

Private event packages
Room hire from Friends of Castle Green
Catering by CSons at The Pavilion

Pavilion Hire

The Pavilion offers a beautiful intimate space to celebrate. There are a number of options for catering and room hire, but please note we are only able to provide the furniture that is already in the rooms and decoration is by prior arrangement only.

The River Room and Artists Room both seat approximately 30, for both ceremony and catering purposes.

The roof terrace is available to hire at certain times but is subject to a minimum spend of £1000 on food and drink with CSons. The roof terrace hire fee is waived if catering minimum spend of £1000 is achieved.

The restaurant is available for private hire but subject to a minimum spend dependant on day of the week and timings.

Room hire costs

Weekday

	1 room	Both rooms	+ Evening	+ Roof Terrace (fee waived subject to minimum spend)
Full day hire	£150	£300	+£50	£500
½ day hire	£80	£160	+£50	£500

Weekend

	1 room	Both rooms	+ Evening	+ Roof Terrace
Full day hire	£300	£600	+100	£1000
½ day hire	£160	£320	+100	£1000

Catering options

Feast

prices inclusive of VAT

Feast only	£35 per head
Starter & feast	£44 per head
Feast & pud	£44 per head
Canapes & feast	£44 per head
Canapes, feast & pud	£51 per head
Canapes, starter & feast	£51 per head
Canapes, starter, feast & pud	£57 per head

Add cheese board	£13 per head
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Children's options:

Half of the above price

or choose a child's meal of sausages, potatoes and beans for £10 per head

Canapes

4 canapes per person @ £10pp

Sharing plates: choice of 3 mains and 2 sides served as a feast £35 per person

Grazing feasts, served as platters for guests to help themselves

Smorgas Board £18 per head

3 local cheeses, 1 hard, 1 blue, 1 goats

Hereford charcuterie,

Neal Powell pork pie, piccalilli,

celeriac remoulade, porridge bread

(contains dairy, gluten, mustard, sulphur dioxide, celery)

Moroccan Mezze Board £15 per head

Hodmedod hummus, harissa, Dukkah

Ludlow Farm labneh honey & za'atar,

Cous Cous & red pepper salad,

Salad leaves

Olives Flatbreads

(contains sesame, dairy, gluten)

Tea/ Coffee and Cake

Charged at £7.50 per person

Drinks

Drinks charged at menu prices, advance notice is required for group drinks such as welcome bubbles, cocktails or wine for the table. We can offer a pay at the bar service if required.

DIETARY REQUIREMENT & ALLERGIES

Please ensure you make us aware of any specific dietary requirements or allergies that your guests may have at the time you send in your pre order.

We will endeavour to make the menu work for these guests, but in some circumstances we may have to adapt dishes or serve them alternatives. We will advise you if this is the case.

Please be aware that we use multiple allergens in our kitchen and whilst we have strict allergy processes and policies in place we cannot guarantee any dish is 100% allergen free.

AVAILABILITY & MINIMUM SPEND

We operate a minimum spend policy of £1000 on food and drink irrespective of numbers for bookings outside of our regular opening hours. This will increase if you request private hire during peak trading times or if your requested times conflict with regular opening hours. You will be advised of this in advance of finalising the booking.

The minimum spend is inclusive of all drinks. In the event that the minimum spend is not reached we will increase the final bill accordingly.

SERVICE CHARGE

We will add a 10% service charge to the final bill which is not part of the minimum spend value. This will be divided fully and equally between the whole team.

DEPOSIT & FINAL PAYMENT

For food and drink, a non refundable deposit of £300 is required by CSons a minimum of 4 weeks before the event. The final balance must be paid on the day.

To secure rooms, a £200 damage deposit is payable in advance to Friends of Castle Green by bank transfer. The final balance will be invoiced at the end of the month of booking.