

DE VERE venues

DARESBUY PARK

With its relaxed atmosphere and contemporary look, the minute you walk into the De Vere Daresbury Park Reception – you know this Hotel means business!

The Hotel is located on J11 of the M56, one junction from the M6 and just a 20 minute drive from the Manchester International Airport and a 25 minute drive from 'John Lennon' Liverpool Airport.

The hotel is truly at the heart and hub of the North West transport network (easy access to Manchester, Liverpool, Chester, Leeds, Wales and Birmingham), making it the most ideal venue for all your local, regional and international business requirements. With its unique and delightful character this hotel brings the enjoyment of business into the heart of Cheshire.

Whether you are planning a conference, meeting or training session the last thing you want to is to worry about the small details. You just want everything to run as smoothly and efficiently as possible from the minute you arrive to the moment you leave. When choosing the De Vere Daresbury Park hotel this is exactly what you get – efficient, reliable service where all you need to do is turn up! Your personal Events Co-ordinator will work with you to create an event that will 'wow' your delegates and provide the results you are looking for.

The hotel offers a service unrivalled by any other venue – a dedicated Conference Desk situated amongst the 21 adaptable purpose-built function rooms. All organisers and delegates are greeted each day at the Conference Desk by a member of the Events Team and shown personally to their specified function room. A member of our team will run through the details of the day with the organiser, discussing the meeting and training product requirements, explaining how to take advantage of the unlimited use of the Meetings Café throughout the event, together with any technical or logistical issues the Organiser may have.

24-hour All Inclusive Residential Meetings and Training Package

A value-added package 'designed for meeting excellence'

Unlimited use of Meetings Café with refreshments available throughout the day
~ tea, coffee, mineral water, fresh orange,
fresh fruit, biscuits, morning Danish pastries and afternoon cakes -

Included in the 24-hour package:

Room hire of your main function room, purpose built for meetings
Two course delegate lunch
Three course dinner, with the option for private dining at no extra cost for numbers over 20
1 flip chart & projection screen
Mineral water in function room
Pens & paper
Conference manager on hand throughout your event
Attention to storage and handling of training materials
Free up-grade for trainer or organiser
Full use of Leisure Club during delegate's stay
VAT and service

**From £120.00-£155.00 per delegate, per day
subject to date and availability**

Fully organised entertainment may be arranged for the evenings,
for example, speedkarting, golf driving range or bowling

Accommodation

An unrivalled range of high quality, four star bedrooms and suites, with room types to suit your budget and business requirements.

189 bedrooms & suites
134 De Vere rooms
43 Executive rooms
6 Classic suites
6 Junior suites

All non smoking rooms

All- inclusive 24 hour Dinner Menu

Starters

Chargrilled asparagus glazed with teleggio cheese,
rocket salad & red onion confit
Roasted chicken and wild mushroom terrine, fig
chutney red wine dressing
Grilled smoked haddock, soft poached free range
egg, creamed leeks
Tropical fruit tian, lemon sorbet, passion fruit syrup
Smoked salmon parcel filled with smoked fish
rilette lemon crème fraiche, baby herb salad
Smooth chicken and duck liver parfait, red onion
marmalade, Melba toast
Salad of galia melon and Parma ham, roasted baby
onions, and balsamic glaze
Grilled garlic mushrooms with a gruyere cheese
gratin, mustard dressing
Roasted bell pepper and plum tomato soup finished
with fresh basil

Main Course

Oven roasted ridings reserve lamb rump,
garlic and basil polenta, tomato jus
£3.00 supplement
Grilled salmon fillet asparagus risotto,
chive veloute
Breast of chicken stuffed with brie wrapped
in parma ham with a smoked baked sauce
Salmon and smoked haddock fish cake,
soft poached free range egg, hollandaise
sauce
Potato goat's cheese & aubergine roularde
with red pepper caviar and balsamic
dressing
Wild mushroom and courgette pancakes,
herb cream sauce
Slow roasted cherry tomato risotto, rocket
salad parmesan shavings
Confit leg of Barbary duck, spring onion
potato cakes honey and hoi sin glaze
Steamed fillets of plaice stuffed with fresh

Desserts

Fresh lemon and lime cheese cake, Chantilly cream
Warm bake well tart, with our custard
Warm sticky toffee pudding, butter scotch sauce and
vanilla ice cream
Rhubarb and honey eton mess,
Raspberry coulis
Chocolate mocha tart, baileys cream
Raspberry bavois, summer berry compote
Milk chocolate cheesecake, Chocolate chip ice cream

One set menu choice per event to be chosen for all your guests
(i.e. all guests to have the same starter, main course and dessert)

8 hour Day Delegate Package

Unlimited Use of Meetings Café with unlimited refreshments available throughout the day~ tea, coffee, mineral water, fruit juices, orange juice, fresh fruit and biscuits, morning Danish pastries and afternoon cakes ~

Room hire of your main function room
Two course delegate lunch or buffet
1 flip chart & a projector screen
mineral water
PenS & paper

VAT and service

**From £35.00-£55.00 per delegate, per day
subject to date and availability**

Room Hire

All prices are inclusive of:

- 1 flip chart & projection screen
- Mineral water
- Goodie Bowls
- Pens, & paper
- VAT and service

Prices shown are for full day – please ask for prices to hire for a half day. These prices are for guidance only and are subject to change, depending on the date/time required.

Syndicate room	£150.00
Lewis Carroll 1	£250.00
Lewis Carroll 2	£250.00
Boardroom	£250.00
Daresbury Suite	£350.00
Bridgeroom 1	£500.00
Bridgeroom 2	£500.00
Bridgeroom	£1000.00
Kingsley 1	£350.00
Kingsley 2	£350.00
Kingsley 3	£350.00
Kingsley Suite	£1,000.00
Alice 1	£ 500.00
Alice 2	£500.00
Alice 3	£500.00
Alice Suite	£1,500.00
Cheshire 1	£500.00
Cheshire 2	£500.00
Cheshire Suite	£1,000.00

Unlimited use of **Meetings Café** with refreshments available throughout the day~ tea, coffee, mineral water, fruit juices, fresh fruit, biscuits, morning Danish pastries and afternoon cakes -

£4.00 per person for half a day

£5.50 per person for a full day

Office Support Information

We offer the following services whilst you are using the Hotel:

Photocopying:

Paper:	20p per sheet for first 50, there-after 10p sheet
Acetates:	£1 per sheet
Laminates:	£1.50 per sheet

Please ask at the Conference Desk for any photocopying to be done for you

Faxing:

Sending a fax inland:	1 st page £1.50, there after each page 30p
Sending a fax internationally:	1 st page £2.00, there after each page 75p

Please ask at the Conference Desk for a team member to send any faxes for you

Internet Access:

Complimentary Wireless internet is available throughout the hotel

Meetings Café

-You decide your break times –

Unlimited refreshments for your delegates available throughout the day – selection of herbal & speciality teas, coffee, mineral water and different pastries & cakes throughout the day

£4.00 per person for half day
£5.50 per person for a full day

PACKAGE ONE - £28.00 FOR 3 COURSES WITH COFFEE AND MINTS

Starters

PLEASE NOTE ONE STARTER, ONE MAIN & ONE DESSERT ONLY MUST BE CHOSEN FOR EACH PERSON THIS APPLYS FOR ALL PACKAGES

Cream of leek and potato soup, thyme croutons.

Ribbons of galia melon seasonal berries and sorbet

Grilled goats cheese on toast with red onion marmalade

Fresh Icelandic prawn and avocado salad, tomato and coriander dressing

Home made chicken liver parfait, toasted brioche, fig and blueberry chutney

Mains

Oven roasted corn fed chicken supreme, fondant potato, smoked bacon and mushroom sauce

Seared Shetland salmon, herb crushed potatoes, tomato dressing

Grilled rump of marinated lamb, rosemary roast potatoes, tomato and rosemary jus

Roasted loin of outdoor bred pork, creamed potatoes, apple and sage compote

Glazed smoked haddock, spring onion potato cake, mustard cream sauce

Desserts

White chocolate and strawberry cheesecake, Chantilly cream

Caramelised vanilla crème brulee, homemade shortbread

Warm sticky toffee pudding, vanilla and toffee sauces

Fresh fruit salad with minted sabayon

A selection of British cheeses with biscuits with homemade chutney and celery

PACKAGE TWO - £31.50 FOR 3 COURSES WITH COFFEE AND MINTS

Starters

Pressed Ham Hock terrine, fresh piccalilli

Crown of galia melon, exotic fruits and champagne sorbet

Fresh and smoked salmon terrine, pink grapefruit with champagne dressing

Roasted red pepper and plum tomato soup drizzled with basil oil

Grilled stornoway black pudding and smoked bacon salad, free range poached egg

Mains

Roasted sirloin of English Beef, roast chateau potatoes, Yorkshire pudding, pan juices

Breast of corn-fed chicken stuffed with brie wrapped in parma ham, with red wine sauce

Roasted stuffed lamb saddle, apricot farce, basil mash and red currant sauce

Grilled sea bass fillet, boulangere potatoes, spinach and saffron cream sauce

Oven roasted pork fillet, pancetta potatoes, grain mustard sauce

Desserts

Glazed lemon tart with raspberry sorbet

Vanilla panacotta, stewed orchard fruits with homemade shortbread

Rich chocolate and orange truffle torte with Chantilly cream

Baked apple tart tatin, with fresh dairy vanilla ice cream.

Selection of British and Northwest cheeses, homemade chutney, celery and crackers

Vegetarian Main Courses

Wild mushroom risotto, soft poached free range egg with parmesan shavings

Baked leek, apple and celery croustade with wilted spinach and a mushroom cream sauce

Glazed red onion and goats cheese sauce with fresh rocket and pesto dressing

Portabello mushroom, leek and spinach pithivier with aubergine caviar and a tomato relish

Vegan Main Courses

Wild mushroom and fennel risotto with cep oil

Roasted red pepper stuffed with spicy cous cous and tomato coulis

Stir fried vegetables with sesame noodles and balsamic and olive oil dressing

Caponata vegetable charlotte, wilted spinach, honey and ginger dressing

Additional Courses

Pre-starter

Intermediate soup course

Intermediate sorbet course

Intermediate fish course

Pre dessert

Cheese platter per table

All available upon request.

Finger Buffet

Deli gourmet sandwiches
Smoked bacon, leek & cheddar quiche
BBQ & sesame seed chicken drumsticks
Mixed leaf salad
Plum tomato, red onion & mozzarella flat bread
Spicy chicken wings
BBQ chicken drumsticks
Marinated chicken kebabs
Hoisin duck spring rolls
Mini garlic bread's
Seasoned nachos with dips
Smoked cheddar, plum tomato & basil quiche
Curried vegetable samosa with yogurt & mint dip
Mini caesar salad on a crispy olive croute
Spicy chicken wings with sour cream
Flaky pork sausage & caramelised red onion rolls
Mini salmon & prawn croquettes with tartar sauce
Crispy BBQ potato wedges with dips
Minted lamb koftas with cucumber riata
Stuffed half jackets with monterey jack cheddar
Spicy vegetable and onion bahjis with riata
Marinated chicken & pepper kebabs with sweet chilli dip
Mediterranean vegetable brochette with goats cheese
Mini caprese salads on a crispy tortilla
Baked broccoli & toasted almond flan
Selection of fresh desserts

5 items @ £8.95

7 items @ £10.95

10 items @ £12.95

**Local cheese platters with fresh fruit, chutneys, crackers & breads (£25.00 per platter)
£1.50 for more additional items**

Hot buffet menu from £15.95 per person

Choose 2 from any of the following items served with three salad of potato & spring onion, lemon coleslaw & mixed baby leaf salad with rustic breads dips & mini desserts

- Tender pork sausage meatballs in a rich tomato sauce**
- Chicken and vegetable tikka masala with braised basmati rice**
- Premium beef lasagne with crusty garlic bread**
- Spicy vegetable chilli with braised rice**
- Four cheese & broccoli pasta bake with mozzarella**
- Spicy beef chilli con carne with braised rice**
- Traditional cottage pie with creamy mashed potato topping**
- Baked shepherds' pie with pickled red cabbage**
- Cheese pepper & red onion frittata**
- Mediterranean vegetable lasagne**

Why not have a third hot item for an addition £4.00 per person

INDOOR BBQ THEMED MENUS AVAILABLE ON REQUEST.

SILVER PACKAGE - £31.50 FOR 3 COURSES WITH COFFEE AND MINTS

Starters

Pressed Ham Hock terrine, fresh piccalilli

Crown of galia melon, exotic fruits and champagne sorbet

Fresh and smoked salmon terrine, pink grapefruit with champagne dressing

Roasted red pepper and plum tomato soup drizzled with basil oil

Grilled stornoway black pudding and smoked bacon salad, free range poached egg

Mains

Roasted sirloin of English Beef, roast chateau potatoes, Yorkshire pudding, pan juices

Breast of corn-fed chicken stuffed with brie wrapped in parma ham, with red wine sauce

Roasted stuffed lamb saddle, apricot farce, basil mash and red currant sauce

Grilled sea bass fillet, boulangere potatoes, spinach and saffron cream sauce

Oven roasted pork fillet, pancetta potatoes, grain mustard sauce

Desserts

Glazed lemon tart with raspberry sorbet

Vanilla panacotta, stewed orchard fruits with homemade shortbread