

THE BEAR
— ESHER —

Events Pack

Buffets

Minimum Order 24 people

Staple Bear buffet

£23.00 per person

Selection of Sandwiches

Cheddar and pickle

Ham and mustard

Hummus and spinach

Salmon Cucumber and creme fraiche

Harissa Chicken skewers

Leek and Spinach Quiche

Chips

House salad

Buffalo cauliflower wings

Prime Bear buffet

£28.00 Per person

Mini Cheese and onion beef burger sliders

Pork Scotch eggs

Blue cheese chicken wings

Buffalo cauliflower wings

Chicken Goujons

Mini Steak and ale pies

House salad

Rosemary Salted potato wedges

Desert buffet

£7.50 Per person

Brownie bites

Sticky toffee pudding bites

Fruit plater

Sharing Boards

All Sharing Boards Priced for 8 people
Minimum order 24 People

Baked Somerset camembert , toasted sourdough,
Seasonal Crudites (v) (Kcal2768) £60

Seasonal Veggy Scotch Eggs, Seasonal Hummus,
Cheese Straws & Crudites (V) £50

Mini Beef and ale onion Sliders, Skinny Fries &
Frickles (Kcal4371) £65

Ploughman's board, Sussex charmer, Hepburn's
smoked ham, Scotch egg, homemade sausage roll,
piccalilli, rustic bread (Kcal3662) £75

Harissa Spiced chicken Skewers, Satay dipping
sauce (Kcal1540) £52

Chicken wing selection
Spicy, BBQ ,Blue Cheese, Cauliflower Buffalo
wings (Kcal) £55

Braised Meat board (Kcal) £100
BBQ ribs ,Pork belly bites , Harissa Beef Brisket ,
Pulled Curried Lamb shoulder, Brioche buns and
roasted rosemary, salted new potatoes

Minimum order of 3 boards

Meeting Package

HALF DAY PACKAGE

4 hours of unlimited tea & coffee
iced water
sandwich buffet with chips and house salad.
Cheddar and pickle
Gammon and mustard mayo
Hummus and spinach
Salmon, Cucumber and creme fraiche

£25 per person.

FULL DAY PACKAGE

8 Hours of unlimited tea & coffee
iced water/ Juices
pastries and fruit platter on arrival
bowls of sweets throughout to keep that energy up
sandwich buffet with chips and house salad
Egg mayo and Watercress
Hummus and spinach
Beef and Horse radish
Gammon and Mustard mayo
Salmon, cucumber and creme fraiche
Cheddar and Pickle

£43.50 per person.

Packages includes the following Equipment

Flip chart and markers
TV and HDMI lead
Wi-Fi

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones. Each sharing platter serves 8 people.

Classic Set Menu

Two courses £27.50 • Three courses £37.50

Starters

Seasonal soup – Our delicious soup made with the freshest seasonal ingredients (vg) (Kcal554)

Salmon, beetroot and Goats cheese salad (Kcal328)

Toasted sourdough served with rapeseed oil infused with seasonal ingredients, Olives (vg) (Kcal637)

Ham hock terrine, Toasted sourdough (Kcal572)

Mains

Seasonal Pie, creamy Mash, Buttered greens and gravy (Kcal1596)

Haddock and chips (Kcal1039)

The Bear burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles and fries (Kcal1249)

Risotto, Grilled Chicken, courgette, wild garlic, peas, parmesan (Kcal566)

Puddings

Sticky toffee pudding with toffee sauce and salted caramel ice cream (Kcal1077)

Vegan chocolate brownie, dairy free yoghurt, mixed berry compote and hazelnuts (vg) (Kcal560)

Seasonal Crumble with Custard (Kcal352)

3 Scoops, Judes ice cream (Kcal256)

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Ts and Cs

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, deposit and pre-payment

Your booking is provisional until we receive a deposit payment of £10.00 per person unless specified otherwise by a member of management

Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 1 month before your booked date

Amendments

Any and All Food/Drink pre orders need to be with us atleast 10 days in advance, We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 10 working days prior to your event however we will do our best to cater to your needs.

Equipment and extra furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

Venue Minimum spends for Private hires

Please see below for our minimum spends throughout the week for the Clairemont Wing or Garden Hire

Monday - Thursday AM (0900-1700) £500.00 / PM (1700-1800) £500.00

Friday - Saturday AM (0900-1700) £1000.00 / PM (1700-1800) £1500

Sunday - All day Fee only (0900-2100) £2500