

AWARDS DINNERS PACKAGE

Make your awards dinner a night to remember at Mercure Bradford Bankfield Hotel!
Explore our all-inclusive package options and contact us to start planning your event.



PACKAGE 3

£39.00 per person

- Arrival drink – Prosecco, mocktail available on request
- Create your own 3-course set menu
- DJ and dancefloor
- 2 Raffle Prizes
- A complimentary bedroom for the organiser
- Chair covers



OUR ALL-INCLUSIVE PACKAGE INCLUDES:

- Exclusive function room hire 6pm – midnight
- Private bar hire open & staffed 6pm – midnight
- Bespoke Set menu
- Dance floor hire
- Tablecloths and balloon centre pieces
- Uplighters to a colour of your choice
- Reduced bedroom rates for your guests
- Personalised floor plan
- Complimentary on-site car parking

PACKAGE 1

£28.00 per person

- Create your own 3-course set menu
- 1 Raffle Prize

PACKAGE 2

£34.00 per person

- Arrival Drinks – Buck Fizz, mocktail available on request
- Create your own 3-course set menu
- DJ and dancefloor
- 1 Raffle Prize

Mercure Bradford Bankfield Hotel

Bradford Rd, Bingley BD16 1TU | 01274 211012

events@mercurebradford.co.uk | mercurebradford.co.uk

MERCURE
HOTELS

YOUR MENU OPTIONS

Choose one starter, main and dessert from our menu



DESSERTS

Glazed Lemon Tart

Raspberry and mint compote
(GF on request)

Baked Vanilla Cheesecake

Mango coulis
(V, GF on request)

Apple Crumble (V)

Served with vanilla custard

Warm Chocolate Brownie (Ve)

Chocolate sauce

Trio of Ice Cream

With fruit garnish
(V, Ve, GF on request)



STARTERS

Slow Roast Tomato Soup

With basil oil and bread roll
(Ve, GF on request)

Ham Hock Terrine (GF)

Pickled red onion salad,
mustard dressing

Chicken Liver Pâte

With red onion chutney and
toasted brioche

Prawn & Crayfish Cocktail

Marie Rose sauce, rustic bread
(GF on request)

Tomato & Mozzarella Bruschetta

With basil and balsamic glaze
(V, GF on request)

MAINS

Roast Chicken Supreme

Red onion and thyme stuffing,
roast chicken gravy, roast potatoes
and seasonal vegetables
(GF on request)

Vegetable Wellington (Ve)

Seasonal vegetables and
roast potatoes

Pan-Fried Seabass

Served with crushed baby potatoes,
green beans finished with a lemon
beurre blanc (GF on request)

Honey Roast Loin of Pork

Sea salt crackling, sage and onion
stuffing, apple sauce, roast potatoes
and seasonal vegetables
(GF on request)

(V) vegetarian | (Ve) vegan | (GF) gluten-free. | FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients: we cannot guarantee that any food or beverage item sold is free from trace of allergens. | Please note that we can cater for special dietary requirements on request. If you choose to have a choice of starters, mains, and desserts for guests to choose their options there will be a £2.50 fee per person added.

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