



THE
CLARENDON
BLACKHEATH VILLAGE

Celebrate
At The Heart of The Village

THE
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Perfect for every occasion

The Clarendon is at the heart of Blackheath Village.

With uninterrupted views of Blackheath towards Royal Greenwich Park, this independently run Georgian Hotel is both grand and welcoming with its relaxed yet efficient style.

Whether you are planning an informal dinner with just your closest friends and family, or a larger celebration of up to 150 guests, we have a selection of beautifully refurbished and individual dining rooms available for hire.

The Meridian Suite and Garden

This beautiful Georgian room with crystal chandeliers overlooks our walled gardens, making it the perfect venue for your summer ball or function.

The Meridian Suite can seat up to 150 guests and a dance floor is available.

The Westcombe Park Suite

Our stylish party space, with retro lighting and illuminated bars has its own built in dance floor, and a fully air-conditioned bar area.

This room is suitable for up to 120 sit down dinner guests and is also ideal for continuing into the evening with music and dancing.

The Regency Suite

With an outside patio lounge and bar area, The Regency Suite gives you the space to spend quality time with your guests.

This elegant room can seat up to 50 guests for dinner and accommodate up to 70 for a party, making it ideal for a more informal gathering.



Goffers

Goffers celebrates the game of golf, which was first played in England on Blackheath in the early 1600s. This room offers impressive views of Blackheath and All Saints church, and is suitable for up to 50 guests. It also has its own bar.

The Heathview Suite

The Heathview is perfect for more intimate celebrations of up to 20 guests. As its name suggests this cosy Georgian Room is situated on the ground floor with stunning views overlooking Blackheath.

The Chart Bar

Serving locally brewed Meantime ales, our nautical themed bar brings a special atmosphere to any gathering. The Chart Bar is ideal for birthday and informal functions of up to 70 guests.

Delicious dishes

The Clarendon is passionate about sourcing sustainable, great quality and interesting produce, and working with local suppliers wherever possible.

Using these very best ingredients, our head chef has created a range of exciting seasonal dishes for you to choose from to create the perfect menu for your party.

And our wine list has been selected for us by wine connoisseur François Domange, who has been awarded 'Chevalier de l'Ordre du Merite Agricole' - so you can toast the the occasion with something really special.



Private dining

Our private dining menus show the final cost inclusive of room hire, there won't be any surprise extras - excluding drinks of course! For parties under 40, you have the option of letting your guests pre-order individually.

Parties and celebrations

For more informal parties we have a range of buffet menus available for you to choose from, including a barbeque menu for summer parties, which can be served in our garden or on the Regency Suite patio.

Just remember to add on the cost of the room hire to this option.

Drinks packages are also available, with a bottle of wine per person from £4p.p.



The finishing touches

Our experienced team will make sure that everything runs smoothly, with service that you'd expect from The Clarendon.

So you can relax and enjoy the party.

We'd love to meet you and show you around The Clarendon. Visits are by appointment so please call the events team on 020 8318 4321 or email functions@clarendonhotel.com to arrange a time.

The Clarendon has over 100 rooms so we can also accommodate all your guests in one of our three styles of contemporary room, relieving the pressure of getting everyone home after the party.

Many of our rooms have been recently refurbished and all include a work desk and ensuite bathrooms, with thoughtful touches such as Elemis toiletries - and we pride ourselves on serving you a fantastic breakfast the next day.

So why not make the celebration last just that little bit longer?



Your Party at The Clarendon

Whether you are planning an informal party with just your closest friends and family, or a larger more traditional celebration of up to 150 guests, The Clarendon can provide just the right room and menu for your celebration.

ROOM HIRE PRICES

		SATURDAY	SUNDAY-FRIDAY
The Meridian Suite	up to 150 guests	£1,000	£500
The Westcombe Park Suite	up to 120 guests	£650	£500
The Regency Suite	up to 70 guests	£400	£300
The Chart Bar / Private Lounge	up to 70 guests	£250	£200
Goffers	up to 50 guests	£250	£200
The Heathview Suite	up to 20 guests	£250	£200
The Garden	up to 150 guests	POA	POA

HOW TO BOOK

An initial deposit of £750.00 will be required. Smaller functions where the value of the booking is less than £1,000 only require a £500 deposit.

Finger Buffet

Please choose four Sandwiches or Cut Wraps plus five Buffet Items. £18.50 p.p.

SANDWICHES AND WRAPS

Select four items

CLOSED SANDWICHES

- Roast beef with horseradish and watercress
- Honey ham and wholegrain mustard
- Mature cheddar with pickle
- Egg mayonnaise with mustard and cress
- Roast chicken with tarragon mayonnaise on tomato bread
- Smoked salmon with cream cheese and rocket
- Brie with caramelised red onion and rocket
- Chilli Con Carne and rice with sour cream

OPEN SQUARES

- Cucumber with cream cheese and dill on wholemeal bread
- Smoked salmon with black pepper and lemon
- Crayfish, cucumber with chilli mayo
- Roasted red peppers and goats cheese on tomato bread

CUT WRAPS

- Chicken fajita
- Roasted vegetable and hummus
- Tuna, peppers, cucumber and onion

FINGER BUFFET ITEMS

Select five items

- Quiche selection slices
- Pigs in blankets with honey and mustard dip
- Puff pastry sausage rolls
- Scotch eggs and piccalilli
- Gala pie and pickle
- Vol-au-vent selection
- Red onion and goat cheese tartlets (V)
- Onion bhajis & Samosas (V)
- Tempura battered prawns
- Mini Yorkshire pudding filled with roast beef and horseradish
- Chicken satay with peanut dip sauce
- Mini Salmon Skewers
- Baked potato skins with sour cream dip (V)
- Crispy vegetable spring rolls (V)
- Chicken goujons with herb mayonnaise
- Vegetable crudités with dips (V)

DESSERT SELECTION

- Homemade scones with cream and preserves
- Platter of cut fresh fruit
- Mini gateau's
- Add tea and coffee £2.25pp

THAT LITTLE EXTRA

Extra buffet may be added at £3.25 an item

FINGER BUFFET 'A' £17.50 p.p.

- Honey roast ham with wholegrain mustard
- Tuna mayonnaise with sweetcorn
- Egg mayonnaise with mustard and cress
- Mature cheddar cheese and pickle
- Assorted quiche slices
- Vol-au-vent selection
- Puff pastry sausage rolls
- Homemade scones with cream and preserves
- Coffee and tea selection

EVENING FORK BUFFET £25.00 p.p

- Beef Bourguignon or Coq au Vin
- Medallions of poached salmon with dill
- Risotto or quiche selection
- Boiled rice
- Parsley new potatoes
- Mixed salad
- Petit pan bread rolls
- Dessert selection

Bowl & Graze Selection

The following buffets can be served 'canapé cocktail style' or served at a full buffet table.

Select five items from our bowl or graze menus, one of each will be served hot per person.

Minimum order of 20 of each. £20.00 p.p.

BOWL FOOD MENU

- Chinese sticky pork belly
- Sausage with creamy mash and onion gravy
- Lamb tagine and couscous
- Thai green chicken curry and jasmine rice
- Creamy courgette and parmesan risotto
- Fish pie (cod, salmon and mash)
- Asian vegetable stir fry with noodles (V)
- Chilli Con Carne and rice with sour cream

GRAZE MENU

- Mini Thai fishcakes served with sweet chilli sauce
- Mini burgers with relish and wally slice
- Asian spring rolls, chilli sauce (V)
- Vegetable samosas, mango chutney (V)
- BBQ pulled pork in a brioche bun
- Mini fish and chip cones
- Mini lamb and coriander burgers

Cocktail Buffet Selection

The following buffets can be served 'canapé cocktail style' or served at a full buffet table.

One of each will be served per person. Minimum order of 20 buffet. One of each will be served per person.

Minimum order of 20 persons.

COCKTAIL BUFFET 1 - £10

- Lamb mini skewers and minty dip
- Chicken mini skewers
- Salmon mini skewers and dill dip
- Grilled haloumi skewers and fruit dip

COCKTAIL BUFFET 2 - £20

1 of each - min order 20 buffet

- BBQ pulled pork in a brioche bun
- Mini sausage mash and gravy bowl
- Mini fish and chip cones
- Mini burgers with relish and wally slice
- Mini lamb and coriander burgers

SHARING PLATTERS

Serve 10

• **DELI MEAT BOARD - £55**

Selection of cold meats, charred asparagus, sun-dried tomatoes, grilled artichokes

• **CHEESE PLATE AND BISCUITS - £55**

Selection of British and European cheeses, figs, celery, grapes, chutney, artesian breads, biscuits

• **VEGETABLE PLATTER - £40**

Roasted peppers, courgettes, slow roasted cherry tomatoes, baby artichokes, chargrilled asparagus,

LOCAL MENU IDEAS FOR BUFFETS

£12.50 Buffet or £16.50 Served Course

Minimum orders of 50.

One pie or two sausages per person with a maximum of two sausages and two mash selections.

- Goddard's - pie and mash with liquor
- Sausage and mash served with onion gravy
 - 'Welsh' - pork and leek
 - 'Herby' - pork and herbs
 - 'Irish' - pork
- Mash selection
 - Creamy
 - Spring onion
 - Mustard

BBQ Menu

BBQ in our garden or on The Regency Suite patio.

£29.00 p.p. with an additional charge of £150 for the Chef and BBQ.

- Lemon, thyme and honey chicken
- Cumin marinated lamb and minted yoghurt
- Monkfish and chorizo skewers
- Tiger prawns with oriental dressing
- Grilled vegetable kebab
- Pork and leek sausages with grain mustard

SALAD SELECTION

- Potato and chive salad
- Greek salad
- Tomato and basil salad
- Selection of Seeded Rolls

DESSERT

Strawberries, cream and coffee can be added to the menu for an additional £3.00p.p.

Caribbean Buffet

£35.00p.p., or £45.00p.p. as a private dining option inclusive of room hire.

RICE SELECTION

You may select two from the following:

- Jollof rice
- Fried rice
- Vegetable rice
- Plain rice
- Peas and rice served with black eyed peas or kidney beans

STEW SELECTION

You may select two from the following:

- Beef stew
- Lamb stew
- Chicken stew
- Fish stew

- Please also select either:
 - Fried chicken
 - Fried fish (tilapia, crocker and snapper)

SALAD SELECTION

- Fried plantain
- Salad selection
- Bread rolls
- Vegetables
- Roast potatoes

CHEF'S DESSERT SELECTION

T H E
CLARENDON

BLACKHEATH VILLAGE

Smaller Private Dining Menu

For a minimum of 20 to 39 guests. £39pp inclusive of room hire.

Starters

Homemade Soup

Mozzarella and sun blushed plum tomato salad with, basil oil and olive (V)

Sweet seasonal melon filled with seasonal berries compote fruit (V)

Chicken liver paté with wild mushrooms served with rustic bread and plum chutney

Warm goats cheese tart and red onion marmalade, sun dried tomato and aged balsamic vinegar (V)

Prawn tortilla basket with crisp lettuce and cocktail sauce

Mains

All main courses except pasta are served with seasonal vegetables and Chef's potatoes of the day unless otherwise stated.

Fillet of salmon with a prawn saffron and dill sauce

'Penbury' 8oz pork chop with wholegrain mustard and caramelised apple

Braised rump of lamb with mint and redcurrant sauce on a bed of mash potato

Corn-fed chicken stuffed with honey roast ham and cheese with a Madeira sauce

6oz Grilled sirloin steak with a creamy peppercorn sauce

Spinach and ricotta tortelloni filled pasta shells served with a ratatouille sauce (V)

Desserts

Chocolate truffle torte

Profiterole with a chocolate sauce

Pavlova with strawberries

Strawberries and cream served in a brandy snap basket

Citrus lemon tart, thick cream and candied citrus peel

Dark chocolate granche, raspberry coulis and mint

Cheesecake selection decorated with fresh fruit and coulis
strawberry • lemon • vanilla • strawberry and white chocolate

Traditional Desserts

Steamed sticky pudding with toffee crème

Steamed chocolate pudding served with hot black cherry sauce and fresh cream

Apple crumble served with piping hot custard

Coffee

Pre-orders are required.

You have the choice of creating a set meal for the entire party, or obtaining individual pre-orders from the entire menu.

T H E
CLARENDON

BLACKHEATH VILLAGE

Larger Private Dining Menu

For a minimum of 40 guests. £45pp inclusive of room hire.

Starters

Homemade Soup

Mozzarella and sun blushed plum tomato salad with, basil oil and olive (V)

Sweet seasonal melon filled with seasonal berries compote fruit (V)

Chicken liver pate with wild mushrooms served with rustic bread and plum chutney

Warm goats cheese tart and red onion marmalade, sun dried tomato and aged balsamic vinegar (V)

Prawn tortilla basket with crisp lettuce and cocktail sauce

Mains

Breast of Kentish chicken lightly roasted with tarragon jus

Roast loin of pork, with sage and apricot stuffing, apple sauce and crackling

Scottish salmon with a prawn saffron and dill sauce.

Roasted topside English beef served with a rich claret jus, Yorkshire pudding

Slow roasted rump of lamb with rosemary and thyme jus

Roast turkey breast served with chipolata sausage, bacon and herb stuffing roll

Aubergine, marrow and haloumi cheese galette with roasted garlic and red pepper sauce (V)

Desserts

Chocolate truffle torte

Profiterole with a chocolate sauce

Pavlova with strawberries

Strawberries and cream served in a brandy snap basket

Citrus lemon tart, thick cream and candied citrus peel

Dark chocolate granche, raspberry coulis and mint

Cheesecake selection decorated with fresh fruit and coulis
strawberry • lemon • vanilla • strawberry and white chocolate

Traditional Desserts

Steamed sticky pudding with toffee crème

Steamed chocolate pudding served with hot black cherry sauce and fresh cream

Apple crumble served with piping hot custard

Coffee

A pre-ordered set meal is required for the entire party, with the exception of any dietary requirements.