



**EVENTS AT
THE WHY NOT**

THANK YOU FOR CONSIDERING THE WHY NOT INN FOR YOUR SPECIAL OCCASION OR EVENT

With community at our heart, we are a local pub that has been fully refurbished to provide a variety of spaces. A friendly and welcoming bar area with a roaring open fire for Winter months, a vibrant and attractive dining area with patio doors leading out to our incredible clearspan marquee with stunning views of the surrounding countryside. Ideal for accommodating large numbers, the sides of our marquee can be raised in the Summer so that your party can overflow into our magnificent garden.

Our spaces are very versatile - tables and chairs can be rearranged or removed to suit any purpose. We can accommodate anything from sit-down meals for up to 40 people to a dance party for up to 100 guests or exclusive use for up to 200.

FOOD

We know that food is often a very important part of an event – nobody wants hungry guests! We're all about tasty, comforting food prepared with fresh, local ingredients. All our food is made on site, from scratch by our team of brilliant chefs which means we can be flexible and creative with our menus. We have set menus and buffet options available, but if there's something specific you fancy then just let us know – we'll do our very best to make it happen. Please see pages 4 – 11 for more details.

OUTSIDE CATERING

If you've already found your venue but really want delicious Why Not food at your event, we might be able to help you out! We are expanding into outside catering so contact us to discuss your event and what we can do for you.

NETWORKING/CONFERENCE DAYS

Are you enquiring on behalf of work? We host many different events here including networking/conference days. The space is available to hire out any day of the week as well as evenings and weekends. At the back of this pack will explain in more detail about how we are able to help you out with planning a work day away, with a TV screen for presentations, and food options to keep your workers fed and watered throughout the day. Please see page 12 for more details.

TECH

We like to think we've got all the bells and whistles when it comes to the tech side of things. We have a speaker system that you can connect to. You're more than welcome to bring your own device, or if you don't want to drain your battery we have our own iPod with Spotify Premium.

If it's live music you're after, then we know some local bands we can put you in contact with if you're unsure of where to start. If you've got someone in mind already, well, we love to meet new musicians! The same goes for DJs, you're welcome to bring one or we can help organise one for you.

There is also a TV available for use through USB or HDMI cable. Oh, and we have free WiFi throughout the pub, you only have to ask for the password.

PRICING

Please enquire about pricing, this is done on a bespoke basis, so that we can discuss your requirements and also fit within any budgets and occasions, so please get in touch using the contact details below. To secure your booking we ask for a non-refundable deposit of £100 – this will be taken off your final invoice.

LATE LICENCE

We are licenced to hold your parties until 11pm on weekdays, or midnight on Friday and Saturday evenings. If you require a late licence of 1am please ask for further details when you speak to our event's organiser who will be able to advise you and quote for how much extra this would cost.

CONTACT US

Like to know more? Want to get the ball rolling on your party? Give us a call, drop us an email or pop in to have a chat.

Phone us: 01527 894289

Email us: hello@thewhynot.co.uk

Website: www.thewhynot.co.uk

THE WHY NOT INN CANAPE OPTIONS

MINIMUM 20 GUESTS

Please select the number of canapes and choose which options you would like on the night from the options below (aka 3 canapes per person – 3 choices from food list below):

Per person
3 - £6.00
4 - £8.00
5 - £10.00
6 - £12.00
8 - £16.00

Meat

Yorkshire pudding with rare roast beef & horseradish crème fraîche
Glazed chorizo with sherry
Hoi sin duck rolls
Ham hock terrine with red onion chutney
Crispy pork belly cubes with amaranth & an Asian dressing (GF)

Fish

Tempura battered king prawns with sweet chilli sauce
Smoked salmon blinis with dill crème fraîche
Garlic king prawns (GF)
Salt cod brandade
Smoked salmon with quail egg and caviar
Smoked mackerel pâté with cucumber
Brown anchovy & Lyonnaise onion on toast
Taramasalata filled potato skins

Vegetarian

Red pepper and asparagus crostini (V)
Goats' cheese arancini (V)
Okonomiyaki pancakes with homemade kimchi (VG)
Courgette fritters (VG)
Gorgonzola, walnut & honey toast (V, N)
Mushroom & thyme tartlets (V)
Mini tostadas nacho with guacamole (V)
Baba ghanoush with roasted chickpeas (VG)
Homemade onion bhaji with mango chutney (VG, GF)

THE WHY NOT INN BUFFET OPTIONS

MINIMUM 30 GUESTS

OPTION 1

Roasted Mediterranean Pizzettas (V)
Chicken & Chorizo Flatbread
Chunky chips (V, VG, GF)
Seasonal Garden Salad (V, VG, GF)
Sliced Maple-Glazed Ham (GF)
American-Style Slaw (V, GF)

£12.50 per head

OPTION 2

Roasted Mediterranean Pizzettas (V)
Chicken & Chorizo Flatbread
Chunky chips (V, VG, GF)
Seasonal Garden Salad (V, VG, GF)
Sliced Maple-Glazed Ham (GF)
American-Style Slaw (V, GF)
Antipasti Board: Chorizo, Prosciutto, Parma Ham (GF)
Mezze Platter: Pitta breads, Hummus, Tzatziki, Olives, Grilled Halloumi (V)
Selection of Cheese served with Biscuits, Celery, Grapes & Chutneys (N)

£14 per head

OPTION 3

Roasted Mediterranean Pizzettas (V)
Chicken & Chorizo Flatbread
Chunky chips (V, VG, GF)
Seasonal Garden Salad (V, VG, GF)
Sliced Maple-Glazed Ham (GF)
American-Style Slaw (V, GF)
Antipasti Board: Chorizo, Prosciutto, Parma Ham (GF)
Mezze Platter: Pitta breads, Hummus, Tzatziki, Olives, Grilled Halloumi (V)
Selection of Cheese served with Biscuits, Celery, Grapes & Chutneys (N)
BBQ Glazed Chicken Wings
Nachos, Cheese Sauce, Salsa, Guacamole, Sour Cream, Jalapeños (V)
Fish Goujons with Tartare Sauce

£20 per head

COLD KNIFE & FORK BUFFET OPTIONS

MINIMUM 30 GUESTS

A cold, knife and fork buffet, served by our expert chefs and waiting team. Tables are fully laid and your guests can collect their choice of food from the buffet, called up table by table.

£22 per head

A selection of 3 of the following:

Slices of smoked salmon served with lemon & dill dressing (GF)
Slices of medium rare roast beef (GF)
Hand carved honey glazed ham (GF)
Chicken souvlaki (GF)
Smoked bacon & gruyere quiche
Vegetable frittata (V, GF)
Pesto mayo chicken (GF, N)
Asparagus & parmesan tart (V)
Pork & apple lattice tart
Hot smoked salmon (GF)
Slow cooked lamb shoulder (GF)

With a choice of 3 salads from the following:

Caesar salad
3 bean salad (V, GF)
Crunchy coleslaw (V)
Wild rice salad (V, VG, GF)
Pasta salad with basil pesto (V, N)
Tomato & mozzarella salad with basil oil (V, GF)
Asian coleslaw (V, GF)
Blue cheese, walnut, apple & celery salad (V, GF, N)
Green salad (V, VG, GF)
Potato salad with chives & red onion (V, GF)
Greek salad (V, GF)
Couscous with feta & roasted seasonal vegetables (V)
Tabbouleh (VG)
Fregola with mint, spring onion and peas with a crème fraîche dressing

And a choice of dessert:

Summer fruit pavlova (V, GF)
Vanilla cheesecake with summer berries (V)
Lemon posset with shortbread biscuit (V)
Chocolate brownie sundae (V, GF)
White chocolate mousse with strawberries (GF)
Banoffee cheesecake with dulce de leche (V)
Fresh strawberries & cream (V, GF)

ADULTS SIT-DOWN PARTY FOOD MENU

15-40 GUESTS

Build your own menu by choosing 3 options from each section as choices for your guests

2 courses - £22 per head

3 courses £27 per head

Starters

1. Soup with warm ciabatta (ask for selection) (V)
2. Chicken liver pâté with caramelised onion chutney & thyme crostini
3. Crispy pork belly salad with Asian dressing (GF)
4. Creamy stilton mushrooms on toast (V)
5. Smoked salmon & caper fishcakes, tartare sauce, garden rocket & burnt lemon
6. Pan fried scallops, celeriac puree, pickled apples, black pudding (**£5 supplement**)
7. Twice baked Double Gloucester soufflé, cheese & ale sauce, chives, truffle oil (**£2 supplement**)
8. Chorizo & mozzarella arancini with a Romanesco sauce (N) (**£2 supplement**)
9. Pear, walnut & gorgonzola salad, frisée (V, N)
10. Handcut nachos, chilli cheese sauce, guacamole, salsa & sour cream (V)
11. Ancho chilli chicken, guacamole & chargrilled corn taco or Buffalo cauliflower with roast jalapeno aioli taco (V)

Mains

1. Why Not Burger with skinny fries (GF available)
2. Pan fried seabass with crushed new potatoes & salsa verde (GF)
3. Ribeye steak with chunky chips, grilled tomato & béarnaise sauce (GF available) (**£5 supplement**)
4. Chicken supreme with glazed carrots, green beans, roasted new potatoes, chicken jus (GF)
5. Spring vegetable risotto with pesto & a parmesan crisp (V, VG available, N)
6. Mushroom tagliatelle with truffle oil (V, VG available)
7. Fillet of beef, dauphinoise potatoes, green beans (GF) (**£9 supplement**)
8. Rolled lamb, celeriac puree, dauphinoise potatoes, green beans (GF) (**£3 supplement**)
9. Chicken, avocado & bacon salad with ranch dressing (GF)
10. Porchetta with glazed carrots, green beans, roasted new potatoes (GF)
11. Beetroot & butternut squash wellington with seasonal vegetables (VG)
12. Lamb kofta, flatbreads, tzatziki, Greek salad
13. Slow cooked beef blade, seasonal greens, creamy mash, red wine gravy (GF)
14. Grilled salmon with new potatoes, Romanesco sauce, charred tenderstem broccoli (GF, N)

Desserts

1. Double chocolate brownie with vanilla ice cream (V, GF)
2. Banoffee cheesecake (V)
3. Vanilla crème brûlée with shortbread biscuits (V)
4. Chocolate crémeux, meringue kisses, raspberries, honeycomb (V) (**£3 supplement**)
5. Apple crumble with cream, custard or ice cream (V, GF available)
6. Passion fruit posset with vanilla shortbread
7. Sharing chocolate fondant served with fresh strawberries & double cream (V)
8. Eton Mess (V, GF)
9. Sticky Toffee Pudding with vanilla ice cream (V)
10. Fresh fruit salad (VG)
11. Churros with a dulce de leche dip (V)
12. Sharing cheeseboard, biscuits, chutneys & grapes (N) (£3 supplement)
13. Coconut panna cotta with roasted pineapple & cashew crumb (VG, GF, N)

HOT KNIFE & FORK BUFFET OPTIONS MINIMUM 30 GUESTS

A hot knife and fork buffet, served by our expert chefs and waiting team. Tables are fully laid and your guests can collect their choice of food from the buffet, called up table by table.
£22 per head

Beef brisket chilli con carne, rice, jacket potatoes, nachos, grated cheese, sour cream (GF)

3 bean chilli con carne, rice, jacket potatoes, nachos, grated cheese, sour cream (V, VG available, GF)

Chicken tikka or Thai green curry, jasmine rice, naan breads, poppadoms or prawn crackers, mango chutney

Sweet potato & green bean Thai red curry, jasmine rice, naan breads, poppadoms (V, VG available)

Beef bourguignon with shallots, bacon lardons & served with creamy mash
Ratatouille vegetable hotpot (V, VG)

Classic lasagne with garlic ciabatta & a green salad

Mediterranean vegetable lasagne with garlic ciabatta & a green salad (V)

BBQ MENU

MINIMUM 30 GUESTS

Cooked and served in our beautiful garden. Tables are fully laid and your guests can collect their choice of food from the buffet, called up table by table. Choose from the BBQ items with your choice of 2 salads.

1 BBQ item- £14 per head

2 BBQ items- £20 per head

BBQ items:

Bacon cheeseburger (GF available)

Lashford hot dogs with sautéed onions, ketchup & mustard

Chicken souvlaki, khobez wrap, tzatziki, onion, lettuce & tomato

Moving Mountains burger, vegan cheese, sautéed onions (V, VG, GF available)

Vegetarian Butcher hotdog with sautéed onions, ketchup & mustard (V, VG)

Vegetarian Butcher chicken souvlaki, khobez wrap, tzatziki, onion, lettuce & tomato (V, VG)

Mac 'n' Cheese, crispy onions, sriracha, bacon crumb

Lamb kofta, khobez wrap, tzatziki, onion, lettuce & tomato

With a choice of 2 salads from the following:

Caesar salad (**£2 supplement**)

3 bean salad (V, VG)

Crunchy coleslaw (V)

Wild rice salad (V, VG, GF)

Pasta salad with basil pesto (V, N)

Tomato & mozzarella salad with basil oil (V, GF) (**£2 supplement**)

Asian coleslaw (V, GF)

Blue cheese, walnut, apple & celery salad (V, GF, N) (**£2 supplement**)

Green salad (V, VG, GF)

Potato salad with chives & red onion (V, GF)

Greek salad (V, GF)

Couscous with feta & roasted seasonal vegetables (V)

Tabbouleh (VG)

Fregola with mint, spring onion and peas with a crème fraîche dressing

AFTERNOON TEA
MINIMUM 20 GUESTS
£15 per head

Finger Sandwiches

Smoked Salmon & Cucumber
Coronation Chicken
Egg Mayonnaise (V)

Scones with Tiptree Jam & Clotted Cream (V)

Mini Sausage Roll

Cream Éclair (V)

Lemon & Lavender Shortbread (V)

Tea & Coffee

Upgrade to Prosecco for £5 per head or Champagne for £9 per head

CHILDRENS PARTY FOOD MENU OPTIONS

Please allow the children to choose from any of the options below for the pre-order.

2 courses - £12 per head

3 courses £16 per head

Starters

Dough balls with garlic butter (V)

Mozzarella fondue with breadsticks (V)

Melon & Parma ham (GF)

Mains

Roast beef or chicken with roast potatoes vegetables, Yorkshire Pudding & gravy

Homemade fish fingers with skinny fries & peas

Tomato penne pasta with garlic bread & cheese (V)

Desserts

Chocolate brownie sundae (V, GF)

Banana split (V, GF)

Fresh fruit salad (V, VG, GF)

BESPOKE MENU?

If you know exactly what you would like served at your meal, please speak to the event's organiser and we will figure out a bespoke price for you to make the evening exactly what you want – we can even arrange for you to meet with our Executive Chef, Jack to discuss your requirements further. One thing to remember about The Why Not is that we can accommodate (almost!) any event, so please do get in touch to arrange a sit down with the team to create your perfect dining experience.

DRINKS

Now it wouldn't be a party without a few drinks! We've got it all – a tasty looking wine list, draught lagers, great real ales and craft beer range and a vast selection of spirits, along with a carefully crafted cocktail menu. However, if there's a specific drink you'd like to see at your party, or a cocktail you've been craving then we'd be happy to sort it out for you.

If booze isn't your thing, we have a variety of soft drinks available. We also have hot drinks options too.

RED WINE

VINA ARROBA TEMPRANILLO

Spain (11%)

£20 per bottle

£110 per case of 6

£225 per case of 12

SILHOUETTE SHIRAZ

Australia (13%)

£22 per bottle

£125 per case of 6

£240 per case of 12

CAMRADA MALBEC

Argentina (13%)

£29.50 per bottle

£175 per case of 6

£318 per case of 12

WHITE WINE

VINA ARROBA PARDINA- CHARDONNAY

Spain (11%)

£20 per bottle

£110 per case of 6

£225 per case of 12

BEI TEMPI PINOT GRIGIO

Italy (12%)

£22 per bottle

£125 per case of 6

£240 per case of 12

MIROU PICPOUL DE PINET

France (13%)

£29.50 per bottle

£175 per case of 6

£318 per case of 12

FIZZ

SANTOME CALANDRINE VINO SPUMANTE EXTRA DRY

£26 per bottle

£150 per case of 6

£300 per case of 12

LIVE MUSIC CONTACTS

The Bridge

The Bridge is a 4 piece live band that always gives a passionate and professional performance tailored to your requirements and guaranteed to make your event an occasion to remember! With a song list from the current charts through to the 60s

Tel: 07810 333833

Email: mail2thebridge@gmail.com

Web: www.4thebridge.com

Midnight City Soul Band

Midnight city are a five piece soul band playing a mix of classic northern soul and Motown grooves.

Web: www.4thebridge.com

The Works Professional Covers Band

A four piece Rock and Pop covers band with a large and varied set list from the 70s to today.

Web: www.the-works-professional-covers-band.co.uk

Tommy and the Fuse

A talented Pop and Rock covers band putting their own spin on hundreds of classic tracks by the likes of Madness, The Black Eyed Peas, The Killers, Ed Sheeran, Rudimental, Maroon 5, Queen and Bruno Mars. They can also provide DJ services as part of a booking package.

Web: www.tommyandthefuse.com

The Revue

Available as a nine piece showband with brass section, a four piece or a roaming band, these exceptional live performers are the ideal solution for high-end weddings, corporate parties and a range of premium events.

Email: Bookings@therevuelive.com

Web: www.therevuelive.com

The Wedding Crashers

The Wedding Crashers are a professional piano and drums duo from the West Midlands with a large repertoire of music, performing songs from the sixties through to the current day.

Email: info@theweddingcrashers.co.uk

Web: www.theweddingcrashers.co.uk

Soul Strutters

4 piece party band playing high energy Groove, Disco, Funk, Soul and R&B.

Email: soulstruttersuk@gmail.com

Web: www.soulstrutters.co.uk

DJ CONTACTS

Kingfisher Sound and Events

Professional DJ and lighting set ups with the ability to cater to all musical tastes. Kingfisher can also provide karaoke and photo booth services.

Tel: 07837 713202

Email: kingfishersoundandevents@gmail.com

DJ Jon Weldon

Resident DJ for Propaganda & Silent Disco, DJ Jon Weldon can deliver festival vibes to your event with a varied repertoire than can be tailored to your tastes.

Email: jonweldon@gmail.com

Web: www.facebook.com/weldondj

NETWORKING/ CONFERENCE SPACE RENTAL
MINIMUM OF 40/ MAXIMUM OF 60 GUESTS

Equipment Available: TV Screen

Days Available: Monday – Thursday (Fridays available until 4pm)

Options: 9am – 12pm / 2pm – 5pm / Full Day options

9am – 12:30pm session

£12.50ph – to include breakfast & tea or coffee (add a cake option mid-morning for an extra £2.00ph)

To include:

Tea and coffee on arrival and throughout the morning

Breakfast served @ 9:30am

(Cake break @ 11:00am)

1:30pm – 5pm session

£15.00ph – to include Lunch & tea or coffee (add a cake option mid-afternoon for an extra £2.00ph)

To Include:

Tea and coffee on arrival and throughout the afternoon

Hot or Cold Buffet Lunch served @ 2:00pm

(Cake break @ 4:00pm)

Full day 9am – 5pm

£30.00ph – to include Breakfast, Lunch & Tea and Coffee

Tea and coffee on arrival and throughout the day

Breakfast served @ 9:30am

Hot or Cold Buffet Lunch served @ 1:00pm

(Cake break @ 4:00pm)