

The Northampton Marriott Events Brochure

When it comes to choosing a place to hold your event, the last thing you want to worry about is the details. You want everything to run as smoothly as possible from the moment you arrive to the moment you leave. At the Northampton Marriott, you can be sure that everything will be taken care of.

Set in landscaped grounds overlooking Delapre Lake, the Northampton Marriott is an ideal venue for every occasion, offering attractive surroundings as well as a convenient location. The hotel and its team will make your event an unforgettable experience and ensure you have peace of mind knowing that all arrangements are in capable hands.

At the Northampton Marriott we understand that each celebration will have different requirements and that planning your event should be as easy and enjoyable as the day itself. Throughout the planning stages our experienced team will be happy to offer advice whilst accommodating any special wishes you may have and on the day itself, your own master of ceremonies will be dedicated to ensuring the smooth running of the event.

Suite Information

The hotel boasts 4 function rooms, all with their own unique characters and a superb a la carte restaurant and lounge bar.

The Squires Suite

This suite has its own reception area and bar, providing extra privacy and creating the ideal environment in which to hold a larger reception. The suite caters for between 80 and 180 guests and incorporates a stage, a good-sized portable dance floor, natural light and air conditioning.

The Delapre Room

Surrounded by picturesque views of Delapre Lake, this air-conditioned suite provides the most elegant of settings for your event, with access to the patio and a private bar. It caters for between 40 and 100 guests and offers an abundance of natural light and a portable dance floor.

The Holdenby Room

Situated on the ground floor, this room caters for between 10 and 30 guests. Private bar facilities are available, providing the perfect environment for a smaller, more intimate reception. This room also has natural light and air conditioning.

The Marriott Management Development Centre

Separate from the hotel, the Marriott Management Development Centre with its light and airy interiors offers you a private area for your own reception or gathering. The centre can cater for between 20 and 60 guests for drink and canapé receptions and light buffets.

Mediterrano Restaurant

For superb dining, experience the relaxed informal surroundings of the Mediterrano Restaurant featuring a menu based on the Mediterranean flavours and styles, but also with traditional favourites and an extensive wine list.

Chats Bar

There is also Chats café bar that has a modern European food menu style, which is an excellent place to meet with family and friends and enjoy a snack or to simply have a drink.

Accommodation

At the end of the day, retire to calm and comfortable surroundings. The spacious rooms have been tastefully refurbished with cherry wood furniture and luxurious soft furnishings. The Northampton Marriott boasts 120 en suite bedrooms including 4 executive rooms and 4 Premier King bedrooms, all featuring air conditioning, cable/satellite TV, tea & coffee making facilities and even the chance to make use of the 24 hour room service.

Every hotel guest will have full use of our superbly equipped Leisure Club, for the best in fitness and relaxation with our compliments.

Children Information

Children under the age of 3 are free of charge and highchairs are available. Children between the ages of 4 and 17 will be charged 50% of the adult menu price. A separate children's menu is also available on request.

Booking Procedure

Once you have decided upon the date of your event, contact the hotel to check availability of the preferred function suite. You may also wish to make an appointment to view the facilities we offer and discuss your arrangements with one of our Event Managers.

A provisional booking can be made and held for a maximum of 14 days. When you are ready to confirm the date, a letter of confirmation is required together with a non-refundable deposit of £200.00. One further deposit will be required 6 weeks before the event and final payment of the balance must be made 2 weeks prior to the date of your function, at which time a credit card number will also be required to cover any extra charges incurred on the day.

Additional Services

At the Northampton Marriott Hotel we wish to make your event extra special. We are able to arrange a vast array of additional extras including table plans and place cards to bands and discos. Please ask one of our Event Managers for more information of what we are able to offer.

Canapés

4 x Canapés per guest at £6.50 per person

Cold

Mediterranean green and black olive selection
Goat's cheese scented with pesto served in a mini filo case
Prawns in a Thai aioli
Smoked salmon with a black olive tapenade
Mini asparagus hollandaise
Smoked chicken and lemon dressing mini vol au vents
Duck liver pate with red onion marmalade
Smoked duck tartlet with a mango salsa
Mozzarella and cherry tomato kebabs
Gravadlax with a dill mustard sauce served on pumpernickel bread

Hot

King prawns marinated in chilli and soy sauce
Mini onion bhajis served with a cucumber raita
Warm roasted red pepper and feta cheese quiche
Mini chicken brioche with a peanut dip
Welsh rarebit
Beef and horseradish mini Yorkshire puddings
Thai spicy fishcakes with a sweet chilli dip
Mushroom parcels filled with brie and cranberry
Smoked cheese and Dijon tartlets
Thai seafood dimsum
Mini goats cheese crostini

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting food items.

Special Occasions Menu Choice

£32.50 per person

Starters

Buffalo mozzarella and tomato stack
scented with pesto & asparagus dressing

Italian cured ham
over warm potato salad & goats cheese fondue

Duck liver pate
infused with port & served with toasted sultana bread & red onion marmalade

Warm wild mushroom confit
in short crust pastry topped with garlic & tarragon sauce

Norwegian prawns
with rocket & cherry tomato salad laced with lemon dressing

Sweet galia melon
with pepper dusted strawberries & lemon granite

Warm goats cheese bruschetta
with fresh spinach served with a spicy tomato dressing

Fine slices of smoked duck breast
over an asparagus & potato salad * **£2.00**

Parcel of smoked salmon
filled with prawns surrounded with a honey grain mustard & dill dressing * **£1.50**

or

Soups

Roasted tomato and basil broth

Cream of asparagus and white wine

Wild mushroom and garlic

Minestrone soup with fresh parmesan

*** Denotes supplement charge per person**

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Main Courses

Roast sirloin of beef
on horseradish mash served with classic bourguignon garnish

Corn-fed chicken
topped with crisp Italian cured ham, wild mushroom & tarragon confit dressed with a
red wine sauce

Rack of lamb
crushed minted new potatoes with honey glazed carrots served with a redcurrant
and mint jus * **£2.00**

Fillet of scotch salmon
with fresh asparagus buttered new potatoes & lemon sauce

Medallions of pork
wrapped in smoked bacon placed on bubble & squeak & finished with an onion
sage jus

Fillet of fresh codling
filled with spinach & brie gently poached & served with a light white wine & parsley
cream

Roasted breast of chicken
on spinach & fondant potatoes laced with a red bell pepper dressing

Fillet of beef 6oz
with herb puddings, potato rosti & a flamed green peppercorn sauce * **£4.00**

Breast of duck
on a bed of braised red cabbage with a bitter orange sauce * **£3.00**

Seared tuna loin
with ribbons of vegetables & dressed with a fresh tomato & basil sauce

* Denotes supplement charge per person

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team members for assistance when selecting food items.

Vegetarian Courses

Butternut squash & goats cheese tartlet
dressed with a balsamic & roasted red onion reduction

Homemade ravioli
filled with wild mushrooms, sun blushed tomatoes & garlic with a red pepper coulis

Vegetable stack -
Layers of Mediterranean vegetables scented with fresh basil topped with mozzarella
& served on a pool of tomato sauce

Wild mushroom risotto
with fresh parmesan cheese & balsamic dressing

Desserts

Rich chocolate tart
with black cherry compote

Vanilla cheesecake
with poached berries

Champagne & strawberry charlotte

Fresh cream profiteroles
with bitter chocolate & orange sauce

Lemon bavaois
with vanilla ice cream & a bramble coulis

Raspberry & amaretto torte

Fresh fruit salad
with blackcurrant sorbet

English cheese selection
with celery & black grapes

Freshly brewed coffee & chocolate mints

Extend your choice of menu with the following sorbet courses at £2.00 per person:

Blackcurrant
Champagne
Lemon
Mango
Pink grapefruit granite

Cheese platter at £30.00 per 10 guests

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Fork Buffet

An assortment of freshly roasted and continental cold meats

Selection of five accompanying salads plus one cold fish dish

A choice of three hot dishes
with accompaniments

A choice of three desserts

Coffee and mints

£24.00 per person

Finger Buffet

An assortment of Chef's freshly made sandwiches
served on a selection of fresh breads

Plaice goujons with tartare sauce

Chicken wings

Sausage rolls

Freshly baked pizzas

Crusty garlic and tomato ciabatta

Chicken kebabs Greek style

Tempura battered king prawns

Vegetable dim sum with sweet chilli sauce

Beef satay with teriyaki sauce

Fresh cream profiteroles with chocolate sauce

£18.00 per person

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Drinks and Packages

Drinks Package 1

£16.50 per person

A choice of one arrival drink
2 Glasses of Red or White wine
with the meal
A Glass of Sparkling Wine for the toast

Drinks Package 2

£13.00 per person

A choice of one arrival drink
1 Glass of Red or White wine
with the meal
A Glass of Sparkling Wine for the toast

Please choose from the following Arrival Drinks for the above packages:

Non-Alcoholic Fruit Punch

Alcoholic Fruit Punch

Bucks Fizz

(with sparkling wine)

Kir Royal

(with sparkling wine)

Pimms & Lemonade

Sherry

Your Favourite Cocktail (supplement charge will apply)

Looking for something special? Our Event Manager will be happy to discuss any specific requests you may have. Please be advised that special requests may incur a supplement charge.

Children's Drinks Package

£8.00 per child

A glass of Orange Juice on arrival

2 Soft drinks with the meal

A glass of Appletiser for the toast

Additional Beverages

Freshly squeezed orange juice	£7.50 per jug
Jug of squash	£3.00 per jug
Bottled water still/sparkling	£4.50 per litre bottle

Upgraded Arrival Drinks

Champagne	£5.95 per person
Cocktails	£6.95 per person