



Events at Captains Club Hotel

Resting on the banks of the River Stour, Captain's Club Hotel & Spa is dedicated to helping you craft a truly memorable event, tailored to your vision. Our 4 star hotel is home to nautical-themed design, a 2 AA Rosette restaurant, award-winning spa, and a fantastic range of events spaces (all facing the river, of course). Whatever you're celebrating, we'll pop open the bubbly while you sit back and revel in your celebrations.

Waterside Suite

The Waterside Suite is a newly refurbished function room with a private entrance, bar, and outdoor terrace. Featuring floor-to-ceiling windows, it offers stunning views of the River Stour and plenty of natural daylight. The private bar ensures drinks keep flowing, keeping the dance floor lively all night. Room hire for four hours is £650, accommodating up to 120 guests.

Starboard Suite

Our second-largest function room offers a stylish and versatile space, complete with its own private entrance and outdoor terrace. Whether you're hosting a formal dinner or a lively buffet-style gathering, this elegant space provides the perfect setting. Room hire for four hours is £450, accommodating up to 70 guests seated or 60 with a buffet.

Port Suite

The Port Suite is our smallest event space, perfect for private dining or intimate gatherings. Accommodating up to 40 guests, it features floor-to-ceiling windows with river views, and a private bar for a stylish celebration. Room hire for four hours is £300, seating 40 guests or 30 with a buffet.





Take a look at some of our Private Dining Menus...

Canapé Menu

3 canapés - £12 per person

5 canapés - £16.50 per person

7 canapés - £22 per person

Thai style grilled chicken skewers

Popcorn chicken, harissa mayo

Hot beef teriyaki skewers

Mini 'Sausage and Mash'

Smoked duck with Asian cucumber salad on spoons

Smoked Haddock, leek and mull cheddar tartlets

Smoked salmon in black cone, salmon caviar

Smoked salmon and cream cheese blinis

Crunchy coated king prawn, chili & lime mayo on skewers

Mini vegetable spring rolls, sweet chilli sauce (v)

Quail egg Nicoise on spoons (v)

Beetroot mousse blinis, beetroot pearls (v)

Mushroom arancini, truffle mayo (v)

Goat's cheese & rosemary scented fig tartlet (v)

Please note canapes must be ordered in conjunction with another menu



Finger Buffet Menu

7 items - £26 per person

10 items - £33 per person

Your choice of 3 sandwiches, served as your first item

Chicken Tikka & mint mayonnaise on malted

Ham with wholegrain mustard on malted

Smoked salmon & cream cheese on malted

Egg mayonnaise and cress on white

Somerset brie & fig chutney on malted

Served with your choice of 6 or 9 of the following items

Cheddar, spinach & chorizo quiche

BBQ pulled pork shoulder sliders

Teriyaki chicken skewers with mixed peppers

Croque monsieur

Homemade sausage rolls

Crunchy coated Thai king prawn skewer, chilli & lime mayo

Mini fish goujons

Haddock croquetas

Mini vegetable spring rolls with sweet chilli sauce

Spanish frittata

Beetroot and halloumi sliders

Grilled halloumi skewers with red pepper and courgette

Bowls of Cajun wedges **or** fries with a selection of dips

Mini brownie s'mores

Mini lemon meringue pie

Mini raspberry cheesecake



Private Dining Menu

2 courses £32
3 courses £40

Starter

Chicken liver parfait, sticky fig chutney, toasted brioche

Smoked salmon rillette, beetroot relish, ciabatta croute

Beetroot and avocado salad, goats' cheese, balsamic dressing

Main

Pan fried breast of chicken, fondant potato, creamed cabbage, baby onion & bacon sauce

Roasted fillet of Scottish salmon, herb crushed potatoes, green vegetables, tartare vinaigrette

Roast plum tomato risotto, parmesan crisp, basil oil

Dessert

Caramelized lemon tart, Chantilly cream

Sticky toffee pudding, butterscotch sauce, clotted cream

Selection of Dorset cheeses, bread, crackers & chutney

Coffee & treats



Private Dining Menu

£50 per person

Starter

Butternut squash jalousie, burnt onion mayonnaise,
rocket leaves and white balsamic dressing

Sliced smoked duck breast, roast garlic and green bean salad,
sun blushed tomato pesto

Crayfish Caesar salad, toasted sourdough croutons,
aged parmesan, crispy Parma ham

Main

Creole Spiced marinated fillet of Scottish salmon, sweet potato and cumin mash,
mango, coriander and chilli salsa, buttered bok choy

Mustard and herb crust rump of lamb, dauphinoise potato,
buttered tender stem broccoli, Rioja jus

Tomato and marjoram risotto, glazed goats cheese,
parmesan tuille, black olive crumble

Dessert

Caramelised lemon tart, Dorset raspberries, clotted cream ice cream

Vanilla panna cotta, poached pear,
cinnamon shortbread crumble

Steamed syrup sponge, Madagascar vanilla custard

Coffee & treats



CAPTAIN'S CLUB
HOTEL & SPA

Hog Roast

£500 for 30 people

Pulled pork shoulder

White baps

Bowls of Cajun wedges **or** fries

Mixed leaf salad

Red cabbage coleslaw

Homemade apple sauce

BBQ , Tomato ketchup, Mayo

Add a trio of mini desserts for £10 per person;

Mini brownie s'mores

Mini raspberry & white chocolate cheesecake

Summer berry Eton mess

Vegan, Gluten & Dairy Free on request



CAPTAIN'S CLUB
HOTEL & SPA

Barbeque Menu

£45 per person

(Minimum of 25 guests)

Homemade Aberdeen Angus beef burgers

veggie burgers available on request

Salmon, courgette & red pepper kebabs

Chicken breasts marinated in spring onion & sweet chilli

Corn on the cob

Vegetable & halloumi skewers

Cajun Potato Wedges

Tomato, mozzarella & basil salad

Mixed leave salad

Coleslaw

Fresh fruit kebab

Vanilla Cheesecake

Both served with dark chocolate sauce and cream

This menu is cooked in our kitchen and served buffet style



Welcome Drink List

Champagne & Sparkling

Midas, Prosecco DOC
Midas, Prosecco Rose
Taittinger Brut Reserve NV
Taittinger Prestige Brut Rose NV

Glass 125ml / Bottle
£9 / £39
£10 / £45
£13.50 / £80
£95

Pongracz Rose, CAP Classique Method, South Africa
English Oak, Englemann Brut, Poole

£42
£45

Red Wine

La Breche, Braucol/Syrah, France

Glass 175ml / Bottle
£8.80 / £27

White Wine

Soave, Alpha Zeta, Italy

Glass 175ml / Bottle
£8.80 / £27

Rose Wine

Provence Blend, Chateau Beaulieu, France

Glass 175ml / Bottle
£11 / £37

Bottled Beer

Modelo
Asahi
Peroni / Peroni GF
Peroni 0%

Bottle
£6.00
£5.50
£5.50
£5.00

Bottled Cider

Aspall
Cornish Orchards - Cherry & Blackberry / Raspberry & Elderflower

Bottle
£6.00
£6.00

Cocktails

Prosecco Mimosa
Bellini
Kir Royale

By the Glass
£12
£12
£14

Cocktail Jugs

Pimm's
Captains Sunset (vodka, peach schnapps, orange & cranberry juice)
Sangria (red, rose, white)

By the Jug
£35.00
£35.00
£40.00

Non-Alcoholic drinks

Non-alcoholic fruit punch
Apple, Orange or Cranberry juice
Still or Sparkling Mineral water

Bottle / Jug
N/A / £10.00
N/A / £10.00
£2.50 / N/A