

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, tea and fresh juices.

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 elegant main 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.

Upgrade to the full afternoon tea for £18.00 per person.

DINNER

A 3-course dinner will be served in the elegant restaurant or, if you prefer, The Louis Roederer private dining room with a £50 per person allocation.

For the ultimate foodie experience upgrade to the 5-course gourmet menu and dine at The Chef's Table. (*Maximum 16 guests*). Additional charges apply.

OVERNIGHT

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

BREAKFAST

Wake up refreshed and enjoy Northcote's famous Lancashire breakfast.

The 24 Hour Delegate Package includes:

- / Exclusive use of the Louis Roederer Room with private entrance, bar, lounge, courtyard, washrooms & electric car charging
- / Belu Still & Sparkling mineral water
- / Cheshire Smokehouse mixed nuts & mints
- / Direct telephone line and conference phone facilities
- / Full technology package including TV & access to all channels including Sky Sports, Apple TV, laptop and HDMI connectivity
- / Sonos & Bluetooth music connectivity
- / Complimentary Wi-Fi
- / Flipchart & stationery
- / Fresh fruit bowl

£230.00 per person

Minimum of 8 executives

Fully inclusive price, including VAT

Based on single occupancy in a Manor House superior room.

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Dinner Options

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

OPTION 1 - SEASONAL DINNER MENU

3-courses selected from the private dining menu
(Allowance £50 per person)

OPTION 2 - GOURMET MENU

Upgrade to the 5-course gourmet menu
for an additional £35 per person

Plant-based Gourmet Menu also available

OPTION 3 - UPGRADE TO THE CHEF'S TABLE

For the ultimate foodie experience *(maximum 16 guests)*

