



FUNCTION PACKAGES



With two stunning venues to choose from and a choice of dining options, Bewl Water has something for everyone

WWW.BEWLWATER.CO.UK

| 01892 890000

| INFO@BEWLWATER.CO.UK



THE BOAT HOUSE

Private hire of The Boat House for your special event
Can seat 90 people and standing 120 people

Daytime Hire

Full Day

Monday– Friday £549

Saturday & Sunday £949

Exclusive use of The Boat House for 8 hours anytime between 7am– 5pm

Half Day

Monday– Friday £349

Not available for half day hire on Saturday and Sunday

Exclusive use of The Boat House for 4 hours anytime between 7am-5pm

Evening Hire

Monday-Thursday £649

Friday & Sunday £749

Saturday £1049

This includes:

Exclusive use of The Boat House from 6pm– Midnight

Doorman (required)





THE WATERFRONT

Private hire of The Waterfront for your special event
Standing cocktail party 250 people

Daytime Hire

Full Day

Monday– Thursday £445

Friday & Sunday £495

Saturday £545

Exclusive use of The Waterfront for 8 hours anytime between 7am– 5pm

Half Day

Monday– Thursday £325

Friday & Sunday £375

Saturday £425

Exclusive use of The Boat House for 4 hours anytime between 7am-5pm

Evening Hire

Monday– Thursday £649

Friday & Sunday £749

Saturday £849

This includes:

Exclusive use of The Waterfront from 6pm– Midnight

Doorman (required)

Our recommended DJ is available for the evening from £558





THE BEWL BELLE

Packages available

Minimum 10 people– Maximum 70 people

All prices are for non– exclusive hire, exclusive hire available, additional fee may apply

Boat Trip

£6.00 per person

45 minute trip around Bewl reservoir

Boat Trip and Cream Tea

£11.50 per person

45 minute trip around Bewl reservoir

Scone with preserves, tea or coffee

Food served in either The Waterfront or The Boat House, subject to availability

Boat Trip and Afternoon Tea

£20.00 per person

45 minute trip around Bewl reservoir

Selection of finger sandwiches

Plain & sultana scone with clotted cream and strawberry preserves

Selection of cakes

Choice of tea, coffee or infusion

Food served in either The Waterfront or The Boat House, subject to availability

Boat Trip and Fish 'n' Chips

£16.50 per person

45 minute trip around Bewl reservoir

Fish and chips

Tea/coffee

Food served in either The Waterfront or The Boat House, subject to availability

Boat Trip and 2 Course Lunch

£31.50 per person

45 minute trip around Bewl reservoir

2 course lunch from our set menu (pre-order required)

Food served in either The Waterfront or The Boat House, subject to availability





DRINKS RECEPTION

Champagne Bucks Fizz	£42.00	per jug (8 glasses)
Prosecco Bucks Fizz	£25.00	per jug (8 glasses)
Pimms No.1	£25.00	per jug (6 glasses)
Kir (sparkling wine & Crème de Cassis)	£21.00	per jug (6 glasses)
Prosecco Bellini	£21.00	per jug (8 glasses)
Fruit Juice Selection	£7.00	per jug (6 glasses)
Elderflower Presse	£7.00	per jug (6 glasses)

Canapés

Select a total of 5 canapés each- £6.95 per person

Select a total of 8 canapés each- £9.95 per person

Select a total of 12 canapés each- £12.95 per person

Pea & mint tartlet with creamy feta (V)

Goats cheese & beetroot relish crostini (V)

Wild mushroom tart (V)

Smoked salmon blinis with a lemon & chive crème fraiche

Chorizo & prawn skewer

Smoked Bewl trout mousse, wasabi croute caviar

Carpaccio of beef, pesto croute with horseradish cream

Chargrilled fig with Roquefort wrapped in prosciutto

Thai style mini crab cakes with a lime salsa

Dark chocolate dipped honeycomb

Mini brownie with vanilla cream

Lemon tartlets with raspberries

Mini strawberry meringue kisses

All prices are subject to alteration. Alternative drinks or cocktails are available upon request





AFTERNOON TEA

With panoramic views of the reservoir, Bewl Water is a unique and picturesque location to relax for Afternoon Tea.

Available for group bookings only
Minimum of 20 people– Maximum of 70 people
Room hire charges will apply

Classic Afternoon Tea

£13.50 per person
Selection of finger sandwiches
Plain & sultana scones with clotted cream and strawberry preserves
Selection of cakes
Choice of tea, coffee or infusion

Sparkling Afternoon Tea

£18.50 per person
Glass of bubbly
Selection of finger sandwiches
Plain & sultana scones with clotted cream and strawberry preserves
Selection of cakes
Choice of tea, coffee or infusion

Cream Tea

£5.00 per person
Plain & sultana scones with clotted cream and strawberry preserves
Choice of tea, coffee or infusion

Afternoon Tea Buffet

£12.50 per person
Served buffet style
Selection of cocktail sandwiches
Plain & sultana scones with clotted cream and strawberry preserves
Choice of rich fruit cake, lemon drizzle, Victoria sandwich or carrot cake (choice of 2 cakes included)





BBQ

Alfresco dining whilst enjoying the breathtakingly beautiful views from our terrace. Available for group bookings only.

Minimum of 20 people– Maximum of 80 people

Room hire charges will apply

Classic BBQ

£15.00 per person

Locally produced sausages, beef burgers, Chinese chicken drumstick

Accompanied with jacket potato, coleslaw, tomato & cucumber salad and floured baps

Gourmet BBQ

£24.95 per person

A choice of 3 items from the following selection:

Peppered minute steaks

Lamb kofta & tzatiki

Cajun spiced chicken legs

Locally produced sausages

Beef burgers

Piri piri salmon

Vegetable kebabs (V)

Accompanied with jacket potato, coleslaw, tomato & cucumber salad and floured baps

Hog Roast

Available in The Boat House and The Waterfront

£14.95 per person- minimum of 60 people

Floured bap filled with carved pork, mixed leaf salad and chunky apple sauce

Minimum 60 people

The Hot Fork Buffet

£17.00 per person—minimum of 20 people

Thai green curry with sticky rice

Mushroom & emmental tart with smoked chilli salsa

Smoked haddock & salmon pie with a dill and cheddar mash

A selection of salads and hot, buttered new potatoes

Freshly baked rolls with butter

A selection of desserts

Coffee, tea or infusion

The Finger Buffet

5 items £14.50 per person

7 items £17.50 per person

9 items £19.50 per person

Selection of sandwiches

Assortment of mini quiches

Scotch egg with piccalilli

Honey, soy & sesame coated chicken skewers

Mozzarella & sundried tomato arancini

Wild mushroom tart

Sausage rolls

Goats cheese and beetroot crostini

Dark chocolate dipped honeycomb

Lemon tartlets with raspberries



BANQUET MENU

Set Menu

Minimum of 20 people– Maximum of 80 people

2 course £25.50 per person

3 course £30.50 per person

Our set menu option requires all guests to have the same dishes for the 3 courses, plus an additional vegetarian option if required.

Choice Menu

Minimum of 20 people– Maximum of 80 people

2 course £35.50 per person

3 course £40.50 per person

Our choice menu option allows you the flexibility of selection 3 options from each course to offer your guests, including a vegetarian option if required. Pre-orders will be necessary, along with a seating plan and place cards with food options stated on the reverse.

Starter

Smoked salmon and crayfish mousse, lemon crème fraiche, dill, pecorino crostini
Ham hock & smoked chicken terrine, minted pea puree, baby leaves, piccalilli dressing
Chicken liver parfait, thyme & red onion relish, pecorino crostini
Duo of smoked trout & salmon terrine, pickled cucumber, sourdough crumb
Wild mushroom arancini, tarragon aioli, rocket (V)
Warm corn crusted goats cheese., tomato and basil tartare, sticky balsamic, extra virgin olive oil (V)

Main

Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables and rich gravy
Roast loin of pork, roast potatoes, seasonal vegetables, crackling, apple sauce and rich gravy
Rump of lamb, dauphinoise potato, petit ratatouille
Slow cooked belly of pork, fondant potato, roasted vegetables and cider jus
Corn fed chicken breast filled with spinach and blue cheese, wild mushroom cream sauce, fondant potato, seasonal vegetables
Fillet of hake, baby leeks, roasted new potatoes, shallot & chive sauce
Herb crusted salmon, thyme roasted new potatoes, seasonal vegetables
Seasonal risotto, herb oil, parmesan crisp, micro leaf

Dessert

Lemon meringue pie, raspberry gel
Berry crème brulee, shortbread biscuit
Vanilla panacotta, roasted peaches, almond brittle
Passion fruit cheesecake, mango sorbet
Orchard fruit & berry crumble, crème anglaise
Dark chocolate delice, cherry gel, honeycomb ice cream

Children's Menu

We offer the choice of specially selected children's menu at £14.25 per child or a half portion of a full price meal from our banquet menu at half the adult price.

Available for children aged 12 and under

Starter

Fruit juice
Fruit sticks
Vegetable crudities with houmous

Main

Fish fingers, chips, peas or beans
Sausage, chips, peas or beans
Chicken bites, chips, peas or beans
Fusilli pasta with tomato sauce

Dessert

Selection of ice cream
Fruit salad
Mini chocolate brownie with ice cream