

Crowne Plaza Marlow Hosts

THE PROM



Looking to celebrate the end of the school year & your successes with classmates.

Here at Crowne Plaza Marlow we have everything you need to host the perfect party.



CROWNE PLAZA®
MARLOW

Package 1

£40.00 PER PERSON

Package is inclusive of:

Banquet Suite Room Hire

Arrival Drink

8-item Finger Buffet Menu

Red Carpet on Arrival

Dance Floor

White Table Linen

Access to room for decorating from 19:00

1 X Complimentary Teacher per 50 students

Packages are based on minimum numbers of 70 guests

- Security is required for the event at a charge of £25.00 per hour, per security (please note 1 security person will be required per 50 students)
- Students attending Function with an Alcoholic Bar must bring Photographic identification
- No more than one drink to be sold per student at a time.

T:01628 496 820 | E: events@cpmarlow.co.uk | W: www.cpmarlow.co.uk

A: Fieldhouse Lane, Marlow, Buckinghamshire, SL7 1G

Package 1



CROWNE PLAZA®
MARLOW

Menu

FINGER BUFFET SELECTOR

Kindly find below a selection of Finger Buffet options.

Broccoli and Stilton Quiche (v)
Goujons of Lemon Sole
Teriyaki Prawns
Thai Beef Skewers
Paprika Spice Fries (v)
Leek, Parmesan and Chive Quiche (v)
Smoked Salmon Mousse with Cucumber
Scampi with Tartare Sauce
Thai Spiced Chicken
Roast Beef and Yorkshire Pudding
Tomato and Basil Bruschetta (v)
Roasted Vegetable and Goat's Cheese Quiche (v)
Prawn Spring Rolls with Sweet Chilli Dip
Calamari with Aioli Dip
Chicken Satay Skewers
Mini Lamb Kofta
Courgette Fritters with Sesame Soy Dip (v)
Selection of Wraps & Baguettes
Cajon Spiced Fries (v)
Croque Monsieur
Spinach and Ricotta Tartlet (v)
Sausage in Mustard Cream
Smoked Salmon and Cream Cheese Crostini
Tandoori Chicken Drumsticks
Salmon Fishcake with Tartar Sauce
Homemade Sage and Onion Sausage Roll
Breaded Mushrooms filled with Blue Cheese (v)
Mini Vegetable Spring Rolls (v)
Deep Fried Potato Wedges with Sour Cream (v)
Mini Duck Spring Rolls

All Finger Buffets are served with a Selection of Homemade Desserts

(V) No Meat or Fish

Nut Allergy – all items listed may contain traces of nuts.

The menu price is per person and is inclusive of VAT at the current rate.

All items are subject to availability.

Package 2



2 course £35.00 PER PERSON

3 course £42.00 PER PERSON

Package is inclusive of:

Banquet Suite Room Hire

Arrival Drink

Two/ Three Course Sit Down Meal

Red Carpet on Arrival

Dance Floor

White Table Linen

Access to room for decorating from 19:00

1 X Complimentary Teacher space per 50 students

Packages are based on minimum numbers of 70 guests

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Package 2



MENU SELECTOR

STARTERS

Soup of the Day

Crusty Bread Roll

English Asparagus Flan

Brioche | Mixed Ham

Hot Smoked Salmon

Whiskey | Horse Radish Sauce

Tomato & Courgette Galette (VE)

Tapenard | Basil Oil

Wild Mushroom Ragout (V)

Goats Cheese | Puff Pastry | Truffle Oil

Ham Hock Terrine

Apricot Chutney | Mixed Leaves

White Crab

Cucumber Ketchup | Chilled Gazpacho

Ballentine of Confit Chicken

Apricots | Mixed Leaves

Smoked Salmon Mousseline

Avocado | Beetroot | Olive Oil

Goat's Cheese Salad (V)

Honey Pumpkin Seeds | Toasted Sour Dough

Smoked Tofu (VE)

Pan Fried Avocado | Quinoa Salad

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Package 2



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MENU SELECTOR

MAIN COURSES

Confit Seatrout

Pomegranate | Quinoa | Asparagus | Pink Peppercorns

Cornfed Chicken Breast

Pomme Puree | Wilted Spinach

Aubergine with Vegetable Ragout (V)

Mozzarella | Watercress & Pepper Coulis

Avocado Risotto (V)

Sun Dried Tomato

Cod Fillet with Parsley Sauce

Braised Fennel | Mash Potatoes

Sea Bass Fillet

Potato Rosti | Sauce Vierge | Tomato Salsa

Duck Breast with Caramelised Clementine

Celeriac Gratin | Red Wine Jus

Butternut Squash Gnocchi (V)

Roasted Nuts | Sage | Rosemary Ash Goat's Cheese | Beetroot

Goat's Cheese Ravioli (V)

Heritage Tomatoes | Basil | Aubergine

Vegan Gnocchi with Pesto (VE)

Heritage Tomatoes | Aubergine Caviar | Asparagus

Roasted Root Vegetable Risotto (VE)

Deep Fried Sage | Roasted Nuts

Fillets of Red Mullet

Mango and Coriander Salsa | Langoustine Bisque

(V) Vegetarian (VE) Vegan (GF) Gluten Free

Nut Allergy - all items listed may contain traces of nuts.

Package 2

MENU SELECTOR

DESSERTS

Orange Cake

Chocolate Mousse | Chocolate Ice Cream

Peach and Almond Layered Cake

Vanilla Ice Cream

Fresh Fruit Platter

Fruit Sorbet

White Chocolate Cheesecake

Honeycomb | Maple & Walnut Ice Cream

Sticky Toffee Pudding

Salted Caramel Ice Cream

Apple & Winter Berry Crumble

Custard

Vanilla Panna Cotta

Spiced Pineapple | Coconut

Vegan Chocolate Tart

Raspberry Sorbet

Bread & Butter Pudding

Rum & Raisin Ice Cream

Selection of Fruit Sorbet

Victoria Sponge

Pimm's Jelly

Artisan Cheese - £10.00 Supplement

Somerset Brie | Croxton Manor Cheddar | Stilton Grapes | Celery | Crackers

Mixed Berry Trifle

Vanilla Ice Cream

Orange and Lemon Tart

Orange Sorbet



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