

events by Marriott



breakfast



breaks



lunch



reception



dinner



wine



MEON VALLEY
A MARRIOTT HOTEL & COUNTRY CLUB

crafted for you

MEON VALLEY, A MARRIOTT HOTEL & COUNTRY CLUB

Sandy Lane | Southampton | SO32 2HQ

MarriottMeonValley.co.uk

MEON VALLEY, A MARRIOTT HOTEL & COUNTRY CLUB

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BREAKFAST

breaks

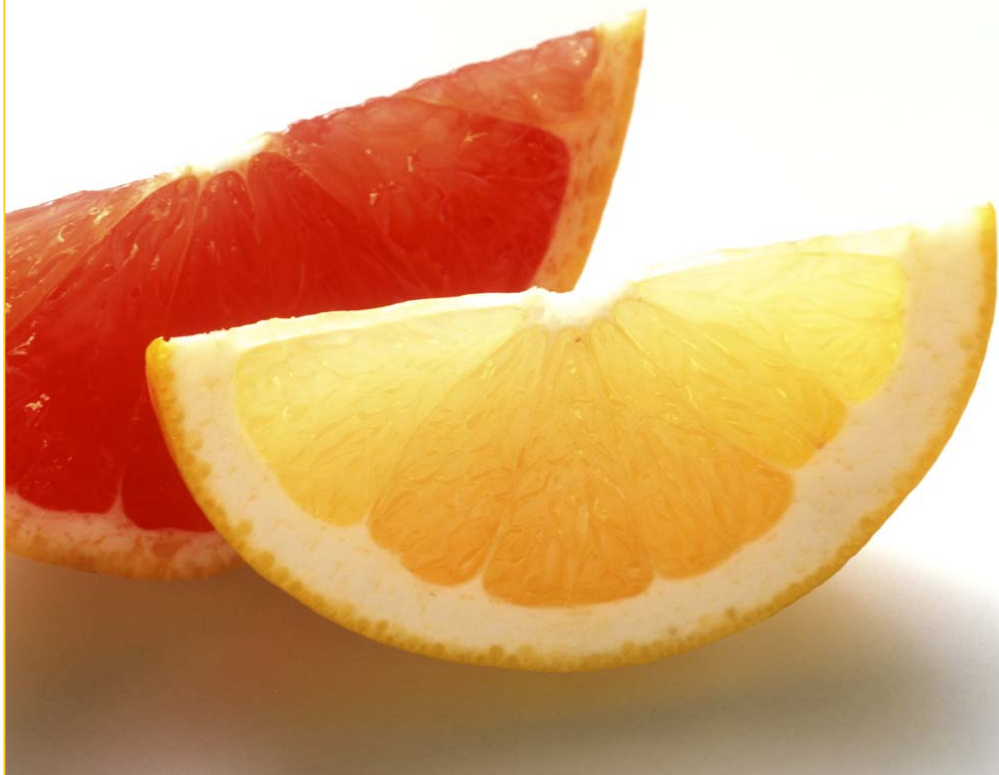
lunch

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> Continental > Full English



SEASON

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

BREAKFAST

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> continental > full english



continental buffet breakfast

£14.95 per person

Kellogg's cereals

Freshly baked breads

Bagels

An indulgent selection of continental pastries

Freshly cut seasonal fruits, berries and yoghurts

A selection of continental cheeses, cold meats and smoked salmon

Toast and preserves

Fruit juice selection

Tea/Coffee

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marrriott breakfast

£14.95 per person

Back or streaky bacon

Cumberland or classic pork sausages

Scrambled eggs

Sautéed mushrooms

Roasted tomatoes

Black pudding

Hash browns

Toast & preserves

Fruit juice selection

Tea / Coffee

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[> AM Break](#) [> PM Break](#)

DELIGHT

- muffins
- juices
- fruits
- cookies
- scones
- cakes
- smoothies
- cappuccino

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> AM Break > PM Break

AM Break

All served with freshly brewed coffee and a selection of teas

Sample Break 1

Chocolate Muffins

Ham & Cheese Croissants

Fruit Smoothies

Sample Break 2

Muesli Flap Jacks

Sausage & Chutney Turnovers

Apples

Sample Break 3

Milk Shakes

Pain Quip Cheese Toasties

Satsuma's

Sample Break 4

Waffles

Breakfast Tarts

Fruit Kebabs

Sample Break 5

Granola

Bacon & Egg Ciabatta

Kiwi Fruit

Sample Break 6

Cinnamon Sugar Pain Quip

Mini Croque Monsieur

Bananas



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> AM Break > PM Break

PM Break

All served with freshly brewed coffee and a selection of teas

Sample Break 1

White Millionaires Shortbread

Dark Millionaires Shortbread

Mini Pizzas

Grape Glasses

Sample Break 2

Afternoon Tea Cakes

Watercress Scones

Watermelon

Sample Break 3

Mini Pastries

Mini Cheese & Onion Pasties

Florida Cocktail

Sample Break 4

Marble Crunch

Pretzels

Pineapple and Chili

Sample Break 5

Boston Brownies

Mini Steak & Ale Pies

Blueberry Pancakes

Sample Break 6

Maple & Pecan Bar

Brioche Rarebits

Dipped Chocolate & Banana
Lollipops



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ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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working buffet lunch

Inclusive on a delegate package or £15.00 per person based on a minimum of 8 delegates

Mini Brioche Filled Beef Burgers

Tomato and Mozzarella Bruschetta with Basil

Selection of Open Sandwiches

Caesar Salads

Smoked Salmon and Blue Cheese Tarts

Individual Amaretto Biscuit Trifles

Fresh Fruit

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Restaurant Lunch

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Inclusive on a delegate package or alternatively £19.95 per person based on a minimum of 8 delegates.

Sample Menu 1

to start

Artichoke Tortellini Pesto & Rocket

Classic Caesar Salad

Nicoise Salad

Chef's Homemade Soup

Warm Bread

main course

Braised Pork with Mustard Mash

Mini Lamb Burgers

Teriyaki Salmon Pak Choy

Avocado Brie Sun blushed Tomato Tart (V)

to finish

Almond Cake

Chocolate Tort

Cut Fruit in Glasses

Sample Menu 2

to start

Avocado Spinach Salad, Roast Garlic Dressing

Sweet Potato Salad Grain Mustard Dressing

Mozzarella & Pine Nut Tart

Chef's Homemade Soup

Warm Bread

main course

Mini Chicken Pies with Mash

Roasted Hake Bean Casserole

Grilled Fish of The Day Rocket & Tomato

Herb Roast Pepper & Feta Wrap, Minted Pesto(V)

to finish

Double Chocolate Brownie Chocolate Sauce

Eton Mess

Fruit Kebabs

These are sample menus should you dine in our Broadstreet Restaurant on a Day Delegate or 24 Hour Package

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Sample Menu 3

to start

Snow Pea, Cray Fish, Mango Salad, Lime Dressing

Goats Cheese & Beetroot Salad

Butternut Squash, Tomato Sauce

Chef's Homemade Soup

Warm Bread

main course

Beef Toad in the Hole, Onion Gravy

Mini Fish Pie

Polenta Crushed Salmon, Soused Vegetables

Field Mushrooms Gorgonzola (V)

to finish

Vanilla Brulee

Poached Pears Mascarpone

Treacle Tart

Sample Menu 4

to start

Potato & Crisp Bacon Salad

Tomato Basil & Shallot Salad

Falafel with Beetroot Humous & Sprouts

Chef's Homemade Soup

Warm Bread

main course

Mini Lamb Hot Pot

Chargrilled Beef, Fresh Horseradish & Cherry Vine Tomatoes

Grilled Sardines Tomato & Olive Salsa

Roast Courgette Butternut Squash Mozzarella and Balsamic (V)

to finish

Panna Cotta

Apple Tart

Watermelon

These are sample menus should you dine in our Broadstreet Restaurant on a Day Delegate or 24 Hour Package

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Sample Menu 5

to start

Smoked Bacon Egg & Rocket

Classic Caesar Salad

Sweet Potato Salad Grain Mustard Dressing

Chef's Homemade Soup

Warm Bread

main course

Steak & Ale Pie

Roasted Chicken, Citrus Thyme Marinade

Fish, Chips & Mushy Peas

Smoked Cheese Leek Potato & Mustard Seed Crumble (V)

to finish

Chocolate Mousse

Lemon Cake

Fruit Salad Passion Fruit Toasted Coconut

Sample Menu 6

> working buffet > restaurant

to start

Rocket, Pesto & Parmesan Salad

Smoked Chicken, Apple Celery & Walnut Salad

Prawn Cocktail

Chef's Homemade Soup

Warm Bread

main course

Roast Pork, Apple Mash, Cider Jus

Cajun Chicken, Guacamole & Tomato Salad

Seabream, Crushed Potatoes Butter Sauce

Mezze Humous, Aubergine, Olive & Flat Bread (V)

to finish

Berry Slice

Black Cherry & Amaretto Trifle

Sliced Pineapple & Chilli

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ESSENCE

canapés

brie

wraps

smoked salmon

bruschetta

Foie Gras

cheese

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Canapés

£7.95 per person for 4 items from either the hot or cold selections. Minimum numbers apply.

Hot Canapé Selection

Mini New Potato Jackets with Wild Mushroom and Gruyere

Smoked Haddock and Grain Mustard Croquettes

French Onion and Brie Tarts

Quail Scotch Eggs with our own Brown Sauce

Yorkshire Puddings filled with Rare Beef and Horseradish

Cold Canapé Selection

Smoked Salmon and Devilled Avocado Cornettos

Gazpachio and Russian Vodka Shots with Pineapple

Smoked Salmon and Cucumber Sushi Nori

Foie Gras Parfait with Red Wine Glaze en Croute

Parmesan Shortbread with Black Olive Tapenade

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Finger Buffet

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Minimum numbers apply

Option 1 - £14.50 per person

Selection of Sandwiches to include- Tuna Mayonnaise, Grated Mature Cheddar and Pickle, Ham and Mustard, Egg and Mustard Cress

Plaice Goujons with Lemon and Tartare Sauce

Miniature Marriott Caesar Salad with Chicken or Plain

Pork and Leek Sausage Rolls

Individual Quiche Lorraine



Option 2 - £16.50 per person

A selection of Bridge Rolls-to include, Egg and Cress, Tuna Mayonnaise, Grated Mature Cheddar and Chutney, Wiltshire Ham and Mustard

Thai Chicken Sate with Peanut Dip

Selection of Quiches-to include Broccoli and Stilton, Three Cheese, Salmon and Dill

Lemon Sole Goujons with Tartare Sauce

Pork and Leek Sausage Rolls

Option 3 - £18.50 per person

Selection of Open Sandwiches-to include, Prawn with Lemon Mayonnaise, Parma Ham and Mozzarella, Smoked Cheddar and Pickle, Egg and Watercress

Soft Cheese and Garlic Stuffed Mushrooms with Caesar Dip

Mini Melton Mowbray Pork Pies with Assorted Condiments

Assorted Individual Savoury tarts-to include, Salmon and Herb, Lorraine, Cumberland Sausage and Caramelised Onion and Roquefort and Pear

Lemon Sole Goujons with Tartare Sauce



Option 4 - £20.50 per person

Filled Mini Bagels-to include, Smoked Salmon and Chive Crème Fraiche, Pate and Red Onion Chutney, Coronation Chicken, Cream Cheese and Cucumber

Selection of Thai Dim Sum-to include Seafood Balls with Sweet and Sour Filling, Thai Spring Rolls with Chilli, Sweetcorn Fritters and Seafood Pouches

Assorted Individual Savoury Tarts-to include, Pancetta Bacon and Onion, Blue Cheese and Walnut, Leek and Gruyere Cheese and Salmon and Herb

Royal Gala Pie with Pickles and Relishes

Cheese, Chutney, Garlic and Herb Twists

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3 Course Set Menu

From £30 per person or inclusive on 24hr packages. Minimum numbers and supplements apply.

Please select one starter, one main and one dessert for your group
to start

Smoked River Trout Parfait, Soused Cucumber Horseradish, Toasts

Bresaulo 'Cured Italian Beef' Salad, Rocket, Parmesan, Balsamic

Tartlet of Red Onion and Rosary Goats Cheese, Orange, Balsamic, Endive (V)

Portobello Mushroom's on Toast, Chervil, Toasted Sour Dough (V)

Smoked and Confit Salmon Terrine, Capers, Citrus Dressing, Brown Bread

Terrine of Ham Hock and Parsley, Smashed Apple Chutney, Toasted Brioche

Roasted Asparagus, Crispy Poached Egg, Hollandaise Sauce (V) - £2.00 supplement

Thai Spiced Crab Cakes, Pink Grapefruit, Soft Herbs, Green Beans - £3.00 supplement

Confit Duck and Foie Gras Terrine, Madeira Jelly, Toasted Brioche - £4.00 supplement



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Soup

Available as a starter or an intermediary course

Supplements apply

Tomato and Basil Soup, Pesto, Focaccia Crouton – Inc/£5 supplement

Leek and Potato Soup, Chive Crème Fraiche – Inc/£5 supplement

Butternut Squash Soup, Butternut Bhaji – Inc/£5 supplement

Broccoli and Local Blue Cheese Soup, Herb Crouton – Inc/£5 supplement

Pea and Ham Veloute, Ham Tortellini – £1.50 supplement/£6.50 supplement

Crab and Fennel Bisque, Roasted Garlic Rouille - £2 supplement/£7.00 supplement



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Main Course

Roasted Breast of Chicken, Sage and Smoked Bacon Farce,
Buttered New Potatoes, Roasted Roots, Red Wine Sauce

Steamed Fillet of Salmon, Warm New Potato Salad,
Sugar Snap Peas, Herb Butter Sauce

Roasted Loin of British Pork, Rosemary and Apricot Farce,
Parmentier Potato, Roasted Roots, Calvados and Mustard Sauce

Braised British Beef, Horseradish Mash, Roasted Carrot and Celeriac

Roasted Sirloin of Beef, Yorkshire Puddings,
Vegetables, Rich Beef and Onion Gravy, Chateau Potato - £4.50 supplement

Pan Fried Fillet of Sea Bass,
Crushed Herb Potato, Asparagus, Crab and Leek Bisque - £5 supplement

Crisp Breast of Gressingham Duck, Fondant Potato,
Caramelised Red Cabbage, Baby Carrots, Hampshire Honey Jus - £5.50 supplement

Grilled Rump of British Lamb, Dauphinoise Potato,
Roasted Rosemary Vegetables, Red Wine Sauce - £5 supplement



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Vegetarian Main Course

Goats Cheese and Caramelised Red Onion Tart Tatin, Ratatouille Dressing

Wild Mushroom and Spinach Bake, Garlic and Potato Cream

Portobello Mushroom Pithivier, Oven Dried Tomato, Tarragon and Tomato Sauce

Butternut Squash and Chilli Risotto, Rocket, Parmesan

Artichoke Tortelloni, Pesto, Fennel, Shaved Reggiano

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Dessert

Classic Lemon Tart, Vanilla Cream, Raspberry Sauce

Baked Vanilla Cheesecake, Champagne Poached Rhubarb

Profiteroles filled with Fresh Cream, your Choice of Butterscotch or Chocolate Sauce

Vanilla Crème Brulee, Shortbread Biscuit

Cherry and Almond Tart, Vanilla Crème Anglaise

Chocolate Pots, Orange Salad, Hazelnut Shortbread

Hot Chocolate Fondant, Pistachio Ice Cream - £2 supplement

Strawberry Souffle, Vanilla Sauce Anglaise -£5 supplement

Trio of Chocolate Desserts - £6 supplement

Platter of Local Cheeses with Celery, Grapes, Chutney and Biscuits (Serves 10) - £50 supplement



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BBQ menu - £29.95 per person

Minimum numbers apply

Meat Selection

Marinated Minute Sirloin Steaks

Freshly Ground Beef Burgers

Jumbo Pork and Beef Sausages

Thai Style Chicken Kebabs

Tuna and Red Pepper Kebabs with Garlic and Lemon

Vegetarian

Haloumi Cheese and Vegetable Kebabs with Basil and Mint

Marinated Flat Cap Mushroom

Salads

Tomato and Basil Salad with Red Onion and Olive Oil

Moroccan Style Cous Cous Salad with Almonds, Coriander and Spring Onions

New Potato Salad with Chives

Celeriac Coleslaw with Toasted Peanuts

Romaine Lettuce with Caesar Dressing

Sides

Jacket Potatoes with Butter

Bourbon BBQ Sauce

Condiments and Sauces

Desserts

Roasted Pineapple with Chilli and Vanilla Ice Cream

Selection of Cheese Cakes with Pouring Cream



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Hot Fork Buffet menu - £29.95 per person

Minimum numbers apply

Cold Meats

Honey Roasted Ham with Cumberland Sauce and Pickles
Roasted Rib of Beef with Creamed Horseradish
Carved Chicken Breast Slices

Cold Fish

Smoked and Poached Salmon, Lemon, Dill Dressing and Basil Mayonnaise
Peeled Prawns and Dressed Crab with Mayonnaise

Hot Selection

Fillet of Beef with Herb Raised Rice
Butternut Squash, Spinach and Ricotta Cannelloni with Basil, Olives and Tomato (V)
New Potatoes with Olive Oil, Spring Onions, Mint and Lemon

Salads

Salad of French Green Beans, Char grilled Courgette, Goats Cheese, Mint and Shallots
Caesar Salad with Anchovies and Parmesan
Celeriac Coleslaw with Cashew Nuts
Tomato, Red Onion and Basil with Balsamic

Desserts

Chocolate Nemesis Cake with Masala Cream
Tropical Fruit with Coconut and Malibu
Tea, Coffee and Petit Fours



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ENJOY

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drinks receptions



Piper Heidsieck Champagne	£7.00 per glass
Anna De Codorniu Sparkling Wine	£4.50 per glass
Bucks Fizz	£4.50 per glass
Pimms & Lemonade	£4.70 per glass
Sherry	£3.20 per glass
Mulled Wine	£4.20 per glass
Orange Juice	£6.50 per jug
Fruit Cup	£6.50 per jug
Champagne Cocktails	£8.00 per glass

Alternatively, if you have a favourite drink that you would like to serve at your Reception, this can be arranged.

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white wines

Sun Tree Catarratto - Sicily

£23.00

Clean and Fruity but not too heavy – a really easy to drink wine with lovely ripe peach on the palate

La Campagne Viognier, VdP d'Oc - France

£23.00

A grape variety that makes delicious dry wines that develop on the palate delivering luscious peach and apricot flavours

Montemarino Pinot Grigio – Veneto Italy

£23.00

Delicate and refreshing, with subtle herbaceous and citrus fruit flavours

Mills Cellar Chardonnay – South Eastern 2009/10

£23.00

A lovely rounded wine showing peach and lime flavours

Errazuriz Sauvignon Blanc – Chile

£26.00

Classic green fruits combine with the riper tropical flavour, developing into a wine with great depth

Robert Mondavi Twin Oaks Chardonnay – California

£29.00

Great balance and warm, ripe tropical fruit flavours with integrated oaky hints reflect the modern style of winemaking used by this great winemaker

Sancerre la Fuzelle – France

£43.00

Classic expression of this famous Loire Sauvignon Blanc. Clean, light gooseberry flavours and a delicious touch of citrus fruit on the finish



(Wine choice, price and vintage is subject to change)

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red wines



Sun Tree Cabernet – Veneto Italy

£23.00

Smooth and juicy, hints of blackcurrant. A wine that slips down effortlessly

Mills Cellars Shiraz – South Eastern Australia 2009

£23.00

A light-bodied and easy-drinking with fresh berry fruit flavour and a warm roasted finish

Errazuriz Merlot – Chile

£29.00

Ripe and fruity, aged in French and American oak to give extra complexity and depth

Raimat Tempranillo, Costers del Segre – Spain 2003/4

£29.00

Matured in French & American oak barrels to produce a rich, warm and silky smooth wine with a deliciously savoury character and a long lasting finish

Robert Mondavi Twin Oaks Cabernet Sauvignon – California 2004/5

£29.00

Succulent and refined this Cabernet Sauvignon has classic blackcurrant fruit with a silky smooth finish

Montepulciano D’Abruzzo, Vigne Nuove – Valle Reale Italy

£31.00

Made from Sangiovese that exhibits dark, cherry fruit flavours

Faustino VII Rioja Tinto – Spain

£31.00

Ever popular wine from northern Spain’s Rioja district, warm fruit flavours and earthy notes

(Wine choice, price and vintage is subject to change)

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Rose Wine

Montemarino Pinot Grigio Rose – Veneto Italy

£23.00

Made in a medium dry style showing soft strawberry fruit. The colour is a delicate pale pink

Sparkling Wine

Anna de Codorniu Reserva Brut, Cava – Italy

£28.00

Produced using 100% Chardonnay grapes that have been carefully selected to produce this Sparkling Wine



Champagne

Piper Heidsieck Brut NV – France

£52.00

Stylish full flavoured with soft fruit and a delicate refreshing finish

Moet & Chandon Brut Imperial NV

£76.00

Classic dry, biscuity flavour, crisp, fresh and elegant

(Wine choice, price and vintage is subject to change)