

## Private Hire

Tailors Function Room is the perfect place for all kind of events, whether it's a Birthday Bash, Wedding, Business Meeting, Family Gathering or Wake.

It benefits from its own separate entrance from the pub with private bar.

Our beautiful flexible multipurpose function room can easily cater for different size groups whether it's for an informal buffet, sit down meal or late-night party.



### Capacity

60 Seated Meal

100 Informal

### Room Hire Charges

£100.00 Monday – Thursday

£100.00 Friday, Saturday & Sunday,

Minimum Food Spend of £9.95 Per Person, Minimum Numbers 30 People

### Private Bar

Should you wish this to be open for your event we charge as follows: -

£250.00 – 4 Hours with Two Members of Staff

£ 50.00 – Per Additional Hour

£ 10.00 – Per Hour Per Additional Member of Staff

For More Information or To Make A Booking Email [info@tailorscheltenham.co.uk](mailto:info@tailorscheltenham.co.uk)

Bespoke packages are all available upon request.

We can cater for any dietary requirements, please ask for more details.

Tailors, 4 Cambray Place, Cheltenham, GL50 1JS

01242 255453 [www.tailorscheltenham.co.uk](http://www.tailorscheltenham.co.uk)

# Terms & Conditions

1. A non-refundable / Transferrable Deposit of £250.00 is Required to Confirm your Booking.
2. The Final Balance is due 21 Days Prior to Event Date.
3. Final Numbers and Pre-orders Must Be Given 7 Days Prior to Event
4. Please Advise well in Advance of any Special Dietary Requirements
5. We do not object to you bringing your own room decorations, but these must be agreed in advance.
6. Should you wish to bring a Celebration Cake then a disclaimer form must be signed in advance.
7. Under no Circumstances are customers allowed to bring their own drinks or refreshments onto the premises. Any items found will be confiscated and guests asked to leave.
8. Allergy Advice: -  
All Food is Prepared in our Kitchen where Nuts, Gluten and other Allergens are Present.  
Our Menu Descriptions Do Not Include all Ingredients.  
If You Have a Food Allergy, please let us Know Before Ordering.  
Full Allergen Information is Available Upon Request.  
Gluten Free Options Available on Request
9. All Weights are Approximate Before Cooking. Fish Dishes may contain Small Bones.
10. All our prices include VAT at the prevailing rate.
11. We Reserve the Right to Amend these Conditions without Prior Notice and to Withhold Service in Compliance with Health & Safety and/or Licensing Regulations.

# Breakfast, Lunch & Light Bites

## Option 1

£3.50 Per Person

- Selection of Croissants and Pastries
- Tea and Coffee

## Option 2

£6.95 Per Person

- Selection of Croissants and Pastries
- Choice of Bacon or Sausage Baps
- Fruit Platter
- Unlimited Tea and Coffee

## Option 3

£7.95 Per Person

- Selection of Freshly made Wraps
- Sausage Rolls
- Quiche
- Scones with Fresh Whipped Cream and Jam
- Victoria Sponge Cake
- Unlimited Tea and Coffee

## Option 4

£9.95 Per Person

- Selection of Freshly made Wraps
- Pizza Wedges
- Chicken Drumsticks
- Fries and Dips
- Assortment of Cakes and Biscuits
- Unlimited Tea and Coffee

# FINGER BUFFET OPTION

Assortment of Homemade Fresh Wraps

Garlic Bread

Homemade Pizza Wedges

Sausage Rolls

Assorted Quiche

Selection of BBQ and Mixed Herb Chicken Drumsticks

Chips, Fries and Dips

Honey Mustard Sausages and Dips

Chicken Wings

Bowls of Crisps

Cheesy Nachos

Pork Pie and Pickle

Selection of Pasta Dishes

Selection of Salad and Coleslaw

6 Item Buffet 8.95 per person

8 Item Buffet 9.95 per person

10 Item Buffet 10.95 per person

A selection of cakes are available at 1.75 per person

# Sample Menu £22 per person

## STARTERS

Tomato and Basil Soup with Croutons, Warm Ciabatta

Classic Prawn Cocktail with Brown Bread and Butter

Farm House Pate, Spiced Tomato Chutney and Crisp Bread

Breaded Mushroom, Garlic Mayo, Crisp Leaves

## MAINS

Chicken Breast Wrapped in Bacon, Roasted New Potatoes, Chasseur Sauce

Braised Beef with Baby Onions and Mushrooms & Parsley Mash Potato

Mushroom Risotto with Crispy Rocket and Garlic Bread

Cod & Pancetta Fish Cake, Parsley Buttered New Potatoes, Spiced Tomato Chutney

All served with a Panache of Vegetables

## DESSERTS

Warm Chocolate Fudge Cake

Strawberry Cheesecake

Apple Crumble with Custard

Selection of Dairy Ice Cream

Add Cheese and Biscuits 5.00

Tea & Coffee 1.50

# Sample Menu £25 per person

## STARTERS

Leek & Potato Soup, Croutons, Warm Ciabatta

Hot and Kicking Chicken Wings, Crisp Leaves, Blue Cheese Dips

Panko coated King Prawns, Crisp Leaves and Sweet Chilli Dip

Creamy Mushroom on Garlic Croute Crisp

## MAINS

Pork Tenderloin Wrapped in Smoked Streaky Bacon, Champ Mash & Cider Sauce

6X Battered Haddock with Chunky Chips & Tartare Sauce

6oz Rump Steak Grilled Tomato and Mushrooms, Onion Rings & Chunky Chips

Roasted Mediterranean Vegetables Linguine, Basil Pesto

All served with Seasonal Vegetables or Salad

## DESSERTS

Sticky Toffee Pudding Served with Butterscotch Sauce & Ice Cream

Vegan Cheesecake with Fruit of the Forest Compote

Double Chocolate Brownie with Vanilla Ice Cream

Selection of Dairy Ice Cream

Add Cheese Board 5.00

Tea & Coffee 1.50

# Sample Menu £32 per person

## STARTERS

French Onion Soup Cheese Croute, Warm Ciabatta

Pan Fried Shell on King Prawns Cooked in a Chilli, Garlic & Pink Peppercorn Butter  
Crisp Lettuce & Ciabatta

Homemade Falafel, Tailors Spiced Slaw and Tzatziki

Sticky Glazed Belly Pork Cubes, Poached Pear & Walnut Salad

## MAINS

Slow Cooked Beef, Short Roasted Garlic & Parsley Mash  
Red Wine & Silver Onion Sauce

Pan Roasted Duck Breast, Dauphinoise Potatoes, Black Currant Jus

Pan Seared Fillet of Sea Bass with Parmentier Potatoes, Roasted Cherry Tomatoes  
Courgettes Drizzled with Pesto and Balsamic

Vegan Cheesy Vegetable Puff Pastry Tart, Parmentier Potatoes  
Crisp Lettuce Garnish, Balsamic Glaze

## DESSERTS

Baileys and White Chocolate Cheesecake

Classic Vanilla Crème Brûlée, Shortbread

Brandy and Apricot Bread & Butter Pudding, Crème Anglaise

Fresh Fruit Salad in Meringue Nest with Duo of Fruit Sauces

Add Cheese Board £5 per person

Tea & Coffee £1.50