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 hair dressers and treatment rooms for those who want to take relaxation to another level.
**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**
- Fruit juice (4-6 glasses), per jug £6.95  
  Belvita breakfast biscuit, per person £1.50
- Seasonal fruit skewers, per person £2.25  
  Breakfast cereal bar, per person £1.65
- Fruit smoothies, per person £1.50  
  Muesli with fruit compote, per person £1.95
- Freshly baked croissant, per person £1.75  
  Bacon roll, per person £2.50
- Selection of muffins, per person £1.25  
  Bowl of fruit (9 pieces), per bowl £10.00
- Original granola, per person £1.95  
  Mini Danish pastries, per person £2.25
- Sandwich selection (2 rounds per person with meat, fish and vegetarian fillings), per person £5.75

**LUNCH OPTIONS**
- Healthy Soup/Sandwich/Salad/Sweet Buffet Lunch, per person £15.95
- Finger Buffet Lunch, per person £20.00

**AFTERNOON REFRESHMENT SUPPLEMENTS**
- Cadbury’s chocolate bar, per person £1.85  
  Chocolate brownie, per person £2.75
- Scone, per person £3.25  
  Homemade cookies, per person £1.25
- Lemon meringue pie, per person £2.75  
  Freshly baked cake, per person £1.25
- Éclair’s, per person £3.00  
  Mini ice cream selection, per person £2.50
- Mini French pastries, per person £3.75
- Smoked salmon with buckwheat blini with chive cream cheese, per person £3.75

*Items are not available to be served with refreshment breaks before 11.30am*
MEETINGS MADE EASY

FINGER BUFFET SELECTOR

COLD SELECTION

Open Sandwiches
Honey roast ham, pickled gherkin, mustard mayonnaise
Scottish smoked salmon, cottage cheese, red onion and capers
Baby prawns, lemon crème fraiche
Grilled vegetables, tomato fondue (v)
Chicken, sweet corn, Cajun mayonnaise
Local mature cheddar, celeriac remoulade (v)

Bridge Rolls
Free range egg mayonnaise, chives (v)
Chicken breast in a light curried sauce
Tuna, caper and lemon mayonnaise
Strips of honey glazed ham with whole grain mustard
Roast beef, horseradish cream, cress
Local mature cheddar, sweet tomato relish (v)

Italian Bruschetta
Marinated cherry tomatoes, basil and garlic (v)
Cannellini bean and mushroom (v)
Herbed ricotta and aubergine (v)
Roasted pepper and Boquerón
Liver pate with red onion chutney

HOT SELECTION

Chicken, wild mushroom pastry
Puy lentils fricassee tart (v)
Wild mushroom, tarragon bruschetta (v)
Mini shepherds pie topped with cheesy mash

Thai style Jersey crab cake, sweet chilli sauce
Tandoori chicken skewers, coriander chutney
Sticky beef Teriyaki skewers, peanut sauce
Mini beef burger, smoked cheese

Chicken pakora, mint chutney
Vegetable bhaji, tomato relish (v)
Salmon brochette, dill crème fraiche
Minted lamb kofta, tzatziki dip
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

STARTER SELECTION

Honey roast ham, picallili
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

MAIN COURSE SELECTION

Chicken, wild mushroom pie
Wild mushroom, tarragon quiche (v)
Individual fish pie topped with cheesy mash
Tandoori chicken pieces, coriander chutney

Hot Selection

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

Braised beef bourguignon
Garlic and basil meatballs, parmesan shavings
Crispy fried chicken strips, sweet and sour sauce
Vegetable jalfrezi (v)

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):

- Potato and spring onion salad (V, GF)
- Local picked leaves (V, GF)
- Tomato, red onion and basil salad (V, GF)
- Cucumber with mint yoghurt (V, GF)
- French beans, olive, whole grain mustard dressing (V, GF)
- Creamy coleslaw (V, GF)
- Carrot and orange salad (V, GF)
- Cajun rice and pepper salad (V, GF)
- Roasted feta cheese and cous cous salad (V)

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 caramelised onions and melted cheese
- Oriental pork spare ribs (GF)
- Spiced lamb kofta skewer
- Tandoori marinated chicken thighs (GF)
- Beef teriyaki skewer, honey and sesame glaze (GF)
- Sweet chilli chicken burger, cucumber raita
- Garlic and rosemary minute steak (GF)
- Marinated tuna and pancetta kebab (GF)
- Local tasty pork sausage, English mustard and onion relish
- Salmon skewer, soy sauce and ginger (GF)
- Lemon and rosemary butterfly prawns (GF)
- Baby mozzarella, sweet tomato and red pepper skewer (V, GF)
- Haloumi cheese, artichoke and mushroom kebab (V, GF)

**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):

Local strawberry and Champagne cheesecake
Sliced seasonal fruits, sweet berry dipping sauce (GF)

Hazelnut and milk chocolate profiteroles, toffee sauce
Lemon posset, fruit jam (GF)
MEETINGS MADE EASY

PRE-MEAL - CANAPÉ SELECTOR

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 (GF)
- Baby prawns with lemon peppered crème fraiche
- Peppered beef with cabbage salad, pickle tart

HOT CANAPE SELECTION
- Tandoori marinated chicken skewer, coriander chutney (GF)
- Mini Shepherd’s pie with cheesy mash
- Sticky beef teriyaki skewer, peanut sauce (GF)
- 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, moutabel, crudite and pitta bread (v) £14.00
- GRISSINI – Basil ricotta, mushroom pesto and black olive pistou (v) £12.00
- TORTILLA CHIPS – pico di gallo salsa, guacamole and sour cream (v) £10.00
### COLD CANAPE SELECTION (PRICE PER PIECE PER PERSON)

<table>
<thead>
<tr>
<th>Item</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</td>
<td>£2.35</td>
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<tr>
<td>Hosomaki</td>
<td>£2.25</td>
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<tr>
<td>Vegetable a la grecque (v)</td>
<td>£2.25</td>
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<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>
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<tr>
<td>Bruschetta, wild bean puree, marinated mushroom (v)</td>
<td>£2.25</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</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>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</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
- 1 ½ hour reception – select 8 canapés
- 2 hour reception – select 10 canapés
MEETINGS MADE EASY

THE PERFECT PARTY PACKAGES

CELEBRATION PACKAGE - £31.95 PER PERSON

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.

Starters

- Sweet potato and roasted pepper soup, paprika parmesan fleuron (V)
- Pulled pork and apple terrine, gribiche sauce, sundried tomato toast
- Thai style fishcake, sweet 'n' sour vegetables, plum reduction
- Parma ham, glazed Rosary goats cheese, red pepper and caper dressing (GF)
- Duo of melon, pomegranate, quail egg, basil balsamic dressing (V, GF)

Main Courses

- Escalopes of beef, parmesan dauphinoise, rich Malbec jus
- Fillet of local sea bream, red onion and chive mash, tarragon butter sauce (GF)
- Breast of chicken filled with sundried tomato and smoked cheese, crushed new potato cake, Chablis cream sauce (GF)
- Slow cooked belly of pork, wholegrain mustard mash, Jersey black butter jus
- Garden pea, spinach and asparagus risotto, red pepper oil, parmesan

Desserts

- Baked vanilla cheesecake, roasted pineapple salsa, Chantilly cream
- Tangy lemon tart, pistachio Anglaise, berry compote
- White chocolate panna cotta, toasted almonds, Scottish shortbread
- Dark chocolate tart drunken cherries, whipped vanilla cream

The End

Freshly brewed tea or coffee

Booking Policy

You must select one starter, one main course and one dessert dish plus a vegetarian, from the above to create your own menu.

Should you wish to have a choice menu, this can be arranged to a maximum of three starters, three main courses and three desserts including a vegetarian, however, there would be a supplement charged of £3.50 per person for this facility. In this instance, menus must be pre-ordered and choices communicated to the hotel a minimum of two weeks in advance of the event.
MEETINGS MADE EASY

THE PERFECT PARTY PACKAGES

LIBERATION PACKAGE - £27.95 PER PERSON

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.

Starter
Cream of broccoli and stilton soup, topped with crunchy garlic croutons (V)
Chef’s chicken liver pate, spiced pear chutney, toasted farm house bread
Plum tomato, mozzarella stack, baby spinach, toasted pine nut dressing (V, GF)
Smoked chicken and apricot terrine, spiced plum relish, toasted brioche
Prawn tian, spring onion, lemon yoghurt, black olive Melba toast

Main course
Slow braised rump of lamb, cabbage mash, minted jus
Roasted fillet of salmon, parsley crushed potatoes, citrus cream (GF)
Sage and garlic brushed chicken breast, wrapped in pancetta, leek mash, port wine sauce
Oriental spiced smoked haddock and cod fishcakes, spaghetti of pickled vegetables, peppered rocket, and sweet chilli dressing
Spinach and ricotta ravioli, creamy walnut and parmesan sauce (V, GF)

Dessert
Rich chocolate torte, sweet orange compote
Forest berry and apple crumble, coconut crust, vanilla ice cream
Cream filled choux buns, milk chocolate and hazelnut sauce
Lemon posset, sweet berry jam, almond biscuit

The End
Freshly brewed tea or coffee

Booking Policy
You must select one starter, one main course and one dessert dish plus a vegetarian, from the above to create your own menu.

Should you wish to have a choice menu, this can be arranged to a maximum of three starters, three main courses and three desserts including a vegetarian, however, there would be a supplement charged of £3.50 per person for this facility. In this instance, menus must be pre-ordered and choices communicated to the hotel a minimum of two weeks in advance of the event.
### STARTERS

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

### MAIN COURSES

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

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**
Rib 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**

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

**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.