



bhlive**hospitality**

Mountbatten Leisure Centre event catering

contact details

For more information,
contact the team today

events.portsmouth@bhlive.org.uk
02393 200 371





contents

- 4** About us
- 5** About Mountbatten Leisure Centre
- 6** Sustainable suppliers
- 7** Collaborate to create
- 8** Conferencing, parties and functions
- 9** Weddings
- 10** Breakfast
- 11** Lunch
- 12** Finger food
- 13** Wakes and fish and chips
- 14** Afternoon treats
- 15** Societies and clubs
- 16** Hog roast, carvery and BBQ
- 18** Hot fork buffet
- 19** Side dishes
- 20** Formal dining
- 22** Essential information



about us

We are passionate not just for the food we sustainably source and serve, but for the guests we collaborate with. We're committed to providing outstanding guest-led experiences that are creatively unique.

Our team are experienced in managing events from corporate entertainment to retail catering and celebratory parties; all with our guests' vision at the heart of the planning.

Inside this brochure you will find menu ideas that can accompany a range of events. But we also love bespoke, so we'd be happy to create a personalised menu that is tailored to your needs. ■

"We're proud of what we put on a plate, where we buy it from and the people we work with"

Stewart Parker,
Group Executive Chef

about **mountbatten**

Mountbatten Leisure Centre, situated in Portsmouth just off the M27, is an ideal venue for corporate events, small conferences, milestone celebrations and weddings.

With views overlooking The Solent and Alexandra Park, Mountbatten offers guests a picturesque setting for a variety of different functions. ■



**“We put you
and your event
at the heart of
our vision, and
build around it”**

Stewart Parker,
Group Executive Chef

sustainable suppliers

“Even through
to the food, we
make the effort
to support the
local economy”

Stewart Parker,
Group Executive Chef



We play an active role in the Sustainable Food Cities partnership, paying particular attention to sustainable fishing and farming methods.

Our network and relationships are integral to our ability to produce plates of food that we're proud of. ■

Brewery

► **Southbourne Ales**
41-43 Poole Hill, Bournemouth BH2 5PW

Milk

► **Cotteswold Dairy**
Dairy Way, Northway Lane, Tewkesbury
GL20 8JE

Fish

► **Newhaven Market**
43 High St, Newhaven, East Sussex
BN9 9PA

Meat

► **Springfield Butchers**
182 Herbert Ave, Poole BH12 4HU

Ice-cream

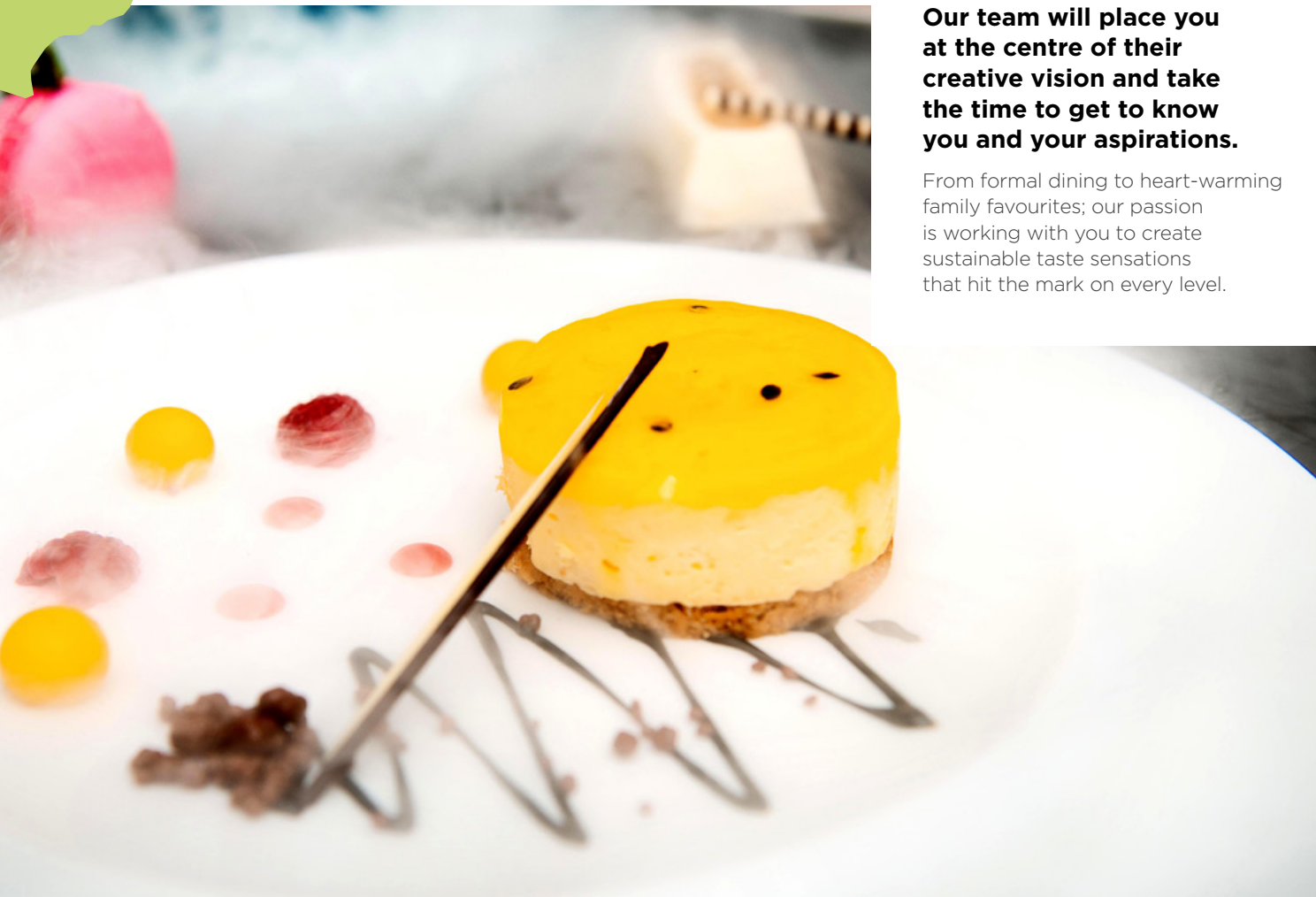
► **Purbeck Ice-cream**
Stoborough, Kingston, Wareham
BH20 5LG

collaborate to create

Our team will place you at the centre of their creative vision and take the time to get to know you and your aspirations.

From formal dining to heart-warming family favourites; our passion is working with you to create sustainable taste sensations that hit the mark on every level.

Collaboration, traceability and guest-led experiences are where our concepts stem from, and our team enjoy exploring the possibilities with you to find ways to make your visions possible. ■





conferencing, parties & functions

conferencing

We can cater for conferences up to 120 people per function space. There are two main rooms and additional areas that can be hired, as well as equipment, and WIFI is available at no additional charge. We also have a large, free to use car park for all attendees.

parties & functions

We have two function rooms available and can cater for up to 150 people per room, making Mountbatten an ideal venue for all special celebrations, from birthday parties to family reunions. Our spaces are also perfect for society and club get-togethers.

You can also combine your event with our leisure activities to really make a memorable celebration. ■

We recommend:

Teaming a summer celebration with a BBQ or hog roast on the terrace.

See page 16 for a sample menu

weddings

wedding venue

Our dedicated events team will assist with the coordination of your special day from the very beginning.

Our Terrace Function Suite can cater for up to 300 people, has a fully licensed bar and has access to a patio area. There is an additional bar perfect for arrival drinks and room turn around, all with great views.

A package can be built to suit your individual needs and we are happy to support with all requirements, from room decoration and entertainment to offering a wide selection of catering options. ■

We recommend:

A sit down wedding breakfast to complement your celebration.

See page 20 for a sample menu



breakfast

From £3.50pp

Baker's basket

A selection of freshly baked mini viennoiserie and sweet muffins

Hot breakfast roll

Choose from smoked back bacon, Cumberland whirl or an omelette with tomato and mushrooms. Served in a rustic ciabatta roll with a selection of condiments

Traditional cooked breakfast

Smoked back bacon, butchers pork sausage, black pudding, hash browns, scrambled egg, slow roasted tomatoes, buttered mushrooms, Heinz baked beans, brown and white toast with butter

Served alongside jugs of apple and orange juice, with Fairtrade coffee and tea

Breakfast bolt-ons

Smoked salmon bagels

With herb and black pepper cream cheese

Porridge station

Traditional porridge with a selection of fruit compotes, spiced apples, nuts, seeds and honey

Smoothie station

A bespoke smoothie bar offering freshly blended smoothies

Breakfast panna cotta

Cereal milk infused panna cotta with caramelised oats, fresh and poached fruits

Fruit salad pot

Chopped fruit salad finished with fresh mint and honey

Fruit bowl

A selection of seasonal fruits

Did you know?

Apples are highly effective at waking you up in the mornings because of their high levels of fructose. We recommend you add fruits to your breakfast offer.



lunch

Packed lunch offer

From £6.95pp

We can offer two levels of packed lunch depending on your guests.

Our standard packed lunch comes in a brown paper bag with a boxed sandwich from our flavours of the moment, a bottle of Belu water, banana, salted crisps and a chocolate bar.

Our executive packed lunch comes in a bespoke box containing a baguette, wrap or bloomer sandwich from our flavours of the moment, a bottle of premium fruit juice, Greek salad or pasta salad snack pot, seasonal fruit salad, salted crisps and a flapjack.



Working lunch menu

Choose two items from £7.95pp

Sandwich selection

Chicken and stuffing
Prawn mayonnaise
Double egg mayo and cress
BLT
Ham and cheese
Roast chicken salad
Chicken and bacon
Cheddar ploughman's
Beef and horseradish
Double cheese with red onion chutney
Salmon, mayo and cucumber

Chicken skewer

Flavoured with lemon and pesto.
Served with a tomato dip

Sausage roll

Served warm with a mustard dip

Mature cheddar quiche

With onion and chives

Onion bhaji

Served with a yoghurt dip

Mini American muffins

Double chocolate or blueberry

Fruit bowl

Whole pieces of seasonal fruit

Freshly brewed hot drink

Fairtrade coffee, tea or fruit infusions

finger food

From £8.95pp

Minimum numbers apply

Sandwiches

**Served on white and malted breads
with hand-cooked potato crisps**

Simply cheese
Simply ham
Cheddar ploughman
Cheese crunch
BLT
Wiltshire ham and cheddar
Tuna and cucumber
Prawn salad
Double egg mayo
Chicken salad
Chicken, bacon and sweetcorn
Wiltshire ham salad
Chicken tikka
Hummus, carrot and coriander



Savoury bites

Chicken skewers

Lemon and herb dip

Mini pizza

Topped with pepperoni or tomato

Sausage rolls

Served with smooth pickle

Garlic dough balls

Served warm

Mac + cheese bites

Served warm with a tangy
tomato dip

Mini scotch eggs

Served with a salad cream dip

Mini steak and ale pie

Served warm

Mini chicken and mushroom pie

Served warm

Onion bhaji

Served with a tikka sauce

Mini spring rolls

Served with a sweet chilli dip

Sweet bites

Chocolate brownie

Studded with dark chocolate chips

Chocolate eclairs

Filled with fresh cream

Mini muffins

Bite sized muffins flavoured with
either blueberries or chocolate

Did you know?

At the D-Day landings, British troops gave an identifying call of “fish” and replying “chips”.

wakes

From £8.95pp

Roast ham sandwich

Mustard mayo

Mature cheddar sandwich

Sliced tomato

Tuna mayo sandwich

Sliced cucumber

Egg mayo sandwich

Mustard cress

Mini quiche

Served warm

Sausage rolls

Branston pickle

Mini spring rolls

Sweet chilli sauce

Mini onion bhaji

Mango chutney

Pork pie

Fruit chutney

Fairtrade chocolate brownie

Lemon drizzle cake

Tea and coffee

fish and chips

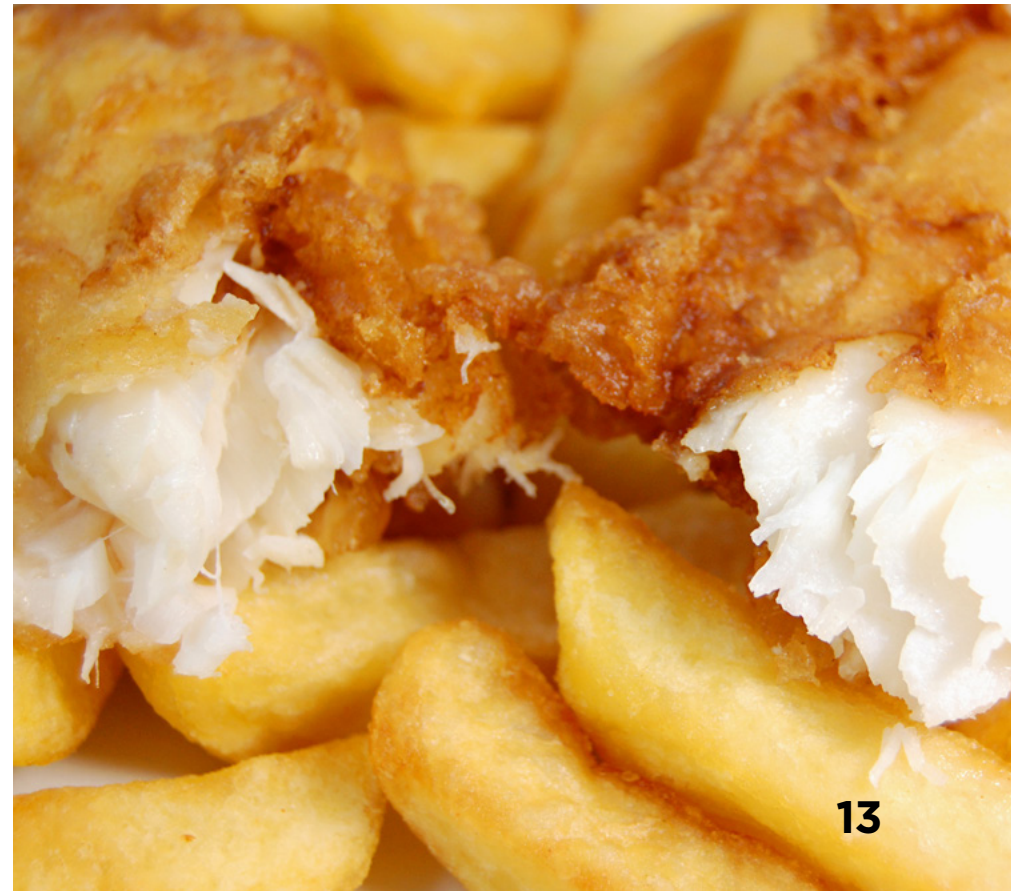
A perfect option for sporting events, evening social gatherings or even a memorable wedding breakfast.

From £9.95pp

Minimum numbers apply

Battered MSC haddock

Served with chips, peas, lemon, bread and butter and tea or coffee.



afternoon treats

Cream tea

From £7.95pp

Variable depending on numbers

1 round of sandwiches. Fillings to include:

Roast ham | mature cheddar |
tuna and cucumber | egg mayo

Fruit scone

Strawberry jam, butter, clotted cream

Fairtrade chocolate brownie

Lemon drizzle cake

Dorset tea or Fairtrade coffee

Afternoon tea

From £9.95pp

Variable depending on numbers

1 round of sandwiches. Fillings to include:

Prawn salad | chicken, bacon and sweetcorn |
smoked salmon | hummus, carrot, coriander
and olives

Fruit scone

Strawberry jam, butter, clotted cream

French macaron

Filled with fruit jam

Mini chocolate eclair

Filled with whipped cream

Mini French tarts

Filled with fresh fruits

Dorset tea or Fairtrade coffee



societies and clubs

Designed for local societies and clubs and prices are variable dependent on numbers.

**From £9.95pp for two courses
or £12.95pp for three courses**

Starters

Soup of the day

Served with a warm bread roll and butter

Melon and feta cheese salad

Served with a mint and honey dressing

Chicken liver pâté

Served with chutney, salad and a warm bread roll and butter

Mains

Roast chicken breast

Roast potatoes, peas, carrots and rosemary gravy

Steak and ale pie

Mashed potatoes, peas, carrots and ale gravy

Wild mushroom risotto

Finished with kale, peas, rocket and parmesan

Sausage and mash

Pork or vegetarian sausages, buttered mash potatoes, peas and carrots

Desserts

Bramley apple pie

Served with custard or ice cream

Bread and butter pudding

Served with custard or ice cream

Ice cream selection

Classic and seasonal choices



hog roast, carvery and BBQ

A more informal, yet delicious option for relaxed weddings and social functions, where formal seating is not required.

Upgrade your hog roast, carvery or BBQ with dishes from our sides menu

Hog roast

From £13.95pp

100 guests minimum

The whole hog slowly roasted on our spit and served in our signature buns with sage and onion stuffing and apple sauce. Can be served as a stand-alone option or simply add a few accompanying side dishes.

**See our
side dish
menu
on page 19**

Hot carvery

From £12.95pp

Shoulder of West Country lamb

Served in our signature bun with sage and onion stuffing and mint sauce

Turkey breast

Served in our signature bun with pigs in blankets, sage and onion stuffing and cranberry sauce

Pork belly

Served in our signature bun with sage and onion stuffing and apple sauce

Roast topside of West Country beef

Served in our signature bun with sage and onion stuffing, horseradish or mustard sauce

Honey glazed gammon

Served in our signature bun with sage and onion stuffing and redcurrant jelly



BBQ

From £11.95pp

West Country beef burger

Served in our signature burger bun with relish and onions

Butchers jumbo sausage

Served in a freshly baked baguette with onions and mustard

Veggie burger

Halloumi and bean burger in our signature bun with onions and relish

Quorn™ dog

Served in a traditional torpedo bun with onions and mustard



hot fork buffet

From £12.95pp

Minimum numbers apply

Cottage pie

West Country beef slow cooked with root vegetables

Shepherd's pie

Slow cooked lamb and root vegetables

South Coast fish pie

Seasonal and smoked fish in a light cream and dill sauce

Garden pie

Roasted root vegetables and minced Quorn™ in a rich herb gravy

All topped with buttered mashed potatoes and finished with melted cheddar

Beef lasagne

West Country beef cooked in tomato sauce layered with pasta sheets and a rich cheese sauce

Vegetable lasagne

Mediterranean vegetables cooked in tomato sauce layered with pasta sheets and a rich cheese sauce

Chicken and dumplings

Chicken breast cooked in a tomato, bacon and mushroom sauce. Served with herbed dumplings

Celeriac and field mushroom stew

Roasted celeriac root and field mushrooms in a thyme and rosemary sauce. Finished with herbed dumplings

Chilli con carne

West Country beef cooked in a spiced tomato sauce with kidney beans and served with aromatic braised rice

Three bean chilli

Butter, kidney and cannellini beans cooked in a spiced tomato sauce with red peppers and served with aromatic braised rice

Chicken curry

Chicken breast cooked in a Rogan Josh style curry sauce and finished with yoghurt. Served with braised basmati rice

Vegetable curry

Grilled aubergine, courgette and peppers cooked in a Rogan Josh style curry sauce and finished with yoghurt. Served with braised basmati rice

We recommend:

A hot fork buffet is a great informal alternative to a plated dinner service.

side dishes

From £1.95pp

Our side dish menu has been created to accompany our BBQ, hog roast, carvery and hot fork buffet menus

Pasta salad

Chilled pasta salad tossed with spinach, roasted peppers and pesto dressing

Kale-slaw

Our healthy take on the original. Red and white cabbage, carrot, pumpkin and kale tossed in a lemon dressing

Coleslaw

Shredded white cabbage and carrots tossed with mayonnaise and finished with chopped chives

Garden salad

Freshly chopped tomatoes, cucumber, celery, red onions and peppers. Finished with flat parsley

Couscous salad

Steamed and lightly spiced couscous with a carrot and coriander salad

Tomato and basil salad

Hand cut tomatoes and torn basil simply served with a light olive oil dressing

Mixed leaf salad

Seasonal leaves simply served with croutons on the side and a selection of dressings

Minted cucumber salad

Simply served with torn mint leaf

Warm new potatoes

Simply served tossed in butter with sea salt

Warm seasonal vegetables

Steamed seasonal vegetables tossed in butter with crushed black pepper and sea salt

Roasted root vegetables

Warm seasonal vegetables finished with thyme, rosemary and a drizzle of honey

Roast potatoes

Potatoes roasted until crisp and golden brown. Finished with butter and herbs

Cauliflower cheese

Steamed cauliflower smothered in a rich mature cheddar sauce and finished with herbed breadcrumbs



formal dining

A perfect option for corporate functions, award ceremonies and weddings.

A formal seated service with menu selections available from the following options.

Prices start from £13.95pp for two courses and £15.95pp for three courses

Starters

Cream of tomato soup

Served with pesto, cream and croutons

Chicken liver pâté

Served with Cumberland sauce and leaf salad

Smoked salmon

Served with black pepper, dill and a lemon wedge

Honey glazed ham hock terrine

Served with piccalilli and a leaf salad

Tomato and mozzarella

Served with basil and rocket

All served with a freshly baked bread roll with butter

Main courses

Blade of West Country beef

Cooked in Hampshire ale, served with fondant potato, steamed kale, carrots and cooking juices

Roasted breast of chicken

Served with parmentier potato, chargrilled vegetables, steamed kale and basil cream

Braised West Country lamb

Cooked in a tomato gravy and served with carrot, steamed kale and thyme dumpling

Roast loin of Hampshire pork

Served with roast potatoes, sage and onion stuffing, kale, carrots and West Country cider gravy

Roasted potato gnocchi

Slow cooked courgette, olives, baby tomato, pumpkin cream, rocket and toasted seeds





Did you know?

The term restaurant is French, once used to describe the rich bouillons served at taverns to restore the spirits and relieve ailments.

Desserts

Dark chocolate tart

Served with white chocolate ice cream and raspberry coulis

Warm bread and butter pudding

Toffee ice cream and caramel sauce

Glazed lemon tart

Served with raspberry sorbet and fresh raspberries

White chocolate panna cotta


Fruits of the forest compote and white chocolate sauce

Baked vanilla cheesecake

Served with blueberry compote and whipped cream

essential **information**





We hope this brochure provides a helpful insight into what we can do. However, if bespoke is what you're after, our events team and chefs would love to collaborate to ensure you personally leave an excellent lasting impression on your guests.

From the food to the execution of the event itself, our teams are dedicated to alleviate any pressures. ■

getting here

Car

Via the A3(M) from London or M27 from Southampton. Both join M275 at Portsmouth, then follow signs to Portsmouth Ferry Port and then take first left and follow one-way system.

Rail

From Cosham train station, Mountbatten Leisure Centre is approximately a 5 minute drive away and taxis are generally available from the rank. Alternatively, pre-book a taxi with Aqua Cars on 02392 654 321.

Bus

Regular services from the City and The Hard. Visit www.firstgroup.com for an up to date timetable.

venue information

- Free car parking and great transport links
- 2 flexible conferencing spaces
- Terrace balcony
- Licensed private bars
(capacity up to 300 guests)
- Projectors and flipcharts
- Free Wi-Fi
- Onsite café

terms and conditions

- Catering services and drinks packages can be provided at a cost in addition to the hire charge. The cost of food and drink will be either detailed in the customer order form or published as a price list at the event
- A minimum catering spend applies if the event is primarily a catered function. If this is not achieved, a supplementary charge will apply
- We will require final guest numbers no later than 15 business days prior to the event. Adjustments can be made, however, if the final number of guests falls below the confirmed amount, we reserve the right to increase the hire charges accordingly
- Any changes to the requested catering services must be received in writing no less than 5 business days prior to the event. Requests for additional services must be received in writing no less than 15 business days prior to the event
- Where no Drinks Package is supplied BH Live will charge the Customer a corkage fee at the price set out in BH Live's published price list as at the date of the event
- If you need to cancel the event with us, we will require written confirmation. Our Cancellation Policy will be detailed in our Terms and Conditions, which are available on request

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