

Items available for hire

DANCE FLOOR £310 CHAIRS OR CHAIR COVERS FROM £ 3,50

BOUNCY CASTLES FROM £110 GARDEN GAMES £70

BUNTING FROM £40

WINES

175ml 250ml 500ml Bottle
Carafe

RED

MEZZACORONA MERLOT France (13%) 5.75 7.75 14.95 21.95
Crisp, fruity with delightful full and ripe aroma

BRAMPTON CABERNET SAUVIGNON South Africa (14%) 6.05 8.10 15.75 23.50
Fullish-bodied, tannic, plenty of cassis and oak flavours

WHITE

BOSCHENDAL CHENIN BLANC South Africa (13.5%) 5.45 7.30 14.25 20.50
Youthful but pleasant dry, attractively fruity

BRAMPTON UNOAKED CHARDONNAY South Africa (14%) 5.65 7.60 14.75 21.50
Dry, ripe fruit without the oak flavours

ROSÉ

JACK & GINA ZINFANDEL ROSÉ USA (10.5%) 4.95 6.75 12.95 18.95
Medium-sweet with delicious red fruit flavours and plenty of lively acidity

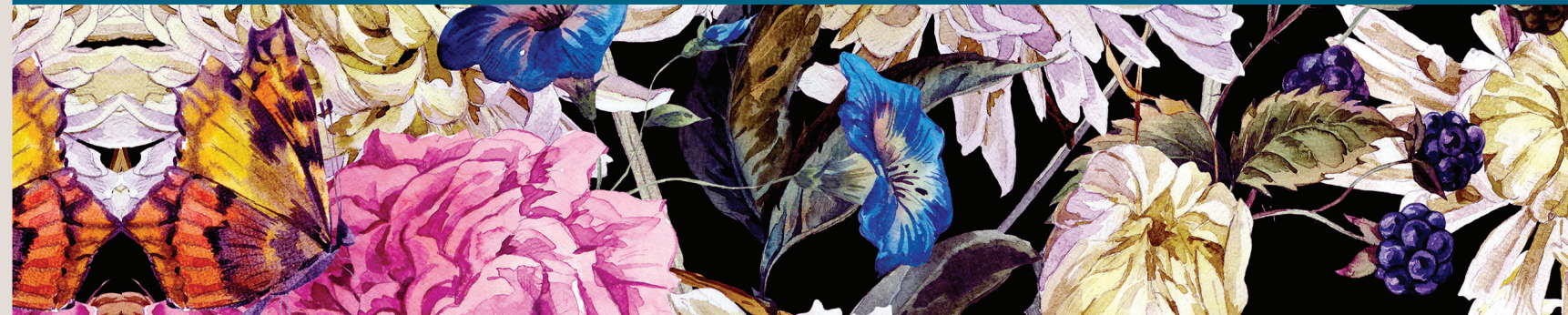
SPARKLING

TERRA SERENA PROSECCO BRUT Italy (11%) 25.95
Crisp and dry, attractive youthful pear and banana aromas

TAITTINGER BRUT RÉSERVE NV. France (12%) 55.00
Toasty and biscuity on nose with good weight of fruit

LAURENT PERRIER CUVÉE ROSÉ France (12%) 85.00
Elegant and fresh with red fruit character and rounded finish

The
Marquee
BRAMPTON HALT



perfect for...

Wedding Receptions

Afternoon Tea

Baby Showers

Birthday Parties

Funeral Gatherings

Business Meetings
or Conferences

Christenings

Bar Mitzvahs

Retirement Parties



Brampton Halt

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DEPOSIT

£400 is required to reserve a date.
This is non refundable.

MARQUEE HIRE COST

Prices vary depending on day and length of hire.
Please discuss with our events team.

From intimate dinners and vintage weddings to exuberant corporate parties, the Brampton Halt Marquee offers a beautiful and flexible venue with a complete event package.

A choice of delicious food and drink options, lined marquee, private garden area, iPod and microphone facilities, linen, crockery, cutlery, heating if needed, gazebos and experienced staff to help make your event as individual as you.

HOG & LAMB ROAST

Our Whole Hog and Lamb Roasting Service creates a great centre piece for your day that will wow your guests. Locally sourced pork and lamb never fails to satisfy even the biggest of appetites.

The main attraction will be carved by a fully trained tender and served piping hot.

You can also choose a sweet dessert from our buffet menu to really spoil your guests.

OUR LOCALLY SOURCED PIG ROAST

Typically feeds 80 to 100 people depending on appetite. To accompany the delicious pork, we provide freshly baked bread rolls, apple sauce, sage & onion stuffing, roasted garlic & sea salt new potatoes, homemade coleslaw and Greek salad.

Half Pig Roast £725 Whole Pig Roast £1300

BRITISH LAMB ROAST

Typically feeding up to 60 people and are ideal for those smaller gatherings. Studded with garlic & rosemary and served with authentic Italian ciabatta, redcurrant jelly or mint sauce. This option is also served with hot minted new potatoes and homemade coleslaw and Greek salad.
Lamb Roast £850

HALF ROAST MOROCCAN CHICKEN

Marinated in Moroccan spices, served with vegetable tagine and fennel salad.

Roast Moroccan Chicken £18 per person

EXTRA GOODNESS

Roasted Mediterranean vegetables with olive oil & thyme, buttered corn on the cob, chilli & honey roasted sweet potatoes £1.75 per person

ADDITIONAL ITEMS

Salmon Parcels with dill • Gammon Steak
Sardines • Lamb Chop • Chinese or BBQ Pork Ribs
£4 per person

Additional sausages to add to your BBQ
£1.75 per sausage

BBQ'S

Each BBQ will be cooked to your requirements

All served with garlic & rosemary roasted new potatoes, brioche rolls, Greek salad and homemade coleslaw:

BBQ Menu A £23.95

Rump Steak, Salmon Parcels, Piri Piri Spiced Chicken Breast and Lamb Chop

BBQ Menu B £20.95

Piri Piri Spiced Chicken Breast, Pork & Chive Sausages, Lamb Chop and Gammon Steak

BBQ Menu C £16.95

Pork & Chive Sausages, Piri Piri Spiced Chicken Breast, Steak Burger, Gammon Steak

BBQ Menu D £18.95

Surf & Turf - 5oz Rump Steak, Salmon Fillet with parsley or garlic & chilli butter

VEGETARIAN BBQ £13.95

or choose one option as an extra to your BBQ for £4 per person

Field mushrooms filled with spinach, garlic & feta cheese, roasted peppers stuffed with quinoa & wild mushrooms, quorn sausages, chargrilled vegetables and halloumi

(GF) Gluten Free (v) Vegetarian

ADDITIONAL SALAD BOWLS

Capresse Salad
Pesto and roasted vegetable pasta salad
Superfood Salad
Fennel, orange and feta salad

£15 for 8 people

FINGER BUFFET

Seven items £13.95 per person

Five items £10.95 per person

Additional items are £2 per item

Create your own buffet from the following selection

Assorted Fresh Sandwiches

Meat and Vegetarian Samosas

Vegetable Spring Rolls • Sausage Rolls • Pork Ribs

Onion Bhajis • Pizza Slices • Quiche Slices

Garlic Dough Balls • Traditional Pork Pie • Fish Goujons

Chicken Satay • Greek Salad • Caesar Salad

Chicken Drumsticks (Plain/Cajun/Tandoori)

Add a large bowl of Chips £16

Add a large bowl of Sweet Potato Fries £19

PLATTERS

MEZZE

Chorizo, Olives, Pitta, Hummus, Feta, Parma Ham, Salami £30 for eight people

FISH BOARD

Whitebait, Smoked Salmon, Prawn Cocktail, King Prawns, fresh bread, tartare sauce £40 for eight people

CHEESE AND BISCUITS

Celery, Grapes, Homemade Onion Chutney
£40 for eight people

LARGE HOMEMADE PIZZAS

Margarita, Italian, Hawaiian, Spicy Veg, Meaty, Florentine, Four Cheese £9.95 each

TAPAS

Individual £3.50 Three £10 Five to Share £16.50

CHUNKS OF CHORIZO SAUSAGE

Panfried spicy chorizo

CRISPY WHITEBAIT WITH LEMON

RUSTIC BREADS (v) Olive oil and balsamic vinegar

PITTA BREAD WITH HOUMOUS (v)

GRILLED HALLOUMI (v) Spiced with paprika

MARINATED OLIVES (v) With feta cheese

PORK AND CHIVE SAUSAGES in honey and mustard

SPICY BUFFALO-STYLE CHICKEN WINGS

Marinated in hot spices

GREEK CHILLI PICKLE PEPPERS

We recommend 3 tapas per guest as an evening nibble

EVENING BUFFET

Buffet £8.95 per person With chips £10.95 per person

6oz Burger or 10" German Bratwurst or Honey Roasted Vegetables and Black Quinoa Burger

Served with a cheese slice, salsa, sautéed onions, sauces, sliced tomato and spiced chilli peppers.

Add a large bowl of Chips £16

Add a large bowl of Sweet Potato Fries £19

AFTERNOON TEAS

Ideal for Christening, Baby Showers & Retirement Parties for 30 or more people

Warm Scone - with clotted cream and strawberry jam with tea or coffee £6.95 per person

FULL AFTERNOON TEA £13.95 per person

Selection of Finger Sandwiches

Tuna & Cucumber, Ham, Cheese & Chutney

Duck Egg & Watercress, Roast Chicken & Pepper

Selection of Cakes

including Scones, Victoria Sponge, Carrot Cake and unlimited tea & coffee

DESSERTS BUFFET

Choice of three desserts £5.95 per person or one dessert £5.00 per person

Fresh Fruit Salad • Chocolate Profiteroles • Chef's tiramisu
Salted Caramel Brownie • Peach Bellini Cheesecake (GF)
Lemon Tart • Banoffee Pie • Red Velvet Cheesecake
Homemade Crumble • Bread & Butter Pudding

FROZEN YOGURT BUFFET £3.95 per person

Natural, chocolate, mango & passionfruit or berry, served with a selection of sweets, granolas and sauces

Kids individual Ice Cream £3

DRINKS

Feel free to use this as a guide but your options are unlimited. Drinks is our business and we can cater to all requirements.

So if you want to offer a classic cocktail bar with a made to order service - *we can do it.*

If you'd prefer a selection of fine wines chilling in the fridge served by knowledgeable staff - *we can do it.*
Or if you want party cocktails served with cherries and umbrellas - *we've got that covered too.*

Wine Bottle from £18.95

Prosecco Bottle from £25.95 Magnum from £49.50

Champagne Bottle from £45.95

Sparkling grape juice for non-alcoholic toast £9.95

Cocktail Jugs serves 4 - 5 people £15.95

Pimms • Sex on the beach • Sangria • Woo Woo

Mocktail Jugs serves 4 - 5 people £9.95

Barrel of Heineken 35 pints £140

Barrel of Fosters 88 pints £300

Cask Ale of your choice 72 pints from £235

Chilled Cider 35 pints from £135

Bottles of Spirits Prices vary by bottle - Please ask for details

CORKAGE

There is a charge of £10.00 for still wine, £15.00 for sparkling wine and £20.00 for Champagne (per 75cl bottle) should you wish to supply your own.