

## **Charity, Association and Festival Weekend's By Ramada York, Fairfield Manor**

We can offer bespoke packages tailored to suit your needs.

We have a range of event rooms available the largest being able to accommodate 140 people, with easy access and your own private bar. The Hotel will provide your own complimentary menu cards and table plans plus free menu tasting for the organiser (subject to availability)

The hotel is situated in 6 acres of private grounds and is only 3 miles from the centre of York, with ample free car parking on site.

The Hotel has 89 en-suite bedrooms, equipped with flat screen LCD TVs featuring in-room entertainment, trouser press and complimentary hospitality tray. The bedrooms offer a contemporary feel. We offer fully accessible bedrooms and all rooms are non smoking.

For further information on locations of Ramada Jarvis hotels, why not visit our website at [www.ramadajarvis.co.uk/associations](http://www.ramadajarvis.co.uk/associations)

Or contact our sales office on Tel: 01904 521539 Email: [csales.york@ramadajarvis.co.uk](mailto:csales.york@ramadajarvis.co.uk)  
We look forward to hearing from you

## Price Guides

<b>*Standard Package</b>	<b>Full Weekend</b>	<b>£109.00</b>
	<b>One Night Only</b>	<b>£69.00</b>
	<b>Banquet Only</b>	<b>£29.95</b>
<b>*Premier Package</b>	<b>Full Weekend</b>	<b>129.00</b>
	<b>One Night Only</b>	<b>£79.00</b>
	<b>Banquet Only</b>	<b>£39.95</b>
<b>*Deluxe Package</b>	<b>Full Weekend</b>	<b>£159.00</b>
	<b>One Night Only</b>	<b>£99.00</b>
	<b>Banquet Only</b>	<b>£49.95</b>

**Accommodation packages are based on 2 sharing. £20 Single supplements apply**

## Package Prices

We have built three main packages options, which are available for a festival dinner, Saturday night break or a weekend break, with added extras to create the ideal package for your needs

### Standard Packages

#### Gala Dinner

Includes 3 Course Gala Menu  
Tea, Coffee and Mints and Raffle Prize  
**£29.95 per person**

#### One night package

Includes 3 Course Gala Menu  
Tea, Coffee and Mints and Raffle Prize  
Bed and Breakfast accommodation  
Free accommodation for the organiser & partner  
**£69.00 per person**

#### Two Nights Package

Friday nights 3 course dinner in hotel restaurant  
Friday nights Bed and Breakfast accommodation  
Saturday nights 3 Course Gala  
Tea, Coffee and Mints and Raffle Prize  
Free accommodation for the organiser & partner  
Saturday Nights Bed and Breakfast accommodation  
**£109.00 per person**

\*Supplements to these prices may apply at certain hotels during peak periods.

# Premier Packages

## Gala Dinner

Includes 3 Course Gala Menu  
Tea, Coffee and Mints  
Raffle prize  
Table Centres  
Disco

**£39.95 per person**

## One night package

Includes 3 Course Gala Menu  
Tea, Coffee and Mints  
Raffle Prize  
Disco & Dance Floor  
Table Centres  
Free accommodation for the organiser & partner  
Bed and Breakfast accommodation

**£79.00 per person**

## Two Nights Package

Friday nights 3 course dinner in hotel restaurant  
Friday nights Bed and Breakfast accommodation  
Saturday nights 3 Course Gala  
Tea, Coffee and Mints  
Raffle Prize  
Disco & Dance Floor  
Table Centres  
Free accommodation for the organiser & partner  
Saturday Nights Bed and Breakfast accommodation

**£129.00 per person**

\*Supplements to these prices may apply at certain hotels during peak periods.

# Deluxe Packages

## Gala Dinner

Includes 3 Course Gala Menu  
Cheese Platter  
Tea, Coffee and Mints  
Master of Ceremonies  
Raffle prize  
Table Centres  
Disco Entertainment  
Bouquet of flowers for the Organiser  
Free accommodation for the organiser & partner in an upgraded room  
**£49.95 per person**

## One night package

Includes 3 Course Gala Menu  
Cheese Platter  
Tea, Coffee and Mints  
Master of Ceremonies  
Raffle prize  
Table Centres  
Disco & Dance Floor  
Bouquet of flowers for the Organiser  
Free accommodation for the organiser & partner in an upgraded room  
Bed and Breakfast accommodation  
**£99.00 per person**

## Two Nights Package

Friday nights 3 course dinner in hotel restaurant  
Friday nights Bed and Breakfast accommodation  
Saturday nights 3 Course Gala  
Cheese Platter  
Tea, Coffee and Mints  
Master of Ceremonies  
Raffle prize  
Table Centres  
Disco & Dance Floor  
Bouquet of flowers for the Organiser  
Free accommodation for the organiser & partner in an upgraded room  
Saturday Nights Bed and Breakfast accommodation  
**£159.00 per person**

\*Supplements to these prices may apply at certain hotels during peak periods.

# Helping you to help others with our all Inclusive Charitable Dinner Dance Package

Take away the risk of costs running away when you are planning your next charitable fundraising dinner dance. On selected dates throughout 2009 we now have a superb value dinner dance package, giving you the event you want at an unbelievable price!

In addition to the use of the hotel's gardens and grounds and a dedicated Event Host to look after you on the evening

Your £3,000 package gives you...

A Reception drink to welcome your guests

Room hire

3 course dinner with coffee for 100 \*\* guests

Table centres

White linen table cloths and napkins

A red carpet entrance with VIP ropes and flames and event greeter – the team will even greet from cars with umbrellas if the weather is inclement!

Our resident DJ with and assistance in compering any fundraising games or a raffle on the night

A raffle prize donation of a dinner, lunch, Seb Coe leisure voucher or 1 night stay – you choose\*!

**All this for the equivalent of £30.00 per person, and if you increase your numbers, any additional guests are charged at £26.00 per person.**

**So, your ticket price could for example be set at £40.00 per person, raising £1000 for your charity and that's before your raffle / auction or fun and games!**

We also offer preferential rates on many of the associated services such as chair covers, balloons and live entertainment, as well as accommodation in the hotel.

\*\* no reduction for guest numbers that fall below 100

\* no cash alternative

# Menu Selector

## Starters

Potato and watercress soup with cracked pepper cheese cream (v)

Broccoli and stilton soup (v)

Tomato and fresh sweet basil soup (vegan)

Thai marinated chicken salad, sweet chilli dressing and crème fraiche

Warm goats' cheese and caramelised onion tart, herb salad and balsamic dressing (v)

Traditional smoked salmon with a caper and shallot dressing - **(£1.00 Supplement)**

Duck terrine with a herb salad and onion marmalade

Honey and mustard marinated salmon on a citrus French bean and almond salad

Melon and prosciutto ham with raspberry dressing

Crayfish and prawn 'cocktail'

Baby asparagus and orange salad (vegan)

## Main Courses

Traditional roast Sirloin of beef with Yorkshire pudding and horseradish cream **(£2.00 supplement)**

Pan-fried fillet of beef, roasted shallots and wild mushroom in red wine sauce **(£4.00 supplement)**

Roast fillet of beef Wellington served with a rich red wine sauce **(£4.00 supplement)**

Traditional roast turkey with bacon wrapped chipolata, stuffing and cranberry sauce

Honey roasted duck breast, caramelised plums and a spiced plum sauce

Pan-fried chicken, cherry tomatoes and courgettes with a tomato and basil sauce

Breast of chicken stuffed with fresh leeks served with a cream mushroom sauce

Roast breast of chicken with a smoked bacon, mushroom, sun-blushed tomato and red wine sauce

Breast of chicken stuffed with fresh leeks served with a cream mushroom sauce

## Main Courses

Traditional roast loin of pork, with apple sauce

Traditional roast leg of lamb, with redcurrant jelly and mint sauce

Herb crusted lamb rump and roast vegetable ratatouille

Herb crusted salmon with a red pepper sauce

Braised fillet of salmon, asparagus and a lobster cream

Pan-fried sea bass fillet with sautéed cherry tomatoes and courgettes with a fresh herb dressing **(£2.00 supplement)**

Grilled half lobster with fresh herbs and a thermidor glaze **(£4.00 Supplement)**

Goats' cheese, rocket and watercress tart (v)

Mediterranean roasted vegetable risotto (V)

Roasted vegetable cannelloni (v)

Spinach and ricotta pancakes with a cheese sauce (v)

## Desserts

Traditional summer pudding

Traditional bread and butter pudding

French apple flan caramel sauce and vanilla ice cream

Fresh Fruit Salad (vegan)

Profiteroles flavoured with Baileys and served with a chocolate sauce

Lemon and lime tart with fresh raspberries

Chocolate torte served with chocolate sauce

Baked vanilla cheesecake with a black cherry compote

Sticky toffee pudding with custard

Chocolate 'plate'

Strawberry sable heart with fresh strawberry compote

## **Menu Suggestions**

### **Menu A**

Tomato and fresh sweet basil soup (vegan)

Traditional roast leg of lamb, redcurrant jelly and mint sauce

Profiteroles flavoured with Baileys and served with a chocolate sauce

### **Menu B**

Warm goats' cheese and caramelised onion tart, herb salad and balsamic dressing (v)

Roast breast of chicken, smoked bacon, mushroom, sun-blushed tomato and a red wine sauce, served with parmentier potatoes, French beans and glazed carrots

'Peach Melba' cheesecake

### **Menu C**

Crayfish and prawn 'cocktail'

Breast of chicken stuffed with fresh leeks, served with a creamy mushroom sauce, new potatoes, French beans and lemon carrots

Lemon and lime tart

### **Menu D**

Melon and prosciutto ham with a raspberry dressing

Braised fillet of salmon, asparagus and a lobster cream, new potatoes, French beans and glazed carrots

Traditional summer pudding

### **Vegetarian main courses is also available**

Please choose one of the following

Roasted Bell Pepper stuffed with Couscous and served with Roast Vegetables  
Vegetarian Nut Roast dinner

Roasted Mushrooms, Rocket, and Melting Mozzarella

All main courses are served with potatoes and two vegetables

\*\*\* Please be aware that some menu items may include Nuts \*\*\*

# Wine Menu Drinks Packages

## Table Drinks

- Spring Mineral Water Still (750ml bottle)
- Highland Spring Mineral Water Sparkling (750ml bottle)
- A bucket of J20 - 10 bottles of mixed flavours (275ml)
- A bucket of 5 Smirnoff Ice and 5 WKD Blue bottles (275ml)
- A bucket of beer - 10 bottles (5 Kronenbourg and 5 Corona) (330ml)
- A bucket of Bulmers Original Cider - 6 bottles (568ml)

## White Wine

- Sauvignon Blanc L'Emage - France
- Pinot Grigio Trulli - Italy
- Chenin Blanc Torrontes Zarapito - Argentina
- Chardonnay Sunrise - Chile
- Sauvignon Blanc Montana - New Zealand
- Chenin Blanc Unoaked Cape Promise - South Africa
- Chablis Ropiteau - France

## Rosé Wine

- White Zinfandel Gallo - California
- Bobal Cabernet Rosé Ash Tree Estate - Spain

## Red Wine

- Merlot L'Emage - France
- Cabernet Sauvignon Sunrise - Chile
- Shiraz Wolf Blass Yellow Label - Australia
- Malbec Bonarda Zarapito - Argentina
- Rioja Crianza Vina Alcorta - Spain
- Montepulciano D'Abruzzo Cerulli - Italy
- Zinfandel Dancing Bull - California

## Champagne & Sparkles

- Mercier Brut NV - France
- Freixenet Rosé - Spain
- Pinot Grigio Sparkling - Italy

## Drinks Packages

**Bronze Package** - Five bottles of wine (2 red, 2 white and 1 rosé) and 1 bottle of still and sparkling water

**Silver Package** - Five bottles of wine (2 red, 2 white and 1 rosé), 10 bottles of beer (5 Kronenbourg and 5 Corona) and 1 bottle of still and sparkling water

**Gold Package** - Five bottles of wine (2 red, 2 white and 1 rosé), 10 bottles of beer (5 Kronenbourg and 5 Corona) 5 bottles of WKD Blue, 5 bottles of Smirnoff Ice, 1 large jug of orange juice and 1 bottle of still and sparkling water

**Platinum Package** - One bottle of Champagne, 6 bottles of wine (2 red, 2 white and 2 rosé), 10 bottles of beer (5 Kronenbourg and 5 Corona) 5 bottles of WKD Blue, 5 bottles of Smirnoff Ice, 1 large jug of orange juice and 1 bottle of still and sparkling water

## **A sample of available extras**

To enhance your event, why not add on some of our extras.  
Here are a sample of extras that we can offer to you :-

Discos available from £375.00

Bands and tribute acts available from £500.00

Master of Ceremonies from £200.00

Table Centres from £20.00 per table

Bouquets of flowers from £30.00

Raffle Prizes from £30.00

Cheese platters from £30.00 per table

Sorbet Course from £2.50 per person

Intermediate Fish course from £3.95 per person

½ bottle of wine from £6.00 per person

Photographer from £200.00

Glass of Port from £3.50 per person

Tea, Coffee and Mints from £2.25 per person

Canapés from £4.95 per person

Private Dinning from £3.00 per person

Beauty Treatments – Prices available on quotations

Tickets to local attractions – Prices available on quotations