

Sleaford New Life Conference & Events Centre



A perfect venue for a perfect occasion

perfectoccasions

Our testimonials speak for themselves!

“We just wanted to say a very, very big thank you to you all for making Lucy and Robs wedding day so special. Everyone has commented on how well organized you all were and that nothing was ever too much trouble. You looked after us so well. We had a fantastic day & appreciated all the hard work and effort you made. Thank you so much”

“Thank you so much for all your hard work in making our day so perfect!! We had an amazing time and appreciate all the effort you put into making everything run smoothly. Thank you for all your help and for putting our minds at ease”

Every event is different and unique and our staff is very experienced in ensuring that your event is full of great memories.

We provide as standard:

- Step-by-step guidance to help you organise your main event
- A portable bar within the centre to suite all sizes of reception
- Our Duty Manager to greet you on arrival and act as master of ceremonies
- Suitable grounds and patio gardens for your guests to relax with reception drinks
- Excellent cuisine
- Use of equipment within the centre
- Ample car parking for guests
- And much, much more...

Many couples complete their wedding day with an evening reception for a larger group of family and friends. The Auditorium can accommodate evening receptions with up to 180 guests. Most couples select one of our finger buffets - and we are pleased to recommend a professional disco.

We are finding an increasing number of couples want to enhance their enjoyment of their wedding day by having as many of the family and friends stay overnight. We can provide you with details of local accommodation providers near to us.

Our comprehensive events pack gives you full details of our menus, drinks and all the other details to create your ideal package.

Weddings on Fridays are becoming increasingly popular, with more choice of dates available.

Food, glorious food

From canapés to breakfast meetings, business lunches to dinner banquets. Whatever your catering requirements, we can make it happen.

We offer a range of food and refreshment packages – from finger buffets to banqueting menus. Our main auditorium can hold up to 120 banquet style & 180 disco style.

We can also provide off site buffets delivered to a venue of your choice.

For further information please call us on 01529 413 063 or email conference@nlcm.org.uk

Function & Wedding Menu Selector

Please select one choice from each course for all your guests

If you have any special dietary or allergy requirements please do not hesitate to speak to a member of our team. Vegetarian (v)

All meals are inclusive of VAT at standard rate as of time of printing

If you would like anything which is not on our selector please ask & we may be able to accommodate your request

PLEASE CHOOSE ONE STARTER, ONE MAIN & ONE DESSERT FOR THE WHOLE PARTY

Starters

Chilled cantaloupe melon (v) £6.50

Fanned and presented with fresh berries & a duet of contrasting fruit coulis

Home-made chicken liver, pork and green peppercorn pate £6.75

Served with redcurrant and port coulis,
fresh lemon and continental lettuce leaves

Melon and port cocktail (v) £7.25

Chilled melon with blueberries and strawberries doused with tawny port

Prawn cocktail £7.50

Cold water prawns presented on shredded leaves with diced
tomato & cucumber, finished with marie rose sauce

Red pepper and goats cheese parfait (v) £7.75

Presented with continental leaves and drizzled with balsamic reduction

Smoked scottish salmon £8.25

Naturally oak smoked scottish salmon cornets with atlantic prawns,
fresh tomato mayonnaise on dressed leaves

Soups (Can be served as a starter or intermediate course)

Minestrone £5.50

Tomato and basil £5.50

Vegetable and barley broth £5.50

Leek and potato £5.50

Mushroom and tarragon £5.75

Crab and prawn bisque £6.25

All starters are served with bread roll & butter.

Main Courses

Roast breast of chicken	£14.95
Served with chipolata wrapped in bacon, seasoning and gravy	
Roast loin of pork	£14.95
Served with seasoning, gravy and apple sauce	
Roast turkey	£16.95
Served with chipolata wrapped in bacon, seasoning, gravy and cranberry sauce	
Roast sirloin of beef	£18.50
Served with yorkshire pudding, gravy and horseradish sauce	
Fillet of cod	£16.25
Steamed and presented masked with a white wine, parsley and prawn sauce	
Fillet of scottish salmon	£16.50
Oven baked and served with a basil pesto and white wine cream	
Fillet of scottish salmon	£16.25
Poached fillet of fresh salmon, bed of wilted baby spinach leaves, fresh chive and lemon hollandaise sauce	
Breast of chicken	£15.50
Stuffed with cream cheese, sweet peppers and served with a creamy mushroom sauce	
Breast of chicken	£16.75
Succulent breast of chicken pan fried, served with a red wine and mixed wild Mushroom sauce	
Loin of pork steaks	£16.25
Presented with glazed apple and cider gravy	
Tenderloin of pork	£18.50
Wrapped in parma ham and served on a fine diced vegetable ratatouille	
Roast sirloin of beef	£18.95
Presented with a red wine and mixed wild mushroom sauce	
Roast sirloin of beef	£18.95
Presented with a red classical style chasseur sauce	

All main course meals are served with freshly prepared vegetables & potatoes

Vegetarian Main Dishes

Goats cheese and cranberry parcel

A generous slice of goats cheese roulade topped with cranberries and walnuts, enveloped in filo pastry and served with a redcurrant coulis

Tomato and mozzarella galette

Plum tomato sliced on to a puff pastry base, seasoned with rocket pesto and finished with mozzarella. Oven baked and served with a rocket and tomato sauce

Stuffed aubergine

Filled with roast vegetables and couscous, crowned with a herb crumble and served with a rustic tomato sauce

Goats cheese roulade

Presented warm in a filo pastry basket with roast mixed vegetables and accompanied by a tomato and herb coulis

Polenta and aubergine tower

Slices of polenta, aubergine, courgette and tomato layered and crowned with french brie. Served with a warm tomato and tarragon coulis

All main course meals are served with freshly prepared vegetables and potatoes

Vegetarian dishes will be charged at the same price as the main meal

Sweets

Choux pastry profiteroles

£6.25

Served on chantilly cream with strawberry decoration and chocolate sauce

Tart au citron

£6.50

Sweet pastry case with tangy lemon filling presented with whipped cream and redcurrant sprig

Fruits of the forest cheesecake

£6.75

Vanilla cheese cake served with forrest fruits compote, fruit coulis and fresh cream

Dutch chunky apple flan

£6.50

A lattice topped apple and sultana flan served with fresh whipped dairy cream

English and continental cheese selection

£7.75

Served with celery, grapes and savoury biscuit selection

Choose from our selection of teas or freshly brewed coffee

£2.75

Served with after dinner chocolates

Buffet Menu Selector

**Selection of sandwiches on
wholegrain & soft white bread**

Country style ham and wholegrain mustard

Roast beef and horseradish

Sliced chicken and stuffing

Lincolnshire sausage and chutney

Smoked salmon and herb cream cheese

Mozzarella and rocket (v)

Roasted vegetables & pesto (v)

Brie and cranberry (v)

Cream cheese and cucumber (v)

Mature cheddar and chutney (v)

Crudites and dips (v)

Hot baked sausage rolls

Chicken goujons with bbq dip

Pizza slices

Hot mozzarella melts (v)

Spicy chicken drumsticks

Vegetable samosas (v)

Vegetable pakoras (v)

Spring rolls (v)

Onion bhajis (v)

Spicy cocktail sausages

Mini chicken kiev

Salmon brochette

Dim sums and sweet chilli dip

Potato wedges (v)

Vegetarian quiche (v)

Warm cornish pasties

Hand cooked crisps (v)

Selection of desserts

£12.75 (maximum of 6 items)

£14.75 (maximum of 8 items)

£15.75 (maximum of 10 items)

Canapes

Why not offer your guests a selection of canapes before your meal

Smoked salmon and cream cheese

Lincolnshire sausage with dry cured bacon

Tiger prawn cocktail

Mozzarella and tomato crostini (v)

Dill honey and mustard salmon

Fresh fig and parma ham

Goats cheese and onion marmalade (v)

Pineapple and Brie (v)

Apricots in pancetta

Choose 4 from the above for £4.25

Hog Roast

Joints of pork, traditionally spit roasted and served with

Floured baps

Tossed salad

Coleslaw

Potato salad

Sage & onion stuffing

Apple sauce

Mustard and pickles

Minimum 60 people £14.50 per person

Children's Menu

**Soup of day
Seasonal fruit cocktail
Veg sticks and chefs dip**

**Chicken nuggets and chips
Mini beef burgers and chips
Penne pasta with tomato sauce
Sausages with mash and beans**

**Jelly and vanilla ice cream
Chocolate fudgecake and cream**

Soft drink on arrival

**£12 per head
Under 12's**

Hot Buffet Menu 1

**Poached chicken fillet in a tomato, bacon
and mushroom red wine sauce
Vegetable Lasagne (v)
Rosti Potatoes**

**Cold meat platter of beef, turkey & ham
Selection of mixed salad
Coleslaw salad
Potato salad
Pasta salad
Waldorf salad**

Choice of dessert

Hot Buffet Menu 2

**Chilli con carne with boiled rice
Penne pasta in a tomato
and basil sauce topped with cheese (v)**

**Cold meat platter of beef, turkey & ham
Selection of mixed salad
Coleslaw salad
Potato salad
Pasta salad
Waldorf salad**

Choice of dessert

£15.95 per person

Function & Wedding Menu Selector**White Wine**

1	Simply Chenin Blanc	£14.00
2	Canti Catarratto Chardonnay	£14.75
3	Chilean Sauvignon	£15.25
4	La Gioiosa Pinot Grigio	£15.75

Red Wine

1	Simply Cotes du Rhone	£14.00
2	Chiliano Signature Shiraz	£14.75
3	Hardy Stamp Cabernet Sauvignon	£15.25
4	Gallo Merlot	£15.75

Rose Wine

1	Autumn Harvest Rose	£12.75
2	Mateus Rose	£14.75
3	Echo Falls Zinfandel Blush	£15.25

Sparkling Wine

1	Cava Rut Sparkling NV	£14.75
2	Cava Rose Brut Sparkling NV	£15.25
3	Martini Asti Spumante	£16.25

Champagne

1	Charles de Ravon Champagne NV	£29.75
2	De Vallois Champagne	£32.50
3	Moet & Chandon Brut NV	£49.75

Drink Packages etc

Package 1- £10 per person

**1 glass of bucks fizz on arrival
1 glasses of house wine with the meal
1 glass of sparkling wine for the toast**

Package 2- £13.75 per person

**1 glass of pimms or punch on arrival
2 glasses of house wine with the meal
1 glass of sparkling wine for the toast**

Package 3- £16.75 per person

**1 glass of Kir Royale on arrival
2 glasses of house wine with the meal
1 glass of champagne for the toast**

Jugs of fruit punch £6.95

Jugs of orange juice £5.95

Extras

No room charge for special occasion main events

No charge made for use of audio and visual equipment for main events

New Life Centre room hire only events £1500

Auditorium room hire for evening events including disco events £295

Full Use of Audio & visual equipment £295 for evening events

Seminar room £135 per room

Own bar surcharge £175

Corkage/service £5 per bottle

Chair covers £2.75

Sashes £1.25

Table place names 75p per person

Chocolate fountain £3.25 per person

Jars of sweets £3.50 per table

Terms & conditions

Please read carefully before confirming your booking.

Terms of Booking

NLCC facilities are let on the basis of agreed published/quoted rates and the terms & conditions of booking and venue hire described below.

Conditions of Acceptance of Booking

For provisional bookings, rooms will be held for 21 days or up to 7 days prior to the event, whichever is sooner.

NLCC will only consider a booking confirmed when the booking confirmation has been sent by email or postal mail and is received by NLCC. 20% non refundable deposit is required to secure the date required in any case.

If the above timescales are not met it will be assumed by NLCC that the dates can be offered to other interested parties.

New Life Conference Centre Quotation & Event Details

NLCC quotations will be issued on request to the client or organiser following an event enquiry.

NLCC quotations will detail agreed event dates, number of guests, rooms booked, catering services, and additional equipment required.

Final numbers of guests must be confirmed no later than five working days before the event.

Standard NLCC room hire rates are set according to from/to hire times as published on our price lists.

Payment

All events will require a full payment, which should be paid in full within 7 days of the event date itself. Any challenge or objection to any part of the invoice must be made in writing within five working days of receipt of invoice otherwise invoice should be paid in full.

Commission

NLCC operate a commission policy. Commission will be paid to event management companies and third parties who introduce clients to NLCC.

Cancellation Policy

Cancellation of booked event given in writing more than 28 days prior to the event date itself will result in the lost of the initial 20% deposit.

Cancellation 14-28 days prior to the event date will incur a charge of 50% of the total booked event cost, including all meals, drinks and equipment booked for each event.

Cancellation within 14 days prior to the event date will incur a charge of 100% of the total booked event cost, including all meals, drinks and equipment booked for each event.

20% cancellation fee will only be payable for any booking cancelled within 28 days, should NLCC take on a new booking to replace the event cancelled for that particular day.

Running Time.

Should an event exceed the hours stated and agreed for your event, there may be additional charges for every hour or part thereof. NLCC generally have clearance teams organised for agreed event finish times to prepare for following events.

Safety & Fire Regulations

All events are subject to compliance with current Health & Safety and Fire Safety Regulations and to the requirements of any other relevant authorities. Organisers are responsible for carrying out all necessary risk assessments for their own events.

NLCC requires notice in advance of any aspects of the event which may necessitate special safety or security arrangements. The organiser will be responsible for all consequential costs.

Organisers should ensure provision of adequate First Aid personnel if risk assessments require.

All electrical appliances brought to site by the client should be tested in accordance with current electrical safety legislation, damage or injury caused by faulty appliances or equipment will be the sole responsibility of the client.

Loss and Damage

The client is responsible for taking all reasonable precautions to protect the venue, equipment, facilities or any other NLCC property. Any costs incurred by NLCC for repairs following accidental or negligent damage caused at the event will be chargeable to the client. This includes any necessary cleaning required over and above reasonable wear & tear. NLCC will take all reasonable care to protect and maintain security for client property and staff but will not take responsibility for any damage or loss of client property or items before, during or after an event. The client must accept responsibility at all times. NLCC management reserves the right to terminate any event where it is satisfied that continuation will jeopardise the safety and security of staff, delegates, property or the reputation of NLCC.

Special Conditions

NLCC is a no smoking venue; smoking is only permitted at designated external areas on site.

The client is not permitted to use any part of NLCC to carry out any illegal activity. NLCC management reserve the right to refuse admission or expel any person for illegal or inappropriate behaviour.

If NLCC is rendered unable wholly, or in part, to fulfil its obligations due to Force Majeure, Acts of God, industrial dispute, government regulation or intervention, restrictions on travel, acts of terrorism, delivery, equipment or utilities failure or for any other reason beyond the control of NLCC, in no event will NLCC be liable for loss of profit or consequential damage from any of these matters.

Sleaford New Life Conference & Events Centre

New Life Conference Centre

Mareham Lane, Sleaford, Lincolnshire NG34 7JP
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Public Transport



By Rail, Sleaford Station
1 minutes taxi ride away, or 3 minutes walk.
For information on train operators and times phone National Rail Enquiries on 0845 7484950.



By Air, East Midlands Airport, Stansted Airport, Robin Hood Airport Doncaster Sheffield.
These are the nearest commercial airports and they are all approximately 1 hour 30 minutes drive away.

