

Day Delegate Package

WEEKDAYS FROM 7.30AM - 5.00PM

Example Day Package Itinerary

ARRIVAL

Executives arrive at The Louis Roederer entrance to a warm welcome, freshly ground coffee and tea, fresh juices and the morning papers.

Optional extras: Northcote Bircher Muesli or Bacon Brioche Bun.

MID-MORNING

Freshly ground coffee and tea served with mid-morning snack

LUNCH

Enjoy a formal or relaxed lunch served in either in the Louis Roederer Room or the restaurant (up to 10 guests).
Please see reverse for the lunch options.

NORTHCOTE CREAM TEA

Freshly ground coffee and tea served with Northcote scones.

Also includes:

- Belu Still & Sparkling mineral water
- Cheshire smokehouse mixed nuts & mints
- Fresh fruit bowl
- Complimentary Wi-Fi
- Full technology package including Apple TV
- Flipchart & stationery
- Minimum of 8 executives.
- Direct telephone line
- Exclusive use of the Louis Roederer Room with private entrance, bar, lounge and courtyard.

£50.00 per person

Fully inclusive price, including VAT
Based on a minimum of 8 delegates

Less than 8 delegates price available on enquiry

Day Delegate Package

WEEKDAYS FROM 7.30AM - 5.00PM

Lunch Options

Served in either the Louis Roederer Room or, for a more formal environment, the main restaurant (up to 10 guests).

OPTION 1 - WORKING LUNCH

- Seasonal soup
 - Mixed platter of sandwiches
 - Triple cooked chips
 - Seasonal tart and cheeseboard
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OPTION 2 - FORMAL 2-COURSE LUNCH

- 2-course plated lunch selected from the normal seasonal lunch menu (*average serving time 1 hour*)
 - Additional dessert course - £6.50 supplement (*average serving time 1½ hours*)
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OPTION 3 - GRAZING LUNCH

- Selection of open sandwiches
 - Seasonal turnover or pies
 - Scotch eggs
 - Charcuterie board & bread selection
 - Individual Lancashire cheese & onion quiche
 - Chicken caesar
 - Seasonal tart and cheeseboard - £6.50 supplement
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OPTION 4 - HOT FORK LUNCH

Buffet served from the bar and lounge

- A selection of Northcote salads
 - Granary, cheese and sour dough breads
 - Seasonal fish from the kitchen
 - Seasonal roast from the kitchen
 - Vegetarian option
 - Seasonal tart and cheeseboard - £6.50 supplement
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OPTION 5 - TRADITIONAL LANCASHIRE LUNCH

- Lonk lamb Lancashire hotpot, pickled red cabbage
 - Traditional fish pie
 - Organic tangled carrots & leeks
 - Granary, cheese and sour dough breads
 - Seasonal tart and cheeseboard - £6.50 supplement
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24 Hour Delegate Package

Northcote can plan your arrangements to include overnight accommodation within the package. This can be prior to or following your meeting.

Example 24 Hour Package Itinerary

ARRIVAL - ANY TIME FROM 7.30AM

Executives arrive at The Louis Roederer entrance to a warm welcome, freshly ground coffee and tea, fresh juices and the morning papers.

Optional extras: Northcote Bircher Muesli or Bacon Brioche Bun.

MID-MORNING

Freshly ground coffee and tea served with mid-morning snack.

LUNCH

Enjoy a formal or relaxed lunch served in either in the Louis Roederer Room or the restaurant (up to 10 guests).
Please see Delegate Day card for lunch options.

NORTHCOTE CREAM TEA

Freshly ground coffee and tea served with Northcote scones.

DINNER

A 3-course dinner will be served in the elegant restaurant or, if you prefer, The Louis Roederer private dining rooms.

For the ultimate foodie experience upgrade to the gourmet menu and dine at The Chef's Table.
(Maximum 14 guests, £30 supplement)

OVERNIGHT

Following dinner, relax with colleagues in the hotel lounge or cocktail bar before retiring for the evening.

BREAKFAST

Wake up refreshed and experience Northcote's famous Lancashire breakfast before onward travel.

The 24 Hour Delegate Package includes:

- Belu Still & Sparkling mineral water
- Cheshire smokehouse mixed nuts & mints
- Fresh fruit bowl
- Complimentary Wi-Fi
- Full technology package including Apple TV
- Flipchart & stationery
- Minimum of 8 executives.
- Direct telephone line
- Exclusive use of the Louis Roederer Room with private entrance, bar, lounge and courtyard.

£225.00 per person

Fully inclusive price, including VAT

Based on single occupancy in a Manor House superior room.

24 Hour Delegate Package

Dinner Options

Served in either the Louis Roederer Room or, for a more formal environment, the main restaurant (up to 10 guests).

To upgrade your reservation for the ultimate foodie experience reserve the Chef's Table (*£100 surcharge*).

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OPTION 1 - SEASONAL DINNER MENU

- 3-courses selected from the private dining menu
(*Allowance £45 per person*)
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OPTION 2 - GOURMET MENU AT THE CHEF'S TABLE

- Upgrade your menu to the 5-course gourmet menu for an additional £30 per person
 - Alternatively, the 7-course tasting menu for an additional £50 per person
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For lunch options please see the DAY DELEGATE CARD

