



ENGAGE, INSPIRE, CREATE

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CHICHESTER  
HARBOUR  
HOTEL



# HARBOUR

HOTEL

## INTRODUCTION

Chichester Harbour Hotel has a distinguished address in the heart of the city, and is an impressive setting to host any event. The Grade II listed Georgian property combines original features with modern opulence.

A new addition to the Harbour Hotels Group in Spring 2016, an extensive investment and refurbishment happened in 2016.

## KEY FEATURES

- Easily accessible with excellent transport links and close proximity to main train station
- Natural daylight in all event rooms
- Boutique- feel across the Hotel
- Flexible event spaces and free car parking

BEDROOMS	37
HOTEL PARKING	YES
CHICHESTER TRAIN STATION	0.6 MILES
SOUTHAMPTON AIRPORT	32 MILES



## ROOM CAPACITIES



BOARDROOM  
STYLE

Guildhall  
Priory

34  
20



THEATRE  
STYLE

Guildhall  
Priory

100  
30



U-SHAPE  
STYLE

Guildhall  
Priory

38  
16



CABARET  
STYLE

Guildhall  
Priory

36  
15



BANQUET  
(ROUNDS)

Guildhall  
Priory

100  
24



DRINKS  
RECEPTION

Guildhall  
Priory

100  
35

## CONTACT DETAILS

CHICHESTER HARBOUR HOTEL  
NORTH STREET, CHICHESTER  
WEST SUSSEX, PO19 1NH

RECEPTION. 01243 778000

E. CHICHESTER.EVENTS@HARBOURHOTELS.CO.UK

CHICHESTER-HARBOUR-HOTEL.CO.UK



# HARBOUR

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## RATES

OUR EVENTS TEAM WILL ASSIST IN THE PLANNING OF YOUR MEETING OR CORPORATE EVENT, TO ENSURE IT'S A GREAT SUCCESS. WE WILL WORK WITH YOU TO CREATE A PACKAGE THAT WORKS PERFECTLY FOR THE SIZE AND STYLE OF YOUR EVENT.

OUR DAY DELEGATE RATES START FROM £30 PER PERSON.

### DAY DELEGATE RATES

**£50PP**

Private room hire  
Arrival tea, coffee and biscuits  
Morning tea, coffee and biscuits  
Two-course buffet lunch  
Afternoon tea, coffee and biscuits  
Complimentary Wi-Fi  
Iced water and sweets for the table  
Conference pads and pens  
Projector and screen  
Onsite Parking

*Based on minimum numbers of 10*

### DAY DELEGATE RATES

**£35PP**

Private room hire  
Arrival tea, coffee and biscuits  
Morning tea, coffee and biscuits  
Two-course buffet lunch  
Afternoon tea, coffee and biscuits  
Complimentary Wi-Fi  
Iced water and sweets for the table  
Conference pads and pens  
Projector and screen  
Onsite Parking

*Minimum of 20 delegates*

### 24-HOUR DELEGATE RATE

**£30PP**

Private room hire  
Arrival tea, coffee and biscuits  
Morning tea, coffee and biscuits  
Two-course buffet lunch  
Afternoon tea, coffee and biscuits  
Complimentary Wi-Fi  
Iced water and sweets for the table  
Conference pads and pens  
Projector and screen  
Onsite Parking

*Minimum of 30 delegates*

### MURRAY SUITE HIRE

(NUMBERS BELOW 10 A MINIMUM SPEND OF £400 IS REQUIRED)

Half a day **£250**

Full day **£400**

Cold buffet lunch – **£15.50pp**

Hot buffet lunch – **£17.50pp**

Sandwich lunch – **£8.50pp**

Tea coffee & biscuits – **£3.95**

Bacon/ sausage sandwiches – **£6pp**

A selection of pastries – **£3.50pp**

Large bottle of water – **£3.50pp**

Jug of orange, apple, grapefruit, cranberry juice – **£8**

Screen **£25**

Projector **£30**

Flip chart **£20**

**TERMS & CONDITIONS:** To confirm your reservation, a 25% non-refundable deposit is required together with the attached/enclosed function contract returned and signed. A final payment of the outstanding balance is required on confirmation of final numbers one week prior to your event.

**CANCELLATION:** We operate a 14 day cancellation policy as follows: 5-14 days before date of arrival inclusive, a 50% charge, 2-5 days inclusive 75% charge and within 1 day of arrival 100% charge.



# HARBOUR

H O T E L

## MENUS

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### HOT WORKING LUNCH

£17.50PP

1 CHOICE FROM EACH MAIN, SIDE  
AND DESSERT SECTION

#### SIDE

Buttered new potatoes

Pilaf rice

Seasonal vegetables

Mixed Leaf Salad

#### MAIN

Mushroom stroganoff

Beef stroganoff

Coconut and sweet potato chicken curry

Coconut and sweet potato vegetable curry

#### DESSERT

Chocolate brownie

Seasonal pavlova

### COLD WORKING LUNCH

£15.50PP

Chef selection of sandwiches and wraps

Pasta Salad

Mixed garden salad

Tortilla chips

Bread with oils and dips

Red onion and brie tarts

Charcutiere board

Mini Prawn cocktails

Brownie Bites

Mini lemon meringue pies

