

Smiths Court Hotel Masonic Ladies' Festival

Our package

Our hotel provides the perfect setting for your weekend. We are set on the clifftops overlooking the sea and The Orangery restaurant has marble floors and soaring sea views. The hotel offers a range of double, twin, family and single rooms, including sea view and executive rooms.

Having run a number of Ladies' Festival weekends at the hotel, we can provide a package that will suit your needs. We provide a weekend co-ordinator who will assist you throughout, helping with menu selections, table plans, entertainment, room decoration, and anything else you need.

We offer the Festival Secretary, the Master and their ladies a free overnight stay or free Sunday lunch to have a look at the hotel, taste the food and meet some of the staff. We also offer one free place to lodges that book a minimum of 50 paying guests.

Our kitchen philosophy

Our brigade of chefs are committed to using fresh, local produce, and don't believe in buying in anything that we can make ourselves. Our meat comes from the Butcher of Brogdale in Faversham, our vegetables and eggs are from Nash Farm in Margate, our fish from a Margate boat or from Fruits de Mer in Broadstairs. Our bread is from the Krusty Kobb bakery at the top of the road, and our dairy comes from the Kent Dairy Company.

We believe in supporting our local suppliers, and this allows us to cook using only the finest ingredients that Kent has to offer. Everything in the kitchen is made freshly in house, meaning that we can offer a much greater flexibility with our menus, so if you have any specific dietary requirements or menu preferences, it will be our pleasure to accommodate them. All our dishes can be made gluten free, dairy free, and we can provide a number of options for vegans or any other guests with specific requirements.

Our prices

The weekend package is priced at **£130** per person and is offered for a minimum of 50 guests. If you have 50 guests for the whole weekend, we can offer a Saturday night only price of £87.50 and a banquet only price of £35.50 for additional adults or £19.50 for additional children. Children under 14 pay £19.50 for the whole weekend if there are 50 adults. If you have limited numbers, or require a tailor-made package, we can give you an individual price.

Your weekend

Providing you have a minimum of 50 guests, the following is included. Arrive on Friday to a slice of cake and tea or coffee, before a three course table d'hôte dinner in either of our function rooms with live entertainment afterwards. Alternatively choose our hog roast buffet with a range of salads and bread. The Saturday banquet is served in The Orangery and offers six or seven courses plus tea and coffee, and a pianist plays throughout the meal. We include a toastmaster to assist with your evening, and decorate your tables with table flowers and balloons. The disco runs until 1am on the Saturday night, and we serve sandwich platters at the bar at midnight. Bed and breakfast accommodation is included for two nights

Our extras

For an additional cost, we can offer a range of extras to add the finishing touches to your event. Reception drinks and canapés are available, while table wine is also available with one free bottle for every six purchased. We can arrange bouquets of flowers for the ladies through our florist. Prices on request.



The only thing we overlook is the sea...

Saturday Banquet Menu

Please choose one option from each course for all of your guests, as well as a vegetarian option if required. For any dietary requirements including all allergen information, please speak to us and we will tailor the menu to suit any specific needs.

Soup course

Choose from one of our speciality soups

tomato and basil, butternut squash, carrot and coriander, spiced parsnip, French onion, leek and potato, vegetable

Starter

Chilled melon frappé ~ *fruit coulis*

Garlic and stilton mushrooms al forno (v) ~ *toasted bread, dressed mixed leaves*

Beef carpaccio ~ *parmesan shavings, rocket,*

Breaded brie (v) ~ *cranberry sauce, dressed mixed leaves*

Chicken liver parfait ~ *toasted ciabatta, red onion chutney, dressed mixed leaves*

Goats cheese and Parma ham salad ~ *on a toasted croute, with watermelon in the summer months and fresh figs in the winter months. Parma ham can be removed to create a vegetarian starter*

Fish course

Prawn and crayfish timbale ~ *shredded baby gem, Marie Rose sauce, wedge of lemon, balsamic drizzle*

Homemade salmon fishcake ~ *lemon vinaigrette*

Traditional Scottish smoked salmon ~ *cucumber salsa, beetroot salsa, lemon and lime slices, olive oil drizzle*

Roast fillet of cod ~ *cream cheese and chives*

Fillet of plaice Veronique ~ *creamy white wine and grape sauce*

Plaice goujons ~ *homemade tartare sauce, dressed mixed leaves*

Smoked mackerel pâté ~ *toasted ciabatta, wedge of lemon*

Sorbet

Choose one flavour from the following:

raspberry, lemon, orange, champagne, mango, blackcurrant



Main

Roast sirloin of beef ~ *potato croquettes, jumbo Yorkshire pudding, gravy*

Fruit-fed belly of Brogdale pork ~ *parmentier potatoes, stilton and cider sauce*

8oz rump of lamb ~ *lightly-minted mashed potato, redcurrant jus. Served medium pink as standard*

Guinea fowl stuffed with cream cheese and herbs ~ *breadcrumbs, sauté potatoes, tarragon jus*

Braised lamb shank ~ *mashed potatoes, mint jus*

Tournedos Rossini ~ *fillet of beef, pâté and spinach crouste, Madeira sauce, truffle oil mashed potato*

Twice-baked cheese and chive soufflé (v) ~ *new potatoes,*

Sweet potato and blue cheese crumble (v) ~ *new potatoes, parmesan sauce*

Root vegetable Wellington (v) ~ *mushroom duxelle, wrapped in puff pastry, truffle oil mashed potatoes, bordelaise jus*

~ *All main courses are served with a selection of seasonal vegetables*

Dessert

Traditional apple pie with custard

Homemade cheesecake

choose one filling from Baileys, vanilla, seasonal berry, or light and dark chocolate

choose one base from digestive, ginger nut, bourbon

Trio of profiteroles drizzled with a hot chocolate sauce

Hot chocolate fondant with vanilla Madagascar ice cream

Fresh fruit salad

Vanilla and strawberry panna cotta with madeleine cake

Mango and passion fruit crème brûlée

Choice of tart ~ *choose from white or dark chocolate, or a mixture of both, or zesty lemon*

Homemade banoffee pie ~ *fresh bananas, caramel and cream on a crunchy biscuit base*

Pineapple and basil tartare with almond cream and strawberries

Cheese and biscuits

Can be served as a platter to each table as a separate course for a supplement of £2.50 per person, or in place of the desserts for a supplement of £1.00 per person

Tea and Coffee

Example weekend itinerary

Friday

Arrive at any time in the afternoon

3pm Guaranteed check in to all bedrooms

4pm Tea, coffee and cake is served in the lounge

7 - 9pm 3 course table d'hote dinner served in the Cumberland Suite
(we can run a hog roast buffet at one time instead of a table d'hote dinner)

8pm Entertainment in the Cumberland Suite until late

Saturday

8 - 10am Breakfast

Daytime A day at the guests' leisure – we can suggest shopping venues, golf courses, tourist venues, or any other activities

6.30pm Reception

7.00pm Gala banquet dinner in the Orangery
Included is a pianist, Toastmaster, balloons and table flowers

9.00pm Disco until 1am

Midnight Sandwich platter brought out to guests

Sunday

8 - 10am Breakfast

11am Check out time, unless guests are staying for Sunday lunch, when we extend check out until 3pm.