



FUNCTION BROCHURE

2025 / 2026

EVENTS@THEVIEWWELWYN.CO.UK | 01707 339 349

Please note, all prices are subject to change at any time



VENUE HIRE PRICES & CAPACITIES

BIRTHDAY CELEBRATIONS, ANNIVERSARIES & CHRISTENINGS

VENUE HIRE

Fairway Suite & garden with a staffed bar

Daytime: 12pm – 5pm (access from 10am for set up)

Evening: 5:30pm – midnight (bar open until 11.30pm, music allowed until midnight)

Full day room hire Mon-Thu - £650.00

Full day room hire Fri-Sat - £850.00

Full day bank holiday Sunday - £650.00

Half day Monday-Thursday (daytime or evening) - £350.00

Half day Friday & Saturday (daytime until 5pm) - £350.00

Half day Friday & Saturday (evening) - £600.00

Sunday & bank holiday Mondays (until 6pm) - £450.00

Oak Room Suite only, half day £100.00

CAPACITIES

Minimum Party Size: 60 Guests

Maximum Sit-Down Meal: 120 Guests

Maximum Informal Party: 200 Guests



SAMPLE MENUS

FINGER BUFFET MENU

£14.50 PER PERSON

PLEASE CHOOSE 6 OF THE BELOW

Thick cut loaf sandwiches
(selection of meat, fish and vegetarian fillings as standard)

Mini toad in hole with gravy

Mini cheeseburger sliders with gherkin

Mini BBQ pulled pork sliders

Mini individual pie selection

Mini beef & horseradish Yorkshire pudding

Pork & herb sausage rolls

Mixed sourdough pizza slices

(VG) Buffalo cauliflower bites

Crispy buffalo chicken wings

(V) Tomato & red onion quiche

Parma ham wrapped asparagus

Goujons of plaice and tartare sauce

(V) Seasoned potato wedges

Panko crumbed chicken goujons, garlic mayo dip

(V) Vegetable samosas, mango chutney

Lamb kofta, mint raita

(V) Mini vegetable spring rolls, sweet chili dip

Chicken satay skewers, peanut dip

Teriyaki salmon skewer, soya & honey dip

BBQ MENU

£22 PER PERSON

British Angus beef burger, brioche, cheese

Peri peri marinated boneless chicken thighs

Cumberland pork sausages

Vegetable kebabs brushed with olive oil & rosemary

Vegetarian burgers & sausages

Garlic & rosemary roasted baby potatoes

Tomato, Red Onion & Cucumber Salad

Freshly mixed coleslaw, chopped parsley & milled black pepper

Mixed leaf salad with French dressing on the side

Crusty breads

SAMPLE MENUS

BOMBAY BANQUET

£22 PER PERSON

(VG) Authentic chickpea & spinach curry
Tikka marinated chicken pieces
BBQ chicken wings
Tandoori king prawns
Mixed samosas & spring rolls
Bombay style roasted potatoes
Cous cous vegetable salad
Coriander naan breads

HOT & COLD FORK BUFFET

£22 PER PERSON – CHOOSE 2 MAINS & 4 SIDES

MAINS

Chicken, king prawn or vegetable Thai green curry
Slow braised beef ragu rigatoni pasta bake
Steak, Guinness & mushroom puff pastry pie
Chicken & mushroom stroganoff
Roasted vegetable & goat's cheese lasagne (v)
Beef chilli topped with tortilla chips & cheese
Chicken and roasted vegetable arrabbiata
Sea-reared trout fillet, tender stem broccoli, lemon oil
Red onion & goats cheese tart (V)
Broccoli, stilton & red onion chutney quiche (V)

SALADS & SIDE DISHES

Hot buttered new potatoes (v)
Roasted Mediterranean vegetables (v)
Braised coriander pilau rice (v)
Cheddar & black pepper mashed potatoes (v)
Garlic Bread (v)
Potato salad with red onion & Dijon mayonnaise (v)
Mixed leaves & herb salad with French dressing (v)
Chunky cucumber, tomato & red onion salad (v)
Traditional home-made coleslaw (v)
Tomato & mozzarella pasta salad, fresh basil (v)

SAMPLE MENUS

MEDITERRANEAN FEAST

£25 PER PERSON

14 hour slow roasted lamb shoulder
Slow roasted gyros style chicken thigh
Mediterranean vegetables skewers
Baked flatbreads
Grilled halloumi cheese
Garlic & rosemary roasted baby potatoes
Mediterranean cous cous vegetable salad
Tomato, cucumber, red onion, black olive & feta salad
Black pepper & herb coleslaw
Hummus
Taramasalata
Tzatziki

SAMPLE MENUS

SIT DOWN MEAL

2 courses £26.00

3 courses £32.00

STARTERS

Blue cheese stuffed roasted figs wrapped in Parma ham, balsamic glaze

Farmhouse style coarse pate, grape chutney, toasted onion bread

Spiced tomato & roasted red pepper soup with crème fraîche & Chive oil (V)

King prawn & crayfish romaine lettuce tacos, smoked paprika Marie Rose

Roasted Mediterranean vegetables and red pepper houmous bruschetta, aged balsamic dressing (V)

MAINS

Roast sirloin of British beef, turkey breast, lamb leg or pork loin

Yorkshire pudding, duck fat potatoes, honey carrots & parsnips, broccoli & leek gratin
roasting gravy

Supreme of chicken, confit Savoy cabbage, gratin potato

Pan-seared cod loin served with lemon crushed new potatoes & chive sauce

Scottish salmon fillet, gnocchi & dill pesto, sauce Verde

Butternut squash & wild mushroom risotto with parmesan shavings (V)

Quorn mince lasagne with a baby leaf salad (V)

DESSERTS

Triple chocolate brownie, salted caramel sauce, vanilla ice cream

Sticky toffee pudding with hot toffee sauce

Apple & blackberry crumble, Jersey ice cream

Fresh fruit pavlovas, Chantilly cream

British Cheese Board; Mature Cheddar, ripe Somerset Brie, Blue Stilton cheese; served
with biscuits, celery, grapes & chutney
(£2.50 supplement)

TEA & COFFEE IN ADDITION

£2.40 per person

**We can cater for all allergies & dietary requirements, please inform your coordinator*

Please note our dishes may contain traces of nuts

Same menu (excluding dietaries) required for all guests

For a choice menu, a supplement charge may apply

SAMPLE MENUS

HOG ROAST

£22 PER PERSON

Hog Roasted Pig
Sausage meat, sage & onion stuffing
Floured Baps, Crackling, Apple Sauce
Garlic & rosemary roasted baby potatoes
Tomato, Red Onion & Cucumber Salad
Mediterranean vegetable cous cous Salad
Freshly mixed coleslaw, chopped parsley & milled black pepper
Mixed leaf salad with a French dressing on the side
Crusty bread

DESSERT BUFFET MENU

£9.50 PER PERSON FOR A SELECTION OF MINI DESSERTS

Strawberry Cheesecake
Triple Chocolate Brownie
Profiteroles filled, Vanilla Pastry Cream
Lemon Meringue pie

CHILDREN'S MENU

£18.00 PER CHILD | UP TO 12 YEARS OLD

STARTER

Ciabatta bread, garlic butter & cheddar, cherry toms and cucumber sticks
Cream of tomato soup, focaccia bread 'soldiers'

MAIN COURSE

Grilled chicken skewers
Fish 'fingers'
All served with skinny chips or creamy mashed potato, beans or peas

DESSERTS

Chocolate brownie ice cream sundae
Pineapple & melon sticks, fresh strawberries

ADDITIONAL FOOD ITEMS (SAMPLE)

CANAPES

£8.50 PER PERSON | 4 ITEMS PER PERSON

Yorkshire puddings, roast beef & horseradish crème fraiche
Cheese & chive puffs (savoury profiteroles) (v)
Smoked salmon blinis
Cajun spiced 'popcorn' chicken, sweet chilli sauce
Mini Pork Sausages wrapped in bacon
Mini fish & chips, tartare sauce
Mushroom Arancini, garlic & chive crème fraiche (v)

BACON, SAUSAGE & EGG ROLLS

£6.50 PER PERSON, TO INCLUDE A SELECTION OF:

Cumberland Pork Sausages
Smokey Grilled Back Bacon
Farmhouse Egg

All served up in a soft floured bap

'FORKAGE' FEES FOR OWN CATERING

£6.00 PER ADULT
£3.00 PER CHILDS



BEVERAGE PRICES (SAMPLE)

Pimms - £7 per glass

Prosecco - £7 per glass

Bellini (peach, raspberry or strawberry - £7 per glass

Bucks Fizz - £5 per glass

Orange Juice - £7 per litre jug

Apple Juice - £7 per litre jug

House Wine - £21 per bottle

Prosecco - £24.00 per bottle

House Champagne - £38.00 per bottle

Peroni Beer Buckets (50 Bottles) - £200.00 per bucket



OPTIONAL EXTRAS

Prices are subject to change at any time

CHAIRS

Limewash Chiavari Chairs & Ivory Seat Pad - £3.50 per chair
Chair Cover with Sash (using banqueting chairs) - £3.50 per chair

1AM LATE LICENCE FEE

Room Hire until 01.00am
Bar open until 12.30am, Music allowed until 01.00am £250.00
(available on a Friday & Saturday only)

RECOMMENDED DJ HIRE

(contact directly for quotes)

MrH Productions
office@mrhproductions.co.uk
01438 355 358
07956 276 961

OTHER

5ft Light Up LED LOVE Letters - from £200.00

