

Drink Packages

Corkage Package

Up to 100 bottles/cans of soft drinks £250.00.

Up to 200 bottles/cans of soft drinks £350.00.

Includes: Ice and glassware.

*Drinks **MUST** be declared to the event manager upon arrival.

Hotel Drinks Package

£6.50 – Unlimited soft drinks per person.

(Coke, Diet Coke, Lemonade, Orange or Apple Juice)

Draught

Minimum of 40 people.

£10.95 per jug – Jug of juice or soft drinks.

(Coke, Diet coke, Lemonade, Orange or Apple Juice)

Minimum bar spend of £500.00 to open the pre function bar.



Royal Suite

OUR BEST VENUE

The largest event space in our hotel is the Royal Suite with an area size of 305.9 m2, accommodating up to 250 guests in a dinner dance set-up and is ideal for hosting corporate dinners, birthday parties, pre-wedding, engagement and anniversary celebrations.

The Royal Suite also benefits from a foyer and an exclusive bar.



Contact Us

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✉ events.slough@millenniumhotels.co.uk

Terms and conditions:

- Decorations and DJ are not included in the packages; however, the client is welcome to source them but must present the necessary documentation to the hotel four weeks before the event date.
- Minimum numbers apply.
- Menu items are subject to change.
- Menu items may be changed at the hotel's discretion.



Copthorne
SLOUGH - WINDSOR

Celebrate
with us!

Enjoy the tantalising taste of India with our
Bombay Pavilion Events Buffet Menus


BOMBAY
PAVILION
INDIAN RESTAURANT

PACKAGE 1: Pavilion Classic
£28.00 + VAT per person

The minimum number is 80.
Room hire fees are applicable when numbers are below 180.
Round tables, chairs with black chair covers, dance floor and stage included.

Starters

Murg Tikka

Tender and soft chicken, marinated overnight with aromatic tandoori spices

Amritsari Fish

Lightly battered fish coated with tangy Indian spices

Aloo Papdi Chaat

Popular street food served with crunchy, savoury crackers, boiled potatoes, chickpeas, and yoghurt along with our very own chutneys

Hara Bara Kebab

A delicious appetizer made from spinach, potatoes, peas, mixed spices, and herbs

Mains

Masala Chicken

Mildly spicy and earthy, marinated in yoghurt, charred and simmered in a rich, creamy tomato sauce

Karahi Lamb

Diced lamb pieces in a rich and spicy tomato based gravy, with lots of ground spices and ginger

Mutter Paneer

Paneer cooked with green peas in rich onion tomato gravy

Tadka Dal

Yellow lentils flavoured with garlic, cumin, onion, and tomatoes

Jeera Rice

Steamed rice flavoured with Cumin

Assorted Indian Flat breads

Mixed Leaves Salad
Cucumber & Jeera Raita

Desserts

Gajar Halwa

Carrot pudding with aromas of cardamom milk and dried fruits

Fresh Fruit Salad

PACKAGE 2: Pavilion Plus
£30.00 + VAT per person

The minimum number is 80.
Room hire fees are applicable when numbers are below 150.
Round tables, chairs with black chair covers, dance floor and stage included.

Starters

Lahsooni Chicken Tikka

Tender and soft, marinated overnight with dominant flavours of garlic and herbs

Tawa Macchi

Lightly battered fish coated with tangy Indian spices

Aloo Papdi Chaat

Popular street food served with crunchy, savoury crackers, boiled potatoes, chickpeas, and yoghurt along with our very own chutneys

Chilli Paneer

Paneer tossed with peppers and onions in a sweet and spicy sauce

Mains

Methi Chicken

Succulent, soft and intensely flavoured chicken cooked with fresh fenugreek leaves

Bhuna Ghost

Lamb cooked in thick aromatic spiced onion and tomato gravy

Paneer Jalfrezi

Stir-fried paneer served in a thick onion and tomato-based spicy sauce that includes mixed peppers

Dal Makhani

Overnight simmered black lentil and kidney beans finished with butter and cream

Rice Pilau

Rice pilau, fragranced with whole spices and cooked to perfection

Assorted Indian Flat Breads

Kachumber Salad
Tomato & Onion Riata

Desserts

Gajar Halwa

Carrot pudding with aromas of cardamom milk, and dry fruits

Gulab Jamun

Fried dumplings scented with cardamom and steeped in rose and saffron syrup.

PACKAGE 3: Pavilion Deluxe
£35.00 + VAT per person

The minimum number is 80.
Room hire fees are applicable when numbers are below 100.
Round tables, chairs with black chair covers, dance floor and stage included.

Starters

Zafarani Malai Tikka

Tender and soft, marinated overnight with dominant flavours of saffron, garlic and herbs

Tandoori Salmon

Marinated with mixed spices and cooked in the Tandoor

Seekh Kebab

Spiced ground lamb is threaded onto skewers and grilled until charred and juicy

Aloo Tikka Chaat

Crunchy, flavour packed potato patties topped with yoghurt, sweet and sour chutneys and sprinkled with pomegranate

Paneer Tikka with Mango Salsa

Marinated juicy chunks of paneer, full of flavour, cooked in the Tandoor

Mains

Makhani Chicken

Succulent pieces of chicken cooked in tomato, cashew nut sauce finished with cream and butter

Lamb Rogan Josh

A burst of flavours beautifully marinated with a heady combination of intense spices in a rich curry sauce

Paneer Korma

Mild curry dish, braised in a rich creamy sauce with yoghurt, spices and nuts with a delicate hint of cardamom

Dal Makhani

Overnight simmered black lentil and kidney beans finished with butter and cream

Masala Fish

Famous delicious fish curry flavoured with coconut and tamarind

Dum Briyani (chicken or lamb)

Basmati rice flavoured with fragrant spices, fried brown onions, layered with either Chicken or Lamb then covered, its lid secured with dough, and then cooked over a low flame

Vegetable Pilau

Rice pilau, fragranced with whole spices and cooked with the mixed vegetables

Assorted Indian Flat Breads
Indian Exotic Salad
Boondi Raita

Desserts

Gajar Halwa

Carrot pudding with aromas of cardamom milk, and dry fruits

Gulab Jamun

Fried dumplings scented with cardamom and steeped in rose and saffron syrup

Fresh Fruit salad