



ELEMENT

BAR & KITCHEN

PRIVATE & GROUP DINING

ELEMENT BAR & KITCHEN

Element Bar & Kitchen welcomes every guest for a memorable dining experience. Clean, fresh flavour and, local seasonal produce are the elements to our simple, beautiful food. Unfussy but attentive, innovative without being outlandish, Element Bar & Kitchen offers something for all tastes.

ELEMENT BAR & KITCHEN*

Situated on the ground floor, Element Bar & Kitchen is ideal for smaller groups of up to 20 guests and is available for breakfast, lunch, afternoon tea and dinner**, every day of the week. Guests would be sat at tables of 4 to 6 per table.

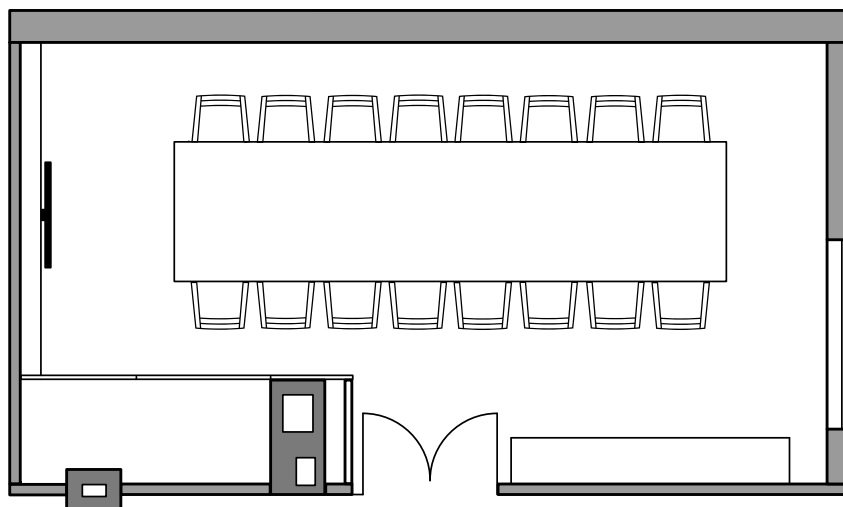
*Element Bar & Kitchen is a shared space and not private (no room hire charge).

**subject to availability.

THE GROSVENOR

The Grosvenor offers a great private dining space available for breakfast, lunch and dinner, every day of the week. Situated on the ground floor, The Grosvenor is bathed in natural light, furnished to combine comfort, elegance and practicality. Decorated with a mural depicting a technical drawing of the De Havilland Comet, The Grosvenor creates a characterful backdrop for all occasions corporate gatherings, meetings, conferences and private parties.

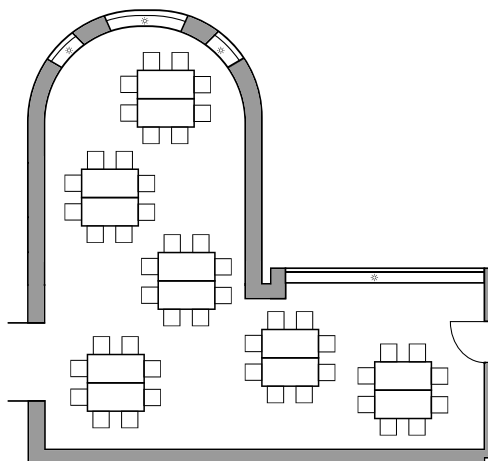
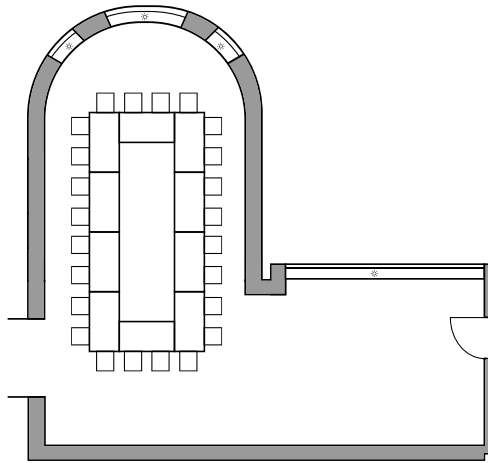
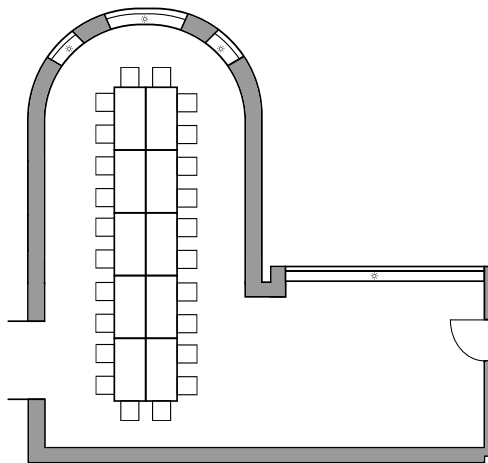
The room seats up to a maximum of 20 guests on one dining table.



THE BOTANICAL ROOM

The Botanical Room offers a great private dining space available for breakfast, lunch and dinner, every day of the week. Situated on the ground floor, The Botanical Room is partly decorated with botanical wallpaper, complementing the hardwood parquet flooring. With numerous large windows, the space is bright and airy. The Botanical Room makes an ideal space for larger groups for all occasions including corporate gatherings and private parties.

The Botanical Room seats up to 24 guests as either boardroom style or hollow square, or up to 48 guests cabaret style.



MORE DETAILS

Our dedicated Event Manager is available to assist with any detail to enhance your occasion, whether that be guidance with menu selection, music, floral arrangements, table design, AV support and more.

CHARGES

The Grosvenor: £250.00 private dining room hire charge and a minimum number of 14 guests.

The Botanical Room: £500.00 private dining room hire charge and a minimum number of 21 guests.

TRAVEL & PARKING

The Comet Hotel is situated in Hatfield, Hertfordshire, close to the University of Hertfordshire de Havilland Campus, and the Galleria. With easy access to the A1, M1 and M25, rail links and Luton Airport, The Comet is perfect for business or pleasure.

TIMINGS

Breakfast: 08.00 until 10.30 with host's access from 07.45.

Lunch: 12.00 until 17.00 with host's access from 11.30.

Dinner: 18.30 until 00.00 with host's access from 18.00 (Sunday guests' departure 23.00).

FOOD ALLERGENS DISCLAIMER

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Please contact us for more information.

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.

BREAKFAST

MENU 1

£14.95

TOASTED BLOOMER BREAD
Served with butter and a choice of preserves
HOMEMADE GRANOLA AND FRUIT YOGHURT
BACON AND EGG BRIOCHE BAP

MENU 2

£19.95

A SELECTION OF FRESHLY BAKED PASTRIES AND FRESHLY BAKED CROISSANTS
Served with butter and a choice of preserves
FRESH, SEASONAL FRUIT PLATTER

EGGS BENEDICT
Two poached eggs, thick cut ham, toasted muffin, Hollandaise sauce
- OR -
EGGS FLORENTINE
Two poached eggs, sautéed spinach, toasted muffin, Hollandaise sauce

MENU 3

£22.95

A SELECTION OF FRESHLY BAKED PASTRIES AND FRESHLY BAKED CROISSANTS
Served with butter and a choice of preserves
FRESH, SEASONAL FRUIT PLATTER

FULL ENGLISH
*Two sausage, two dry cured bacon, hash brown, grilled tomato, mushrooms, baked beans and
fried eggs*

INFORMAL GATHERINGS

Mixed olives with basil marinade and warm assorted breads with extra virgin olive oil and balsamic vinegar are included

TASTER SELECTION MENU

£8.75 PER DISH

CHORIZO AND SAUSAGE BITES

Pan-fried chorizo & Cumberland sausage, honey mustard

BREADED MOZZARELLA STICKS (V)

Sweet mango chilli dip

ROASTED TOMATO AND VEGAN MOZZARELLA ARANCINI (VG)

With a vegan basil pesto and mayonnaise dip

BREADCRUMBED TIGER PRAWNS

With a lemon and dill mayonnaise

LIGHTLY BATTERED CAULIFLOWER FLORETS (VG)

With a sesame, chilli and lime dip

PRE-MEAL OR DRINKS RECEPTION

CANAPÉS MENU

If drinks reception only we require a minimum order of 6 canapes per person and minimum 30 guests (plus any appropriate room hire)

VEGETARIAN/VEGAN

£2.75 PER CANAPÉ PER PERSON

CUCUMBER CUP WITH CREAM CHEESE OLIVE AND TOMATO (GF)
SLOW ROASTED TOMATO & BOCCONCINI SKEWER WITH PESTO (GF)
COURGETTE & CHIVE CREAM CHEESE ROULADE (GF)
RED ONION MARMALADE & GOATS CHEESE TARTLET
TOMATO & VEGAN MOZZARELLA ARANCINI (VG)
CIABATTA CROSTINI WITH ROAST AUBERGINE PUREE (VG)
MINI VEGETABLE SPRING ROLLS (VG)
TOMATO, OLIVE AND BASIL BRUSCHETTA (VG)

FISH

£3.45 PER CANAPÉ PER PERSON

SMOKED MACKEREL PATE ON TOAST
LEMON & SESAME SEARED TUNA SKEWER WITH LEMON MAYO (GF)
SMOKED SALMON & CREAM CHEESE BLINI WITH SALMON ROE
SMOKED HADDOCK RAREBIT ON GRANARY
SWEET CHILLI PRAWN SKEWER
ATLANTIC PRAWN & AVOCADO PUFF PASTRY

MEAT

£3.55 PER CANAPÉ PER PERSON

CHICKEN CAESAR SALAD ON A BREAD CROUTON
CAJUN CHICKEN SKEWER
CHEDDAR & BACON CROQUETTES
CHORIZO & MOZZARELLA MELT
CONFIT DUCK & PICKLED CUCUMBER & HOI SIN CROSTINI

DESSERT

£3.00 PER CANAPÉ PER PERSON

MINI LEMON TARTLET
MINI CHOCOLATE ÉCLAIR
BALSAMIC PICKLED STRAWBERRIES
CHOCOLATE BROWNIE BITES
CHOCOLATE DIPPED STRAWBERRIES

PRE-MEAL OR DRINKS RECEPTION

CANAPÉS DRINKS RECEPTION PACKAGES

PACKAGE 1

£22.95 PER PERSON

SELECTION OF 4 CANAPÉS PER PERSON
(2 OF EACH PER PERSON - 2 VEGETARIAN/VEGAN, 2 FISH OR MEAT)

PACKAGE 2

£34.95 PER PERSON

SELECTION OF 6 CANAPÉS PER PERSON
(2 OF EACH PER PERSON - 3 VEGETARIAN/VEGAN, 3 FISH OR MEAT)

PACKAGE 3

£45.95 PER PERSON

SELECTION OF 8 CANAPÉS PER PERSON
(2 OF EACH PER PERSON - 3 VEGETARIAN/VEGAN, 3 FISH OR MEAT, 2 DESSERT)

EXTRAS

- ADD 1 GLASS OF PROSECCO £5.50 PER PERSON *
- ADD 2 GLASSES OF PROSECCO £10.50 PER PERSON *
- ADD 1 GLASS OF HOUSE WINE £5.00 PERSON *
- ADD 2 GLASSES OF HOUSE WINE £9.50 PERSON *

(THE ABOVE INCLUDES SOFT DRINK/JUICE ALTERNATIVE FOR THOSE NOT DRINKING ALCOHOL)

- ADD CHIO PROSECCO £26.50 PER BOTTLE *
- ADD AYALA BRUT MAJEUR CHAMPAGNE £73.00 PER BOTTLE *

*IF BOUGHT AS PART OF A CANAPÉS DRINKS RECEPTION PACKAGES
(SUBJECT TO AVAILABILITY. WE RESERVE TO RIGHT TO SUBSTITUTE FOR A SIMILAR ALTERNATIVE)

FINGER BUFFETS

FINGER BUFFET MENU 1

£13.95 PER PERSON

SELECTION OF FILLED SANDWICHES (allocation 1 round per person)

SAUSAGE ROLLS

VEGETABLE SPRING ROLLS

SELECTION OF MINI DESSERTS

TEA & COFFEE

FINGER BUFFET MENU 2

£16.95 PER PERSON

SELECTION OF FILLED SANDWICHES (allocation 1 round per person)

SAUSAGE ROLLS

VEGETABLE SPRING ROLLS

CHICKEN SATAY

VEGETARIAN QUICHE

SELECTION OF MINI DESSERTS

TEA & COFFEE

FINGER BUFFET MENU 3

£19.95 PER PERSON

SELECTION OF FILLED SANDWICHES (allocation 1 round per person)

SAUSAGE ROLLS

VEGETABLE SPRING ROLLS

CHICKEN SATAY

VEGETARIAN QUICHE

MINI BURGER SLIDERS

MINI HALLOUMI SLIDERS

SELECTION OF MINI DESSERTS

TEA & COFFEE

AFTERNOON TEA

ELEMENT HALF CREAM TEA

£13.95 PER PERSON

2 FRUIT SCONES, STRAWBERRY JAM & CORNISH CLOTTED CREAM
3 CREAM TEA FANCIES
POT OF TEA

ELEMENT CREAM TEA

£18.95 PER PERSON

2 FRUIT SCONES, STRAWBERRY JAM & CORNISH CLOTTED CREAM
3 CREAM TEA FANCIES
EGG MAYONNAISE AND ROCKET OPEN BRIDGE ROLL
SMOKED SALMON AND CREAM CHEESE OPEN BRIDGE ROLL
HUMMUS AND ROASTED MEDITERRANEAN VEGETABLE OPEN BRIDGE ROLL
POT OF TEA

DRINKS

£6.00

GLASS OF PROSECCO

£28.95

BOTTLE OF PROSECCO

PRIVATE DINING MENU

Please note you must select one set menu for the whole party

£35.95 PER PERSON

NIBBLES

MIXED OLIVES, BREAD & OIL (V) (additional £4.95 per person)
Mixed olives, herb marinade, warm assorted breads, extra virgin olive oil, balsamic vinegar

STARTERS

CHORIZO & SAUSAGE BITES
Pan-fried chorizo & Cumberland sausage, honey mustard, bread (£2 supplement)

BREADED MOZZARELLA STICKS (V)
Sweet mango chilli dip

ROASTED RED PEPPER AND TOMATO SOUP (VG)
With a vegan basil pesto and crusty bread

SMOKED MACKEREL AND HORSERADISH PATE
With toasted brown bloomer

ROASTED TOMATO AND VEGAN MOZZARELLA ARANCINI (VG)
With a vegan basil pesto and mayonnaise dip

TOMATO, OLIVE AND BASIL BRUSCHETTA (VG)

BREADCRUMBED TIGER PRAWNS
With a lemon and dill mayonnaise (£2 supplement)

LIGHTLY BATTERED CAULIFLOWER FLORETS (VG)
With a sesame, chilli and lime dip

MAINS

GARLIC, LEMON & THYME CHARGRILLED CHICKEN SUPREME
Roasted cherry tomatoes, French beans, French fries

8OZ SIRLOIN STEAK
Basted in garlic and herb butter, roasted cherry tomatoes, French fries (£4.50 supplement)

PAN ROASTED PORK TENDERLOIN
Roasted garlic mash, buttered baby vegetables, spinach & white wine sauce (£3.50 supplement)

ELEMENT SIGNATURE PAN-FRIED SEA BASS FILLET
Parmentier potatoes, chorizo, French beans, tomato & shallot sauce vierge (£2.50 supplement)

ROASTED HAKE FILLET
With chickpea and spinach in light tomato and paprika broth

CAULIFLOWER, CHICKPEA & SPINACH TIKKA MASALA (VG)
Spiced Jasmine rice, naan bread, poppadom crisps

SUPERFOOD SALAD (V) (GF)
Sweet potato, tenderstem broccoli, spinach, rocket, cherry tomatoes, pomegranate, pine nuts, lemon avocado dressing

ROASTED AUBERGINE, TOMATO AND CHILLI LINGUINE (VG)

DESSERTS

SALTED CARAMEL BROWNIE (VG)
With Mooless chocolate ice cream

ZESTY LEMON CHEESECAKE SUNDAE POT
With a blueberry compote

SUMMER BERRY ETON MESS

ICED CHERRY PARFAIT
With mixed nut granola and berry coulis

LEWIS OF LONDON ICE CREAM 3 SCOOPS OF LOCALLY PRODUCED ICE CREAM

TEA / COFFEE

CHRISTMAS FESTIVE MENU

Available throughout December

Lunch Monday - Sunday & Dinner Sunday - Thursday

2 COURSES - £19.50

3 COURSES - £26.50

Dinner Friday & Saturday

2 COURSES - £23.50

3 COURSES - £29.50

STARTERS

SMOKED HAM HOCK TERRINE

Mustard mayonnaise, pickled carrot, cornichon, parmesan crisp

SMOKED SALMON AND LEEK TARTLET

Rocket and frisée salad, black peppercorn vinaigrette

CELERIAC AND TARRAGON SOUP (VG)

Tarragon oil and bread rolls

BUBBLE AND SQUEAK POTATO CAKE (VG)

Crispy leeks, carrot puree

MAINS

TURKEY BREAST WITH SAGE AND CHESTNUT STUFFING

Pig in blanket, chateaux potatoes, Chantenay carrot, Brussel sprouts, turkey and red wine gravy

PAN ROASTED SEA BREAM

Crushed chive new potatoes, buttered curly kale, shrimp butter sauce

WILD MUSHROOM AND TARRAGON PITHIVIER (VG)

Vegan mozzarella, roasted new potatoes, crispy kale and roasted red pepper coulis

CHAR-GRILLED PORK CHOP

Kohlrabi and apple slaw, sautéed new potatoes, cider sauce

DESSERTS

XMAS PUDDING

Berry compote, brandy sauce, fresh redcurrants

STICKY TOFFEE PUDDING

Salted caramel sauce and vanilla ice-cream

POACHED RHUBARB

Meringue, pistachios

DARK CHOCOLATE BROWNIE (VG)

Blackcurrant ice cream and chocolate syrup

TERMS & CONDITIONS OF BOOKING

PAYMENT

- A non-refundable deposit of 50% of the total booking value is required to secure the booking.
- The balance of the total cost of the event is required 4 weeks prior to your booking which is non-refundable.
- Where a booking is made within 4 weeks of the event date full payment is required immediately to confirm booking and secure space
 - Any cancellations and/or reduction in numbers less than 4 weeks before the event is to take place will be charged in full.
 - Credit card or BACS (bank transfer) may be used as payment. No other forms of payment will be accepted.
- We reserve the right to release reservations which are not fully paid by the due date and in this instance prepaid deposits will be retained in lieu of final payment.

OTHER CONDITIONS

- All prices include VAT at the prevailing rate. VAT receipts are available on request after event has taken place.
- In the unfortunate event of cancellation of your Private/Group Dining Event date by The Comet Hotel we reserve the right to offer an alternative date. In the event of the alternative date not being suitable, all prepayments made will be returned within 14 days without further claim against The Comet Hotel.
 - Menu pre-orders must be complete and received by The Comet Hotel 4 weeks prior to arrival.
 - Please inform us of any special dietary requirements at least 4 weeks prior to the event.

GENERAL

GENERAL

Guests are kindly requested to conduct themselves appropriately at all times and to comply with Comet Hotel procedures and/or reasonable requests by Comet Hotel employees and management with regard to conduct and respect for the property of the Hotel, its employees and guests and their health and safety. Guests are requested not to materially disrupt the comfort and enjoyment of other guests, the smooth running of the Hotel, or cause offence to other guests or our members of staff through their conduct or behaviour. The Comet Hotel reserves the right to refuse food, drinks, accommodation or specific services or remove you and members of your party from the Hotel if, in our unfettered opinion, we consider this provision to have been breached. Where this is the case, the Comet Hotel shall deem to have no further obligation towards you and shall not refund you for lost accommodation, other services or any other loss or expense incurred directly as a result of this.

LIMITATIONS OF LIABILITY

The Comet Hotel shall not be responsible for the loss or damage of any property left in the Hotel other than as prescribed under the Hotel Proprietor's Act 1956 and the Local London Authorities Act 2004 or any other applicable law.

The Company shall not be liable for any indirect, consequential or pure economic loss or any loss of profit, goodwill or opportunity (whether caused by the negligence of the Company, its employees, contractor or agents or otherwise). The Company's total liability shall not exceed the value of the charges received by it under the Contract.

Nothing contained in the Contract or in any other document referred to or incorporated in it shall be read or construed as excluding any liability for death or personal injury caused by the Company's negligence or liability for fraud or fraudulent misrepresentation.

GOVERNING LAW AND JURISDICTION

These terms and conditions including any non-contractual obligations arising in connection with it shall be governed by English law. Both parties agree that the English courts shall have exclusive jurisdiction to determine any dispute arising in connection with the Contract, including disputes relating to any non-contractual obligations.

FORCE MAJEURE

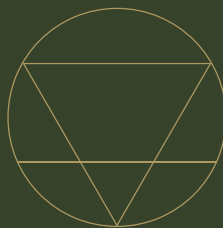
The Comet Hotel does not accept any liability for failure to provide any goods or services contracted due to circumstances beyond our reasonable control. The Comet Hotel shall not pay any compensation where the performance of its obligations is prevented or affected directly or indirectly by or as a result of force majeure or any circumstances beyond its reasonable control including, but not limited to: government forced lock-downs, flood, earthquake, extreme adverse weather conditions, natural disasters, other acts of God, acts of terrorism, fire or failure of electric power, gas, water, or other utility service, plant machinery, computers, vehicles, a pandemic or any collapse of building structures.

CONTACT US

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