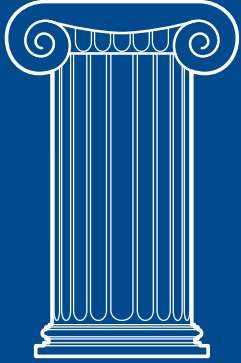


T H E
D O R I C
H O T E L



Functions & Banquets
May 2007 - April 2008

Blackpool's Best Known Family Hotel

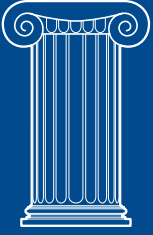
The Doric Hotel

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

Tel: 01253 351 751 Fax: 01253 596 842

Email: dorichotel@blackpool.net Website: 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

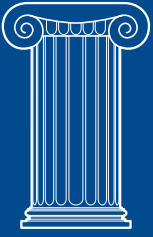
Dinner, Bed & Breakfast

£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

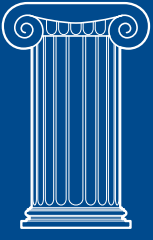


Selector Menus

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 & 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 & Mushroom Soup</i>	£2.65
<i>Cream of Celery Soup</i>	£2.65
With parsley croutons	
<i>Cream of Tomato & 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 Rouse

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

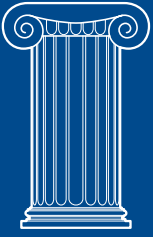
The Great Doric Value

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

* * *

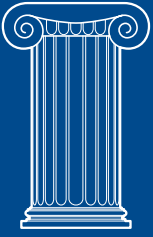
Selection of English & Continental Cheeses

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

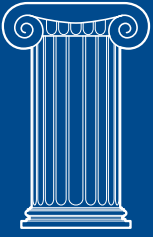
Delicious Roast Beef, Ham & Egg & Cress Sandwiches
On wholemeal and white bread
Hot & Spicy Chicken Joints
Sausage Rolls
Cheese & Onion Quiche
Lamb Samosas & Onion Bhajis
Salad Bowl
Coleslaw, Potato Salad,
Freshly Sliced Pickled Onions,
Guerkins & Garlic Mayonnaise
Assorted Crisps & Various Dressings

£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

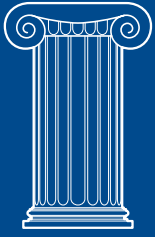
Buffet Seven

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

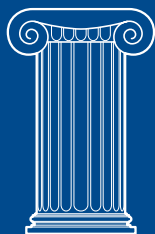
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Coffee & Mince Pies

£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	Cateauneuf-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

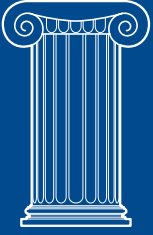
18	4	Cave de Masse Medium, Dry White, Cave Foncalieu, France Clean, fruity, medium-dry white wine	£12.50
19	A	Cave de Masse Soft Red, Cave Foncalieu, France Easy-drinking with soft, ripe fruit	£12.50

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
-
-
-