Welcome to Hertfordshire Development Centre

This brochure is designed to give you a flavour of the range of hospitality available to you when you use our facilities, but is by no means exhaustive. We offer a range of set packages, but we are always happy to discuss your individual needs and put together a menu tailored to suit you and your delegates, whatever the event.

We can cater for every budget and for every occasion. We're conscious that successful event planning can take more than selecting beverages and catering alone, so why not ask the Centre Management Team to offer inspiration and advice so we can ensure the next special event you plan is one to remember.

We work in partnership with Elior who are responsible for all on site catering. Food and beverages are freshly prepared on site and delivered to your room at a requested time and discreetly cleared away at a time to suit you.

For further information or to book hospitality at the Hertfordshire Development Centre at Robertson House, please contact the Centre Management Team on 01438 845114.

We look forward to welcoming you soon.

Lynda Scriminger
Centre Manager

Beverage packages

**Beverages on arrival**
- Freshly brewed coffee
- Sachets of decaffeinated coffee
- A range of speciality teas
- Served with assorted biscuits

£2.15 per person
£1.60 (without biscuits) per person

**Mid-morning beverages**
- Freshly brewed coffee
- Sachets of decaffeinated coffee
- A range of speciality teas
- Served with assorted biscuits

£2.15 per person
£1.60 (without biscuits) per person

**Afternoon beverages**
- Freshly brewed coffee
- Sachets of decaffeinated coffee
- A range of speciality teas
- Served with freshly baked cake

£2.15 per person
£1.60 (without cake) per person

**Additional beverage items**
- Orange or apple juice* £2.50 per 1 litre
- Orange squash £1.30 per jug

* Please note other fruit juice flavours are available on request.
**Water, bakery, fresh fruit and mints**

**Water**

Hertfordshire Development Centre offers its own still and sparkling water. This sustainable process uses tap water which is put through a filtration cycle before being served chilled in reusable sterilised glass bottles.

**£1.00 per 70cl bottle**

**Bakery**

Our range of cakes and pastries can be served throughout the day to suit your needs. Choose from:

- Danish pastries
- Scones with jam and cream
- Selection of freshly baked cakes

**£1.90 per person**

**Fresh fruit**

A freshly prepared platter of seasonal fruit

**£1.45 per person**

A bowl of seasonal fruit

**£0.75 per person**

**Cream Tea**

A traditional cream tea served with:

- Tea or coffee
- Scone with jam and cream

**£3.85 per person**

**Why not try our miniature Danish pastries?**

**Just £0.75 per person**

**Mints**

**£0.55 per person**

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**Working breakfast**

Start the day with a freshly prepared working breakfast delivered to your room. Breakfasts are available between 8am and 10am.

**Working breakfast 1**

Traditional English breakfast bap with a choice of:

- Grilled bacon rashers
- Breakfast sausages
- Grilled tomatoes and sautéed mushrooms
- Served with tea and coffee

**£4.00 per person**

**Working breakfast 2**

Continental breakfast served with:

- A selection of Danish pastries and freshly baked croissants with preserves and marmalade
- Freshly cut seasonal fruit
- Served with fruit juice, tea and coffee

**£4.50 per person**

**Not so hungry?**

We are now offering freshly prepared bacon sandwiches.

**£2.25 per person**
Working lunches

We offer a selection of working lunches for small or large events, delivered to your room and cleared at your request.

**Working lunch 1a**
- Selection of freshly filled sandwiches
- Crisps
- Fresh seasonal fruit bowl selection
- Served with fruit juice and still/sparkling water

**£7.50 per person**

**Working lunch 1b**
- Pizza
- Chips/potato wedges
- Fresh seasonal fruit bowl selection
- Served with fruit juice and still/sparkling water

**£7.50 per person**

**Working lunch 2**
- Selection of freshly filled sandwiches
- Fresh mixed salad leaves
- Potato wedges
- Mini quiche
- Chicken skewers
- Fresh seasonal fruit bowl selection
- Served with fruit juice and still/sparkling water

**£14.00 per person**

**Working lunch 3**
- Selection of freshly filled sandwiches
- Potato option
- Salad option
- Mixed dessert selection or cheese & biscuits
- Fresh seasonal fruit bowl selection
- Served with fruit juice and still/sparkling water
- Tea and coffee

**Plus 3 items from the list below:**
- Thai vegetable parcel
- Gala pie
- Mini quiche
- BBQ chicken wings
- Crudites and dips
- Southern fried wedges
- Mini honey and mustard sausages
- Chicken skewer
- Thai battered prawns
- Sesame prawn toast
- Vegetable satay

**£16.50 per person**

**Working lunch 4**
- One and a half rounds of sandwiches per person
- Tea & Coffee

**£7.95 per person**
Pizza Foundry

Half a pizza served with:
- Barbeque Chicken Wings
- Potato wedges
- Can of soft drink

£10.00 per person
Day delegate catering packages

Simplify the organisation of your event by choosing one of our all inclusive day delegate catering packages. Offering value for money catering and refreshments throughout the day. Choose to either dine in room or our restaurant with options to match your budget.

Options 1 to 4 include 3 sets of beverages with biscuits
Option 5 includes 2 sets of beverages
Please note that one option must be selected for the entire group.

**Option 1 - Dine in the Hub restaurant (maximum of 50 delegates)**
- A hot meal served with vegetables and a dessert or a piece of fresh fruit
- A bowl of salad from the salad bar and one protein item plus a dessert or a piece of fresh fruit
- A sandwich from an extensive range and a packet of crisps plus a piece of fresh fruit
- A jacket potato with one hot or cold filling and a dessert

**£13.60 per person**
(a lunch ticket will be provided)
With one serving of Danish pastries

**£13.95 per person**

**Option 2 - A hot meal served in either the Oak or Ash room only**
- A hot meal pre-selected from a range of options (please speak to the Centre Management Team who will be happy to discuss your requirements)
- A dessert or a piece of fresh fruit
- Fruit juice and still/sparkling water

**From £12.95 per person**

**Option 3 - A standard buffet served in training room**
A seasonal buffet menu including:
- Selection of freshly filled sandwiches
- Hot savoury item
- Fresh seasonal fruit bowl selection
- Fruit juice and still/sparkling water

**£12.95 per person**

With one serving of Danish pastries

**£13.45 per person**

**Option 4 - An executive buffet served in training room**
A seasonal buffet menu including:
- Cold meat/fish platter selection
- Quiche
- Buttered new potatoes
- Selection of breads
- Seasonal salads
- Mini dessert selection
- Fruit juice and still/sparkling water

**£16.80 per person**

**Option 5 - A budget buffet**
- Two sets of beverages (one with biscuits)
- Selection of freshly filled sandwiches
- Ready salted crisps
- Fresh whole fruit
- Still/sparkling water

**£10.50 per person**
Healthy Options

**Healthy Option 1**
- Selection of healthy eating sandwiches/wraps/olive bowl
- Tortilla chips with sour cream & salsa dips
- Fresh seasonal fruit platter
- Served with fruit juice and still/sparkling water

£9.25 per person

**Healthy Option 1 - Day Delegate**
As Healthy Option 1 with:
- Beverages & biscuits on arrival
- Mid-morning beverages & biscuits
- Afternoon beverages with mini cakes

£13.95 per person

**Healthy Option 2 Executive**
- Chicken Skewers with Chilli & Ginger dressing.
- Roasted Vegetable Skewers with a basil & lime drizzle.
- Greek Mezze—Olives, Feta, Houmous, Pitta bread strips and Guacamole.
- Poached Salmon Strips with a Teriyake Japanese dressing
- New baby potatoes
- Chinese egg noodle salad
- Mixed Salad—Leaves, peppers, red onion, tomato, cucumber, sweetcorn, grated carrot.
- Mixed Bean Salad
- Cous Cous with lemon, parsley & cherry tomatoes

- Individual selection of Deserts

£19.50 per person

**Healthy Option 2 - Day Delegate**
As Healthy Option 2 Executive with:
- Beverages & biscuits on arrival
- Mid-morning beverages & biscuits
- Afternoon beverages with mini cakes

£24.00 per person
Celebrations and special events

We are able to cater for a range of celebratory events at Hertfordshire Development Centre and the Centre Management Team are happy to discuss your catering requirements for any special occasion.

**Celebration and special events menu**
- Selection of sweet and savoury canapés
- Bucks fizz (2 glasses per person)
- Fresh fruit juice (orange or apple)

**£8.95 per person**

**Alcoholic beverages**
- House red wine  
  **£12.50 per bottle**
- House white wine  
  **£12.50 per bottle**
- House sparkling white wine  
  **£26.00 per bottle**

**Additional beverages**
- Alcoholic fruit punch  
  **£2.60 per person**
- Non-alcoholic fruit punch  
  **£1.80 per person**
- Glass of bucks fizz  
  **£2.75 per glass**

Lunch ticket for use in the Hub restaurant

The Hub lunch ticket is the perfect solution if you want to give your delegates time away from the training room to enjoy their lunch, yet keep an eye on costs. The Hub restaurant is conveniently located in Farnham House, just across the internal walkway from Robertson House.

The ticket allows delegates to choose one of the following options:

- A hot meal served with vegetables and a dessert or a piece of fresh fruit  
  or
- A bowl of salad from the salad bar and one protein item plus a dessert or a piece of fresh fruit  
  or
- A sandwich from an extensive range and a packet of crisps plus a piece of fresh fruit  
  or
- A jacket potato with one hot or cold filling and a dessert

**£8.25 per person**
Weekend and evening buffet menu

- Selection of farmhouse breads
- Cheese selection
- 1 fresh mixed salad
- 1 potato and 1 pasta salad
- Meat selection
- Piece of fresh fruit
- Fresh fruit juice and water

£8.70 per person

Weekend and evening

If you are holding your event at Hertfordshire Development Centre in the evening or during the weekend then have a look at our great packages available to you and your delegates.

Picnic bag

The convenient and cost effective picnic bag includes:

- A freshly made sandwich
- A bag of crisps
- A snack bar
- A piece of fresh fruit
- A carton of fruit juice

**Starting from £6.50 per person**

Bespoke picnic bags are also available. For further information on picnic bag options please contact the Centre Management Team on 01438 845114.

Weekend day delegate package

- 3 servings of tea and coffee (two with biscuits and one with cake)
- Selection of farmhouse breads
- Cheese selection
- 1 fresh mixed salad
- 1 potato and 1 pasta salad
- Meat selection
- Piece of fresh fruit
- Fresh fruit juice and water

**£12.95 per person**
Hertfordshire Development Centre at Robertson House

Hertfordshire Development Centre (HDC) at Robertson House provides first class conference, training and meeting facilities at value for money prices. All of the training rooms are air conditioned, with natural daylight, and are fitted out with the latest audio-visual equipment as standard.

Our Centre Management Team are always on hand to provide assistance and ensure that your event runs smoothly. The team also specialise in the planning, administration and delivery of major events.

Facilities at the training centre include:

- One conference hall, the Oak Room, which can seat up to 300 delegates theatre style
- Nine large training rooms, with a capacity of up to 50 delegates per room
- Seven medium training rooms, with a capacity of up to 30 delegates per room
- Four breakout areas for use by delegates throughout the day
- A dedicated free of charge delegate car park with 335 spaces, just a short walk from the training centre
- A full range of catering hospitality options available throughout the day

For further information on how Hertfordshire Development Centre can support your next event please contact Lynda Scriminger – Centre Manager on 01438 845114.