



CHISWICK
MORAN HOTEL
L O N D O N

YOUR SPECIAL DAY...

Civil Ceremony	Fairfax Suite		
Room Hire	£300.00		
Capacity	60		
Ceremony fees ¹	PLEASE REFER TO NOTES BELOW		
Reception	Fairfax Suite	Napa	Globe Bar
Room Hire	£500.00	£4500.00 MINIMUM SPEND	POA
Capacity	60	115	180
Entertainment			
DJ ²	£350.00		
Trio Jazz Band – per hour	From £100.00		
Harpist - per hour	From £100.00		

The Ceremony

- Once you have checked with us to see if the date and time you require is available, you must then contact the Superintendent Registrar to make arrangements for the Superintendent Registrar and Registrar to attend on the day
- We will provisionally hold the date until the Registrar has confirmed with you
- For further information call **Hounslow Registry Office** on **020 8583 2090**

The Reception

- To assist with planning, we offer a range of drinks packages **from £7.50** per person
- We offer an excellent variety of menus **from £25.00** per person
- Late licence until 1.00am on Friday and Saturday night, not applicable to Fairfax Suite.

Accommodation

- We offer your guests special rates on accommodation that are fully inclusive of full Irish breakfast – please ask us for more information

What Next?

- Contact **Christina Faley**, Conference & Banqueting Co-ordinator, to discuss your requirements or to book a show around: **020 8996 5200/chiswickc&b@moranhotels.com**

¹ The service fee is paid to the Registrar – the hotel charges room hire fee for hosting the ceremony

² If you book your own DJ, they will need to have public liability insurance – we require a copy of the insurance certificate at least three weeks prior to the reception



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CANAPE LIST

PRICE IS ITEM PER PERSON (2pieces per person) Minimum 5 Items

COLD

Goats cheese and roasted red pepper en croute	£2.50
Stilton and spiced pears	£2.50
Roasted peppers en croute, black olive tapenade	£2.50
Pressed fig cake, roasted figs and shaved Grana Padano	£2.75
Smoked salmon and pickled cucumber	£3.00
Smoked salmon tartar, caper cream and Keta caviar	£3.25
Tuna and wasabi sushi	£3.00
Selection of Sushi Nori (Blue fin tuna, salmon, vegetable)	£3.50
Peppered seared tuna, sweet pickled Mooli and ginger	£3.00
Duck rilette on toast with gherkin	£3.00
Rolled parma ham, mascarpone and fig	£3.25
Pressed foie gras on toasted brioche, confit of wild mushrooms	£3.75

HOT

Tomato and pesto tart	£2.50
Hummus with olive bread	£2.50
Pumpkin tempura, smoked paprika aioli	£2.50
Saffron risotto cakes, parmesan and truffle oil	£3.00
Fresh white crab and saffron tart	£3.00
Thai fish cakes with chilli dip	£3.00
Smoked haddock and saffron fritters	£3.00
Calamari tempura with tartar sauce	£3.25
Baked queen scallops with garlic butter	£3.50
Baked French new potatoes, crème fraiche and caviar	£4.00
Smoked chicken tempura, sweet chilli sauce	£3.25
Individual venison Wellingtons, caramelised cranberries	£3.75



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BANQUETING SELECTOR MENU

STARTERS

Grilled goats cheese tart Provencal
Smoked chicken and mango salad
Sliced Bresaola, baby spinach, parmesan
Pressed foie gras, leek and wild mushroom terrine
Grilled tuna tart Nicoise
Tian of crab, spiced avocado and tomato salsa
Wild mushroom tart with rocket and olive oil
Baked goats cheese with tomato, bacon and balsamic vinegar
Loch Fyne smoked salmon
Grilled vegetables, buffalo mozzarella and olives

MAINS

Fillet of bream, grilled fennel confit, rocket and salsa verde	£30.00
Chicken Bourguignon, garlic mash	£30.00
Rump of lamb with baked beetroot and spring onion mash	£32.50
Fillet of sea bass, grilled vegetables and saffron aioli	£32.50
Breast of duck, crushed potatoes, olives and coriander	£32.50
Roast rib of beef, glazed shallots and red wine	£35.00
Grilled halibut, herb crust, Pepperonata and basil oil	£35.00
Veal cutlet, soft polenta, pickled lemon and oregano	£40.00
Rack of lamb, olive crust, tomato, chickpea and okra bamia	£40.00
Fillet of beef with oxtails, roast onions and parsley mash	£40.00

DESSERTS

Baked New York style cheesecake, seasonal berry compote
Lemon and lime delice, citrus crème raiche
Dark Belgian chocolate and caramel mirror, Anglaise sauce
Tiramisu
Port and blackcurrant jelly, honey Madeleine
Peppered pineapple tart tatin, vanilla ice-cream
Fresh raspberry crème brûlée
Fresh passion fruit pavlova

- **Please select one choice of starter, main course and dessert for your party.**
- **The menu is priced per person on the basis of the main course.**
- **There will always be a vegetarian option available.**



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FORK BUFFET MENUS

MIN 20 PEOPLE – Buffets @ £25 per person

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

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

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

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



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FINGER BUFFET MENU

Please select a minimum 5 Items for your menu
The items are priced per person (2 pieces per person) and the whole group must have the same menu.

Traditional sandwich selection	£3.00
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Salmon goujons with dill crème fraiche	£3.50
Lemon sole goujons, tartar sauce	£3.75
Baked queen scallops with garlic butter	£4.00
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Chicken satay with satay sauce	£3.00
Hoi-Sin chicken drumstick	£3.00
Teriyaki beef brochette	£3.75
Lamb koftas with chilli, garlic and mixed herbs	£3.75
Smoked duck and mango spring rolls	£3.75
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Mini vegetable spring rolls with soy dip	£3.00
Vegetable samosas with sweet chilli sauce	£3.25
Goats cheese and sweet tomato mini tartlet	£3.25
Roasted vine tomato, shallot and mozzarella tart	£3.25
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Mini choux buns with chocolate sauce	£3.25
Mini choc brownies	£3.25
Mini fresh strawberry tarts	£3.50



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DRINKS PACKAGES

To help with budgeting, we offer the following drinks packages. However, if you would prefer a customised drinks package for your event, just let us know and we can assist you with this. All drinks packages prices quoted are per person

Option 1 <ul style="list-style-type: none">• Half bottle of house red or house white wine	£7.50
Option 2 <ul style="list-style-type: none">• One glass of champagne or bucks fizz• Half bottle of house red or house white wine	£14.50
Option 3 <ul style="list-style-type: none">• One glass of champagne or bucks fizz• Bottle of house red or house white wine	£21.00
Beers <ul style="list-style-type: none">• Selection of eight bottles of Heineken and/or Miller	£24.00
Soft Drinks <ul style="list-style-type: none">• Selection of eight bottles of soft drinks (coke, diet coke, lemonade, ginger beer, J20)	£16.00

If you are unable to find the wine or Champagne you require from our extensive list, please let us know and we will try to source it for you. Alternatively, you may bring in your own wine or Champagne but you will be charged the following corkage:

- **Wine** **£10.00 per bottle**
- **Champagne** **£15.00 per bottle**



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CHAMPAGNE

	Btl
St Evremond Brut, NV A fantastic Champagne produced by the house of Taittinger. Youthful and vibrant with elegant floral notes, fresh bread and citrus fruit.	32.50
Perrier Jouet, NV This distinguished Champagne provides lightness, freshness and a rounded fruity character.	35.00
Moët et Chandon, Brut Imperial, NV A consistent style with good quality fruit and pronounced yeasty character. Straightforward and easy to drink.	42.00
Taittinger Brut Reserve, NV Brilliant, golden straw yellow with fine bubbles. The nose is both fruity and bready.	44.00
Taittinger Rosé, NV Vibrant and youthful salmon pink colour. The bouquet exhibits freshness with aromas of red fruits, citrus notes and brioche.	48.00
Veuve Cliquot, NV This Champagne has a restrained delicate nose. The palate has good intensity of fruit with notes of citrus fruit and yeasty complexity.	50.00
Veuve Cliquot, 1999 Great balance and finesse with tart citrus and caramel flavours and a soft acid backing.	74.50
Roederer Cristal, 2000 The 2000 vintage is classic Cristal – full, yeasty and complex with a tight and focused acidity that structures the whole wine.	250.00



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WHITE WINE

		Glass	
	Btl	175ml	250ml
Embleme D'Argent Colombard 2005/6 A dry easy drinking wine with good fruitiness and a refreshing finish.	15.00	3.85	5.15
Santa Puerta Sauvignon Blanc 2007 A really nice sauvignon blanc combining tropical fruits and fresh, herbaceous notes. Chile	15.00	3.85	5.15
Ca' Lungchetta Pinot Grigio 2007 A lovely gentle wine with intense citrus on the palate and a clean finish.	17.00	4.35	5.70
Miolo Chardonnay 2007 A modern chardonnay with complex peach, citrus fruit and a hint of vanilla.	21.00		
Vouvray Domaine Toussaint 2005 A pale golden colour with notes of citrus and honey. France	22.00		
Tesch Riesling 2006 A fantastic wine showing ripe fruit and intense minerality.	23.50		
Hollick Sauvignon Semillion 2006 An Australian gem with overtones of herbs and gooseberries.	25.50		
Macon Lugny Blanc 'Les Genievres' 200 Fresh and clean with a floral nose and apples and lemons on the palate. France	27.00		
Chablis Emile Petit 2006 A top quality Chablis with fine minerality, firm structure and a dry finish. France	29.00		
Chateau de Rully Blanc 2002 Fine and delicate with toasted nuts, honey and citrus. Fruity with a soft finish. France	37.50		
Chateauneuf du Pape Blanc Duclaux 2004 Complex notes of honeysuckle, honey and spice with a full but long and soft finish.	48.50		
Cloudy Bay Sauvignon Blanc 2006 An iconic wine with intense tropical fruit complimented by a sharp acidity.	52.50		



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ROSÉ AND RED WINE

		Glass	
	Btl	175ml	250ml
Rosé Wine			
Ca' Lungchetta Pinot Grigio Rosé An easy to drink wine with an elegant and fruity bouquet.	16.00	4.00	5.40
Domaine Fontanyl 2006 A serious rosé with dry crisp aromas of red berries.	17.00		
Red Wine			
Embleme d'Argent Merlot 2006 Berries, cherries and ripe plums. Soft and easy drinking. France	15.00	3.85	5.15
Santa Puerta Cabernet Sauvignon 2005 Intense aromas of cassis, dark chocolate and spices. Well balanced. Chile	15.00	3.85	5.15
Bodegas Muerza Rioja 2006 An unoaked rioja. Clean and easy to drink at any time. Spain	17.00	4.35	5.70
Lagarde Malbec 2004/5 A big wine with great flavours of dark fruits and spices. Argentina	23.00		
Palandri Cabernet Sauvignon 2002/3 Oaky with blackcurrant hints and a full body. Australia	25.00		
Chateau La Claymore St. Emillion 2001/2 Berries and plums with a well structured fruit concentration. France	28.00		
Marques de Riscal Reserva 2003 A classic Rioja with red berries and vanilla. Powerful.	30.00		
Chateauneuf du Pape 'Duclaux' 2004 Liquid velvet with dark fruits, leather and exotic spices on the palate.	48.00		
Gevery Chambertin 'Clos Prieur' 2004 A vigorous and powerful wine with red fruits and spices. Mature and complex.	55.00		