

The top section of the image shows the exterior of the Villiers Hotel at night. The building is a multi-story brick structure with several windows. A clock tower is visible on the right side. The text 'PARTY NIGHTS' is overlaid in large, white, sans-serif capital letters.

PARTY NIGHTS

FAMILY & CORPORATE OCCASIONS

The bottom section of the image shows the exterior of the Villiers Hotel at night, similar to the top section. The building is a multi-story brick structure with several windows. A clock tower is visible on the right side. The text 'VILLIERS HOTEL' is overlaid in large, white, serif capital letters.

VILLIERS HOTEL

Buckingham

THE CELLAR

The Cellar is a unique venue, which hosts it's own dance floor and DJ pit. Ideal for events and gatherings for all occasions with a capacity of 80 guests.

Venue hire at £525

Includes Bar staff, 2 x Security staff



THE BALLROOM

Located in the Old Town Hall, with stunning Austrian Crystal Chandeliers, our spacious function room offers a memorable experience for your event for up to 200 guests.

Venue hire at £1,000

Includes, Bar Staff, 2 x Security staff,
Dance Floor and Customisable Lighting Control System



THE TEA ROOM

Hire The Laura Ashley Afternoon Tea room perfect
for private dining events

Venue hire at £499



TWO COURSE BUFFET MENU

Select x 2 Hot Meat Dishes, 1 x Hot Vegetarian Dish, 3 x Side Dishes
and 2 x Desserts



HOT MEAT DISHES

Spiced Beef Chilli with Peppers and Red Kidney Beans

Chicken and Bacon Carbonara

Thai Chicken and Vegetable Curry with Coconut and Coriander

Salmon and Prawn Bake with Herb Crust

HOT VEGETARIAN DISHES

Mediterranean Roasted Vegetable Lasagne

Mushroom and Pepper Stroganoff

Spiced Sun Dried Tomato, Ricotta and Rocket Penne Pasta

Roasted Butternut Squash and Sweet Potato Chilli

Chickpea, Spinach and Roasted Aubergine Korma

SIDE DISHES

Roasted New Potatoes with Rosemary

Fresh Baked Bread Rolls

Basmati Rice

Cesar Salad

Green Salad

Selection of cold meats (Ham, Turkey, Salami)

Tomato, Red Onion and Pesto Salad

DESSERTS

Sticky Toffee Pudding with a Butterscotch Sauce

Baked Lemon Tart with a Raspberry Chantilly

Fresh Fruit Salad, Pouring Cream

Chocolate and Passion Fruit Tart, Vanilla Ice Cream

Eton Mess with a Shortbread Crumb

£30.00 per person

SPRING AND SUMMER MENU

Choose 1 option from each course



STARTERS

Starters Cream of Tomato and Roast Pepper Soup

Chicken, Ham and Tarragon Terrine, Tomato Chutney, Herb Croutes

Tomato and Mozzarella Salad, Guacamole, Rocket, Basil Pesto

Goats Cheese, Roasted Vegetable and Baby Leaf Salad, Chickpeas,
Hummus, Tomato Coulis

Poached and Smoked Salmon Rillettes, Green Bean and Lambs Lettuce Salad, Crème
Fraiche Sauce

Smoked Duck Breast, Potato and Chive Salad, Mache Lettuce, Hazelnut Pesto

Smoked Trout, Pickled Cucumber and Radish Salad, Gin Sour Cream,
Lemon and Caper Oil

MAINS

Roast Chicken Supreme with Herb Butter, Champ Potato, Broccoli, Mushroom and
Tarragon Sauce

Roasted Fillet of Salmon, Herbed New Potatoes, Samphire, Fennel,
Saffron and Chive Sauce

Marinated Rump of Lamb, Roast Potatoes, Roasted Courgettes, Green Beans, Lamb Sauce
(£6.50 supplement)

Confit Duck Leg, Fondant Potato, Savoy Cabbage, Root Vegetables,
Grain Mustard Sauce

Braised Blade of Beef, Garlic Potato Puree, Roasted Carrot, Broccoli,
Gremolata, Red Wine Shallot Sauce

Brie, Tomato, Courgette and Spinach Tart, Savoury Crumble Topping, Chive Potato Puree,
Green Beans, Herb Butter Sauce

DESSERTS

Strawberry and Vanilla Cheesecake, Strawberry Coulis

Lemon Tart, Raspberry Cream, Fresh Raspberries

Strawberry Vacherin, Clotted Cream Strawberry Sauce

Chocolate Mousse, Coffee Cream, Shortbread Crumb

Vanilla and Raspberry Crème Brulee, Butter Royale Biscuits

Raspberry Panna Cotta, Mixed Berry Compote, Honeycomb

£45.00 per head for 3 Courses

AUTUMN AND WINTER MENU

Choose 1 option from each course



STARTERS

Cream of Button Mushroom and Chestnut Soup

Chicken Liver and Wild Mushroom Pate, Caramelised Onion Chutney,
Sour Dough Croutes

Roasted Onion, Thyme and Stilton Tart, Salad Leaves, Pear Chutney

Ham Hock Rillette, Pickled Shallots, Apple Chutney, Crackling

Smoked Mackerel Pate, Pickled Cucumber, Horseradish Cream, Baked Croutes

Roasted Beetroot and Feta Salad, Rocket Leaves, Beetroot Chutney,
Roasted Pine Nuts, Coriander Oil

Citrus Cured Salmon, Pickled Vegetables, Dill Cream, Lemon Oil

MAINS

Braised Blade of Beef, Potato Puree, Roasted Chantenay Carrots,
Bourguignon Sauce

Roast Chicken Supreme, Pancetta and Thyme Mousse, Fondant Potato,
Green Beans, Mushroom and Tarragon Sauce

Roasted Rump of Lamb in Thyme and Garlic, Dauphinoise Potato, Ratatouille,
Rosemary Jus (£.6.50 Supplement)

Herb Crusted Fillet of Cod, Chive Potato Puree, Tenderstem Broccoli,
White Wine Sauce

Slow Cooked Pork Belly, Roast Potatoes, Mixed Greens, Roast Shallot
and Cider Sauce

Wild Mushroom, Spinach and Butternut Strudel, Butternut Squash Puree,
New Potatoes, Green Beans

DESSERTS

White Chocolate Panna Cotta, Raspberry Coulis, Raspberry Crisp,
Butter Royale Biscuits

Dark Chocolate and Caramel Tart, Vanilla Cream, Caramel Sauce

Passionfruit Cheesecake, Passionfruit Coulis

Apple and Blackberry Crème Brulee, Shortbread Biscuits

Pecan and Honey Tart, Caramel Ice

Coffee and Walnut Meringue, Espresso Syrup, Chocolate Coffee Beans
Somerset Brie, Homemade Chutney, Cheese Wafers

£45.00 per head for 3 Courses

FINGER BUFFET MENU

Select 8 Items



MEAT

Chicken Tikka Split Sticks

Mini Duck and Hoisin Spring Rolls

Baked Pork Sausage Rolls

Mini Pea and Oak Smoked Bacon Turnovers

Mini British Peppered Steak Pies

FISH

Yellow Fin Sole Goujons, Salt and Pepper Breadcrumbs

Battered Cod Goujons

Popcorn Shrimp

VEGETARIAN

Monterey Jack Cheese and Onion Goujons

Pea, Spinach Ricotta Arancini

Breaded Halloumi Sticks

Sweet Potato Falafel Bites

Mini Vegetables Samosa

ACCOMPANIED BY

Selection of Sandwiches & Wraps

Selection of Mini Desserts

£26.95 per person

CANAPÉS SELECTION

Select 5 Items



HOT CANAPES

Mini Goats Cheese and Onion Tartlet
Breaded Butterfly Coconut King Prawns
Mini Duck and Hoisin Spring Rolls
Moroccan Style Cauliflower Bites
Red Thai Chicken Skewers

COLD CANAPES

Smoked Salmon and Dill Crème Fraiche Blini
Goats Cheese Mousse, Sweet Red Pepper Tart
Chicken Liver Parfait, Red Onion Marmalade Croute
Smoked Mackerel Pate, Cucumber, Horseradish Cream
Cherry Tomato, Pepper and Halloumi Skewer

£16.95 per person

MIDNIGHT MUNCHIES SELECTION

Bacon Baps
Sausage Baps
Egg Baps

£10.50 per person

ACCOMMODATION

Extend your stay and book a room. Villiers Hotel has 49 bedrooms ranging from singles to suites.

Speak to a member of the Team for pricing.



Looking to create a bespoke event or menu?

Speak to one of our sales coordinator's and we will be delighted to discuss your requirements.

Please advise of any dietary requirements.



All prices include VAT.

For entertainment extras we have a variety of recommended suppliers, who will be able to assist in making sure that your event is one to remember.



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ACTIVE
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