



EVENT INFORMATION



THE
FESTIVAL
OF
THE
ARTS
AND
LETTERS



Nestled in the Therfield Heath Nature Reserve and just a stones throw from the centre of Royston, The Heath provides a unique setting for your celebration complimented with friendly, efficient food and drinks service.

Everything from start to finish.

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Contact us by telephone on 01763 243613.

By email on enquiries@roystonheath.co.uk

Contact us by telephone on 01763 243613.

Via website www.roystonheath.co.uk/contact

On Facebook at Royston Heath.

Or pop in and see us at: The Heath - Baldock Road - Royston - Hertfordshire - SG8 5BG



BOOKING INFORMATION

The Main Bar

Comfortably caters for up to 70 guests for formal sit down dining service, or alternatively up to 120 guests for birthday, and casual parties with ample seating and standing room. The hire fee is £500 for a 5 hour period 7.30pm - 12.30am. If you would like to book during our restaurant hours there would be an increased hire cost or minimum spend required to close the restaurant to the general public. As a rule we do not host 18th birthday parties.

The Side Room

Comfortably caters for up to 28 guests for a formal sit down dinner function, or up to 40 guests for gatherings with seating and standing room. The hire fee is £250 for a 5 hour period.

Food and Drink

We offer a variety of mouth watering afternoon tea, buffet, barbeque and sit down dining menus. Alternatively we can work with you to create a bespoke menu for your special occasion. We will always do our best to cater for any food allergies or intolerances, so please let us know when booking.

Our bar is fully stocked with great beers, good wines, quality spirit brands, cocktails and a selection of non-alcoholic alternatives. We provide ourselves with efficient service from welcome drinks to last orders.

All food and drinks must be provided by THE HETH, with exception of celebration cakes and agreed corkage arrangements. Guests under 18 are not permitted to purchase alcohol on the premises.

Entertainment

Live entertainment can make the difference between a good night and a truly great night. You're welcome to book your own entertainment, or we can help source DJs, bands, solo artists, magicians and casino entertainment.

Room Decoration

We can dress up the room as little or as much as you would like us to. We will work with you to make sure everything is set up how you wish, so you can simply arrive, meet and greet your guests and enjoy your celebration. The level of set up and the quality of decor determine any additional cost.

Booking Your Event

Contact us to discuss your requirements, to check availability and to provisionally hold your date.

To confirm your booking please complete and return this booking form and our conditions of hire along with a £150 non refundable deposit payable by cash or card at the Heath or over the phone with a card.

Final numbers are required 14 days before your event. Please note if you book any third party suppliers yourself we will require a copy of their schedule so we can consider their requirements before allowing them to operate at the Heath.

Contact Details

Telephone [01763 243613](tel:01763243613) Email enquiries@roystonheath.co.uk Address - [THE HEATH SG8 5BG](#)



- CLASSIC AFTERNOON TEA -

a relaxed take on a classic afternoon tea, with delicious savoury bites, homemade treats and plenty of sweet indulgence.

£18 per person

self service Tea & Coffee Station

from the buffet table

Selection of Freshly Filled Sandwiches & Wraps
Sausages Rolls, Vegan Rolls, Scotch Eggs & Pork Pies
Chunky Chips

served to table and around your guests on cake stands

Freshly Baked Fruit Scones with Preserve & Cream
A Selection of Homemade Bite Size Cakes

- HEATH AFTERNOON TEA -

£22 per person

self service Tea & Coffee Station

from the buffet table

Selection of Freshly Filled Sandwiches & Wraps
Sausages Rolls, Vegan Rolls, Scotch Eggs & Pork Pies
Quiche Lorraine & Mediterranean Vegetable Quiche
Fish & Chicken Goujons
Skin On Fries

served to table and around your guests on cake stands

Freshly Baked Fruit Scones with Preserve & Cream
A Selection of Homemade Bite Size Cakes



- THE HEATH PARTY BUFFET -

our chef has created a relaxed and balanced selection of meat and vegetarian favourites

£20 per person

Sliders

Cheeseburger Sliders + Halloumi, Roasted Red Pepper & Chilli Jam Sliders

Filled Yorkshire Puddings

Sausage and Caramelised Onion + Roasted Root Vegetables

Skewers

Minted Lamb Kofta + Tomato Mozzarella & Courgette

Crispy Bites

Fish Fillet Goujons + Jalapeno & Cream Cheese Poppers

Wings

Buffalo Chicken + Buffalo Cauliflower

Fries

Sweet Potato Fries + Chunky Chips

Sweet Platter

Assortment of Mini Desserts

THE HEATH NIBBLES

a simple selection of classic favourites, served the Heath way

£14 per person

Sausage Rolls

Chicken Bites with barbeque dipping sauce

Vegetable Spring Rolls with sweet chilli dipping sauce

Halloumi Fries

Mini Margarita Pizzas

Chunky Chips

Chocolate Brownie & Mini Lemon Drizzle Cakes



BARBEQUE MENU

Freshly cooked by our chefs and served from an assisted buffet table for a smooth running. Our barbeque menu is designed to keep things relaxed, generous and easy for everyone.

Simply let us know how many guests are eating meat, vegetarian or vegan and we'll do the rest

- CLASSIC BBQ -

£22 per person

For the love of Meat

Minced Steak Burger

Cumberland Pork & Herb Sausage

Five Spice Marinated Chicken Thigh with Honey & Soy

Vegetarian and Vegan

Halloumi and Field Mushroom Stack

Moving Mountains™ Vegan Patty with plant based cheese

please advise us of vegetarian and vegan numbers when booking

To accompany

Roasted Pepper stuffed with Feta & Vegetable Couscous

Pesto & Spinach Pasta Salad

Mixed Baby Leaf with Fresh Herbs

Garlic and Rosemary Roasted New Potatoes

Sauces & Bakers' Roll

alternatives or add-ons, priced on request

- HOG & ROLL -

Served from our assisted buffet table, allowing you to build your roll just the way you like it.

£15 per person

Slow Roasted Pulled Pork & Crackling *served in a soft baker's roll*

Vegetarian Halloumi Roasted Red Pepper & Field Mushroom *served in a soft baker's roll*

Vegan Moving Mountains™ Patty *served in a soft baker's roll*

all the trimmings

Apple Sauce + Sage & onion stuffing + Creamy Coleslaw + Mixed Leaf and Herb Salad +

Add chunky chips or Roasted New Potatoes for £2pp



PRIVATE DINING

Enjoy a delicious two or three course sit down dinner, served at beautifully dressed tables, with glassware, cutlery and seasonal table decorations, alongside friendly, efficient service.

Please choose one dish from each course.

2 Courses £24.95 | 3 Courses £32.95

Starters

Homemade Seasonal Soup *with homemade roll* (V) (VG) (GFA)

Ham Hock Terrine *with toasted focaccia and piccalilli* (GFA)

Garlic & Rosemary Baked Camembert *with honey and toasted focaccia bread* (V) (GFA)

Main Courses

Roast Topside of Beef *with Yorkshire pudding and homemade gravy* (GFA)

Roast Chicken Breast *with creamy white wine, leek and tarragon sauce* (GF)

Seared Sea Bass Fillet *with confit of fennel, cherry tomatoes, red onion and new potatoes* (GF)

Beetroot, Lentil and Butternut Squash Wellington *with sage and onion gravy* (V)

all main courses served with seasonal vegetables to share.

Desserts

Apple Tart Tatin *with vanilla chantilly cream* (V)

Sticky Toffee Pudding *with warm toffee sauce and vanilla custard* (V)

Chocolate Praline Torte *with raspberry coulis and chantilly cream* (V)

Tea or Coffee

VEGETARIAN = (V) VEGAN = (VG) GLUTEN FREE (GF) GLUTEN FREE AVAILABLE= (GFA) VEGAN AVAILABLE = (VGA)



DRINKS SERVICE

Everything from start to finish

Pay Bar

Perfect if you would like your guests to pay for their own drinks.

Account Bar

A simple way to treat your guests. You set the budget behind the bar, which can be used towards one or more drinks per guest. Once the agreed amount is reached, guests simply pay for their own drinks.

Open Bar

Your guests can enjoy drinks throughout the event, with everything charged to your account. Afterwards, we'll provide a full breakdown of what was consumed. Want to keep control of the spend? We can also set limits, such as no doubles, no shooters or no bottles of wine.

Arrival Drinks

Pre ordered and stylishly presented on a dressed table at the entrance ready for your guests when they arrive. Arrival drinks are pre-paid rather than charged on consumption.

From £6pp, Popular choices include Pimms - Prosecco - Hugo Spritz - Mimosa - Corona & Lime - Peroni.

Wine for the Table

Enjoy a bottle or two with your meal, ready for guests to help themselves. Choose from Heath wine selection, request a favourite or supply your own and pay an agreed corkage.

Toast Drink

Chilled and ready to circulate before your speeches. Choose from Prosecco, Champagne or your preferred tipple. We can also provide a non alcoholic alternative. There's no rule that a toast has to be bubbles, choose whatever suits your celebration.

Corkage

Want to bring your own wine? No problem. For private dining with a sitdown meal, you're welcome to supply your own 75cl bottles for £8 corkage per bottle. Corkage applies to wine brought for the meal and any arrival drinks. Please agree your corkage arrangements with us when booking.



MAKE IT A PARTY?

We work with a selection of trusted local entertainers and suppliers who can help bring your party to life.

Balloon Gift Boutique - Amanda 07514272830 / www.balloongiftboutique.com

Bespoke balloon styling for birthdays, weddings, baby showers, corporate events and special celebrations.
Beautifully designed and professionally installed

Barbara's Flowers 01763 246200 / www.barbarasflowers.co.uk

Beautiful fresh flowers and bespoke arrangements for weddings, parties and special occasions. A trusted local florist

DJ Mark Gomes – 07500 893192 / www.chicsounds.co.uk

Passionate about music and creating the perfect party atmosphere, Mark plays a wide range of styles to suit any audience.

Nightlife Disco with DJ Matt Bartle - 07870 639752 / www.nightlivedisco.com

Delivering high-quality sound and impressive lighting shows with flexible setups perfect for any occasion.

Live Bands - checkout www.lemonrock.com

From acoustic sets to party bands discover a wealth of local bands at lemonrock.com.

Players Casino – 07702555775 / www.playersfuncasino.co.uk

Bring a little Vegas to the Heath with full-size blackjack and roulette tables, staffed by friendly professional croupiers.

Lee Smith 07731 916965 / lee.smith@walkaboutmagic.com / www.walkaboutmagic.com

Professional close up magic, Lee mingles with guests and creates memorable moments throughout the event.

Cambridge Bouncy Hire - 01763 661903 / www.cambridgebouncycastleles.co.uk

Fully insured experts offering an extensive range of bouncy castles, inflatables, giant games, and soft-play for endless fun.



CONDITIONS OF HIRE

These Conditions Of Hire apply to all the private events at The Heath. Your booking is provisional until we receive your completed booking form and £150 deposit. Once received, your booking is confirmed and these terms form the agreement between you and The Heath.

Payment The £150 deposit is non refundable. [The remaining balance is due 14 days before your event](#), unless we have agreed a bar tab or other payment arrangement for the day. Any final bill must be settled before you leave.

Cancellation Please let us know as soon as possible if you need to cancel. Any costs already incurred by The Heath in relation to your booking may be charged. We will always do our best to offer an alternative date where possible.

Food & Drink All food and drinks must be supplied by The Heath. No outside food, alcohol may be brought onto or consumed on the premises, apart from celebration cakes or where corkage has been agreed in advance.

We will do our best to accommodate Dietary Requirements, but cannot guarantee an environment completely free from allergens. Please make sure you and your guest tell us about any allergies or dietary requirements.

Final Numbers are required 14 days prior to your event and will be the final number charged for. We will do our best to accommodate changes after this date.

Entertainment & Suppliers if you arrange your own entertainment or suppliers, please provide us with their details and any requirements in advance. You are responsible for any damage caused by your guests or suppliers.

Looking After The Heath we want everyone to have a great time, but we reserve the right to ask guests to leave if their behaviour causes excessive nuisance, disruption or damage. We have a challenge 21 policy and will not tolerate the supply or use of alcohol by anyone under 18, or the use of illegal substances.

Personal Belongings The Heath cannot accept responsibility for lost, stolen or damaged personal belongings.

Any Problems On The Day If something isn't right, please speak to a member of the management team [on the day](#) so we have the opportunity to put it right.

Date of function:

Client name:

Signature:

I confirm that I have read and agree to these conditions of hire.

BOOKING YOUR EVENT AT THE HEATH.

Contact us to discuss your requirements, to check availability and to provisionally hold your date.

To confirm your booking please complete and return this booking form and our conditions of hire along with a **£150 non refundable deposit** payable by cash or card at the Heath. Final numbers are required **14 days before your event**.

Your Name -

Address -

Telephone Number -

Email Address -

What are you celebrating -

Date of your function -

How many guests -

Start time

Room requirement (please circle) - The Main Room £500 The Side Bar £250

Colour scheme

Food (please circle) - Afternoon Tea - Barbeque – Buffet – Canape – Hot Buffet - Sit Down Dining

Drinks (please circle) - Pay Bar - Account Bar - Arrival Drinks - Toast Drinks – Wine for the table -

Entertainment (please circle) - Band – DJ - Background Music - Other

Additional requirements (please circle) – Projector – Microphone – Lighting – Easel -

I enclose a deposit of £150 and I confirm that I have read and agree to these Conditions Of Hire.

Signed.....

The hirer or for and on behalf of the hirer

Client Name..... Date.....