



THE
BEVERLEY ARMS

BUSINESS AND MEETINGS





A STUNNING 18TH CENTURY COACHING INN IN THE HEART OF BEVERLEY WITH TWO PRIVATE ROOMS, PERFECT FOR MEETING OR DINING, ALL SERVICED BY OUR DEDICATED AND FRIENDLY TEAM.

Home to a bustling bar serving everything from cask ales to Champagne, a light and airy restaurant with open kitchen, cosy lounges and an outdoor heated terrace.

A PLACE TO MEET

We have a variety of packages to suit your needs. You can choose from either a full day or half day rate. We have a selection of working lunches to choose from. We'd be delighted to host you and your guests. We're experts at service, so if you have more bespoke requirements, simply give us a call to discuss your booking in more detail.





A ROOM FOR EVERY OCCASION

Choose from our two beautifully appointed private meeting spaces, complete with audio visual equipment, including Smart HDTV and unrestricted internet access. With freshly iced water, special biscuits and the beautiful setting you'd expect in a property such as ours, The Beverley Arms is the perfect venue to host your event, be it a formal meeting or a more relaxed gathering.

THE OLD KITCHEN

The larger space provided by The Old Kitchen is well-suited for bigger parties of up to 20 guests.

£125 Half day
£250 Full day

THE SCULLERY

Ideal for parties of up to 14, The Scullery is a beautifully furnished light and airy space perfect for more formal dining experiences or boardroom style meetings.

£125 Half day
£250 Full day

Half day rate includes coffee, tea and either croissants or scones.
Full day rate includes mid morning coffee, tea, croissants and mid afternoon coffee, tea and scones.

WITH A CHOICE OF MENU, ALL OUR FOOD IS MADE FROM FRESH INGREDIENTS, CAREFULLY SOURCED AND HAND CRAFTED BY OUR TEAM OF SKILLED CHEFS.

Our flexible pricing allows you to choose the level of service to suit your requirements and with our great range of food service options, you can develop your own plan to suit your needs.

A MENU OF CHOICES

On Arrival

Bacon or sausage sandwiches £5.10
Egg sandwich £4.10

Morning or Afternoon break

Fruit bowl £9.00
Selection of mini desserts £4.30

Speciality Hot Drinks

Tea/Coffee from £2.50

All the above (excluding fruit bowl) are per person prices





WORKING LUNCH

DELEGATE RATE £20 PER PERSON

Selection of closed sandwiches
Cup of homemade soup of the day
Hand cut chips or fries
Bowl of coleslaw

BUFFET WORKING LUNCH (OPTION 1)

DELEGATE RATE £25 PER PERSON

Selection of closed sandwiches. All served at a time of your choosing.

MEAT OPTIONS	VEGETARIAN OPTIONS
<p>(Please choose 2 items)</p> BBQ chicken drumsticks Pork and black pudding sausage rolls Chicken and pepper kebabs, chipotle mayonnaise Chicken satay skewers Lamb and mint kofta, mint yogurt Mini chicken caesar salads Sticky spare ribs Mini beef sliders, cheese Ham hock terrine, piccalilli Smoked duck, chilli and ginger on a crispy wonton	<p>(Please choose 2 items)</p> Cherry tomato and pesto tart Wild mushroom arancini, garlic mayonnaise Chargrilled asparagus, blue cheese dip Wild mushroom and rosemary brochette Onion bhajis, yogurt Cheese croquettes Broccoli and blue cheese tarts Goats cheese and red onion tarts Falafel, raita dip Provencal vegetable frittata
FISH OPTIONS	POTATO OPTIONS
<p>(Please choose 1 item)</p> Thai fish cakes, sweet chilli dip Potted salmon wrapped in smoked salmon King prawn skewers, tomato salsa Haddock goujons, tartar sauce Mini fish finger sliders Prawn toast Smoked haddock and leek fishcake Smoked mackerel mousse	<p>(Please choose 1 item)</p> Hand cut chips Baked new potatoes filled with cream cheese and chive Cajun spiced potato wedges Skinny fries Minted new potatoes
SWEET OPTIONS	
<p>(Additional £3.95 Per person)</p> Chocolate brownie, chocolate sauce Fresh fruit salad Lemon posset, shortbread Chocolate tart, vanilla mascarpone Glazed lemon tart, raspberry sauce Raspberry creme brulee	

BUFFET WORKING LUNCH (OPTION 2)

DELEGATE RATE £35 PER PERSON

All served at a time of your choosing

MEAT OPTIONS	VEGETARIAN OPTIONS
<p>(Please choose 2 items)</p> Peppered sliced beef, spring onion and sesame noodle salad Braised ham hock, puy lentil and root vegetable salad, red wine jus Crispy beef in a Thai sauce, mangetout and sesame salad Five spiced confit duck, watercress, bean sprout and orange salad Homemade scotch egg with salad cream Marinated leg of lamb in wholegrain mustard, honey new potato and pea salad Chargrilled chicken, mango and chilli salsa	<p>(Please choose 3 items)</p> Cherry tomato and pesto tart Wild mushroom arancini, garlic mayonnaise Chargrilled asparagus, blue cheese dip New potato salad, spring onion and wholegrain mustard mayonnaise Sauteed gnocchi, beetroot and chestnuts Onion bhajis, raita dip Super salad Broccoli and blue cheese tarts Rice salad, vegetables and olives Tossed leaf salad, balsamic dressing Bowl of coleslaw Sweet potato and mixed bean salad, feta and chilli
FISH OPTIONS	POTATO OPTIONS
<p>(Please choose 1 item)</p> Ginger and garlic marinated squid, mangetout and bean sprout salad King prawns and rosemary skewers, cucumber ribbons Fish finger sliders, tartar sauce dip Thai fish cakes, tomato and chilli salsa Smoked salmon and prawn parcel, lemon oil Platter of cold fish, prawns, smoked salmon, peppered mackerel, lemon and dill mayonnaise	<p>(Please choose 1 item)</p> Hand cut chips Cajun spiced potato wedges Skinny fries Minted new potatoes Baked new potatoes filled with cream cheese and chive
SWEET OPTIONS	
<p>(Additional £3.95 Per person)</p> Chocolate brownie with chocolate sauce Fresh fruit salad Lemon posset, shortbread Chocolate tart, vanilla mascarpone Glazed lemon tart, raspberry sauce Raspberry creme brulee	

PLEASE NOTE ALL MENUS ARE SAMPLE MENUS





NEED TO STAY OVERNIGHT? AS WELL AS OUR MEETING SPACES WE ALSO HAVE 38 GORGEOUSLY INDIVIDUAL GUEST ROOMS.

READY TO BOOK? WE'RE ALWAYS ON HAND TO DISCUSS YOUR REQUIREMENTS - HERE IS A LITTLE MORE INFORMATION THAT YOU MIGHT FIND USEFUL.

Our bedrooms provide a quiet haven from the bustling town and are a perfect blend of beautiful original features and modern designs to create a totally unique space.

WE'D LOVE YOU TO STAY!

From Cozy to Character and Family to Feature, we have lots of beautiful rooms to suit your needs. With lots of little touches like fresh milk for a proper cup of tea through to freshly filtered water and White Company toiletries, we have everything you need for a wonderful nights sleep. Please speak to one of the team for more details or call 01482 296999

PARKING

We are really fortunate to have a car park. We operate this on a first come first served basis. However, if you are unable to find a space there are local car parks available a short walk away.

CONTACT US

Please call us on 01482 296999 to discuss your requirements, or email privatedining@beverleyarms.co.uk





THE
BEVERLEY ARMS

The Beverley Arms has a glorious history and was one of Beverley's largest and most important inns dating back to at least 1686. It was originally known as The Blue Bell, with the name changing to The Beverley Arms Inn in 1794 after major rebuilding work by local mason William Middleton. By 1831 four coaches were calling daily at the inn and six in the summer months. As the property continued to develop it housed a billiard room, coach-houses, a brew-house, barns and outbuildings, along with a large garden stretching the length of Wood Lane. A paddock at the rear of the garden was used for fetes, travelling circuses and shows. It was awarded Grade II Listed Building status in 1950 but by that point much of the building had changed from its original point. Daniel Thwaites bought the property in 2016 and refurbished and transformed it to how it is today, retaining and restoring as many original features as possible along the way. Now it is once again a stunning addition to the beautiful market town of Beverley, welcoming visitors from near and far.



THE
BEVERLEY ARMS

Part of
DANIEL THWAITES
ESTABLISHED 1807

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