



# COMBE HOUSE HOTEL



## **Conferencing, Meeting & Presentations at Combe House Hotel**

Combe House Hotel offers a unique, bespoke and private location to hold a variety of meetings, conferences, and events for your business or association. Our personal service and attention will ensure your meeting runs smoothly and to time.

Whether it's a smaller room to conduct interviews or appraisals, to a larger conference event, it can all be catered for at Combe House. We pride ourselves on quality and service from the moment your colleagues or guests arrive to their safe departure home.

With a range of high quality bedrooms available, Combe House is ideal not only for one day conferencing, but is an ideal location for those 2/3 day business meetings that need quality time and surroundings to achieve your business objectives.

From flexible layouts combined with an understanding of business requirements, we make your life a lot easier at Combe House Hotel.

## **Our Meeting Rooms**

Snug Room and Garden Suite – Private contained spaces - Boardroom Style, Max 8 persons

Upper Conference Area – Main conference room - Boardroom Style, up to 26 persons,  
Classroom Style, up to 30 persons  
Cabaret Style, up to 40 persons

Combe House Marquee – Ideal for Lectures, Presentations, Product Launches and Workshops up to 80 persons

[www.combehouse.co.uk](http://www.combehouse.co.uk)

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tel: 01278 741382

## **Our Prices**

Rates shown are inclusive of:

- Conference co-ordinator to provide administrative back up, technology setup and to process all requests during the day
- Room hire,
- WI-FI access for all delegates
- Flip chart, projector, spider conference phone
- Reserved car park spaces

### **½ Day Delegate rate to include:**

Conference room set up with water available throughout

Arrival Tea & Coffee

Mid session break, tea, coffee & biscuits

Lunch, sandwich and savouries platter - Option 1  
or

Lunch, Buffet lunch with dessert – Option 2

**Option 1: £19.50 per delegate**

**Option 2: £24.50 per delegate**

**Additional Temptations: Bacon & Sausage baps on arrival £4.50, Orange Juice Jugs £4.50, Mid Morning Energy and Brain Storming Smoothies £4.50**

### **Full Day Delegate rate to include:**

Conference room set up with water available throughout

Arrival Tea & Coffee

Mid morning break, tea, coffee & biscuits

Lunch, sandwich and savouries platter - Option 1  
or

Lunch, 2 course buffet lunch with dessert – Option 2

Afternoon Tea & Biscuits

**Option 1: £24.50 per delegate**

**Option 2: £29.50 per delegate**

**Additional Temptations: Bacon & Sausage baps on arrival £4.50, Orange Juice Jugs £6.00, Mid Morning Energy and Brain Storming Smoothies £4.50, Afternoon Cream Tea with chef's scones, strawberry jam and clotted cream £5.00**

**24 Hour Delegate rate to include:**

**Day 1;**

Conference room set up with water available throughout

Arrival from 8am

Bacon or sausage baps, condiments, tea & coffee

Mid-morning break, tea, coffee & biscuits

Lunch - Buffet style selection with desserts

Mid-afternoon break, tea, coffee & biscuits

Finish in the conference room by 6pm

Three course dinner in the main restaurant or private dining room if preferred

Single occupancy of classic or superior double room per person

Complimentary use of Hot Tub

**Day 2;**

Full Breakfast service with fresh juices, teas & coffee

Range of breakfasts include classics as haddock and poached eggs, smoked salmon and scrambled eggs as well as the hearty full English with Somerset bacon, sausage and local free range eggs

Departure

**Total 24 Hour delegate rate £189 per person**

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**Our Monday Special**

Start the week with a bonus when booking for a Monday Meeting for groups of 8 or more you will receive a 10% discount from the price of the package selected.

**BBQ's**

Try something different at lunchtime or in the evening and switch to a Bar-be-que tended by our staff. Fantastic local meats supplemented with fresh salads, homemade dressings & rustic breads

**Team Building Events – ‘The Great Outdoors’**

Why not use the natural beauty and environment of the Quantock Hills which surround Combe House Hotel. Ask us to organise **guided walks**, **clay shooting**, or **pony trekking** for you or simply do your own team building event. The Quantocks are England's first 'Area of Outstanding Natural Beauty', don't miss out and take a closer look at this very special corner of Somerset.

## **Your flexible food options**

### **Our corporate hospitality packages... with a big twist**

Think of everything you know about corporate food in a hotel conference venue, then instantly forget it.

At Combe House we do things differently. We're full of fresh ideas and take a very fluid approach to organising food for any event; you direct the timing, type and format for the kind of event you want to create. And, naturally, the menu is personalised for you, too.

Whatever you choose, you can always expect meticulous attention to detail and delicious, fresh, seasonal food of the highest quality.

Please Note, Your event co-ordinator and the executive chef will be more than happy to assist you with your menu choice and any guests who have special dietary requirements.

### **Sample Lunchtime Menus**

#### **Option 1**

Fresh cut sandwich selection platter  
&  
Savouries platter of Scotch egg, homemade jumbo cheese straws

Combe House sausage rolls, deep fried sesame coated polenta,  
breaded chicken goujons with dips

#### **Option 2**

Meat platter with a selection of local and continental meats

Cheese Platter with a selection of Somerset's finest cheeses

Warm caramelised onion and leek tart (v)

Choice of freshly prepared salads and dressings

Minted new potatoes

Rustic Breads

Chef's choice of 2 desserts



# COMBE HOUSE HOTEL

## Sample Dinner Menu

### To start with...

Fresh home-made soup served with Combe House bread (v) £5.95

Charcuterie slate, selection of continental meats, chargrilled artichokes, roquito peppers and olive oil £7.90

Pressed Ham hock terrine, baby leaves, piccalilli and toasted ciabatta £7.50

Twice baked sundried tomato and goats cheese soufflé, tomato fondue, chive cream and watercress £7.95

Sauté chicken, chorizo sausage and potato tian dressed in whole grain mustard with baby mixed leaves £7.50

Pan seared queen scallops, king prawn, black pudding, pea puree and crispy pancetta £8.50

### For the main event...

Cônfít duck leg, fondant potato, braised sticky red cabbage and a red wine jus £18.50

Pan roasted chicken supreme, sauté new potatoes, green beans, chargrilled artichoke and chicken jus £16.50

Shredded shoulder of Quantock lamb, mushroom and herb stuffing, wrapped in pancetta, rosemary roast potatoes, chantenay carrots, red current jus £18.50

8oz Ribeye steak (uncooked weight), slow roasted tomato, flat cap mushroom, truffle butter, mixed leaf salad and triple cooked chunky chips £19.95

Pan seared prime beef fillet, sautéed oyster mushrooms, rôsti potato, wilted greens, peppercorn jus £24.95

Sautéed pork loin, caramelised apple, scallion mash, pok choi and cider jus £16.50

Butternut squash risotto with glazed parmesan crisp, basil oil and roasted pine nuts £14.50

Market fish of the day – Please see the specials board

Vegetarian options change on a regular basis, please ask our waiting staff for today's options

### Sides

Chunky chips      New Potatoes      Chantenay carrots      Fine green beans      Wilted greens

£3.50 per dish

### To finish with...

Sultana and marmalade brioche bread and butter pudding, sauce anglaise and marmalade ice cream or clotted cream £7.25

Vanilla and pecan parfait with fruit coulis, wild berry compote and sugar coated pecans £7.25

Baked zesty dark chocolate cheesecake, chocolate ice cream and pistachio crumb £7.25

Tangy lemon posset served with an all butter shortbread £6.75

Somerset cheese selection, chutney and biscuits (v) £8.50

After dinner coffee £2.50 or with petit fours £4.50      Liquor coffees from £5.50      Tea £2.25

Please note, all dinner inclusive deals are to a value of £30 per person. Any additional amount will be charged

Please inform a member of staff if you have any dietary requirements