FUNCTIONS & FAMILY CELEBRATIONS

The Birch Hotel has excellent function facilities.
Our Reception Rooms offer a range of sizes and can
cater for a sit down dinner of 6 guests to a buffet for 120.

Please note we do not allow functions to bring in their own food or drink. For bespoke Evening buffet receptions, there is a minimum charge per head on food.



We can offer a wide range of menus and cater for all dietary requirements; we can even create bespoke menus for your function needs.

If you are planning a private reception, room hire charges are from £350.





FUNCTIONS & EVENTS

Canapés Menu

Perfect for you to enjoy with your arrival drinks or at a light bite reception.

Tomato and Basil Bruschetta (V)
Sun-Blush Tomato, Mozzarella and Olive Skewers (V)
Smoked Salmon, Sour Cream and Chive Blini
Crab, basil and lemon mayonnaise mini Vol au Vents
Mushroom Duxelles mini Vol au Vents (V)
Mediterranean Vegetable Tartlets (V)
Goats Cheese and Caramelised Onion Tartlets (V)
Melon and Parma Ham Skewers

3 Items £11.95 per person 5 Items £15.95 per person 7 Items £17.95 per person





FUNCTIONS MENU

Please choose one starter, main course and dessert from the selector below to create your set menu for your reception.

£28.95 per person - Two Courses

£32.00 per person - Three Courses

Starters

Home-Made Soup

(choose one soup for your reception from selection)

Tomato and Basil, Leek and Potato, Broccoli and Stilton,

Carrot and Coriander

Fanned seasonal Melon with Citrus Fruits (V)

Served with a red fruit coulis and orange zest confit

Ham Hock Terrine

With a spicy tomato chutney and sourdough bread

Chargrilled Asparagus and Spring Onion wrapped in smoked streaky Bacon

Served on a toasted crouton served with a herbed hollandaise

Plum Tomato and Mozzarella Salad

With a pesto dressing

Classic Prawn Cocktail Salad

Served with a smoky Marie Rose dressing

Sautéed Mushrooms (v)

Mixed sautéed mushrooms in a puff pastry case in a tarragon cream

Gravadlax of Salmon

Lemon and Caper dressing with a wholemeal bread slice





— HAYWARDS HEATH -

Main Courses

Baked Fillet of Scottish Salmon

With herb crust in a dill cream sauce

Pan-Fried Chicken Breast

In a white wine, shallot, tomato, mushroom and bacon sauce

Slow Roasted Loin of Pork

With apple sauce, crackling and a cider jus

Roasted Chicken

With sage and onion stuffing, chipolata bacon roll

Roasted Leg of British Lamb

Served with a mint jus

Roasted Sirloin of British Beef

Yorkshire pudding and red wine jus

Pan Fried Fillet of Sea Bass

With a dill velouté served with samphire

Butternut Squash and Chickpea Curry (v)

With flatbread and rice

Somerset Brie cheese and Beetroot Tart (v)

With sour cream and a green dressed salad

Desserts

Baked Vanilla Cheesecake

With fresh strawberries and fruit coulis

Profiteroles filled with Chantilly Cream

Served with warm chocolate sauce

Citrus Lemon Tart

Served with mango and passion fruit sorbet and whipped cream

Warm Chocolate Brownie

Served with a rich chocolate sauce and vanilla ice cream

To Finish

Coffee, Tea and chocolate mints



- HAYWARDS HEATH -

CHILDRENS MENU

2-14 years of age

£14.95 per person - One Courses

£17.95 per person - Two Courses

£20.00 per person - Three Courses

Starters

Cream of Tomato Soup (v)

Breaded Chicken Strips

Served with salad garnish and ketchup dipping sauce

Melon Fan and Strawberries

With a fruit compote

Main Courses

Fish and Chips

A Haddock fillet in crispy batter served with chips and peas

Sausage and Mash

Cumberland sausages, creamy mashed potato with an onion ring and gravy

Spaghetti Bolognaise

Minced Beef in a rich tomato sauce on a bed of Spaghetti

Cheese and Tomato Pizza

With a dressed salad and garlic bread slice

Desserts

Ice Cream Selection

Chocolate, Strawberry and Vanilla

Dessert choice from the Function Selection

Children can always choose from the main menu

Some dishes may contain nuts; please inform us of any food allergies or intolerances or if you have any special dietary requirements. All prices are inclusive of VAT at current rate.



FUNCTION BUFFET MENU

£30.00 per person
Served without dessert £28.00

Assorted Wraps, Sandwiches

Mediterranean Vegetable and Hummus (v), Falafel and mint raita (v), Cheese and chipotle mayonnaise (v), Chicken Caesar, Prawn Salad

Cured Meats with Antipasti

Pate and assorted Bread Rolls

Breaded Chicken Fillets with Caesar Dressing

Cocktail Sausage Rolls with a Tomato Sauce

Tempura Prawns with Sweet Chilli Dipping Sauce

Hummus, Crudités and Flatbread (v)

Indian selection with Mint Raita (v)

Rich Chocolate Fudge Cake

Coffee, Tea and chocolate mints

A full range of alcoholic and non-alcoholic drinks and wines, or a full bar facility are also available for an arrival reception or to be served throughout the buffet.





– HAYWARDS HEATH -

HOT FORK BUFFET MENU

£30.00 per person

To make up your hot buffet menu choose Two Main Courses, Two accompaniments from the selector below, the desserts are as listed.

Main Courses

Chilli Con Carne with Rice
Three Bean Chilli with Rice (v)
Beef Lasagne
Chargrilled Mediterranean Vegetable Lasagne (v)
Mushroom Stroganoff with Rice (v)
Chicken à la King with Rice
Chicken Biryani with Rice
Thai Green Vegetable Curry (V)
Butternut Squash and Chickpea Curry with Rice (v)
Steak and Mushroom Pie with Mashed Potatoes
Chicken, Leek and Ham Pie with Mashed Potatoes

Accompaniments

Steamed Seasonal Vegetables
Mixed Leaf Salad
Tomato, cucumber and Olive Salad
Potato Salad with chives
Selection of Mini Samosas, Bhajis and Pakoras with Dips
Red Cabbage and Braeburn Apple Coleslaw
Garlic Bread slices
Naan Bread

Dessert

Chocolate Fudge Cake
Luscious Lemon and White Chocolate Cheesecake





AFTERNOON CREAM TEA

Enjoy our Afternoon Cream Tea either in our Bistro Bar, Ornate Lounge or Courtyard Restaurant.

Afternoon teas do need to be pre-booked and are served all week.

The Birch Scone Cream Tea £10.50 per person

Traditional Fruit Scones (two per person)
Served with Strawberry preserve, clotted Cream and butter Accompanied with
your choice of Coffees and or Tea

The Birch Full Afternoon Cream Tea £22.00 per person

Sandwiches

Please choose one round of sandwiches per person from the following fillings.

Roasted sirloin of Beef, horseradish mayonnaise
Sussex Charmer Cheddar, homemade tomato chutney(V) vegan cheese available
Home cooked Ham, mustard mayonnaise
Smoked Salmon, cream cheese and rocket leaves
Egg and Cress

Red Pepper Hummus, red onion and rocket leaves (v, vegan)

Traditional Fruit Scone (one per person)

Served with Strawberry preserve, clotted cream and butter

A selection of Cakes

Accompanied with your choice of Coffees and or Tea

Why not add some "Sparkle" to your afternoon tea

A glass of Prosecco Galanti £8.95 200ml or a bottle £33.50



The Birch Hotel

— HAYWARDS HEATH ——

WINES

WHITE WINES

	Bottle
1. Cortefresia Pinot Grigio, Italy This wine displays bright citrus flavours, zippy acidity & refreshing minerality.	£25.95
2. Customs House Macabeo, Spain Dense with a great mouthfeel, rich and crisp, with pear and a touch of orange zest.	£23.95
3. Casa Paulita Sauvignon Blanc, Chile Crisp and dry wine. Apricot and mango aromas with flavours of apple and white peach.	£26.05
4. Vignerons de Florensac Piquepoul-Terret, France Exotic, lively and fresh in the mouth, revealing a beautiful richness supported by citrus flavours and beautiful length.	£29.50
 The Outlaw Chenin Blanc, South Africa Zesty yet textured, clear with green hints, packed with aromas of fig and citrus. 	£25.65
RED WINES	
6. Customs House Tempranillo, Spain Very refreshing frame, fine tannins, new spices and the finish is soft, recalling the intensity of its fruit.	£23.95
7. Casa Paulita Merlot, Chile Balanced and easy drinking whilst offering generous ripe fruit and a hint of delicate, subtle spice.	£26.95
8. La Bonita Reserve Malbec, Argentina Aromas of dark berries, baked plum and coffee bean. Medium-full bodied with beautifully balanced tannins.	£29.95
9. Jean Claude Mas Rural Par Nature Rouge, France Rich, round and smooth. Aromas and flavours of cherry, blackcurrant and raspberry.	£29.50
10.Woolamia Shiraz, Australia Forward fruitiness coupled with hints of spice and vanilla are the features of this ripe and vibrant Shiraz.	£26.15
11.Ancora Sangiovese, Italy Vibrant with juicy red and black berry fruit characters and a hint of black pepper spice.	£28.95



The Birch Hotel

– HAYWARDS HEATH -

WINES

ROSÉ WINES	Bottle
12. Bella Giuliana Pinot Grigio Blush, Italy This crisp and refreshing white wine has flavours of stone and tropical fruit and ripe apple.	£28.50
13. Rosebud Zinfandel, USA This crisp and refreshing white wine has flavours of stone and tropical fruit and ripe apple.	£27.25
CHAMPAGNE AND SPARKLING WINE	
14. Bella Giuliana Prosecco, Italy Delightful and persistent bubbles. Flavours of fresh citrus and pear drops, perfectly balanced acidity and body.	£33.50
15. Barfontarc Brut Tradition Champagne, France Very fine, lively and regular foam. Ample mouth with a nice length, notes of yellow fruits and dried fruits.	£65.00

16. Ridgeview Cavendish, SussexDeep and complex palate with a long-lasting finish, whilst providing

finesse and freshness.

£65.00



The Birch Hotel

— HAYWARDS HEATH

TERMS & CONDITIONS

1. DEFINITIONS

"Client" the person(s) or organisation making the booking for the Event;
"Hotel" The Birch Hotel, Lewes road, Haywards Heath, West Sussex RH17 7SF;

"Conditions" the terms and conditions set out below which form part of and are deemed incorporated

into the Contract;

"Contract" the signed contract entered into for the provision of the Facilities which incorporates

these Conditions;

"Contractual Amount" anticipated charge for the facilities and services.

"Event" the wedding, banquet or other function for which the booking has been made by the

Client;

"Facilities" the provision of function room hire, suites and/or supply of food and beverages by the

Hotel for the Client;

"Venue" The Birch Hotel, Haywards Heath at which the Event is to take place.

"Group Leader" The person making the booking.

2. CONTRACT

2.1 The Contract shall govern the contractual relationship between the Hotel and the Client in relation to the Client's booking of the Hotel's Facilities for the purposes of the Event.

In the case of any inconsistency with any order, letter, or form of Contract sent by the Client to The Hotel or any other communication between the Client and The Hotel the provisions of these Conditions shall prevail unless expressly varied in writing by The Hotel.

3. BOOKINGS

- 3.1 Once the Client has made the booking, the Hotel shall send the Contract to the Client. The Hotel will endeavour to send the Contract within 5 working days of the date on which the booking is made.
- 3.2 The booking shall be considered as provisional and shall not be binding on either party until the Client has paid a deposit of the room hire charge or amount equivalent **this is a non-refundable deposit**.

4. PAYMENT

- 4.0 A second deposit of 50% of the Contractual Amount is payable not less than 2 weeks before the date of the event.
- 4.1 Not less than 2 weeks before the date of the Event the Client will meet with an employee of the Hotel to discuss final details of the timing of the Event, menus, dietary requirements and (if appropriate) the number of bedrooms required.
- 4.2 The balance of the Contractual Amount is payable on the day of the Event, together with any charges for additional facilities provided.
- 4.3 Minimum numbers A minimum number of attendees is agreed on the Hotel booking Contract and should numbers fall short of this figure, you will be charged as per the minimum number agreed.
- 4.4 The Hotel will at its discretion accept an increase to the number of persons attending the Event no later than 1 week before the Event. If the adjustment leads to further costs these shall be invoiced and paid by the Client as will any goods, services or facilities supplied by the Hotel on the day of the Event and not previously paid for. In each case these shall be paid for on the day of the Event by the Client.
- 4.5 Without prejudice to any other rights, the Hotel reserves the right to charge interest on overdue accounts (both before and after judgment) at 4% per annum above the base rate of Barclays Bank plc.
- 4.6 The Hotel reserves the right to increase its rates to take account of any increases in taxes or other material factors outside of its control. Any increases after the date of the booking will be notified to the Client in writing and will be payable by the Client in substitution for the amounts originally notified to the Client by the Hotel and the Client agrees that this will constitute a variation of the terms of the Contract accordingly.



TERMS & CONDITIONS

- 4.7 Deposits are only refundable as detailed in **clause 6.1**.
- 4.8 All prices quoted are inclusive of VAT unless otherwise stated. All accounts are payable in sterling. Payment can be made by BACS, credit/debit card or cheque payable to 'The Birch Hotel'.

5. OBLIGATIONS OF THE CLIENT

- 5.1 The Client and persons attending the Event shall:
 - 5.1.1 Comply with all licensing, health and safety and all other laws and regulations relating to the Hotel.
 - 5.1.2 Leave promptly at the appropriate time and comply with any requests by the Hotel or its employees.
 - 5.1.3 Not carry out any electrical or other work at the Hotel, including amplification and lighting, without the Hotel's prior written consent. The Hotel reserves the right to refuse connection of water, electricity or gas to the Client's equipment if such equipment is considered unsafe or a hazard.
 - 5.1.4 Not bring any dangerous or hazardous items into the Hotel or its grounds and remove any such items promptly when requested to do so by a member of the Hotel or any other authorized person.
 - 5.1.5 Not consume any food, wines, spirits or beers at the Venue not supplied by the Hotel without the Hotel's prior written consent.
 - 5.1.6 Not act in an improper or disorderly manner.

6. CANCELLATION BY THE CLIENT

6.1 If the Client cancels the booking or is in breach of Clause 7.1.3 the Hotel reserves the right to impose the following cancellation charges which are accepted by the Client as a genuine pre-estimate of loss:

Cancellation Date	Cancellation Fee		
Between 6- 2 weeks prior to the Event	50% of Contractual amount		
Within 2 weeks of the Event	100% of Contractual amount		

- 6.2 All cancellations must be made in writing to the Hotel and will be effective on the date the notification is received by the Hotel.
- 6.3 The Hotel will send the Client the invoice for the cancelled booking and payment of such invoice shall be made within 7 days of receipt.
- 6.4 If the Event is postponed by the Client the Hotel will endeavour to make alternative arrangements with the Client for the Event at the Venue on an alternative date within 6 months of the original date of the Event.
- 6.5 Where no Alternative Event is arranged within 6 months of the date of the original Event, the Hotel reserves the right to treat the Event as cancelled.

7. AMENDMENTS OR CANCELLATION BY THE HOTEL

- 7.1 The Hotel reserves the right, without prejudice, to any other right or remedy available, to terminate or suspend any Contract forthwith or at its discretion offer alternative facilities without any further responsibility on its part in the event if:
 - 7.1.1 If the booking might, in the Hotel's reasonable opinion prejudice its reputation;
 - 7.1.2 If the Client is more than 21 days in arrears of payment to the Hotel;
 - 7.1.3 If the Client becomes bankrupt or makes any voluntary arrangement with its creditors or becomes subject to an administration order or an encumbrancer takes possession of, or a receiver is appointed of any of the Client's property or assets.
- 7.2 Deposit refunds will be calculated in accordance with **clause 6** above as if the Event was cancelled by the Client.



TERMS & CONDITIONS

8. CHANGES IN FACILITIES

The Hotel reserves the right to change the assigned event room(s) for one(s) of equal suitability without affecting the contract price.

9. CLIENT'S LIABILITY FOR DAMAGE

- 9.1 The Client shall be liable for any damage or loss (and costs or expenses arising thereby) suffered by the Hotel as a result of the behaviour or negligence of the Client or by any of the Client's party and shall pay to the Hotel on demand the amount required to make good or remedy such damages including compensation for loss of business whilst such damage is being repaired.
- 9.2 The Client shall indemnify the Hotel against all loss or damage suffered by any person arising from equipment, plant, machinery and other items brought on or into the Venue by the Client or a sub-contractor working on the Client's behalf and/or any attendees at the Event.

10. THE HOTEL'S LIABILITY

- 10.1 The Hotel makes no representations and gives no warranties, statutory, implied or other as to the Facilities or as to their suitability for any particular or general purpose.
- 10.2 Subject to **Clause 10.3** the Hotel shall not be liable for
 - 10.2.1 any loss of profit or other financial loss or for any indirect, special or consequential loss, damage, liability, costs or claims (whether arising out of the negligence of the Hotel or its employees, servants or agents) suffered, incurred or made by the Client in connection with the Event (including, without limitation, arising by reason of any delay or interruption in the provision of the Facilities)
 - 10.2.2 any loss or damage to any property of the Client's, their guests, contractors or agents, or any of their employees occurring at the Venue, unless arising out of the negligence of the hotel or its employees, Servants or agents.
- 10.3 Other than for death or personal injury caused by the negligence of the Hotel, without limiting the effect of the provisions of this Clause 10 the Hotel's aggregate liability to the Client for loss and damage under or in Connection with the Contract shall in no event exceed the aggregate Contract price paid and/or payable by the Client to the Hotel in respect of the Event.
- Nothing in this Contract is intended to affect any statutory rights which the Client may have (whether in their capacity as a consumer for the purposes of the Unfair Contract Terms Act 1977 or otherwise) which may not lawfully be excluded by the Hotel. In the event that any of the provisions of the Contract are adjudged to be unlawful and/or to be void as going beyond what is reasonable in all the circumstances for the protection of the interests of the Hotel, such unlawful and/or void provision(s) shall be deemed to be deleted and the remaining provisions of the Contract shall continue to apply.

11. CCTV

CCTV is in operation in several areas within the Hotel to facilitate the prevention/detection and prosecution of fraud and other crime. CCTV footage can be viewed by authorised members of staff for up to 35 days and will also be released to the police and insurance companies if requested.

12. PRIVACY POLICY

Any personal information provided by the client is subject to The Hotel's Privacy Policy, and is collected by us for contractual and legal purposes. If you require a hard copy of our privacy policy, please contact The Hotel.

13. ADVERTISING

The Hotel's name/logo may not be used in publicity unless a proof of the promotional material has been agreed with the Hotel.



TERMS & CONDITIONS

14. NOTICES

Any demand or notice in respect of this Contract will be made in writing and may be served on the addressee by hand or by post and either by delivering it to the address of the addressee as set out in this Contract or such other address which the addressee may notify the other party in writing. Any such demand or notice delivered by hand shall be deemed to have been received immediately upon delivery. Any such demand or notice sent by post shall be deemed to have been received at the opening of business on the first working day following the day on which it was posted even if returned undelivered.

15. FORCE MAJEURE

The Hotel shall not by reason of its failure to perform any of its obligations under this Agreement if such failure is due to or results from breakdown of plant or apparatus fire explosion accident strike lock-out, a failure to supply the hotel with any essential services such as gas, electricity or water or any other event or cause beyond its control the Hotel be liable to the Client or be deemed to be in breach of the Contract by reason of any delay in performing or any failure to perform any or the Client's obligations in relation to the Event, if delay or failure was due to any cause beyond the Hotel's reasonable control. Without prejudice to the generality of the foregoing the following shall be regarded as causes beyond the Hotel's reasonable control Act of God, explosion, flood, tempest, fire or accident war or threat of war, sabotage, insurrection, civil disturbance or requisition acts, restrictions, regulations, by-laws, prohibitions or measures of any kind on the part of the governmental parliamentary or local authority import or export regulations or embargoes strikes, lock-outs or other industrial actions or trade disputes (whether involving employees of the Hotel's or of a third party).

16. WAIVER

No waiver by the Hotel of any breach by the Client of its obligations hereunder shall constitute a waiver of any subsequent breach thereof.

17. JURISDICTION

The Contract shall be governed by the laws of England.



TERMS & CONDITIONS

Once completed and signed – please email or post a signed copy of this agreement to The Hotel.

I confirm that I have read and agreed to the terms & conditions. This is confirmation that I wish to proceed with this proposed agreement.							
Client name (PRINT):							
Signature:							
Date:							
Hotel contact name (PRINT):							
Signature:							
Date:							
We would like to use the following guest details for marketing purposes: Name, Address, Telephone number and Email address. These details will only be used by the Birch Hotel and will not be passed onto any third parties.							
IF YOU DO WANT YOUR DETAILS TO BE USED IN THIS WAY PLEASE SIGN BELOW AND TICK THE BOX.							
Signature:					Opt in \square		
Name:	Izzy Piper		Email:	events@birchhotel.co.uk			
Phone: 01444 447165			Fax:	01444 440109			

The Birch Hotel — HAYWARDS HEATH —

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