



CLAREMONT

outside



CORPORATE EVENTS / LOCATION BANQUETING

## ENJOY THE CLAREMONT EXPERIENCE WHEREVER YOU ARE

Claremont Outside offers a truly different and bespoke touch to any event anywhere on the Isle of Man. Whether you are entertaining in the open air, hired space or marquee, for corporate events, banqueting, weddings, garden parties and more, we can draw on our many years of experience to create an exclusive occasion to your exact specifications.

From the start, our dedicated outside catering team will work with you to provide advice, inspiration and expertise at every step. We will arrange all equipment, menus, catering and staffing requirements, delivered by the Claremont's award winning in-house hospitality team. We can also help with theming and entertainment options.

### SAMPLE BANQUETING MENUS

While we can arrange menus to suit your own special requirements, you can also choose from the following popular combinations:

#### Menu 1

##### Appetizer

Locally smoked salmon  
Celeriac remoulade

##### Main Course

Corn fed chicken, glazed carrots, fondant potato

##### Dessert

Chocolate brownie, mascarpone cream



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### Menu 2

#### Appetizer

Ham hock terrine, chutney, artisan breads

#### Main Course

Herb crusted local salmon, puy lentils

#### Dessert

Carrot cake, Chantilly cream

### Menu 3

#### Appetizer

Prosciutto ham, fennel, rocket, capers

#### Main Course

Confit duck leg green beans, oyster mushrooms

#### Dessert

Chocolate and almond cake

### Menu 4

#### Appetizer

Salmon and king prawn terrine, dill crème fraiche

#### Main Course

Medallions of Manx beef fillet, red wine jus, gratin potatoes, glazed carrots

#### Dessert

Strawberry Eton mess



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### Banqueting vegetarian options

Choose 1 dish for each course

#### Appetizers

Quinoa, butternut, spinach  
Chicory, orange, Roquefort, pine-nuts  
Baby gem, pear, walnut, goat's cheese

#### Main Courses

Mushroom risotto, truffle oil  
Butternut squash arancini, rocket  
Potato gnocchi, cherry tomatoes, red peppers

### Sample Canapés

Italian bruschetta, sun ripened tomato  
Coast mini burger  
Roast pepper & halloumi cheese focaccia  
Brie, tomato & basil prosciutto  
Italian-crostini of wild mushroom & Parmesan shavings  
Smoked salmon blini  
Honey glazed cocktail sausages  
Pulled pork, mini brioche  
Cherry tomatoes, pesto  
Potted shrimps  
Goats cheese crostini



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### WHY CHOOSE CLAREMONT OUTSIDE?

*"We used the Claremont for our gala dinner which is the Chamber of Commerce's largest and most prestigious event. You can place complete trust in the Claremont team to handle everything from place setting to impeccable table service. The Team supported the event before, during and after with utmost professionalism thus resulting in a very successful and enjoyable event."*

*Isle of Man Chamber of Commerce 62nd AGM & Gala Dinner*

Rebecca George

Chief Operating Officer

Isle of Man Chamber of Commerce

### CONTACT

For more information and to speak to a dedicated Claremont Outside manager,  
call

01624 698 800

or email us on

[events@claremont.im](mailto:events@claremont.im)

[claremont.im](http://claremont.im)