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Ball, Prom & Party

2018 / 2019





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Content

Content	3
Packages	4
Menus	7
Booking	13
Contact	16

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ITEM	SILVER £29.50 per person	GOLD £35.00 per person	PLATINUM £45.00 per person
The services of our Event Manager to help you plan your day from booking to being with you on your event day.	✓	✓	✓
Hire of the Lakeside Marquee and Use of the Grounds.	✓	✓	✓
Use of the Venue Grounds for Limo's & Photographs.	✓	✓	✓
Use of our Helicopter Landing Area.	✓	✓	✓
Hire of the Lakeside Marquee Ivory linen Table Cloths and Napkins Table Stands.	✓	✓	✓
Disco, DJ, Dance Floor, and Stage for Band If Required.	✓	✓	✓
2000 Watt Sound System, Full Tri-Light Lighting Rig with Moving Heads, Lasers & Smoke Machines.	✓	✓	✓
Radio Microphone for Speeches.	✓	✓	✓
Starlight Ceiling across the Dance Floor.	✓	✓	✓
Overnight Parking for your Guests.	✓	✓	✓
Photobooth / Photographer.	✓	✓	✓
Exploding Ceiling Balloons in Your Colour Choice.			✓
Table Balloons in Your Colour Choice.			✓
Arrival Drink.			✓
Evening Buffet.	✓		
Evening Hog Roast Banquet & Pudding.		✓	
Evening 3 Course Dinner & Coffee.			✓

Jocastas Price Promise

Should you find a venue that offers a better deal we will always price match other venues on a like for like basis.

Menus



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Canapés

Menu

(4 Per Person - Choice of 5)

£5.50 per person

Smoked Salmon & Creme Fraiche Blini Topped with King Prawn & Caviar

Chicken Liver & Smoked Bacon Parfait, Confit of Onion over an Olive Oil Crostini

Salmon & Dill Mousse in Mini Croustade Cups

Caramelised Sticky Mini Lincolnshire Sausages

Tornado Rossini, Chilli Crostini topped with Homemade Pate, Rare Fillet of Beef & Caramelised Onion

English Asparagus Wrapped in Parma Ham with Black Olive Tapenade - Over a Mini Blini

V St Agur & Cream Cheese with Couchillo Olives & Sun Dried Tomatoes on a Blini

V Goats Cheese, Plum Chutney & Sunblush Tomato over a Mini Blini

V Crostini filled Blue Cheese, Pear & Walnut

V Mozzarella, Sunblush Tomato & Pesto on Crostini

Chef's Recommendations in italic

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Starters Menu

Pick one that is included in your package price
or upgrade to one of the choices below

Farmhouse Tureens of Homemade Soup

Whole Loaves of Crusty Bread and Ramekins of Butter

(V) Fan of Melon with Baby Leaves, Wild Berries & a Drizzle of Pureed Raspberries

Chicken Liver and Smoked Bacon Pate, Caramelised Onion Marmalade, Balsamic Glaze & Melba Toast

(V) Wild Mushroom & Tarragon Pate Served with Melba Toast

French Duck Terrine with Plum Compot

(V) Garlic Mushrooms, Served with a Cream & Cognac Sauce with Toasted Ciabatta

Salmon & Dill Mousse with Wild Rocket & Lemon Oil

Smoked Chicken Caesar Salad, Parmesan Shavings with a Creamy Caesar Dressing

(V) Warm Mushroom, Spinach & Goats Cheese Tart over Wild Rocket, Balsamic Glaze

Cold Poached Salmon, Baby Leaves, Caviar and Pink Mayonnaise

**Lincolnshire Asparagus Wrapped with Oak Smoked Salmon & Accompanied
with Saffron & Lemon Mayonnaise**

(V) Roasted Red Pepper Stuffed with Plum Tomato Topped with Goats Cheese & a Balsamic Glaze

Traditional Prawn Cocktail with Pink Mayonnaise

**Scottish Smoked Salmon, Chilled Prawns, Pink Mayonnaise
with Baby Leaves & Lemon Oil**

Hot Cheese & Leek Souffle with a Cream & Ham Sauce

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Soups

Menu

Served in Farmhouse Tureens per Table with
Large Whole Loaves of Crusty Bread and Ramekins of Butter

Potato & Leek

Broccoli & Stilton

Carrot & Coriander

Tomato & Basil

Minestrone

Watercress

Spinach

Wild Mushroom & Tarragon

Clam Chowder

Chicken & Smoked Bacon

Parsnip & Chorizo

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Mains Menu

Pick one that is included in your package price
or upgrade to one of the choices below

Oven Baked Chicken Breast (with one of the following sauces):

Red Onions, Mushrooms & Tomatoes with a Port Reduction

Pancetta & Parmesan Cream Sauce

Wild Mushroom & Tarragon Sauce

Supreme of Salmon with a Prawn, Saffron & Lemon Cream

Slow Roasted Belly Pork over Fondant Potato with a Caramelised Onion & Red Wine Sauce

Salmon, Prawn & Crab Fish Cake with a White Wine & Cream Sauce

Sweet Potato Tart with Goats Cheese & Lemon Rocket Salad

Stuffed Portabella Mushroom with Stilton & Herb Crust & Artichoke Risotto

Wild Mushroom & Pea Risotto / Asparagus, Pea & Baby Corn Risotto

Lincolnshire Sausages with Mashed Potato & Onion Gravy

Penne Pasta with Cream & Mushroom Sauce

Roast Loin of Pork, Stuffing, Apple Sauce, Roasted Potatoes

Barbury Duck Breast Served with a Cherry & Port Sauce

Confit of Duck Leg with a Grand Marnier & Orange Sauce

Shank of Lamb Over a Pea & Mint Mash

Upgrades

Wild Seabass Served over Wilted Spinach with a Lemon Bernaise - £1.50

Roast Leg of Lamb with Roasted Potatoes & a Mint Jus - £2.00

Rack of Lamb with a Mint & Rosemary Gravy - £4.00

Braised Blade Fillet of Beef with Baby Onions, Mushrooms, Pancetta & Port Sauce, Served Over a Creamed Mash - £2.00

Roast Beef with Yorkshire Pudding & Roasted Potatoes:

Topside - £2.00

Sirloin - £4.00

Rib - £5.00

Fillet = £7.00

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Telephone: 01522 686314 • Email: enquiries@jocastagroup.net

Moor Lane • Thorpe-on-the-Hill • Lincoln • LN6 9BW • Prices include VAT where applicable (Dietary Requirements Catered for In Advance)

Puddings

Menu

Crème Brulee

Sticky Toffee Pudding with Butterscotch Sauce

Chocolate Brownie with Warm Chocolate Sauce

Sherry & Fruit Trifle

Cheese & Biscuits with Fruit and Chutney (£2.50)

Lime & Lemon Torte

Indulge in Chocolate Mousse

Very Strawberry Cheesecake

Champagne & Strawberry Cheesecake

Salted Caramel Cheesecake

White Chocolate & Raspberry Cheesecake

Baked Vanilla Cheesecake

Toffee & Baileys Cheesecake

Salted Caramel Cheesecake

Chocolate Tart with Raspberry Coulis

Lemon Tart with a Raspberry Coulis

Bakewell Tart

Fresh Strawberries and Cream

Fresh Fruit Salad

Eton Mess

Buffet

Menu

Please choose one of the following:

Lincolnshire Sausages or Bacon in a Large Floured Bap

Vegetarian Option Included

With Accompaniments of Tomato, Brown or BBQ Sauce

Hog Roast Bap

with Homemade Lincolnshire Sausage-meat, Apricot & Cashew Stuffing

with Crackling & Apple Sauce

Served in a Large Lincolnshire Floured Bap

Vegetarian Option Included

Finger Buffet

Selection of Cocktail Sandwiches;

Chicken, Stuffing & Mayonnaise

Lincolnshire Poacher Cheddar & Red Onion Mayonnaise

Baked Ham & Cream Cheese

Egg & Cress

Served Cold:

Mini Yorkshire Puddings Filled with Beef & Horseradish Cream

Chicken Sate with a Sweet Chilli or BBQ Dip

Broccoli & Stilton Quiche

Vegetable Crudités with Dip Selection

Served Hot:

Filled Potato Skins, Mini Sausage Rolls, Mini Pizzas

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Hog Roast Banquet

Menu

**Whole Locally Reared Spit Roast Pig, Crackling, Homemade Apricot & Cashew Nut Sausage
Meat Stuffing, Apple Sauce and Large Floured Baps**

Vegetarian Alternative (Select One):

Half Roasted Red Pepper Stuffed with Plum Tomatoes, Pesto & Topped with Grilled Goats Cheese

Wild Mushroom & Asparagus Risotto

Roasted Vegetable Tart Topped with Mozzarella & Ricotta Cheese

Salad & Potato Selection (Select 5):

Hot Buttered New Potatoes with Freshly Chopped Mint

Fresh Homemade Coleslaw

Potato Salad & Chives

Mushrooms in a Creamy Garlic Dressing

Fusilli Pasta with Tomato & Basil Pesto with Pine Nuts & Torn Herbs

Green Salad

Tomato, Onion, Basil & Balsamic Dressing

Cherry Tomatoes, Feta Cheese, Olives & Basil Oil

Pudding of Your Choice (Select Two):

Lemon & Mascarpone Cheesecake with Toasted Almonds

Slated Caramel Cheesecake

Lemon Tart

Chocolate Tart

Fresh Strawberries & Cream

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Ball, Prom & Party

Booking Form & Contract

Client Name/s:

Address:

..... Postcode:

Telephone: Mobile:

Date of Event: Type:

Time of Event: Finish:

Package:

Covers:

Bar Requirements:

Insurance Company: Policy: Amount:

Date & Time Insurance Policy Taken Out:

Insurance Paid: Method:

Date & Time /Event Booked:

Sign & Initial Box if Declining Insurance:

Deposit Paid: Date:

Method: Taken by:

Balance as per Terms & Conditions

Please note: Bookings cannot be confirmed until we have received the deposit payment together with a signed copy of the (1) Event Booking Form & Contract and (2) the Terms & Conditions.

Please initial the box and sign to confirm that you have read and understood the Terms & Conditions and that you understand that in the event of cancellation you will lose your deposit in accordance with the cancellation periods stated in the Terms & Conditions. It is part of this contract that you have taken out wedding insurance. Please initial inside the box to confirm that you have taken out sufficient insurance to cover deposit losses and cancellation.

Please sign below and return with the Event Booking Form and written confirmation

I/We undersigned agree to our current terms & conditions

On behalf of Jocasta's Group Lincoln Ltd

Signature:

Date of Event:

Print Name:

Signature:

Signature:

Name:

Print Name:

Position:

Date:

Date:

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Ball, Prom & Party

Deposit & Payment Terms & Conditions

1. CONFIRMATION

All bookings require written or faxed confirmation using 'Our Booking Form' along with relevant deposit. We reserve the right to re-let after 10 days if no deposit or confirmation has been received. The hire of the marquee / restaurant is for that date only ie the date of your wedding / event and the date on your contract. Additional services and equipment ie chair covers, chocolate fountains and discos etc may not be brought into the premises unless confirmed in writing by a Director of the Company. Terms & Conditions subject to change, see website for current terms & conditions.

2. ACCOUNTS

A non-refundable deposit of 25% to be paid with the confirmation of booking form, a further 25% of the estimated balance to be paid six months prior to the event date, with a further 25% of the estimated balance three months prior to the event date. We require the final balance to be paid one month prior to the event. All cash, Cheque and card payments are subject to a booking charge of 3%. Payments via electronic bank transfer to the account on your invoice have no booking charges applied.

3. NUMBERS

Approximate numbers required on booking the event. Final numbers are required for the event 1 month prior to the event; we will amend the final numbers when you pay the balance 1 month prior to the event. Please note these will be the minimum charged to your account with no refunds. Bespoke evening receptions are charged on a minimum number of 75 people for the evening buffet and the charge is made on the number of people attending the reception.

4. ENTERTAINMENT

Our Disco charge is £350 + VAT for 6 hrs. No other disco or live entertainment is permitted without the written approval of one of the restaurants Directors. A maximum of 100 decibels is allowed within one meter of the speakers, and all equipment must have either a current P.A.T. Certificate or an invoice to show that the equipment is less than one year old. All outside entertainment must have their own Public Liability Insurance cert and a copy on the day of the event. The client shall be responsible for any charges arising from cancellation of entertainment, or associated item made on their behalf by the company. Our bar licence is until 1am only, unless you have written authority to extend.

5. CANCELLATION

In the event of the cancellation of the event for any reason, the company reserves the right to levy cancellation charges as follows: 3-6 months +forfeit original 25% non-refundable deposit payment and interim 25% 1 month - 3 months forfeit interim 50% payment and original non-refundable deposit Actual day - 1 month forfeit 100%. All advanced payments or pre payments are totally non refundable. All cancellations must be put in writing by all parties named on the contract and posted by recorded delivery. If you do not receive confirmation

within 10 days you must immediately let us know. It is your responsibility to ensure that we have received your notice and it is essential that you use recorded delivery and produce your receipt to prove you have sent us the cancellation notice.

6. INSURANCE

It is part of the contract to take out wedding insurance, which covers the loss of any deposits or monies retained by the company for any wedding or event cancellation for whatever reason. Any wedding or event will not be confirmed unless the company receives a copy of the policy.

7. COMPANY LIABILITY

The company shall not be liable for any delays in performing its duties as a result of causes beyond its control. The company reserves the right to cancel any wedding which it considers could prejudice the reputation of the Group. No correspondences shall be entered into, and all deposits paid shall be returned. The restaurant company shall not be responsible for any presents or articles left in the restaurant, marquee or on its grounds prior or after the function. Neither do we accept responsibility for any damage to vehicles left on the restaurants car park or grounds.

8. CLIENT LIABILITY

The client shall be responsible for the orderly conduct of their guests and ensure that their behaviour shall not cause any breach of the law or in any way cause a nuisance to other persons or guests. Also, the client shall reimburse the company for any costs incurred through wilful damage or negligence of the company's property by the client or the guest. Any person or company is liable to a cleaning charge due to vomiting of £100.00.

9. LOSS OF PERSONAL ITEMS

The company cannot hold be responsible for the loss of, or damage to any property left on or around the premises, or to any vehicle or its contents however caused.

10. GENERAL

Whilst the company has taken all reasonable steps to ensure that the information contained in this brochure, tariffs, leaflets and advertisements is accurate it reserves the right to alter, substitute or withdraw any service or facility without notice if necessary.

11. CHRISTMAS BOOKINGS

All Christmas bookings are subject to a 25% non-refundable deposit, all preorders, final numbers, table plans and balance payments are due by 1st November of that same year. After that date we reserve the right to re-book your party.

12. PRICE INCREASES

We reserve the right to change our prices without notice.

13. Confetti

Due to our proximity to the nature reserve it is imperative that ONLY natural flower petal confetti is permitted. A cleaning charge of £100 will be levied should this request be breached.

Please sign below and return with the Event Booking Form and written confirmation

I/We undersigned agree to our current terms & conditions

On behalf of Jocasta's Group Lincoln Ltd

Signature:

Date of Event:

Print Name:

Signature:

Signature:

Name:

Print Name:

Position:

Date:

Date:

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Your Event

Notes



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For all Enquiries speak to: Helen or Amy

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Email: enquiries@jocastagroup.net

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