

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.

WWW.ELEMENTBAR.CO.UK

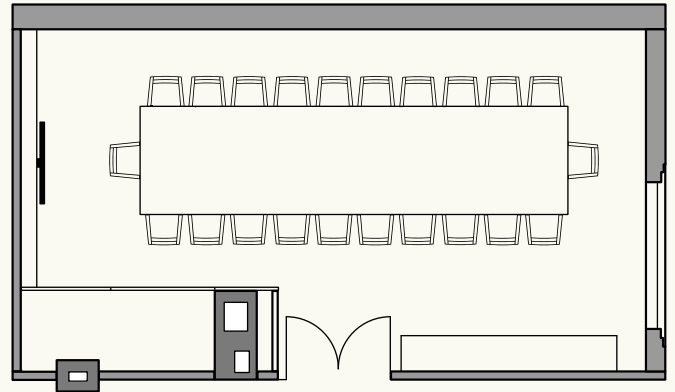


PRIVATE ROOMS AVAILABLE

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 22 guests on one dining table.



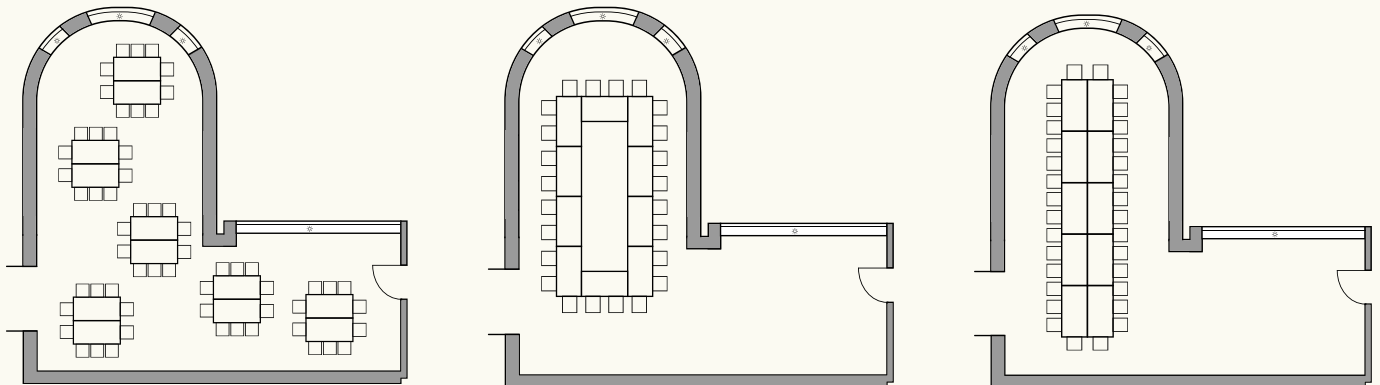
THE BOTANICAL ROOM

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.

SEATING CAPACITY

Boardroom/Large Dining Table: 32

Cabaret: 60



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: £150.00 private dining room hire charge and a minimum number of 14 guests.

THE BOTANICAL ROOM: £300.00 private dining room hire charge and a minimum number of 20 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. Complimentary parking is provided for all guests.

ELEMENT BAR & KITCHEN TIMINGS

BREAKFAST: Monday to Friday: 07.00 until 10.00, weekends and bank holidays 08.00 until 11.00.

ALL DAY LOUNGE MENU: Available from midday until 21.30.

SIGNATURE MENU: Available 12.00 until 14.30 and 17.30 until 21.30.

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.

CONTACT US

For more information, please contact our events team on events@comethotel.co.uk or call us on +44 (0)1707 932 700.

PRE-MEAL OR DRINKS RECEPTION

CANAPÉS MENU

If drinks reception only we require a minimum order of 3 canapés per person and minimum 15 guests (plus any appropriate room hire)

VEGETARIAN / VEGAN

£3.25 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 (VE)
- Ciabatta crostini with roast aubergine puree (VE)
- Mini vegetable spring rolls (VE)
- Tomato, olive & basil bruschetta (VE)

FISH

£3.75 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

£3.95 PER CANAPÉ PER PERSON

- Chicken Caesar salad on a bread crouton
- Cajun chicken skewer
- Cheddar & bacon croquettes
- Chorizo & mozzarella melt
- Confit duck & pickled cucumber & hoisin crostini

DESSERT

£3.50 PER CANAPÉ PER PERSON

- Mini lemon tartlet
- Mini chocolate éclair
- Balsamic pickled strawberries
- Chocolate brownie bites
- Chocolate dipped strawberries

BUFFETS

BUFFET MENU 1

£17.50 PER PERSON

Selection of finger sandwiches (choice of meat, fish, veggie, vegan)

Choose 2 choices from below list

Selection of mini desserts

BUFFET MENU 2

£23.50 PER PERSON

Selection of finger sandwiches (choice of meat, fish, veggie, vegan)

Choose 4 choices from below list

Selection of mini desserts

BUFFET MENU 3

£29.50 PER PERSON

Selection of finger sandwiches (choice of meat, fish, veggie, vegan)

Choose 6 choices from below list

Selection of mini desserts

CHOOSE FROM...

Pork & parmesan sausage roll
Vegetable spring rolls (VE)
Vegetable samosas (VE)
Sweet chilli chicken skewers
Beef meet ball with spicy tomato sauce
Panko breaded prawns
Tomato & olive bruschetta (VE)
Cream cheese & olive cucumber cup
Mixed vegetable & cheese tartlets
Tomato & parmesan arancini (vegan alternative available)

Smoked salmon & cream cheese roulade
Pesto marinated courgette & tomato skewers
Spiced lamb koftas
Chicken live pate, red onion chutney, toasted brioche
Breaded chicken goujons
Scampi bites
Prawns in garlic & herb butter
Potato skins & herb crème fraîche, salsa
Red cabbage coleslaw
New potato & spring onion salad

SHARING PLATTERS

MEAT

£18.00 PER PERSON

Salami, chorizo, honey roast ham, Parma ham, sliced mozzarella, cornichons, caper berries, toasted white bloomer, olives, pickles, gherkins

VEGETARIAN

£15.00 PER PERSON

Roasted peppers, chargrilled courgette, olives, geta, sun-blushed tomato, toasted multi-seed bread, olive oil and balsamic dressing, grapes, carrot sticks, hummus, mustard

CHEESE

£15.00 PER PERSON

Stilton, Glastonbbury Twanger Cheddar, Cricket St Thomas Brie, Cornish Yarg, caramlised walnuts, green apple, celery, selection of biscuits, apple & grape chutney

AFTERNOON TEA

AVIATION AFTERNOON TEA

£20.00 PER PERSON

Selection of 4 finger sandwiches
2 scones with clotted cream and Jam
Selection of 3 cakes per person

TEA, COFFEE & DRINKS

AMERICANO | 3.50
CAPPUCCINO | 4.00
LATTE | 4.00
FLAT WHITE | 4.00
MOCHA | 4.00
ESPRESSO | 2.50
DOUBLE ESPRESSO | 3.00

FLAVOURED SYRUPS | 0.90
vanilla, caramel, cinnamon

HOT CHOCOLATE | 4.00

POT OF TEA FOR ONE | 3.50

DAMMANN FRERES INDIVIDUALLY WRAPPED
CRISTAL BAGS
Chamomile, Earl Grey, Green Tea China Gunpowder,
Green Tea with Fruits, L'Oriental, Nuit d'été Summers
Night, Red Fruit Infusions, Peppermint, Strong Breakfast

BBQ MENU

Available for minimum 15 guests (plus any appropriate room hire)

MENU A

£28.00 PER PERSON

Dressed mix leaves salad
New potato and spring onion salad
Caesar salad
Spiced lamb kofta
Cumberland sausage
Beef burger
Jerk marinated drumsticks
Courgette, pepper and cherry tomato skewers
Mixed berry Eton mess

MENU B

£39.00 PER PERSON

Dressed mix leaves salad
Red onion coleslaw
Greek salad
Beef burgers
Cumberland sausage
Mint, rosemary, garlic and olive oil marinated lamb chop
Sriracha chicken wings
Peppered minute sirloin steaks
Flat mushrooms, herb and pepper cream cheese
Squid, lemon and turmeric dressing
Carrot cake
Strawberry cheesecake

PRIVATE DINING MENU

SPRING / SUMMER

3 course menu available from March through August. All prices are per person. Minimum numbers of 10 guests.

1 CHOICE - £39.00 | 2 CHOICES - £42.00 | 3 CHOICES - £45.00

STARTERS

CARROT & CORIANDER SOUP WITH CARROT CRISPS (VE)

TOMATO & BASIL SOUP WITH VEGAN BASIL PESTO (V)

RED ONION & GOATS CHEESE TARTLET
Rocket and dressing

MOZZARELLA STICKS, SWEET CHILLI DIP

PANKO BREADED PRAWNS, LEMON & DILL MAYONNAISE

SMOKED SALMON & LEEK TARTLET
Frisée salad and lemon dressing

TOMATO & MOZZARELLA SALAD WITH BALSAMIC

ROASTED TOMATO & FETA SALAD, AVOCADO DRESSING

MAINS

TOMATO & PARMESAN RISOTTO (Vegan option available)
Parmesan crisp and pea shoots

GREEN THAI VEGETABLE CURRY (VE)
Rice and toasted flatbread (add chicken £2 supplement)

PAN-FRIED SALMON
Roasted new potatoes, kale, lemon cream sauce

FILLET OF SEA BASS
Herb crushed new potatoes, green beans and tomato, shallot and sultana dressing

GARLIC & HERB MARINATED PORK CHOP
Potato press and buttered savoy cabbage, red wine sauce

BREADED CHICKEN MILANESE
Chargrilled gem lettuce, avocado, skin on chips and gremolata dressing

LEMON & THYME MARINATED CHICKEN BREAST
Fine beans, potato rosti, smoked paprika gravy

DUCK BREAST (£6 SUPPLEMENT)
Roasted squash, runner beans, parmentier potato, shallot and cayenne gravy

HERB CRUSTED LAMB RACK (£8 SUPPLEMENT)
Garlic confit potato, shallot and petit pois, minted gravy

DESSERTS

SEASONAL APPLE CRUMBLE
Vanilla ice cream / custard

LEMON POSSETS
Chantilly cream and candied lemon

STRAWBERRY AND CHANTILLY CREAM, PUFF PASTRY

ICE CREAM SELECTION
Choose from chocolate chip, strawberry, vanilla, salted caramel, vegan chocolate

FRESH FRUIT SALAD

MIXED BERRY ETON MESS

All prices are per person including VAT. A discretionary 12% service is added to the final bill.

PRIVATE DINING MENU

AUTUMN / WINTER

3 course menu available September through February. All prices are per person. Minimum number of 10 guests.

1 CHOICE - £39.00 | 2 CHOICES - £42.00 | 3 CHOICES - £45.00

STARTERS

CHICKEN LIVER PATE

Red onion marmalade, toasted brioche

SAUTÉED MUSHROOMS ON TOAST (VE)

Vegan tarragon butter

MATURE CHEDDAR & SMOKED HAM CROQUETTES

Celeriac remoulade, lambs lettuce

SMOKED SALMON TARTARE

Granary crostini, lumpfish roe, herb oil

SMOKED MACKEREL PATE

Toasted bloomer & creamed horseradish

LEEK & POTATO SOUP (VE)

Crispy leeks & herb oil

SPICED PARSNIP SOUP, PARSNIP CRISPS (VE)

CONFIT ONION & ROASTED SQUID SALAD

Chorizo oil

MAINS

LEEK & CHEESE WELLINGTON (Vegan option available)

New potatoes, spinach, red pepper sauce

CONFIT DUCK LEG

Mashed sweet potato, roasted shallots, thyme jus

CHICKEN SCHNITZEL

Pickled red cabbage slaw, skin on fries and chive mayonnaise

CHICKEN SUPREME

Dauphinoise potato, Chantenay carrots, wholegrain mustard sauce

BEER BRAISED BEEF SHORT RIB

Herbed mash, crispy carrot

SQUASH & CHEESE RISOTTO (Vegan option available)

Spicy pumpkin seed salsa

SEA BASS

Parmenter potato, fine beans, lemon and turmeric dressing

ROASTED HAKE (£4 SUPPLEMENT)

Crushed fennel and new potatoes, pak choi, chilli and soy dressing

BEEF WELLINGTON (£8 SUPPLEMENT)

Charred tenderstem broccoli, potato and onion hash, peppercorn and red wine sauce

DESSERTS

SEASONAL APPLE CRUMBLE

Vanilla ice cream / custard

ICE CREAM SELECTION

Choose from chocolate chip, strawberry, vanilla, salted caramel, vegan chocolate

FRESH FRUIT SALAD

CHOCOLATE BROWNIE

Vanilla ice cream

STICKY TOFFEE PUDDING

Vanilla ice cream

BLACKBERRY FRANGIPANE TARTLET

Toasted almonds and vanilla ice cream

All prices are per person including VAT. A discretionary 12% service is added to the final bill.

TERMS & CONDITIONS

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 2 weeks prior to your booking which is non-refundable.

Where a booking is made within 2 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 2 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 2 weeks prior to arrival.

Please inform us of any special dietary requirements at least 2 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.

ELEMENT

BAR *&* KITCHEN

CONTACT US

St Albans Road West, Hatfield, AL10 9RH, United Kingdom
events@comethotel.co.uk | +44 (0)1707 932 700 | comethotel.co.uk