

THE BEAR

Esher

A wedding is just the start of a journey and we would love to be part of it. The Bear is situated in the heart of Esher and we can offer a stylish and traditional pub venue for your celebration.

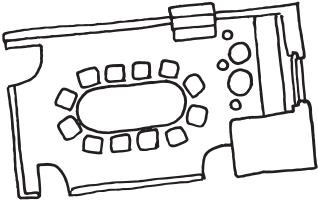
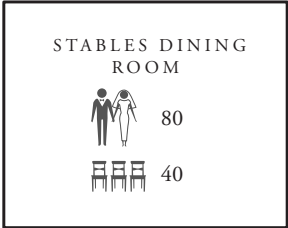
Our stables dining room is the perfect space for an intimate celebration dinner seating up to 40 friends and family or up to 80 for a standing buffet reception. We also have our stunning garden for reception drinks and canapes, perfect for a summer's day.

Our venue also offer seven classic and comfortable rooms for you or your guests to relax and unwind before, during and after your celebrations

We are happy to cater for your needs and will make sure that your special day is perfect from start to finish.



CAPACITIES AND FLOOR PLAN





ARRIVAL DRINKS & CANAPÉS

Welcome Prosecco Reception from £6.15 per person

Welcome Champagne Reception from £9.35 per person

Cocktail Reception £8.50 per person-one cocktail per person

£3 per canapé

Smoked salmon blinis

Mushroom duxelle on toast

Chicken liver parfait on toast

Glazed pork belly bites with apple

Duck croquettes with plum sauce

Sun dried tomato tart (V)

Prawn cocktail in lettuce cup

Seasonal sample menu only

BRUNCH MENU

£17 pp

Includes one per person choice of Mimosa/Bloody Mary/Kir Royal

Poached eggs on sourdough with smashed avocado

The bear's full english/full vegan

Eggs Royale

Eggs Benedict

Smoked salmon and goat's cheese salad

Corn beef hash

Eggy bread with maple syrup and bacon

Roasted peppers, homemade baked beans and scrambled tofu (V)

WEDDING MENU

Sample Menu: £29.50pp

Starters

Smoked salmon with goat's cheese mousse on sourdough

Red onion tart (V)

Chicken liver parfait with seeded crackers and pickles

Classic prawn cocktail

Pig's head terrine with toast and pickles

Cauliflower and cheese croquettes (V)

Beef short rib and parsnip puree

Main

Pan roasted cod loin with samphire, sautéed potato and bure blanc

Confit duck leg with daphnia potato, cavolo nero and orange jus

Lamb shoulder with bollinger potato, heritage carrots and rosemary gravy

Corn fed chicken breast with sautéed her potato, spinach and tarragon cream sauce

Braised beef cheek with star anise champ potato and roast root vegetables

Pan roasted salmon with sautéed potato buttered greens and shrimp and caper butter sauce

Stuffed aubergine with roasted squash and herb tomato jus (V)

Cont.

THREE COURSE WEDDING DINING MENU

Dessert

Strawberry cheesecake with vanilla ice cream

Sticky date pudding with caramel sauce and banana ice cream

Chocolate and cherry tart with salted caramel ice cream

Pear and rosemary tart with vanilla ice cream

Blood orange panna cotta

Cheese course

Additional £9 per person

EVENING BUFFET

£15 per person – minimum order 20

Bacon baps with brown sauce

Ham and cheese croquettes/cauliflower cheese croquettes (V)

Bowls of chips

Scotch eggs/Vegetarian Scotch eggs

Fish finger goujons

WEDDING PACKAGES

Smooth sailing package:

£94.50 per person includes service charge and venue hire

Minimum 30 people

Welcome prosecco reception

3 x canapes per person

Three course set menu

Half bottle of wine per person

Prosecco for toast

Tea and coffee

Evening buffet



OTHER INFO

Opening Times

Monday to Thursday: 7am until 11pm

Friday: 7am until midnight

Saturday: 8am until Midnight.

Sunday: 8am until 11pm

Ceremony License

No

Parking

We have on-site parking and 2 spaces can be reserved for the bride and groom

Disability access

Yes

Venue or room hire charges

These are dependent on dates and times. Please ask our on-site events team for more information and full quotes.

Screen and audio

47" TV screen in the private dining room with HDMI connection

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, payment and deposit

Your booking is provisional until we receive a signed booking form and a deposit payment of £300. A second payment of 50% of the agreed minimum spend is required 3 months before your event date.

Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date

Amendments

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 7 working days prior to your event. No charge will be made for any reduction in guest numbers as long as they do not fall below 6 guests in total, and the venue receives notice of the reduction at least 7 working days prior to your event.

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

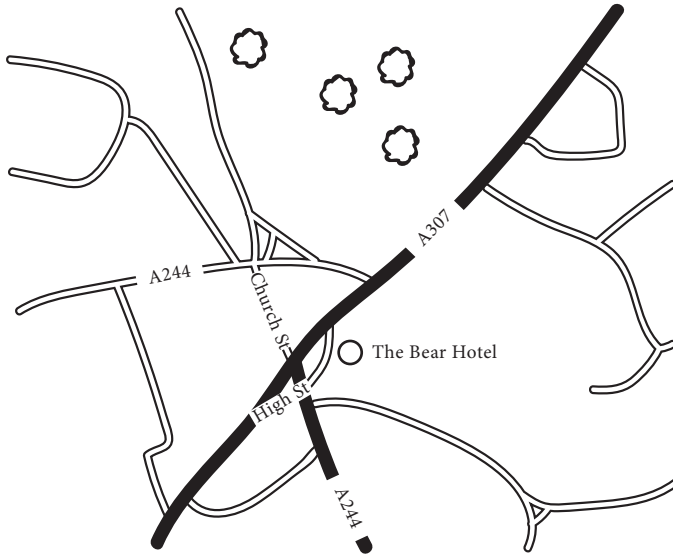
We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

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. Please don't hesitate to contact us if we can help clarify any of The Boring Stuff.



FIND US



THE BEAR HOTEL *Esher*

71 High Street, Esher
Surrey. KT10 9RQ
bearesher@youngs.co.uk
01372 469786

 @thebearesher  @esherbear  bearesher