



EVENT INFORMATION



THE
FALL
FESTIVAL
IS
THE
BEST
TIME
TO
VISIT



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 you need, from start to finish.

CONTENTS

1. Booking Information
2. Menus
 - Afternoon tea
 - Barbecue
 - Buffet
 - Sit Down Dinner
 - Drinks
3. Entertainment
4. Conditions of Hire
5. Booking Form

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 64 guests for a formal sit down dinner function, or alternatively up to 120 for more informal parties with seating and standing room. The hire fee is £500 for a 5 hour period. As a rule we do not host 18th or 21st 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.

Timing Is Everything

Function room hire duration is generally for 5 hours with evening functions starting from 19:30 with last orders being called at 00:30, Daytime functions are subject to consideration, taking into account our busy food service times and the time of year.

Food and Drinks

We offer a variety of mouth watering buffet, barbeque and sit down dining menus. Alternatively we can work with you to create a bespoke menu for your special occasion. We will endeavour to cater for any food allergies or intolerances, simply let us know at time of booking.

Our bar is fully loaded with great beers, good wines, quality spirit brands, funky cocktails and a selection of non alcoholic alternatives. We provide an efficient drinks service from welcome drinks to last orders. We do not allow guests under 18 years of age to consume or purchase alcohol on our premises.

All provision of food and drinks is handled exclusively by us, except celebration cakes.

Entertainment

Live entertainment can make the difference between a good night and a truly great night, that's why we recommend using professional entertainers from trusted sources. You can book your own or we can help source DJs, bands, solo artists, magicians or a casino.

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 how you wished and so you simply have to arrive and meet and greet your guests and enjoy your celebration. The degree of setting up and quality of decor we supply will determine any additional cost to you.

Booking Your Event

Contact us with your requirements, to check availability and to provisionally book your date. To confirm your booking please fill out our booking form, read our conditions of hire and return to us with a deposit to the value of the relevant room hire payable by credit or debit card by phone or in person at the Heath. Final numbers are preferred at least 14 days before your event date. Please note if you book any third party suppliers yourselves we will require a copy of the schedule to consider their requirements before letting them operate at the Heath.



AFTERNOON TEA

£18 per person

self service Tea & Coffee Station

from the buffet table

Selection of Freshly Filled Sandwiches & Wraps

Sausages Rolls and Vegetable Rolls

Scotch Eggs & Pork Pies

Skinny Fries & Sweet Potato Fries

served to table and around your guests on cake stands

Fruit Scones with Preserve & Cream

A Selection of Bite Size Cakes

HEATH AFTERNOON TEA

£21 per person

self service Tea & Coffee Station

from the buffet table

Selection of Freshly Filled Sandwiches & Wraps

Sausages Rolls and Vegetable Rolls

Scotch Eggs & Pork Pies

Selection of Quiche

Fish & Chicken Goujons

Skinny Fries & Sweet Potato Fries

served to table and around your guests on cake stands

Fruit Scones with Preserve & Cream

A Selection of Bite Size Cakes



BARBEQUE MENUS

Freshly cooked by our chefs and served to your guests from an assisted buffet table for smooth runnings. Simply let us know how many of your guests are meat eaters, vegetarians and vegans and leave the rest to us.

- CLASSIC BARBECUE -

£22 per person

For the love of Meat - Minced Steak Burger + Cumberland Sausage + Marinated Chicken Thigh
Vegetarian and Vegan - Halloumi and Field Mushroom Stack + Stuffed Pepper with Feta and Med-Veg Couscous

To accompany

Caesar Salad

Penne Pasta Salad with Pesto, Spinach and Pine Nuts

Mixed Baby Leaf and Herb Salad

Roasted New Potatoes with Garlic and Rosemary

Bakers Soft Roll

Chilli Jam, Onion Marmalade and Barbeque Sauce.

Alternatives or Add-Ons, priced on request

Minute Steak - Prawns - Salmon Fillet

Greek Salad - Caprese Salad

Spanish Style Spicy Rice

Posh Coleslaw - Lemony Herby Potato Salad

- HOG & ROLL -

£16 per person

Slow Roasted Marinated Legs of Pork *with plenty of crackling*

with a Vegetarian or vegan option of Halloumi, Red Pepper and Field Mushroom Stack

Accompanied by Sage and Apricot Stuffing + Sautéed Onions + Roasted New Potatoes with garlic and rosemary

Mixed Lettuce Leaf + Chunky Coleslaw + Apple Cider Sauce + Barbeque Sauce + Bakers Soft Roll with butter



- FINGER BUFFET MENU -

Choose 5 items from the selection below £18 per person

Additional items £3.50 per person

Sliders

Cheeseburger | Barbeque Pulled Pork | Halloumi, Red Pepper & Chilli Jam

Pastries

Sausage Rolls | Pork Pies | Scotch Eggs | Vegan Rolls

Filled Yorkshire Pudding

Sausage and Caramelised Onion | Roast Beef and Horseradish | Goats Cheese & Mushroom

Skewers

Minted Lamb Kofta | Piri Piri Chicken | Tomato Mozzarella & Courgette

Breaded & Battered

Lemon Sole Goujons | Chicken Fillet Chunks | Jalapeno Cream Cheese Poppers

Wings

Buffalo Chicken | Buffalo Cauliflower

Mexican Filled Lettuce Boats

Beef Chilli | Chilli Non Carne

Fries & Wedges

Waffle Fries | Sweet Potato Wedges | Skin On Fries

Cheese Platter

Hard, Medium and Soft Cheeses with Grapes, Figs and Crackers

Sweet Platter

Mini Desserts | Bite Size Cakes



DINING MENU

The formal dining menu includes a delicious two or three course sit down dinner with clothed tables, and formal setting together with efficient friendly service.

Please choose one option from each course. We will discuss the best alternative option for vegetarian and special dietary requirements when booking with us. If you would like to provide a choice for your guests we provide this service and discuss cost when booking with us.

2 Courses £24.95 | 3 Courses £32.95

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

Starter

Homemade Seasonal Soup With Homemade Bread (V) (VG)
Ham Hock And Pea Terrine With Focaccia And Piccillilli
Smoked Duck Breast With Mango Salsa And Dressed Rocket Leaves
Panko Breaded Hake Fillet Goujons With Tartare Sauce
Vine Ripened Tomatoes, Mozzarella, Basil And Pesto Dressing (V) (VG/A)
Prosciutto Ham, Cantaloupe Melon, Fresh Mint And Honey Mustard Dressing
Chapel And Swan Smoked Salmon With Roasted Baby Beetroot And Crème Fraiche
Boxed Baked Camembert With Toasted Focaccia Bread (V)
Traditional Caesar Salad

Meat Mains

Carved Roasted Honey Glazed Ham With Homemade Gravy
Carved Roasted Rump Of Beef With Yorkshire Pudding And Homemade Gravy
Carved Slow Roasted Shoulder Of Pork With Homemade Apple Sauce
Roasted Chicken Stuffed With Mozzarella Wrapped In Prosciutto With Red Pepper And Pesto Sauce
Chicken Breast With A Creamy White Wine, Asparagus And Tarragon Sauce
Beef Bourguignon With Mash And Creamed Leeks
Cumberland Sausages Creamy Mashed Potato And Caramelised Onion Gravy
Chicken Ham And Leek Short Crust Pastry Pie With Homemade Gravy
Steak And Ale Short Crust Pastry Pie With Homemade Gravy
All mains served with a selection of seasonal vegetables and roasted new or mashed potatoes.

Fish Mains

Salmon En Croute With Parsley Sauce

Pesto Crusted Salmon Fillet With Wilted Greens

Sea Bass Fillet With Confit Fennel Cherry Tomatoes, Red Onion And New Potatoes

Goan King Prawn Coconut Curry With Sticky Jasmine Rice

All mains served with a selection of seasonal vegetables and roasted new or mashed potatoes.

Vegetarian Mains

Courgette Broad Bean and Pesto Risotto

Wild Mushroom Stroganoff With Basmati Rice

Vegetable Wellington With Sage And Onion Gravy

Mushroom and Asparagus Pie (VG)

Couscous and Vegetable Stuffed Peppers (VGA)

All mains served with a selection of seasonal vegetables and roasted new or mashed potatoes.

Dessert

Mixed Berry HEATH Mess

Spotted Dick With Custard

Apple Tart Tatin With Chantilly Cream

Sticky Toffee Pudding With Toffee Sauce And Custard

Lemon Tart With Clotted Cream And Raspberries

Baked Cheesecake With Seasonal Berries And Coulis

Apricot and Pistachio Frangipane With Raspberry Coulis

Local Fresh Seasonal Strawberries With Clotted Cream

Chocolate Praline Torte With Vanilla Ice Cream

British Cheeses With Crackers, Grapes And Chutney

Tea or Coffee



DRINKS SERVICE

Everything from start to finish

Pay Bar

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

Account Bar

Works the same as a pay bar but gives you the option of providing an amount of money behind the bar for your guests for one or more pre-paid drinks for each guest.

Open Bar

Your guests won't have to pay for any drinks at your event and after the event you will be provided with a full breakdown of the drinks consumed by your guests. If you would like to lay limitations down then we will be happy to accommodate and enforce this for you, such as 'no doubles' or 'no bottles of wine'.

Arrival Drinks

Pre ordered and stylishly presented on a clothed table on entrance and served to your guests on arrival. Prices range from £6 pp
Popular Arrival Drinks; Pimms - Prosecco - Aperol Spritz - Mimosa - Pinkster Collins - Corona & Lime - Sex on the Heath

Wine for the Table

To be enjoyed with your food and can be served or placed on the table for your guests to help themselves. Choose from our selection of Heath wines, request your favourite or source your own and pay an agreed corkage.

Toast Drink

Chilled, stylishly presented and circulated around your guests prior to your speeches. We also provide a non alcoholic alternative for all your non drinking guests. Remember there is no rule to toasting you can have whatever you like from bubbles to Guinness and everything in between.

Corkage

We will consider the host to supply their own wine in 70cl bottles for a corkage fee of £8 per bottle. This is limited to arrival drinks and wine for the table.



ENTERTAINMENT

DJ Mark Gomes – 07500 893192 / www.chicsounds.co.uk Passionate about music , loves a party Mark plays a wide range of musical styles to suit every audience.

Nightlife Disco with DJ Matt Bartle - 07870 639752 / www.nightlifedisco.com High quality sound and impressive light show with a choice of set ups to suit any occasion..

Live Bands - checkout www.lemonrock.com this has a wealth of bands locally available and recommended whatever your taste in music.

Players Casino – 07702555775 / www.playersfuncasino.co.uk Make your party unique and let your guests experience the thrills of Vegas with full size blackjack and roulette tables staffed by friendly croupiers.

Lee Smith 07731 916965 / lee.smith@walkaboutmagic.com / www.walkaboutmagic.com Lee is a professional magician and founder of walkabout magic with many years experience performing at events from private parties, weddings and balls through to corporate events.

Cambridge Bouncy Hire - 01763 661903 / www.cambridgebouncycastleles.co.uk Cambridge Bouncy Hire has an extensive range of bouncy castles, inflatable slides, assault courses, sumo suits and soft-play. Cambridge Bouncy Hire are members of the BIHA and are fully insured.

The Heath, Baldock Road, Royston, Hertfordshire, SG8 5BG Tel: 01763 243613
Email: enquiries@roystonheath.co.uk Website: www.roystonheath.co.uk

CONDITIONS OF HIRE

The conditions of hire apply to the booking of any event at the Heath. Your booking is provisional until we have received a completed booking form with a deposit of £150. Confirmation constitutes a valid contract between the Heath and you will be personally responsible to the Heath for the conditions of hire, so please read them.

All deposits are non refundable and we require your balance of payment 14 days prior to your function date, except for any agreed bar tab facility taking place on the day. The final bill will be prepared on the day and should be settled before departure.

In the event of cancellation the Heath must be notified as soon as possible, all costs already incurred by the Heath in relation to your booking must be paid in full. If the Heath is able to rehire the venue or recover any costs incurred for cancellation we shall refund these to you. A change of date will be considered as a cancellation unless a new date is set immediately. In the unlikely event that it is necessary for us to cancel your Booking, we will notify you as soon as possible and we shall endeavour to offer you alternative dates for no extra cost. In the event that no alternative dates are available or you do not accept the alternative dates offered, then we will refund you any payments that you have paid. We reserve the right to cancel your booking and return any funds paid without liability.

All catering and drinks requirements are handled exclusively by the Heath, no other alcohol or food may be brought onto or consumed on the premises (except celebration cakes). Under exceptional circumstances, such as a marquee function where we are not catering for your event, we would agree a fee for the pitch and a fee in line of providing the catering and drink requirements.

We will endeavour to cater for any special dietary requirements listed in your final event details. However, we cannot absolutely guarantee the absence of certain food groups (including nuts and gluten) from our kitchen. If you are bringing any food to the venue, you are responsible for notifying us and your guests about any allergens

The Heath requests final numbers for an event are confirmed 14 days before the event and this will be the minimum number on which charges will be based. If you wish to increase numbers after this time please let us know as soon as possible and we will endeavour to accommodate them.

If you book your entertainment yourselves we will require a copy of the schedule and contract prior to the event to consider their requirements and any liability to you. If we book your entertainment all liability lies with us.

You are responsible for any damage to equipment or the venue by guests or third parties providing services on behalf of the host. No nails, screws or adhesive substances to be attached to any surface without prior consent from us.

We reserve the right to escort from our premises any guests who in our opinion, are causing excessive nuisance, disruption or actual damage. We will not tolerate any of your guests who supply or encourage the supply of alcohol to any persons under the legal drinking age of 18 years. We still have the absolute right to refuse admission or search any guest attending your event, especially those we suspect are using or encouraging the use of illegal substances. We operate a challenge 25 policy on site, whereby anyone who looks under the age of 25 will be asked for ID in the form of a driving licence or passport.

We do not accept responsibility for any lost, stolen or damaged personal items whilst you or your guests are attending a function at the Heath.

In the unlikely event of any complaint, you must raise any issues with the management of the Heath on the day of the event and we will do our best to address them, unfortunately problems cannot be rectified after the event.

Date of function:

Client name:

I accept these terms and conditions of hire as the hirer or for and on behalf of the hirer.

Signed:

Booking Your Event at The Heath

Contact us with your requirements, to check availability and to provisionally book your date. To confirm your booking with us please fill out this booking form, read and sign our conditions of hire and return to us with a £150 non refundable deposit payable by cash credit or debit card at the Heath. Final numbers are preferred 14 days before your event date and all provision of food and drinks is handled exclusively by the Heath. Remember if you book any third party suppliers yourselves we will require a copy of the schedule to consider their requirements before letting them operate at the Heath.

Your Name

Address

Telephone Number

Email Address

What are you celebrating

Date of your function

How many guests do you expect to attend your event

Start time Finish time Food service time

Which room with will you require (please circle) - *The Main Room £500 The Side Bar £150*

What is your preferred colour scheme

What type of cuisine are you interested in (please circle) - *Afternoon Tea - Barbeque – Buffet – Canape – Hot Buffet - Sit Down Dining*

What type of drinks are you interested in (please circle) - *Pay Bar - Account Bar - Arrival Drinks - Toast Drinks – Wine for the table -*

What type of entertainment are you interested in (please circle) - *A Live Band – DJ - Background Music - Other*

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

I enclose a deposit of £ and attach a signed copy of the Heath's 'Conditions of Hire'

Signed.....

The hirer or for and on behalf of the hirer

Name..... Date.....