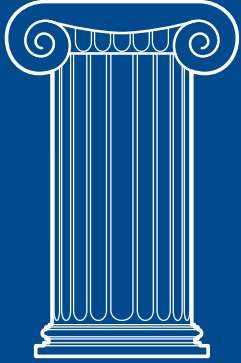


T H E  
D O R I C  
H O T E L



*Functions & Banquets*  
*May 2007 - April 2008*

*Blackpool's Best Known Family Hotel*

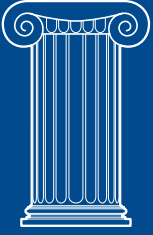
*The Doric Hotel*

48-52 Queens Promenade North Shore, Blackpool, Lancashire. FY2 9RP

Tel: 01253 351 751 Fax: 01253 596 842

Email: [dorichotel@blackpool.net](mailto:dorichotel@blackpool.net) Website: [www.dorichotel.co.uk](http://www.dorichotel.co.uk)

T H E  
DORIC  
H O T E L



*Welcome*  
*to the*  
*Doric Hotel*

Magnificently situated on the more popular Queens Promenade with breath taking views over the Irish Sea, Morecambe Bay and the Isle of Man, renowned for providing excellent cuisine with top class quality service all year round, the Doric Hotel has 103 en-suite bedrooms and 2 function suites accommodating up to 200 guests.

Whatever the event, be it family celebration or a corporate business dinner, our management team is co-ordinated to insure you receive the very best in service and attention to detail.

Should you require any further information please do not hesitate to contact us, as we will be pleased to assist you in organising your event.

Yours Sincerely

*Ian Fell*

Mr Ian Fell  
General Manager

*Welcome*



# Function Suites

## *Doric Suite*

The Doric Suite is fully self-contained with bar, dance floor, full lighting, P.A. system and background music.



The Doric Suite can accommodate the following numbers-

Formal Seating	150
Informal Seating	160

## *Cumberland Suite*

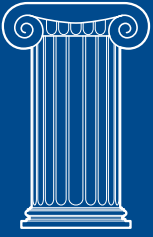
The Cumberland Suite is fully self-contained with bar, dance floor, full lighting, P.A. system and background music.



The Cumberland Suite can accommodate the following numbers-

Formal Seating	85
Informal Seating	90





# Group Party Rates

## Adults

### Supper

£7.45 per person

Served at midnight, inclusive of sandwiches with tea, coffee and biscuits  
When included in a package

### Late Breakfast

£11.15 per person

Served at midnight, inclusive of egg, bacon, sausage, toast and preserves  
When included in a package

Should the above be required after midnight a £2.00 supplement per person will be charged

### Lunch

From £9.45 per person

When included in a package

### Accommodation

Bed & Breakfast

Double, Twin and Family Rooms

£34.50 per person

Single rooms (Limited)

£36.60 per person

Suites and Executive Rooms (Subject to availability)

Normal Tariff less 10%

### Friday Arrivals

Bed & Breakfast

Double, Twin and Family Rooms

£33.80 per person

Single rooms (Limited)

£34.90 per person

Suites and Executive Rooms (Subject to availability)

Normal Tariff less 10%

### Dinner, Bed & Breakfast

Double, Twin and Family Rooms

£41.80 per person

Single rooms (Limited)

£44.70 per person

Suites and Executive Rooms (Subject to availability)

Normal Tariff less 10%

### Children

(12 Year and Under)

Lunch

£6.40 per child

High Tea

£7.00 per child

Banquet

Full Tariff

### Accommodation

Bed & Breakfast

£16.00 per child

When sharing with 2 adults

### Dinner, Bed & Breakfast

£18.50 per child

When sharing with 2 adults

All rates inclusive of VAT at 17.5%

Payment is requested as a block account on departure please

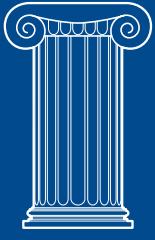


# Selector Menus

## Starters

We present to you a list of popular starters, both hot and cold, many of which can be an intermediate (these are marked with\*)

<i>Jewelled Frappe Cup</i>	£2.75
Pearls of melon embraced with mandarins and kiwi soaked in a cointreau and fresh orange marinade	
<i>Chilled Melon Fan</i>	£2.65
Pooled on a raspberry coulis and garnished with woodland fruits	
<i>Florida Cocktail</i>	£1.72
Grapefruit segments, orange segments and pineapple topped with a cherry	
<i>Egg Mayonnaise</i>	£3.25
Garnished with prawns and served with a tomato and four leaf salad	
<i>Fresh Poached Salmon Mayonnaise *</i>	£4.15
Salmon fillet on a bed of mixed leaf with chopped tomato and cucumber, with a lemon mayonnaise dressing	
<i>Saute of Mushrooms with Onions and Sweet Peppers *</i>	£2.97
Coated in either a spicy tandoori sauce, a black peppercorn cream sauce or onion, garlic, paprika and white wine cream sauce	
<i>Doric Prawn Platter *</i>	£3.78
Succulent Icelandic prawns with a four leaf salad, accompanied with a Marie rose sauce	
<i>Chicken Goujons *</i>	£3.00
Deep fried breaded strips of chicken with a green salad served with either a hot sweet chilli sauce or a lemon and chive mayonnaise	
<i>Plaice Goujons *</i>	£2.90
Deep fried breaded strips of plaice with a lemon green salad served with either a tartar sauce, a lemon and chive mayonnaise or a hot fresh tomato sauce	
<i>Soups</i>	
A selection of homemade soups served with either crusty French bread or a soft bread roll	
<i>Doric Cream Soup</i>	£2.65
A blend of vegetables and chicken finished with white wine, cream and parsley	
<i>Minestrone</i>	£2.65
A tomato, vegetable and herb soup garnished with spaghetti and accompanied with Parmesan	
<i>Cream of Leek &amp; Potato Soup</i>	£2.65
<i>Highland Broth</i>	£2.65
A vegetable, lamb and pulses soup finished with parsley and a drop of scotch whiskey	
<i>Cream of Chicken &amp; Mushroom Soup</i>	£2.65
<i>Cream of Celery Soup</i>	£2.65
With parsley croutons	
<i>Cream of Tomato &amp; Basil Soup</i>	£2.65
With herb croutons	



# Selector Menus

## Fish Course

### *Baked Haddock Bretonne*

Haddock fillet on a bed of sauteed leeks and onions coated with a mild mustard and cheese sauce

£4.15

### *Cotelette of Salomon Loren*

Steamed salmon cutlet coated with an asparagus and white wine cream sauce on a puff pastry crescent

£4.15

### *Poached Fillet of Codling, Duglare Sauce*

Fillet of codling embraced with a concasse tomato, onion, parsley and white wine sauce

£4.15

## Mains

### *Roast Loin of Pork*

Accompanied with apple sauce, savoury stuffing

£10.75

### *Roast Leg of Lamb*

Accompanied with a rosemary scented pan gravy and mint sauce

£11.35

### *Roast Sirloin of Beef*

Accompanied with Yorkshire pudding, roast onion gravy and horseradish

£12.65

### *Roast Turkey*

Accompanied with chipolata and bacon roll, savoury stuffing and cranberry sauce

£11.00

### *Roast Loin of Lamb*

Served on the bone, accompanied with a rich rosemary and mint sauce

£11.35

### *Supreme of Chicken 'Chimay'*

Poached chicken breast embraced in an asparagus and wild mushroom white wine cream sauce

£11.00

### *Roast Half Chicken Breast*

Accompanied with savoury stuffing, bacon roll and roast gravy

£10.75

### *Sirloin Steak Bordelaise*

A 200g (approx) sirloin steak braised in a rich red wine, onion and tomato sauce

£13.20

All main courses are served with a fresh selection of seasonal vegetables and potatoes,  
Using as much fresh local produce

### *Mushroom & Celery Stroganoff*

Served with steamed rice

As per main course

### *Stuffed Vegetables Pancake*

With herb croutons

As per main course

### *Vegetable Lasagne*

As per main course



# Selector Menus

## Desserts

### Banana Split

With hot chocolate sauce and mixed nuts

£3.15

### Freshly Baked Fruit Pie

Either apple, blackcurrant, cherry or rhubarb pie served with fresh cream or traditional English custard

£3.15

### Charlotte Rousse

A raspberry and mandarin mousse lined with finger sponge biscuits and topped with an orange fruit jelly

£3.70

### Brandy Snap Strawberry Basket

Fresh strawberries in a brandy snap basket with chocolate sauce and fresh cream

£3.70

### Gateau St. Honore

A choux pastry ring filled with pastry cream, custard and fresh cream with profiteroles and mandarins

£3.70

### Fresh Fruit Salad

With fresh cream or vanilla ice cream

£2.85

### Profiteroles

With fresh cream and hot chocolate sauce

£3.35

### Selection of English & Continental Cheese

Served with biscuits, crackers, celery and grapes  
(Served as either a sweet course or after as a separate course)

£3.70

Coffee with Cream & Mints

£1.65

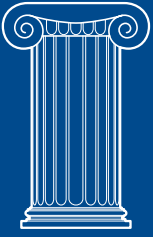
## The Great Doric Value

Specially selected 'Function Menus' are presented by the hotel at a collective discount rate to suit all occasions. These Function Menu cannot be altered or modified in any way. If no menu is found to be suitable, please refer to the 'Selector Menus' and prices.

Please remember we are here to help and advise you in every aspect of the event or function you are planning. Please do not hesitate to contact the hotel over any menu queries.

Discounted rates are given at the discretion of the General Manager, depending on the size of the event, accommodation, number, annual regularity, type of menu, number of courses selected, season and whether the function or event is held midweek or over the weekend.

Assuring you the best attentions at all times.



# Function Menus

## Menu One

### *Jewelled Frappe Cup*

Pearls of melon embraced with mandarins and kiwi fruit soaked in a cointreau and fresh orange marinade

\* \* \*

### *Leek & Potato Soup*

Finished with cream and chives

\* \* \*

### *Roast Leg of Lamb*

Accompanied with rosemary scented pan gravy and mint sauce, served with chef's vegetable selection

\* \* \*

### *Gateau St Honore*

Choux pastry ring, split and filled with pastry cream custard and fresh cream, with profiteroles and mandarins

\* \* \*

### *Coffee & Mints*

£22.00 per person

## Menu Two

### *Chilled Melon Fan*

Pooled on a raspberry coulis, garnished with woodland fruits

\* \* \*

### *Baked Haddock Brettone*

Filet of haddock on a bed of sautéed leeks onions and mushrooms, coated with a mild mustard cheese sauce

\* \* \*

### *Roast Sirloin of Beef*

With Yorkshire pudding, roast onion gravy and horseradish sauce, served with chef's vegetable selection

\* \* \*

### *Brandy Snap Strawberry Basket*

Served with chocolate sauce and fresh cream

\* \* \*

### *Coffee & Mints*

£24.45 per person

## Menu Three

### *Chef's Minestrone Soup*

With Parmesan cheese

\* \* \*

### *Roast Turkey*

With chipolata and bacon roll, savoury stuffing and cranberry sauce, served with chef's vegetable selection

\* \* \*

### *Banana Split*

A whole banana split open with vanilla and strawberry ice cream, hot chocolate sauce and mixed nuts

\* \* \*

### *Coffee & Mints*

£18.25 per person



# Function Menus

## Menu Four

### *Doric Cream Soup*

A blend of vegetables and chicken finished with white wine cream and parsley

\* \* \*

### *Plaice Goujons*

Deep fried breaded strips of plaice with a lemon green salad served with either tartar sauce, lemon and chive mayonnaise or hot fresh tomato sauce

\* \* \*

### *Roast Sirloin of Beef*

With Yorkshire pudding, roast onion gravy and horseradish sauce, served with chef's vegetable selection

\* \* \*

### *Fresh Fruit Salad*

Served with either fresh cream or vanilla ice cream

\* \* \*

### *Coffee & Mints*

£22.50 per person

## Menu Five

### *Egg Mayonnaise*

Served with an asparagus and tomato four leaf salads

\* \* \*

### *Cream of Tomato Soup with Rice*

\* \* \*

### *Poached Fillet of Codling*

Embraced with a concasse tomato, onion, parsley, white wine and cream sauce

\* \* \*

### *Roast Half Chicken*

With savoury stuffing and roast gravy served with chef's vegetable selection

\* \* \*

### *Freshly Baked Fruit Pie*

Either apple, blackcurrant, cherry or rhubarb served with fresh cream or traditional English custard

\* \* \*

### *Coffee & Mints*

£24.45 per person

## Menu Six

### *Prawn Platter*

Succulent Icelandic prawns with four leaf salad accompanied with a rose Marie sauce

\* \* \*

### *Sirloin Steak Bordelaise*

200g sirloin steak braised in a rich red wine, thyme, onion and tomato sauce served with vegetable selection

\* \* \*

### *Brandy Snap Strawberry Basket*

Served with chocolate sauce and fresh cream

\* \* \*

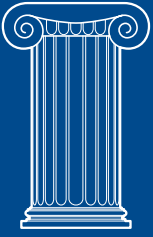
### *Selection of English & Continental Cheeses*

Served with biscuits, crackers, celery and grapes

\* \* \*

### *Coffee & Mints*

£25.80 per person



# Buffet Menus

## Buffet One

Delicious Roast Beef, Ham & Cheese & Chive Sandwiches  
On wholemeal and white bread  
Barbecue Chicken Joints  
Cheese & Onion Quiche  
Ham & Mushroom Vol au Vents  
Cocktail Sausage Sticks  
Cheese & Pineapple Sticks  
Coleslaw, Potato Salad,  
Silverskin Onions & Guerkins  
Tortilla Chips & Various Dressings

£8.40 per person

## Buffet Three

Delicious Freshly Made Barm Cakes of White & Brown with Beef & Onion, Ham & Mustard, Tuna & Sweetcorn  
Deep-fried Chicken Goujons with sweet chilli dip  
Pork Patties  
Prawn Vol au Vents  
Sausage Rolls  
Jacket Potatoes with Butter  
Mixed Leaf Salad with Tomato & Cucumber,  
Silverskin Onions & Guerkins  
Tortilla Chips & Various Dressings

£9.95 per person

## Buffet Two

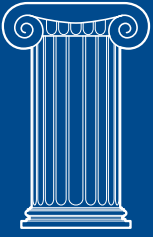
Delicious Roast Beef, Ham & Egg & Cress Sandwiches  
On wholemeal and white bread  
Hot & Spicy Chicken Joints  
Sausage Rolls  
Cheese & Onion Quiche  
Lamb Samosas & Onion Bhajis  
Salad Bowl  
Coleslaw, Potato Salad,  
Freshly Sliced Pickled Onions,  
Guerkins & Garlic Mayonnaise  
Assorted Crisps & Various Dressings

£8.95 per person

## Buffet Four

Flats of Freshly Sliced Roast Beef with Horseradish, Yorke Ham with Sweet Pickle  
Roast chicken, Sage & Onion  
White & Brown Barm Cakes  
Prawn & Mushroom Vol au Vents  
Sliced Gala Pie  
Sausage Rolls  
Spicy Chicken Wings  
Garlic Bread Slices  
Tossed Salad  
Coleslaw, Potato Salad, Freshly Sliced Pickled Onions, Guerkins  
Assorted Crisps & Various Dressings

£10.75 per person



# Buffet Menus

## Buffet Five

Delicious Freshly Made Barm Cakes of  
White & Brown with Beef, Ham, Tuna  
Mayonnaise  
Chicken Satay Kebabs  
with Spicy Peanut Dip  
Broccoli & Cheese Quiche  
Egg Mayonnaise  
Vegetable Spring Rolls  
Cheese & Tomato Pizza Slices  
Baked Jacket Potatoes with Butter  
Salad Bowl with  
Tomato & Cucumber, Coleslaw, Potato  
Salad, Silverskin Onions  
& Guerkins,  
Assorted Crisps &  
Various Dressings

£10.90 per person

## Buffet Six

Delicious Roast Beef, Ham &  
Egg & Spring Onion Sandwiches  
On wholemeal and white bread  
Roast Chicken Drumsticks  
served Cold  
Quiche Lorraine  
Vegetable Samosas  
Prawn Vol au Vents  
Sausage Rolls  
Pork Patties  
Baked Jacket Potatoes with Butter  
Garlic Bread Slices  
Coleslaw, Potato Salad,  
Tomato & Garlic Pasta Salad, Salad Bowl  
Tortilla Chips & Various Dressings

£11.25 per person

## Buffet Seven

Roast Sirloin of Beef with Horseradish Sauce  
Honey Roast Ham & Pineapple  
Roast Fylde Turkey with Sage & Onion Stuffing  
Deep-Fried Chicken Drumsticks with Sweet Chilli Dip  
Freshly Poached Salmon  
Icelandic Prawn & Seafood Platter  
Egg Mayonnaise  
Mixed Leaf Salad Bowl, Tossed Salad, Coleslaw, Potato Salad, Tomato & Garlic Pasta,  
Cocktail Sausage Sticks, Freshly Pickled Onions, Mixed Pickle, Various Dressings  
Selection of Freshly Baked Brown, White & Wholemeal Rolls

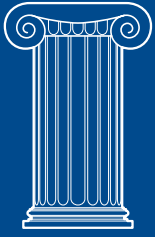
\*\*\*

Tiramisu a Classic Italian Trifle or  
Brandy Snap Basket filled with Fresh Strawberries, fresh cream and chocolate sauce

\*\*\*

Selection of English & Continental Cheese  
Served with biscuits, grapes and celery

£18.65 per person



# Sunday Lunches

## Traditional Sunday Lunch Menu

Soup of the Day  
Melon & Mandarin Cocktail  
Chilled Fruit & Tomato Juice

\*\*\*

- A. Roast of Beef with Yorkshire Pudding
- B. Roast of Pork with Applesauce & Stuffing
- C. Roast Chicken Garni with Stuffing
- D. Roast of Lamb with Mint Sauce

\*\*\*

### Supplementary Main Courses

Poached Fillet of Salmon with Parsley Sauce £160pp Supplement  
Poached Fillet of Haddock with Parsley Sauce £160pp Supplement

\*\*\*

- 1. Mixed Fruit Sponge & Custard
- 2. Apple & Rhubarb Crumble & Custard
- 3. Cheesecake
- Cream Rice Pudding with Fruit Puree
- Fresh Fruit Salad with Cream
- Various Ice Creams

### Supplementary Desserts

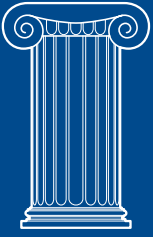
Cheese Board (as a dessert course) £2.15 Supplement  
Cheese Board (as an extra course) £3.50 Supplement

### Tea or Coffee

Three Course Sunday Lunch Menu Plus Coffee  
(Inclusive of choice starters and sweets with one set main course)  
From £9.45 per adult and £6.40 per child  
(Excluding supplementary dishes)  
Bookings available from 12.30pm, 1.00pm & 1.30pm

Sangria Reception £2.25 per person  
Glass of Wine £2.25 per person

All rates inclusive of VAT at 17.5%



# Special Christmas Lunches

## Christmas Special Sunday Lunch Menu For December

Soup of the Day

\* \* \*

Roast Turkey with all the Trimmings

\* \* \*

Christmas Pudding

\* \* \*

Coffee & Mince Pies

£11.10 per adult & £6.40 per child

Inclusive of Novelties, Poppers & Crackers

Bookings available from 12.30pm, 1.00pm & 1.30pm

## Christmas Lunch Weekday Special

Soup of the Day

Fruit Cocktail

Fruit & tomato Juices

\* \* \*

Roast Turkey with all the Trimmings

\* \* \*

Christmas Pudding with Rum Sauce

\* \* \*

Coffee & Mince Pies

£12.95 per person

Inclusive of Novelties, Poppers & Crackers

Bookings available from 12.30pm - 1.00pm

## Early Evening Christmas Tea Time Special

Fruit Cocktail

\* \* \*

Soup of the Day

\* \* \*

Roast Turkey with all the Trimmings

\* \* \*

Christmas Pudding

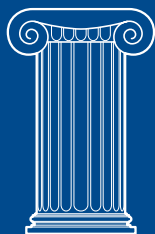
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Coffee & Mince Pies

£14.05 per person

Inclusive of Novelties, Poppers & Crackers

Served from 5.00pm – 6.00pm



# Wine List

*Bin No. Taste Guide*

*Bottle*

## *White Wine*

1	2	Hardys 'The Riddle' Chardonnay-Semillon, SE Australia, Australia Crisp and dry with a soft, creamy texture with lime flavours and subtle oak characters	£12.50
2	4	Bereich Bernkastel, J. Brader, Mosel-Saar-Ruwer, Germany Light and delicate, very fruity medium-dry style, with refreshing finish	£12.00
3	2	Pinto Grigio Provincia di Pavia, Collezione Marchesini, Italy Lovely buttery style with typical pear fruit	£11.50
4	2	Valle Andino Sauvignon Blanc, Maule Valley, Chile Crisp and dry with a distinctive gooseberry flavour	£11.50
5	2	Echo Falls Chardonnay, California, U.S.A Crisp, lemony and unoaked with ripe tropical fruit flavours and excellent mouthfeel	£12.50
6	1	Petit Chablis, J. Moreau at Fils, France Light and delicate, very fruity medium-dry style, with refreshing finish	£21.00

## *Rose Wines*

7	5	Vendage White Zinfandel, California, U.S.A Off dry with attractive strawberry aromas and palate and fresh zingy acidity	£13.50
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## *Red Wines*

8	C	Hardys 'The Riddle' Shiraz-Cabernet, SF, Australia, Australia Spicy pepper, raspberry and cherry fruit, blackcurrant, capsicum and mint	£13.50
9	C	Beaujolais, Francois Noblecour Light and fruity with a fragrant bouquet and fresh strawberry flavour	£13.50
10	C	Rioja Tinto, El Morano, Spain A lighter style of fruity Rioja with just a hint of traditional oakiness	£13.00
11	C	Valle Andino Cabernet Sauvignon, Colchagua Valley, Chile Vibrant coloured and fruit-driven with ripe, juicy fruit and soft, young tannins	£12.00
12	C	Corte Vigna Merlot delle Venezie Fruity, soft and very drinkable, spice and plum, well-integrated oak flavours and fat cherry fruit finish	£11.50
13	D	Cateaneuf-du-Pape, Cuvee Tradition, Caves Saint-Pierre, France Deep ruby in colour and very full-bodied, with a heady, spicy bouquet and velvety finish	£21.00

## *Sparkling & Champagne*

14	6	Asti Spumante, S. Orsola, Italy An elegant, yet richly fruity bouquet and stylish grapey acidity on the finish	£15.00
15	2	Hardys stamp of Australia, Sparkling Chardonnay-Pinot Noir SE Australia Classic, dry, sparkling wine from the traditional Spanish varieties of Parellada, Xarel-lo and Macabeo	£15.50
16	1	Lanson Black Label Brut, Champagne A young, lively style with an attractive lemon fruit character and a slight biscuity aroma	£32.00

## *Low Alcoholic*

17	5	Eisberg Riesling Medium, Alcohol Free, Germany A floral aroma and a touch of sweetness	£10.00
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## *House Wine*

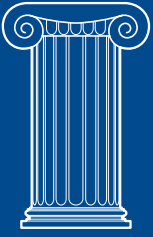
18	4	Cave de Masse Medium, Dry White, Cave Foncalieu, France Clean, fruity, medium-dry white wine	£12.50
19	A	Cave de Masse Soft Red, Cave Foncalieu, France Easy-drinking with soft, ripe fruit	£12.50

*Litre*

## *Taste Guide*

Red Wine - Rated from A-E  
A being the lightest and E being the most, full-bodied

White Wine - Rated from 1-9  
1 being the driest and 9 being the sweetest



Function Checklist

# Function Checklist

- Date Required - .....
- Venue Room - Doric Suite / Cumberland Suite.....
- Late License Extension - .....
- Reception Arrival Time - .....
- Meal Time - .....
- Numbers - Approximately.....
- Table Arrangements - Formal / Informal Plan.....
- Menu Choice - .....
- Menus - Own / Hotel.....
- Serviette/Colours - Own / Hotel.....
- Table Flowers - Own / Hotel.....
- Photographer - Own / Hotel (If required).....
- Piano - Yes / No.....
- Microphone - Yes / No.....
- Gavels - Yes / No.....
- Bingo Machine - Own / Hotel.....
- Raffle - Table / Drum (Yes / No).....
- Entertainment - Own / Hotel to Arrange.....
- Reception Drinks - Yes / No / Bar Only.....
- Wine with Meal - Yes / No (Advanced wine orders required).....
- Accommodation - Please speak to your function co-ordinator.....
- Special Requests .....
- .....
- .....
- .....