

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 carvery to have a look at the hotel, taste the food and meet some of the staff. We also offer a free place for one guest 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 **£140** 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 an extensive hog roast buffet in the Cumberland Suite with live entertainment afterwards. 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.

Starter

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

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

Chicken liver pâté ~ *red onion chutney, dressed leaves, toast*

Creamy garlic mushrooms and chorizo al forno ~ *toasted bread, dressed leaves*

Halloumi fries (v) ~ *paprika aioli*

Chicken, chorizo and rocket salad ~ *pan-fried and served with croutons*

Pea, mint and feta croquettes (v) ~ *dressed leaves, fresh mint mayonnaise*

Duck bon-bon ~ *dressed leaves, citrus glaze*

Stilton, pear and walnut salad (v)

Smoked duck breast salad ~ *orange, rocket, balsamic drizzle*

Sun-dried tomato and feta arancini (v) ~ *breaded risotto balls, dressed leaves, aioli*

Pulled pork terrine ~ *dressed leaves, toast*

Soup course

Choose from one of our speciality soups – we can make any flavour including all the classics:

Fish course

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

Plaice goujons ~ *wedge of lemon, dressed leaves, tartare sauce*

Traditional smoked salmon ~ *wedge of lemon, onions, capers*

Cajun calamari ~ *wedge of lemon, aioli*

Smoked mackerel pâté ~ *wedge of lemon, toast, dressed leaves*

Cold poached salmon ~ *potato salad*

Seared scallops ~ *pea purée, chorizo slices*

Salmon fishcakes ~ *tartare sauce, dressed leaves*

Sole 'Dominique' (£2 supplement) ~ *poached and rolled with salmon mousseline, shrimp sauce and tomato salsa, with buttered new potatoes*

Sorbet

Choose one flavour from the following: *raspberry, lemon, orange, champagne, mango, blackcurrant*

Main

Your choice of chicken breast ~ *choose from chicken cordon bleu (breaded and stuffed with cheese and ham) with parmentier potatoes and a creamy sauce, chicken breast stuffed with spinach and blue cheese with parmentier potatoes and a creamy sauce, or roasted chicken breast with roast potatoes and gravy*

Belly of pork ~ *choose between roast and mashed potato, with an apple and cider sauce*

Roast sirloin of beef ~ *potato croquettes, seasonal vegetables, béarnaise sauce*

Your choice of pork tenderloin with lyonnaise potatoes ~ *either pan-fried and wrapped in Parma ham with a cider sauce, or panko-breaded medallions with a mustard and tarragon sauce*

8oz rump of lamb ~ *fondant potato, redcurrant jus. Served medium pink as standard*

Beef Wellington ~ *fondant potato, rich jus, served medium pink as standard*

Lamb shank ~ *minted mash, mint gravy*

Pan-fried duck breast Bigarade ~ *dauphinoise potatoes, served medium pink as standard*

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

Vegetarian options

Mushroom risotto with parmesan shavings (v)

Pesto pancakes (v) ~ *filled with feta cheese and mixed roasted vegetables, with a tomato coulis*

Spinach and goats cheese cannelloni (v)

Vegetarian gnocchi (v)

Spinach and mushroom wellington (v) ~ *fondant potato, gravy*

*~ All main courses are served with seasonal vegetables to enhance the dish,
feel free to suggest your favourites ~*

Dessert

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

Baked apple roses with vanilla Madagascar ice cream

Tiramisu ~ Amaretto biscotti, with Tia Maria and Kahlua

Hot chocolate fondant ~ *with vanilla Madagascar ice cream*

Trio of desserts ~ *chocolate brownie square, baked apple rose, miniature cheesecake*

Lemon posset with a shortbread finger

Warmed black cherry and almond tart with crème Anglaise

Lemon tart with whipped cream

White chocolate and orange torte with homemade honeycomb

Baked white chocolate and blueberry cheesecake

Homemade cheesecake (mix and match your favourite topping and base)
choose one filling from our selection, including Baileys, vanilla, seasonal berry, light and dark chocolate, lime, coconut, millionaire shortbread, salted caramel, After Eight, and more!
choose one biscuit base from digestive, ginger nut, bourbon, amaretto biscotti, shortbread

Sticky toffee pudding ~ *sticky toffee sauce, vanilla Madagascar ice cream*

Profiteroles drizzled with a hot chocolate sauce

Warmed chocolate brownie with vanilla Madagascar ice cream

Indulgent chocolate mousse with a shortbread finger

Diplomat pudding with crème Anglaise ~ *a form of bread and butter pudding made with croissants and pain au chocolat instead of bread*

Homemade trio of ice cream ~ *please speak to us about flavours, as we have created everything from After Eight to John Smiths to popcorn, the traditional vanilla, chocolate and strawberry are just as indulgent!*

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

- Any time Arrive at any time in the afternoon. Feel free to come early for bar snacks or sandwiches before checking in to your room
- 3pm Guaranteed check in to all bedrooms
- 4pm Tea, coffee and cake is served in the lounge
- 7pm - 9pm Hog roast buffet with accompanying vegetarian, fish and other additional platters, as well as desserts and cheeseboard
- 8pm Entertainment in the Cumberland Suite until late

Saturday

- 8 - 10am Breakfast. We recommend choosing a time for a hot breakfast buffet (around 9am) so that most guests can gather together
- Daytime A day at the guests' leisure – we can suggest shopping venues, golf courses, tourist venues, or any other activities
- 5.30pm Reception – We can arrange a photographer to be in attendance if required
- 6.15pm 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 any guests still going

Sunday

- 8 - 10am Breakfast. We recommend choosing a time for a hot breakfast buffet (around 9am) so that most guests can gather together
- 11am Check out time, unless guests are staying for Sunday lunch, when we extend check out until 3pm