

HAWKWELL HOUSE HOTEL

Hawkwell House Hotel
Church Way, Iffley Village, Oxford, OX4 4DZ
Tel – 01865 749988
Email – conference@hawkwellhouse.co.uk
Web – www.hawkwellhouse.co.uk



A pleasure to do business

Hawkwell House Hotel is recognised as one of Oxford's finest destinations for meetings and conferences.

Only 10 minutes from the vibrant city of Oxford and under 1 hour from London. Hawkwell House is a privately run Hotel which is accessible, versatile and offers every possible amenity. Flexible space designed to meet the needs of companies planning events of all sizes, from 2 to 200 delegates

Catering for everything from large conferences to exhibitions, weddings, banquets, product launches, and many other events, the Hotel's dedicated event management team is committed to delivering the highest level of service, providing professional and technical support.

What clients remember about Hawkwell House is that they will go the extra mile to take the strain off your shoulders.

- 77 stylish design bedrooms
- High Speed Free internet access throughout
- LCD, plasma TVs & audio-visual equipment
- Iffley Blue Restaurant & Bar
- Refreshments are free flowing
- Lots of space & fresh air to enjoy team building
- 80 complimentary parking spaces
- Garden and Barbecue Terrace
- Complimentary Up to 60Mbps fiber optic wireless internet connection

Day Delegate Rate

Inclusive of:

- Tea & Coffee, Fresh Fruit Juice & Danish Pastries*
- Mid Morning Tea, Coffee & Fresh Fruit Kebabs*
- Three Course Hot & Cold Buffet Lunch or Working Finger Buffet
- Mid afternoon Tea, Coffee & Homemade Shortbread*
- Pads & Pens
- 2 x Flipcharts
- Name Cards
- LCD Projector & TV/Screen
- Still & Sparkling Water
- Selection of Cordials
- Up to 60Mbps fibre optic wireless internet connection
- Complimentary Parking
- Complimentary use of the Hotel Grounds
- Room Hire
- Vat & Service

**subject to change*

24 hour Rate

Inclusive of:

- All of the above
- Overnight accommodation , full English or continental breakfast
- Three course evening meal in the hotel restaurant

Equipment available

Flipcharts £15

LCD projector £100

Conference call telephone £100

Plasma screen television & DVD player £150

PA & Microphone £80

Other equipment is available on request, please contact the Sales Office, they will more than happy to arrange a quote

Conference Room Capacities & Layouts

| Room | W | L | Private Dinner/ Banquet | Boardroom | Theatre | U Shape | Classroom | Cabaret |
|---------------|------|------|-------------------------------|-----------|---------|---------|-----------|---------|
| Thames | 11.6 | 14.8 | 160 | 80 | 200 | 60 | 100 | 120 |
| Thames Bar | 3.65 | 11.2 | 20 | 18 | 30 | 10 | 24 | 32 |
| Cherwell | 7.37 | 5.45 | 20 | 20 | 40 | 20 | 20 | 30 |
| Windrush | 7.48 | 4.35 | 14 | 14 | 20 | 10 | 10 | 12 |
| Terrace | 7.51 | 7.95 | 50 | 30 | 80 | 30 | 24 | 36 |

Floor Plans are available on request

Additional Extras

Hear at Hawkwell House, we recognise the importance of getting every aspect of your meeting correct, we have put together a few ideas of optional EXTRAS you could add to your package to enhance your stay at Hawkwell House

Breakfast on arrival; £14.95pp

Selection of Breakfast Rolls; £3.95pp

Selection of Speciality Teas & Coffees; £2.95pp

Jugs of Fruit Juice with your Meeting or during Lunch; £6.50 per 1 Litre Jug

Selection of Ice Creams; £2.95pp

Fresh Fruit Basket; £9.95

Selection of Canapés; £3.95pp

Drinks Reception (sparkling wine, pimm's, kir royale, etc) from £3.95pp

Private Dining from £100

Upgraded Bedrooms from £10pp per night

We can also arrange walking and bus tours of Oxford

A range of themed evenings from (murder mystery to wine tasting)

Punting from Iffley Lock (subject to availability)

We can also arrange reduced rates at Blenheim Palace, David Lloyd Fitness Club & Hinksey Heights Golf Club

If you would like to organise anything else during your stay, please do not hesitate in contacting the Sales Team, they will be more than happy to arrange a competitive quote.

Sample Conference Lunch

Served each day with a choice of side dish and dessert

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|----------------|---|--|---|---|---|
| Cold Starter | Tomato & Basil bruschetta | Pita bread with houmous, olives & sun blush tomatoes | Chicken & Asparagus soft rolls | Ciabiatta with glazed goats cheese | Mozzarella & sundried tomato foccacia |
| Side Salad | Chicory walnut & stilton | Traditional Waldorf | Nicoise Egg, beans, olives, tomatoes | Avocado, confit tomato & rocket, balsamic dressing | Caesar Crisp pancetta, anchovy, dressing, parmesan shavings |
| Cold Side Dish | Ham hock & potato terrine | Chicken liver terrine, apricot & thyme chutney | Homemade scotch egg & pickle | Homemade warm chorizo & chilli pizza | Homemade sausage roll with chutney |
| Veggie Dish | Cannelloni stuffed with ratatouille, cheese sauce glaze | Roasted red pepper, fennel & shallot tart | Stuffed Peppers - garlic, mushroom basil & parmesan | Caramelized onion & goats cheese tart, rocket, parmesan | Mushroom & red pepper frittata |
| Meat Dish | Chicken schnitzel with sage aioli | Local sausages with confit onions | Moroccan lamb with couscous, spiced apricots | Roasted Chicken thighs, rosemary & lemon | Hawkwell lamb curry with poppadums |
| Fish Dish | Mixed Seafood parcel | Thai fish curry, with sticky rice | Cod "Florentine" | Pollack "thermidor" in individual shells | Mullet fillet, basil & nut crust. |

Conference Finger Buffet

Hot Items

Spiced mini pork sausage rolls
Lamb kofta, mint and yogurt raita
Mini Cornish pasties with short crust pastry
Mini old spot pasties with leek, mustard, apple
Tandoori chicken drumsticks, mint yoghurt
Sticky pork ribs with bourbon & maple
Chicken satay skewers, satay dip
Lamb kebabs with garlic, lemon, and mint
Mini smoked cheddar and onion pasties
Corn on the cob with truffled black pepper butter

Fish Items

Breaded salmon, homemade tartar sauce
Smoked salmon wheels with dill and cream cheese
Smoked salmon terrine on toasted Ciabiatta, chive crème Fraiche
Tempura King Prawns, sweet chilli and coriander (£1 supplement)

Vegetarian Items

Provençal vegetable skewers, fresh basil and garlic
Risotto balls with tomato, chilli and mozzarella
Grilled mozzarella and sun dried tomato foccacia

Pizza & Wraps

Wood baked pizza with pesto and mushroom
Grilled chicken in tasca bread with Caesar dressing
Hoi sin duck wraps with cucumber and spring onion
King prawn and watercress wrap Thermidor mayonnaise

Nibbles

Smoked salmon blinis beetroot jam
Char grilled apple and cheddar sticks
Kettle crisps with guacamole, fresh beef tomato and chilli salsa
Grilled pitta bread with houmous, olives, sun blushed tomatoes
Cajun potato skins with guacamole, sour cream
Crushed pea and mint feta toast
Pork chipolatas on a stick with honey and mustard

Please choose 5 items from the following with 1 nibbles item

Sample Tea, Coffee & Snack Menu

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|-----------|--|--------------------------------------|--|--|-------------------------------------|
| Morning | Homemade granola, cinnamon, berry & walnut bar | Individual seasonal fruit jelly | Fresh seasonal fruit kebabs with berry syrup | Fruit compote with natural Greek yoghurt | Freshly cut exotic fruit platter |
| Afternoon | Homemade scones, jam & clotted cream | Freshly baked chocolate chip cookies | Homemade classic victoria sponge Cake | Freshly baked traditional shortbread | Freshly made golden syrup flapjacks |

Accommodation

Hawkwell House Hotel

Hawkwell House hotel is close enough to Oxford for you to dream of the Spires, and just far enough off to ensure your reverie isn't interrupted by the revelry of the students



Elm House

There are a further 15 bedrooms in the adjacent Elm House – once the home of the Antarctic explorer Francis Bickerton – now a stylish 'boutique' in its own right, within the 3-acre grounds of the main hotel.



Team Building

We have recently teamed up with Chordiem to assist us with any team building activities.

Please contact a member of our sales to team to discuss your requirements.



To free up your time, to share our professional experience,
to give you peace of mind, to make things EASY!

Theming Made Easy

- Quality theme prop hire
- Seat covers and linen hire
- Theming made easy packages
- Bespoke theme packages

Entertainment Made Easy

- Entertainers and bands
- Interactive games nights
- Casinos
- Special themed presentations

Team Building Made Easy

- Outdoor pursuits
- Set event programmes
- Indoor programmes
- Improving teamwork, leadership, time management and communication
- Fun challenges for all abilities

Fun Days Made Easy

- Fun days made easy packages
- Pick and mix activity options
- Fairground rides
- Inflatable activities
- Entertainers and display teams
- Children's activities and workshops
- Marquees and necessities
- PA systems
- Fun day health and safety management



tel: 01793 887 632 contact: info@chordiem.com www.chordiem.com

Banqueting Menu from £19.95pp

Starters

Tomato & fresh basil soup, rosemary croutons
Cream of mushroom soup, white truffle oil
Roasted red pepper soup, chive crème fraîche
Parma ham, black olive & caper tapenade, rocket salad
Individual goat's cheese tart, red onion & thyme marmalade
Pressed ham hock terrine, apple & cider chutney, melba toast
Olive loaf bruschetta, fresh basil & mozzarella cheese, balsamic reduction
Marinated organic tomatoes & pecorino cheese, fresh rocket
Chicken liver parfait, thyme & cranberry jelly, brioche toast
Portobello mushroom, herb & puff pastry crust, garlic & cream sauce
Smoked duck and orange salad, thyme croutons, balsamic dressing
Marinated seafood with pita bread & lemon
Smoked salmon with cucumber ribbons, crème fraîche & toasted ciabatta

Main Course

Corn fed chicken breast wrapped in Parma ham, mustard mash, wild mushroom & parsley sauce
Garlic and rosemary leg of lamb, roast potatoes, honey roast parsnips, petit pois
Supreme of chicken, dauphinoise potatoes, fine beans, rosemary & garlic butter
Loin of pork with apricot & sage stuffing, apple mash, savoy cabbage, red currant & thyme jus
Roast sirloin of beef, duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, rosemary jus
Confit of duck leg, sage mash, braised red cabbage, blueberry & plum sauce
Shank of lamb, braised in garlic & thyme, creamed parsley mash, rosemary jus
Herb crusted salmon fillet, Lyonnais potatoes, fine beans, tomato beurre blanc
Grilled Atlantic cod fillet, crushed herb potatoes, caper & parsley cream sauce
Fusilli pasta with roast peperonata, toasted pine nuts, chilli & baby buffalo mozzarella
Butternut squash risotto with fresh seasonal asparagus, rocket & truffle oil, parmesan shavings
Leek, ricotta and baby spinach tart, minted new potatoes, rocket salad & balsamic reduction

Dessert

Individual lemon cheese cake, cookie crumble base, vanilla syrup
Bailey's crème brulee with chocolate coated coffee beans
Orange and chocolate honeycomb pot, orange compote
"Posh" Eton mess - strawberries, meringue & vanilla pod cream served in a brandy snap basket
Fresh Melon with crystallised ginger crème fraiche
Sticky toffee pudding with vanilla ice cream
Tiramisu with a coco sauce & dark chocolate spoon
Vanilla panna cotta with brandy snap base, black cherry

Upgrade Options

Scottish smoked salmon, lemon, black pepper £3 extra
Beef fillet, thyme crouton, Madeira jus, fine beans, gratin potatoes £10 extra
Exotic fruit platter orange and star anise syrup £3 extra
Herb marinated king prawns, grilled, garlic foccacia £3 extra
Monkfish & parma ham, roasted tomatoes, new potatoes £5 extra
Selection of cheeses, Oxford Blue, Somerset Brie, Godsell's Cheddar, celery & apple chutney £2 extra
Fresh asparagus, parmesan glaze (seasonal) £2 extra
Sirloin of beef bearnaise, fondant potatoes, honey & thyme roasted carrots, béarnaise sauce £2 extra
Melon and prawn cocktail, king prawn garnish £2 extra
Roast rack of lamb with rosemary mash, garlic & herb crust, fine beans, shallot & red currant sauce £7 extra
Filo pastry filled with fresh white crab, lemon chilli & coriander mayonnaise £3 extra
Poached salmon fillet, fresh asparagus, minted jersey royal potatoes, dill & lemon hollandaise (seasonal) £2 extra
Seared king scallops, sweet chili sauce, wasabi & potato puree £3 extra

Directions to Hawkwell House Hotel

Directions from North (M40)

Take Junction 9 from the M40 onto the A34 for Oxford
Follow A34 to the Hinksey Hill Interchange sign-posted for Oxford and Cowley
Keep following signs for Cowley until you reach the Littlemore Roundabout
Take the first exit from the roundabout sign-posted for Rosehill and Iffley
Follow the road for about a mile, passing shops on your left. You will go down a hill, round a corner to your left. On reaching the traffic lights, go straight ahead.
Take the first road on the left, Iffley Turn. At the mini roundabout go straight ahead onto Church Way. The hotel is on your left

Directions from South (M40)

Take Junction 8 from the M40 onto the A40 for Oxford
Follow the A40 to Headington Roundabout. Take 1st exit from roundabout, sign-posted towards Cowley. Follow the dual carriageway until you reach the Littlemore Roundabout. Turn right (3rd exit) sign-posted for Rosehill and Iffley
Follow the road for about a mile, passing shops on your left. You will go down a hill, round a corner to your left. On reaching the traffic lights, go straight ahead.
Take the first road on the left, Iffley Turn. At the mini roundabout go straight ahead onto Church Way. The hotel is on your left

Directions from South – (M4 Newbury)

Follow A34 to the Hinksey Hill Interchange sign-posted for Oxford and Cowley
Keep following signs for Cowley until you reach the Littlemore Roundabout
Take the first exit from the roundabout sign-posted for Rosehill and Iffley
Follow the road for about a mile, passing shops on your left. You will go down a hill, round a corner to your left. On reaching the traffic lights, go straight ahead.
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