



# CONFERENCE AND EVENTS

The Cloud County Ground is more than just a cricket ground. With a variety of spaces available, Essex Cricket has the facilities to cater for a wide range of events and occasions. Located in the centre of Chelmsford, just 30 minutes from London by train and with ample parking, Essex Cricket combines good facilities with convenience and affordability.

## ROOM HIRE

We have a range of rooms available spanning from The Doug Insole Pavilion and The David Acfield Board Room to any one of our Executive Boxes. The spaces vary from large rooms capable of hosting up to 180 people to rooms for more intimate meetings of 30 and under. All rooms available have spectacular views of the ground and their own unique place in the history of Essex County Cricket Club.

Our rooms are ideal for interviews, meetings, training, presentations, private parties, and celebration events.

Prices for our rooms are available upon request.

## TAILORED PACKAGES

We are able to create a bespoke event to cater for your needs and regularly co-ordinate Breakfast Seminars, Networking Events, Corporate Dinners, Summer Barbecues, Annual General Meetings and training workshops for our clients.

### **Need our facilities for an alternative use?**

Please contact us to discuss your requirements.



# SHARED CHRISTMAS PARTY NIGHTS

Looking to book your Christmas party? We host both private and shared Christmas Parties at The Cloud County Ground throughout December.

Celebrate the festive season with colleagues and friends over a delicious three-course meal with tea, coffee and mince pies to finish. Live DJ entertainment will be provided throughout the evening!

We cater for everyone, including those who follow a vegetarian, vegan or gluten-free diet. If you have any questions, please don't hesitate to contact us.

## **7pm to 7:30pm – Welcome Drink**

A glass of the Essex Cricket Signature Cocktail, Prosecco or Orange Juice on arrival

## **7:45pm – Three-course meal served**

Assorted Warm Rolls and Butter

## MENU

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### STARTERS

Brussels pâté, apple chutney, pea shoots & herb croutes with balsamic onions (gluten free option available)

Grilled vegetable & mozzarella antipasti, basil oil & balsamic glaze (gluten free, dairy free and vegan option available)

### MAINS

Traditional roast Norfolk turkey, thyme roast potatoes, stuffing, pig in blanket, honey roasted root vegetables, rich roast gravy (gluten free option available)

Turmeric roasted cauliflower & red onion marmalade tart, truffle mash & roasted root vegetables (gluten free, dairy free and vegan option available)

### DESSERTS

Rich chocolate cheesecake, brownie crumb & raspberry coulis

Chocolate tart, with raspberry coulis (gluten free, dairy free and vegan option available)

Tea, coffee & mini mince pies (gluten free, dairy free and vegan option available)

### DATES

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Thursdays 30 November 07, 14 and 21 December

Fridays 01, 08, 15 and 22 December

Saturday 02, 09 and 16 December

### **DJ till midnight**

### PRICES

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£45.00 INC VAT - Thursdays

£49.50 INC VAT - Friday and Saturdays





