DINE · DANCE · DREAM

EVENING EVENTS & CELEBRATIONS

PACKAGE PRICES 2026

Based on 50 guests

Additional guest per head price as per selected menu choice

MOLDY FIG PACKAGE

BACON ROLLS

£1250

additional guests £10 per head

GRAZING PLATTER

£1400

additional guests £11 per head

HOT FORK BUFFET MENU SELECTOR 1

£1500

additional guests £19 per head

FINGER BUFFET MENU SELECTOR 1

£1600

additional guests £23 per head

HOT FORK BUFFET MENU SELECTOR 2

£1600

additional guests £23 per head

FINGER BUFFET MENU SELECTOR 2

£1950

additional guests £26 per head

HOG ROAST MENU

£1950

additional guests £27 per head

BBQ PACKAGE

£1950

additional guests £27 per head

DISPLAYED BUFFET MENU

£2900

additional guests £45 per head

GARDEN MARQUEE PACKAGE

BACON ROLLS

£1400

additional guests £10 per head

GRAZING PLATTER

£1600

additional guests £11 per head

HOT FORK BUFFET MENU SELECTOR 1

£1850

additional guests £19 per head

FINGER BUFFET MENU SELECTOR 1

£2000

additional guests £23 per head

HOT FORK BUFFET MENU SELECTOR 2

£2000

additional guests £23 per head

FINGER BUFFET MENU SELECTOR 2

£2450

additional guests £26 per head

HOG ROAST MENU

£2450

additional guests £27 per head

BBQ PACKAGE

£2450

additional guests £27 per head

DISPLAYED BUFFET MENU

£3200

additional quests £45 per head

DINE · DANCE · DREAM

BACON ROLLS

served in a brioche bap

V & VE alternative available

GRAZING PLATTERS

Choose either one or a mix of two for your party

VE alternative available

TRIO OF MEAT PÂTÉS

with assorted breads and pickles

or

STILTON, BRIE & MATURE CHEDDAR PLATTER \lor

celery, grapes & crackers

ADD ONS

BOWLS OF CHIPS OR WEDGES

£22 per bowl (serves 10 people)

NIBBLES

Selection of Crisps and Nuts £4 per person

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HOT FORK BUFFET MENU SELECTOR 1

Please choose one dish from the following plus a vegetarian alternative if required

HOT FORK BUFFET MENU SELECTOR 2

SPICY BEEF CHILLI

basmati rice, tortilla chips, guacamole & sour cream GF without tortilla chips

CHEF'S CHICKEN CURRY

saffron rice, mango chutney, poppadums & pickles

COQ AU VIN

sauté chicken with baby onions, mushrooms, bacon lardons, white wine sauce and served with herb roasted new potatoes and green beans

MUSHROOM STROGANOFF GF V

basmati rice, sour cream, cornichons

CHEF'S VEGETABLE CURRY V

saffron rice, mango chutney, poppadums & pickles

VE alternative available

BEEF BOURGUIGNON GF

braised beef
with garlic and onions
in a red wine sauce
served with
herb roasted new potatoes
and green beans

VE alternative available

SPICY MIXED BEAN CHILLI V

basmati rice, tortilla chips, guacamole & sour cream GF without tortilla chips

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FINGER BUFFET MENU SELECTOR 1

Select 6 items from the following (sandwiches count as one choice)

Sandwich Selection

choose 3 fillings from

Baked Ham & English Mustard
Mature Cheddar & Plum Tomato v
Brie & Red Onion Relish v
Coronation Chicken
Smoked Salmon & Cucumber
Egg Mayonnaise & Cress v
Prawn Marie Rose
Cream Cheese & Celery v
Tuna & Cucumber
Mature Cheddar & Pickle v

Roasted Plum Tomato, Basil & Mozzarella Bruschetta v

Cajun Spiced Potato Wedges v sour cream & chive dip (H)

Cocktail Pies (H) Steak & Ale Pie

Selection of Crudités and Dips V

Chick Pea Humous Guacamole Tomato Salsa

Bowls of Tortilla Chips, Crisps & Nuts V

Marinated Mixed Olives v

Cocktail Pork Pies

Cocktail Savoury Eggs

Smoked Mackerel Mousse

on Red Onion Toasts

Trio of Meat Pâtés

with assorted breads and pickles

Stilton, Brie & Mature Cheddar Platter v

celery, grapes & crackers

GF bread available on request
Vegan options available on request in advance
(H) = hot dish

FINGER BUFFET MENU SELECTOR 2

Select 6 items from the following (sandwiches count as one choice)

Sandwich Selection

choose 3 fillings from

Baked Ham & English Mustard
Mature Cheddar & Plum Tomato v
Brie & Red Onion Relish v
Coronation Chicken
Smoked Salmon & Cucumber
Egg Mayonnaise & Cress v
Prawn Marie Rose
Cream Cheese & Celery v
Tuna & Cucumber
Mature Cheddar & Pickle v

Cod Goujons

tartare sauce (H)

Ham & Philadelphia Cheese in tortilla wraps

Tandoori Spiced Chicken Skewers

mint yoghurt dip

Brie & Cranberry Filo Parcels (H)

Mini Onion Bhajis (H) mango chutney

Warm Breaded Tiger Prawns (H) chilli dip

Bowls of Tortilla Chips, Crisps & Nuts V

Marinated Mixed Olives v

Cocktail Pork Pies

Trio of Meat Pâtés

with assorted breads and pickles

Stilton, Brie & Mature Cheddar Platter

V

celery, grapes & crackers

GF bread available on request

Vegan options available on request in advance

(H) = hot dish

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CHEF'S HOG ROAST MENU

Roasted Pork Loin
Pulled Pork Shoulder
Pulled Pork Belly

served with
floured white baps
home-made sage and onion stuffing
apple sauce
barbecue sauce
root vegetable house slaw
mixed leaf salad

served with either

Skin-On Potato Wedges or

Garlic and Herb Roasted New Potatoes

Vegetarian and Vegan alternatives available

BBQ MENU

choose 3 items from the list

6oz Pork Rib Eye Steak, Sticky BBQ glaze

Cajun Spiced Chicken Breast
6 oz Steak Burger GF
Lamb Kofta
6 oz Cumberland Ring
Salmon Fillet
Honey & Soy Marinade

V and VE alternatives

Mediterranean Vegetable Kebab V VE

Vegetarian Sausage V VE

Beyond Meat Burger, Vegan Bun VE

Side Disheschoose **3 items** from the list:

Spring Onion, Chive and Crème Fraiche Potato Salad Root Vegetable House Slaw Mixed Leaf Salad Heirloom Tomato, Onion and Radish Baked New Potatoes, Herb Butter Basil, Red Pepper and Pinenut Pasta Salad Cajun Spiced Potato Wedges GF Florida Rice Salad

Relishes and Condiments

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DISPLAYED BUFFET MENU

Honey and Orange Glazed Gammon

Coronation Chicken

Sliced Charcutiere Platter

with cornichons & pickles

Sweet Potato and Chick Pea Falafels vegan

moroccan cous cous, carrot maple cumin dressing

Greek Salad v

feta cheese, cos lettuce, green beans, cucumber, tomato, black olive, basil mint oil

Crème Fraiche, Spring Onion & Grain Mustard Potato Salad

Herb-roasted buttered New Potatoes

Asian slaw vegan

root vegetable coleslaw with five spice & soy sauce

Dressed Mixed Leaves

Assorted Breads

Dessert

Choose one (vegan alternatives available)

Crème Brulee

Chocolate Brownie v GF

chocolate sauce, clotted cream

Baked Vanilla Cheesecake v

raspberry coulis

Fresh Filter coffee

CL Mathieson Ltd T/A The Concorde, Stoneham Lane Eastleigh SO50 9HQ www.theconcordeclub.com

DINE · DANCE · DREAM

MOLDY FIG PACKAGE

Maximum 100 guests

Room hire from 7pm to 12pm midnight
Tables and chair for guests in a casual setting
(other settings can be arranged)

Lounge area
Space for DJ

Dance floor area

Fully stocked bar

Terrace and decking area

GARDEN MARQUEE PACKAGE

Maximum 200 guests

Hire from 7pm to 11.30pm

DJ finish time 11pm (DJs to link into marquee speaker system)

Live music finish time 10pm (artistes to use our PA / speaker system)

Bar facilities

Black and white dance floor

Staging / PA

Tables and chairs for guests

Portable toilet facilities

Exclusive use of marquee and garden area

ELLINGTON LODGE HOTEL

Accommodation available at our on-site three star Hotel