

GROUP BOOKING FORM
PILGRIMS TEA ROOMS & LICENSED RESTAURANT
Cathedral Close, BRECON LD3 9DP
Tel: Janet Williams 07970 997904/01874 610610
e-mail enquiries@pilgrims-tearooms.co.uk

Name

Group or company name

Contacts

Tel

Mobile

e-mail

Address for
correspondence

Our meal ref and
description as printed

Date
(dd mm yy)

Day of
week

Time

No. of
persons

Cost per
person

Total cost

MENU CHOICES (if applicable)

Starter

No of
persons

Main Course

No of
persons

Our ref & description

Our ref & description

Total £

20% deposit enclosed (cheque payable to Pilgrims Tea Rooms) £

Special notes

I have read and accept the terms and conditions of business.

Name (please print) _____ Signed _____ Date _____

Pilgrims Tea Rooms and Licensed Restaurant

Menus for groups 2008



Brecon Cathedral Close, Brecon LD3 9DP

A warm welcome awaits you in our unique and beautiful setting within the precincts of Brecon Cathedral.

Delicious, freshly-prepared food using locally sourced and many organic ingredients.

42 covers tea room and licensed restaurant.

Separate private dining areas in the Tithe Barn Heritage Centre and Diocesan Centre.

Additional seating outside around our herb garden.

Open daily for morning coffee, lunch and afternoon tea.
Also open evenings by arrangement.

Free parking for cars and coaches.

Wheelchair access to all main facilities.

Tithe Barn Heritage Centre (free admission) and Gift Shop.

Telephones:

01874 610610 (Pilgrims)

07970 997904 (Janet Williams)

e-mail: enquiries@pilgrims-tearooms.co.uk

www.pilgrims-tearooms.co.uk

Please read our terms of business before completing your booking form. When completing your booking form please show our reference and description as printed, e.g. T0801 Pilgrims Tea. If you choose a hot meal involving menu choices please show approximately how many people you expect will want each choice and then confirm numbers by telephone no less than 3 days before the meal.

If you don't find what you are looking for, just contact us. We are always happy to adapt our menus and to cater for special diets.

Up-grades such as white table linen and floral table decorations etc. can be arranged at additional cost.

Please note that we may occasionally vary the content of our dishes in order to take advantage of the freshest and most appetising seasonal produce available.

Janet Williams Outside Catering provides services for private functions, conferences, wedding banquets etc at other venues. Different prices and menus apply; please enquire.

Coach groups:

- Free places for driver(s) / crew / tour guides
- > 24 paying party members - free tea and cake
- 25 – 40 paying party members – 1 free meal
- 41+ paying party members – 2 free meals

Welsh Breakfasts

Served 0700 – 1000. Minimum 15 persons. Waitress service.

WB0801 - Cooked Breakfast - £6

Typically local sausage and bacon, free-range eggs, tomatoes, mushrooms, potatoes. Toast and Pilgrims marmalade, fruit juice and tea or coffee.

WB0802 – Cold Buffet - £6

Typically a selection of cereals, yoghourts, Welsh cheese-board, Welsh cold meats platter, freshly-baked Pilgrims bread. Toast and Pilgrims marmalade and jam, fruit juice and tea or coffee.

TERMS AND CONDITIONS OF BUSINESS

Before completing our booking form please telephone us to make sure we can accept a booking for the date and time of your event. If you wish, Janet Williams will be pleased to meet you to discuss your arrangements fully.

Complete our booking form showing any special arrangements you may have agreed with us verbally and return it with your deposit cheque of 20% made payable to Pilgrims Tea Rooms.

No less than 3 days before your meal, please telephone us to confirm numbers for any menu choices you have made (hot meals).

If you want to change your booking, please telephone us. Changes are only considered definite once confirmed by you in writing.

Payment of balance: in cash or by cheque on the day. We regret we have no facilities for accepting cards.

Cancellations

If the numbers to be catered for should fall below the minimum on which our prices are based we reserve the right to re-cost arrangements. Changes in numbers should be notified in writing (by post or e-mail). We will always do our best to keep cancellation charges to a minimum but reserve the right to apply up to the following maximum charges.

Period of notice given (counting the day of your event as 0 days)

Total cancellation:

- more than 14 days – your deposit will be carried forward to any future booking within 12 months of the date of the original event booked. Thereafter it is forfeit.
- 14 days – 3 days – 50%
- 2 days – 0 days – 100%

Partial cancellation (includes reductions in the numbers to be catered for) and changes to menus etc:

- more than 14 days – nil
- 14 days – 3 days – 50%
- 2 days – 0 days – 100%

GROUP BOOKING FORM
PILGRIMS TEA ROOMS & LICENSED RESTAURANT
Cathedral Close, BRECON LD3 9DP
Tel: Janet Williams 07970 997904/01874 610610
e-mail enquiries@pilgrims-tearooms.co.uk

Name

Group or company name

Contacts

Tel

Mobile

e-mail

Address for
correspondence

Our meal ref and
description as printed

Date
(dd mm yy)

Day of
week

Time

No. of
persons

Cost per
person

Total cost

MENU CHOICES (if applicable)

Starter

No of
persons

Main Course

No of
persons

Our ref & description

Our ref & description

Total £

20% deposit enclosed (cheque payable to Pilgrims Tea Rooms) £

Special notes

I have read and accept the terms and conditions of business.

Name (please print) _____ Signed _____ Date _____

Teas

Minimum 15 persons.

Cakes are hand-baked at Pilgrims and our famous scones are served with our renowned strawberry jam.

Pilgrims Tea

T0801 A selection of sandwiches and cakes
Welsh blend tea with milk or lemon
Attended self-service buffet £4.00. Waitress service at tables £4.50.

Brecon Cream Tea

T0802 2 scones with cream and strawberry jam
Welsh blend tea with milk or lemon
Attended self-service buffet £2.80. Waitress service at tables £3.00.

Simple Welsh Tea

T0803 Janet's award-winning bara-brith and welsh-cakes
Welsh blend tea with milk or lemon
Attended self-service buffet £2.80. Waitress service at tables £3.00.

Full Welsh Tea

T0804 Pilgrims bread made with organic flours from Bacheldre mill in Montgomery. Welsh cheese, butter and Pilgrims chutney. Pilgrims jam, Janet's award-winning bara-brith and welsh-cakes. Welsh blend tea with milk or lemon.
Attended self-service buffet £5.00. Waitress service at tables £5.50.

Canapés

C0801 £8.00 per person. Usually served with drinks in the Heritage Centre. Minimum 25 persons. Serviced buffet. Janet's selection of 6 canapés per person from (e.g):

Mini savoury scones
Marinated olives
Tandoori chicken bites & raita
A selection of smoked salmon
etc open sandwiches on
Pilgrims bread

Stilton stuffed mushrooms
Stuffed cherry tomatoes
Stuffed eggs
Feta and mint parcels
Vegetarian filo parcels
Assorted puff-pastry savouries

Finger Buffets

Minimum 15 persons (day) or 25 persons (evening). Serviced buffet. Prices apply in the day-time. Add £2 in the evening.

FB0801 £4.50

Assorted sandwiches made with brown and white bread • Triangles of freshly-baked quiche • Home-made sausage rolls • Tea and coffee

FB0802 £5.50

Assorted sandwiches made with brown and white bread • Triangles of freshly-baked quiche • Savoury pastries • Fruit basket or an assortment of cakes or a selection of both (on your booking form please state which)

FB0803 £6.50

A selection of open sandwiches on Pilgrims bread • Freshly baked quiche • Assorted puff-pastry savouries • Vegetarian filo parcels • Tandoori chicken bites & raita • Finger cheeseboard with a selection of biscuits and fresh fruit • Tea and coffee

FB0804 £2.50

A selection of finger desserts.
Only available if booked in addition to a finger buffet or canapés

Something Simple

A simple one-course meal available 11.30 am - 6.30. Minimum 15 persons. Waitress service. Choose two options for a group of up to 25 persons or three options for larger groups.

SS0801 Filled jacket potato (eg. ham / cheese / tuna / baked beans)
Served with assorted salads £4.50

SS0802 Cottage pie and peas £6.00

SS0803 Beef lasagne and salad £6.00

SS0804 Vegetarian pasta bake and salad £6.00

SS0805 Cauliflower cheese and salad £6.00

SS0806 Vegetarian quiche and salad £6.00

SS0807 Sausage and mash with onion gravy £6.00

Extra course – soup or a choice of at least two desserts or puddings £2.50 (if an extra course is booked, it should be the same course for the whole group, i.e. all soup or all desserts or puddings).

TERMS AND CONDITIONS OF BUSINESS

Before completing our booking form please telephone us to make sure we can accept a booking for the date and time of your event. If you wish, Janet Williams will be pleased to meet you to discuss your arrangements fully.

Complete our booking form showing any special arrangements you may have agreed with us verbally and return it with your deposit cheque of 20% made payable to Pilgrims Tea Rooms.

No less than 3 days before your meal, please telephone us to confirm numbers for any menu choices you have made (hot meals).

If you want to change your booking, please telephone us. Changes are only considered definite once confirmed by you in writing.

Payment of balance: in cash or by cheque on the day. We regret we have no facilities for accepting cards.

Cancellations

If the numbers to be catered for should fall below the minimum on which our prices are based we reserve the right to re-cost arrangements. Changes in numbers should be notified in writing (by post or e-mail). We will always do our best to keep cancellation charges to a minimum but reserve the right to apply up to the following maximum charges.

Period of notice given (counting the day of your event as 0 days)

Total cancellation:

- more than 14 days – your deposit will be carried forward to any future booking within 12 months of the date of the original event booked. Thereafter it is forfeit.
- 14 days – 3 days – 50%
- 2 days – 0 days – 100%

Partial cancellation (includes reductions in the numbers to be catered for) and changes to menus etc:

- more than 14 days – nil
- 14 days – 3 days – 50%
- 2 days – 0 days – 100%

Desserts and puddings

Select on the evening from a choice of at least two puddings or desserts such as home-made fruit crumble, Janet's bread and butter pudding, apple pie, cheesecake, fresh fruit pavlova, fresh fruit salad.

Members of groups who have chosen a two course menu including Starter and main course may add a pudding on the evening for £3.00 and pay individually.

Drinks

We are always happy to run a cash bar for groups (hot and cold drinks ordered and paid for on the spot by individual group members). Our usual prices apply.

Alternatively, or as well, the following can be booked in advance:

D0801 House wine, red, per 75cl bottle, £10.00

D0802 House wine, white, per 75cl bottle, £10.00

D0803 Welsh mineral water, still per 1ltr bottle, £2.00

D0804 Welsh mineral water, sparkling, per 1ltr bottle, £2.00

D0805 Corkage for your own wines, per bottle £2.50

D0806 Add a glass of wine or a soft drink to any menu, £2.00

D0807 Add tea and coffee to any menu booked, £1 per person

Cold Lunches and Suppers

**Minimum 15 persons (lunch) or 25 persons (supper). Serviced buffet.
Prices apply at lunch-time; add £2 in the evening.**

CM0801 £5.50

A traditional Ploughman's lunch with Pilgrims bread, Welsh cheese, onion slices, salad garnish, home-made chutney, butter portions. Tea and coffee.

CM0802 £5.95

Portion of freshly-baked quiche with assorted salads.
Tea and coffee.

CM0803 £7.50

Sliced cold meats platter, Pilgrims chutneys and pickles.
Freshly-baked quiche, assorted salads, Pilgrims bread and butter.
Tea and coffee.

CM0804 £10.00

Sliced cold meats platter, Pilgrims chutneys and pickles.
Coronation chicken.
Freshly-baked quiche, assorted salads, Pilgrims bread and butter.
Welsh cheese board with a selection of biscuits and fresh fruit.
Tea and coffee.

S0801 £2.50

A bowl of warming home-made soup
Price applies day and evenings but only when booked as an extra to a cold lunch or supper.

P0802 £2.50

Select on the day from a choice of at least two puddings or desserts such as home-made fruit crumble, Janet's bread and butter pudding, apple pie, cheesecake, fresh fruit pavlova, fresh fruit salad.

Hot Lunches – 2 courses for £9.00

**Minimum 15 persons. Waitress service. Tea and coffee £1 extra.
The group organiser is invited to choose two of the following main courses.**

HM0816

Casserole of Welsh lamb with onions, leeks, celery and root vegetables (according to the season) with red wine and rosemary.
Served with potatoes and seasonal fresh vegetables.

HM0817

Cubes of Welsh beef braised in Brecon ale with onions and mushrooms.
Served with potatoes and seasonal fresh vegetables.

HM0818

Chicken pie made with breast of local chicken cooked in a white wine sauce with smoked bacon and leeks or mushrooms according to the season and with a puff-pastry top.
Served with potatoes and seasonal fresh vegetables.

HM0819

Janet's home-made vegetarian quiche served with assorted salads

Desserts and puddings

Select on the day from a choice of at least two puddings or desserts such as home-made fruit crumble, Janet's bread and butter pudding, apple pie, cheesecake, fresh fruit pavlova, fresh fruit salad.

Traditional Roast Lunch - 2 courses for £9.00

**Minimum 15 persons. Waitress service. Tea and coffee £1 extra.
Also available evenings - £2 per person supplement.**

HM0820

A traditional roast with all the trimmings followed by a selection of desserts and puddings (see above)

There is always roast local chicken and the group organiser is invited to choose lamb, pork or beef in addition, so that group members will have two options from which to choose in advance. An alternative main course is always available for vegetarians.

Hot Suppers

Minimum 25 persons. Waitress service.

£12.50 for 2 courses. £15.00 for 3 courses. Tea / coffee included.

A two-course meal includes either starter or pudding for the whole group.

The group organiser is invited to select two choices of starter and main course on behalf of the group (three choices for groups of 40 or more).

Starters are served with Pilgrims bread and butter.

Starters

- S0701** Home-made soup
- S0702** Smoked salmon with mixed leaves salad
- S0703** Greek feta cheese salad
- S0704** Melon
- S0705** Country paté
- S0706** Creamy garlic mushrooms
- S0607** Prawn cocktail

Main courses

- HM0701** Chicken and leek puff pastry pie (V)
- HM0702** Breast of chicken casseroles (V)
- HM0703** Hunter's chicken (breast of chicken with tomatoes, mushrooms and red wine sauce (V)
- HM0704** Beef and Brecon ale pie (V)
- HM0705** Boeuf bourguignon (V)
- HM0706** Lamb rogan josh and rice
- HM0707** Lamb shank braised in red wine and rosemary gravy (V)
- HM0708** Minted lamb hot-pot (V)
- HM0809** Pork cassoulet (V)
- HM0810** 'Normandy' pork – braised with apples and Welsh cider (V)
- HM0811** Fish pie (typically, cod, smoked haddock and prawns in parsley sauce) with a potato topping (V)
- HM0812** Baked salmon portion with dill mayonnaise (S)
- HM0813** Roasted vegetable strudel (S)
- HM0814** Cashew nut roast typically with a herby tomato sauce (S)
- HM0815** Freshly-baked quiche (S)

(V) denotes served with potatoes and seasonal vegetables

(S) denotes served with salads

Please see over for puddings and drinks