



# Celebration of Life *at Meade Hall*

Meade Hall is our self-contained venue at The Crown & Cushion, offering a suitably private space for Celebrations of Life & Wakes. Our versatile venue can accommodate intimate occasions starting from 30 guests for a seated meal, to as many as 175 standing for a buffet-style event.

Meade Hall is fully air-conditioned and heated, complete with its own fully-stocked bar, separate washrooms, ample floor space, private entrance, open fire, a PA system, plus free Wi-Fi.

We have a range of menu packages available to cater for your event including buffet menus & drinks options.

Our dedicated team are on-hand to support you with the planning for your Celebration of Life. Your designated event manager will help take the strain out of planning this intimate occasion, ensuring that your specifications are fulfilled to honour your loved one.

## **Room Hire**

*Hire of your private & fully self-contained event space £100 (Monday - Thursday)*

## **Fire Pit**

*Exclusive use of the adjoining patio area is included with your hire of Meade Hall. Our fire pit is great addition to keep this outdoor space accessible for guests through to the evening £75*

## **Use of TV & Soundsystem**

*Share memories of your loved one on large free-standing screen.  
Free - no additional hire charge*

# Drinks Menu

## Arrival Drinks

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**Glass of Prosecco/  
Pink Prosecco**

**Gin & Tonic**  
25ml Edinburgh gin &  
London Essence tonic served  
with orange

**Bottled Beer**  
Bottle of Heineken, Sol or Birra  
Moretti

**Pimm's & Lemonade**  
with cucumber, strawberries,  
orange, lemon & mint

**Glass of wine**  
175ml of house red, white or rosé

**Mimosa**  
Organic Alberto Nani Prosecco,  
orange juice served in a Champagne  
flute

## Alcohol-free Arrival Drinks *Virtuous Cocktails*

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**Virgin Paloma**  
Agave non-alcoholic spirit & London Essence pink  
grapefruit soda, with fresh lime juice & sugar syrup

**Virgin & Tonic**  
Gordon's 0%, refreshing London Essence blood  
orange & elderflower tonic served with orange,  
rosemary & plenty of ice

1 Arrival Drink £7pp *choice of 2 from list*, 2 Arrival Drinks £14pp *choice of 4 from list*

For your full selection of wines, see our Drinks Menu

## Tea & Coffee

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Tea & Coffee station unlimited for entire party £4pp

## Pitchers

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**Pimm's Jugs** 200ml Pimm's, mint, lemon, orange, strawberries & cucumber ribbons,  
topped with lemonade

**Aperol Spritz Jug** Aperol, prosecco, topped with soda & orange wheels

**Orange, Cranberry & Elderflower Spritz Jug** (alcohol-free cocktail) £12.95

**Jug of Juice/ Squash** choice of orange, apple, cranberry or pineapple/orange or  
blackcurrant squash £11.95/£6.95

## Soft Drinks

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**Fentimans Ginger Beer** a  
traditionally brewed ginger beer  
with a complex taste, using the  
finest ginger root

**Fentimans Rose Lemonade** a  
delicate balance of flavours, with a  
sweet, citrus aroma, infused with a  
fragrant scent of rose

**Fentimans Gently Sparkling  
Elderflower** light, delicate &  
packed full of floral flavours

**Bottle of Fizzy Drink**  
Cola-Cola/Diet Coke  
Coke Zero/Fanta/Appletiser

**Orange, Cranberry &  
Elderflower Spritz**

**Glass of Juice**  
apple/cranberry  
pineapple/orange

*£5pp can be served as arrival drinks and/or soft drinks table*

Wine brands/prices subject to change in conjunction with Barons Pubs drinks menu. New brands will be closely matched to previous product. All allergen information can be found at [allergens.baronspubs.com](http://allergens.baronspubs.com) a discretionary 10% service charge will be added to your quote.

# Meade Hall

## Afternoon Buffet

*Available for a minimum of 20 people*

### Selection of Freshly Made Sandwiches & Wraps

Tuna Mayo & Cucumber (NGCI bread available)  
Ham & Mustard  
Cheese & Red Onion Chutney V (NGCI bread available)  
Falafel & Sweet Chilli Wrap **vegan**  
Bombay Potato Wrap **vegan**

98-116kcal per sandwich, 72-86kcal per wrap

Feta, Courgette & Red Pepper Frittata  
69kcal per portion **v**

Home Baked Sausage Rolls & Vegan Rolls  
served warm from the oven, 98kcal/132kcal per portion **vegan**

Fresh Tomato & Basil, Spinach Fusilli Pasta Salad  
17kcal per 10g portion **vegan**

Roasted Chicken Drumsticks  
with BBQ sauce 151 kcal each

Crisp & Crunchy Baby Gem Lettuce with Homemade Coleslaw  
142kcal per portion **V**

Skin-on-Fries 173kcal/100g **NGCI** **vegan**  
+£1pp

Rich Chocolate Brownies  
pouring cream 118kcal **NGCI**

Fruit Scones  
with clotted cream & strawberry jam, 118kcal per portion

Carrot, Walnut & Pistachio Cake  
swirled with caramel glaze & topped with pistachio frosting, 194kcal per  
portion **vegan**

**£16.95**

+ £4pp for unlimited teas & coffees

A discretionary 10% service charge will be added to your quote, 100% of which goes to our hard working staff. Full allergen information is available on request. Our food is prepared in kitchens where all allergens may be present. Due to fryers & cookers being used for more than one product, there is a small possible contamination risk even if the ingredient is not present in the dish. If you have a food allergy please let us know before ordering. Where we offer items that are NGCI (Non Gluten Containing Ingredients) we cannot guarantee that they are entirely gluten-free. Adults need around 2000kcal a day.

NGCI = non-gluten containing ingredients | **vegan** = vegan/vegan option available | **V** = vegetarian

# Meade Hall Celebration Buffet

## Savoury Buffet

Selection of Freshly Made Sandwiches & Wraps

Tuna Mayo & Cucumber (NGCI bread available)

Ham & Mustard

Cheese & Red Onion Chutney V (NGCI bread available)

Falafel & Sweet Chilli Wrap **vegan**

Bombay Potato Wrap **vegan**

98-116kcal per sandwich, 72-86kcal per wrap

Home Baked Sausage Rolls & Vegan Sausage

Rolls served warm from the oven, 98kcal/132kcal per portion **vegan**

Roasted Chicken Drumsticks with BBQ sauce 151 kcal each **NGCI**

Mini Sausages glazed in honey, chilli & lime 69kcal ea **NGCI**

Vegetable Samosa 135kcal with mango chutney 25kcal p/10g **vegan**

Fish Goujons crispy goujons 105kcal each, served with fresh lemon & homemade tartare sauce 47kcal p/10g

Mini Caprese Skewers mozzarella, cherry tomato & basil, balsamic glaze 30kcal per skewer **NGCI V**

Crudités Platter Served with Classic Hummus veg crudités 15kcal, hummus 28kcal/10g **vegan**

Skin-on-Fries (NGCI) 173kcal/100g **NGCI vegan**

## Desserts

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting, 194kcal per portion **vegan**

Rich Chocolate Brownies pouring cream 118kcal **NGCI**

Homemade Mini Strawberry Pavlovas 155kcal/pavlova, with fresh cream 449kcal/100g **NGCI**

## Tea & Coffee Station

Add unlimited teas & coffees for all guests for £4pp

£23pp with desserts, for a minimum of 50 guests

£20pp without desserts for a minimum of 50 guests

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# Recommended Suppliers

Our trusted suppliers are here to support the planning of your event with sensitivity & discretion. These carefully selected partners are here to assist you every step of the way - including accommodation in partnership with our sister-site, *The Inn at West End*, offering comfort & convenience for yourself or any guests travelling from further afield.

We ensure that all aspects of your event are handled with the utmost care and professionalism. With a commitment to excellence, our suppliers are dedicated to making your experience as seamless and stress-free as possible.

## Funeral Directors

*Working in partnership with Funeral Director  
R H Faulkner & Daughter*

R H Faulkner & Daughter Independent Funeral Services  
101 Lynchford Road, Farnborough, Hampshire GU14 6ET

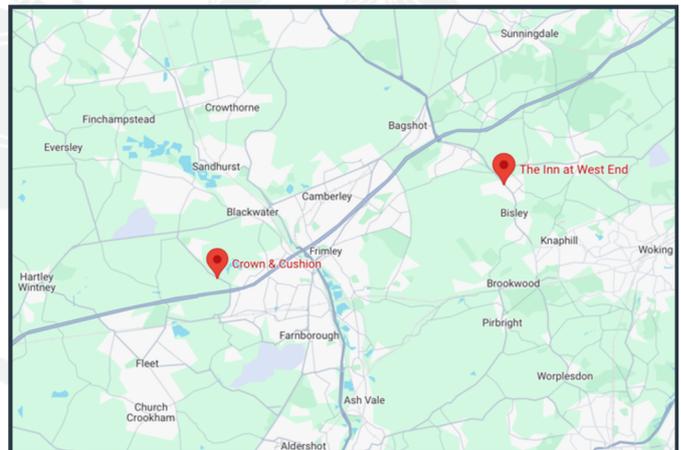
## Florist

Floristry by Sharon  
Sharon North 07830751204  
@floristrybysharon  
sharonnorth2@hotmail.com

## Accommodation *Inn At West End*

Located just a 10 minute drive from Meade Hall, our sister-site *The Inn at West* is conveniently located just off the M3, ideally situated for guests who may be travelling from further afield.

*The Inn* is equipped to accommodate 24 guests, with 10 King size beds, 1 Superking/Twin room & 1 Queen size bedroom all available, including accessible & dog-friendly rooms. Breakfast is included with all room bookings.



Receive £15 OFF each room at *The Inn* when you book in conjunction with your event.

To make your room reservation, please email [rooms.theinn@baronspubs.com](mailto:rooms.theinn@baronspubs.com) or for more information about the pub & rooms visit [www.baronspubs.com/innatwestend](http://www.baronspubs.com/innatwestend)

## Taxis

*We advise pre-booking your transport for ease of travel to & from Meade Hall.*

A-Line - Farnborough  
01252 650000

Five Sixes - Camberley  
01276 66666

Hart Taxis - Yateley  
01252 616149

VGT - Fleet  
01252 613613