



Parties & Events



Function Rooms - Room Hire

Gold Room & Leighton

Round tables - 30 Guests (70 across both rooms)
Long table and informal seating available

From £300

The Conservatory

Round tables - 30 Guests
Informal seating available

From £200

Burrswood Lounge

Round tables - 30 Guests
Long table available
Informal seating available

From £150



The Drawing Room

Round tables - 90 Guests
Informal seating available

Daytime Hire

Exclusive use of The Drawing Room for 8 hours between 7am-5pm

Monday - Thursday from **£450**
Friday - Sunday from **£500**

Evening Hire

Exclusive use of The Drawing Room from 6pm-midnight.
Required doorman included.

Sunday - Thursday from **£500**
Friday & Saturday from **£850**
(Plus Bank Holidays)



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The Theatre

Round tables - 220 Guests
Informal seating available

Daytime Hire

Exclusive use of The Theatre for 8 hours between 7am-5pm

Monday - Wednesday from **£695**
Thursday - Sunday from **£995**

Evening Hire

Exclusive use of The Theatre from 6pm-midnight. Required doorman included. *Late license available.*

Sunday - Thursday from **£750**
Friday & Saturday from **£995**
(Plus Bank Holidays)



Welcome Drinks

Beers & Bubbles

A welcome drink to be served on arrival

Bottled Beer **£4.50 per person**

Glass of Prosecco **£6 per person**

Glass of Champagne **£10 per person**

Classic Cocktails

Perfect for smaller parties, choose up to two different cocktails for your welcome drink.

Peach Daiquiri
£8.50 per person

Strawberry Daiquiri
£8.50 per person

Mojito
£9 per person

Margarita
£8.50 per person

Passionfruit Margarita
£8.50 per person

Vanilla Espresso Martini
£8.50 per person

Side Car
£8.50 per person

Pimms
£6 per person

Great for larger groups, choose up to three different cocktails for your welcome drink.

Sea Breeze
£8.50 per person

Moscow Mule
£8.50 per person

Peach Bellini
£8 per person

Berry Collins
£8.50 per person

Dark and Stormy
£8.50 per person

Pimms
£6 per person

Aperol Spritz
£8.50 per person

Hugo
£8.50 per person

Add A Little Extra Fun

Gin Bar

Enjoy your very own Gin Bar, serving a range of standard and flavoured gins, Fever-Tree tonics and botanicals. Guests can purchase their own drinks, or we can run a pre-paid bar tab to your chosen amount

Salomons' Boutique G&T

Includes a range of boutique gin options, Fever-Tree tonics, garnishes and botanicals.

Gin: Monkey 47, Bombay Sapphire, Pinkster, Silent Pool, Sipsmith, Tanqueray No.10 & many more

Fever-Tree tonics: Classic, Slimline, Elderflower, Mediterranean & Aromatic

From £160

Salomon's 100

Includes the hire of the bar, plus 100 gins for your guests.

From £655

Pimp my Prosecco Station

Choose from a range of juices, purées, cordials, sodas, liqueurs, fresh fruit, and garnishes

Juices & Purée

Your choice of one juice and one purée:

Juices: orange, pomegranate, or mango

Purées: berry, peach, cherry, or mango

Cordials & Soda

Elderflower cordial, ginger beer, flavoured sodas

Liqueurs

Your choice of two liqueurs : Chambord, Crème de cassis, Sloe Gin or Limoncello

Fruit

Fresh summer berries, orange peel, cucumber, sprigs of rosemary & thyme, lavender, mint, or edible flowers

£3.10 per person

Canapés

Choose a selection of hot and cold canapés
(Dishes from wedding menu)

Select a total of 5 canapés each
£10.50 per person

Select a total of 8 canapés each
£14.95 per person

Select a total of 10 canapés each
£18 per person

Alternatively, enjoy a selection of crisps, nuts & olives
£4.75 per person



From Party Platters to BBQ & Buns

And everything in between!

Finger Buffet

Choose five options for
£15.50 per person

Choose seven options for
£18 per person

Choose nine options for
£19.50 per person

HOT

Sage and onion sausage rolls
Mini burger, smoked cheddar, caramelised onions
Chestnut mushroom, tarragon arancini
Lamb kofta, mint dressing
Tandoori chicken skewer, tomato chutney
Chicken fillet bites, sweet chilli sauce
Roasted vegetable frittata
Smoked cheddar spring onion tartlets
Mini hot dogs, baby sausage, caramelised shallots
Mini pulled pork slider

COLD

Selection of sandwiches
Selection of wraps
Smoked cheese paprika straws
Italian bruschetta
Smoked salmon French mustard blinis

Cheese & Antipasti Buffet

£16.50 per person

A selection of English & continental cheeses · Sliced cured meats
Olives & celery · Grilled marinated vegetables
Warm breads · Crackers & chutney



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©Kate Darkins



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From Party Platters to BBQ & Buns

And everything in between!

Gourmet Burger Bar

£15.50 per person

Your guests will get to choose one of the following gourmet burger options:

Gourmet beef burger, chargrilled butterfly chicken breast
or a falafel burger

Toppings include beef tomatoes, pickled gherkins, selection of cheeses,
mixed leaf salad, crispy shallot rings, jalapenos, coleslaw and crispy bacon

Selection of sauces

BBQ

£18.50 per person

Locally made sausages

Beef burgers

Chinese chicken thighs or drumsticks

Couscous stuffed half pepper

Tomato & cucumber salad, mixed leaf salad

A choice of Jacket potatoes or fries

Hog Roast

£15 per person

A Hog roast, crackling, local bakers soft white rolls, stuffing, apple sauce,
mixed leaf salad. A vegetarian/vegan option can also be provided.



Banquet Menus

Banquet Set Menu

Choose one option from each course to offer to all your guests as well as a vegetarian (or vegan) option from starters and mains.

Two Course

£27.95 per person

Three Course

£32.95 per person

Children's Three Course

£17.95 per person

Banquet Choice Menu

Choose three dishes for each course to offer to all of your guests. A pre order and table plan is required.

Two Course

£41.95 per person

Three Course

£49.50 per person

Banquet Sample Menu

Starters

Honey roasted carrot, ginger potato velouté with toasted sesame

Potted Chicken, pickled chantenay carrots, sourdough toast, spiced apricot chutney

Salmon mousse, baby root vegetable salad, thyme shortbread

Panko Halloumi, Coriander, lime gel, chilli jam **v**

Gin cured Salomon gravadlax with crispy capers, caper berries, lemon crème fraiche

Mains

Lamb rump, dauphinoise, baby carrots, baby fennel, jus

Baked Salmon fillet with lemon and dill crust, roasted new potatoes, wilted spinach, roasted cherry tomatoes, chive cream sauce

Squash leek & spinach gratin, rosemary potato cake, sautéed kale, sunflower seed puree **v**

Thyme roasted chicken breast, fondant potato, butternut squash puree, French beans, chicken jus

Sauteed wild mushrooms and sweet potato, spiced puy lentils topped with a garlic and coriander scone **v**

Desserts

Apple panna cotta, cinnamon ice cream, apple crisp, shortbread oat crumb

Baklava with strawberry and basil black pepper syrup, rose water ice cream

Banana date and walnut crumble, marzipan ice cream

Chocolate marquise, orange cream, vanilla shortbread

Followed by tea or coffee

Hot Buffet

A selection of three mains, accompanied by a selection of sides, seasonal vegetables or salad, followed by your choice of dessert.
All served buffet style.

Choose from either our Classic or Deluxe Menu

Classic Menu

Choose three options below, to include two meat or fish and one vegetarian or vegan option.

Roasted rosemary chicken thighs and parsley mash

Marinated chicken breast wrapped in Parma ham, tarragon white wine cream sauce and herb roasted new potatoes

Prawn Thai green curry and jasmine rice

Vegetable Thai green curry and jasmine rice

Sweet potato vegetable lasagne and garlic bread

All served with seasonal greens

Deluxe Menu

Choose three options below. Includes freshly baked rolls and butter.

Vegetable Tagine

Moroccan lamb tagine

Macaroni cheese

Chicken fricassee

Traditional fish pie

Beef chilli

Herb crusted salmon

Thai red curry

Followed by a fresh fruit platter and a choice of;

Eton mess cheesecake or a Banoffee tart

Followed by a mixed platter of mini desserts;

Chocolate brownie, mixed fruit meringues, chocolate dipped strawberries, home made honeycomb and sugar dusted doughnuts.

Vegetarian or vegan only menus available on request for both the banqueting and hot buffet menus.

Afternoon Tea

Sandwich Selection

Smoked salmon and dill
cream cheese

Coronation chicken with crispy
iceberg lettuce

Mature cheddar cheese ploughman
Cucumber and cream cheese

Scones

White chocolate and raspberry and vanilla bean served with
clotted cream and jam

Sweet

Red velvet cake

Chocolate chiffon cake with salted
caramel buttercream

Served with a selection of teas and coffees

Package & Prices

Classic
£30 per person

Celebration
Includes glass of prosecco
From £35 per person

Cocktail
Includes a seasonal cocktail
£38.50 per person

Champagne
Includes a glass of Champagne
£40 per person



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Accommodation

Salomons Estate offers a range of onsite bedrooms and accommodations, ensuring you have a comfortable place to unwind.

The Old Gate House

Largest of our cottages with far reaching views of Kent's countryside.
Sleeps up to 12 guests

The Cottage

Our chocolate-box-cottage has a private courtyard and 3 luxury double bedrooms, sleeping up to 6 guests.

The Garden Cottages

Four charming cottages that once belonged to the estate's gardening staff in 1890. Enjoy original features, with lots of light all topped with heaps of modern comfort.

Guest Bedrooms

All 47 bedrooms feature an en-suite, a TV, tea/coffee making facilities and are located just a short walk from the Mansion House.



The Cottage

©John Knight



The Gatehouse

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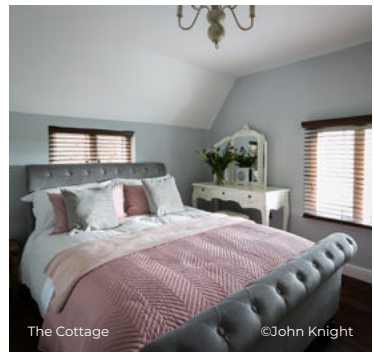
The Old Gate House

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The Garden Cottages

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The Cottage


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