

# *BLUEBELL RAILWAY*



# *CHARTERS & PRIVATE EVENTS*



*Thankyou for your recent enquiry.*

*We are delighted that you are looking into the possibility of holding your event with us here at The Bluebell Railway.*

*We have pleasure in enclosing details of all the different services that we are able to offer, including menus, wine lists and charter fees, and we specialise in giving you a day that is tailor-made to your personal requirements.*

*We are only too pleased to show you around so you can have a clearer idea of the facilities that we offer before you make your choice. To make an appointment to visit us at the Railway please contact the Sales & Information Office.*

*We look forward to welcoming you to the Bluebell Railway for an unforgettable experience.*

*Customer Services Team  
Sheffield Park Station  
East Sussex  
TN22 3QL  
Tel: 01825 720800  
E-mail: [info@bluebell-railway.co.uk](mailto:info@bluebell-railway.co.uk)  
[www.bluebell-railway.com](http://www.bluebell-railway.com)*

01/03/23



## *Private Charters on The Golden Arrow Dining Service*

*The ideal setting for you, whether you are planning either a corporate event or a celebration with family and friends for a very special occasion.*

*Step aboard the fabulous Golden Arrow Dining Train for a truly memorable experience. You and your guests will travel in 1920s luxury whilst enjoying fine food and wines silver-served to you by experienced and attentive staff as you journey through the delightful Sussex countryside that surrounds our line.*

*The Golden Arrow can usually accommodate up to 106 guests in its three carriages, and is steam-hauled by one of our historic locomotives.*

*The train recreates the fabulous Golden Arrow which once linked London and Paris, complete with the style and panache which made it one of the most glamorous and famous trains in the world.*

*On the next few pages you will find a selection of our menus from which you can choose a delicious meal for you and your guests to enjoy.*

*Our chefs are always more than willing to vary menus to suit your particular tastes, and are always happy to cater for specific dietary requirements if necessary.*

*In short, we will do our utmost to implement your wishes so that you will be unable to forget your event with a difference here at The Bluebell Railway*



## Golden Arrow Private Charter Rates 2023

<i>Monday - Friday</i>	<i>£ 3450.00</i>
<i>Saturday Luncheon</i>	<i>£ 3450.00</i>

*Saturday Evenings by Special Arrangement only*

*All the above Charter fees include the following:-*

*The services of an experienced Co-ordinator who will liaise personally with you from the outset, taking care of all the details and arrangements to make sure that everything runs smoothly for you on your special day.*

*Personally designed Welcome Board, Seating Plan and Menus.*

*Individual place-cards on the train.*

*Fresh flowers on all tables on the train.*

*No food or drink costs are included, and these details are shown separately.*

*To secure a booking, a deposit of the hire charge is required.  
Menu costs are payable one month before the date of your event,  
together with any charges for extra arrangements.*

*All beverage costs will be invoiced after the event.*



## Drinks Receptions

*Before you board your train, why not treat your guests to a welcoming drink served by uniformed staff on the platform or in one of our function rooms before the train departs?*

<i>Pimms per jug for 6 people</i>	<i>£30.95</i>
<i>Pimms per glass</i>	<i>£5.95</i>
<i>Bucks Fizz with Sparkling Wine per glass</i>	<i>£6.95</i>
<i>Non-alcoholic Fruit Cup per jug for 6 people</i>	<i>£14.95</i>
<i>Sparkling Elderflower Pressé per jug for 6 people</i>	<i>£14.95</i>
<i>Mulled Wine per glass</i>	<i>£4.45</i>
<i>Fruit Juices per jug for 6 people</i>	<i>£8.95</i>

*Any still or sparkling wines or Champagne can be chosen from the accompanying Wine List at the listed price per bottle.*

## Canapés

*Please choose six of the following for £8.50 or four for £7.00 per person*

<i>Ham Hock, Pea &amp; Mustard Croute</i>	<i>Parmesan Cheese Straws</i>
<i>Tapenade &amp; Cheddar Palmières</i>	<i>Fig &amp; Roquefort Crostini</i>
<i>Cream Cheese, Chive &amp; Cucumber Carpaccio</i>	<i>Red Pepper Hummus &amp; Tomato Cups</i>
<i>Smoked Salmon &amp; Cream Cheese Blinis</i>	<i>Chicken Liver &amp; Redcurrant Cups</i>
<i>Smoked Mackerel &amp; Horseradish Bouchée</i>	<i>Vegetable Tartlet</i>
<i>Red Pepper Salsa &amp; Prawn Spoons</i>	<i>Honey-glazed Chipolatas</i>
<i>Custard &amp; Nutmeg Tartlet</i>	<i>Petite Strawberry Scone</i>
<i>Red Fruit Meringuette</i>	

*Oven-roasted Pigs in Blankets    Honey- & Ginger glazed Chipolatas  
Vegetable Spring Rolls  
(served hot and only available at Sheffield Park Station)*

# *Banqueting Menus*

## *Flora Menu*

**£51.00**

*Feta Cheese, Roasted Capsicum & Toasted Pine Nut Tart*

*oOo*

*Pesto-cruste Salmon Supreme  
on a sun-blushed Tomato & White Bean Cassoulet*

*oOo*

*Dark Chocolate Torte garnished with Fresh Berries*

## *Pearl Menu*

**£51.75**

*Assiette of Salmon, Trout & Mackerel with a Dill & Horseradish Crème Fraiche*

*oOo*

*Gratinated Pork Fillet Leek Mille Feuille  
wrapped in Smoked Bacon with Apple & Parsnip*

*oOo*

*Raspberry Pavlova served with Chantilly Cream*

## *Lucille Menu*

**£53.00**

*Smoked Duck Salad with Asparagus Spears, Fig & Balsamic Dressing*

*oOo*

*Corn-fed Chicken Chasseur  
with Roasted Mushroom, Tomato & Tarragon Sauce*

*oOo*

*Crème Brulée Cheesecake garnished with Fresh Berries*

## *Leona Menu*

**£55.75**

*Roasted Red Pepper, Courgette & Plum Tomato Soup*

*oOo*

*Barded Loin of Cod glazed with Mature Cheddar  
with a White Wine Lyonnaise Sauce*

*oOo*

*Chocolate Delice Almond Sponge topped with Chocolate Ganache*



### Zena Menu

**£59.25**

*Pressing of Chicken & Pancetta  
served with Crostini & Piccalilli*

oOo

*Roast Sirloin of British Beef  
with a Nut-brown Yorkshire Pudding & a Red Wine Sauce*

oOo

*Lemon & Blueberry Posset  
with a Butter Shortbread Biscuit*

### Lydia Menu

**£61.50**

*Velouté of Pea, Watercress & Potato  
served with Herb Croutons*

oOo

*Braised Dusted Duck Breast in Blackberry Sauce  
on a Bed of Spiced Red Cabbage*

oOo

*Chocolate Box  
Rich Chocolate Mousse, Caramel Cream Centre*

### Carina Menu

**£63.25**

*Salmon & Scallop Brochette  
Herb-oil marinated pieces on Flash-fried Vegetables*

oOo

*Slow-braised Leg of Lamb Tranche  
with Maple Syrup glazed Root Vegetables & Rosemary Jus*

oOo

*Pear & Blackberry Crumble served with a Vanilla Custard*

### Cecilia Menu

**£66.75**

*Duo of Salmon, Crayfish & Artichoke Tian*

oOo

*Guinea Fowl Supreme  
with an Apricot & Cumberland Farce*

oOo

*Banoffee Pie*

**London Gourmet Menu**

**£77.00**

*Chef's Medley of Canapés*

oOo

*Asparagus wrapped in Bacon on a bed of Dressed Rocket Leaves*

oOo

*Refreshing Fruit Sorbet*

oOo

*Roast Sirloin of Beef with a Bourguignon Garnish*

oOo

*Dairy Cream Profiteroles served with Chocolate Sauce*

**Paris Gourmet Menu**

**£82.75**

*Chef's Medley of Canapés*

oOo

*Grilled Goats Cheese Croutiere with an Apricot & Ginger Chutney*

oOo

*Demi-Tasse of Gazpacho*

oOo

*Medallions of Beef Fillet with Thyme-roasted Chateau Potatoes  
and a Mushroom & Madeira Sauce*

oOo

*Trio of Lemon Desserts*

*All main courses are served with a selection of seasonal vegetables*

*All prices include freshly brewed Bluebell Blend Coffee  
with a Golden Arrow Chocolate*

*Cheese & Biscuits £7.50*



## *Vegetarian Options*

*£44.75*

### *Starters*

*Warm Asparagus Spears with Hollandaise and Mixed Leaves*

*or*

*Tomato & Mozzarella Salad with Red Basil and a Vinaigrette Dressing*

*or*

*Chilled Galia Melon filled with Fresh Berries*

*or*

*Woodland Mushroom & Tarragon Velouté*

### *Main Courses*

*Honey-roasted Root Vegetable Tarte Tatin*

*or*

*Wild Mushroom, Leek & Roasted Pepper Lasagne*

*or*

*Butternut Squash & Rocket Risotto*

*or*

*Roasted Mediterranean Vegetable & Goats Cheese Bruschetta*

*Any dietary requirements can be catered for  
but must be discussed in advance.*

## *Children's Menus*

*£13.95*

### *Starters*

*Tomato Soup*

*or*

*Garlic Bread*

*or*

*Carrot & Cucumber Sticks*

### *Main Courses*

*Chicken Goujons & Potato Smiles*

*or*

*Macaroni Cheese with a Seasonal Salad*

*or*

*Sausage & Mash*

### *Desserts*

*Vanilla Ice Cream*

*or*

*Apple & Grape Salad*

*or*

*Chocolate Brownie*

*or choose our Stepney Picnic Box for £8.00 per person*

# *Wine List*

## *WHITE*

	<i>Bottle</i>
<i>Clear Mountain Chenin Blanc (South Africa)</i>	<i>£19.95</i>
<i>Carlo Damiani Pinot Grigio (Italy)</i>	<i>£21.45</i>
<i>Southern Lights Sauvignon Blanc (New Zealand)</i>	<i>£22.45</i>
<i>Kingscote Bacchus 2013 (England)</i>	<i>£34.95</i>

## *ROSE*

<i>Stallions Leap Zinfandel Rose (California)</i>	<i>£21.95</i>
---	---------------

## *RED*

<i>Santa Alicia Merlot (Chile)</i>	<i>£19.95</i>
<i>Red Rock Shiraz (Australia)</i>	<i>£21.45</i>
<i>Bolney Estates Lychgate Red (England)</i>	<i>£22.45</i>
<i>JCM La Forge Estate Malbec (France)</i>	<i>£27.95</i>
<i>Rioja Reserva Finca Besaya (Spain)</i>	<i>£33.45</i>

## *CHAMPAGNE & SPARKLING WINE*

<i>Golden Arrow Romeo Prosecco (Italy)</i>	<i>£28.95</i>
<i>Bluebell Vineyard Estates Blanc de Blancs (England)</i>	<i>£40.95</i>
<i>Bluebell Champagne Barfontare Brut NV (France)</i>	<i>£46.95</i>



## Wealden Rambler

*We are also able to offer The Wealden Rambler, a set of four 1950s Lounge Car carriages, with a maximum seating capacity of 125 guests, on which you can be served either a delicious Luncheon or an elegantly traditional Afternoon Tea.*

*It is also possible to charter a single carriage for a smaller function, where you will have your own small engine.*

### Charter Fees for The Wealden Rambler 2023

<i>Hire of The Wealden Rambler for a Luncheon service</i>	<i>£3475.00</i>
<i>Hire of The Wealden Rambler for an Afternoon Tea service</i>	<i>£2650.00</i>
<i>Hire of Ashdown carriage for a Luncheon service</i>	<i>£3315.00</i>
<i>Hire of Ashdown carriage for an Afternoon Tea service</i>	<i>£2215.00</i>

## Great Northern Directors' Saloon

*Smaller parties can enjoy the more intimate surroundings of The Great Northern Directors Saloon.*

*Built in 1897 and now owned by the Howlnden Trust, this stunning saloon can entertain up to 18 guests with a stylish buffet or an Afternoon Tea.*

*The carriage can either be attached to a scheduled train service or can run separately with its own engine.*

### Charter Fees for the GN Saloon 2023

<i>Daily attachment hire of the GN Saloon</i>	<i>£1245.00</i>
<i>Private single trip hire of the GN Saloon</i>	<i>£2100.00</i>
<i>subsequent private trips</i>	<i>£695.00</i>

*Prices are exclusive of Food & Beverage costs*

*In all cases you will be looked after on board by a team of experienced staff who will be anxious to make your trip a very special one.*

*Hot Menus for the Wealden Rambler*  
*£36.25 for 2 Courses    £42.50 for 3 Courses*

Please choose one of the following dishes per course

*Field Mushroom & Tarragon Soup    or*  
*Citrus & Coriander marinated Prawn & Crayfish Tail Cocktail    or*  
*Plum Tomato & Mozzarella Salad with Rocket Leaves*

oooOOOooo

*Lemon & Thyme-roasted Chicken Breast on Summer Vegetables with a Honey & Balsamic Dressing    or*  
*Fillet of Herb-crusted Salmon with Nicoise Vegetables    or*  
*Slow-cooked Tranche of Beef with Roasted Root Vegetables in Red Wine with Creamed Potatoes    or*  
*Sweet Pepper, Mozzarella & Penne Ragout served with Garlic Bread (v)*

oooOOOooo

*Plated Mature Cheddar & Stilton with Biscuits & Quince    or*  
*Fruit Pavlova with Pouring Cream    or*  
*Lemon Tart garnished with Fresh Raspberries    or*  
*Fresh Fruit Salad*

*Cold Menus for the Wealden Rambler*  
*£30.50 for 2 Courses    £36.25 for 3 Courses*

Please choose one of the following dishes per course

*Salmon Terrine with Lemon & Dill Remoulade    or*  
*Parisienne Melon Cocktail    or*  
*Pearls of Mozzarella with Sun-blushed Tomatoes on a Peppery Rocket Salad    or*  
*Ham Hock Terrine with Piccalilli*

oooOOOooo

*Slices of Thyme & Cracked Black Pepper Roasted Sirloin of Beef    or*  
*Honey-roast Ham with Wholegrain Mustard    or*  
*Turkey Breast with Orange-zested Cranberry Sauce    or*  
*Chilled Dressed Salmon with Lemon & Horseradish Remoulade    or*  
*Goats Cheese & Caramelised Onion Tartlet*

*All served with a selection of*  
*Mixed Leaves, Cucumber & Tomato, Coleslaw & Minted New Potato Salad*

oooOOOooo

*Plated Mature Cheddar & Stilton with Biscuits & Quince    or*  
*Fruit Pavlova with Pouring Cream    or*  
*Chocolate & Raspberry Cheesecake    or*  
*Fresh Fruit Salad*

## *The Wealden Rambler Afternoon Tea*

**£33.00**

*A selection of Sandwiches:*

*Free-range Egg Mayonnaise & Rocket Salad*

*Wiltshire Ham & Wholegrain Mustard*

*Mature Cheddar, Red Leicester & Onion Mayonnaise*

*Smoked Salmon with a Herbed Citrus Crème Fraiche*

*oOo*

*Warm Sultana Scone with Cornish Clotted Cream & Strawberry Preserve*

*oOo*

*A selection of Cakes & Pastries:*

*Butter Shortbread Biscuit, Vanilla Tartlet, Victoria Sponge,*

*Fresh Raspberry Meringuette with Chantilly Cream, Chocolate Éclair*

*oOo*

*A choice of Fine Teas:*

*Afternoon Tea, Earl Grey, Berries & Cherries, Camomile, Mint*

*Vegetarian, Vegan & Gluten-free alternatives available.*

## *Buffet Menus for The Great Northern Directors Saloon*

*(Minimum of 18 guests)*

### *Fork Buffet Menu One*

**£23.00**

*Please choose a maximum of three dishes*

*Poached Salmon with a Lemon, Baby Caper & Chive Mayonnaise*

*Niçoise Salad of Flaked Tuna, French Beans, Cherry Tomatoes with Olives & a Vinaigrette Dressing*

*Chicken Penne Pasta, tricolour Peppers, Sun-dried Tomatoes & Basil bound in Mayonnaise*

*Sliced Honey-roast Ham served with Piccalilli*

*Roasted Vegetable Quiche with a Herbed Crème Fraiche*

*Hand-raised Pie with Pickles & Chutney*

*All served with Mixed Salad & Coleslaw*

*A Medley of Desserts can be added for £4.50 per person*

### *Fork Buffet Menu Two*

**£33.95**

*Cold Poached Salmon*

*Platter of Larder Cold Cuts*

*Roasted Vegetable Tarte*

*British Cheeseboard with Chutney & Celery*

*Coleslaw, Minted New Potato Salad & Summer Leaf Salad*

*Panache of Breads with Butter*

*Mini Patisserie Medley*

*All inclusive of Tea, Coffee & Orange Juice*

## *The Birch Grove Suite*

*Should you prefer a more traditional event, we also offer the facilities of the more up to date function room which is situated above the Bessemer Arms Restaurant at Sheffield Park Station, accessed by stairs from the platform. A stair-lift is available.*

*It is not necessary for you to take a ride on our trains, but a combination of the two is a popular choice.*

*You and your guests can enjoy a traditional luncheon or dinner in the comfort of this fully air-conditioned room, which contains its own private bar and service facilities. All Banqueting Menus are available for silver-service.*

*Alternatively you can partake of a sumptuous buffet which will have been especially prepared for you on the premises by our own Chef. The maximum number of guests is 64 to be seated for a traditional Banquet and 90 for a Buffet Reception.*

*Decorated with railway-themed murals, this room also makes an ideal place for an Evening Reception or Party, with full Bar facilities and space for a disco or a live band and dancing.*

*This room is also available for hire as a venue for meetings and conferences, being equipped with a projector screen.*

*A projector is also available for hire.*

*This venue will hold 84 people in theatre-style or 48 in classroom-style layout.*

*In all cases you will be looked after by a team of experienced staff who will be keen to make your event a very special one.*

### *Charges for The Birch Grove Suite 2023*

*Full Banquet Luncheons and Dinners - £1150.00 + VAT*

*Buffet Luncheons and Dinners - £800.00 + VAT*

*Half-day Meetings am or pm - £170.00 + VAT*

*All day Meetings to 6pm - £295.00 + VAT*

*Evening Meetings from 6pm - £450.00 + VAT*

*Prices are exclusive of Food & Beverage costs*

# ***Buffet Menus for The Birch Grove Suite***

***(Minimum of 20 guests)***

## **Fork Buffet Menu One**

**£23.00**

*Please choose a maximum of three dishes from this selection*

*Poached Salmon with a Lemon, Baby Capers & Chive Mayonnaise*

*Niçoise Salad of Flaked Tuna, French Beans, Cherry Tomatoes with Olives & a Vinaigrette Dressing*

*Chicken Penne Pasta, tricolour Peppers, Sun-dried Tomatoes & Basil bound in Mayonnaise*

*Sliced Honey-roast Ham served with Piccalilli*

*Roasted Vegetable Quiche with a Herbed Crème Fraiche*

*Hand-raised Pie with Pickles & Chutney*

*All served with Mixed Salad & Coleslaw*

*A Medley of Desserts can be added for £4.50 per person*

## **Fork Buffet Menu Two**

**£33.95**

*Cold Poached Salmon*

*Platter of Larder Cold Cuts*

*Roasted Vegetable Tarte*

*British Cheeseboard with Chutney & Celery*

*Coleslaw, Minted New Potato Salad & Summer Leaf Salad*

*Panache of Breads with Butter*

*Mini Patisserie Medley*

## **Finger Buffet Menu One**

**£14.50**

*Selection of Sandwiches with Salad Garnish*

*Sausage Rolls*

*Vegetable Quiche Bites*

*Brie & Cheddar Wedges*

*Mini Chocolate Eclairs*

*Fruit Bowl*

## **Finger Buffet Menu Two**

**£19.50**

*Sandwich Platters with Assorted Fillings*

*Oven-roasted Chicken Drumsticks*

*Mini Pork Pies with Sweet Pickle*

*Sausage Rolls*

*Chipolata Sausages*

*Carrot Cake*

## **Finger Buffet Menu Three**

**£27.00**

*Barbeque Chicken Pieces*

*Prawn Marie Rose Vol-au-Vents*

*Hand-raised Pie*

*Mediterranean Vegetable Quiche*

*Petit Croûtes*

*Chipolata Sausages*

*Victoria Sponge*

*Fruit Scones, Clotted Cream & Jam*

## *Finishing Touches*



<i>Pedestal flower arrangements</i>	<i>from £100.00</i>
<i>Decorated Gazebo for platform drinks at Horsted Keynes</i>	<i>£75.00</i>
<i>Additional table decorations on train</i>	<i>from £7.00</i>
<i>Personally designed invitations per 50 with envelopes</i>	<i>£162.50</i>
<i>Ribbons and bows on carriage doors</i>	<i>£47.50</i>
<i>Personalised headboard for the front of your train presented to you when you leave by your engine crew</i>	<i>£165.00</i>
<i>Gifts for your guests</i>	<i>from £7.50</i>
<i>Hire of cake-stand and knife</i>	<i>£15.00</i>
<i>Personalised 'original' train tickets for your guests x 50</i>	<i>£72.50</i>
<i>Personalised souvenir train tickets per carriage</i>	<i>£45.00</i>

*We are also able to recommend and arrange photographers,  
special celebration cakes, bands and floral bouquets.*

*Please ask for further details*





*We hope you have enjoyed browsing through this pack.*

*Do get in touch if you would like to discuss anything further with us.*

*We would be delighted to show you round  
and answer any questions you may have.*

*We have given samples of the services we offer,  
but all our functions are bespoke, so we would be pleased to discuss  
any ideas that you may have in order to ensure  
that your special day is just that - very special!*

*Customer Services Team  
Sheffield Park Station*

*East Sussex*

*TN22 3QL*

*Tel: 01825 720800*

*E-mail: [info@bluebell-railway.co.uk](mailto:info@bluebell-railway.co.uk)*

*[www.bluebell-railway.com](http://www.bluebell-railway.com)*

