



RELAX, REVIVE, REFRESH.

Close to the town centre and just 40 minutes from Heathrow Airport, Crowne Plaza Basingstoke makes the perfect base for exploring Hampshire's most popular attractions. Whether staying for business or pleasure, enjoy contemporary accommodation, a choice of dining options and complimentary access to our health and leisure facilities.

AT A GLANCE

Located close to the M3 and convenient links to the M4

The 1449 Restaurant Bar & Grill

Contemporary Business Lounge

High speed wireless internet access
8 conference and event rooms
1,400 ft² of meeting space from 6 to 150 guests
140 contemporary guest rooms

Proud to serve Starbucks

Complimentary parking with 160 spaces

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HOTEL ROOMS

Standard Room

Feel at home in a modern and spacious guest room, decorated in cool, calm tones. Work at the desk, surf the web with high speed internet access, or curl up in the easy chair while reading a book or watching a movie on the 40" LCD TV. Enjoy a drink from the minibar or help yourself to complimentary tea and coffee. Double and twin rooms are available.

Executive Room

Step up to a contemporary deluxe room, styled in rich, warm tones. Bright and airy, these rooms feature high speed internet access, tea and coffee making facilities, sofa/sofa bed, a large work desk and upgraded amenities, relax with a newspaper or catch a movie on the 40" LCD TV.

Club Room

Upgrade to a club room and enjoy additional space and enhanced features together with complimentary drinks from the minibar. White Company amenities and Nespresso coffee machine. Unwind on the sofa or refresh in the well appointed bathroom. Includes access to our exclusive Club Lounge.

HOTEL LOBBY

The 1449 Restaurant, Bar & Grill

Taste the best of British cuisine at this light and airy restaurant. Take a seat in the inviting conservatory area or dine al fresco at the garden table, open through the summer.

Business Lounge

Round off a great day with a drink at this contemporary lounge bar. Sink into an armchair and select from a menu that features pastries, sandwiches and light meals. Coffee is served here and a kids menu is available.

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CONFERENCE ROOM

Create an event to remember with the assistance of our dedicated Meeting & Events team. With over 1400ft of space accommodating up to 150 guests, including the 828ft² Alton suite. Crowne Plaza Basingstoke hotel is the perfect venue for board meetings, conference and grand celebrations.

Make use of the latest technology, choose from wide range of catering options and enjoy complimentary parking for your guests. Whatever the occasion, we offer the support facilities and location to make it a success.

Winchester Suite

Host your product launch, training course or seminar in our largest function room, which holds up to 150 people theatre-style. Featuring its own private breakout area and bar, this pillarless suite offer natural daylight and air conditioning.

All our conference rooms are:

- Located at ground floor
- Air-conditioned
- Natural daylight
- Dimmer
- Space temperature/air quality controlled

Programme	Midweek	Weekend
Ellisfield	from £180.00	from £150.00
Alton	from £275.00	from £275.00
Bramley	from £120.00	from £120.00
Andover	from £250.00	from £250.00
Oakley	from £120.00	from £120.00
Kingsley	from £120.00	from £120.00
Sandhurst	from £200.00	from £250.00
Audley + Chawton	from £400.00	from £400.00
Steventon	from £275.00	from £275.00
Winchester	from £500.00	from £500.00
Restaurant	from £750.00	from £750.00

Prices based on Room Hire - full day approx 09-17

^{*}VAT included



DAY DELEGATE PACKAGE RATE*

From £45.00 pp

Includes:

Conference Room

Flipchart, LCD projector & screen, note pads & pens, water bottle & glasses, WI-FI included

Arrival Break

Freshly Brewed Coffee, Luxury Tea Selection, Water & Fresh Fruits Bowl (All Day)

Monday Croissant with Ham and Cheese

Tuesday Alpen Healthy Cereal Bar

Wednesday Potato & Spinach Rosti with Hollandaise Sauce

Thursday Banana Smoothies

Friday Warm Brioche with Brie & Cranberry

Mid-Morning Break

Freshly Brewed Coffee, Luxury Tea Selection, Water and 1 item as following

Monday Superberry Muffins

Tuesday Cold Starbucks Frappuccino

Wednesday Fruit Kebabs with Maple Yoghurt

Thursday Assorted Danish Pastries

Friday Raspberry Eton Mess

For lunch menu options please refer to pages 8, 10 & 12

Afternoon Break

Freshly Brewed Coffee, Luxury Tea Selection,
Water and 1 item as following
Monday Mini Apple Strudel
Tuesday Warm Freshly Baked Cookies
Wednesday Cones, Fruits & Cream
Thursday Warm Scones, Clotted Cream and Preserves
Friday Jam Dodgers

*VAT included/complimentary parking space

RELAX, REVIVE, REFRESH.

(V) Suitable for vegetarians (H) Healthy option

THE PLACE TO MEET IN BASINGSTOKE.

EXECUTIVE BOARDROOM DAY DELEGATE PACKAGE RATE*

From £55.00 pp

Includes:

Conference room

Flipchart, LCD projector & screen, note pads & pens, water bottle & glasses, WI-FI included

Supplementary services included

Complimentary access to the Club Lounge during the meeting hours

Arrival Break

Freshly Brewed Coffee, Luxury Tea Selection, Water & Fresh Fruits Bowl (All Day)

Monday Croissant with Ham and Cheese

Tuesday Alpen Healthy Cereal Bar

Wednesday Potato & Spinach Rosti with Hollandaise Sauce

Thursday Banana Smoothies

Friday Warm Brioche with Brie & Cranberry

Mid-Morning Break

Freshly Brewed Coffee, Luxury Tea Selection,
Water and 1 item as following
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Wednesday Fruit Kebabs with Maple Yoghurt
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For lunch menu options please refer to pages 8, 10 & 12

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Freshly Brewed Coffee, Luxury Tea Selection,
Water and 1 item as following
Monday Mini Apple Strudel
Tuesday Warm Freshly Baked Cookies
Wednesday Cones, Fruits & Cream
Thursday Warm Scones, Clotted Cream and Preserves
Friday Jam Dodgers

*VAT included/Complimentary parking space



RESIDENTIAL PACKAGE RATE*

starting from £145.00 pp

Includes:

Accommodation services*

In standard room, in a modern and spacious room, decorated in calm tones, with high speed internet access and LCD TV (32")

Conference room

1 Flipchart, LCD projector & screen, note pads& pens, water bottle & glasses, WI-FI included

Arrival Break

Freshly Brewed Coffee, Luxury Tea Selection, Water and 1 item as following

Monday Croissant with Ham and Cheese

Tuesday Alpen Healthy Cereal Bar

Wednesday Potato & Spinach Rosti with

Hollandaise Sauce

Thursday Banana Smoothies

Friday Warm Brioche with Brie & Cranberry

Mid-Morning Break

Freshly Brewed Coffee, Luxury Tea Selection, Water and 1 item as following

Monday Superberry Muffins

Tuesday Cold Starbucks Frappuccino

Wednesday Fruit Kebabs with Maple Yoghurt

Thursday Assorted Danish pastries

Friday Raspberry Eton Mess

For lunch menu options please refer to pages 8, 10 & 12. For dining menu option please refer to page 14

Afternoon Break

Freshly Brewed Coffee, Luxury Tea Selection, Water and 1 item as following

Monday Mini Apple Strudel

Tuesday Warm Freshly Baked Cookies

Wednesday Cones, Fruits & Cream

Thursday Warm Scones, Clotted Cream and Preserves

Friday Jam Dodgers

*VAT included/Best available rate for accommodation services plus IHG reward benefits/Complimentary parking space

COFFEE BREAKS DETAILS

Enhancements For Coffee Breaks (Per Guest)*:

Sliced Fruit Platter £2.50
Bacon Roll £4.50
Bacon & Egg Roll £5.00
Orange Juice (Per Jug) £8.50
Apple Juice (Per Jug) £8.50

COFFEE BREAK A LA CARTE PRICELIST

(Per Guest)*:

Freshly Brewed Coffee & Luxury Tea £3.00
Freshly Brewed Coffee & Luxury Tea and Biscuit Selection £3.75
Freshly Brewed Coffee & Luxury Tea and Sweet or Savoury Item £5.00
Sandwich Daily Lunch £16.99
Working Daily Lunch £20.00
Hot and Cold Buffet Daily Lunch (Minimum 20 Guests) £26.00

*VAT included



SANDWICH DAILY LUNCH

Sandwich Daily Lunch £16.99pp

Monday

Tomato and Basil Soup (V) (H)

Prawns, Cucumber Salad, Chilli and Cucumber Vinaigrette, Curly Endive (H)

Brown Bloomer with Tuna, Red Onions and Olives

White Bloomer, Mild Cheddar and Cucumber (V)

Ciabata, Parma Ham, Green Pesto And Mozzarella

Panini, Grilled Mediterranean Vegetables and Rocket (Served Warm) (V)

Raspberry Trifle

Fresh Fruit Salad (H)

Tuesday

Mushroom and Tarragon Soup (v)

Caesar Salad, Anchovy, Shaved Parmesan and Herb Croutons
White Bloomer, Tuna, Crème Fraiche and Spring Onion
Wholegrain Bloomer, Honey Glazed Ham and English Mustard
Focaccia, Pastrami, Red Pesto and Rocket
Wraps, Chicken, Cos and Shaved Parmesan (Served Warm)
Passion Fruit Eton Mess
Fresh Fruit Salad (H)

Wednesday

Leek and Potato Soup (V) (H)

Greek Salad, Feta, Olives, Tomato, Cucumber, Dill Dressing
White Bloomer, Tuna, Sour Cream, Sweetcorn

Brown Bloomer, Prawn, Chilli and Lime Mayonnaise
Ciabatta, Mortadella, Pesto, Grilled Courgette
Baguette, Brie, Tomato, Rocket (Served Warm) (V)
Vanilla Cheese Cake
Fresh Fruit Salad

Thursday

Cream Of Broccoli Soup (V)
Chorizo, Jalapeño and Bean Salad (H)
White Bloomer, Cheddar, Plum Tomato and Iceberg Lettuce
Brown Bloomer, Roast Ham, Honey-Mustard
Ciabatta, Parma Ham, Grilled Peppers and Rocket (Served Warm)
Baguette, Egg and Cress Mayonnaise (V)
Strawberry Trifle
Fresh Fruit Salad (H)

Friday

Lentil Soup (V) (H)
Nicoise Salad, Tuna, Potato, Green Beans,
White Bloomer, Prawn Cocktail and Cucumber
Wholegrain Bloomer, Beef Pastrami, Rocket (H)
Baguette, Brie and Tomato
Wraps, Chicken and Field Mushroom (Served Warm)
Warm Pecan Pie
Fresh Fruit Salad (H)

(V) Suitable for vegetarians (H) Healthy option



WORKING DAILY LUNCH *

Non DDR £20.00 *VAT included

Monday Starter

Norwegian Prawn, Cucumber, Chilli and Cucumber Vinaigrette, Curly Endive (H)

Beetroot and Red Onion Salad (V) ((H)

Tomato and Basil Soup (H)

Make your own Condiment Platter

Sandwich Selection

Brown Bloomer, Mild Cheddar and Cucumber Curried Chicken and Chickpea Pita Pockets Grilled Mediterranean Vegetables and Rocket Wrap (Served Warm)

Hot Selection

Mini Chicken Satay with Peanut Butter Dip Grilled Med Veg, Mozzarella and Pesto Tartlets (V) Smoked Trout and Horseradish Bagels (H) Sweet Potato Chips

Dessert

Fruit Jelly Shots (H) Lemon Crème Brulee Orange Juice and Water

Tuesday Starter

Chicken Caesar Salad, Anchovy, Shaved Parmesan and Herb Croutons

> Mustard Marinated Coleslaw Mushroom And Tarragon Soup (V) Make your own Condiment Platter

Sandwich Selection

White Bloomer, Tuna, Crème Fraiche and Spring Onion Pretzel, Honey Glazed Ham, Gherkins and English Mustard (H)

Caprese Panini (Served Warm) (V)

Hot Selection

Tempura Prawn and Soy Chilli Dip Mini Steak and Ale Pie Tomato and Mascarpone Risotto (V) Spiced Potato Wedges

Dessert

Vanilla Cheese Cake Mini Fruit Tarts Orange Juice and Water

Wednesday: Starter

Greek Salad, Feta, Olives, Tomato, Cucumber, Dill Dressing
Cous Cous and Raisin Salad
Leek and Potato Soup (V) (H)
Make your own Condiment Platter

Sandwich Selection

Brown Bloomer, Prawn, Chilli And Lime Mayonnaise Ciabatta, Mortadella, Pesto, Grilled Courgette Baguette, Brie, Tomato, Rocket (Served Warm) (V)

Hot Selection

Yakitori Skewer, Sweet Chilli Dip (H)

Meatball, Spicy Tomato Compote

Goat Cheese, Walnuts, Beetroot and Red Onion Tartlets (V)

Potato Wedges

Dessert

Banana Cake Passion Fruit Eton Mess Orange Juice and Water

Thursday Starter

Superfood Salad (H) (V)
Creamy Potato and Chive Salad (V)
Cream of Broccoli Soup (V)
Make your own Condiment Platter

Sandwich Selection

Tomato Foccacia with Hummus and Pesto (V)
Ciabatta, Parma Ham, Grilled Pepper and Rocket
Coronation Chicken Wrap

Hot Selection

Grilled Chicken, Lemon and Thyme Kebabs (H)
Four Cheese Ravioli with Bruere Noisette (V)
Mini Battered Fish, Tartar Sauce
Chips

Dessert

Mini Carrot Cake Mini Banoffee Pie Orange Juice and Water

Friday Starter

Nicoise Salad, Tuna, Potato, Green Beans, Tomato, Black Olives, Lemon Dressing (H) Chorizo, Jalapeno and Bean Salad (H) Lentil Soup (V) (H) Make your own Condiment Platter

Sandwich Selection

Beef Pastrami and Horseradish on Ciabatta (H) Wholegrain Bloomer, Honey Glazed Ham and French Mustard

Mushroom, Asparagus and Brie Flatbread (Served Warm) (V)

Hot Selection

Homemade Fish Cakes with Chilli and Lime Dressing (H)
Harissa Spiced Minced Lamb Kebab, Mint Yoghurt
Pizza Margarita (V)
Spiced Potato Wedges

Dessert

Mini Chocolate Cake Bakewell Tarts Orange Juice and Water

(V) Suitable for vegetarians (H) Healthy option



HOT AND COLD BUFFET *

3 courses £26.00 for non-DDR Rates For 2 courses please choose Starter/Main or Main/Dessert £20.00 Non DDR

Monday Starter

Norwegian prawns, Cucumber, Curly Endive, Chilli and Cucumber Vinaigrette (H)

Greek Salad, Feta, Olives, Cucumber, Cherry Tomato, Lemon - Dill Dressing (V)

Main

Sweet and Sour Chicken, Mixed Pepper, Bean Sprout and Coriander

Thai Green Fish Curry, Prawn and Bamboo shoots

Vegetable Chow Mein (V)

Stir Fried Vegetables (V)

Coconut Rice

Dessert

Lemon Tart Fruit Trifle

Fresh Fruit Salad with Pouring Cream

Tuesday Starter

Baby Spinach with Grilled Halloumi, Mushrooms and Wholegrain Croutons Quinoa Superfood Salad (V) (H)

Main

Beef Stroganoff, Oyster Mushroom and Crème Fraiche Baked Haddock, Cherry Tomato Compote, and Basil Farfalle all Funghi

Broccoli and Almond Butter Rice and Peas

Dessert

Banoffee Pie

Strawberry and Lemon Meringue Shots Fresh Fruit Salad with pouring Cream

Wednesday Starter

Couscous with Sweet Potato and Raisin (V) (H) Smoked Mackerel, Honey-Mustard Sauce and Caper Berries

Main

Roast Chicken, Chorizo and Smoked Paprika Jus Traditional Fish and Chips with Tartar Sauce and Mushy Peas Asparagus and Green Pea Risotto (V) Carrot, Peas and Garlic Butter

Roast New Potato and Parsley Dessert

Min Chocolate Profiteroles
Forest Berrie with Vanilla Whipped Cream
Fruit Salad

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Thursday Starter

European Meat Platter
Spiced Chickpea and Bean Salad (V) (H)

Main

Roasted Pork Chops with Sage Cream

Baked Cod with Cherry Tomato and Green Pea Dressing
Roast Med Veg Stew with Grilled Halloumi (V)

Sweetcorn and Peas with Garlic Butter

Spiced Sweet Potato Wedges

Cauliflower Fried Rice

Dessert

Apple and Sultana Crumble with Warm Custard Rice Pudding with Fruit Compote Fruit Salad with Pouring Cream

Friday Starter

Assorted Seafood Platter
Asparagus, Sugar Snaps and Tender Stem Broccoli
with Extra Virgin Olive Oil (V) (H)

Main

Cottage Pie

Pan fried Pollock in White Wine-Dill Sauce Crepes With Spinach, Broccoli and Cheddar (V) Braised Red Cabbage Seasonal Vegetables Roast Garlic Potato

Dessert

Vanilla Cheese Cake Mini Fruit Tarts Fruit Salad

*VAT included/Minimum 25 Pax and above

(V) Suitable for vegetarians (H) Healthy option



BANQUETING MENU*

3 course menu starts from £35.00 per guest

Please choose 1 starter, 1 main course & 1 dessert for all your guests. Vegetarian option will be prepared for 10% of the party, at no additional cost if exact numbers unknown.

Starters

Caramelized Red Onion and Fresh Goat Cheese Log Tart with Tomato and baby Spinach Salad, Honey Blossom Pesto (V) £9.00

Roquefort Cheese, Roasted Pear and Pumpkin Salad with Walnuts, Endive and Young Mixed Leaves, White Truffle Oil (V) £9.00

Crème of Celeriac with Pan Seared Morels, and Chervil (V) £9.00

Char grilled Aubergine and Courgette with Cherry Tomato and Bocconcini, Rocket dressing (V) £9.00

Goat Cheese and Mascarpone Tartlet, Poached Beetroot Compote and 8 Years Aged Balsamic (V) £11.00

Green Pea and Honey Glazed Ham Soup, Crispy Prosciutto and Alfalfa Cress £9.00

Scottish Smoked Salmon Zan, Pickled Cucumber, Curly Endive, Keta Caviar and Lime-Dill Crème Fraiche £13.00

Duo of Duck, Glazed Smoked Breast and Rillettes, Crispy Leaves, Sun Blush Tomato Tapenade £14.00

Main Courses

Pan Fried Atlantic Salmon, Virgin Olive Oil Crushed Potatoes, Tender Stem Broccoli and Hollandaise Sauce £21.00

Slow Roast Joint of Pork, Roast Garlic Mash, Braised Cabbage, Caramelized Bramley Apples and Cider Jus £21.00

Slow Roast Lamb Rump, Ricotta Polenta Cake, Mediterranean Vegetables and Port Jus £24.00

Duck Leg Confit, Toasted Gnocchi, Orange Infused Red Cabbage, Port jus £24.00

Corn Fed Chicken Supreme, Crispy Pancetta, Confit Garlic Mash, Grilled Asparagus and Port Jus £19.00

Pan Fried Sea Bass, Pressed Potatoes, Tiger Prawns, Pak Choi, Shellfish Bisque Sauce £24.00

Char Grilled Rump of Lamb, Artichoke and Plum Tomato Compote and Thyme Infused Jus £24.00

Slow Roast English Beef Sirloin, Dauphinoise Potatoes, and Root Vegetable & Ale Stew £29.00

Vegetarian Main Courses

Wild Mushroom and Tarragon Pithivier, Creamy Baby Leeks and Toasted Pumpkin Seeds (V) £17.00

Ricotta and Spinach Cannelloni, Tomato Compote, Toasted Pistachios and Crème Fraiche (V) £16.00

Char-grilled Courgette, Bell Pepper and Aubergine Mille-feuille (V) (DF) £00.00

Slow Roasted Tomato and Thyme Fondue (V) £18.00

Red Pepper, Tomato & Goat's Cheese Tart, served with Rocket Pesto & Walnut Dressing (V) £18.00

Dessert

Irish Cream Liquer with Butterscotch Sauce £10.00

Chocolate Fondant, Strawberry and Ginger Compote and Vanilla Ice Cream £10.00

Mango Charlotte, Raspberry Sorbet, Mint Reduction £10.00

Profiterole Tower with Chocolate Sauce, Berry and Basil Coulis £10.00

Warm Apple Tarte Tatin, Salted Caramel Ice Cream £10.00

Mix Berry Pavlova £10.00

Chocolate and Hazelnut Pyramid, Burnt Citrus Segments, Raspberry Coulis £12.00

*VAT included

CHILDREN'S MENU*

2 courses for £ 9.00, 3 courses for £ 14 per child (Aged up to 12)

Starter

Garlic Bread with Cheese (V)
Caesar Salad with Shaved Parmesan (V)
Jacket Potato with Ham and Cheese

Main Course

Penne Pasta with Tomato Sauce and Mozzarella (V) Grilled Chicken Breast with Mash Potato and glazed Carrot (H)

> Fish Goujon with Fries and Sauce Tartar Cheese Burger with Fries

Dessert

Variety of Ice Cream Chocolate Fudge Cake Apple Pie with Vanilla Ice Cream

*VAT included

(V) Suitable for vegetarians (H) Healthy option



CANAPÉS*

3 canapés for £ 7.00 pp

6 canapés for £ 11.00 pp

9 canapés for £16.00 pp

Cold Canapé Selection

Fish

Gravadlax on Blinis with a Horseradish Crème Fraîche, Rolled, Sliced Smoked Salmon with Lemon Juice, Pepper and Dill Dressing Traditional Shrimp Cocktail and Cress Herring, Dill-Sour Cream and Croutons

Meat

Grilled Sirloin of Beef with Horseradish Crème Fraîche and Sea Salt Teriyaki Fillet Beef with Soy, Ginger and Red Chilli Ham Hock Terrine, Celeriac Remoulade Parma Ham Rose and Roast Figs on Crostini

Vegetarian

Fresh Baby Buffalo Mozzarella, Cherry Tomatoes and Basil Pesto Spicy Gazpacho Shots Avocado and Mango Crème Cheese, Chilli and Sesame Basket Goat Cheese, Poached Beet Root and Toast Croutons

*VAT included

Hot Canapé Selection

Fish

Thai Spiced Fish Cakes with a Sweet Chilli Dip Sole Goujons with Crunchy Tartar Sauce Whole Skewered Spanish Paprika Prawns with a Red Pepper Salsa

King Prawns Wrapped in Filo Pastry with Lime Mayonnaise

Meat

Quiche Lorraine Cubes with Cherry Tomato Spiced Chicken Samosa with a Mango Relish Lamb Kofta with a Mint Raita Mini Beef Burgers with Plum Tomato Salsa Chicken Yakitori Skewers, Plum and Soy Dip

Vegetarian

Vegetarian Spring Rolls with Sweet Chilli and Ginger Dip Vegetable Samosa, Coriander Yoghurt Dip Tomato and Mascarpone Arancini

*VAT included

(V) Suitable for vegetarians(H) Healthy option

THE PLACE TO MEET IN BASINGSTOKE.

DRINKS PACKAGE

Simplicity £18.00 pp

Arrival 1 x Bucks Fizz

Meal 2 x 175ml Takena Sauvignon Blanc or Merlot

Toast 1 x Sant'Orsola Prosecco

Modern Influence £24.00 pp

Arrival 1 x Peach Bellini

Meal 2 x 175ml Rare Vineyard Pinot Noir
or Berri Estate Chardonnay

Toast 1 x Glass of Louis Dornier et Fils Brut,
Champagne

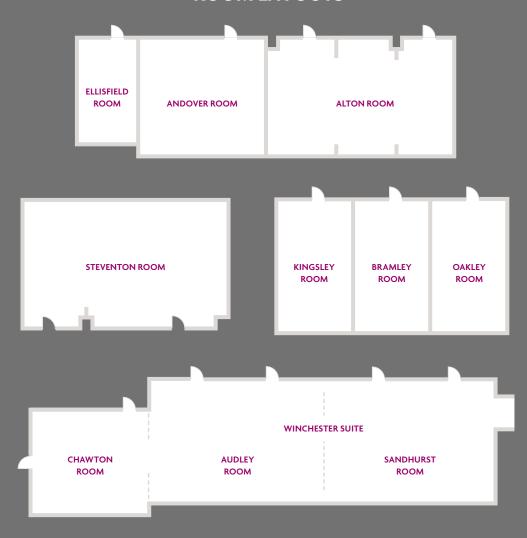
Indulgence £32.00 pp

Arrival 2 x Glasses of Bottega Gold Prosecco Meal 1/2 bottle of Kleine Zalze Chenin Blanc or Beri Estate Shiraz Toast 1 x Glass of Taittinger Brut Reserve, Champagne

*VAT included

RELAX, REVIVE, REFRESH.

ROOM LAYOUTS



ROOM CAPACITIES

MEETING ROOMS	THEATRE	CLASSROOM	CABARET	BOARDROOM	U-SHAPED	BANQUET	DINNER DANCE	FLOOR	DIMENSIONS L x W x H	AIR CONDITIONED	3 PHASE POWER	SOUND SYSTEM	BLACKOUT	NATURAL DAYLIGHT	DIMMER	CHANDELIER
Alton Room	70	30	30	25	20	45	-	Ground	11.0 x 7.0 x 2.3	•	-	-	•	•	•	-
Andover Room	40	20	-	16	15	25	-	Ground	7.0 x 7.0 x 2.3	٠	-	-	•	•	•	-
Bramley Room	15	8	-	8	6	-	-	Ground	6.2 x 3.8 x 2.3	٠	-	-	٠	٠	٠	-
Ellisfield Room	15	8	-	12	6	-	-	Ground	6.2 x 3.7 x 2.3	٠	-	-	•	٠	٠	-
Kingsley Room	15	8	-	8	6	-	-	Ground	6.2 x 3.5 x 2.3	٠	-	-	•	٠	•	-
Oakley Room	15	8	-	8	6	-	-	Ground	6.2 x 3.5 x 2.3	٠	-	-	•	٠	٠	-
Steventon Room	70	30	30	25	20	60	-	Ground	10.9 x 7.2 x 2.3	٠	-	-	•	•	•	-

CONFERENCE ROOMS

Winchester Suite	150	70	60	45	45	120	100	Ground	18.4 x 7.2 x 2.6	٠	٠	•	٠	•	•	-
Audley Room	70	35	30	25	25	40	-	Ground	9.5 x 7.1 x 2.6	٠	٠	٠	•	•	•	-
Chawton Room	20	12	14	10	-	20	-	Ground	8.8 x 6.4 x 2.6	٠	٠	٠	۰	٠	•	-
Sandhurst Room	70	35	30	25	25	40	-	Ground	8.9 x 7.1 x 2.6	•	٠	•	•	•	•	-

THE PLACE TO MEET IN BASINGSTOKE.



CROWNE PLAZA BASINGSTOKE

For more information please contact:

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