

Backworth Hall Conferences



Conferences at Backworth Hall

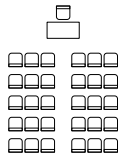
Backworth Hall is an 18th century grade 2 listed building set in 85 acres of land. We have multiple spaces available for hire for your conference.

Whether your looking for a traditional style conference or something different we're able to accommodate.

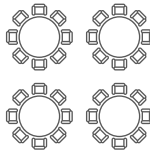
Our Spaces

Grey Room

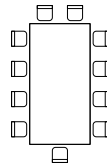
Our grey room is upstairs in our venue. With a capacity of up to 110 people and a bar area.



Theatre Style
110 people



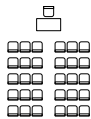
Cabaret Style
100 people



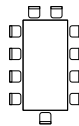
Conference Style
50 people

Newton Room

Our smaller downstairs space. With a capacity of up to 40 people for a conference or breakout space.



Theatre Style
40 people



Conference Style
25 people

Outdoor Space

We have a large playing field to the rear of the building. Available on select days for team building space.

Pricing

	Half Day (4 Hours)	Full Day (8 hours)
Grey Room	£100	£150
Newton Room	£50	£100
Newton & Grey	£150	£200
Outdoor Area	£100	£150
All 3 Areas	£350	£550

Equipment

Screen & Projector £40

PA system with microphone £120

Flipchart, paper & pens £25

Conference Catering

Breakfast

A selection of pastries and fruit £3.50

Breakfast rolls £4

Lunch

A selection of cold sandwiches, quiche, salad, crisps and fruit £6.95

A selection of wraps, quiche, salad, crisps and fruit £7.50

Hot buffet (select two options) £8.50

Vegetable chilli served with basmati rice (VG + GF)

Chicken curry served with basmati rice (GF)

Beef lasagne served with garlic bread and green leaf salad

Vegetable lasagne served with garlc bread and green leaf salad (VG)

Packed Lunches

Sandwich, bottle of water, apple, crisps and two snacks

Standard £6,50

Gluten Free or Vegan £6.75

Refreshments

Hot drinks and biscuits served twice £2.95

Hot drinks, bottled water and biscuits served twice £3.50

Price based on minimum 15 guests

Dietary requirements can be accomodated on request

Serviced Meal Menu A

Starters:

Chicken liver pâté infused with a splash of smooth whiskey. Served with toasted bread chutney.

Seasonal vegetable soup served with toasted bread.

Slow-cooked ham hock served with toasted bread and piccalilli.

Mains:

Succulent chicken breast in a creamy white wine sauce. Served with buttered seasonal vegetables and new potatoes.

Slow-braised beef in a rich red wine sauce with caramelised onions, smoky bacon, and earthy mushrooms. Served with creamy mashed potatoes.

Roasted vegetable lasagne with velvety bechamel sauce and rich tomato ragu. Served with a side salad.

Desserts:

Sticky toffee pudding served with Devonshire custard.

Eton mess, fresh strawberries, crushed meringue and fluffy whipped cream.

Spiced apple crumble served with Devonshire custard.

A selection of artisan cheeses, accompanied by crisp crackers, fresh seasonal fruits, and tangy chutney. (supplement £3)

2 course £20

3 course £25

Price based on minimum 50 guests

Dietary requirements can be accommodated on request