

ASHRIDGE  
EVENTS & CONFERENCES

# PRIVATE FUNCTIONS AT ASHRIDGE HOUSE

# The perfect setting

Ashridge House nestles within a 190 acre estate in the Hertfordshire countryside and sets the scene for your event perfectly.

Ashridge has a rich history and has seen many changes over 700 years, first home to Benedictine monks, a royal hunting lodge for King Henry VIII, a residence for dukes and earls and finally the home of Ashridge Executive Education.



At Ashridge House we aim to provide a level of friendly and personal service that will ensure that you have a day to remember. Our team of event co-ordinators will help you during the planning stages, to tailor your function to suit your individual taste and style, with cuisine and service of the highest quality.

## Choose your function room

We can offer a choice of magnificent function rooms for your event; popular choices include the Lady Marian Alford Room for a grand opulent backdrop, or the understated elegance of the Old Library which overlooks the exquisite Italian Garden. Our event co-ordinators will help you plan your perfect day.

Within the packages we offer a room for your drinks reception or an evening event. During the summer months drink receptions are also available outside.

## Our packages

We are delighted to offer a number of packages for a minimum of 60 adult guests.

### Bronze - £59 per adult guest

- One glass of Prosecco during reception drinks
- Selection of bowl food
- Still and sparkling water
- Dancefloor for evening entertainment
- Two beautiful function rooms to be used for your reception drinks and evening entertainment

### Silver - £85 per adult guest

- One glass of Prosecco during reception drinks
- Three course buffet
- Half a bottle of house wine
- Still and sparkling water
- Dancefloor for evening entertainment
- Two beautiful function rooms to be used for your reception drinks and evening entertainment

### Gold - £99 per adult guests

- One glass of Prosecco during reception drinks
- Three course meal followed by tea, coffee and truffles
- Half a bottle of house wine
- Still and sparkling water
- Dancefloor for evening entertainment
- Two beautiful function rooms to be used for your reception drinks and evening entertainment

All prices are inclusive of VAT  
Prices quoted are per guest, inclusive of room hire  
Children are not included in the minimum number requirement

# Upgrade options

- Enhanced menu options – for example, canapés or cheese boards. Please discuss with your event co-ordinator
- Firework display packages – please discuss with your event co-ordinator
- Guest accommodation is available on site – prices below include VAT and breakfast

Single room	£95
Double room	£120
Superior/family room	£170



# Gold Package – Sample menus

Our creative team of chefs have designed a selection of delicious menus for you to choose from. Special dietary requirements can be catered for and children's menus are also available.

Please select the same starter, main and dessert for your entire party

## Starters

Cream of celeriac, caramelized apple, truffle oil infusion 

Classic smoked salmon, caper and chive dressing, quail egg & endive salad

Parma ham and honey melon, slow baked figs, wild rocket and Ashridge honey

Roasted butternut squash soup 

Crab and shrimp cocktail, seafood sauce, spiced guacamole

Salmon rillette with salmon tartare, caper berry and mascarpone blinis

Watermelon carpaccio, mixed berry compote, elderflower sorbet 

Warm heritage tomato and basil tart, confit shallot, radish salad 

## Main Courses

Roast sirloin of beef, fondant potato, seasonal greens, Madeira essence

Baked supreme of corn-fed chicken with pancetta, thyme, mint & baby onions with buttered sweet peas

Roast rump of lamb, olive and sundried tomato polenta, ratatouille Provençale, basil jus

Pan seared fillet of sea-bass, brown shrimp, spinach, cocotte potatoes, lobster bisque emulsion

Grilled fillet of salmon, lemon and chive crushed potato, hollandaise sauce, seasonal greens

Wild mushroom and artichoke pithivier, confit tomato, buttered vegetables 🍷

Roast breast of duck, celeriac and potato gratin, seasonal greens, Port wine sauce

Vanilla braised corn-fed chicken, fricassee of baby vegetables, champ potato

Grilled Mediterranean vegetables and goats cheese tart, watercress and hazelnut salad 🍷

Baked aubergine parmigiana, wild rocket pesto 🍷

## Desserts

Bitter chocolate and praline truffle tart with orange compote ⑤

Plum and frangipane tart with vanilla ice cream ⑤

Vanilla pod crème brulee with pistachio biscotti ⑤

Wild raspberry and white chocolate cheesecake ⑤

Classic lemon tart, mixed berry compote ⑤

Ganache au chocolat with raspberry sorbet, raspberry meringue and chocolate sauce ⑤

Sticky toffee pudding, vanilla bean ice-cream ⑤

Black forest gateaux, kirsch soaked Griottine cherries ⑤

British cheese selection with quince jelly, crackers and homemade chutney (£5.00) ⑤

# Childrens Menu

## Starters:

Melon and strawberry kebabs with fruit coulis ⑤

Cheesy garlic baguette ⑤

Vegetable crudité strips, cherry tomatoes and cool cottage cheese ⑤

## Main Courses:

Goujons of sole, thick cut chips, mayonnaise and garden peas Prime cheese burger, French fries and salad

Strips of chicken with mashed potato and seasonal vegetables Local pork sausages, creamed potato, vegetables and gravy

Penne pasta with tomato and basil sauce ⑤

## Desserts:

Mini Knickerbocker glory ⑤

Fresh fruit salad ⑤

Banana split with chocolate ice cream and vanilla cream ⑤



# Silver Package – Sample Buffet Menu

Artisan rustic bread basket ⑤

A selection of Continental Charcuterie

Mixed seafood platter

## House salads – a selection of:

Salad Nicoise

Pear and vegetable cous cous salad with aromatic herbs ⑤

Tomato and mozzarella salad, aged balsamic dressing ⑤

Celeriac remoulade, grated carrot salad with orange & pumpkin

seeds Asian noodle salad ⑤

## Hot Selection:

Prime roast sirloin of beef, green peppercorn sauce

Coronation chicken bouchees

Grilled fillet of sword fish, salsa verde

Baked aubergine parmigiana ⑤

Steamed parsley new potatoes ⑤

A selection of seasonal vegetables ⑤

## Desserts:

A selection of seasonal desserts ⑤

## Bronze Package – Sample Bowl Food

Crispy duck with Chinese cabbage, steamed rice and spiced plum dressing

Buttermilk fried chicken on winter slaw and ranch dressing

Roast merguez with spiced winter squash, chick peas and parsley


Cassoulet with duck confit, Toulouse sausage, rosemary and haricots

Thai red king prawn curry with sticky coconut rice

Luxury fish pie with king prawn, smoked haddock and herb sauce

Risotto of forest mushrooms, red wine, tarragon and Pecorino 

Sweet potato, spinach and apricot tagine with saffron rice 

Mug of warming squash, coriander and chipotle soup 

Mini fish and chip cones with tartare sauce

Mini smoked salmon bagel, cream cheese and chives

Confit duck boa with spring onion and chilli

Country style, pork rosemary and fennel sausage rolls





**Ashridge House**

Berkhamsted  
Hertfordshire  
HP4 1NS  
United Kingdom

**If you would like to arrange an appointment to discuss your requirements and view all the facilities available, please contact us.**

**Call** +44 (0)1442 841027

**Email** [events@ashridge.hult.edu](mailto:events@ashridge.hult.edu)

**Website** [ashridgehouse.org.uk](http://ashridgehouse.org.uk)