



BULL'S HEAD CHISLEHURST

The 18th Century Bull's Head Hotel is situated in the picturesque part of Chislehurst, centrally located for easily accessibility with 15 bespoke bedrooms above our stunning Ballroom and Cocktail Bar. We can accommodate from as few as 15 to 180 people making us an ideal venue for your special event! With ease we can cater for events such as wedding ceremonies and receptions, family celebrations, christenings, private parties, and after funeral gatherings. Our dedicated Events Manager Jayne, who has several years of experience hosting events at the Bull's Head, will be more than happy to assist you!

You will be sure to have our undivided attention throughout the day by our fantastic events team.



BALLROOM & COCKTAIL BAR

A completely private space for you to enjoy your day perfect for intimate wedding receptions or lively celebrations! There is also a private terrace area through our french doors for that Al Fresco option!

FACILITIES INCLUDE

- Complimentary Wi-Fi • Projector and screen
- Full audio system with microphone use • iPod/laptop connector
- Private toilets • Accessible toilet • Baby change facilities
- Accessible ramp facilities • Car parking on site
- Private terrace area with comfortable seating and lighting • Stationary
- White linen tablecloths and napkins • Easels • Fully stocked bar facilities
- Dedicated event staff • Civil ceremony licence





Photo by Matt James

2017/2018 ROOM HIRE CHARGES

COCKTAIL BAR & BALLROOM

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Mo	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300
Tue	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300
Wed	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300
Thu	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300	£300
Fri	£400	£400	£400	£500	£600	£600	£600	£600	£600	£500	£500	£600
Sat	£500	£500	£500	£800	£900	£1000	£1000	£1000	£1000	£700	£700	£800

All funerals are charged at £150

Sundays are charged at £350

*Bank holiday Sundays, Mondays and
New Year's Eve are charged at £500*

We can also host your ceremony here at an extra cost of £250



Photo by Matt James

BANQUETING MENUS

We request that you choose the same set menu for all of your guests. We will of course cater for any vegetarians and special dietary requirements.

£45 per person for 3 courses

STARTERS

Your choice of our Head Chef's homemade soup

Classic prawn cocktail, Marie Rose sauce, granary bread, butter

Tricolore salad consisting of tomato, mozzarella, avocado, olive oil dressing

Warm plum tomato, pesto and mozzarella tart, balsamic syrup, fresh rocket

Chicken liver pate, sourdough toast

Fresh melon, parma ham, a mint and honey glaze

Oak smoked salmon, potato and chive salad

MAINS

Pan fried chicken supreme, parmentier potatoes, rich coq au vin sauce

Pot roasted chicken supreme, creamy mash potato, rich sherry mushroom sauce

Pan seared salmon fillet, crispy herb crust, roasted new potatoes served,
light basil cream sauce

Slow cooked minted lamb shank, creamy mash, red wine jus

Pork sausages, creamy mash, onion gravy

Choice of roast beef, chicken, lamb or pork, goose fat roast potatoes, double
egg yorkshire, all the trimmings

Pea, mint, asparagus risotto

Spinach and roasted red pepper parcel

All served with seasonal vegetables

DESSERTS

Homemade apple pie and custard

Your choice of cheesecake

Bailey's profiteroles with rich chocolate sauce

Banoffee pie with vanilla ice cream

Traditional lemon tart with crème fraîche

If you wish to use your wedding cake as your dessert there will be a charge of £3 per person. Before you order your food and drink please inform a member of staff if you have any food allergies or intolerances. Please note this menu may be subject to change due to seasonality and availability.

Should a preferred dish not be listed do not hesitate to discuss this with us.

CHEESEBOARD

£40 per table • Serves 8-10 people

CHEESE CAKE

Wedding cheese cake with savoury biscuits and chutneys

£125-£300 depending on size and choice of cheese

COFFEE & AFTER DINNER MINTS

£2.50 per person

CHILDRENS MENU

STARTERS

Homemade soup

Garlic bread

Bread, crudites and dips

MAINS

Sausage, mash and gravy

Chicken goujons, chips and baked beans

Penne pasta with tomato and cheese sauce

Mini Picnic, chunk of cheddar, slice of ham, cucumber sticks,
tomatoes, crisps, bread and butter

Roast dinner (only available if adults have ordered this)

All of the above served with dairy ice cream for dessert

£15.95 per person for the under 10's

AFTERNOON TEA

A selection of sandwiches on white and granary bread • Assortment of sweet treats
Strawberry and cream scones • Nibbles • A selection of teas and coffees

£20 per person

MIXED NIBBLES

Tortilla chips • Crisps • Savoury biscuits

£2.50 per person

PLATTERS

Platters will serve approximately 8-10 people

MEAT £60

A selection to include various cured meats, pates and breads

VEGGIE £45

A selection of crudites, dips and assorted breads

SOAKERS

To soak up the excesses of the day! Served with brown sauce or tomato ketchup.

Fish goujons and chips in a cone • Sausages in a roll • Bacon baps

£5.50 each

Chip cones

£2.75 each

CANAPE SAMPLE LIST

- Mini Young's ale spicy sausage in honey and wholegrain syrup
 - Mini sausage and mash with caramelised red onion
 - Little buckets of fish and chips with lemon
 - Vegetable tempura with wasabi dipping mayonnaise
 - Chicken satay with sweet chilli dipping sauce
 - Mini baked potato with various fillings
 - Smoked salmon and cream cheese beilinis
 - Mini duck pancakes with hoi sin sauce
 - Chicken liver pâté en croute
- Tempura battered king prawns with sweet chilli dipping sauce
 - Selection of mini quiches
- Tomato, mozzarella and basil skewers with lemon drizzle
 - Bacon and apple skewers
 - Mini halloumi kebabs with chilli oil dressing
- Mini yorkshire puddings with beef and horseradish

£2 per piece

HOG ROAST

Informal buffet style only • Not available for a wedding meal

Roast potatoes
Crispy crackling
Mediterranean cous cous
Vegetarian quiche
Creamy coleslaw
Cherry tomato and pesto pasta salad
Sage and onion stuffing
Mixed salad
Baps
Sauces

£2250 • Will serve approx 100 people

Any guests over this amount charged at £22.50 per head.

Add a Whole Dressed Salmon (Market Price)

BUFFETS

FINGER FOOD A

A selection of mixed sandwiches served on white and granary bread

Crudites and dips

Cocktail sausages with a honey and wholegrain mustard glaze

Samosas and chutney

Spicy potato wedges with dips

Crostini selection

Quiches

Sausage rolls

Chicken goujons with sweet chilli dip

Nibbles

£15 per person

FINGER FOOD B

As above served with tea, coffee and orange juice

£17.50 per person

FINGER FOOD C

As above served with an assortment of fresh cakes

£20 per person

A 12.5% service charge will be added to your buffet



HOT FORK BUFFET

Choose from two of the following homemade dishes

Chilli con carne

Chicken curry

Lamb and sweet potato curry

Coq au vin

Chicken chasseur

Chicken in a sherry cream and mushroom sauce

Thai green curry (meat or veggie)

Thai red curry (meat or veggie)

Navarin of lamb

Vegetarian lasagne

Beef stroganoff

Beef bourguignon

And then two of the following homemade sides

Basmati rice

Jacket potatoes

Roast potatoes

Herb roasted new potatoes

Minted new potatoes

All of the above is served with crusty bread and green vegetables

£25 per person

COLD FORK BUFFET

Choose from two of the following homemade dishes

Roast sirloin of beef with horseradish

Roast turkey

Leg of lamb with mint, rosemary and garlic

Antipasti platter with olives and ricotta

Honey and clove roasted ham

Choose from four of the following homemade sides

Cherry tomato and pesto pasta salad

Seafood linguine salad

Baby mozzarella, tomatoes, basil and 8 year old balsamic vinegar

Noodles with chilli prawns and coriander

Spicy vegetable rice salad

Traditional potato salad

Smoked salmon and asparagus quiche

Goat's cheese and red onion quiche

Potato salad with pancetta and wholegrain mustard

Caesar salad

Waldorf salad

Nicoise salad

All of the above is served with crusty bread

£25 per person



WINES

WHITE

Poggio Alto Delle Venezie Pinot Grigio DOC
Colección Privada Reserva Sauvignon Blanc
Chablis Domaines Brocard
Quercus Pinot Bianco
Deakin Estate Viognier
Featherdrop Bay Sauvignon Blanc

ROSÉ

Urban Provence Côtes de Provence Rosé
Whispering Angel Côtes de Provence Rosé

RED

Bodega Norton Porteño Malbec
Deakin Estate Artisan's Blend Shiraz Viognier
Colección Privada Reserva Merlot
La La Land Pinot Noir
Viña Torcida Rioja
Finca La Colonia Colección Malbec

CHAMPAGNE AND SPARKLING

Mezza di Mezzacorona Glacial Bubbly
Col Vittorio Superiore Prosecco DOCG
Perrier Jouët Grand Brut NV

*Selection changes regularly, below are some examples
seasonal sample menu only*

HOTEL ROOMS

The Bulls Head Hotel has 15 en-suite bedrooms, with a mix of twin and double rooms available. Our Bridal Suite includes a four poster bed roll top bath, double shower and a traditional fireplace.

All rooms have Free Wi-Fi, Flat screen TV, free Sky TV, tea and coffee making facilities, iron and ironing boards, hairdryers and much more.

If you require any more information then please contact Rebecca our Hotel Manager.



TERMS AND CONDITIONS

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised that we can only hold provisional bookings for 2 weeks and have the right to release the booking if there is a popular demand for it.

NUMBERS

All prices quoted are for a specific number of guests and any changes to the numbers given will affect the menu price. Confirmation of final numbers is to be given at least three days prior to the event. If no guaranteed number is provided then the number of persons for which the event was originally booked will be charged for.

CANCELLATION

Cancellation charges of 10% are payable for the cancellation of any event which has been confirmed by the client within one month of the event. Within 7 days we will endeavour to minimise the overall charge but reserve the right to levy certain costs as appropriate.

DEPOSIT

The Bull's Head requires a deposit within 2 weeks of a provisional booking being made. This deposit will be the full cost of the room hire charge. We do not accept cheques as a method of payment for deposits. Please note that this deposit is non-refundable.

PAYMENT

Settlement of the function quote is due in full no later than 6 weeks prior to the function. Please note that all funeral payments must be met in full on the day of the function. For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

FORCE MAJEURE

If for any reason beyond its control, but not limited to strike, labour dispute, accident, act of war/ terrorism, act of god, fire, flood or other emergency conditions the Bull's Head is unable to perform its obligation under this agreement it may terminate this agreement without further liability of any nature upon the return of the deposit paid.

DISPLAYED FOOD ITEMS

Please note that any displayed food items (i.e. buffets) will only be left on display for a maximum of two and a half hours due to health and safety regulations.

MUSIC AND HOURS

We are licensed until midnight; therefore all music and bands have to stop playing at Midnight and we ask guests kindly vacate our premises by 12.30am at the latest.

MINIMUM NUMBERS

Saturdays in April until end of September and throughout December we request a minimum spend of £3,000 – this does not include any drinks purchased from the bar.

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you!

LOST PROPERTY

The Bulls Head take no responsibility whatsoever for any items left behind after your event. If we do find any items of lost property these will be kept for 2 weeks and then disposed of.

THE BULL'S HEAD HOTEL

Chislehurst

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