



Contents Page

<u>Page 2-</u>	About the Brookdale Hotel
<u>Page 3-</u>	Conferencing and Banqueting at the Brookdale Hotel, information on the Chellew and Tremorvah function Rooms
<u>Page 4-</u>	Information on the Rashleigh Room and Rashleigh Suite function Rooms
<u>Page 5-</u>	Day Delegate Rates and Conferences at the Brookdale Hotel
<u>Page 6-</u>	Best of Cornwall Buffet Menu
<u>Page 7-</u>	Finger Buffet Menu
<u>Page 8-</u>	Hot Buffet Menu
<u>Page 9-</u>	Three Course Menu A
<u>Page 10-</u>	Three Course Menu B



History of the Brookdale

The Brookdale Hotel is a Family-owned 30 bedroom hotel in the heart of the county town of Truro, where we seek to combine modern efficiency and facilities (including complimentary wireless broadband connection) with genuine old-fashioned Cornish hospitality.

The Brookdale was purpose built in the thirties, so that while our facilities are first rate, we're also seeking to retain the style and feel of the period, rather than the anonymity of a modern hotel.

Our reputation for the fine food is based on our use of locally sources ingredients including beef and lamb from our own farm nearby.

We cater for a whole range of guests- from tourism to corporate hospitality and conferences, many of which return time again.

The owners come from long-established local families, and take a personal interest in making your stay with us, be it business or pleasure, one that you enjoy.



Conferencing & Banqueting at the Brookdale Hotel

All our rooms have natural light and are well ventilated; however we do not have air conditioning. Our rooms are versatile and can be used for private dining, weddings, business meetings, training events, funerals, to name but a few.

Our room hire costs include the use of a screen, OHP and a flipchart. We do not allow room hire only bookings. Refreshments must be ordered in advance.

Our rooms are available for half a day or full day. Half day is considered to be less than 4 hours, and a full day being over 4 hours. Costs are applicable for evening use.

The Chellev Room

The Chellev Room is L-Shaped and has lots of natural light. It is used as our main dining room and is available from 10-5.30pm (available outside these times by special arrangements). The Hotel bar is at the entrance to the room, serving local draught & bottled beers and a good selection of Wines, Spirits, Alco Pops & Soft drinks. There is a wood laminate area at the rear of the room suitable for dancing. There is complimentary Wi-Fi broadband connection available.

The Chellev Room measurements are approximately 15 metres by 6 metres (34.65m²). The capacity of this room is as follows:

Dining 60 people
Buffet & Dance: 75-80 people
Theatre Style: 80 people
Cabaret Style: 60 people

The cost to rent this room is £105 for half a day and £160 for a full day.

The Tremorvah Room

The Tremorvah room is used as a pleasant lounge that can be used for formal or informal functions. It can be hired out with comfortable chairs, boardroom style or for private dining. The Tremorvah room is available daily from 8.30am-10pm. It has natural light, but we enhance this with the use of uplighters if required. The room is readily service by both bar & kitchen.

The Tremorvah room measurements are approximately 6.3 metres by 5.5 metres (34.65m²). The capacity of this room is as follows:

Dining 25 people
Buffet: 25 people
Boardroom style: 12 people

The cost to rent this room is £58 for half a day and £105 for a full day



The Rashleigh Room:

The Rashleigh room has natural light which again can be improved with uplighters. It is available daily from 7.30am- 10pm. This versatile room can be used for private dining, boardroom meetings, presentations and training sessions. There is complimentary Wi-Fi broadband connection available, also the room is fitted with a Plasma Screen for PC, Satellite and Terrestrial TV use. A bottle bar can be used in the room for private functions.

The Rashleigh Room measurements are approximately 7.5 metres by 6.5 metres. The capacity of this room is as follows:

Dining: 35 people
Buffet: 40 people
Boardroom: 20 people
Theatre Style: 40 people
Cabaret: 25 people

The cost to rent this room is £84.00 for half a day or £126.00 for a full day.

The Rashleigh Suite:

There are interconnecting doors between the Rashleigh and Tremorvah rooms, making it an ideal to use as a suite. This works well using the lounge as a break out area for group work and/or refreshment area.

The cost to rent this suite is £115 for half a day or £184 for a full day.

(prices correct as of Jan 2011)



Day Delegate Rates and Conference Facilities

(All prices are per person unless otherwise stated)

All 3 options include Room Hire and are for a minimum of 10 people

Option 1-

- Registration Breakfast- Bacon Sandwiches, Fruit Juice, Tea/Coffee and Danish Pastries
- Morning Tea/Coffee with Biscuits
- Finger Buffet B
- Afternoon Tea (Scone, served with Jam and Cornish dotted cream and Tea)
- Jugs of Tap water replenished throughout the day

All this for only £32.50 per person

Option 2-

- Tea and Coffee on arrival
- Mid-morning Tea/Coffee and Biscuits
- Cold Finger Buffet A
- Afternoon Tea and Coffee
- Jugs of Tap Water replenished throughout the day

All this for only £20.50 per person

Option 3-

- Tea/Coffee served with Danish Pastry on Arrival
- Mid- Morning Tea/Coffee and Biscuits
- Quiche & Cold Meat Salad Lunch
- Afternoon Tea, Coffee and Biscuits
- Jugs of Tap water replenished throughout the day

All this for only £25.00 per person

(These day delegate rates are commissionable)

Optional Extras

Bottle of Mineral Water	£3.00
Jug of Juice	£3.50 per jug
Bacon Sandwich	£3.70
Scones served with Jam and Cream and Tea or Coffee	£4.20
Tea and Coffee with Danish Pastry	£3.15
Tea and Coffee	£1.40
Tea and Coffee and Biscuits	£1.80
OHP, Wireless Broadband and 1 flipchart and Pen	Complimentary
Extra Flipchart and Pens	£5.25
Photocopying	£0.09 per copy
Delegate Stationary (by arrangement)	£1.30
Hire of LCD Projector	£30.00



Best of Cornwall

(Minimum servings 10)

Selection of Freshly Cut Sandwiches

Traditional Cornish Pasty

Scones with Jam and Cornish Clotted Cream

Or

Saffron Cake

Tea & Coffee included

£8.35 per person

All our menus are suggested selections. Our chef will be happy to tailor-make a menu for you. For information please call 01872 273513.

If you have specific dietary requirements please phone to discuss them with us. We endeavour to cater for all tastes, diets & allergies.

Food Safety Regulations

The food for this buffet has been prepared under rigid hygiene controls. Any uneaten food will be removed after a maximum of 2 hours for disposal. This food has been prepared for consumption on the premises only. Please do not compromise the hotel staff to breach food hygiene directives by removing food for consumption from the premises.



Finger Buffet

(Minimum servings 10)

Selection of Freshly Cut Sandwiches

Crispy Spring Rolls with Sweet Chilli Dip (v)

Warm Leek, Bacon and Cheddar Cheese Tartlets

Breaded Chicken Goujons with Oyster Sauce

Crunchy Vegetables Crudities with a selection of Dips (v)

Tomato, Mozzarella and Basil Pizza Slices (v)

Tea and Coffee included

£9.40 per person

All our menus are suggested selections. Our chef will be happy to tailor-make a menu for you. For information please call 01872 273513.

If you have specific dietary requirements please phone to discuss them with us. We endeavour to cater for all tastes, diets & allergies.

Food Safety Regulations

The food for this buffet has been prepared under rigid hygiene controls. Any uneaten food will be removed after a maximum of 2 hours for disposal. This food has been prepared for consumption on the premises only. Please do not compromise the hotel staff to breach food hygiene directives by removing food for consumption from the premises.



Hot Buffet Menu

Choose 3 of the following Dishes:

West Country Beef and Ale Casserole

Chicken Balti

Creamy Chicken Fricassee

Chilli Con Carne

Meat or Vegetarian Lasagne

Plum Tomato, Roasted Courgette and Basil Pasta Bake (v)

Mushroom and Spinach Ragout (v)

Served with Crusty Bread Rolls, Herbed New Potatoes, Fine Beans and Basmati Rice

Tea and Coffee Included

£10.45 per person

All our menus are suggested selections. Our chef will be happy to tailor-make a menu for you. For information please call 01872 273513.

If you have specific dietary requirements please phone to discuss them with us. We endeavour to cater for all tastes, diets & allergies.

Food Safety Regulations

The food for this buffet has been prepared under rigid hygiene controls. Any uneaten food will be removed after a maximum of 2 hours for disposal. This food has been prepared for consumption on the premises only. Please do not compromise the hotel staff to breach food hygiene directives by removing food for consumption from the premises.



THE BROOKDALE HOTEL
At The Heart Of Cornwall

Three Course Menu A

Leek & Potato Soup

Prawn Cocktail

Chicken Liver Pâté with Apricot Chutney

~oOo~

Roast Loin of Pork with Sage & Onion Stuffing, Roast Potatoes,
Selection of Vegetables and White Wine Gravy

“Coq au Vin” (Chicken Slow Cooked in Red Wine with Button Mushrooms, Smoked Bacon and Shallots) with Mashed Potatoes and Wok Fried Fine Beans

Grilled Fillet of Salmon with Roasted Courgettes and Red Peppers,
Crushed New Potatoes and Pesto

~oOo~

Triple Chocolate Terrine with Cinnamon Anglaise

Bramley Apple and Mincemeat Strudel with Cornish Clotted Cream

Pear Poached in Mulled Wine Syrup with Vanilla Ice Cream

~oOo~

Tea or Coffee

£19.25 per Person

All our menus are suggested selections. Our chef will be happy to tailor-make a menu for you. For information please call 01872 273513.

If you have specific dietary requirements please phone to discuss them with us. We endeavour to cater for all tastes, diets & allergies.



Tomato & Roasted Pepper Soup

Smoked Salmon with Lemon and Dill Mayonnaise
and Brown Bread and Butter

Grilled Goats Cheese with Celery, Apple and Walnut Salad

~oOo~

Pan Fried Filet of Sea Bass with Pesto Mash,
Roasted Marinated Peppers and Sun Blush Tomato Salsa

Roast Topside of Westcountry Beef with Selection of Vegetables,
Yorkshire Pudding Roast Potatoes and Red Wine Gravy

Pan Fried Breast of Chicken with Creamed Wild Mushroom and Spinach Ragout
and Crushed New Potatoes

Spinach, Slow Roasted Tomato and Parmesan Tart
with Herbed New Potatoes and Tomato Salsa

~oOo~

Glazed Lemon Tart with Raspberry Sorbet

Warm Chocolate and Cherry Sponge Pudding with Vanilla Anglaise

Coconut Crème Brûlée with Ginger Shortbreads

~oOo~

Tea or Coffee

£21.50 per Person

All our menus are suggested selections. Our chef will be happy to tailor-make
a menu for you. For information please call 01872 273513.

If you have specific dietary requirements please phone to discuss them with us.
We endeavour to cater for all tastes, diets & allergies.