

Weddings & Functions at The Randolph:

Functions

For a sit-down meal we can cater for parties up to 65 in the restaurant, and this can be sub-divided to cater for smaller groups of up to 25 in the back restaurant and 40 in the front restaurant.

(An optional service charge of 12.5% will be added to the bill for parties of 12 or more)

Function menus (starting from £30 per person for 3 courses) can be written on request to your specification by our kitchen team.

We can cater for up to 120 guests for a stand-up buffet within the restaurant, alternatively for a more intimate function our restaurant can be sub-divided into two rooms suitable for 50-60 people or 15-25 people respectively.

Buffet Menus

Classic Finger Buffet- £9.95pp

Selection of sandwiches offered on both white and brown bread:

- Ham & whole grain mustard
- Tuna & cucumber
- Cheese & chutney
- Egg and cress

Randolph sausage rolls

Leek, cheddar and thyme tarts

Parmesan & paprika cheese straws

Stilton & red onion tarts

Fork Buffet Menu- £15.95pp

Selection of roast meats or antipasto meats

(please specify on booking)

Smoked fish platter

Prawn cocktail platter

Randolph sausage rolls

Leek, cheddar and thyme tarts

Stilton & red onion tarts

New potatoes

Coleslaw

Tomato, red onion & rocket salad

Hot Buffet Menu - £17.95pp

(minimum 25 people)

Choose from 2 of the following:

- Chicken stroganoff with creamy mash
- Beef lasagne & garlic bread
- Fish pie
- Tomato, mozzarella & pesto pasta
- Vegetable tagine with cous cous

Extra sides (£2pp)

- Mixed leaf salad
- Coleslaw
- Bread rolls
- Chips
- Seasonal vegetables

All buffet menus can be tailored to specific requirements on request – please ask!

Additional buffet options - can be discussed in planning.

Tea and Coffee £2.95 per person

Sweet/Dessert options £3.75pp

Choose from the following: (minimum of 12 people per option)

- Victoria sponge
- Carrot cake
- Chocolate brownie (gluten free available)
- Lemon drizzle
- Scones with jam & cream
- Lemon posset
- Coffee & walnut cake
- Flapjack



Room Hire

Meetings and private dining functions

Full restaurant - £100.00

Half restaurant - £50.00

Private Dining & Events

Room hire charges to be discussed at time of planning dependent on numbers and timings.

Exclusive Use

If you would like exclusive use of the hotel for your special occasion, then this must include the bed and breakfast cost of all 11 en-suite bedrooms (current rate for 2026 = £2635) plus a private venue hire of £3500.

We boast a large car park on site which means all those attending functions can get parked easily and safely.

If there are any special requirements that you have, we will be only too happy to help.

Initial Booking Form:

Name:		
Date:		
Time:		
Event:		
Room Required:		
Food Choices (<i>tick options</i>)	<ul style="list-style-type: none"> <input type="radio"/> Finger buffet <input type="radio"/> Fork Buffet <input type="radio"/> Hot buffet <input type="radio"/> 2 or 3 course sit-down meal 	Hot buffet extra sides (£2pp): <ul style="list-style-type: none"> <input type="radio"/> Mixed leaf salad <input type="radio"/> Coleslaw <input type="radio"/> Bread rolls <input type="radio"/> Chips <input type="radio"/> Seasonal vegetables
Dessert/sweet (<i>tick options min 12 per option</i>)	<ul style="list-style-type: none"> <input type="radio"/> Victoria sponge <input type="radio"/> Carrot cake <input type="radio"/> Chocolate brownie (gluten free available) 	<ul style="list-style-type: none"> <input type="radio"/> Lemon drizzle <input type="radio"/> Scones with jam & cream <input type="radio"/> Lemon posset <input type="radio"/> Coffee & walnut cake <input type="radio"/> Flapjack
Notes/special requirements:		
Deposit:		

