



Crowne Plaza enjoys an enviable location on the leafy banks of the River Thames, nestled just next to Caversham Bridge. Despite its close road and rail links to the main leisure and business areas of the city, and the Thames Valley, the hotel remains peaceful and serene.

The hotels main banqueting room ~ The River suite ~ can comfortably seat up to 180 guests for dining. With the Thames as its stunning panoramic backdrop we can offer BBQ's on the River suite terrace during the warmer spring and summer months.

As an alternative to our River suite we can also offer you private use of our restaurant, also with fantastic views over a private terrace to the banks of the Thames.

Both are complimented by The Caversham Suite of smaller rooms, featuring a comfortable central lounge – for your private use.

We would be delighted to arrange a personal tour of the hotel, and we hope that you will contact our dedicated Conference and Banqueting team at your convenience.

Whether you are planning a small and intimate family occasion, or a large corporate gala dinner we would be delighted to assist you, and will be with you at every step of the way to offer you the very best advice.

Our hotel ethos is to “*make it happen*” – and we hope that we have the opportunity to make it happen for your event.

Please contact the Conference sales office on 01189 259933 to view the hotel, or for further information.

Menu selector

£34.95 per person

To start

Trio of ripe melon with raspberry sorbet, mango & mint salsa

Barkham blue brulee, carrot salad, hazelnut oil

Plum tomato & mozzarella salad, roquette leaves & tapenade dressing

A soup of roasted tomato & red pepper

Sorbet course supplement of £3.50 per person

Choose from Mango, Kir royale or Lemon

To Follow

Seared supreme of corn fed chicken, thyme scented mash, creamed Savoy cabbage, wild mushroom & Madeira sauce

Baked fillet of salmon, crushed new potato, saffron butter glazed vegetables, white wine & fennel sauce

Loin of English pork, bubble & squeak, roasted root vegetables, creamy Calvados sauce.

To Finish

Sticky toffee pudding, toffee sauce, clotted cream

Raspberry & white chocolate pave, fresh berry compote

Fresh fruit tart, vanilla cream and raspberry sauce

Vanilla bean panacotta, apricot and Armagnac compote

Additional options

Fresh filtered coffee and Fudge £4.50

Full cheese board with accompaniments is available at £45 per table of 10 guests, served before or after dessert

Menu selector

£37.95 per person

To start

Smoked goats cheese and sun blushed tomato tartlet, tomato coulis & reduced balsamic

Potted salmon & smoked salmon, cucumber & caper salad

White bean and roast garlic soup

Sorbet course supplement of £3.50 per person

Choose from Mango, Kir royale or Lemon

To follow

Roast leg of English lamb, fondant potato, tian of roasted Mediterranean vegetables, rosemary jus

Roast sirloin of British beef, roast potatoes, Yorkshire pudding, green beans and beef gravy

Fillet of monkfish wrapped in Proscuitto, fennel confit, pomme cocotte & saffron butter vinaigrette

Corn fed chicken supreme, Puy lentils & pancetta, Anna potatoes, port & shallot jus

To finish

Dark chocolate tart, raspberry sorbet, red berry coulis

Iced Lemon Chiboust with a blueberry compote

Warm Apple Tarte Tartin with green apple and Cardomon sorbet

Additional options

Fresh filtered coffee and Fudge £4.50

Full cheese board with accompaniments is available at £45 per table of 10 guests, served before or after dessert

Menu selector

£42.95 per person

To start

Cornish crab parfait & asparagus salad, lobster essence

Beef carpaccio, shaved parmesan, roquette, black pepper emulsion

Grilled asparagus, roquette leaves, poached hen's egg, pecorino cheese

Lobster bisque

Sorbet course supplement of £3.50 per person

Choose from Mango, Kir royale or Lemon

To follow

Fillet of beef with a herb crust, confit potato, caponata, balsamic jus

Saddle of venison, parsnip and chestnut hash, candied red cabbage, juniper jus

Monkfish wrapped in prosciutto with a shellfish broth and saffron potatoes

To finish

A selection of 3 local cheeses with walnut bread and chutney.

Assiette of desserts, fresh fruit tart, raspberry and white chocolate pave, passion fruit sorbet

Additional options

Fresh filtered coffee and Fudge £4.50

Full cheese board with accompaniments is available at £45 per table of 10 guests, served before or after dessert

Finger Buffet

Meat and Fish

Cajun chicken & mango brochettes
Tempura of lemon & pepper chicken
Lamb & mint kofta kebabs
Salmon & prawn brochette
Thai fish cakes
Smoked haddock & spring onion cakes
Japanese style breaded prawns
Tuna & tomato kebabs with soy sauce
Baby prawn & chive tartlets with lime mayonnaise

Mini Soup Cups

Roasted tomato with basil oil
Mushroom, drizzled with white truffle oil
White Bean and roast garlic

Vegetarian

Continental breads with houmous, Tzatzki and olives
Sun blushed tomato and goats cheese tartlet
Feta cheese and olive crostini
Ciabatta croutes glazed with rarebit

Wraps

Courgette & field mushroom with garlic dressing
Duck & spring onion with Hoi Sin sauce
Chicken with Caesar dressing
Char grilled chicken, mustard dressing & mizuno
Roasted tomato with mozzarella & rocket leaves
Prawns in lemon & pepper mayonnaise with Cos lettuce
Julienne of smoked salmon & cucumber with crème fraiche
Celeriac & rocket with grain mustard
Turkey & cranberry

Mini Burgers

Beef & horseradish with tomato chutney
Pork & apple with red onion chutney
Lamb & mint with spiced pear chutney
Chicken & mushroom with pesto
Salmon & dill with crème fraiche

Dessert

Fresh strawberries with whipped dipping cream
Fruit kebabs with honey & lemon glaze
Chocolate brownie and strawberry fondue
Eton Mess
Vanilla pannacotta

*4 main choices & 2 dessert choices from the above menu - £21.95
Finger buffet include assorted open and finger sandwiches on speciality breads with a
variety of fillings
Additional items per person per item £3.90*

Barbeque menu

Main items

Prime 6oz beef burgers

Local pork and herb sausages

Marinated chicken drumsticks

Pork steaks marinated in lime & coriander

Vegetarian burgers

Baked potato wedges

Marinated vegetable skewers

Menu price includes salads, bread items & dessert listed below

Green salad, potato salad, coleslaw, pasta salad with tomato & olives, tomato, basil & red onion salad and cucumber & dill salad

Soft floured baps, crusty French bread, sauces & condiments

Exotic fruit skewers

Mini Eton mess

To further enhance your menu you may wish to choose from the following additional dishes at a supplement of £3 per person per dish

Sirloin steaks 5oz

Venison sausages

Chicken breast, tandoori marinade

Thai salmon prawn brochettes

*Menu price - £23.95 per person
+choices from the above menu*

Added Extras

Arrival Reception Drinks

Champagne £7.95 per person
Sparkling Wine £6.95 per person
Bucks Fizz £5.95 per person
Fruit Punch £2.20 per person
House Wine £16.95 per bottle.
Orange Juice £15.00 per jug

Canapés

Our Head chef would be delighted to offer you a seasonal canapé menu upon request
Canapés prices at £6.95 per person

Themed Events

If you're looking to theme your event, whether it's James Bond, Las Vegas Showtime, Wild West or Charlie & The Chocolate Factory, our Pedersen Events team will add some wow factor.

Other popular themes include *Caribbean Beach Party*, *Fire & Ice*, *Groovy Retro Disco*, *Hollywood*, *Strictly Come Salsa*, *Grease (the Movie)*, *Gangster's Paradise* and *Little Night of Horrors*.

For vegetarian guests

Main course

Wild mushroom & broccoli crumble
Roasted vegetable and rarebit strudel
Red pepper tarte tatin, tomato & tarragon sauce
Aubergine, mozzarella and sun blushed tomato mille feuille, basil pesto

Banqueting Wine list

White

11.France £ 15.95

Sauvignon Blanc

Duc de Chapelle

Dry and refreshing with lovely gooseberry fruit

10.Australia

Colombard Chardonnay

Richmond Ridge

Passion fruit and melon characteristics

£ 17.50

9.Chile

Unoaked Chardonnay

Los Caminos

A clean and fresh dry white wine

£17.50

8.Italy

Pinot Grigio

Ca`Luca Veneto

Clean & fresh with peach flavours

£18.95

Red

31.France

Cabernet Merot

Duc de Chapelle

Lovely balanced soft smooth red

£15.95

33.Australia

Merlot, Shiraz and Pt Verdot

Richmond Ridge

Berries and Plums with subtle vanilla

£17.50

28.Chile

Cabernet Sauvignon

Los Caminos

Rich with blackcurrant and spicy fruit

£17.50

27.Spain

Rioja Tinto Placero

Plum and raspberry fruit finished with vanilla

£18.25

Rose

23.South Africa

Cabernet Sauvignon Rose Wild Rush

Lovely Salmon pink colour with fruit berries

£16.50

Champagne and Sparkling wines

3.Lenoble Brut Reserve

1.Veuve Valmante Brut Sparkling

£34.95

£19.50

Accommodation

Thoughtfully designed, our bedrooms are stylish and comfortable with modern day facilities. All 122 bedrooms feature seriously comfy beds, generously proportioned bathrooms, are fully air conditioned with high speed internet access and on demand digital movie systems.

Crowne plaza Club rooms and suites are also available, offering understated elegance and enhanced services to make your stay a memorable one. All club rooms and suites are river facing (Some with their own private terraces) with exclusive access to the Crowne Plaza club Lounge, and include unique extras such as complimentary breakfast and drinks, LCD televisions and upgraded toiletries. Accessible, Interconnecting and family rooms are also all available.

Revive Health Club & Spa

Swim in the crystal blue water, unwind in the spa pool, work out or wind down; the choice is yours.

Enjoy wonderful pampering treatments such as Swedish and aromatherapy massage, luxury facials, body wraps and scrubs. Make time to pay us a visit – either for a work out, spa break or something in between; you are guaranteed to feel revived, relaxed and refreshed!

Revive Health Club & Spa offers a 17 meter swimming pool, sauna, steam room, spa bath and a state of the art, fully air conditioned fitness suite, equipped with the latest “Technogym” equipment.

Revive Spa offers 5 treatment rooms with an extensive menu of spa treatments and qualified therapists, allowing you to be pampered after a hard day! Leisure and spa breaks are also available.

All over night hotel guest are able to use the pool, sauna and gymnasium complimentary. Spa treatments must be booked in advance to guarantee availability – additional charges for all treatments apply.

Please note an evening room hire applies for all events in our Caversham Suites and Riversuite.