

Items available for hire

DANCE FLOOR £310 CHAIRS OR CHAIR COVERS FROM £3.50

GARDEN GAMES £70 BUNTING FROM £40

FLOWERS TO SUIT YOUR BUDGET

SASHES AND CHAIR DRESSINGS FROM £3.00 PER CHAIR

WINES

These are our current selection and are subject to change. Wines will be discussed nearer to your event.

RED

	Bottle
MEZZACORONA MERLOT Italy (13%) Crisp, fruity with delightful full and ripe aroma	24.00
BRAMPTON CABERNET SAUVIGNON South Africa (14%) Fullish-bodied, tannic, plenty of cassis and oak flavours	26.00
WAIPARA HILLS PINOT NOIR New Zealand (13.5%) Pure, intense raspberry and redcurrant fruit defined with a mid to light-body	30.00

WHITE

BOSCHENDAL CHENIN BLANC South Africa (13.5%) Youthful but pleasant dry, attractively fruity	22.00
BRAMPTON UNOAKED CHARDONNAY South Africa (14%) Dry, ripe fruit without the oak flavours	24.00
ESK VALLEY SAUVIGNON BLANC New Zealand (13.5%) Intensely aromatic, bursting with passion fruit and citrus flavours	24.00

ROSÉ

PONTE PINOT GRIGIO BLUSH Italy (12%) Clean, dry and crisp with a creamy finish	22.00
JACK & GINA ZINFANDEL ROSÉ USA (10.5%) Medium-sweet with delicious red fruit flavours and plenty of lively acidity	24.00

SPARKLING

PONTE PROSECCO BRUT Italy (11%) Crisp and dry, attractive youthful pear and banana aromas	27.50
VEUVE CLICQUOT NV France (12%) Full, dry, rounded Champagne of consistently high quality	70.00
LAURENT PERRIER CUVÉE ROSÉ France (12%) Elegant and fresh with red fruit character and rounded finish	92.50



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DEPOSIT

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

MARQUEE HIRE COST

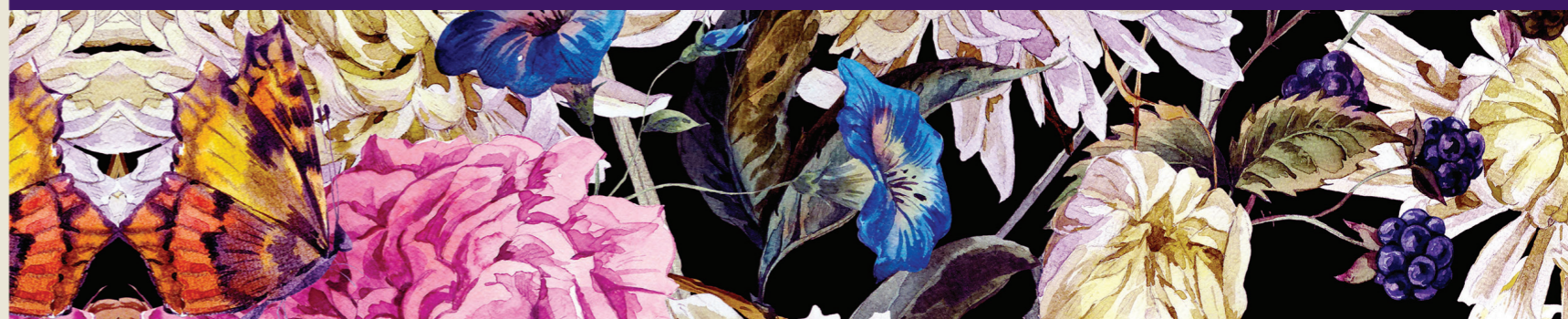
Prices vary depending on day and length of hire.

COSTINGS

All prices are subject to change due to market forces.
Please check with our events team at time of booking.



The Marquee
BRAMPTON HALT



perfect for...

Wedding Receptions

Afternoon Tea

Baby Showers

Birthday Parties

Funeral Gatherings

Business Meetings
& Conferences

Christenings

Bar Mitzvahs

Retirement Parties

2021/2022

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, round linen, crockery, cutlery, heating if needed, and experienced staff to help make your event as individual as you.

HOG & LAMB ROAST

We have become renowned for our tender hog roasts served by our team, accompanied by fresh salads and slaw.

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 £750 Whole Pig Roast £1,400

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 £900

CHICKEN WITH SAGE & GARLIC

Sage and garlic rubbed chicken accompanied by roasted vegetables and salad. Your choice of potatoes or cous cous. £17 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

WHY NOT ADD CANAPES?

Tomato and mozzarella • Crab and Avocado
Brixworth Pâté • Homemade Arranchini
Smoked Salmon and dill cream cheese
£5.50 for three canapes per person

ADDITIONAL ITEMS

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

Additional butcher's 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* £22.95

Rump Steak, Salmon Parcels, Piri Piri Spiced Chicken Breast and Sausage

BBQ *Menu B* £21.95

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

BBQ *Menu C* £16.95

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

BBQ *Menu D* £18.95

Rump Steak sausage, chicken breast and gammon

VEGETARIAN BBQ £15.95

Field mushrooms filled with spinach, garlic and feta cheese (v) or • Roasted peppers stuffed with quinoa and wild mushrooms (vg) or • Homemade nut roast (vg) or • Halloumi, grilled polenta and roasted veg with piri piri sauce (v) or • Superfood salad, topped with either grilled vegetables (v) or halloumi (v)

(GF) Gluten Free (v) Vegetarian (vg) Vegan

KIDS BBQ £8.95

4oz burger and Butcher's Sausage

ADDITIONAL SALAD BOWLS

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

£15 for 8 people

CHICKEN OR TOFU PITTA'S

Load your plate with lightly spiced chicken or Tofu, with peppers and onions, jalapeno's and homemade tzatziki and hummus and freshly made salads and fries £15.95

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 Bread

Traditional Pork Pie • Fish Goujons • Chicken Satay

Greek Salad • Caesar Salad • Chicken Drumsticks

(Plain/Cajun/Tandoori)

Add a large bowl of Chips £11

PLATTERS

CHICKEN WINGS

20 wings £18 40 wings £38

with sour cream, BBQ sauce, Celery and Carrots

FISH BOARD

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

CHEESE AND BISCUITS

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

LARGE PIZZAS

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

NIBBLES

Individual £3.50 Three £10 Five to Share £18

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 BUTCHER'S SAUSAGES
in honey and mustard

GARLIC ROASTED MUSHROOMS

We recommend 3 tapas per guest as
an evening nibble

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 £16.95 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

DESSERT BUFFET

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

Fresh Fruit Salad • Chocolate Profiteroles • Chef's tiramisu
Gluten Free Brownie • Homemade Crumble • Bread &
Butter Pudding • Lemon Tart - Ask about our home
made Cheesecakes

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 £19.50

Prosecco Bottle from £27.50 Magnum from £49.50

Champagne Bottle from £45.95

Non alcoholic wine Bottle £19.95

Cocktails By the Glass £8.25

Porn Star • Espresso Martini • Mojito

Cocktail Jugs serves 4 - 5 people £17.95

Pimms • Sex on the beach • Sangria • Woo Woo

Mocktail Jugs serves 4 - 5 people £9.95

Barrel of Fosters 88 pints

Cask Ale of your choice 72 pints from

Chilled Cider 35 pints from

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.

ALL INFORMATION AND PRICES STATED IN THIS BROCHURE
ARE CORRECT AT TIME OF PRINTING AND ARE SUBJECT TO
CHANGE AND PRODUCT AVAILABILITY. PLEASE CHECK WITH
US AT THE TIME OF BOOKING.