

# PEYTON EVENTS

## DAY DELEGATE RATES 2011



With over twenty years experience in some of London's most prestigious event spaces, The Peyton Events team has been brought together to include some of the UK's best chefs, bakers, sommeliers and experienced event organisers to create and manage your event. We have created balanced menus for our guests and can cater for any dietary requirements. Our team can advise you on menus regarding food allergies and special requirements including gluten free and Halal.

---

### OUR SALES TEAM

Barbara Wutte  
Head of Sales  
[Barbara.wutte@bl.uk](mailto:Barbara.wutte@bl.uk)  
020 7412 5522

Anna Spiering  
Sales Executive  
[Anna.spiering@bl.uk](mailto:Anna.spiering@bl.uk)  
020 7412 5528

Natalja Sabalova  
Sales Coordinator  
[Natalja.sabalova@bl.uk](mailto:Natalja.sabalova@bl.uk)  
020 7412 5551

### OUR EVENTS TEAM

Paul Backhurst  
Events Manager  
[Paul.backhurst@bl.uk](mailto:Paul.backhurst@bl.uk)  
020 7412 5529

# PEYTON

## EVENTS

### DAY DELEGATE RATES

---

**THE READER PACKAGE**  
£65 per person  
Gourmet Sandwich Lunch Menu

---

**THE INVENTOR PACKAGE**  
£75 per person  
Finger Food Buffet Lunch

---

**THE AUTHOR PACKAGE**  
£80 per person  
Hot Fork Buffet Lunch

---

**THE WELLNESS PACKAGE**  
£75 per person  
Finger Food Buffet Lunch

---

Special weekend rates are available; please contact our sales team for further information.

Why don't you finish your event with a drinks and canapé reception or dinner in our stunning dining and event spaces, the King's Library Gallery or Terrace Restaurant; Please contact our sales team for further information.

---

### OUR DAY DELEGATE RATES INCLUDE:

#### ARRIVAL

Tea, Coffee, Infusions and Pastries with Peyton and Byrne Preserves and Freshly Squeezed Orange Juice

#### MID MORNING

Tea, Coffee, Infusions with a selection of Peyton and Byrne Homemade Cookies

#### LUNCH

Your choice of lunch menu, served with home made Elderflower Pressé

#### MID AFTERNOON

Tea, Coffee, Infusions with a Selection of Peyton and Byrne Homemade Cookies and home made Lemonade

Unlimited Mineral Water

Room hire of main meeting room and catering area

AV equipment provided by in-house AV team

Conference stationary

Bowls of sweets

Flipchart

Free WiFi

Cloakroom

Security

Dedicated events manager

---

# PEYTON

## EVENTS

### AV EQUIPMENT INCLUDED IN DAY DELEGATE RATE FOR EVENTS IN AUDITORIUM

---

Three Technicians  
Generic Stage Lighting  
Induction Loop  
PA System  
Lectern with Conference Microphone  
Top Table with Conference Microphones & seating for 4 people  
Two Lapel Microphones  
Two Handheld Radio Microphones  
Digital projector  
Presentation PC (XP Pro) with PC Sound & Console  
Laser Pointer  
Data/Video Switcher  
Electronic OHP  
CD Playback  
High Speed Internet Connection

### AV EQUIPMENT INCLUDED IN DAY DELEGATE RATES FOR EVENTS IN MEETING ROOMS

---

One Technician for set up and on call  
Data projector  
Screen  
Flipchart and pens  
Induction loop on request

---

Additional AV equipment and services (e.g. video graphing) are available on request; please contact our sales team for a full service list.

---

# PEYTON

## EVENTS

### THE READER PACKAGE

£65 per person

Gourmet Sandwich Lunch Menu

---

Chef's selection of five freshly prepared fillings  
All of our sandwiches are prepared on site and served on platters, perfect for working lunches and meetings. All sandwiches are made with a selection of homemade Peyton and Byrne breads.

Accompanied by Crisps and Fresh Fruits

---

### THE INVENTOR PACKAGE

£75 per person

Finger food buffet lunch

Please choose one of the following menus below

---

#### MENU A

Avocado and Chicken with a Light Crème Fraiche on Focaccia Bread | c  
Organic Egg and Cress on a White Bloomer | v c  
Roasted Salmon with a Light Lemon Mayonnaise and Dill Dressing on Wholemeal Bloomer | c  
Spinach Roulade with Cream Cheese and Apricots | c v  
Chicken Caesar on a Baby Gem Leave | c  
Peyton and Byrne Sausage Rolls | h  
Roasted Salmon with Sesame Seeds on Chinese Spoon | h  
Goats Cheese, Spinach and Caramelised Onion Tartlets | v h

English Trifle

---

#### MENU B

Cray Fish and Sweet Chilli Mayonnaise on Granary Bread | c  
Roasted Mediterranean Vegetables with Pesto on a White Panini | c v  
Rare Roasted Beef with Horseradish and Watercress on White Bloomer | c  
Kebab of Feta, Olive and Basil | c v  
Smoked Salmon and Crème Cheese on a Dill Scone | c  
Chicken with Lemon Grass and Lime Leaf served with Lemon Grass Flavoured Crème Fraiche | h  
Smoked Haddock Topped with Welsh Rarebit served in a Bowl | h  
Spinach and Stilton Tart | h v

Eton Mess

---

#### MENU C

Oat Smoked Salmon and Cream Cheese on a Brown Bread  
Smoked Chicken and Mango Chutney on Brown Bloomer  
Houmous and Slow Roasted Red Peppers on Ciabatta | v  
Stilton and Walnut Tart | c v  
Parma Ham and Rocket on Toasted Focaccia c  
Mini Beef Burgers with Lettuce and Mustard Mayonnaise | h  
Citrus Marinated Prawn Skewers with Herb Dip h  
Assiette of Vegetable Fritters with Yoghurt Dip | h v  
Lemon Curd Tarts

---

# PEYTON

## EVENTS

### THE AUTHOR PACKAGE

£80 per person

Hot Fork Buffet Lunch

Please choose one of the following menus below

---

#### MENU A

Slow Roasted Lamb Served with Warm Couscous Salad  
Poached Organic Salmon with Sorrel and Watercress  
Sauce  
Tortellini with Taleggio crème Fraiche sauce v  
Fresh Garden Salad with Herbs  
New Potatoes with Jersey Butter  
Roasted Root Vegetables

Lemon Posset with Pistachio Shortbread  
Selection of Peyton and Byrne Cakes  
Fruit Platter

---

#### MENU B

Beef Bourguignon Served with Classic Garnish  
Smoked Haddock Apple and Potato Gratin  
Aubergine Parmigiana v  
Salad of Celeriac Remoulade  
Spring Greens  
Roast New Potatoes

Treacle Tart with Clotted Cream  
Selection of Peyton and Byrne Cakes  
Fruit Platter

---

#### MENU C

Corn Fed Chicken with Tarragon and Chestnut Mushrooms  
Handmade Fish Cakes with Chive Cream Sauce  
Vegetable Stroganoff with Wild Mushrooms and Smoked  
Paprika v  
Oriental Coleslaw Salad  
Wilted Spinach  
Crushed New Potatoes with Dill

Peyton and Byrne Sherry Trifle  
Selection of Peyton and Byrne Cakes  
Fruit Platter

---

# PEYTON

## EVENTS

### THE WELLNESS PACKAGE

£75 per person

Finger food buffet lunch

---

The package has been put together for calorie conscious delegates. We have created healthy and energy boosting break and lunch options for the whole day for your guests.

---

#### ON ARRIVAL

Tea, Coffee, Infusions, Smoothies, Homemade Granola with Low Fat Greek Yogurt and Fruit Compote Served in a Shot Glass

Or

Oat Porridge Served with a Choice of English Wildflower Honey and Blue Berry Compot and Freshly Squeezed Orange Juice

---

#### MID MORNING

Tea, Coffee, Infusions, Smoothies and Freshly Squeezed Orange Juice

---

#### WELLNESS FINGER BUFFET LUNCH

Hummus & Greek Flatbread  
Roulade of Spinach with Low Fat Cream Cheese and Apricots  
Smoked Mackerel Packed with Omega 3s, with a Tangy Beetroot Sauce, Rocket, Edamame, Haricot, Peas and Salad Leaves

—  
Sweet Potato, Cauliflower, Chilli, Ginger and Spices Finished with Fresh Coriander & Coconut Milk Served on Crispbread  
Poached Corn Fed Chicken with Mango and Chilli on Rye Bread  
Honey-Orange Marinated Salmon Skewer

—  
Strawberry and Passion Fruit Yoghurt Brule  
Fresh Fruit Sticks with Low Fat Crème Fraiche  
Seasonal Fruit Skewers

---

#### MID AFTERNOON

Tea, Coffee, Infusions, Smoothies with a Selection of Peyton and Byrne Cookies and Elderflower Pressé

# PEYTON

## EVENTS

### ADDITIONAL OPTIONS

Your day delegate rate includes three tea and coffee breaks, unlimited mineral water throughout the day, Elderflower Pressé with lunch and home made lemonade with the mid afternoon break. If you wish to add any additional items please choose from our list below.

---

### TEA AND COFFEE BREAKS

Choice of filter coffee and tea	£3.00
Choice of filter coffee, tea and homemade biscuits	£4.50
Choice of tea and filter coffee and freshly squeezed juice or mineral water	£4.00
Choice of filter coffee, tea and homemade cakes	£5.50
Choice of filter coffee, tea and Peyton & Byrne breakfast pastries	£7.95
Choice of filter coffee, tea, freshly squeezed juice and Peyton & Byrne breakfast pastries	£10.00
Mineral water – 1 litre	£3.50
Selections of juices from concentrate	£4.00
Freshly squeezed orange juice – 1 litre jug	£10.00
Chegworth Valley organic apple juice	£2.50
Luscombe organic beverages	£2.75
Homemade lemonade jugs – 1 litre jug	£4.95
Iced tea with lemon – 1 litre jug	£5.50

---

### P&B HOME MADE TREATS

Muffins (various flavours)	£2.50
Jammy Dodgers	£1.80
Gingerbread Men	£1.80
Shortbread Fingers	£2.20
Millionaire Shortbread	£2.50
Dundee Cake	£3.75
Scones with Clotted Cream and Jam	£4.95
Homemade Honeycomb Shards dipped in Chocolate	£10.00
Sweetie Jar of Marshmallows	£10.00

---

# PEYTON

## EVENTS

### BREAKFAST

Our day delegate rate includes Peyton and Byrne pastries on arrival; if you would like to serve your guests a more hearty breakfast please choose from our menus below.

### FULL ENGLISH BREAKFAST £20.00

Scrambled Organic Eggs, Dry Cured Cumbrian Back Bacon, Homemade Gloucester Old Spot and Apple Sausages, Roast Lancashire Black Pudding, Baked Beans in a Rich Tomato Sauce, Grilled Field Mushrooms with Thyme and Roasted Garlic

---

### LIGHT BREAKFAST £17.50

Scrambled Organic Eggs with Smoked Scottish Salmon, Home Made Toasted Granola, Poached Pear, Apricot and Prune Compote with Organic Yoghurt and Honeycomb

---

### CONTINENTAL BREAKFAST £14.50

Home Made Toasted Granola, Poached Pear, Apricot and Prune Compote with Organic Yoghurt and Honeycomb, Hot Toasted Crumpets with Golden Syrup, Golden raisins, Dried Cherry and Almond Breakfast Bread

All Breakfasts are served with a Selection of British Breads, Toasts and Breakfast Pastries with Peyton & Byrne Preserves, Freshly Squeezed Orange Juice and a Selection of Coffees, Teas and Infusions.

### QUICK BITES

Dry Cured Cumbrian Bacon Bap	£7.00
Rhug Estate Cumberland Sausage Sandwich	£7.00
Scrambled Eggs and Mushroom Bap	£7.00
Fresh Fruit Platter	£3.75

---

# PEYTON

## EVENTS

### WINE LIST

#### WHITE WINE

El Muro Blanco, La Mancha, Spain	£16.50
Vermentino/Sauvignon Blanc, La Croix, Languedoc, France	£16.95
Sauvignon Blanc, Valdivieso, Lontue Valley, Chile	£17.95
Rioja Blanco, Dinastia Vivanco, Rioja, Spain	£24.50
Maccon-Village, Chardonnay Louis Jadot, Burgundy, France	£25.95
Grüner Veltliner, Kamptaler, Laurenz V, Kamptal, Austria	£28.25
Primrose Hill, Kent, England	£29.00
Bourgogne Chardonnay, Stéphane Brocard, Burgundy, France	£31.25
Riesling, Charles Schléret, Alsace, France	£33.00
Chablis, Michael Guitton, Burgundy, France	£39.95
Sancerre, Les Perriers, Andre Vatan, Loire Valley, France	£39.95
Puligny-Montrachet, Phillipe Colin, Burgundy, France	£58.00

#### RED WINE

El Muro Tinto, La Mancha, Spain	£16.50
Tempranillo, Spain	£17.25
Fiori Primitivo, Puglia, Italy	£18.95
Merlot, Stimson Estate Cellars, Washington State, USA	£23.50
Côtes-du-Rhône, Delas, Saint-Esprit, Rhone Valley, France	£25.60
Rioja, Dinastia Vivanco, Crianza, Rioja, Spain	£27.95
Malbec, Finca Decoro, Mendoza, Argentina	£30.25
Saumur Champigny, Domaine Filliatreau, Loire Valley, France	£29.95
Gigondas, Domaine Saint Gayan, Rhone Valley, France	£42.50
Santenay Premier Cru, "Maladiere", Burgundy, France	£59.90
Chateau Durfort-Vivens, Margaux, Bordeaux, France	£82.25

#### ROSE WINE

Saint Roch Rose, Provence, France	£20.95
-----------------------------------	--------

#### SPARKLING WINE

St Evremond, Champagne, France	£46.50
De Nauroy Brut, Champagne, France	£51.95
Deutz, Champagne, France	£75.00

#### DESSERT WINE

Clos du Portail (375ml), Bordeaux, France	£15.60
Chateau Suduirat (375ml), Bordeaux, France	£79.50

---

Drink and Canapés package	£13.50
(Price per person includes 1 ½ glasses of red or white house wine, soft drink or mineral water, three cold canapés and a selection of nibbles; for one hour reception based on a minimum of 50 guests in the Conference Centre)	

All of our wines and vintages are subject to availability.  
In the event that you have selected wine that is not available we will suggest a suitable alternative.

---