

# the spaces

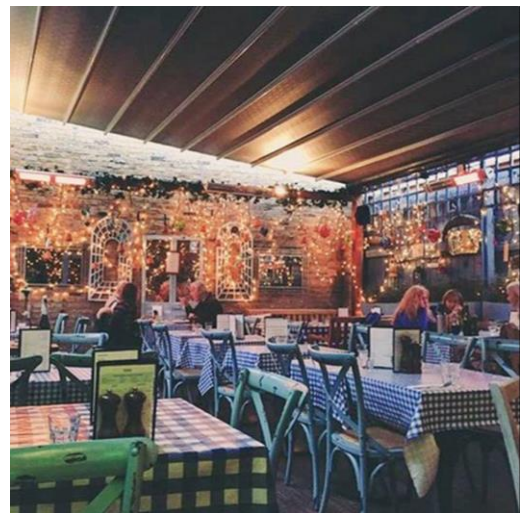
## The Orchard Room

Our private dining room seats up to 18 people & is perfect for gatherings & meetings. We have a flipchart available for your use & you can play your own music.



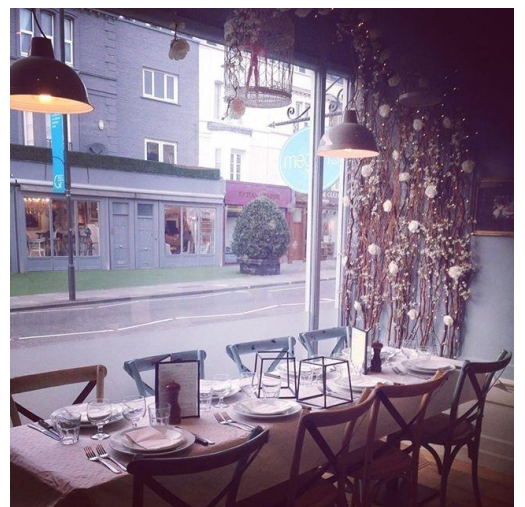
## The Garden

Our magical garden is renowned as the place to have a party with fairy lights galore, seating up to 60 people. The inside-downstairs area can also be used for pre-meal drinks or extra seating to increase capacity to 80 people.



## The Whole Restaurant

Our restaurant can be hired exclusively for your party. The full capacity is 100 people seated, however, you can use the upstairs area for drinks & canapes, with everyone moving to the garden for the seated meal.



# the prices

We work on a minimum spend basis for private hire & how you apportion that spend is entirely up to you... So if you would like just two courses & tons of Champagne then that's fine by us!

## Orchard Room

Sun-Thurs eve: £250 min spend + service (12.5%)

Fri – Sat eve: £500 minimum spend + service (12.5%)

Daytime: £100 minimum spend + service (12.5%)

## Garden Only:

Sun - Thurs: £2,500 min spend + service (12.5%)

Fri - Sat: £4,000 min spend + service (12.5%)

## Garden & Downstairs:

Sun - Thurs: £3,000 min spend + service (12.5%)

Fri - Sat: £5,000 min spend + service (12.5%)

## Whole Venue:

Sun - Thurs: £4,000 min spend + service (12.5%)

Fri - Sat: £6,000 min spend + service (12.5%)

# the food

Megan's is famous for it's banquet-style sharing platters.

To start, it's antipasti platters with a mixture of cured Italian meats, Mediterranean grilled vegetables, & baked feta amongst other delights.

For your main course, choose your two favourites to come on sharing boards. These come with a mixture of sides so that your guests can pile their plates high with whatever takes their fancy!

Our desserts are absolutely show-stopping & are also to share. The options are a brownie tower, mixed berry pavlova, or our new sticky toffee pudding tower. We also do cakes to order!



# the menu

Evenings & Weekends: 2 courses 27.5pp | 3 courses 32.5pp  
Monday – Friday Daytime: 2 courses 22.5pp | 3 courses 27.5pp

Add a glass of Prosecco on arrival 7.5

Buy 9 bottles of wine or bubbly & get the 10<sup>th</sup> free on all preorders

## starter platter

Boards of charcuterie, grilled vegetables, baked feta with honey, Kalamata olive tapenade, houmous, breads & salads.

## main platters – choose two for the table

*Bavette steak w/ peppercorn sauce*

*Cote de boeuf w/ peppercorn sauce (+5pp)*

*Spicy chicken skewers*

*Grilled tiger prawns w/ garlic & parsley butter*

*Grilled seabass w/ gremolata*

*Grilled halloumi skewers w/ roasted veg (v)*

## sides – a selection of the following

French fries – Seasonal vegetables – Mixed leaf salad

## dessert – choose one for the table

*Brownie tower w/ whipped cream & berries*

*Mixed berry pavlova w/ whipped cream & berries*

*Sticky toffee pudding tower w/ ice cream*

# the extras

## corkage

Mondays: £1 BYO per bottle

Every other day: £18 per bottle

## cakeage

Up to 10 people: £10

10 - 20 people: £20

30+ people: £30

## deposit

For private hire we require a 25% deposit in order to confirm your booking so please contact [amy@megans.co.uk](mailto:amy@megans.co.uk) if you would like to organise your party with us & request an invoice! We then require full payment of minimum spend before the day.

## cancellation

A cancellation fee of £10 per head will be applied for late notice cancellations or no shows. Please note that we do not take payment for your meal from this card, it is just for security purposes.

# the booking form

Name:

Email:

Telephone:

Date requested:

Time requested:

Number in party:

Menu:

By filling in your card details you authorise Megan's to charge your card £10pp if you fail to notify us of alterations. Your card information is given confidentially to secure your booking with us at Megan's.

Card Details:

Long number:.....

3 digits on the back:.....

Expiry date: .....

My signature:.....

If you require any further information regarding your reservation please do not hesitate to contact us on 020 73487139 or by e-mail at [amy@megans.co.uk](mailto:amy@megans.co.uk)