

Masonic Ladies Nights

SPECIAL PACKAGES AT HOTEL COLLINGWOOD



Our Story

Hotel Collingwood is a beautiful early Victorian building owned by the Krips family. This 3-star hotel has 53 bedrooms, indoor leisure facilities and a spacious complimentary car park (subject to availability) for our residents.

Location

We are in the heart of Bournemouth town centre, on the top of the West Cliff, 2 minutes away from Bournemouth International Center and the Sandy Bournemouth Beach.
(11-13 Priory Road, BH2 5DF)



Event Facilities



THE BOTANICAL SUITE

- › Formal seating up to 100 people.
- › Informal seating up to 160 people.
- › Air-conditioning.
- › Chair lift is available.
- › Open bar in the room.
- › Access to the Car Park and Secret Garden.



THE NOTE ROOM

- › As a games room or a board room, up to 25 people.
- › Chair lift is available.
- › Toilet and baby change.
- › Access to the Car Park and Secret Garden.



Masonic Package

Event Room Hire - £150
(complimentary for over 50 people)

3-course banquet meal:

Set menu - £23pp or
Choice menu - £27pp

Special **bedroom rates** are available for Masonic Ladies night weekends with Breakfast included.

OPTIONAL EXTRAS

- › Entertainment
- › Toast Master
- › Photographer
- › Gift for Ladies
- › Decorations/Flowers
- › Welcome glass of fizz



Sample Menu

STARTERS

Roasted red pepper, tomato and basil soup, herb oil

Creamy leek, saffron and potato soup, peppered croutons

Water cress and spinach soup, fresh cream

Broccoli and stilton soup, crisp croutons

King prawn and sweet pepper skewers, oriental salad, toasted sesame seeds, chilli and coconut dressing

Smooth duck and chicken liver pate, Collingwood chutney, toasted brioche

Mediterranean vegetable, thyme, cherry tomato tart. Dressed rocket, Kalamata olive compote

Plum tomato, buffalo mozzarella salad. Fresh basil, vintage balsamic reductions, rock salt

THE MAIN EVENT

Braised blade of beef, roasted root vegetable mash, glazed shallots, rich red wine jus

Slow cooked rump of lamb, dauphinoise potatoes, carrot crisp, red currant and rosemary jus

Roasted tender loin of pork, brunoise potatoes, apple and prune compote, calvados jus

Pot roasted corn fed chicken supreme, sautéed potatoes, perl onion, sage and apricot jus

Pan seared seabass, cauliflower fritters, parsley puree

Poached salmon supreme, straw sweet potatoes, honey and Greek yoghurt dressing

VEGETARIAN

Chargrilled tofu and haloumi, sautéed courgette, teriyaki sauce

Wild mushroom pappardelle, toasted pine nut, rocket pesto, dressed salad

Leek and goat cheese risotto, truffle oil, parmesan crisp

Spinach, red lentil and chick pea vindaloo, basmati rice, naan bread, poppadum

DESSERTS

Baileys and white chocolate brulee, orange shortbread

Raspberry and mascarpone cheese cake, vanilla bean cream

Lemon, lime and clotted cream tart, brandy infused berries

Warm chocolate fudge and orange brownie, spiced cherries, vanilla pod ice cream

Exotic fruit platter, champagne sorbet, poached fig