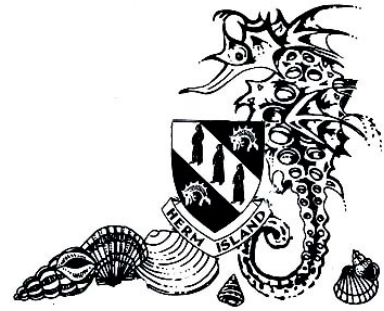


The White House Hotel Herm Island



Herm Island has always been the perfect place to enjoy a special event. With our long experience of hosting some of the area's most spectacular parties, we are perfectly equipped to create for you a magical and memorable day.

Enclosed are details of what facilities we have on offer at the White House Hotel, including Barbeque and Garden Buffet menus for 2011.

We would be happy to show you around The White House Hotel and answer any questions you may have. We look forward to hearing from you in the future and hope to have an opportunity to welcome you to Herm.

To arrange a meeting or for further information please contact: -

Siôn Dobson Jones, General Manager White House Hotel,

Telephone: 01481 750075

Fax: 01481 710066

E mail: siondobsonjones@herm.com

We have the following options available for your event;

White House Hotel Conservatory Restaurant
Captains Table Carvery Restaurant at The Ship Inn
White House Hotel Marquee Lawn



The Conservatory Restaurant

This stunning Rosette Awarded restaurant that enjoys fabulous views across to Guernsey.
The Conservatory restaurant is perfect for lunch parties up to 80 guests,
or for small dinner parties, subject to availability.
There is a dress code in the evening for this restaurant, but not at lunchtime.

Lunch on the Lawn

New to the 2009 season, enjoy a fantastic lunch on our lawn, with unparalleled views.
We have individual tables available, or the whole lawn can be privately reserved for up to 32 guests.

The Captains Table at the Ship Inn

The hugely popular carvery restaurant at the Ship Inn, can seat up to 80 people.
There is no formal dress code for the 'Captains Table', it is very much a 'casual' restaurant.
A single group can, if it has sufficient numbers, be allocated sole use of the Captains Table restaurant for a particular night.

The White House Hotel Wine List

An extensive list is available, which changes throughout each season, depending on available vintages.
House recommendations, grand and petit chateaux wines from Bordeaux, and wines from Burgundy, the
Rhone and the Loire are all bought direct from the vineyards, and through negociants. This ensures that
the best available wines are served, at incredible value for money. Although there is a heavy bias toward
French wines, further wines are bought from leading Guernsey wine merchants to add depth to the list.
For any advice, please ask.



White House Hotel Marquee Lawn

Ideal for wedding receptions, corporate events, family celebrations, and office parties.

Conferences can also be held in the marquee.

All of the Barbeques and Garden Buffet menus include a starter and dessert of your choice.
All Barbeques and buffets include a selection of salads, hot minted new potatoes and crusty baguettes

Starter Course for Barbeques and Garden Buffet

Smooth chicken liver parfait, red onion marmalade, melba toast

Melon and Parma ham, roasted fig, black olive dressing (C)

Roasted Mediterranean vegetable terrine, gazpacho dressing. (V) (C)

Melon, champagne strawberries, toasted sesame seeds (V)

Smoked salmon platter, capers, shallots, rocket (C)

Honey and sesame roast duck breast Sweet and sour vegetable salad (C)

Smoked mackerel pate, French bread flutes, fresh horseradish cream

Leek wrapped asparagus, thyme dried tomato and quails egg salad (V) (C)

One selection is required for all guests with the exception of vegetarians.

Dessert Choices for Barbeques & Garden Buffet

Glazed lemon tart, mint crème fraiche, raspberry coulis

Vanilla bean crème brûlée , shortbread biscuit

Double chocolate mousse, cassis coulis (C)

Individual fresh fruit meringue, Chantilly cream, raspberry coulis (C)

Panna cotta, fresh berries (C)

Selection of Cheeses
£2.00 supplement

Freshly Filtered Coffee and Chocolate Mints
available at £1.75 per person

One selection is required.

Barbeque and hog roasted main courses

Barbeque Menu A £26.95

4oz handmade ground beef patties
4oz rump steak, red wine and mushroom sauce
Barbequed chicken breast

Barbeque Menu B £31.50

4oz sirloin steak, soft green peppercorn and Dijon mustard sauce
Red wine and tarragon breast of chicken
Fillet of salmon wrapped in Bacon
Sage and cider pork loin steak

Listed below is a vegetarian menu, which we can serve to a pre ordered amount of guests if required:

Vegetarian Menu

Please select two items, which we will serve to a pre ordered amount of guests if required:

Roasted courgette and feta cheese lasagna
Wild mushroom, button onion and smoked paprika stroganoff
Roasted vegetable and spinach wellington
Green thai vegetable curry (C)

(C) Celiac

Spit Roasted Pork and chicken - £28.50

Minimum numbers of 50 guests required

Pick a dressing, we'll marinate your chickens in it for 48 hours,
and then roast them, baste them and then halve them ready for your guests to enjoy.

We'll also roast a whole hog, and serve it with sage and onion stuffing, with your choice of sauce.

Chicken Marinade's: honey and mustard, Tandoori spiced, lemon and parsley, sweet chili and garlic, honey and ginger, Cajun blackened spice.

Pork sauces: roast gravy, apple and cranberry, smoked bacon and port, glazed red onion and basil, roasted garlic and mushroom.

Served with market vegetables and Rissolle Potatoes

Garden Buffet Menu 1 - £28.50

Cold Carved Dishes

Platter of Assorted Cold Meats
*Cinnamon roasted ham and
roast sirloin of beef, served with
chutney's, pickles and Horseradish cream*

Assiette of seafood
Smoked salmon, mackerel and Norwegian
prawns
accompanied by a selection of dips

Hot Dishes

Choose two of the following;

Honey roast confit leg of duck with black
cherry sauce, Balsamic roasted red onion

Baked fillet of cod with ratatouille (C)

Beef Bourguignonne

Supreme of salmon
with asparagus and a leek cream Sauce (C)

Garden Buffet Menu 2 - £30.50

Cold Carved Dishes

Platter of continental Cold Meats
*Salami, Parma and Chorizo,
served with chutney's and pickles*

Assiette of seafood
Smoked salmon, Smoked mackerel and tiger
prawns
accompanied by a selection of dips

Hot Dishes

Pan fried breast of chicken
with chestnut and roasted shallot sauce

Roasted local sea bass with roasted peppers,
cherry tomatoes, crabmeat flakes (C)

Pot roast rump of lamb
Root vegetable casserole

Baked paupiette of sole
Stuffed with prawn mousse, shellfish bisque

All the above menus are accompanied by a selection of mouth-watering salads, hot minted new potatoes and crusty baguettes. It includes the starter and dessert of your choice.

One selection is required for all guests with the exception of vegetarians.

Listed below is a vegetarian menu.

Please select two items, which we will serve to a pre ordered amount of guests if required:

Roasted courgette and feta cheese lasagna

Wild mushroom, button onion and smoked paprika stroganoff

Roasted vegetable and spinach wellington

Green thai vegetable curry (C)

(C) Celiac

BOOKING CONDITIONS

1. If the crossing is cancelled by Travel Trident due to bad weather no charge will be made for food and drink, however the client will incur the marquee hire fee, we therefore advise that insurance is secured.
2. The final number must be confirmed 7 days before the event. This is the number that will be charged for.
3. A non-refundable deposit will be required prior to the event as follows:

Marquee event	£500 in order to secure the reservation
Conservatory Restaurant	
Under 20 guest	No deposit required.
Over 20 guests	£150
Captains Table	
Under 20 guests	No deposit required.
Over 20 guests	£150

Final numbers for the restaurants must be given 2 days prior to the event.

Any account that has been agreed to be sent after the event, with prior arrangement by the General Manager, must be settled within 28 days after the event. A 5% per month surcharge may be made after 28 days.

4. In the event of an account bar, a running total will be kept and under no circumstances will the agreed total be exceeded. A total for wine consumption will likewise be agreed and not exceeded.
5. Cancellation of confirmed bookings other than due to weather, may incur the following fees; Up to 7 days before the event 50% lost food revenue, up to 3 weeks 35% lost food revenue.
6. Please note that there are restrictions on the timings of events in Herm, and these should be discussed with the Hotel Manager prior to booking any other related events. For example, wedding receptions must be seated by 3.00pm in the Marquee.
7. If dining in the Marquee, the reception drinks alone may be held on the Hotel lawn. For the remaining proportion of the day, the Hotel lawns, bars and lounges are for use by Hotel residents only.
8. Under no circumstances are non residents permitted to use the Hotel swimming pool.
9. It is the responsibility of the group organiser to ensure that all party members leave their venue in an orderly and quiet manner, in good time to catch their return boat, bearing in mind that its departure point could be at either the Harbour or Rosaire, depending on tide.