



CORPORATE GUIDE



 **Salisbury Audi**
www.salisburyaudi.co.uk
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VENUE

A distinguished venue in a rural location close to the fast lane. The Manor Estate is the perfect place for a team building event, conference, meeting, product launch or an opportunity to generally entertain staff or clients.

We provide the perfect balance of relaxation, fun, five star service and functionality. A private place to plan, to bond and to relax.

We have a range of rates to suit those looking for simple corporate venue hire with catering included. However, please get in touch if you're after something a little different, we thrive on new challenges and ideas to create the perfect event for your team or clients.



WHAT'S INCLUDED

Exclusive use of The Manor Barn or Manor House on your event day 8:30 -17:30*
A dedicated member of Manor Estate staff to offer discreet management on
your event day.
Catering depending on your chosen delegate rate
Tea & Coffee throughout the day
Round or half round tables and chairs - see Barn floor plans
Projector and Screen
Flip Chart and Pens
Wi-Fi
Four Break-out Spaces within the Barn
Parking for all delegates
Oak wine barrels to showcase decorations/corporate material
Outside space with tables, chairs and sofas
Two large paddocks outside the Barn

EXTRAS

- Accommodation – there are three en-suite rooms available with exclusive use drawing room
- Transfer to local hotels - we are happy to arrange this
- Use of farm space

* Excluding Breakfast option which is 8:30 - 11am

DELEGATE RATES - BARN

BREAKFAST

8:30 - 11AM

£25pp + VAT (min 25 delegates)

Use of the whole Barn and outside space
Tea and coffee throughout the morning
Fruit juices and Elderflower spritz
Bacon baps
Croissants with jam
Cinnamon rolls
Fruit salad
Yoghurt

SANDWICH LUNCH

8:30 - 17:30

£40pp + VAT (min 25 delegates)

Homemade sandwich selection of:

- Egg & Chives
- Ham, Lettuce and Tomato
- Mexican Veggie Wrap
- Chicken goujons and/or Sausages
- Crudites, Crisps and Dips

Followed by: (choose 2 options)

- Lemon Posset and Shortbread
- Three cheese selection, biscuits and chutneys
- Fruit Skewers

HOT LUNCH

8:30 - 17:30

£48pp + VAT (min 25 delegates)

(Choose 2 options)

- Moroccan Lamb Tagine: Marinated lamb shoulder in a saffron, mint and orange sauce served with roasted vegetable cous cous
- 'Bangers & Mash': Greenfields farm sausages with a delicious caramelised shallot and thyme mash topped with crispy onion rings
- Roasted Vegetable Curry {v}: Chunky vegetables roasted in freshly milled spices and a creamy coconut sauce served with steamed jasmine rice
- Chilli Con Carne: braised brisket with spices and beans served with steamed rice and corn tortillas
- Braised chicken thighs with saffron, chorizo, olives and artichokes, in a rustic Provençale sauce
- Beef casserole with seasonal potatoes and vegetables
- Baked Penne with bacon and mushrooms

Followed by: (choose 2 options)

- Build your own pavlova – hand made meringue nests with seasonal fruits and cream
- Lemon Posset and Shortbread
- Three cheese selection, biscuits and chutneys

COLD LUNCH

8:30 - 17:30

£48pp + VAT (min 25 delegates)

(Choose 2 options)

- Glazed farm ham, hand carved
- Traditional poached salmon, dressed
- Lightly spiced chicken salad with red peppers, mango and coriander with a curried aioli and yoghurt sauce and garnished with toasted coconut
- Cheese and Rocket Tart with parmesan pastry
- Garden Vegetable vegan quiche

To include:

- Mixed green salad with avocado, cherry tomato and black olives
- Fine green beans, sugar snap and fresh peas with pine kernels and wild rice tossed in shallot vinaigrette
- Seasonal new potatoes

Followed by: (choose 2 options)

- Build your own pavlova – hand made meringue vacherins with seasonal fruits and Chantilly
- Lemon Posset and Shortbread
- Three cheese selection, biscuits and chutneys

DELEGATE RATES - MANOR HOUSE

BREAKFAST

8:30 - 11AM

£25pp + VAT (10 - 15 delegates)

Use of the whole Barn and outside space
Tea and coffee throughout the morning
Fruit juices and Elderflower spritz
Bacon baps
Croissants with jam
Cinnamon rolls
Fruit salad
Yoghurt

SANDWICH LUNCH

8:30 - 17:30

£58pp + VAT (10 - 15 delegates)

Homemade sandwich selection of:

- Egg & Chives
- Ham, Lettuce and Tomato
- Mexican Veggie Wrap
- Chicken goujons and/or Sausages
- Crudites, Crisps and Dips

Followed by: (choose 2 options)

- Lemon Posset and Shortbread
- Three cheese selection, biscuits and chutneys
- Fruit Skewers

HOT LUNCH

8:30 - 17:30

£66pp + VAT (10 - 15 delegates)

(Choose 2 options)

- Moroccan Lamb Tagine: Marinated lamb shoulder in a saffron, mint and orange sauce served with roasted vegetable cous cous
- 'Bangers & Mash': Greenfields farm sausages with a delicious caramelised shallot and thyme mash topped with crispy onion rings
- Roasted Vegetable Curry {v}: Chunky vegetables roasted in freshly milled spices and a creamy coconut sauce served with steamed jasmine rice
- Chilli Con Carne: braised brisket with spices and beans served with steamed rice and corn tortillas
- Braised chicken thighs with saffron, chorizo, olives and artichokes, in a rustic Provençale sauce
- Beef casserole with seasonal potatoes and vegetables
- Baked Penne with bacon and mushrooms

Followed by: (choose 2 options)

- Build your own pavlova – hand made meringue nests with seasonal fruits and cream
- Lemon Posset and Shortbread
- Three cheese selection, biscuits and chutneys

COLD LUNCH

8:30 - 17:30

£66pp + VAT (10 - 15 delegates)

(Choose 2 options)

- Glazed farm ham, hand carved
- Traditional poached salmon, dressed
- Lightly spiced chicken salad with red peppers, mango and coriander with a curried aioli and yoghurt sauce and garnished with toasted coconut
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ACCOMMODATION

Elegantly furnished with white linens and country house style furnishings, The Manor House is the heart of this beautiful venue.

Our three super comfy bedrooms are all en-suite and offer you a luxurious place to spend the night after a full business day.

As part of the Manor House accommodation in the South Wing the traditional drawing room offers space to relax during your stay and the kitchen gives you self-catering flexibility.

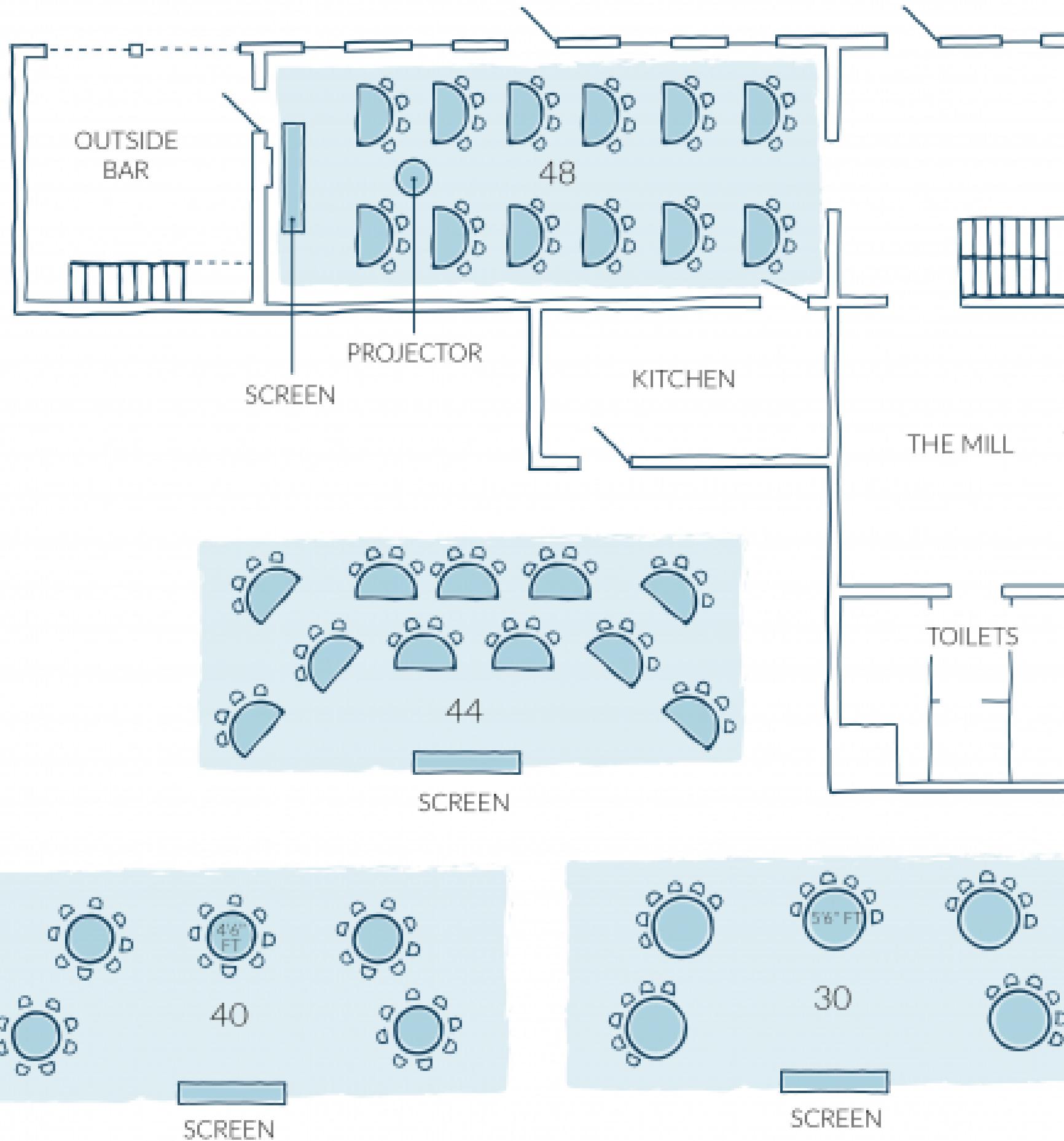
We provide you with a welcome hamper of bread, butter, jams, coffee and tea.

Prices

The South Wing	£600/night
Includes: Three en-suite rooms: Super King, Twin or Super King + King room	

ALL PRICES ARE INCLUSIVE OF VAT

GROUND FLOOR PLAN



FLOOR PLANS

The Barn has theatre-style capacity for 100 conference seated delegates and standing reception capacity for 250 delegates.

The Barn can accommodate a range of cabaret seated options and has 4 separate break-out spaces.

The House offers an intimate setting with boardroom-style capacity for 10 – 15 delegates plus a separate drawing room for break-out space.



CONTACT

Pippa would love to show you around, but kindly make an appointment so we can prepare for your visit.

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