

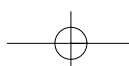
# The Amblehurst Hotel

Bar, Restaurant, Conference & Banqueting Suite



## Conference & Function Planner

44 Washway Road, Sale, M33 7QZ  
Tel: 0161 973 8800 • Fax: 0161 905 1697  
[www.theamblehurst.com](http://www.theamblehurst.com)





## Welcome

Welcome to The Amblehurst Hotel and thank you for your conference and function enquiry.

The Amblehurst has 2 banqueting rooms and 3 syndicate rooms for meetings, seminars and private parties. We aim to offer high standards, a friendly service, fantastic food and most importantly of all customer satisfaction.



## Conference & Banqueting Suites

Our rooms are fully equipped to accommodate from 2 to 80 delegates. Our dedicated on site conference and events coordinator will liaise and arrange every stage of your event to ensure your event runs smoothly and efficiently.



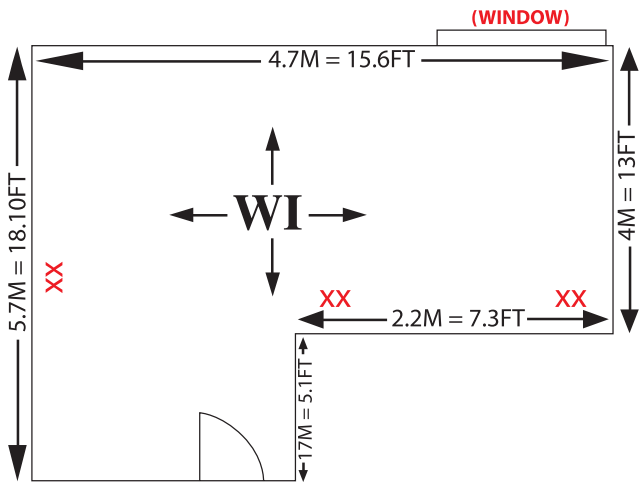
### Our rooms can offer:

- Wireless internet
- Conference porters
- Wheelchair access to all areas
- Audio & Visual Technology
- Flipchart, Paper & Pens
- Complimentary Iced Water and Sweets

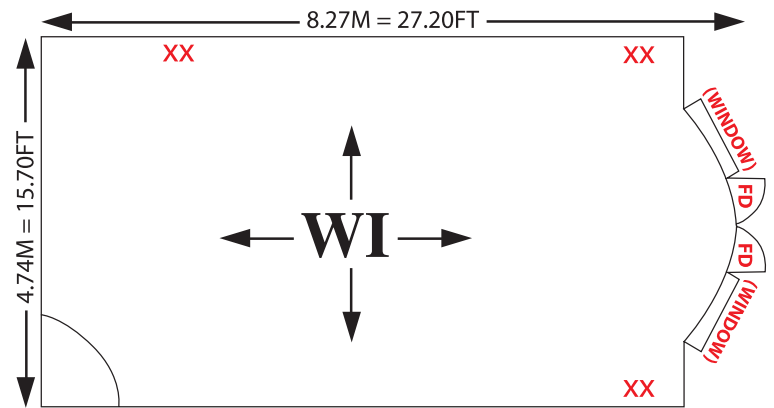


# Floor Plans & Capacities

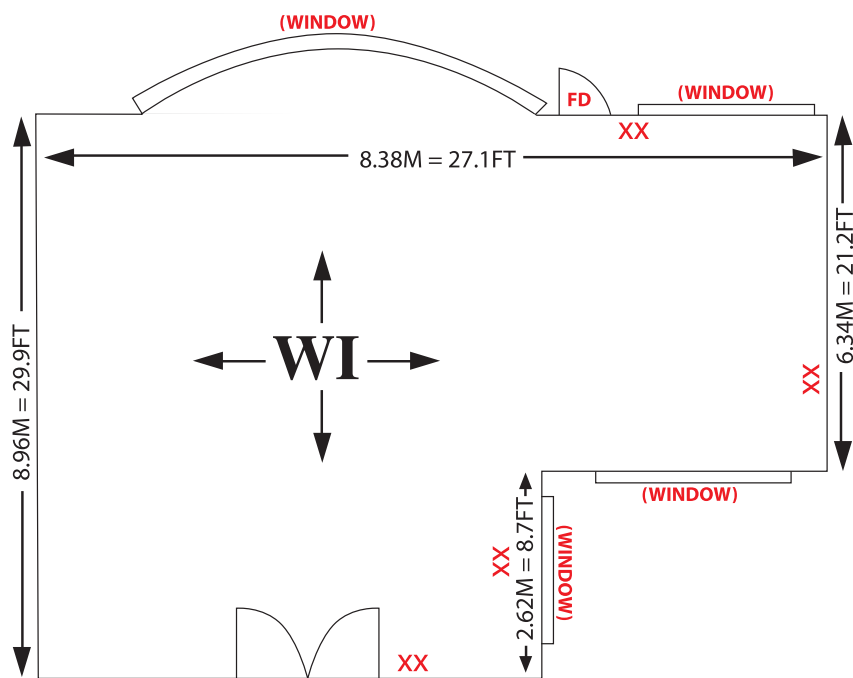
Syndicate Suite



Wedgwood Suite



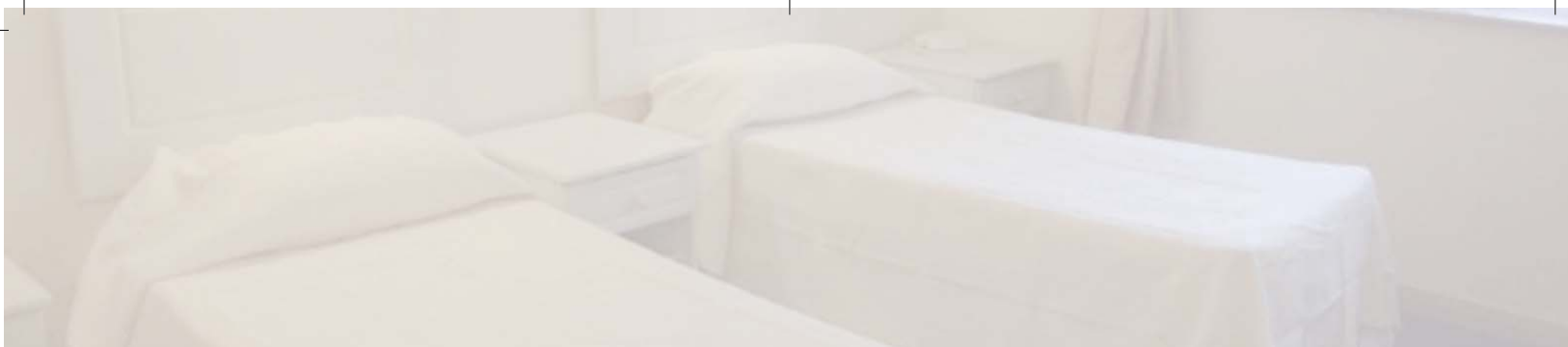
Buckland Suite



**Key**

- WI = Wireless Internet
- FD = Fire Door
- X = Powerpoint

	THEATRE LAYOUT	BOARDROOM LAYOUT	HORSE SHOE LAYOUT	CLASSROOM LAYOUT	DINING LAYOUTS	BUFFET LAYOUT
SYNDICATE SUITE	15	14	12 INC TABLES 20 EXC TABLES	12	N/A	N/A
WEGDWOOD SUITE	40	24	21 INC TABLES 25 EXC TABLES	14	28	35
BUCKLAND SUITE	70	30	27 INC TABLES 32 EXC TABLES	35	60	100



## Room Hire & Equipment Rates

	Between 8am–5pm	Between 5pm–12am
Syndicate Suite	£60.00	£60.00
Wedgwood Suite	£75.00	£75.00
Buckland Suite	£150.00	£175.00

Flipchart and Pens	FREE OF CHARGE
Overhead Projector & Screen	FREE OF CHARGE
Digital Projector & Screen	£50.00
DVD/TV/Video	£35.00

ALL RATES ARE INCLUSIVE OF VAT



## Beverages & Refreshments

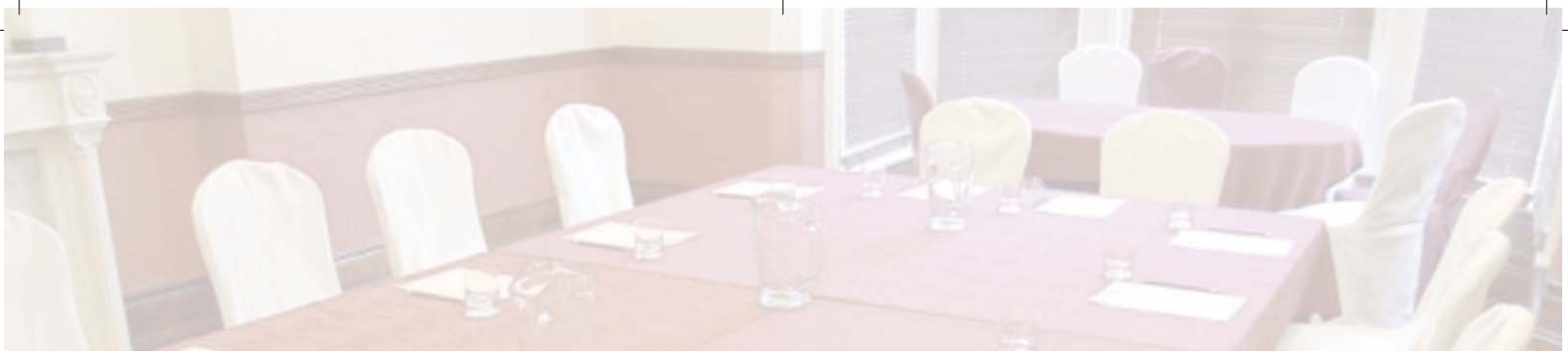
We have a wide choice of beverages and refreshments available to our guests, priced individually to suit your needs and budget.

- Tea, coffee and biscuits
- Crisps & Nibbles
- Assorted Sandwiches
- Hot and cold finger buffets
- Amblehurst Bar menus
- Amblehurst Restaurant À la Carte Menu
- Soft & Alcoholic drinks

## In House Food

For larger parties such as Weddings, Birthdays, Christenings, Private dinners and Wakes etc our team of chefs have masterminded the perfect selection of buffets and set menus at competitive prices ideal for such events...





## Buffets

### Afternoon Tea

Min. no.12 people

- Fresh home made sandwiches
- Home made scones with fresh cream and jams
- Assortment of French fancies
- Tea & Coffee

**£6.50pp**

### Finger Buffet No.1

Min. no.12 people

- Fresh home made sandwiches with the best of classic fillings
- Cajun oven baked chicken drumsticks
- Pork satay with a barbecue sauce
- Vegetable samosas served with a cool yoghurt dip
- Warm sausage rolls
- Country vegetable quiche

**£8.95pp**

### Finger Buffet No.2

Min. no.12 people

- A selection of freshly made sandwiches on white & wholemeal bread
- Mini buffet pork pies
- Mixed oriental seafood dim sum
- Sweet chilli & chicken skewered kebabs
- Savoury scotch eggs
- Brie & broccoli puffs

**£10.95pp**

### Executive Fork Buffet No.3

Min. no. 20 people

- A selection of sliced roasted cold meats
- Hot oriental chicken in an oyster & soy sauce with red onions, peppers, water chestnuts, bamboo shoots & bean sprouts served with basmati rice
- Cornets of smoked salmon filled with cream cheese
- Hot vegetarian petite croquettes with Mediterranean vegetables, feta cheese, stilton & apple fillings
- A selection of homemade salads with jacket potatoes
- Strawberry charlotte
- Coffee & Mints

**£16.95pp**

### Gala Buffet No.4

Min. no.20 people

- Home-made soup of your choice  
or
- A nest of melon & pineapple with an orange & liquor syrup surrounded by a raspberry coulis with an array of fresh fruits

- 
- Roast Sirloin of beef
  - Cold poached chicken with spinach, carrot & orange salad dressed with wholegrain mustard vinaigrette
  - Baked honey glazed ham
  - Dressed whole salmon accompanied with royal Greenland prawns
  - Beef stroganoff & rice
  - A selection of homemade salads
  - Roasted new potatoes

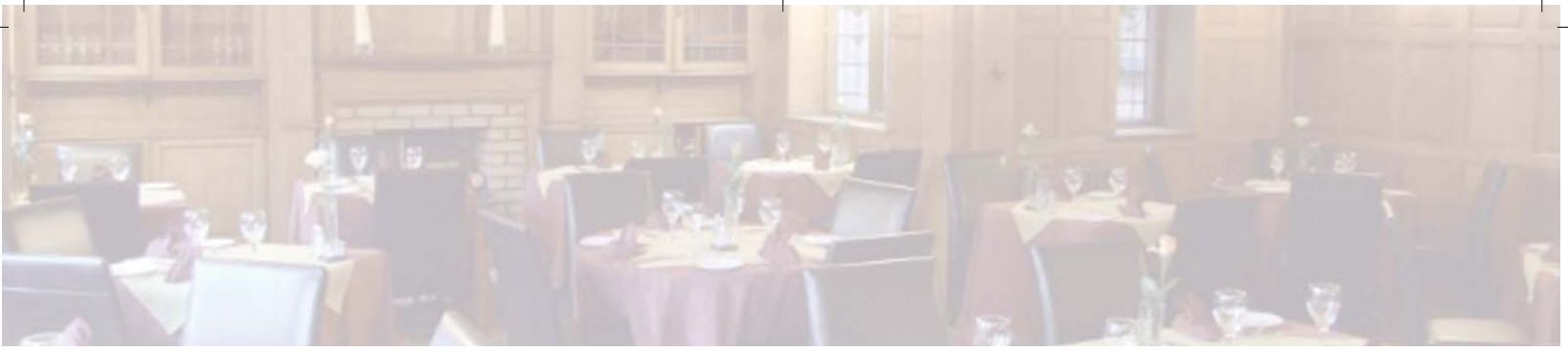
- 
- Selection of chef's desserts  
or
  - Cheese & biscuits

- 
- Coffee & Mints

**£24.95pp**

- Final numbers must be confirmed 48 hours before each function after which alterations cannot be accepted

- Special dietary requirements can be met on buffets. Finger buffets are not suitable for service at a wedding reception as the main meal



## Menu Options

### Menu A

#### Homemade Soup of the Day

Any one of the following:

Red pepper, tomato and basil

Leek and potato

Cream of vegetable

Minestrone

Carrot and coriander

Cream of mushroom

Cream of chicken and asparagus

Carrot and lentil

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#### Succulent Breast of Chicken Pan-Fried in a Sauce of your Choice:

(Tomato and basil)

(Cream, white wine and mushrooms)

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#### Profiteroles filled with Fresh Cream served with Warm Chocolate Sauce\*

or

#### Apple Pie with Fresh Custard\*

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Tea, Coffee and Mints

**£17.95 pp**



### Menu B

#### Crêpe

A fine crêpe filled with button mushrooms, peppers and spinach cooked in a light cream sauce topped with cheese and oven baked

or

#### Tower of Melon

Seasonal melon and pineapple surrounded with an array of fresh fruits served with a raspberry and mango coulis

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#### Succulent Breast of Chicken Pan-Fried served with a Sauce of your Choice

(Bacon, golden shallots, mushrooms and tarragon sauce)

(Tomato and basil)

(Cream, white wine and mushrooms)

or

#### Fresh Fillet of Salmon Oven Baked and served with a Cream, Avocado and Prawn Sauce

or

#### Stuffed Peppers

Roasted peppers filled with roasted vegetables accompanied with basmati rice and a provencale sauce

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#### White Chocolate and Raspberry Torte\*

or

#### Fresh Fruit Salad with Cointreau Syrup\*

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Tea, Coffee and Mints

**£20.95 pp**



## Menu C

### Homemade Paté

Chicken liver paté flavoured with fresh herbs served with crisp leaves and Cumberland sauce and Melba toast  
or

### Caesar Salad

Cos lettuce, bacon, garlic, croutons, parmesan shavings and cherry tomatoes and char-grilled chicken  
or

### Crêpe

A fine crêpe filled with button mushrooms, peppers and spinach cooked in a light cream sauce topped with cheese and oven baked

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### Lemon and Ginger Salmon

Lemon and ginger baked fillet of salmon served with butter noodles  
or

### Traditional Roast Beef

Tender roast sirloin of beef served with Yorkshire pudding, gravy and roast potatoes  
or

### Succulent Breast of Chicken Pan-Fried served with a Sauce of Your Choice

(Bacon, golden shallots, mushrooms and tarragon sauce)  
(Tomato and basil)  
(Cream, white wine and mushrooms)

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### Tia Maria Glaze Cheesecake\*

Or

### Luxury Homemade Bread and Butter Pudding\*

Tea, Coffee and Mints

**£22.95 pp**

\* Other dessert choices are available.

- Decorations and entertainment can be arranged upon request.
- An overall discount can be given to parties who all order the same starters, mains and desserts (excluding set menu A).
- Some dishes may contain nuts and small bones.
- Some dishes can be substituted for one another but this will alter the overall price.
- Special dietary requirements can be met.
- Group pre-orders need to be ordered 5 days prior to the event.
- Silver cake stand and knife can be provided.
- All prices are inclusive of VAT.

## Menu D

### Homemade Soup of the Day

(Please choose from menu A soup's)

or

### Seafood Medley

Smoked salmon, prawns and crabmeat served on a cushion of mixed leaves drizzled with a mixed herb dressing and accompanied with sweet potato crisps

or

### Filo Pastry Basket

Filled with caramelized onions, cherry tomatoes and oyster mushrooms topped with goats cheese baked in the oven, accompanied with a sweet pepper and cream sauce

or

### Homemade Paté

Chicken liver paté flavoured with fresh herbs served with crisp leaves and Cumberland sauce and Melba toast

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### Steak Diane

Sirloin steak pan fried with mushrooms, onions and French mustard flamed in brandy finished with cream  
or

### Roasted Half of Duck

(bones removed)

Served on a bed of bok choy and wilted spinach with an orange and cranberry sauce

or

### Parma Chicken

Breast of chicken filled with goats cheese and wrapped in Parma ham and Savoy cabbage

or

### Seabass

Seared fillets of seabass cooked with white wine and lemon juice resting on a cushion of leeks, peas and lettuce

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### Selection of Cheeses\*

A red Leicester, Edam, Brie and Stilton all served with biscuits, grapes and celery

or

### Choux Pastry Swans\*

Filled with Crème Pâtissière & fresh cream topped with a strawberry

Tea, Coffee and Mints

**£25.95 pp**



## How To Find Us



### BY RAIL

The Metro link station is a 5 minute walk from the hotel, with regular connections to Manchester City Centre and Altrincham every 5-6 minutes.

### M6

Leave the M6 at junction 19 following A556 Stockport/Manchester Airport signs. Then follow signs for Altrincham A56. Continue through Altrincham on the A56 for 3 miles which will lead you straight onto Washway Road.

### M56 – (Manchester airport)

Leave at junction 7 signposted Altrincham/Knutsford. Take the third right at the roundabout, A56 Altrincham. Continue through Altrincham on the A56 for 3 miles which will lead you straight onto Washway Road.

### M60

Southbound: Leave the M60 at junction 8/7 Stretford/Sale onto a dual carriageway. Then turn right at the traffic lights onto the A56. We are situated 2 miles along the A56 (Washway Road) on the right hand side.

Northbound: Leave the M60 at junction 7 Stretford/Sale onto a dual carriageway. Then turn left at the traffic lights onto the A56. We are situated 2 miles along the A56 (Washway Road) on the right hand side.