

PRIVATE DINING

We are delighted that you are considering holding your private party at the Swan Hotel in Wells.

At the hotel, we are here to make sure your event is as perfect and relaxing as possible. We have a unique charm that we would like to share with you. Please do not hesitate to contact our events co-ordinator, who would be delighted to show you around the hotel, so that you may see for yourself what an ideal venue the Best Western Swan Hotel would make for your celebration.

The Ivory Suite

The Ivory Suite is situated on the ground floor and boasts its own reception and bar together with a large seating area. Up to 90 guests may be seated on round tables. For guests requiring an evening function, we are able to cater for 150. A mobile dance floor may be installed for evening receptions with music. For the benefit of our other guests, we request that music is kept to an acceptable level and finishes when the bar closes at 11.30pm. Before booking any entertainment, please discuss your requirements with us first.

The Garden Room

The Garden Room opens out onto our Walled Garden and adjoins the Ivory Suite. This light and airy room can accommodate up to 30 guests at one table or upto 40 guests on individual tables for lunch or dinner.

Dining

To help you to plan your celebration we have enclosed a selection of menus. If you have any specific requests our head chef would be only too pleased to discuss them with you. Please be aware that all menus must consist of 3 courses with coffee. Details of our canapé selection are available upon request.

Accommodation

On Saturdays and Bank Holidays, a maximum of 5 bedrooms (located above the Ivory Suite), may be booked for one night at a discount of 10%. There are no restrictions on other days of the week.

Corkage

You can provide your own wine and Champagne. Prices for corkage are as follows: £10.00 per 750ml bottle of still wine, £13.00 per 750ml bottle of sparkling wine and £18.00 per 750ml bottle of Champagne.

General Information

Please be aware that car parking at our hotel is restricted to residents only. Wells offers plenty of places to park and we are happy to provide you with a map detailing other spaces.

Bookings

To place your booking we require written confirmation together with a non-refundable deposit of £250.00. We then require the final balance one month before your event. Any extra costs must be settled on departure.

We believe our rooms offer great value. The Ivory Suite and Garden Room can be hired together for £300.00 or separately at £175.00 each. All prices are subject to change.

DRINKS SELECTION

Pre-Drinks

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| Sparkling Wine | £5.00 per glass |
| Champagne | £9.75 per glass |
| Bucks Fizz (with Sparkling Wine) | £5.00 per glass |
| Kir Royal | £9.00 per glass |
| Pimms | £4.50 per glass |
| Orange Juice | £1.60 per glass |
| Mineral Water (1 litre) | £4.50 per bottle |

White Wine:

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| Chardonnay, Rue Des Amis France | £18.95 |
| Sauvignon Blanc, Santa Helena Chile | £18.95 |
| Chenin Blanc, Goldcoast South Africa | £22.50 |
| Garganega-Pinot Grigio, Intorno Italy | £18.95 |
| Riesling, The Naked Grape Germany | £29.50 |

Red Wines:

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| Shiraz, Alta Baliza Chile | £18.95 |
| Malbec, Tamari Argentina | £26.50 |
| Pinot Noir, Cosmina Romania | £18.95 |
| Ermita de San Felices Rioja Seleccion Bodegas Santalba, Spain | £29.00 |
| Merlot, Rue Des Amis France | £18.95 |

Rosé Wine:

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| Cabernet Saunignon Rosé, Alta Baliza Chile | £18.95 |
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Sparkling Wine:

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| House Sparkling Wine | £24.00 |
| El Miracle Cava Rosé Brut, Spain | £28.50 |

Champagne:

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| Paul Herald Blanc de Noirs Brut, France | £49.50 |
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OUR FULL WINE LIST IS AVAILABLE ON REQUEST. (Vintages are subject to change)

BANQUETING MENU

STARTERS

Leek & Sweet Potato Soup (Vg, GF)
Oven Roasted Tomato & Basil Soup (Vg, GF)
Caramelised Carrot & Coriander Soup (Vg, GF)
Pressed Ham Hock & Parsley Terrine, Piccalilli (GF*)
Warm Smoked Haddock Fishcake, Tartare Sauce
Red Onion & Blue Cheese Tart, Seasonal Fruit Chutney (V, GF)
Smooth Chicken Liver & Brandy Pate, Onion Marmalade (GF*)
Sugar Cured Salmon, Cucumber Salad, Horseradish Cream (GF*)

MAIN COURSES

Roast Breast of Somerset Chicken
Please select your sauce from the following options (one sauce for entire event)
Oven Roasted Tomato Provencal Sauce, Mushroom Cream or Thyme Jus (GF)
Roast Topside of Marshall's Elm Farm Beef, Yorkshire Pudding, Gravy (GF*)
Slow Roast Shoulder of Somerset Pork, Cider & Sage Jus (GF)
Baked Salmon Fillet, White Wine & Herb Cream Sauce (GF)
Seasonal Vegetarian Risotto, Parmesan & Rocket
Braised Breast of Lamb, Garlic & Rosemary Gravy (GF)
Roast Fillet of Sea Bass, Tarragon Cream Sauce (GF)
Nut Roast with Red Pepper Sauce (Vg, GF)

DESSERTS

Glazed Lemon Tart, Seasonal Fruit Purée
Warm Chocolate Brownie, Fudge Sauce
Baked Vanilla Cheesecake, Seasonal Fruit Compôte
Sticky Toffee Pudding, Butterscotch Sauce
Strawberry Delice, Lemon Sorbet (GF*)
Green Tea Panna Cotta, Gingerbread (GF*)
Warm Treacle Tart, Vanilla Ice Cream
Chocolate Pot with Berries (Vg, GF)

LUNCH 3 Courses - £25.00 per person

DINNER 3 Courses - £30.00 per person

Includes Coffee and Mints

*Please select one starter, one main course, and one dessert for the whole party.
Alternatively, for a supplement of £5 per person, you may have a choice of 3 dishes for each course, provided a table plan & guests choices are supplied 21 days in advance. Place cards with guest's choices on the reverse side must be provided on the day of the event. Special dietary requirements are catered for separately.*

V = Vegetarian, VG = Vegan (please make us aware), GF = Gluten Free, GF* = Gluten Free Available

BUFFET MENUS

FINGER BUFFET MENU A - £9.50 (minimum of 10)

Selection of Sandwiches
Vegetable Crudités with Dips
Selection of Vegetarian Quiches
Chicken Goujons
Honey & Mustard Glazed Chipolatas
Nuts & Crisps

FINGER BUFFET MENU B - £13.50 (minimum of 10)

Our finger buffet A Option plus the following
Duck Spring Rolls
Vegetable Samosas
Breaded Plaice Fillets
Traditional Pork Sausage Rolls

SOMERSET FORK BUFFET MENU - £17.50 (minimum of 20)

Traditional Pork Pies, Sweet Pickle
Ham Hock Terrine, Piccalilli
Selection of Vegetarian Quiches
Scotch Eggs
Selection of West Country Cheeses, Chutney, Crusty Bread
Chicken Liver & Brandy Pate, Red Onion Marmalade
Smoked Salmon, Capers Berries
Mixed Leaves
Burts Crisps with Dips

EVENING BARBECUE MENU - £15.00 (minimum of 20)

Burgers, Sausages, Fried Onions & Baps, Baked Potatoes, Mixed Leaf Salad Leaves,
Coleslaw, Selection of Sauces, Grated Cheddar Cheese
Full numbers in attendance must be catered for

HOG STYLE BUFFET - £12.50 (minimum of 20)

Baps, Carved Pork, Crackling, Apple Sauce,
Roast Potatoes, Pigs in Blankets and Mixed Leaves
Full numbers in attendance must be catered for

HIGH TEA RECEPTION - £17.50 (minimum of 20)

Selection of Finger Sandwiches
Fruit Scone with Clotted Cream & Jam
Fruitcake, Macaroons
Home-made Short Bread, Flapjack
Choice of Tea or Coffee

PRICES ARE PER PERSON

ADDITIONAL CHOICES

CHEESE PLATTER - £7.50 per person

Cave Aged Cheddar, Somerset Brie, Dorset Blue Vinny,
Home-made Apple Chutney, Grapes, Celery, Crusty Bread

SORBET COURSE - £4.95 per person

INTERMEDIATE FISH COURSE - £6.50 per person

Smoked Mackerel & Horseradish Bruschetta

CANAPE MENU - £7.50

Chicken Liver Parfait, Onion Marmalade on Toast
Vol au Vent of Crayfish Tails & Bloody Marie Rose
Cheddar Stuffed Mushrooms
Rare Roast Beef & Horseradish
Parma Ham & Mozzarella Wraps
Beetroot & Goats Cheese Blinis
Smoked Salmon & Cream Cheese Rye Toasts
Mozzarella, Cherry Tomato & Basil
Mini Salmon & Caper Fishcakes
Vegetable Samosas

Please select 5 Canapés from the menu.

COFFEE/ TEA - £2.70

PRICES ARE PER PERSON