MEETINGS MADE EASY
RADISSON BLU WATERFRONT HOTEL

LOCATION
Conveniently located just a 10 minute walk from the town centre, 20 minutes from the island airport by car and 5 minutes from the ferry terminal. We have an onsite car park.

5 ELEGANTLY APPOINTED MEETING ROOMS
Our main event room, on the ground floor, is 370 sqm and can accommodate up to 400 people in theatre style and 240 banqueting. All the rooms provide natural daylight, air-conditioning and complimentary WiFi. Our three smaller meeting rooms, located on the 1st floor, provide ideal syndicate rooms.

The Le Hocq Suite, on the top floor, is the perfect venue for special occasions, event launches or meetings. It boasts amazing panoramic views of Elizabeth Castle, Marina and St Aubin’s Bay.

195 BEDROOMS
The hotel has 195 themed bedrooms, ranging from standard rooms to one bedroom suites. All feature the latest technology and amenities including free high speed internet access, LCD televisions with satellite channels, a personal laptop safe and in-room fridge.

WATERFRONT RESTAURANT AND BAR
Our restaurant and bar are located on the ground floor of the hotel with stunning views of Elizabeth Castle and the Marina. Both offer access to the marina-front terrace where you can enjoy breakfast, coffee, afternoon cocktail or an evening meal.

HEALTH AND FITNESS CENTRE
Guests have access to the fully equipped gymnasium, swimming pool, sauna & steam room. There's a hairdressers and treatment rooms for those who want to take relaxation to another level.
# MEETINGS MADE EASY

## COFFEE BREAK OPTIONS

### STANDARD COFFEE BREAK STATION
Experience Meetings tea & coffee break station served with a selection of herbal teas, chilled and warm milk, white and brown sugar, hot chocolate and sweeteners and fruit and herb flavoured water, per person £1.85

### ARRIVAL AND MID MORNING REFRESHMENT SUPPLEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit juice (4-6 glasses), per jug</td>
<td>£6.95</td>
</tr>
<tr>
<td>Seasonal fruit skewers, per person</td>
<td>£2.25</td>
</tr>
<tr>
<td>Fruit smoothies, per person</td>
<td>£1.50</td>
</tr>
<tr>
<td>Freshly baked croissant, per person</td>
<td>£1.75</td>
</tr>
<tr>
<td>Selection of muffins, per person</td>
<td>£1.25</td>
</tr>
<tr>
<td>Original granola, per person</td>
<td>£1.95</td>
</tr>
<tr>
<td>Sandwich selection (2 rounds per person)</td>
<td></td>
</tr>
</tbody>
</table>

### LUNCH OPTIONS

<table>
<thead>
<tr>
<th>Lunch Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Healthy Soup/Sandwich/Salad/Sweet Buffet Lunch</td>
<td>£15.95</td>
</tr>
<tr>
<td>Finger Buffet Lunch</td>
<td>£20.00</td>
</tr>
</tbody>
</table>

### AFTERNOON REFRESHMENT SUPPLEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cadbury’s chocolate bar, per person</td>
<td>£1.85</td>
</tr>
<tr>
<td>Scone, per person</td>
<td>£3.25</td>
</tr>
<tr>
<td>Lemon meringue pie, per person *</td>
<td>£2.75</td>
</tr>
<tr>
<td>Éclair’s, per person *</td>
<td>£3.00</td>
</tr>
<tr>
<td>Mini French pastries, per person *</td>
<td>£3.75</td>
</tr>
<tr>
<td>Smoked salmon with buckwheat blini with chive cream cheese, per person *</td>
<td>£3.75</td>
</tr>
</tbody>
</table>

* Items are not available to be served with refreshment breaks before 11.30am
**COLD SELECTION**

<table>
<thead>
<tr>
<th>Open Sandwiches</th>
<th>Bridge Rolls</th>
<th>Italian Bruschetta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey roast ham, pickled gherkin, mustard mayonnaise</td>
<td>Free range egg mayonnaise, chives (v)</td>
<td>Marinated cherry tomatoes, basil and garlic (v)</td>
</tr>
<tr>
<td>Scottish smoked salmon, cottage cheese, red onion and capers</td>
<td>Chicken breast in a light curried sauce</td>
<td>Cannellini bean and mushroom (v)</td>
</tr>
<tr>
<td>Baby prawns, lemon crème fraiche</td>
<td>Tuna, caper and lemon mayonnaise</td>
<td>Herbed ricotta and aubergine (v)</td>
</tr>
<tr>
<td>Grilled vegetables, tomato fondue (v)</td>
<td>Strips of honey glazed ham with whole grain mustard</td>
<td>Roasted pepper and Boquerón</td>
</tr>
<tr>
<td>Chicken, sweet corn, Cajun mayonnaise</td>
<td>Roast beef, horseradish cream, cress</td>
<td>Liver pate with red onion chutney</td>
</tr>
<tr>
<td>Local mature cheddar, celeriac remoulade (v)</td>
<td>Local mature cheddar, sweet tomato relish (v)</td>
<td></td>
</tr>
</tbody>
</table>

**HOT SELECTION**

<table>
<thead>
<tr>
<th>Italian Bruschetta</th>
<th>Bridge Rolls</th>
<th>Hot Selection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated cherry tomatoes, basil and garlic (v)</td>
<td>Free range egg mayonnaise, chives (v)</td>
<td>Chicken pakora, mint chutney</td>
</tr>
<tr>
<td>Cannellini bean and mushroom (v)</td>
<td>Chicken breast in a light curried sauce</td>
<td>Vegetable bhaji, tomato relish (v)</td>
</tr>
<tr>
<td>Herbed ricotta and aubergine (v)</td>
<td>Tandoori chicken skewers, coriander chutney</td>
<td>Salmon brochette, dill crème fraiche</td>
</tr>
<tr>
<td>Roasted pepper and Boquerón</td>
<td>Sticky beef Teriyaki skewers, peanut sauce</td>
<td>Minted lamb kofta, tzatziki dip</td>
</tr>
<tr>
<td>Liver pate with red onion chutney</td>
<td>Mini beef burger, smoked cheese</td>
<td></td>
</tr>
</tbody>
</table>

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**Experience Meetings**

RADISSON BLU WATERFRONT HOTEL, Rue De L’Etau, St Helier, JERSEY, JE2 3WF
T: +44 (0) 1534 671 100, events.jersey@radissonblu.com, radissonblu.co.uk/hotel-jersey
DESSERT SELECTION

Lemon Meringue Pie
Mini chocolate tart
Pineapple and melon skewer, yoghurt and poppy seed dressing
Choux bun with milk chocolate
Strawberry cheesecake finger
Lemon posset
Mini apple crumble
Chocolate cherry torte

Booking Policy
Choose 9 items for a price of £22.95 per person
Choose 7 items for a price of £19.95 per person
Choose 5 items for a price of £15.95 per person
MEETINGS MADE EASY
FORK BUFFET SELECTOR

CALLER SELECTION

Honey roast ham, piccalilli
Selection of homemade terrines with fruit chutney
Charcuterie platter, pickled vegetables
Prawn and celery platter
Grilled vegetable platter (v)
Cajun chicken and rice
Flaked tuna niçoise

STARTER SELECTION

Salad Selection

Creamy coleslaw (v)
Potato and bacon salad
Pickled beetroot and walnut (v)
French bean niçoise (v)
Curried rice and sultana salad (v)
Three bean salad (v)
Roasted vegetable and pasta salad (v)
Spicy cous cous (v)

MAIN COURSE SELECTION

Hot Selection

Chicken, wild mushroom pie
Wild mushroom, tarragon quiche (v)
Individual fish pie topped with cheesy mash
Tandoori chicken pieces, coriander chutney
Braised beef bourguignon
Garlic and basil meatballs, parmesan shavings
CrISpy fried chicken strips, sweet and sour sauce
Vegetable jalfrezi (v)
Puy lentils fricassee tart (v)
Salmon and spinach en croute
Tender cubes of pork in a Dijon mustard and white wine cream
Navarin of lamb

Main Course Accompaniments (v)

Butter new potatoes
Basmati rice
Creamy mash potato
Spaghetti tossed in basil oil
Oven roast potatoes
Egg fried noodles
Mushroom fried rice
Cauliflower cheese sauce
Local vegetable panache
Honey roast parsnips and carrots
Braised cabbage
DESSERT SELECTION

Lemon cheesecake, sweet berries
Chocolate tart, soaked fruits
Pineapple and melon platter, yoghurt and poppy seed dressing
Vanilla choux buns with milk chocolate
Strawberry cheesecake, mint cream
Lemon posset, berry jam
Individual apple crumble, fresh cream
Chocolate cherry torte slab

Package A
3 courses priced at £24.95 per person
For 3 courses choose: 2 cold selection dishes, 2 salad selection dishes, 3 main course dishes, 3 potato and vegetables dishes and 2 dessert dishes.

Package B
2 courses priced at £19.95 per person (choose between starter and main course OR main course and dessert)
For 2 courses (starter & main course) choose: 2 cold selection dishes, 2 salad selection dishes, 3 main course dishes and 3 potato and vegetables dishes.
For 2 courses (main course & dessert) choose: 3 main course dishes, 3 potato and vegetables dishes and 2 dessert dishes.
BBQ BUFFET

BBQ PACKAGE at £19.95 per person

COLD BBQ SELECTION

(Choose 4 from the 9 items below):

- Creamy coleslaw flavoured with Dijon mustard
- Potato and bacon salad with spring onions
- Tomato, red onion and basil
- Char-grilled vegetable, rocket and pine nut salad

Cucumber, yoghurt and mint
Seasonal mixed leaves
Mini baked potatoes
Buttered herb new potatoes
Seasonal potato wedges

All served with house dressing and a selection of breads and Jersey butter

HOT BBQ SELECTION

(Choose 5 from the 10 items below):

- Waterfront burger with sweet onions and smoked cheese
- Bratwurst sausages, fried onions and sweet mustard
- Pork spare ribs, sticky orange and soy or hickory BBQ sauce
- Lemon and rosemary marinated chicken thighs
- Beef teriyaki skewers, sesame and mint yoghurt dressing

Marinated chicken satay, sweet chilli dipping sauce
Garlic and thyme minute steak
Lamb kofta, coriander chick pea dressing
Grilled cajun spiced salmon
Butterfly rosemary and lemon flavoured prawns

Side Dishes (served with each BBQ):
- Buttered corn cobs, grilled vegetables
- Mini jacket potatoes/buttered new potatoes

SWEET SELECTION

(Choose 2 from the 4 items below):

- Homemade chocolate profiteroles with chocolate sauce
- Tangy lemon tart with berry sauce

Strawberry Eton mess flavoured with Chablis
Chocolate brownie, whipped Jersey cream
COLD CANAPE SELECTION
Chicken liver pâté en croute, red onion chutney
Scottish smoked salmon cream cheese roulade
Light cream cheese with black olive and garlic (v)
Cured ham and melon served bamboo skewer
Baby prawns with lemon peppered crème fraîche
Peppered beef with cabbage salad, pickle tart

HOT CANAPE SELECTION
Tandoori marinated chicken skewer, coriander chutney
Mini Shepherd’s pie with cheesy mash
Sticky beef teriyaki skewer, peanut sauce
Thai style crab cakes, sweet chilli dipping sauce
Roasted pepper and feta cheese quiche, spinach oil (v)
Crisp tempura king prawn, light curry yoghurt

Booking Policy
Choose 5 hot or cold items for a price of £8.25 per person
Choose 3 hot items for a price of £5.25 per person
Choose 3 cold items for a price of £4.95 per person

These canapés must be taken in conjunction with a dinner or lunch menu.

SHARING PLATTERS
Placed on cocktail tables, each platter caters for 5 people.

MEZZE – hummus, baba ghanoush, moussaka, crudite and pitta bread (v) £14.00
GRISSINI – Basil ricotta, mushroom pesto and black olive pistou £12.00
TORTILLA CHIPS – pico di gallo salsa, guacamole and sour cream (v) £10.00
# MEETINGS MADE EASY
## RECEPTION - CANAPÉ SELECTOR

### COLD CANAPE SELECTION (PRICE PER PIECE PER PERSON)

<table>
<thead>
<tr>
<th>Canapé Description</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus royal, crispy cured ham</td>
<td>2.65</td>
</tr>
<tr>
<td>Smoked duck, balsamic leeks, foie gras</td>
<td>2.65</td>
</tr>
<tr>
<td>Pressed ham hock terrine parsley mayo</td>
<td>2.35</td>
</tr>
<tr>
<td>Pickled mackerel, tomato and fennel Hosomaki</td>
<td>2.35</td>
</tr>
<tr>
<td>Vegetable a la grecque (v)</td>
<td>2.25</td>
</tr>
<tr>
<td>Peppered beef, mushroom pesto and pickled carrots</td>
<td>2.55</td>
</tr>
<tr>
<td>Potato rosti, avocado, smoked salmon</td>
<td>2.55</td>
</tr>
<tr>
<td>Prawn roll</td>
<td>2.35</td>
</tr>
<tr>
<td>Bruschetta, wild bean puree, marinated mushroom (v)</td>
<td>2.25</td>
</tr>
</tbody>
</table>

### HOT CANAPE SELECTION (PRICE PER PIECE PER PERSON)

<table>
<thead>
<tr>
<th>Canapé Description</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jersey lobster bisque</td>
<td>2.85</td>
</tr>
<tr>
<td>Beef teriyaki with Asian Chantilly</td>
<td>2.85</td>
</tr>
<tr>
<td>Sautéed Jersey crab cakes, creole sauce</td>
<td>2.85</td>
</tr>
<tr>
<td>Roasted pepper, feta cheese quiche</td>
<td>2.50</td>
</tr>
<tr>
<td>Mushroom and asparagus vol au vant, tarragon cream (v)</td>
<td>2.50</td>
</tr>
<tr>
<td>Sate Lilith with sweet chilli sauce</td>
<td>2.85</td>
</tr>
<tr>
<td>Kibbeh with tahini sauce</td>
<td>2.85</td>
</tr>
<tr>
<td>Pork patties, smoked paprika sauce</td>
<td>2.65</td>
</tr>
<tr>
<td>Chicken tikka marinated with</td>
<td></td>
</tr>
<tr>
<td>Coriander chutney</td>
<td>2.65</td>
</tr>
<tr>
<td>Vegetable pakora (v)</td>
<td>2.40</td>
</tr>
</tbody>
</table>

### DESSERT CANAPE SELECTION (PRICE PER PIECE PER PERSON)

<table>
<thead>
<tr>
<th>Canapé Description</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate &amp; raspberry tart</td>
<td>2.65</td>
</tr>
<tr>
<td>Eton Mess</td>
<td>2.65</td>
</tr>
<tr>
<td>Carrot halwa</td>
<td>2.45</td>
</tr>
<tr>
<td>Lemon meringue pie</td>
<td>2.45</td>
</tr>
<tr>
<td>Banana fritters, rum toffee sauce</td>
<td>2.45</td>
</tr>
<tr>
<td>Almond tart with royal icing</td>
<td>2.65</td>
</tr>
<tr>
<td>Indian style rice pudding</td>
<td>2.50</td>
</tr>
<tr>
<td>Apple &amp; Jersey black butter crumble</td>
<td>2.45</td>
</tr>
<tr>
<td>Crème Brûlée</td>
<td>2.45</td>
</tr>
<tr>
<td>Fruit shish with red berry coulee</td>
<td>2.35</td>
</tr>
</tbody>
</table>

**Booking Policy**

Canapés are served on trays, passed around or at satellite stations. Canapés are priced per canapé per person. A minimum order per canapé of 10 pieces applies; alternatively a supplement of £0.50 per piece will be charged.

**Suggested number of canapés to be served per person:**

- ½ hour reception – select 4 canapés
- 1 hour reception – select 6 canapés
- 1½ hour reception – select 8 canapés
- 2 hour reception – select 10 canapés
MEETINGS MADE EASY

THE PERFECT PARTY PACKAGES

CELEBRATION PACKAGE - £31.95 PER PERSON

Starter

Wild mushroom and tarragon soup, parmesan twists (v)
Confit duck rillette, spiced plum jam, sesame brioche
Home cured salmon, fennel shavings, baby capers, sherry oil
Smoked chicken, pistachio terrine, fig relish, herb salad
Pissaladeire of roasted peppers, halloumi, sun-dried tomato tapenade (v)

Main course

Slow-cooked rump of lamb, spring onion mash, minted jus
Rosemary and garlic glazed chicken breast, braised fondant, white wine cream
Roast fillet of salmon, leek mash, rich butter sauce
Medallion of beef, potato au gratin, rich Madeira jus
Sundried tomato, asparagus, wild mushroom mille feuille, pesto cream sauce (v)

All main courses are served with local seasonal vegetables

Dessert

Chocolate torte, vanilla Anglaise, hazelnut brittle
Cinnamon spiced apple crumble, toffee crunch ice cream
Homemade profiteroles, Chantilly cream, warm toffee sauce
Lemon posset, raspberry jam, cinnamon sticks

The End

Freshly brewed tea or coffee

Our Celebration Package includes a welcome drink to be served during the arrival reception.
Choose from a glass of house wine, bottle of beer or a soft drink.

Booking Policy

Please choose one starter, one main and one dessert, from the above package, to create your menu selection.
THE PERFECT PARTY PACKAGES

LIBERATION PACKAGE - £27.95 PER PERSON

Starter

French onion soup flavoured with sherry, topped with Swiss cheese croutons (v)
Baby prawn, lemon crème fraiche tian, paprika crisp
Duo of seasonal melon, pomegranate and basil syrup (v)
Chicken liver parfait, creamed butter, plum jam, toasted brioche
Carpaccio of beetroot, Parma ham, Mostarda de Cremona salsa

Main course

Breast of chicken filled with a garlic cream cheese wrapped in Parma ham, leek mash, red wine jus
Slow cooked belly of pork, Dijon mustard mash, cider jus, apple chutney
Roast fillet of sea trout, crushed lemon potatoes, watercress dressing
Herb marinated seabream, olive and French bean nicoise, tomato fondue
Sweet potato and pumpkin risotto, spinach oil, parmesan (v)

All main courses are served with local seasonal vegetables

Dessert

Tangy lemon tart with sweet berry jam
Raspberry crème brûlée, kiwi crust, shortbread biscuit
Rich chocolate tart, drunken cherries, vanilla cream
Twice baked cheesecake, Chantilly cream, roasted nuts, berry jam

The End

Freshly brewed tea or coffee

Our Liberation Package includes a welcome drink to be served during the arrival reception.
Choose from a glass of house wine, bottle of beer or a soft drink.

Booking Policy

Please choose one starter, one main and one dessert, from the above package, to create your menu selection.
MEETINGS MADE EASY
BANQUETING A LA CARTE MENU

STARTERS

Lobster and crayfish cocktail, brandy lemon mayonnaise, sprinkles of watercress £7.25
Waterfront cured salmon, lemon and dill marinade, spaghetti of pickled cucumber £6.95
Sauteed crab cake with cabbage slaw, creole tomato sauce £6.95
Cornfed duck rilette, spiced plum chutney, sesame seeded brioche £6.25
Chicken liver parfait, spiced pear chutney, toasted brioche £6.25
Seasonal melon with Parma ham, mustarda de Cremona, basil dressing £6.25
Baby prawn and lemon créme fraiche tian, cucumber, pepper dressing £6.25
Glazed goats cheese, red pepper tart, baby spinach, walnut dressing (v) £5.95
Aubergine and courgette rolls with a salad of rocket, sun-dried tomato dressing (v) £5.95
Smoked chicken, pistachio, apricot terrine, fig relish and herb salad £5.95
Cream of wild mushroom soup, paprika cheese twists (v) £5.50
Smoked haddock and spring onion chowder £5.50

MAIN COURSES

Slow cooked rump of lamb with colcannon mash potato, roasted root vegetables £16.95
Honey glazed duck breast, sweet and sour vegetables, Jersey black butter glazed potato £16.95
Medium roast beef with Yorkshire pudding, duck fat roasted potatoes, rich pan jus £16.95
Corn-fed chicken breast, spinach cream cheese, chive rosti, Chablis cream £16.50
Baby poussin stuffed with smoked bacon and cabbage, Pomme Boulangere, red wine jus £16.50
Fillet of sole with smoked salmon and crab wrapped in filo pastry, shellfish sauce £16.25
Herb marinated seabream, tomato, olive, capers and fresh herbs £16.25
Pancetta wrapped rolled pork belly, fondant potato, cider jus, crispy crackling £15.95
Roasted butternut squash, feta risotto, asparagus, baby spinach, tomato fondue (v) £14.50
White bean and aubergine lasagne with herb oil and cherry tomato confit (v) £13.25
Three flavoured mille fuille, wild mushroom ragout, spinach, ribbons of vegetables (v) £13.00

All main courses are served with local seasonal vegetables
Chef’s Recommendations

Choose one of the following that our Executive Chef will carve for you, live in the room:

Fillet of Beef Wellington
Prime Scotch fillet, mushroom duxelle, chicken liver pate, light puff pastry, rich Madeira jus

Rack of Lamb
Herb crusted rack of lamb, honey glazed carrots, minted lamb jus

Rib of prime Scottish Beef
Rip of Scottish beef cooked medium, horseradish, Yorkshire pudding, beef jus

All served with a bouquetiere of local seasonal vegetables

Prices are available on request. These dishes are available to a maximum of 50 people.

DESSERTS

Cinnamon spiced apple crumble, creamy custard £6.95
Rich chocolate tart, drunken cherries, Chantilly cream £6.95
Raspberry panna cotta, kumquat chutney, amaretto sponge finger £6.50
Chocolate torte with pistachio Anglaise and seasonal berries £6.50
Trio of ice cream and fresh berries £6.50
Lemon tart, fruit compote, sesame seed tuille £6.25
Clementine crème brulee, chocolate, almond Chantilly, shortbread £6.25
Banana and toffee cheesecake, fudge pieces, mint cream £6.25
Selection of Artisan cheeses, fruit chutney, warm bread Price on request
Cheese platter Price on request

THE END

Freshly brewed tea selection or coffee £2.25
Freshly brewed tea selection or coffee with a selection of homemade bon bons £3.25
**Booking Policy**

Parties of more than 150 guests are limited to one dish per course with a vegetarian option only.

For numbers under 150 guests, the maximum choice per course is 2 dishes with the 3rd option being a vegetarian dish.

A supplement of £2.50 per person applies on menus where selections of more than 2 dishes per course have been chosen.

**General Booking Policy (applicable on all menus):**

Minimum numbers may apply on the menu.

Dietary requirements must be advised 14 days prior to the event date.

Additional requests on the night will incur a supplement charge.

Dishes and ingredients may vary dependant on availability and market price.