



FUNCTION PACK

Boutique Bar and Restaurant with Accommodation

82 Northlands Road, Southampton, SO15 2LH 02380 224517 bluekeys@tiscali.co.uk www.bluekeyshotel.co.uk











The Blue Keys Hotel

The Blue Keys Hotel is an independent boutique bar and restaurant with ten en-suite guest room accommodation; decorated in a mix of period features with a modern, unique and inviting ambiance perfect for an array of gatherings and private functions.

Elliot, Becky and the team have vast experience in catering for all different types of functions and corporate events; making a function- whether it be a wedding, wake, birthday celebration, christening or corporate eventat The Blue Keys a truly memorable and enjoyable experience. In the summer months the urban beer garden is a lovely addition to any function allowing guests to enjoy the sun.

The hotel is conveniently located in a residential area of Southampton, just a short walk from the city centre and near to the local transport links- Southampton airport, Southampton central train station, Southampton docks the motorway and bus links. We also have off road free parking available as well as street parking.

Hire of the Lower Bar and Venue for Meetings, Training Events, Functions & Sit Down Meals

We have extensive experience in catering for an array of functions and events including: Christening and Naming Days; Wakes; Business Lunches/Meetings; Weddings and Wedding Receptions; Ladies Institutions; Birthday Parties; Wedding Anniversaries; Retirement Parties; Charity Fund Raising Groups; Christmas Parties and much more.

In regards to catering we have various options to suit all different functions and the level of formality required:

- Finger and fork buffets for a minimum of 15 people and a maximum of 100 people
- BBQs for a minimum of 20 and maximum of 100 people
- > Sit down buffet Style meal spread across our top and bottom bar- tables take it in turns to come to the buffet table- for a minimum of 30 and maximum of 50 people
- ➤ Private sit down dining in our lower bar from one of our set menus for a minimum of 8 and a maximum of 25 people

We do not charge anything for the hire of our venue; however, due to the premises also being a hotel we cannot guarantee exclusivity unless all of the hotel rooms are booked and paid for as guests may want to eat and drink as well as a few locals. However, we can allocate you either the top or bottom bar or garden area for your sole usage depending on the amount of guest you're expecting and allow extra guests to filter into the other areas of the hotel. The bottom bar allows privacy with dividing curtains and is perfect for private dining; small get togethers; parties and business meetings.

We reduced hotel tariff by £10 per room for guests coming to events at the hotel.

The Blue Keys licence states that any live music including a DJ or a live band must finish by 11pm on any night. After this time, background music can be played from an i-pod for the remainder of the evening at a reasonable sound level to avoid upsetting hotel residents if applicable and neighbours. You will have to cover the cost of the live music yourselves.

If you do not require any live music but would like your own choice of music you are also welcome to bring an i-pod with your own play list on it, we can connect this to an amplifier and through to the speakers in bar areas. We have a variety of different music which can be played through the speakers should you prefer. Either of these options comes at no extra cost.

We are licensed to serve alcohol until 12am, after this you are entitled to a half an hour drinking up and clearing out period. However, if the bar is very quiet, we reserve the right to make a judgement according to trade and shut the bar earlier than specified- this will be no earlier than 11pm and you will be advised of this if this is the case during the night of your function. If you decide to leave any gifts or equipment here until the next day you are welcome to do so. Please be advised that the bar is not open 24 hours for residents staying in the hotel.

Ultimately it is our aim to ensure your function- whatever its nature- runs as smoothly as possible; therefore, we have a few pre-determined sit down meal and buffet options for you to choose from ranging from finger to fork options. If you have a specific idea of what food you may want, even if it is completely different to the menu options provided, please does not hesitate to ask- we will work with you to make your function perfect. We can do breakfast buffets, bacon and sausage sandwiches, cold fork to hot finger buffets and sit down meals- the choice is endless!

We can also help arrange: arrival drinks; bar tabs; usage of an i-pod; live music from a disco to a Pianist; TV for showing video clips and photographs and room decoration. If you wish us to decorate the room with function specific décor, helium balloons etc we charge £45.00 which we feel nicely decorates the area. Alternatively you can decorate and purchase decorations yourself.

The following pages contain different menu options for your consideration, as well as our hotel bar tarif

FINGER BUFFETS

Bronze Package

£4.95 per person

Selection of open and closed sandwiches

Tortilla crisps and dips

Silver Package

£6.75 per person

A.

Selection of canapés

Selection of open and closed sandwiches

Tortilla crisps and dips

Various gateaux and cakes

OR

B.

Selection of canapés

Selection of open and closed sandwiches

Tortilla crisps and dips

Chefs choice of taster spoons (please see separate page)

Add a selection of gateaux to option B. <u>OR</u> Slices of melon, pineapple and grapes to either option for just £1.50 extra per person

Available for a minimum of 15 people and a maximum of 100

Gold Package

£8.75 per person

Selection of canapés

Selection of open and closed sandwiches

Tortilla crisps and dips

Chefs choice of taster spoons (please see separate page)

Tempura king prawns with sweet chilli dip

Red Thai chicken skewers

Vegetarian kebabs

Miniature pork pies

Crudités

Add a selection of Gateaux OR Slices of melon, pineapple and grapes to this option for just £1.50 extra per person

Available for a minimum of 15 people and a maximum of 100

Platinum Package

£11 per person

Selection of canapés
Selection of open and closed sandwiches

Tortilla crisps and dips

Chefs choice of taster spoons (please see separate page)

Tempura king prawns with sweet chilli dip

Miniature scotch eggs

Red Thai chicken skewers

Vegetarian kebabs

Miniature pork pies

Crudités

Mini cottage pies

Crispy prawn purses

Various gateaux and cakes

Add slices of melon, pineapple and grapes to this option for just £1.50 extra per person

Available for a minimum of 15 people and a maximum of 100

Taster Spoons 2015 Function Menu

Chicken and mango salsa Duck, Hoisin, Cucumber and spring onion Chorizo and roasted tomato and red pepper Diced Sausage with fresh tomato and bbq sauce Pea and mint puree with diced pancetta Cucumber, avocado and mint salad (v) Apple, stilton, celery and walnut (v) Spaghetti bolognaise dusted with parmesan Smoked salmon and cream cheese garnished with chives Pineapple and bacon in lush sour cream Chicken and mushroom risotto Mushroom and asparagus risotto (v) Halloumi and red onion chutney (v) Piri Piri chicken with sour cream Bacon, brie and cranberry Chargrilled vegetables and green pesto (v) Chicken in Chinese marinade on cos lettuce Chicken in a lemon and herb crust on sour cream

Please note, you will not get every option available, choices can be requested but not always guaranteed during busy periods, a minimum of 5 and maximum of 10 of the different options will be served per buffet depending on the numbers in your party.

All buffets will contain at least one vegetarian option.

Fork Buffets

Emerald Package

£9 per person

Your choice of two dishes from the following list:

Vegetable Stroganoff, Chilli Con Carne, Chicken Curry, Lasagne, Cottage Pie or Chicken Chasseur

Saffron rice

French bread stick

Tortilla crisps

Mixed leaf salad

Various dips and condiments, including Salsa, Sour Cream, Guacamole and Mango Chutney

Add a selection of gateaux OR Slices of melon, pineapple and grapes to this option for just £1.50 extra per person

Available for a minimum of 20 people and a maximum of 60

Diamond Package

£13 per person

Your choice of two dishes from the following list:

Vegetable Stroganoff, Chilli Con Carne, Chicken Curry, Lasagne, Cottage Pie or Chicken Chasseur

Selection of cold meats

Vegetable rice

Hot-minted new potatoes

French bread stick

Tortilla crisps

Mixed leaf salad

Coleslaw

Potato salad

Various dips and condiments, including Salsa, Sour Cream, Guacamole and Mango Chutney

Various cheesecakes and gateaux

Add slices of melon, pineapple and grapes to this option for just £1.50 extra per person

Available for a minimum of 20 people and a maximum of 60

BBQ MENUS

BBQ Package One

£9.95 per person

Beef burgers

Sausages

Chicken drumsticks

Vegetable burgers

Prawns on sticks

Burger buns and French stick

Tossed salad

Coleslaw, potato salad and pasta salad

Nachos and dips

Baked potatoes

Fried onions

Add a selection of gateaux OR slices of melon, pineapple and grapes to this option for just £1.50 extra per person

Available for a minimum of 30 people and a maximum of 100

BBQ Package Two

£13.50 per person

Beef burgers

Award winning sausages- various flavours

Marinated chicken thighs and drumsticks

Pork chops marinated in Chinese five spice

Foil wrapped BBQ salmon

Vegetable burgers

Prawns on sticks

Burger buns and French stick

Tossed salad

Coleslaw, Potato Salad, Pasta Salad, Cold Rice Salad

Pickles onions and gherkins

Nachos and dips

Baked potatoes

Fried onions

Add a selection of gateaux OR slices of melon, pineapple and grapes to this option for just £1.50 extra per person

Available for a minimum of 30 people and a maximum of 100

SIT DOWN MEAL SET MENUS

This menus are available for a minimum of 12 people and a maximum of 25

MENU ONE

Main Course

Oven baked chicken served with a mushroom and white wine sauce

Butternut squash and wild mushroom pie

Herb crusted haddock with Amaretto syrup

All served with mixed vegetables and new potatoes

Dessert

Citron tart with Crème Anglaise
Chocolate fondant with ice cream

£12.50 per head

Add half a bottle of wine per person for just £5 extra

MENU TWO

Starter

Crayfish and smoked salmon cocktail served with Marie Rose sauce and granary bread Garlic bruschetta with tomato and basil

Main Course

Oven baked chicken

served with a bacon and mango salad; drizzled with basil oil

Beef and mushrooms in an oyster Sauce with vegetable noodles

Vegetable crepes with blue cheese Sauce

Dessert

Chocolate and toffee mousse

New York vanilla cheesecake with raspberry coulis

£17 per head

Add half a bottle of wine per person for just £5 extra

MENU THREE

Starter

Poached pear salad with crumbled stilton and walnuts

Your favourite soup with a wholemeal roll

Antipasto platter with olives and pickles

Main Course

Pan fried duck

Served with redcurrant jus and roasted thyme potatoes

Brie, pesto and cherry tomato filo tart
Served on a bed of mixed salad

Poached salmon

Served on a bed of cucumber and rocket with quenelles of Sour cream and chives

Dessert

Brandy snaps with lemon cream and raspberries

Cheese and biscuits

£22 per head

Add half a bottle of wine per person for just £5 extra