

WARE  PRIORY

CONFERENCE PACKAGES



in partnership with 

Full Day Conference Package (Hot Lunch) | £40.00 + VAT per person

ON ARRIVAL

Tea, coffee and mini Danish pastries

MID-MORNING BREAK

Tea, coffee and biscuits

LUNCH

...to energise midday

(served in a separate room/area)

Two hot main courses
from our chef's choice*

Seasonal vegetables, salads and sides

Fresh fruit juices, tea and coffee

***Choosing your own menu**

from the items on page 6

Supplement £2.50 + VAT per person

AFTERNOON BREAK

...to refresh

Tea, coffee and biscuits
lemon drizzle and coffee & walnut cake

You might like to consider exchanging
your pastries to include ...

HOT BREAKFAST MUFFINS

Tomato, mozzarella & basil
Egg & bacon American muffins
& granola shots with fruit compote
Supplement £6 + VAT per person

OR

BAKERY BASKET OF PASTRIES

fruit pastries, croissants & brioche buns
and granola shots with fruit compote
Supplement £6 + VAT per person

A FULL ENGLISH

Warm freshly baked breakfast goods and toasts
served with jams and preserves
Cumberland sausage
Crispy British back bacon
Scrambled free range eggs
Grilled tomatoes
Pan fried field mushrooms
Supplement £12 + VAT per person

Full Day Conference Package (Cold Lunch) | £35.00 + VAT per person

ON ARRIVAL

Tea, coffee and mini Danish pastries

MID-MORNING BREAK

Tea, coffee and biscuits

LUNCH

...to energise midday

(served in a separate room/area)

Cold buffet lunch
from our chef's choice*
and two items from our finger selection

Fresh fruit juices, tea and coffee

AFTERNOON BREAK

...to refresh

Tea, coffee and biscuits
selection of cakes and afternoon tea loaves

You might like to consider exchanging
your pastries to include ...

HOT BREAKFAST MUFFINS

Tomato, mozzarella & basil
Egg & bacon American muffins
& granola shots with fruit compote
Supplement £6 per person ex. VAT

OR

BAKERY BASKET OF PASTRIES

fruit pastries, croissants & brioche buns
& granola shots with fruit compote
Supplement £6 per person ex. VAT

ON ARRIVAL

Tea, coffee and mini Danish pastries

MID-MORNING BREAK

Tea, coffee and biscuits

LUNCH

...to energise midday

(served in your conference/meeting room)

Cold buffet lunch

from our chef's choice*

and two items from our finger selection

Fresh fruit juices, tea and coffee

AFTERNOON BREAK

...to refresh

Tea, coffee and biscuits

selection of cakes and afternoon tea loaves

You might like to consider exchanging
your pastries to include ...

HOT BREAKFAST MUFFINS

Tomato, mozzarella & basil

Egg & bacon American muffins

& granola shots with fruit compote

Supplement £6 per person ex. VAT

OR

BAKERY BASKET OF PASTRIES

fruit pastries, croissants & brioche buns

& granola shots with fruit compote

Supplement £6 per person ex. VAT

Half Day Conference Package (Hot Lunch) | £32.00 + VAT per person

You can either start or end with lunch

ON ARRIVAL

Tea, coffee and mini Danish pastries

MID-MORNING BREAK

Tea, coffee and biscuits

LUNCH

...to energise midday

One hot main course
from our chef's choice*

Seasonal vegetables, salads and sides

Fresh fruit juices, tea and coffee

***Choosing your own menu**

from the items on page 6

Supplement £2.50 + VAT per person

AFTERNOON BREAK

...to refresh

Tea, coffee and biscuits

selection of cakes and afternoon tea loaves

You might like to consider exchanging
your pastries to include ...

HOT BREAKFAST MUFFINS

Tomato, mozzarella & basil

Egg & bacon American muffins
& granola shots with fruit compote

Supplement £6 per person ex. VAT

OR

BAKERY BASKET OF PASTRIES

fruit pastries, croissants & brioche buns
& granola shots with fruit compote

Supplement £6 per person ex. VAT

A FULL ENGLISH

Warm freshly baked breakfast goods and toasts
served with jams and preserves

Cumberland sausage

Crispy British back bacon

Scrambled free range eggs

Grilled tomatoes

Pan fried field mushrooms

Supplement £12 + VAT per person

Half Day Conference Package (Cold Lunch) | £28.00 + VAT per person

You can either start or end with lunch

ON ARRIVAL

Tea, coffee and mini Danish pastries

MID-MORNING BREAK

Tea, coffee and biscuits

LUNCH

...to energise midday

(served in a separate room/area)

Cold buffet lunch
from our chef's choice*

and two items from our finger selection

Fresh fruit juices, tea and coffee

AFTERNOON BREAK

...to refresh

Tea, coffee and biscuits

selection of cakes and afternoon tea loaves

You might like to consider exchanging
your pastries to include ...

HOT BREAKFAST MUFFINS

Tomato, mozzarella & basil

Egg & bacon American muffins
& granola shots with fruit compote

OR

BAKERY BASKET OF PASTRIES

fruit pastries, croissants & brioche buns
& granola shots with fruit compote

Supplement £6 per person ex. VAT

Half Day Conference Package (Working Lunch) | £25.00 + VAT per person

You can either start or end with lunch

ON ARRIVAL

Tea, coffee and mini Danish pastries

MID-MORNING BREAK

Tea, coffee and biscuits

LUNCH

...to energise midday

(served in your conference/meeting room)

Cold buffet lunch
from our chef's choice*
and two items from our finger selection

Fresh fruit juices, tea and coffee

AFTERNOON BREAK

...to refresh

Tea, coffee and biscuits
selection of cakes and afternoon tea loaves

You might like to consider exchanging
your pastries to include ...

HOT BREAKFAST MUFFINS

Tomato, mozzarella & basil
Egg & bacon American muffins
& granola shots with fruit compote
Supplement £6 per person ex. VAT

OR

BAKERY BASKET OF PASTRIES

fruit pastries, croissants & brioche buns
& granola shots with fruit compote
Supplement £6 per person ex. VAT

Half Day "Grab & Go" Conference Package | £20.00 + VAT per person

ON ARRIVAL

Tea, coffee and mini Danish pastries

OR

ON DEPARTURE

...to send them off with a smile

Tea, coffee and biscuits,
lemon drizzle and coffee & walnut cake

Hot Buffet Lunches

There is a £2.50 + VAT per person supplement to make your own selection from these main courses

FISH

Fisherman's pie topped
with crunchy cheddar mash

Pan-seared fillet of coley
with a caper lemon butter sauce

Salmon fishcakes, dill hollandaise

Marsala-spiced pollock
with pickled carrots and coconut

Smoked haddock and salmon kedgeree
hen's egg, curry oil

MEAT

Slow cooked blade of beef Bourguignon
served with horseradish dumplings

Lancashire hotpot of slow cooked lamb
shoulder, rosemary potatoes

Chicken, smoked bacon, mushrooms and leek pie

Slow cooked shin of beef cobbler in local ale
with dumplings

South Indian style chicken curry
with coconut milk and curry leaves

Lamb tagine with raisins, almonds
and black pepper

VEGETARIAN

Gratin of butternut squash and sweet potato
with goats' cheese

Potato gnocchi, sautéed woodland mushrooms
and leeks, with truffle oil

Chargrilled-courgette, pepper
and aubergine lasagne with basil and ricotta

Seasonal vegetable and butterbean cassoulet

Spinach and blue cheese quiche

POTATOES, PASTAS & GRAINS

Baked sweet potato
with sour cream & basil leaves

Couscous with apricot, mint & tomato

Summer orzo
with artichoke hearts, tomatoes, basil & lemon

Potatoes in their own jackets
with cracked sea salt, thyme & chorizo

Quinoa tabbouleh
with chickpeas, blueberries and toasted seeds

Whole wheat pearl couscous
with dried cranberries with rocket and walnuts

SALADS

Watercress, rocket & feta
with raspberry vinaigrette

Classic Waldorf salad

Creamy country slaw
with poppy seeds

Cucumber, radish & black pepper
with broad beans

Golden beets, barley, chard
and lemon dressed crumbled feta

Classic superfood salad
with chargrilled broccoli, peas, mint leaves
and tossed in a raspberry dressing

Choose four from our classic fillings or upgrade to choose between our classic and artisan ranges. There is a £4.80 + VAT per person supplement to upgrade

CLASSIC SANDWICHES

Tuna, chilli & cucumber

Poached salmon with spiced prawns

Rare roast beef with watercress & horseradish

Somerset brie with red onion marmalade (v)

Mature cheddar cheese with sun-dried tomato (v)

ARTISAN FILLINGS ON LUXE BREADS

Smoked salmon with herbed cream cheese on caraway and rye

Chicken Banh mi with shredded carrot, coriander leaf with a sub roll

Chipotle chick pea with pickled carrot ribbon salad in cumin wraps (v)

FISH FINGER ITEMS

Choose two bites from the following three selections

Poached salmon skewers with watercress crème fraîche

Thai fish cakes with sweet chilli dip (h)

Smoked haddock croquettes with tartare sauce (h)

Prawn and crab cocktail shots

Homemade fish fingers with caper berry mayo (h)

MEAT FINGER ITEMS

Cumin roasted lamb skewers, yoghurt, mint and cucumber raita

Pork, sage and apple sausage rolls (h)

Individual mini shepherd's pies (h)

Homemade mini scotch eggs
Peri peri chicken tomato salsa

VEGETARIAN FINGER ITEMS

Broccoli and blue cheese tartlet

Mozzarella cheese and tomato crostini (h)

Mushroom and truffle rice balls (h)

Falafel with hummus and tahini

Mature cheddar, leek and potato croquettes (h)

Vegetable spring rolls, tamarind (h)

Spiced sweet corn chowder shots (h)

Haloumi chips with chilli jam (h)

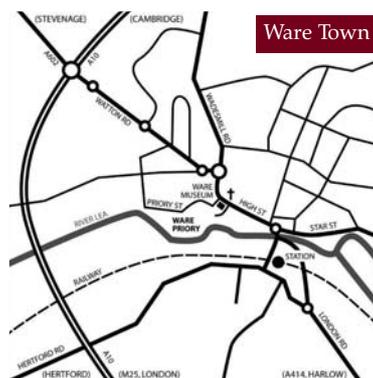
Roasted pumpkin, soy, tomatoes and spinach quinoa salad pots



All of the 'essentials' are included in the delegate rate

Designated Conference Room*
Separate Dining Area
Complimentary Wi-Fi for all Delegates
Audio-Visual Equipment
LED Projector and Screen*
Conference Stationery
Flip Charts and Pens
Cordials, Iced Water and Mints
Dedicated Conference Manager
Free Parking

*Syndicate/Breakout Rooms and required equipment are available at an additional charge



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