

# THE OSTRICH

Colnbrook

## FUNCTIONS & PARTIES

# THE OSTRICH

## Colnbrook

### THE VENUE

Dear.....

Thank you for considering The Ostrich as a venue for your event.

We know that planning parties, functions and meetings can be a difficult task. With that in mind, our dedicated Team we will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

Our versatile venue, located in the village of Colnbrook, is steeped in history, making it a desirable, characteristic venue for a range of events. The Ostrich with foundations dating back to 1106 and is now a stylish and sympathetic mix of the old and new, creating a personal and cosy atmosphere for your event.

The Ostrich is fully licensed and our function room has a private bar, making The Ostrich an ideal venue for your event.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

*Sarah Morgan*

Manager

# THE OSTRICH

## Colnbrook

### OUR FUNCTION ROOM

Our function room is situated on the first floor, is suitable for hosting a variety of functions and offers flexible configurations. It is the ideal venue for your event, whether you require a formal sit-down meal for up to 32 guests or up to 60 for buffet-style events.

The wooden beamed function room has its own bar, a sound system for backing music & a fireplace. We are licensed for DJs and live music.

At The Ostrich we understand that the details are what make the day, therefore we can arrange those personal touches, from chair covers to match your colour theme to balloons, flowers and cakes, nothing is too much trouble, so if you have anything else in mind please ask and we will endeavour to assist you.

The room is available to hire for £150.00

### CONFIGURATION

Our function room can be set up in a multitude of styles, however the below numbers are examples of some of the layouts we can accommodate.

Room	Theatre	Boardroom	Cabaret	U Shaped
The Parlour	60	16	30	20

# THE OSTRICH

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### THE PACKAGES

#### EMERALD

Welcome drink  
4 course wedding breakfast  
(Emerald or Pearl)  
1/2 bottle of wine per person  
Glass of sparkling wine with toast  
Evening finger buffet (Crystal)  
Additional evening guests £11.95 per head

**£59.95 PER HEAD**

#### PLATINUM

Welcome drink  
4 course wedding breakfast  
(Platinum)  
Mineral water on tables  
1/2 bottle of wine per person  
Glass of sparkling wine with toast  
Evening finger buffet (Crystal)  
Additional evening guests £11.95 per head

**£75.00 PER HEAD**

# THE OSTRICH

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### OUR MENUS

We have two inclusive menus for you to choose from as well as two fork buffets and two finger buffets each offering something slightly different to help you cater for differing tastes and fit varying budgets.

Our dedicated Team are ready to work with you to help you plan your function exactly as you wish.

Our menus have been designed to help simplify your planning, however, should you have any special dietary requirements, please discuss this with your Event Co-ordinator and we will endeavour to cater for your every need. We also have menus for your young guests, designed specifically with them in mind.

*Pre-ordering is required a week in advance*

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### EMERALD MENU

*Please choose 1 dish from each of the following courses to create a set meal for your entire party*

#### STARTERS

Seasonal soup  
*With crusty bread*

Chicken liver & mushroom parfait <sup>(600)</sup>  
*Toasted sourdough shards and balsamic onion chutney*

Prawn, mango, chilli & coriander salad <sup>(600)</sup>  
*With balsamic dressing*

Baked halloumi & balsamic onion confit tart <sup>(600)</sup> (v)  
*Wheat berry, apricot, apple & cranberry salad with red wine dressing*

#### MAINS

Roast topside of beef  
*Served with Yorkshire pudding and red wine gravy*

Roasted pork belly  
*With caramelised apple & wholegrain mustard sauce*

Oven roasted chicken breast <sup>(600)</sup>  
*Stuffed with mozzarella & basil, wrapped in bacon and drizzled with roasted red pepper coulis*

Pan seared cod loin <sup>(600)</sup>  
*Served with crayfish & dill butter cream sauce*  
*All served with a selection of seasonal vegetables and potato*

#### DESSERTS

Warm triple chocolate brownie  
*With sweet black cherry compote, clotted cream & chocolate flake*

Coconut & citrus posset (v)  
*With mango and passion fruit compote & shortbread biscuits*

Blackberry & apple eton mess <sup>(600)</sup> (v)  
*With crushed meringue, whipped cream & raspberry coulis*

\*\*\*

Coffee & mints

**£25.95**

PER HEAD

*Vegetarian and vegan alternatives are available*

# THE OSTRICH

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### PLATINUM MENU

*Please choose 1 dish from each of the following courses to design a set meal for your entire party*

#### STARTERS

Seasonal soup  
*With crusty bread*

Stilton bon bon salad <sup>(v)</sup>  
*Beetroot couscous & wheat berry salad with dressed leaves.*

Smoked salmon & prawn cocktail <sup>(600)</sup>  
*With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough*

Pressed duck & chicken terrine <sup>(600)</sup>  
*Butternut squash purée, toasted sourdough and dressed leaves*

#### MAINS

Striploin of beef  
*With Yorkshire pudding & pancetta bourguignon jus*

Pan fried salmon fillet  
*Black rice & quinoa salad and a caper & dill butter sauce*

Duck leg confit  
*With blackberry & honey jus*

Roasted lamb loin chops  
*With salsa verde & pistachio dust*

*All served with a selection of seasonal vegetables and potato*

#### DESSERTS

Rich chocolate mousse <sup>(v)</sup>  
*With a caramel centre, toasted marshmallow and clotted cream*

Prosecco & elderflower jelly <sup>(600)</sup>  
*With blueberries & raspberries and chantilly cream*

Dragon & passion fruit pavlova <sup>(600)</sup> <sup>(v)</sup>  
*With a mango purée, coconut gelato & toasted coconut flakes*

\*\*\*

Coffee & mints

**£35.95**

PER HEAD

*Vegetarian and vegan alternatives are available*

# THE OSTRICH

## Colnbrook

### VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests. Please select one of the following dishes in place of your chosen starter & main course.

#### STARTERS

Avocado and tofu mini toast (600) (v/vg)

*With red onion, pickled cucumber, toasted pumpkin & sesame seeds  
all finished with a drizzle of sriracha sauce*

Beetroot, samphire and courgette fritters (600) (v/vg)

*With seasonal leaves and basil pesto*

Beetroot falafel bites (600) (v/vg)

*On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil*

Crispy thyme charred polenta (600) (v/vg)

*On a wild mushroom ragu, topped with rocket leaves*

Crushed avocado and sautéed mushrooms (600) (v/vg)

*On toasted sourdough with onion confit and quinoa houmous*

Kale & onion fritters (600) (v/vg)

*With spicy aubergine chutney, dressed rocket leaves, pomegranate seeds & flaked toasted almonds*

Roast tandoori spiced cauliflower florets (600) (v/vg)

*On tahini soya yoghurt topped with pickled red cabbage,  
pomegranate molasses, coriander & pumpkin seeds*

Sweet potato falafel bites (600) (v/vg)

*On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil*

Tandoori spiced cauliflower, broccoli & onion fritters (v/vg)

*Served with mango chutney & seasonal leaves*

Tempura vegetables (600) (v/vg)

*Lightly battered vegetables, with a pot of sweet chilli dipping sauce,  
toasted sesame seeds, red chilli and spring onion to finish*

Vegetable gyoza (600) (v/vg)

*Crispy pastry dumplings with sweet chilli dipping sauce, dressed rocket and pickled red onions*



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### VEGETARIAN MAINS

Lemon & black pepper breaded halloumi <sup>(600)</sup> (v)  
*On a vegetable risotto with heritage tomatoes,  
balsamic roasted red peppers & asparagus*

Creamy wild mushroom, cranberry and spinach Wellington (v)  
*With buttered herb new potatoes*

Persian red quinoa, squash & pistachio nut roast <sup>(600)</sup> (v)  
*With sumac roasted Brussels sprouts, fennel &  
broccoli with red pepper & tomato sauce*

Courgette, pistachio & mushroom nut loaf (v)  
*With creamy peppercorn sauce & seasonal vegetables*

Blue cheese, spinach & cranberry risotto (v)  
*With dressed leaves*

Porcini mushroom & truffle mezzaluna parcels (v)  
*With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil*

Tofu & vegetable Malaysian curry (v)  
*Served with basmati rice, toasted almonds & warm chapati bread*

Asparagus, pea & cheese ravioli (v)  
*With soya & green beans and a herb pesto*

Wild mushroom & thyme risotto <sup>(600)</sup> (v)  
*Topped with pea shoots*

Potato gnocchi (v)  
*Sautéed with peas and courgette, finished with vegan cheese & rocket leaves*

Sweet potato, cannellini bean & quinoa croquette (v)  
*With rocket, heritage tomato relish, roasted onions,  
orzo pasta salad and bell pepper coulis*

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### VEGAN MAINS

Barley summer stew <sup>(600)</sup> (v/vg)

*A medley of pearl barley, orange liquor, cumin & baby vegetables  
finished with sautéed spring onion & spinach*

Baked sticky aubergines with pomegranate molasses <sup>(v/vg)</sup>

*Warm beetroot & couscous in a lemon vinaigrette, dressed rocket & chard leaves,  
pickled cucumber & soya yoghurt dressing with toasted almonds*

Creamy Thai green curry risotto <sup>(v/vg)</sup>

*Topped with tempura vegetables and lime & maple toasted coconut*

Fennel & cumin roasted cauliflower 'steak' <sup>(v/vg)</sup>

*Topped with a salsa of sultanas, hazelnuts, parsley & capers,  
finished with slow braised red lentils & red pepper coulis*

Mushroom & walnut 'steak' <sup>(v/vg)</sup>

*Served with wilted spinach, roast tomato, glazed shallots & carrots,  
chunky chips, a red wine jus and parsnip crisps to finish*

Roasted vegetable tagine <sup>(600)</sup> (v/vg)

*In a sweet & spicy sauce with sultanas & apricots, toasted almonds  
and a side of lemon quinoa & pomegranate*

Soya bean & spring onion risotto <sup>(v/vg)</sup>

*With miso & maple glazed mushrooms, chargrilled bok choy and toasted cashew nuts*

Wild mushroom quinoa salad <sup>(600)</sup> (v/vg)

*With roast red peppers, beetroot, candied pecans, walnuts & mixed  
seeds finished with a creamy yoghurt & honey dressing*

Fig, cashew nut and carrot rosti <sup>(v/vg)</sup>

*Forest mushrooms and herb pesto*

Butternut squash & sweet potato gnocchi <sup>(600)</sup> (v/vg)

*With roasted pepper coulis*

Lemon & asparagus gnocchi <sup>(v/vg)</sup>

*With mint pesto*

Spaghetti with basil pesto <sup>(v/vg)</sup>

*With green beans, peas, soya beans, caramelised red onions, almonds, rocket and finished with lemon oil*

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### YOUNG GUESTS

We want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

*Please choose 1 dish from each of the following courses to create a set meal for all of your young guests*

#### ARRIVAL DRINK

Apple or Orange juice

#### STARTERS

Seasonal soup  
*With crusty bread*

Garlic bread <sup>(v)</sup>

Vegetable sticks <sup>(v/vg)</sup>  
*With red pepper houmous*

#### MAINS

Roast beef & Yorkshire pudding

Roast chicken breast

Tomato & herb pasta <sup>(v/vg)</sup>  
*With dressed leaves*

*All served with a selection of seasonal vegetables and potatoes*

#### DESSERTS

Meringue nest <sup>(v)</sup>  
*With raspberry ripple ice cream & raspberry coulis*

Triple chocolate cookie <sup>(v)</sup>  
*Topped with clotted cream ice cream and drizzled with warm chocolate sauce*

**£15.00**

PER HEAD

# THE OSTRICH

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### PEARL FORK BUFFET

#### STARTERS

*Please choose 1 starter & 1 dessert which will be served for your entire party*

Seasonal soup  
*With crusty bread*

Prawn, mango, chilli & coriander salad <sup>(600)</sup>  
*With balsamic dressing*

Baked halloumi & balsamic onion confit tart <sup>(600)</sup> <sup>(v)</sup>  
*Wheat berry, apricot, apple & cranberry salad with red wine dressing*

#### MAINS

*Served from the buffet table*

Meat platter  
*Honey roasted ham, topside of beef & roast turkey*

Sweet potato & chestnut frittata <sup>(v)</sup>

Hot minted new potatoes <sup>(v)</sup>

Salad of plum tomatoes, cucumber & red onions <sup>(v)</sup>  
*With lemon & balsamic dressing*

Carrot & cranberry raita <sup>(v/vg)</sup>

Roasted vegetable quinoa salad <sup>(v/vg)</sup>  
*With herb pesto*

Warm mixed breads <sup>(v)</sup>

#### DESSERTS

Warm triple chocolate brownie  
*With sweet black cherry compote, clotted cream & chocolate flake*

Blackberry & apple Eton mess <sup>(600)</sup> <sup>(v)</sup>  
*Crushed meringue, whipped cream & raspberry coulis*

Vanilla cheesecake  
*With pecan brittle and salted caramel sauce*

**£25.95**

PER HEAD

# THE OSTRICH

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### JADE FORK BUFFET

#### STARTERS

*Please choose 1 starter & 1 dessert which will be served for your entire party*

Seasonal soup  
*With crusty bread*

Pressed ham hock terrine <sup>(600)</sup>  
*Spring onion & leek purée with toasted sourdough shards*

Stilton, chicory & radicchio salad <sup>(v) (600)</sup>  
*With figs and caramelised walnuts*

Cornish crab, roasted salmon & coconut fishcake <sup>(600)</sup>  
*With seasonal leaves, mint, lime, coriander & chilli sauce*

#### MAINS

*Served from the buffet table*

Roasted sirloin & noodle salad <sup>(600)</sup>  
*With Asian slaw, wasabi mayo & roasted peanuts*

Cured salmon & beetroot Nicoise salad <sup>(v) (600)</sup>  
*With horseradish dressing*

Cumin & coriander roasted vegetables & freekah salad <sup>(v/vg)</sup>  
*With avocado, crispy kale, walnuts & pomegranate dressing*

Grilled lamb loin chops <sup>(600)</sup>  
*Pomegranate & cucumber salad, salsa verde & pistachio crumbs*

Duck fat roasted potatoes

Curried fennel, red cabbage & apple slaw <sup>(v)</sup>

Roasted vegetable pasta salad with herb pesto <sup>(v/vg)</sup>

Warm mixed breads

#### DESSERTS

Warm triple chocolate brownie  
*With sweet black cherry compote, clotted cream & chocolate flake*

Coconut & citrus posset <sup>(v)</sup>  
*With mango and passion fruit compote & shortbread biscuits*

Vanilla cheesecake  
*With pecan brittle and salted caramel sauce*

**£30.95**  
PER HEAD

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## FINGER BUFFETS

### CRYSTAL

Selection of sandwiches

*Maple roasted ham & tomato | Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade*

Fried spiced tortilla chips with houmous, salsa & guacamole for dipping

Salt & vinegar chicken wings with blue cheese dip

Seasoned chips with smoky tomato mayonnaise <sup>(v)</sup> | Hot beef & chilli sausage rolls

**£11.95** PER HEAD

### SILVER

Selection of open sandwiches

*Crayfish in Szechuan pepper & sriracha sauce | Pulled salt beef & BBQ mustard*

*Whipped brie, tomato & smashed avocado*

Mini cheese burger sliders with smoky tomato & onion chutney

Crispy coated chicken fillets with Indian sweet chilli sauce | Feta, spinach and pine nut parcels <sup>(v)</sup>

Seasoned chips with smoky tomato mayonnaise <sup>(v)</sup>

**£15.95** PER HEAD

# THE OSTRICH

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### WHERE WE ARE

The Ostrich is easily accessed by both road & rail and with plenty of on street parking. The hotel is approximately 12 miles from London and within close reach of the M25 and M4.

The nearest train station is Slough or Langley and they are approximately 3 miles away.  
The nearest underground is Terminal 5 which is 2 miles away.

To find us by road, please enter the following postcode into your Sat Nav  
SL3 0JZ

The Ostrich has its own car park for up to 35 guests



High Street, Colnbrook, Slough, Berks, SL3 0JZ - T: 01753 682628  
E: [theostrich@shepherd-neame.co.uk](mailto:theostrich@shepherd-neame.co.uk) - W: [www.theostrichcolnbrook.co.uk](http://www.theostrichcolnbrook.co.uk)

# THE OSTRICH

## Colnbrook

### THE SMALL PRINT

#### *Functions and Parties Terms and Conditions:*

The following terms and conditions of contract shall apply to all bookings for functions and party  
Reference to The Company shall be The Hotel

One signed copy to be retained by the client and one copy to be returned to The Hotel

#### *Deposits, Payments & Confirmation:*

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our  
Terms & Conditions , otherwise the date will be released and re-offered for sale

A non refundable deposit of £250.00 is required at the time of booking.

The customer shall notify The Hotel in writing not less than 14 days prior to the function,  
the final number of guests anticipated attending the function

Full payment of charges must be made at least 14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number  
that actually attended, whichever is greater. If additional guests are added to attend the function after 14 days  
prior to the function, full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day  
on any outstanding balances and all subsequent days thereafter

#### *Cancellation Policy:*

In the unlikely event of you cancelling your event we reserve the right to apportion the following charges

On confirmation of the event a non refundable deposit of £250 is paid

For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated  
total amount of the function including any accommodation, food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%

Any deposits paid will be deducted from the amount of any outstanding monies due

#### *General Conditions:*

*Licensing and Statutory Regulations:* Functions held within the hotel are subject to Statutory Regulations. All such  
regulations must be strictly observed. Details of any such regulations can be provided on request.

*Third Party Insurance:* The Company shall not be liable for any loss or damage suffered by the customer, except in  
respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights  
which The Company has under the Hotel Proprietors Act 1956 where the act applies

*Damage:* The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and  
equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay  
The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the The Ostrich Hotel are non smoking

CONTINUED



# THE OSTRICH

## Colnbrook

### THE SMALL PRINT - CONTINUED

*Food and Drink:* We cannot allow food or drink, other than that purchased on the premises be consumed with the hotel

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

*Finishing Times:* Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

*Alterations to Bookings:* These are required to be made in writing and are subject to approval by The Company

*External Suppliers:* These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

*Force Majeure:* If the Hotel is prevented or hindered from carrying any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The hotel reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to the Hotel

*Site Copy*

Event Date .....	Minimum No. of Guests .....
Signed.....	Signed.....
On behalf of The Hotel	On behalf of the Client .....
Name (Printed) .....	Name (Printed) .....
Position .....	Position .....
Date.....	Date.....

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