



HOMERTON COLLEGE & CONFERENCE CENTRE

Private Dining at Homerton

Dining at Homerton is an experience not to be missed. Our Head Chef, Rob, changes his menus on a seasonal basis combining some well-known favourites with his own creations to produce a mouth-watering range of dishes.

There are three dining rooms available for exclusive dining; for a small group of between 25 and 40 guests the Drawing Room provides an intimate dining experience; the Fellows' Dining Room is a formal 'arts and crafts' style room for up to 100 guests and for larger events of up to 270 the gothic splendour of the Great Hall provides the perfect back-drop.

Along with a sumptuous silver-served dinner the following items are included within the price of your meal: room hire, printed menu cards (with logos/branding if required), white table linen, silver candelabra with ivory candles, jugs of iced water and freshly-brewed coffee with Homerton mints.

Devising the menu is simple. Select either one starter for all guests (or one meat and one vegetarian option), two main courses (also to include one vegetarian option; Chef will select the vegetable accompaniments) and one dessert. If any guests have allergies or any special dietary requirements these can be catered for providing the catering team are notified in advance.

A three course menu is priced at £32.50 + VAT per guest. A supplement of £7.00 + VAT is added if an additional cheese course is required.

Prior to dinner an exclusive Drinks Reception can be provided starting at £8.50 + VAT per guest (based on two drinks each). A range of delicious canapés can be pre-ordered from £8.00 + VAT per guest. Wines have been carefully selected to compliment the menu and prices start at £12.75 + VAT per bottle.

www.homertonconference.com

