



THE MINNIS BAY  
BAR & BRASSERIE  
MINNIS BAY, CT7 9QP

## FUNCTIONS & PARTIES

*The Parade, Birchington, Kent, CT7 9QP - T:01843 841844  
E: minnisbay@shepherd-neame.co.uk  
www.theminnis.co.uk*



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## THE VENUE

Dear.....

Thank you for considering the Minnis Bay as a venue for your event.

We understand that choosing a venue for your function can be a daunting task. With that in mind our dedicated Managers together with their experienced Team, will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

The Minnis Bay is located right on the Kent coast. It is a convenient venue for all your needs, is easily accessed by both road and rail and has local links to Europe by Cross Channel Ferry & Euro Tunnel. The nearest train station is approximately 1.5 miles away in Birchington.

The Minnis Bay is fully licensed and has a first floor function area making the it an ideal venue for your event.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us.

We would be delighted to hear from you.

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## OUR FUNCTION SUITE

### THE BAY VIEW SUITE

Our function suite, the newly refurbished Bay View Suite offers a private bar and dance floor suitable for a live band or DJ.

The Bay View Suite is the ideal venue for varying functions & events, whether you require a formal sit-down meal or an informal buffet with entertainment and dancing.

We can accommodate a sit-down meal for up to 70 guests, including a top table if desired and the room can easily be converted to more informal seating for the evening.

A non refundable room hire charge is payable for all other events as discussed at the time of enquiry.



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## OUR MENUS

We have 3 inclusive menus for you to choose from as well as an alternative finger buffets, each offering something slightly different to help you cater for differing tastes and fit varying budgets.

Once you have chosen your preferred menu, why not personalise it by adding canapés or buffet upgrades to create an event perfectly tailored for you?

Our dedicated Team are ready to work with you to help you make your function exactly as you wish. Our menus have been designed to help simplify your planning, however, should you have any special dietary requirements, please discuss this with your Event Co-ordinator and we will endeavour to cater for your every need.

We also have menus for your young guests, designed specifically with them in mind.

  
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## BISHOPS

**Please choose 1 dish from each of the following courses to create a set meal for your entire party**

### STARTERS

Seasonal soup  
*With crusty bread*

Chicken liver & Brandy parfait <sup>(600)</sup>  
*With toasted sourdough, onion chutney, sliced radish,  
gherkin and dressed watercress leaves*

Prawn, mango, chilli and coriander salad <sup>(600)</sup>  
*With balsamic dressing*

Sweet potato falafel bites <sup>(v/vg) (600)</sup>  
*On mango chutney with pomegranate, mint  
& red onion salsa, pea shoots and lemon oil*

### MAINS

Roast topside of beef  
*Served with Yorkshire pudding and red wine gravy*

12 Hour pressed pork belly  
*Creamy celeriac purée, crackling shard, watercress  
with maple & apple sauce*

Chicken supreme  
*Served with a creamy sundried tomato, parmesan,  
mustard & garlic butter sauce*

Baked cod loin  
*With chorizo cream sauce*

**All served with a selection of seasonal vegetables and potatoes**

### DESSERTS

Warm triple chocolate brownie <sup>(v)</sup>  
*With sweet black cherry compote, clotted cream and a chocolate flake*

Coconut and citrus posset <sup>(v)</sup>  
*With mango and passion fruit compote & shortbread biscuits*

Blackcurrant delice <sup>(v/vg) (600)</sup>  
*With raspberry coulis, lemon sorbet and candied walnuts*

\*\*\*

Coffee & mints <sup>(v)</sup>

**£26.95**  
PER HEAD

**Vegetarian and vegan alternatives are available**

  
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## SPITFIRE

**Please choose 1 dish from each of the following courses to create a set meal for your entire party**

### STARTERS

Seasonal soup  
*With crusty bread*

Pressed ham hock terrine <sup>(600)</sup>  
*Spring onion & leek purée with toasted sourdough shards*

Porcini mushroom arancini <sup>(v) (600)</sup>  
*With a gorgonzola hollandaise, pepper poppers, dressed watercress and toasted sunflower seeds*

Beetroot cured smoked salmon <sup>(600)</sup>  
*Topped with a lemon, horseradish & chive crème fraiche, lemon oil dressed watercress and a side of charcoal bread*

### MAINS

Roast leg of lamb  
*With lemon stuffing, red wine & mint jus*

Striploin of beef  
*With Yorkshire pudding, horseradish & mustard jus*

Corn fed chicken supreme  
*Served with caramelised shallot & fennel purée and tomato concasse*

Chalk steam trout <sup>(600)</sup>  
*On a bed of watercress, leek & mascarpone sauce, topped with lemon & crab mousse*

**All served with a selection of seasonal vegetables and potato**

### DESSERTS

Indulgent Lotus biscoff slice <sup>(v/vg)</sup>  
*A crunchy biscuit base topped with baked mousse & biscoff crumbs and served with fresh strawberries & strawberry compote*

Lemon posset <sup>(v) (600)</sup>  
*With berry compote and shortbread fingers*

Chocolate & pecan torte  
*With mascarpone, crystallised orange cream and candied pecans*

\*\*\*

Coffee & mints <sup>(v)</sup>

**£29.95**  
PER HEAD

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## WHITSTABLE BAY

**Please choose 1 dish from each of the following courses to create a set meal for your entire party**

### STARTERS

Seasonal soup  
*With crusty bread*

Burrata mozzarella <sup>(600)</sup>  
*With tomato, basil pesto, toasted pine nuts and drizzled with balsamic glaze*

Smoked salmon and prawn cocktail <sup>(600)</sup>  
*With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough*

Pressed duck & chicken terrine <sup>(600)</sup>  
*Butternut squash purée, toasted sourdough and dressed leaves*

### MAINS

Striploin of beef  
*With Yorkshire pudding & pancetta bourguignon jus*

Guinea fowl supreme  
*With Orchard view cider, mushroom, wholegrain mustard & tarragon cream*

Stone bass fillet  
*With roasted celeriac, marjoram and pepper sauce & caramelised onions*

Roasted lamb loin chops  
*With salsa verde & pistachio dust*

**All served with a selection of seasonal vegetables and potato**

### DESSERTS

Chocolate & hazelnut croquant  
*Black cherry compote & clotted cream*

Prosecco & elderflower jelly <sup>(600)</sup>  
*With blueberries, raspberries and Chantilly cream*

Warm apple & sultana frangipane tart <sup>(v)</sup>  
*With vanilla cream*

\*\*\*

Coffee & mints <sup>(v)</sup>

**£35.95**  
PER HEAD

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## VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests.  
Please select one of the following dishes in place of your chosen starter & main course.

### STARTERS

Avocado and tofu mini toast <sup>(600)</sup> (v/vg)

*With red onion, pickled cucumber, toasted pumpkin  
& sesame seeds all finished with a drizzle of sriracha sauce*

Beetroot falafel bites <sup>(600)</sup> (v/vg)

*On mango chutney with pomegranate, mint &  
red onion salsa, pea shoots and lemon oil*

Crispy thyme charred polenta <sup>(600)</sup> (v/vg)

*On a wild mushroom ragu, topped with rocket leaves*

Crushed avocado and sautéed mushrooms <sup>(600)</sup> (v/vg)

*On toasted sourdough with onion confit and quinoa houmous*

Kale & onion fritters <sup>(600)</sup> (v/vg)

*With spicy aubergine chutney, dressed rocket leaves,  
pomegranate seeds & flaked toasted almonds*

Roast tandoori spiced cauliflower florets <sup>(600)</sup> (v/vg)

*On tahini soya yoghurt topped with pickled red cabbage,  
pomegranate molasses, coriander & pumpkin seeds*

Sicilian thyme & honey charred artichokes and courgettes <sup>(600)</sup> (v)

*Caramelised lemon quinoa, pink pickled onions and crushed pistachios*

Meatless Mediterranean kofta kebabs <sup>(600)</sup> (v/vg)

*Served with tomatoes, parsley, shredded carrot, pickled red onions in a sumac  
& lemon dressing with warmed griddled floured tortillas and mint dipping sauce*



## VEGETARIAN MAINS

Creamy wild mushroom, cranberry and spinach Wellington <sup>(v)</sup>  
*With buttered herb new potatoes*

Persian red quinoa, squash & pistachio nut roast <sup>(600) (v)</sup>  
*With sumac roasted Brussels sprouts, fennel &  
broccoli with red pepper & tomato sauce*

Courgette, pistachio & mushroom nut loaf <sup>(v)</sup>  
*With creamy peppercorn sauce & seasonal vegetables*

Porcini mushroom & truffle mezzaluna parcels <sup>(v)</sup>  
*With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil*

Asparagus, pea & cheese ravioli <sup>(v)</sup>  
*With soya & green beans and a herb pesto*

Potato gnocchi <sup>(v)</sup>  
*Sautéed with peas and courgette, finished with vegan cheese & rocket leaves*

Sweet potato, cannellini bean & quinoa croquette <sup>(v)</sup>  
*With rocket, heritage tomato relish, roasted onions,  
orzo pasta salad and bell pepper coulis*

Beetroot & goats cheese tortellini <sup>(600) (v)</sup>  
*With herb pesto, watercress & rocket salad, pickled fennel & toasted pine nuts*

## VEGAN MAINS

Barley summer stew <sup>(600)</sup> (v/vg)

*A medley of pearl barley, orange liquor, cumin & baby vegetables  
finished with sautéed spring onion & spinach*

Baked sticky aubergines with pomegranate molasses <sup>(v/vg)</sup>

*Warm beetroot & couscous in a lemon vinaigrette, dressed rocket & chard leaves,  
pickled cucumber & soya yoghurt dressing with toasted almonds*

Mushroom & walnut 'steak' <sup>(v/vg)</sup>

*Served with wilted spinach, roast tomato, glazed shallots & carrots,  
chunky chips, a red wine jus and parsnip crisps to finish*

Soya bean & spring onion risotto <sup>(v/vg)</sup>

*With miso & maple glazed mushrooms, chargrilled bok choy and toasted cashew nuts*

Wild mushroom quinoa salad <sup>(600)</sup> (v/vg)

*With roast red peppers, beetroot, candied pecans, walnuts & mixed  
seeds finished with a creamy yoghurt & honey dressing*

Fig, cashew nut and carrot rosti <sup>(v/vg)</sup>

*Forest mushrooms and herb pesto*

Butternut squash & sweet potato gnocchi <sup>(600)</sup> (v/vg)

*With roasted pepper coulis*

Lemon & asparagus gnocchi <sup>(v/vg)</sup>

*With mint pesto*

Spaghetti with basil pesto <sup>(v/vg)</sup>

*With green beans, peas, soya beans, caramelised red onions,  
almonds, rocket and finished with lemon oil*



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## YOUNG GUESTS

We want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

*Please choose 1 dish from each of the following courses to create a set meal for all of your young guests*

### ARRIVAL DRINK

Apple or Orange juice

### STARTERS

Seasonal soup  
*With crusty bread*

Garlic bread <sup>(v)</sup>

Vegetable sticks <sup>(v/vg)</sup>  
*With red pepper houmous*

### MAINS

Roast beef & Yorkshire pudding

Roast chicken breast

Tomato & herb pasta <sup>(v/vg)</sup>  
*With dressed leaves*

*All served with a selection of seasonal vegetables and potatoes*

### DESSERTS

Meringue nest <sup>(v)</sup>  
*With raspberry ripple ice cream & raspberry coulis*

Triple chocolate cookie <sup>(v)</sup>  
*Topped with clotted cream ice cream and drizzled with warm chocolate sauce*

£15.00

PER HEAD

## FINGER BUFFETS

### ORCHARD VIEW

Selection of sandwiches

*Maple roasted ham & tomato | Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade <sup>(v)</sup>*

Fried spiced tortilla chips with houmous, salsa & guacamole for dipping <sup>(v/vg)</sup>

Salt & vinegar chicken wings with blue cheese dip

Seasoned skin on wedges with Kentish tomato chutney <sup>(v)</sup> | Pork sausage rolls

**£12.95 PER HEAD**

### MASTER BREW

Selection of sandwiches

*Pulled salt beef & BBQ mustard | Maple roasted ham & tomato  
Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade <sup>(v)</sup>*

Mini Yorkshire puddings with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised leek Welsh rarebit toasts <sup>(v)</sup> | Cocktail sausages with Bombay curry glaze

Plaice goujons with tartare sauce | Seasoned skin on wedges with Kentish tomato chutney <sup>(v)</sup>

**£14.95 PER HEAD**

### NEW DAWN

Selection of open sandwiches

*Crayfish in Szechuan pepper & sriracha sauce | Pulled salt beef & BBQ mustard  
Whipped brie, tomato & smashed avocado <sup>(v)</sup>*

Mini cheese burger sliders with smoky tomato & onion chutney

Crispy coated chicken fillets with Indian sweet chilli sauce

Pea & mint arancini with lemon mayonnaise <sup>(v)</sup>

Seasoned skin on wedges with Kentish tomato chutney <sup>(v)</sup>

**£16.95 PER HEAD**

## BUFFET ADD ONS

*In addition to all our buffets you can enhance your meal with the following dishes*

Dressed salmon £6.95 per head | Kentish cheese board £7.95 per head



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## CANAPÉS

*Homemade canapés make an ideal accompaniment to your reception drinks.*

- Fresh fig, walnut & stilton bon bon sticks <sup>(v)</sup>
- Smoked salmon & dill blini's
- Roasted Mediterranean vegetable & goats cheese canapé cups <sup>(v)</sup>
- Fried sesame feta & watermelon sticks
- Baby plum tomatoes, basil, olive & mozzarella skewers <sup>(v)</sup>
- Crispy bacon & braised leek Welsh rarebit
- Aromatic seared salmon phaenang on rye bread
- Confit chicken parfait & roasted mushroom blini's
- Balsamic mushroom, herb & tapenade canapé cups <sup>(v/vg)</sup>
- Chicken, caramelised shallot & asparagus canapé cups

*Please select 3 of the above to be served with your reception drinks*

£9.95  
PER HEAD

*Additional choices will be charged at £2.95 per person, per item*

### SWEET CANAPÉS

*Ideal for finger buffets @ £2.95 each per head (please choose 1 option)*

- Mini chocolate churro shots
- Lemon curd & ginger cheesecake lollipops
- Chocolate brownie, raspberry & marshmallow

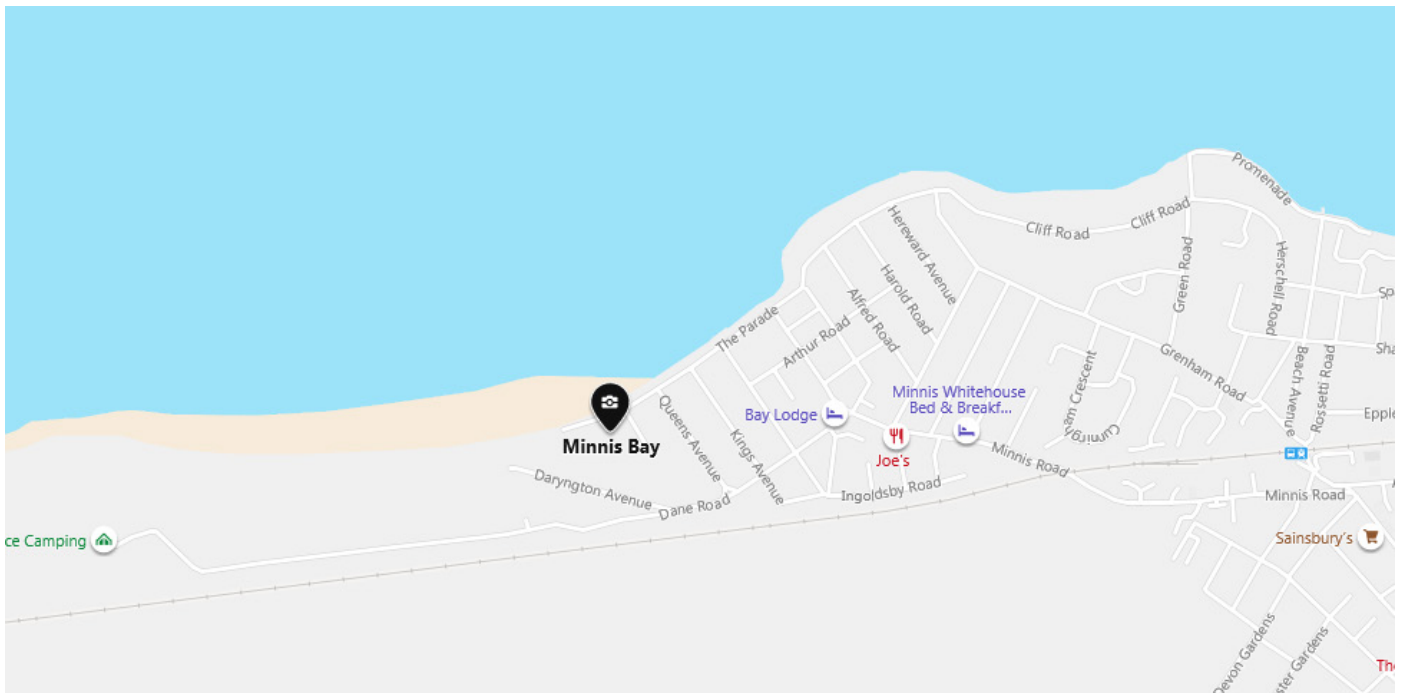
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## WHERE WE ARE

The Minnis Bay is conveniently accessed by both road and rail and is approximately 100 minutes from London, just 15 miles from the M2 Motorway.

The nearest train station is approximately 1.5 miles away in the picturesque town of Birchington.

To find us by road, please enter the following postcode into your Sat Nav  
CT7 9QP



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## THE SMALL PRINT

*Conference & Banqueting / Functions & Parties Terms and Conditions:*

The following terms and conditions of contract shall apply to all bookings for Conference & Banqueting and Functions & Parties (functions) Reference to The Company shall be The Site

One signed copy to be retained by the client and one copy to be returned to The Site

*Deposits, Payments & Confirmation:*

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our Terms & Conditions , otherwise the date will be released and re-offered for sale

A non refundable deposit of £350.00 is required at the time of booking

The customer shall notify The Site in writing not less than 14 days prior to the function, the final number of guests anticipated attending the function

Full payment of charges must be made at least 14 days prior to the commencement of the function (unless otherwise agreed)

The final amount payable by the customer shall be calculated on this final number or the number that actually attended, whichever is greater. If additional guests are added to attend the function after 14 days prior to the function, full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day on any outstanding balances and all subsequent days thereafter

*Cancellation Policy:*

In the unlikely event of you cancelling your function we reserve the right to apportion the following charges

On confirmation of the event a non refundable deposit of is paid

For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated total amount of the function including any accommodation, food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%

Any deposits paid will be deducted from the amount of any outstanding monies due

*General Conditions:*

*Licensing and Statutory Regulations:* Functions held within the Site are subject to Statutory Regulations. All such regulations must be strictly observed. Details of any such regulations can be provided on request.

*Third Party Insurance:* The Company shall not be liable for any loss or damage suffered by the customer, except in respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights which The Company has under the Site Proprietors Act 1956 where the act applies

*Damage:* The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the Minnis Bay are non smoking

CONTINUED

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# THE MINNIS BAY

## BAR & BRASSERIE

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## THE SMALL PRINT - CONTINUED

*Food and Drink:* We cannot allow food or drink, other than that purchased on the premises be consumed with the Site

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

*Finishing Times:* Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

*Alterations to Bookings:* These are required to be made in writing and are subject to approval by The Company

*External Suppliers:* These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

*Force Majeure:* If the Site is prevented or hindered from carrying out any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The Site reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Site

### *Site Copy*

Event Date .....	Minimum No. of Guests .....
Signed.....	Signed.....
On behalf of The Site	On behalf of the Client .....
Name (Printed) .....	Name (Printed) .....
Position .....	Position .....
Date.....	Date .....

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On behalf of The Site	On behalf of the Client .....
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Position .....	Position .....
Date.....	Date.....