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STANHILL COURT

CELEBRATIONS
&
EVENTS

STAN HILL, CHARLWOOD, HORLEY, SURREY, RH6 0EP

PLAN A PRIVATE DINNER AT STANHILL COURT

THE LLOYDS

Overlooking the stunning gardens and terrace,
The Lloyds Room is traditional with
contemporary and modern twists complete with
stunning wood panelling and an original
fireplace.

MAXIMUM CAPACITIES

40 SEATED

60 STANDING

30 BUFFET



PLAN A PARTY AT STANHILL COURT

THE ORANGERY

The Orangery has been given a new lease of life with modern décor and leading to the terrace, complimented by beautiful views across the Surrey countryside.

MAXIMUM CAPACITIES

100 SEATED **70** SEATED & DANCEFLOOR
90 BUFFET **180** STANDING



PLAN A PARTY AT STANHILL COURT

THE CHARLWOOD

Situated in the heart of the building, with capacity of 300 guests, The Charlwood is ideal for a lavish affair.

MAXIMUM CAPACITIES

180 SEATED

170 SEATED &
DANCEFLOOR

140 BUFFET

300 STANDING

The Charlwood connects with The Orangery, therefore larger capacities can be achieved by using both spaces.



PLAN A PARTY AT STANHILL COURT

THE AMPHITHEATRE

Surrounded by woodland, The Amphitheatre provides a secluded space to hold an event of any nature.

MAXIMUM CAPACITIES

90 SEATED

The Amphitheatre is part of the grounds which has the potential to hold up to 500 guests. There is also space to seat more than 90 guests using the space behind the wooden benches provided. We work with an array of suppliers in order to provide shelter such as Tipis, Marquees, catering and toilet facilities. Please speak to your Event Coordinator for more information.



MENU OPTION ONE

£26.95 /pp

STARTERS

Carrot & Coriander Soup served with Warm Crusty Bread (VG) (GF+)

Mackerel Pate with Horseradish Cream and Rye Toast

Breaded Halloumi Sticks with Rocket & Parmesan Salad & Sweet Chilli Sauce (V)

MAINS

Chicken Fricassee (Chicken in a creamy white wine, chestnut and pepper sauce), served with Champ Mash and Broccoli.

Roast Salmon Fillet, served with Crushed New Potatoes, Green Beans & a Butter Sauce

Mixed Freekeh Stuffed Peppers, served with Asparagus and Green Beans. (VG)

DESSERTS

Mixed Sorbets (VG)

Chocolate Brownie with Vanilla Ice Cream

Lemon Tart with Citrus Chantilly Cream

Minimum 20 people

MENU OPTION TWO

£30.00 /pp

STARTERS

Potato & Leek Soup served with Warm Crusty Bread

Crab Cake served on Pea Veloute

Ham Hock & Pea Terrine, served with Crostini and Tomato Jam

MAINS

Roast Chicken Fillet with Smoked Applewood Cheese wrapped in Pancetta served with Chive Pomme Puree, Green Beans and Tarragon Jus

Salmon En Croute served with Crushed New Potatoes, Grilled Asparagus and A Creamy Lemon and Parsley Sauce

Eggplant Stuffed with Wild Mushrooms and Spinach served Herbed New Potatoes and a Tomato & Basil Sauce

DESSERTS

Mixed Sorbets

Warm Chocolate Fondant served with Vanilla Ice Cream

Lemon Tart with Citrus Chantilly Cream

Minimum 20 people

MENU OPTION THREE

£35.00 /pp

STARTERS

Cauliflower & Cheese Soup served with Warm Crusty Bread

Potted Devonshire Crab & Crayfish with Garlic & Herb Crostini

Chicken & Duck Terrine, served with Toasted Rye and Onion Marmalade

MAINS

Pork Belly with Rosemary Sautéed New Potatoes, Red Cabbage, Bramley Apple Puree and Red Wine Jus

Pan Fried Seabass with Ratatouille & Fresh Basil

Butternut Squash & Spring Onion Risotto dressed with Rocket and Sweet Potato Crisp

DESSERTS

Apple Tart Tatin with Clotted Cream

Warm Chocolate Fondant served with Vanilla Ice Cream

Raspberry Creme Brûlée served with an English Shortbread

Minimum 20 people

GALA BUFFET

£ 69.00 /pp

STARTERS

Chicken liver pâté, Chicken Satay, Melon Skewers

SEAFOOD PLATTER

2 x Whole Dressed Salmon, Smoked Halibut, Smoked Salmon, Langoustine, Tiger Prawns

Couscous Tabouleh

Panzanella salad

Rustic bread selection

Homemade Coleslaw

Mixed green leaves with tomato & cucumber

Greek Salad

New Potatoes and Wholegrain Mustard

Home Poached Sussex Ham

Rare Scotch Rib of Beef

Chicken with Mushroom sauce

Vegetable Lasagne

Roasted New Potatoes with Garlic and Rosemary

Medley of Seasonal Vegetables

Array of Desserts

Minimum 20 people

FINGER BUFFET MENU

Six Items | £19.95 /pp
Eight Items | £23.95 /pp

Freshly Prepared Finger Sandwiches
Marinated Chicken Brochettes
Individual Savoury Tartlets
Mixed Mediterranean Skewers (VG)

Sausage Rolls
Vegetarian Samosas
Mini Pork Sausages

Pork Satays
Chicken Satays

Mini Melon and Parma Ham Skewers, Fresh Cut Herbs and Paprika Oil
Cajun Spiced Chicken Wings served Cool Cucumber and Mint Yoghurt

Lemon Sole Goujons (Supplement Charge)
Vegetarian Pastries
Vegetarian Spring Rolls

~~Dessert: Chef's Choice~~

Add an arrival glass of Prosecco | £6.50 pp
Add unlimited tea and coffee | £4.95 pp

Minimum 20 people

2 COURSE FORK BUFFET

£34.95 /pp

Choose 2 Mains

Spinach, Quinoa and Tofu Pilaf (VG)
Salmon, Herb & Spinach En Croute
Pork Belly & homemade Apple Sauce
Aubergine, Yellow Pepper and Mozzarella Parmigiana (GF)(V)
Chicken Fricasse - Chicken in a creamy white wine, chestnut mushroom & pepper sauce

Choose 2 Sides

Potato Dauphinoise
Roasted Mediterranean Vegetables
Roasted Cauliflower, Kale & Tender Stem Broccoli

Choose 2 Salads

Caprese Salad
Vegetable and Pesto Cous Cous
Balsamic roasted Beetroot and Feta Salad

Choose 2 Desserts

Mango & Passion Fruit Bavarois
Profiteroles and Chocolate Sauce
Vanilla Panna Cotta & Summer Berry Compote
Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Minimum 20 people

CANAPÉS

4 Choices | £7.20 /pp

6 Choices | £9.00 /pp

Choose from Chef's selection of...

Pea & Prawn

Piza Mozzarella (V)(VG)(GF)

Duck & Champagne Terrine

Spinach & Mozzarella Tart (V)

Smoked Mackerel Pate & Cranberry

Beetroot & Goat's Cheese Crostini (V)

Cucumber, Salmon & Cream Cheese (GF)

Cherry Tomato and Pipped Olive (V)(VG)(GF)

Spanish Chorizo Sausage and Olive Dressing

Creamed Goats Cheese and Cracked Walnut (V)

Minimum 20 people

AFTERNOON TEA

£15.95 /pp

Add a glass of Prosecco | £22.50 /pp

A Selection of Fresh Finger Sandwiches served on white & brown bread

Mature Cheddar Cheese & Tomato

Ham with Wholegrain Mustard

Smoked Salmon with Cream Cheese

Egg & Cress

Homemade Scones

served with clotted cream & jam

Chef's Selection of Cakes

Served with Tea and Coffee

Minimum 20 people

PIZZA PARTY

£17.95 /pp

15 people minimum

Your choice of 5 fresh 12" sourdough pizzas, mixed salads and chip platters

RUSTIC CLASSIC (V) (VG+)

Rustic combination of tangy tomato sauce and creamy Fior di Latte mozzarella.

NICE & SPICY

Spicy Calabrian Nduja sausage laced with chilli spread over the pizza base, topped with tangy tomato sauce, Fior di Latte mozzarella, sweet peppadew peppers, fiery salami and chilli peppers.

ROCK THE PARMA

Tangy tomato sauce, Fior di Latte mozzarella, wild rocket, Parmigiano Reggiano and 18-month dry cured Parma ham full of intense and sweet flavours, topped with a dash of balsamic glaze.

CHICKEN & PESTO

A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts.

THE GARDEN CLUB (V) (VG+)

A vegetarian celebration with tangy tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, peppadew peppers and finished with fresh wild rocket.

BBQ MENU

£29.95 /pp

MEATS

4 oz Rump Steak
BBQ Chicken Drumsticks
Homemade 100% beef burgers
BBQ Chicken Thighs

SALADS

Homemade Coleslaw
Sliced Tomato, Onion & Basil
Greek Salad with Feta Cheese & Mixed Peppers
House Salad
Hot new Potatoes with Lemon, parsley & olive oil

DESSERTS

Selection of Petit Fours
Mini Chocolate Brownie
Cream Profiteroles
Mini Lemon Tarts

Minimum 20 people

POP UP BARS

£250

GIN BAR

Try the distinct flavours of a variety of Gins paired with Fever Tree Tonics creating a taste sensation any Gin-lover would enjoy!

PROSECCO BAR

Add some fizz to your event! The perfect accompaniment to any celebration.

COCKTAIL BAR

Wow your guests with some Signature Cocktails! Ask your Event Coordinator for more information.

DRINK PACKAGES

ARRIVAL PROSECCO | £6.50 /pp

HALF BOTTLE WINE | £8.25 /pp
House Red, White & Rosé

DESIGNATED DRIVER | £14
2 X 125ml Coca Cola, 2 x 125ml Diet Coke, 2 x 125ml Lemonade, 1 J2O

BEER BUCKET | £22
6 bottles Peroni

WINE BUCKET | £99
6 bottles of house White, Red or Rosé

SPARKLING CELEBRATION | £159
3 bottles Prosecco, 3 bottles Prosecco Rosé

UPGRADE TO MOËT & CHANDON | additional £147

ACCOMODATION

We have 3 room types, fully equipped with the necessary amenities, countryside views and en-suite bathrooms. Choose from our Classic bedrooms, Family bedrooms, Signature or Authograph Bedrooms.

COUNTRYSIDE VIEWS

ENSUITE BATHROOMS

SUPER KINGSIZE BEDS

PREMIUM LINEN

LUXURY TOILETRIES

TEA & COFFEE FACILITIES

FREE WIFI

MIN 32 INCH TV

