring onions

VEGAN & VEGETARIAN MAINS

Persian Red Quinoa, Squash & Pistachio Nut Roast With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce.

Porcini Mushroom & Truffle Mezzaluna Parcels With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil.

Asparagus, Pea & Cheese Ravioli With soya & green beans and a herb pesto

Courgette, Pistachio & Mushroom Nut Loaf With creamy peppercorn sauce & seasonal vegetables

Fig, Cashew Nut & Carrot Rosti (vg)
With roasted forest mushrooms & herb pesto

Blue Cheese, Spinach & Cranberry Risotto

Wild Mushroom & Thyme Risotto

Butternut Squash & Sweet Potato Gnocchi (vg)

With roasted pepper coulis

Lemon & Asparagus Gnocchi (vg)

With mint pesto

Tofu & Vegetable Rendang Malaysian Curry Served with basmati rice, toasted almonds & warm chapati bread



YOUNG GUESTS

Here at the Botany Bay we want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

Please choose 1 dish from each course

ARRIVAL DRINK

Apple / Orange juice

STARTERS

Seasonal Soup
With crusty bread

Italian Spianata Bread
With garlic butter

Vegetable Sticks
With red pepper houmous

MAINS

Roast Beef & Yorkshire Pudding

Roast Chicken Breast

Tomato & Herb Pasta With dressed leaves

All served with a selection of seasonal vegetables and potato

DESSERTS

Meringue Nest Filled with raspberry ripple ice cream & raspberry coulis

Triple Chocolate Cookie

Topped with clotted cream ice cream and drizzled with warm chocolate sauce

£15.00



PEARL FORK BUFFET

STARTERS

Please choose 1 starter & 1 dessert*

Seasonal Soup
With crusty bread

Prawn, Mango, Chilli & Coriander Salad With balsamic dressing

Baked Halloumi & Balsamic Onion Confit Tart

Served with wheat berry, apricot, apple & cranberry salad with red wine dressing

MAINS

Served from the buffet table

Meat Platter
Honey roasted ham, topside of beef & roast turkey

Sweet Potato & Chestnut Frittata (v)

Hot Minted New Potatoes

Salad of Plum Tomatoes, Cucumber & Red Onions (v) With lemon & balsamic dressing

Carrot & Coriander Raita (v)

Roasted Vegetable Quinoa salad (v)

With herb pesto

Warm Mixed Breads

DESSERTS

Warm Triple Chocolate Brownie
With sweet black cherry compote, clotted cream & chocolate flake

Blackberry & Apple Eton Mess Crushed meringue, whipped cream & raspberry coulis

Vanilla Cheesecake
With pecan brittle and salted caramel sauce

£25.95



FINGER BUFFETS

CHINA

Selection of sandwiches served on white or granary bread

Pulled Salt Beef & BBQ Mustard Maple Roasted Ham & Tomato Prawn Marie Rose Cheddar Cheese & Balsamic Onion Marmalade

Mini Yorkshire Puddings
Filled with roasted chicken, lemon stuffing
& cranberry mayonnaise

Braised Leek Welsh Rarebit Toasts (v)

Seasoned Rock Salted Chips (v)
With smoky tomato mayonnaise

Cocktail Sausages
With Bombay curry glaze

Plaice Goujons
Served with tartare sauce

£13.95

SILVER

Selection of open sandwiches

Crayfish in Szechuan Pepper & Sriracha Sauce
Pulled Salt Beef & BBQ Mustard
Whipped Brie, Tomato & Smashed Avocado

Mini Cheese Burgers Sliders
With smoky tomato & onion chutney

Seasoned Rock Salted Chips (v)
With smoky tomato mayonnaise

Crispy Coated Chicken Fillets
With Indian sweet chilli sauce

Feta, Spinach and Pine Nut Parcels (v)

£15.95

BUFFET ADD ONS

In addition to all our finger and fork buffets you can enhance your meal with the following dishes

Dressed Salmon £6.95 per head

Kentish Cheese Board £7.95 per head



CANAPÉS

Homemade canapés make an ideal accompaniment to your reception drinks.

Fresh Fig, Walnut & Stilton Bon-Bon Sticks (v)

Smoked Salmon & Dill Blini's

Roasted Mediterranean Vegetable & Goats Cheese Canapé Cups (v)

Fried Sesame Feta & Watermelon Sticks

Baby Plum Tomatoes, Basil, Olive & Mozzarella Skewers (v)

Crispy Bacon & Braised Leek Welsh Rarebit

Aromatic Seared Salmon Phaenang on Rye Bread

Confit Chicken Parfait & Roasted Mushroom Blini's

Balsamic Mushroom, Herb & Tapenade Canapé Cups (v)

Chicken, Caramelised Shallot & Asparagus Canapé Cups

Please select 3 of the above to be served with your reception drinks

£7.95 PER HEAD

Additional choices will be charged at £2.95 per person, per item

SWEET CANAPÉS

Ideal for finger buffets @ £2.95 each per person (please choose 1 option)

Mini Chocolate Churro Shots

Lemon Curd & Ginger Cheesecake Lollipops

Chocolate Brownie, Raspberry & Marshmallow



OUR ACCOMMODATION

Our hotel offers your guests a wide selection of en-suite rooms, from singles to family rooms.

All of our rooms offer televisions, direct dial telephones, complimentary WI-FI,
tea and coffee making facilities and hair dryers; some even have
extra touches such as sea views & private balconies

All our prices are based on two people sharing with full English breakfast.

(Please ask your Event Co-ordinator for the tariff list.)

Rooms are available from 14.00hrs on the day of check in and guests are requested to vacate their rooms by 11.00hrs on the day of check out.

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WHERE WE ARE

The Botany Bay Hotel is conveniently accessed by both road and rail and is approximately 120 minutes from London, just 25 miles from the M2 Motorway.

The nearest train station is approximately 2 miles away in the picturesque town of Broadstairs.

To find us by road, please enter the following postcode into your Sat Nav CT10 3LG

The hotel boasts its own private car park for 40 cars.



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THE SMALL PRINT

Functions & Parties Terms and Conditions:

The following terms and conditions of contract shall apply to all bookings for functions & parties

Reference to The Company shall be The Hotel

One signed copy to be retained by the client and one copy to be returned to The Hotel

Deposits, Payments & Confirmation:

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our Terms & Conditions, otherwise the date will be released and re-offered for sale

A non refundable deposit of £250.00 is required at the time of booking.

The customer shall notify The Hotel in writing not less than 14 days prior to the function, the final number of guests anticipated attending the function

Full payment of charges must be made at least 14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number that actually attended, whichever is greater. If additional guests are added to attend the function after 14 days prior to the function, full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day on any outstanding balances and all subsequent days thereafter

Cancellation Policy:

In the unlikely event of you cancelling your event we reserve the right to apportion the following charges

On confirmation of the event a non refundable deposit of £250.00 is paid

For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated total amount of the function including any accommodation, food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%

Any deposits paid will be deducted from the amount of any outstanding monies due

General Conditions:

Licensing and Statutory Regulations: Functions held within the hotel are subject to Statutory Regulations. All such regulations must be strictly observed. Details of any such regulations can be provided on request.

Third Party Insurance: The Company shall not be liable for any loss or damage suffered by the customer, except in respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights which The Company has under the Hotel Proprietors Act 1956 where the act applies

Damage: The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the Botany Bay Hotel are non smoking



THE SMALL PRINT - CONTINUED

Food and Drink: We cannot allow food or drink, other than that purchased on the premises be consumed with the hotel

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

Finishing Times: Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

Alterations to Bookings: These are required to be made in writing and are subject to approval by The Company

External Suppliers: These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

Force Majeure: If the Hotel is prevented or hindered from carrying any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The hotel reserves the right to cancel any function if any of the above terms are not adhered to We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Hotel

Site Copy

Event Date	Minimum No. of Guests
Signed	Signed
On behalf of The Hotel	On behalf of the Client
Name (Printed)	Name (Printed)
Position	Position
Date	Date

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On behalf of The Hotel	On behalf of the Client
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