



beechdown EVENTS

🕒 Dinner Dances 🕒 Birthdays 🕒 Anniversaries 🕒 Wakes
🕒 Awards Ceremonies 🕒 Summer Balls 🕒 Christenings

INSIDE

Which Room Suits You Best | pages 2/3

Finger Buffet menus | page 4

Hog Roast and Rotisserie | page 5

Barbecues | page 6

Table Service menus | page 7

Contact Us | page 8



www.beechdownevents.co.uk

Beech and Cedar Suites



The Beech Suite features a charming fairy-lit ceiling canopy and backdrop, along with a fully licensed bar and a private outdoor terrace. The Cedar Suite boasts a wooden floor and connects to the Beech Suite, separated by a soundproof folding partition.

Please note that it cannot be hired separately for evenings or weekends. Together, the Beech and Cedar Suites can accommodate up to 150 guests. The room hire includes tables and chairs, with the option for white or black table linens and chair covers.

Beech: £470 Beech & Cedar: £520

All food options on pages 5, 6 and 7 can be chosen.



Brasserie & Terrace Room

Available Saturdays 7.00pm to midnight (Set up from 6.00pm)



The Brasserie is a casual venue featuring indoor seating for up to 80 guests, along with ample outdoor seating on the beautifully lit patios. It boasts a fully licensed bar, and the wood-effect flooring creates an ideal area for dancing.

This property also includes an outdoor kitchen equipped with a built-in charcoal barbecue and refrigeration. It's the perfect setting for hog roasts, rotisseries, barbecues, or a buffet party.

Brasserie and Terrace Rooms: £420

Willow Suite



The Willow Suite is designed to host up to 30 guests for a seated meal or 40 for a finger buffet. Featuring its own private bar, it's an ideal choice for more intimate gatherings.

Willow Suite: £320

All food options on pages 5, 6 and 7 can be chosen.



Finger Buffet

Pepperoni Pizza
Mediterranean Vegetable Pizza
Korean BBQ Chicken Drumsticks
Beef Brisket Bites
Duck Spring Rolls
Honey & Wholegrain Mustard Cocktail Sausages
Mini Homemade Sausage Rolls
Chicken Bites with Chipotle Mayo
Chicken, Chorizo & Pepper Skewers

Panko Breaded Halloumi Fries with Sweet Chilli Sauce
Margarita Pizza
Vegetable Spring Rolls
Sundried Tomato & Mozzarella Arancini
Tomato, Basil & Feta Bruschetta
French Fries
Crudites, Hummus, Salsa & Sour Cream
Mozzarella Dippers with Tomato Salsa

Cod Goujons with Tartare Sauce
Tempura Prawns with Sweet Chilli Sauce
Scampi Bites
Salt & Pepper Squid

Dessert Options

Profiteroles with Chocolate Sauce
Raspberry Millionaire Slices
Warm Chocolate Brownie Bites

Please choose between 3-10 items (minimum 40 people)
£3.50 per item, per person (i.e 6 items is £21 per person)

Any leftover items must be taken home on the day of the party



Hog Roast

Locally-sourced pork, slowly spit-roasted over an open flame in one of our unique hog ovens.

| Succulent, tender, fresh pulled pork meat
Pork crackling | Rosemary, lemon, onion and sage stuffing | Apple sauce
| Mixed leaf salad | Coleslaw | Potato salad | Served in a floured bap, with
salads on the side

Feeds up to 120 people - £1350

Half a Hog

As above, but the Pig is split lengthways before roasting.

Feeds up to 60 people - £995

Any remaining meat and any bones (if requested) will be refrigerated and can be taken away by the party host. (Available from the following day. Must be collected within 48 hours)

Chicken Rotisserie

Savor delicious spit-roasted chickens, accompanied by your choice of three sauces, served alongside crispy chips and a fresh green salad.

| Mustard cream sauce | Lemon butter dill sauce | Aji verde (spicy peruvian green sauce) | Hot peri peri sauce | Creamy green peppercorn sauce

Half a chicken per person (minimum 30 people) - £17.50pp

Any leftover items must be taken home on the day of the party



Classic BBQ

£15.00 pp

6oz locally made beef burger, barbecued to perfection and served in a brioche bun with Monterey jack cheese, tomato slice, lettuce & gherkin and served with chips

(Vegetarian option of Mexican bean burger)

Deluxe BBQ

£28.00 pp

Choose 2 items

Beef burgers with Monterey jack cheese
Grilled jumbo pork sausages and fried onions
Piri Piri chicken burger with spicy mayonnaise
Chicken, courgette & mixed pepper kebabs
Chicken thighs with lemon and thyme
Lamb koftas with mint yoghurt
Halloumi & mediterranean vegetable skewers
Mexican bean burgers

Choose 3 Sides

Potato salad | French fries | Buttered corn on the cob | Coleslaw
Spiced potato wedges | Caesar salad | Mixed summer salad
Sun dried tomato & feta pasta salad

Breads

Includes a selection of bread rolls and brioche buns

N.B. Extra items are charged at £7.00 each

Any leftover items must be taken home on the day of the party



Celebration Menu

2 Courses -£32.00

3 Courses -£37.00

A traditional sit down menu
tailored to you and your guests.

Starters

Buffalo Mozzarella, Basil & Tomato Salad
Black truffle paté with toasted brioche
Italian Antipasti Selection
Venison & pork pancetta terrine with toasted brioche
Seasonal Soup

Mains

Roast chicken supreme with demi-glace
Slow-cooked beef short rib
Grilled chilli & lime salmon fillet
Slow roasted pork-belly & crackling
Butternut squash, pepper & chickpea wellington

*All main courses served with a selection of
dauphinoise or roast potatoes and seasonal vegetables.*

Desserts

Sticky toffee pudding with fresh cream
Trio of cheese, biscuits, celery and grapes
Warm chocolate brownie with Chantilly cream
Sicilian lemon cheesecake with raspberry coulis
Raspberry meringue tartlet

*For more detailed descriptions or dietary information on our
dishes, please contact our Events team for enquiries.



Select two dishes from each course to offer your guests.

Final pre-order quantities of each dish will be required four weeks prior to the event

All prices subject to change*

We eagerly anticipate the
privilege of hosting your event
at Beechdown.



Winchester Rd, Basingstoke RG22 4ES

01256 36 22 11 events@beechdown.co.uk

www.beechdownevents.co.uk