



**CHISWICK**  
MORAN HOTEL  
L O N D O N

**MEETINGS & EVENTS**

	<b>Full Day</b>	<b>Half Day</b>	<b>Evening</b>
<b>Fairfax Room</b>	£900	£550	£550
<b>Fairfax East</b>	£500	£350	£350
<b>Fairfax West</b>	£500	£350	£350
<b>Westwood Room</b>	£450	£250	£300
<b>Beverly Room</b>	£400	£200	£300
<b>Sunset Room</b>	£400	£200	£300

**CAPACITIES**

	<b>Theatre</b>	<b>Boardroom</b>	<b>U Shape</b>	<b>Classroom</b>	<b>Banquet / Reception</b>
<b>Fairfax Room</b>	80	50	-	48	60/110
<b>Fairfax East</b>	40	26	23	24	30/50
<b>Fairfax West</b>	40	26	23	24	30/60
<b>Sunset Room</b>	-	10	-	-	10/-
<b>Beverly Room</b>	-	10	-	-	10/-
<b>Westwood</b>	-	18	-	-	18/-

**DELEGATE RATES**

**Day Delegate - £65.00**

3 Tea & coffee servings  
Two course lunch, finger or fork buffet  
Room Hire, flipchart, mineral water & mints  
Wireless Internet access  
Paper & pencils

Minimum 10 Delegates

**24HR DELEGATE RATES**

**24hr Delegate rate - £250**

3 Tea & coffee servings  
Two course lunch, finger or fork buffet  
Room Hire, flipchart, mineral water & mints  
Wireless Internet access  
Paper & pencils  
Three course dinner  
Accommodation & full Irish breakfast

Minimum 10 Delegates



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## **BREAKFAST & BREAKOUT MENU**

Supplements available if on the delegate rates

### **TEA & COFFEE**

Tea/coffee and biscuits	£4.50
Tea/coffee and Danish pastry or cake	£5.00

### **WATER & JUICES**

1L Bottle of sparkling or still mineral water	£3.10
2L Jug of fruit juice - apple or orange	£8.50
Red Bull	£2.75

### **BREAKFAST MENU A - THE CONTINENTAL**

Hot croissant with fruit preserves; Danish pastries; chocolate brioche; orange juice; assorted teas and fresh filter coffee	£9.00
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### **BREAKFAST MENU B - THE COMFORTER**

Hot bacon rolls ; orange juice; assorted teas and fresh filter coffee	£9.00
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### **BREAKFAST MENU C - THE TREAT**

Smoked Scottish salmon and cream cheese bagel; orange juice; assorted teas and fresh filter coffee	£9.50
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### **PM BREAKOUT MENU A - THE SWEETIE**

Warm muffins; home made cakes; orange juice; assorted teas and fresh filter coffee	£7.50
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### **PM BREAKOUT MENU B - SUGAR & SPICE**

Sugared doughnuts; fruit pastries; cookies; assorted teas and fresh filter coffee	£7.50
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### **PM BREAKOUT MENU C - DECADENT & DELICIOUS**

Afternoon tea: warm scones served with clotted cream and jams; selection of finger sandwiches; assorted teas and fresh filter coffee	£8.50
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## **SAMPLE LUNCH MENU FROM NAPA**

The lunch menu changes daily.

For groups of 12 or under: We can take the order for lunch at the morning coffee break to speed up the service during your lunch break

For groups over 12: We can arrange a single option, three course menu for your group prior to the day.

### **STARTERS**

Celeriac & smoked bacon soup  
Duck, pink grapefruit & spinach salad  
Tomato & mozzarella tartlet

### **MAIN COURSES**

Corn fed chicken breast, mushroom & tarragon cream  
Baked salmon fillet, herb dressing with sauté potatoes  
Asparagus & herb risotto

### **DESSERTS**

Fresh fruit salad  
Baked lemon and blueberry cheese cake  
Warm chocolate brownie served with chocolate sauce



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**DAY DELEGATES LUNCH FINGER BUFFETS**

MIN 12 PEOPLE

**A**

Traditional sandwich selection  
Salmon goujons with dill crème  
fraiche  
Smoked duck and mango spring  
rolls  
Roasted vine tomato, shallot &  
mozzarella tart  
Chicken satay with satay sauce  
Mini chocolate brownies

**B**

Traditional sandwich selection  
Baked queen scallops with garlic  
butter  
Hoi-Sin chicken drumstick  
Mini vegetable spring rolls with soy  
dip  
Goats cheese and sweet tomato  
mini tartlet  
Mini choux buns with chocolate  
sauce

**C**

Traditional sandwich selection  
Lemon sole goujons, tartar sauce  
Lamb koftas with chilli, garlic and  
mixed herbs  
Mini vegetable spring rolls with soy  
dip  
Goats cheese and sweet tomato  
mini tartlet  
Mini chocolate brownies

**D**

Traditional sandwich selection  
Teriyaki beef brochette  
Vegetable samosas with sweet chilli  
sauce  
Smoked duck and mango spring  
rolls  
Roasted vine tomato, shallot &  
mozzarella tart  
Mini fresh strawberry tarts

# DAY DELEGATE LUNCH FORK BUFFET

MIN 20 PEOPLE

## A

Beef lasagne  
Salmon and mixed shellfish fisherman's pie  
Roast tomato, shallot & mascarpone tarts  
New potatoes / seasonal vegetables  
Tomato and red onion salad  
Classic Caesar salad  
Potato, spring onion and parsley salad  
Chocolate and walnut brownies

## B

Lamb koftas with chilli, tomato, garlic and herb sauce  
Cajun spiced salmon fillet  
Beef steak tomatoes filled with butter and herb couscous  
Basmati rice / braised beans with chilli  
Baby spinach, avocado and sun blushed tomato salad  
Potato and bacon salad  
Fresh cream choux buns, chocolate sauce

## C

Sauté of chicken with mushrooms and tarragon  
Sea bream with fennel and vermouth cream sauce  
Penne pasta with rocket, garlic cream Sauce  
Creamed potatoes / seasonal vegetables  
Mixed Bean Salad  
Baby leaf and cucumber salad  
Marinated crayfish tails, pomegranate and mizuna  
Tiramisu

## D

Thai green chicken curry and rice  
Squid tempura with sweet chilli sauce  
Oriental vegetables and bean shoots with oyster sauce  
Egg fried rice  
Chinese leaf with peanut and barbeque dressing  
Soya and sesame seed noodle salad  
Rice and pepper salad  
Peppered pineapple tart tartin