



56 Kelso Avenue
Cleveleys
Blackpool

Managing
Directors:
The Heywood Family

FUNCTION PACKAGE

The Briardene has been owned by the Heywood's for more than 30 years and has been modernised to such a degree in recent years that it is now the leading hotel in its field. The Briardene Hotel is the only small hotel in Blackpool to have attained a 3 Star Silver Award status from the English Tourist Council. The Briardene Hotel has evolved to provide services over and above its 3 Star status with our restaurant food and breakfasts achieving 5 stars in January 2013.

The busy kitchen is run by Deano, a Michelin trained chef, and is brigade of 3 chefs who are dedicated to creating a memorable dining experience for every occasion.

We hope that you will spend the time to look through this package and see what the Briardene has to offer for you and we are looking forward to hearing from you in the future to further discuss your booking.



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FUNCTION ROOM

The following pages show our party buffets however they can also be used for business lunches etc. during the day following the guidelines below:

The room can seat as follows:

Minimum covers for buffet	40 persons
Minimum covers for sit-down meal	40 persons
Maximum covers for sit-down meal	70 persons
Maximum covers for buffet	85 persons

Our function room is self-contained with the following:

Full Lighting, Full Sound System, Cloakroom, Dance Floor, Toilets.

ENTERTAINMENT

We can arrange a Disk Jockey for your function.
Available for booking for the full evening at a charge of £150.00 12pm Finish.

However, if you wish to supply your own entertainment there is no charge.

BOOKING YOUR FUNCTION

Ring or pop into the Briar Dene to check if the date that you require is available.

Make an appointment to see Tracy, Laurie or Jessica personally and view the Briar Dene for yourself, And see what it has to offer.

If you decide that the Briar Dene can meet your requirements a deposit of £100.00 is

IMPORTANT INFORMATION

Approximately 4 weeks prior to your function, we ask you to make a appointment to come in & finalise your details.

A 50% reduction is given for children ages 5 to 12 for a sit-down meal.
(this does not apply to buffets).

The final number of people attending the function is to be confirmed a minimum of 7 days before the function, along with any special dietary requests.

Full payment to be paid 5 days before the function is held.

Please note: The final number of people confirmed will be the amount billed, any extra will be charged accordingly.

BUFFET ONE £15.95 PER PERSON

Carved, roasted honey-baked ham with fresh pineapple wedges

Garlic mushrooms sautéed in a tomato herb sauce v

Roasted barbequed spare ribs glazed with honey

Home-made pizza Italiano v

French Fries v

Coleslaw v

Tagliatelle, olive, basil and pastrami salad

Melon and prawn in a Marie rose sauce

Sweet and sour mixed rice salad v

Waldorf salad v

French mixed tossed salad v



BUFFET TWO £19.95 PER PERSON

Carved rib of beef with a Horseradish sauce

Carved, roast honey-baked ham with grain mustard and fresh pineapple

Button mushrooms sautéed in a garlic, tomato and pepper ragout v

Hot barbequed spare ribs glazed with honey

Home-made pizza Italiano v

Minted new potatoes v

French mixed tossed salad v

Coleslaw v

Tagliatelle, olive, basil and pastrami salad

Pearls of melon and prawns bound in white wine chive mayonnaise

Sweet and sour mixed leaf salad v

Sundried tomato & goats cheese tarts v



BUFFET THREE

£24.95 PER PERSON

Carved rib of beef with a Horseradish sauce

Carved, roast honey-baked gammon with pommery mustard and fresh pineapple

Button mushrooms sautéed in garlic, tomato and pepper ragout v

Fresh Scottish poached salmon and prawn picture with a Hollandaise sauce

Hot barbequed pork ribs glazed with honey

Home-made pizza Italiano v

Rod's spicy chilli con carne

Minted new potatoes v

Roasted pepper and black bean rice salad v

Coleslaw v

Tagliatelle, olive and pastrami salad

Pearls of melon and prawns bound in tarragon and ginger sour cream

Plum tomato, basil and olive mixed leaf salad v

Sundried tomato & goats cheese tarts v

Suitable for Vegetarians



BUFFET FOUR

£35.95 PER PERSON

Carved, hot roast sirloin of beef with Yorkshire puddings and Horseradish sauce

Carved, honey-baked ham with pommery mustard and caramelised pineapple

Button mushrooms sautéed in lots of garlic, finished in a tomato herb fondue v

Fresh Scottish poached salmon, seafood display

(Including prawns, crab, cockles, green-lip mussels, oysters, winkles, crevettes, shell on prawns).



Hot barbequed pork ribs in Thai spices

Rod's spicy chilli con carne

Minted new potatoes v

Roasted pepper and black bean salad v

Coleslaw v

Paella

Pearls of melon and prawns bound in chive sour cream

Plum tomato, goats cheese, Tagliatelle salad in basil oil v

waldorf salad v

Tossed tomato, red onion herb leaf salad v

Suitable for Vegetarians



BUFFET FIVE

£39.50 PER PERSON

Carved, whole roasted suckling pig apple compote

Carved, hot roasted sirloin of beef with Yorkshire pudding and Horseradish sauce

Carved, honey-baked ham on the bone with pommery mustard and caramelised pineapple

Button mushrooms sautéed in lots of garlic, finished in a tomato herb sauce v

Fresh Scottish salmon, seafood display with carved ice sculptures (Including prawns, crab, cockles, green-lip mussels, oysters, winkles, crevette, shell on prawn)

Hot barbequed pork ribs in honey

Rod's chilli con carne

Minted new potatoes v

Roasted pepper with stir-fry chicken in a black bean salad

Paella

Macerated ogen melon and strawberry cups

Plum tomato, goats cheese, Tagliatelle salad in basil garlic oil v

Waldorf salad v

Tossed tomato, red onion herb leaf salad v

Warm olive, feta cheese and red onion tart v



SWEET PLATES

Here are a selection of sweets available to accompany your buffet,
you may pick from 1-3 sweets
There will be a charge of £3.95 a head

Chocolate Fudge Log

Lemon Citrus Tart

Fresh Fruit Pavlova

Bonoffi Pie

A Selection of fruit Cheesecakes

Home-made Sherry Trifle

Cheese Board £5.50 a head

