

## WELCOME TO RAMSIDE HALL HOTEL

Formerly the home of the Pemberton family, Ramside Hall was transformed into a hotel in 1963.

Whilst tradition of good value and a personal welcome remains, Ramside is proud to be the largest privately-owned luxury hotel in the North East.

Our ethos is to offer versatility, food to impress, quality service, attention to details, value for money and we deliver it.

For staying, dining, wining, dancing, conferring, meeting, marrying and golfing, Ramside Hall Hotel is your natural choice

## CONFERENCES, DINNERS AND MEETINGS

**The Bishops Suite** offers all round flexibility, this multipurpose Conference and Banqueting Suite divides into six separate areas, including a large reception foyer with a magnificent chandelier. The suite can seat up to 600 guests, and comprises of moveable staging and flooring, portable acoustic dividing walls and full air-conditioning.

**The Ballroom and Ballroom Foyer** is suitable for all types of functions. Delightfully decorated and multi-purpose with good lighting and resources for day time events and lighting effects for night time functions. Ornate plaster ceilings and large crystal chandeliers make this an attractive setting for all types of events. The room is equipped with a built in stage and dance floor.

**The Fountain Room** is traditionally decorated and enjoys views of our delightful gardens. A wonderful venue for meetings, private and corporate functions and wedding receptions.

**The Green Room** purposely designed for business meetings and private dining. Ground floor access, air conditioning, electronic screen, laptop projection – perfect for work or pleasure,

**Boardrooms 1, 2, 3, 4 and 5** are suited to smaller meetings, interviews or private dining.

Collectively 15 meeting spaces suitable from 2 – 600 persons, our rooms can be used alone or in conjunction with one another.

**The Summer Marquee** is situated on hotel grounds and offers direct access into the gardens and is available from May to October. Ideal for weddings, barbecues, summer dances, private lunches and dinners. The marquee is fully lined, heated and carpeted with full bar facilities and dance floor area.

## EATING AND DRINKING

**The Rib Room Steakhouse and Grill** is extra special. Serving a Brassiere style menu that changes with the seasons. The variety and standard of food is exceptional with steaks the house speciality. An extensive wine list is in offer.

**Pembertons Rotisserie and Carvery** is open 7 days a week, serving breakfasts, coffee shop, lunches, afternoon teas and dinner. Offering a vast range of well presented hot and cold food, wood-burning oven, rotisserie, freshly cooked carved roasts, salad bar, sandwiches and home-made desserts. This range of food and spread of service makes this an ideal choice for conference clients or a quick coffee.

**Bars** – the hotel has 2 bars within the Hotel's public areas. The Rib Room bar, which is the Hotel's original bar and serves a wide-ranging drinks menu - the perfect place for an aperitif before a superb meal in the Rib Room Steakhouse and Grill. Bar meals and afternoon tea is also served.

The Pembertons Bar is an integral part of Pembertons Rotisserie and Carvery.

The Bishops Suite, Ballroom and Marquees all have their own bar facilities.

A copy of our extensive, sensibly priced wine list is available on request.

We do not operate a corkage policy.

## ACCOMMODATION

Individually decorated, generous in size, with luxury furnishings and fittings, we have 127 bedrooms with private facilities, in a mixture of twins, doubles, deluxe doubles, Junior suites, Presidential Suites & our luxury Celebration Suite. All bedrooms have desks, WIFI access, tea making, flat screen televisions with multi channel selection and direct dial telephones.

We also have a Farmhouse on site which is a modern house with a traditional Aga cooker, washing machine, drier, dishwasher, fridge and freezer. Raised patio area with barbecue overlooking the walled garden, pond and the 11th green, the views are just lovely. It consists of 5 bedrooms sleeping 10 guests and 3 bathrooms.

## GOLF

The hotel is surrounded by our own 27 holes of championship, challenging scenic, golf. We have a separate Clubhouse that boasts an 18-by floodlit driving range, shop, teaching academy, putting green, luxurious locker rooms with steam room and sauna.

The Clubhouse bar and restaurant caters for snacks or full meals. Buggies and trolleys are available to hire. We have a separate Golf Brochure and offer a range of golf days which could be an exciting addition to your conference or meeting needs.

## DELEGATE PACKAGES

### DAY DELEGATE RATES

From January – August  
Price **FROM £26.00**

**Fully Inclusive of:**

Main Meeting Room Hire  
Delegate Paper, Pencils, Name Cards  
Unlimited Tea & Coffee, served with Biscuits throughout the day  
Mineral Water & Sweets  
Luncheon – Choose from options below  
*Finger or Fork Buffet served to the meeting room*  
*Or*  
*2 Course Carvery luncheon served in our Pembertons' Restaurant*  
Flipchart  
Data Projector  
Screen  
On Site Parking  
Wi – Fi

From September - December  
Price **FROM £30.00**

**Fully Inclusive of:**

Main Meeting Room Hire  
Delegate Paper, Pencils, Name Cards  
Unlimited Tea & Coffee, served with Biscuits throughout the day  
Mineral Water & Sweets  
Luncheon – Choose from options below  
*Finger or Fork Buffet served to the meeting room*  
*Or*  
*2 Course Carvery luncheon served in our Pembertons' Restaurant*  
Flipchart  
Data Projector  
Screen  
On Site Parking  
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### 24 HOUR DELEGATE RATES

From January – August  
Price **FROM £145.00**

**Fully Inclusive of:**

Dinner, Bed (superior double rooms) and Breakfast  
Main Meeting Room Hire  
Delegate Paper, Pencils, Name Cards  
Unlimited Tea & Coffee, served with Biscuits throughout the day  
Mineral Water & Sweets  
Luncheon – Choose from options below  
*Finger or Fork Buffet served to the meeting room*  
*Or*  
*2 Course Carvery luncheon served in our Pembertons' Restaurant*  
Flipchart  
Data Projector  
Screen  
On Site Parking  
Wi – Fi

From September - December  
Price **FROM £165.00**

**Fully Inclusive of:**

Dinner, Bed (superior double rooms) and Breakfast  
Main Meeting Room Hire  
Delegate Paper, Pencils, Name Cards  
Unlimited Tea & Coffee, served with Biscuits throughout the day  
Mineral Water & Sweets  
Luncheon – Choose from options below  
*Finger or Fork Buffet served to the meeting room*  
*Or*  
*2 Course Carvery luncheon served in our Pembertons' Restaurant*  
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**The above packages are applicable to minimum numbers of 10 delegates**

## CONFERENCE AND BANQUETING ROOMS HIRE

<b>Function Room</b>	<b>Full Day Session</b> 8am - 5.30pm	<b>Half Day Session</b>	<b>Evening Session</b> 5.30pm - midnight
<b>Bishops Suite, 1 section</b>	£495.00	£350.00	£350.00
<b>Bishops Suite, 2 sections</b>	£845.00	£650.00	£600.00
<b>Bishops Suite, 3 sections</b>	£1250.00	£850.00	£800.00
<b>Ballroom and Foyer</b>	£775.00	£500.00	£400.00
<b>Ballroom Foyer</b>	£200.00	£145.00	£145.00
<b>Fountain Room</b>	£295.00	£195.00	£175.00
<b>Green Room</b>	£225.00	£160.00	£150.00
<b>Boardroom 1</b>	£175.00	£95.00	£80.00
<b>Boardroom 2</b>	£175.00	£95.00	£80.00
<b>Boardroom 3</b>	£175.00	£95.00	£80.00
<b>Boardroom 4</b>	£175.00	£95.00	£80.00
<b>Boardroom 5</b>	£175.00	£95.00	£80.00
Exhibition Hire (where no catering is ordered)			
Bishops Suite	6am - 10pm - £2000.00		
Ballroom and Foyer	6am - 10pm - £1100.00		

We are negotiable on room hire rates if your numbers are considered substantial

Ramside Hall Hotel reserve the right to change your room should your numbers drop below an acceptable level.

## CATERING & REFRESHMENTS

Coffee & Tea, served with :	Biscuits	£3.10pp per serving
	Bacon Baps	£6.10pp per serving
	Snacks – Scones / Cakes etc	£4.10pp per serving
Jugs of Fresh Orange Juice		£6.50 per jug
Bottles of Mineral Water		£4.25 per bottle
Fresh Fruit Platter		£1.25pp

### Finger Buffet

£14.95

Selection of gourmet Sandwiches & Wraps  
 Peri Peri Chicken skewers, Tomato & Basil Salsa  
 Mini Fish & Chips, Mushy Peas  
 Honey Mustard glazed Chipolata Sausage  
 Brie Tomato, Pepper Tartlet, Basil Pesto  
 Cajun Potato Wedges, Coriander Sour Cream  
 Seasonal Fruit platter

### Healthy

Selection of gourmet Sandwiches & Wraps  
 Peri Peri Chicken Skewers, Tomato & Basil Salsa  
 Salmon & Asparagus Quiche  
 Vegetable Crudités, Salsa & Sour Cream  
 Galia Melon, Peach & Parma Ham salad  
 Artichoke, Pepper & Goat Cheese bruschetta  
 Seasonal Fruit platter

### Asian Fusion

Satay Chicken skewer, Asian Slaw, Satay sauce  
 Bang Bang salad, Sweet Chilli & Coriander dressing  
 Salmon Teriyaki, hot & sour Vegetable salad  
 Duck spring roll, Plum sauce  
 Tempura Vegetables, Sesame & Soy dressing  
 Seasonal Asian Fruit platter, Mint & Ginger Syrup

### Additional Extras

Thyme roast new Potatoes £2.50  
 Pork Stottie Buns, Sage stuffing & Apple sauce £3.95  
 Hoi Sin Chicken thighs £2.95  
 Oriental Dim Sum selection, Sweet Chilli sauce £3.50  
 Herb & Garlic Bread Chicken Goujons, Salsa £3.50  
 Lamb Kofta skewers, Mint, Chilli Crème Fraiche £3.95

### Fork Buffet

£18.95pp

**Main courses – please select 3 choices from below**  
 All presented with house salads, new Potatoes & Rice.

Northumbria Beef & Mushroom Stew  
 Classic Beef Lasagne, Garlic Bread  
 Peri Peri Chicken, Pepper & Courgette Stew  
 Thai Chicken & Vegetable curry  
 V) Sweet Potato, Aubergine & Mushroom stroganoff  
 Teriyaki Salmon, Asian Vegetable stir fry Vegetables &  
 Egg Noodles  
 BBQ pulled Pork shoulder, Brioche Bun & Coleslaw  
 Chilli Con Carne, Pepper & sweet Corn Rice  
 V) Mediterranean Vegetable Pasta bake, Mozzarella &  
 Basil  
 Lamb Kofta Skewer, Mint Yoghurt  
 Steak Mince & Vegetable Stew, Horseradish Suet  
 Dumplings  
 Mini Fish, Chip & Mushy Peas

All served with a fresh Fruit platter  
 and an assiette of mini desserts

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Tea and Coffee

<b>Gourmet Sandwich &amp; Wrap platter</b>	£4.50 pp
<b>Gourmet Sandwich &amp; Wrap platter &amp; Bowls of Chips</b>	£5.95 pp
<b>Soup of the day &amp; gourmet Sandwich &amp; Wrap platter</b>	£5.95 pp
<b>Cold Meat Platter, Chutneys &amp; Condiments, warm Bread rolls</b>	£7.95 pp

Also available daily is our Pemberton's Carvery self service restaurant. Serving a full selection of traditional hot dishes, along with a vegetable and salad bar. Main Course prices start from £9.95pp.

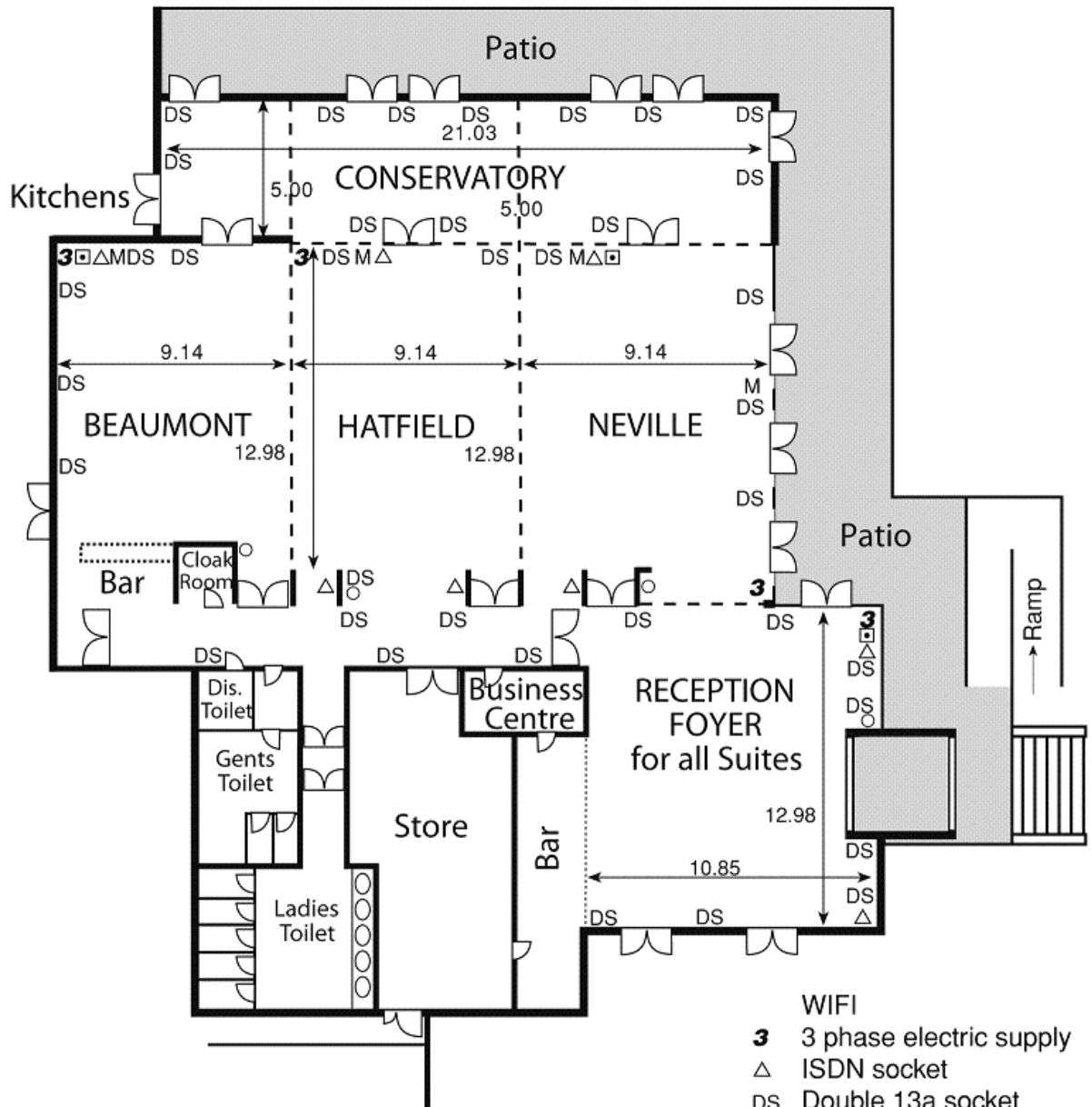
For smaller meetings, catering may be ordered on the day from our lounge menu.

## FUNCTION ROOM SPECIFICATIONS

Name of Room	Boardroom 1	Boardroom 2	Boardroom 3	Boardroom 4	Boardroom 5	Green Room	Fountain Room	Ballroom	Foyer	Beaumont	Hatfield	Neville	Bishops Suite
<b>FACILITIES</b>	Interconnecting							Interconnecting		Interconnecting to create the Bishops Suite			
Floor Level	1st	1st	1st	1st	1st	G	G	G	G	G	G	G	G
Length – m	6.7	4.9	7.0	8.4	5.5	7.3	16.4	18.9	12.2	12.98	17.98	17.98	
Width – m	4.6	4.6	4.4	4.4	4.3	5.8	7.00	15.2	11.8	9.14	9.14	9.14	
Area – sq metres	30.8	22.3	30.8	36.9	23.6	42.3	114.8	287.2	143	118.6	164.30	164.3	588.2
Height – min	2.8	3.1	2.1	3.5	2.5	3.2	2.8	3.2	3.2	3.9	3.9	3.9	
Height – max	2.8	3.1	2.1	2.8	2.5	3.2	3.3	3.7	3.7	3.9	3.9	3.9	
<b>Capacity</b>													
Cabaret	-	-	-	-	-	18	48	160	64	64	80	80	280
Theatre Style	-	-	-	-	-	30	60	250	100	100	150	150	500
Classroom	-	-	-	-	-	20	50	160	45	70	120	120	340
U Shape	-	-	-	-	-	16	30	-	30	50	70	70	-
Boardroom	18	8	12	12	10	22	30	-	40	50	60	60	-
Reception	-	-	-	-	-		60	400		120	140	140	450
Lunch/Dinner	-	-	-	-	-	30	60	320		90	140	140	450
Dinner Dance	-	-	-	-	-	-	-	300		80	120	120	430
Buffet/Disco	-	-	-	-	-	-	-	450		120	180	180	700
Disabled Access	no	no	no	no	no	yes	yes	yes	yes	yes	yes	yes	yes
Bar Facility	no	no	no	no	no	no	no	no	yes	yes	no	no	yes
Telephone Points	1	1	1	1	1	1	1	3	1	1	1	1	5
Air Conditioning	no	no	no	no	no	yes	no	no	no	yes	yes	yes	yes
3 – phase	no	no	no	no	no	no	no	yes	no	yes	yes	yes	yes
No. of 13A sockets	4	10	14	12	4	4	8	15	3	5	4	8	30

## FLOOR PLAN

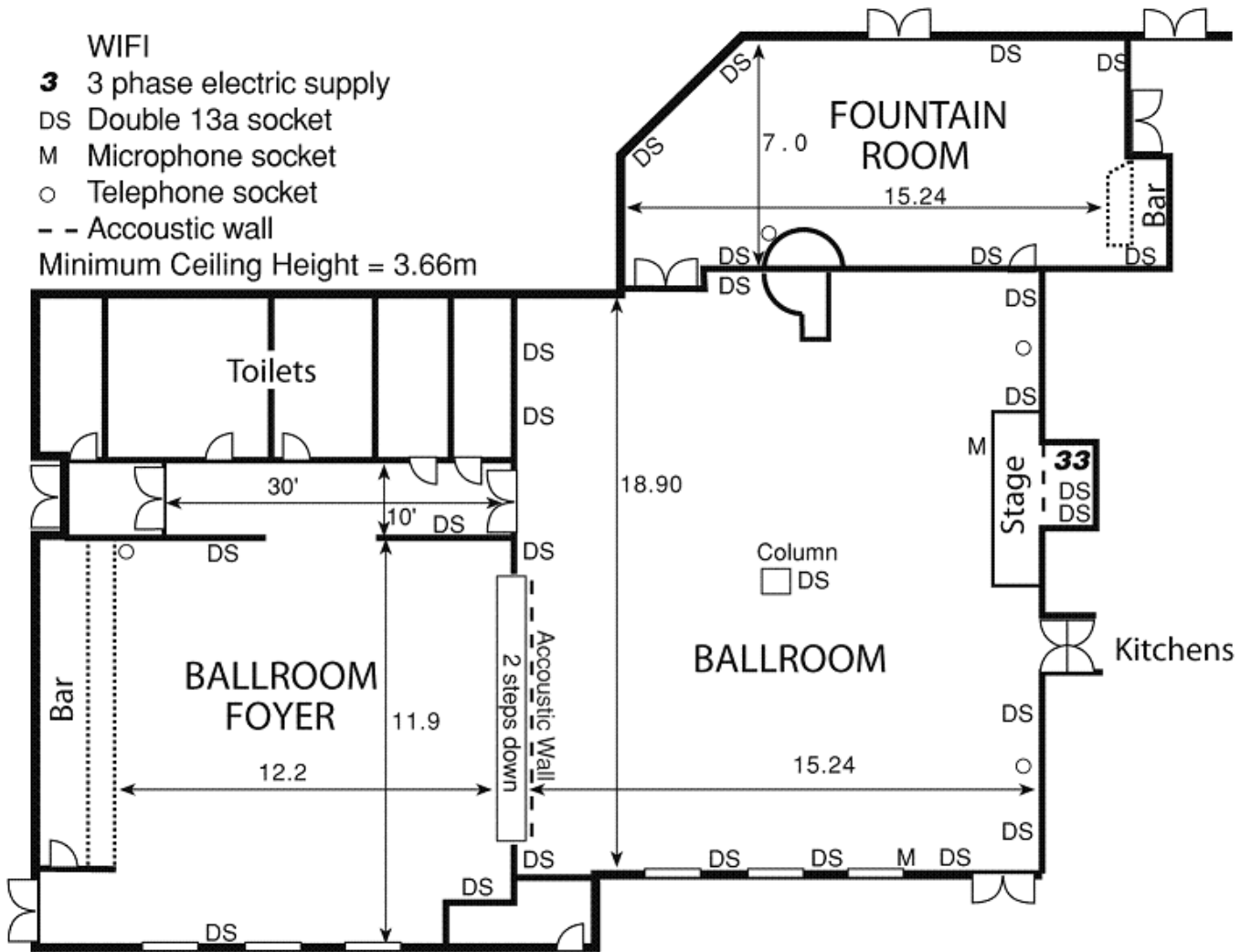
### THE BISHOPS SUITE



NOT TO SCALE

## FLOOR PLAN

### THE BALLROOM & FOUNTAIN ROOM



NOT TO SCALE



## TERMS AND CONDITIONS

### 1. CONFIRMATION

All bookings are considered provisional until confirmation is received in writing. Confirmations must be sent by the client and received within 14 days of making a provisional booking or, if such time is not available prior to the date of arrival, within a maximum of 48 hours. If confirmation is not received within this period, Ramside Hall Hotel reserves the right to release the booking and re-let the facilities. This contract should be signed and returned to the Company within 7 days of its receipt.

### 2. TERMS OF PAYMENT & CREDIT FACILITIES

It is Company policy for all accounts to be settled upon departure. Credit facilities may be obtained by Registered Companies with an estimated spend in excess of £500.00. Application for credit must be received at least 2 months prior to the event and accounts cannot be forwarded without prior arrangement. Events less than £500.00 must be settled upon departure.

If you do not have an account arrangement with the Company, an initial deposit of 10% based on the total estimated value of the booking is required. A pro-forma invoice will be issued to the Customer prior to the event for full settlement 28 days prior to the event. Deposits are neither refundable nor transferable. Extras must be settled on departure. If credit facilities have been granted, full payment must be made within 28 days of the event.

### 3. CANCELLATIONS

Cancellation charges will be as follows:

Between 6 months and 3 months 25% of quoted rates

Between 3 months and 1 month 50% of quoted rates

1 month and under 100% of quoted rates

4. Final numbers are required 7 days before the event. These are the minimum numbers that will be charged on your account.

5. If any items are to be delivered to the Hotel before the event, arrangements must be made with the Company and the persons making the delivery. Ramside Hall Hotel will make its best endeavours for the safe-keeping of such items and can only accept responsibility if a full and thorough investigation of the goods is made at time of delivery. Any equipment or personal effects brought into the Hotel by guests remain at their own risk and Ramside Hall Hotel will not be liable in the event of any loss, theft or damage.

6. Only food and beverages purchased from Ramside Hall Hotel may be consumed on the premises, If food or beverage is brought into the Hotel for consumption, a charge will be made equal to the Hotel's selling price for that or an equivalent product that will be at the determination of the Hotel. We do not permit spirits or fortified wines. Ethnic foods by very special arrangement.

7. The Customer shall be responsible for any damages caused to Ramside Hall Hotel, or furnishings, utensils or equipment therein by the wilful act or default of the Customer or guests of the Customer and shall pay to the Company on demand the amount required to make good or remedy such damage.

8. The lead name/organiser shall be responsible for the orderly conduct of guests and shall ensure they have regard to any regulations imposed by any competent authority and that nothing will be done which will constitute a breach of the law. In particular the Customer shall ensure that there is no illegal gaming or betting.

9. Prior written approval must be obtained if you wish to fix items to the walls, floors or ceilings. Your special attention is drawn to wallpapered areas. Blu Tack does not come off!

10. The Company reserves the right to cancel any bookings forthwith and without liability on its part in the event of any damage or destruction of Ramside Hall Hotel by fire or any other cause, any shortages of labour or food supplies, strikes, lock outs or industrial unrest, or any cause beyond the control of the Company which shall prevent it performing its obligations in connection with any booking; in these circumstances reasonable steps will be taken to accommodate the booking in another Hotel.

11. The Company reserves the right to object to the employment of any unsuitable outside agent by the Customer and will, without obligation, be pleased to give customers and guests the benefit of their advice or recommendations in this connection.

12. The Company accepts no responsibility for equipment used or supplied by the Customer. The Company advises the Customer that if equipment is of sufficient value the Customer should take out suitable insurance. Furthermore we strongly recommend event insurance in lieu of cancellation and suggest you contact your preferred broker if you deem this to be prudent.

13. Should the Customer make significant changes to the programme or the expected numbers of guests, Ramside Hall Hotel reserves the right to amend rates and/or facilities offered.

14. Ramside Hall Hotel reserve the right to relocate your meeting, as long as a suitable alternative can be offered.