CONFERENCE TRAINING & EVENTS

SAXON HALL 2025/2026

Aviation Way Southend-on-Sea Essex SS2 6UN

01702 545554



Saxon Hall offers up to 500 SQ. metres of floor space and seven different sized suites so it means that we can make your next event a little more special – regardless of the number of people!

Expect the Best

CONFERENCE, TRAINING & EVENTS 2025/2026

Saxon Hall offers up to 500 sq. metres of floor space and seven different sized suites so it means that we can make your next event a little more special – regardless of the number of people.

Most suites are air conditioned and suitable for all types of meeting, whether it be a property auction, breakfast meeting, conference, training day or small corporate meeting, we can accommodate and cater for your needs from 2 to 400 guests.

We can also provide LCD projectors, screens and microphones, all which can be pre-organised with our events coordinator and will be ready for you on the day.

Saxon Hall has free parking for over 200 cars and is conveniently located just off the A127 adjacent to Southend airport. Rochford train station is just two miles away, Saxon Hall also has excellent road and rail links to central London.

Our team of chefs will be delighted to look after your dietary needs; a wide range of catering is available for you on the day from snacks to full meals. Here are some of our more popular choices or if you need something more specific please don't hesitate to ask.

Tea & coffee	£2.75 per person
Tea, coffee & biscuits	£3.00 per person
Tea, coffee & Danish pastries	£6.95 per person
Bacon Roll*	£6.95 per person
Healthy Breakfast (Granola, Muesli, Cereal, Fresh Fruit & Yoghurt served with Granary/White Bread & your choice of Jam or Honey)*	£9.95 per person
Jugs of Fruit Juice	£8.50 per jug
Full English breakfast with Orange Juice and Tea & Coffee	£16.00 per person
Flip Chart, Paper & Pens	£15.00 per day
LCD Screen & Projector Hire	£40.00 per day
Hire of PA System	£50.00 per day
Delegate Day Package*	£31.00 per person

*Includes arrival tea, coffee & biscuits, mid-morning tea, coffee & biscuits, 7 item finger buffet and afternoon tea, coffee & Danish pastries

DINNER MENUS AVAILABLE UPON REQUEST

*Bacon Roll & Healthy Breakfast, 20 Person Minimum

A company Limited by Guarantee. Registered No. 570620. Data Protection Act Registration No. 21103783

BUFFET MENUS

Please use these options when catering for **under 20**

Assorted Sandwiches	.£6.95 per person
Sandwiches, Chef's Soup of the day	£11.95 per person
Mini Dessert Platter	£6.95 per person

Finger Buffet

7 items £19.95 per person | 9 items £23.95 per person 20 Person Minimum

Plaice Goujons with Tartare Sauce

Vegetarian Pizza Baked Mini Potato Jackets Mini Yorkshire Puddings stuffed with Roast Beef Honey, Mustard & Sesame Cocktail Sausages Sandwiches with Assorted Fillings Chicken Goujons with a BBQ Dip Mozzarella Sticks with a BBQ Dip Mini Quiches Onion Rings Mini Deep Fried Brie with Cranberry Sauce Tortilla Chips with a Tomato Salsa Spicy Chicken Wings with a BBQ Sauce Pepperoni **Basil Tomato Puffs** Mini Vegetable Spring Rolls Crudities and Dips King Prawns wrapped in Filo Pastry Mini Bagels with Smoked Salmon Asparagus & Prosciutto Puff Pastry Bundles

Hot Fork Buffet *

Please select THREE items, £19.95 per person 20 Person Minimum

Lamb Rogan Josh with Rice & Mini Naan Bread
Lasagne with Garlic Bread
Smothered Chicken (Bacon, BBQ Sauce & Cheese)
Sweet & Sour Chicken with Rice & Prawn Crackers
Beef Bourguignon
Poached Salmon Steak with a Pesto & Sun Blushed Tomato
Dressing Vegetarian Lasagne with Garlic Bread V
Mushroom Stroganoff V

* SERVED WITH A SELECTION OF CHEFS' SEASONAL SIDE DISHES

SAXON HALL CONFERENCE BOOKING FORM

Company Info		
Company Name		
Contact on Day		
Telephone		
Address		
Email		
Purchase Order No.		
Room Hire & Layout		
Please Select	ROOM NAME	ROOM LAYOUT
	Jubilee	Boardroom
	Olympic	U-shape
	Shorefield/Clifftown	Cabaret
	Shorefield	Hollow square
	Clifftown	Classroom
	Maplin	Theatre
	Victoria	Other (please specify in Additional Info)

SAXON HALL CONFERENCE BOOKING FORM

Event Details	
Event Date	
Number Attending	
Arrival Time	
Finish Time	
Break Times (please specify times, mark N/A when none required)	On Arrival:
	Mid-Morning:
	Lunch:
	Mid-Afternoon:
Delegate Choices	
Please Select	Tea & coffee
	Tea, coffee & biscuits
	Tea, coffee & Danish pastries
	Jugs of Fruit Juice
	Bacon Roll
	Healthy Breakfast
	Full English Breakfast
	Lunch (please select choices from <i>Conference Booking Form</i>)
	LCD Screen & Projector
	Flip Chart, Paper & Pens
	PA System
	Delegate Day Package (please select food choices from <i>Conference Booking Form</i>)

SAXON HALL CONFERENCE BOOKING FORM

EA	\sim		ICES
ГΟ	Uυ	СПО	ICEO

	PLEASE USE THESE OPTIONS WHEN CATERING FOR UNDER 20
Please Select	Assorted Sandwiches (£6.95 Per Person)
	Sandwiches, Soup & Fruit (£11.95 Per Person)
	Mini Dessert Platter (£6.95 Per Person)

BUFFET CHOICES - 20 PERSON MINIMUM

	7 Item Finger Buffet - £19.95 P/P (Incl. if Day Delegate Package) 9 ITEM FINGER BUFFET - £23.95 P/P
Please Select	Plaice Goujons with Tartare Sauce
	Vegetarian Pizza
	Baked Mini Potato Jackets
	Mini Yorkshire Puddings stuffed with Roast Beef
	Honey, Mustard & Sesame Cocktail Sausages
	Sandwiches with Assorted Fillings
	Chicken Goujons with BBQ Dip
	Mozzarella Sticks with BBQ Dip
	Mini Quiches
	Onion Rings
	Mini Deep Fried Brie with Cranberry Sauce
	Tortilla Chips with Tomato Salsa
	Spicy Chicken Wings with BBQ Sauce
	Pepperoni Basil Tomato Puffs
	Mini Vegetable Spring Rolls
	Crudite & Dips
	King Prawns wrapped in Filo Pastry

SAXON HALL CONFERENCE BOOKING FORM

BUFFET CHOICES (CONT.)	
	Mini Bagels with Smoked Salmon
	Asparagus & Prosciutto Puff Pastry Bundles
	HOT FORK BUFFET - £18.95 (20 PERSON MINUMUM)
Please Select	Lamb Rojan Josh with Rice & Mini Naan Bread
	Lasagne with Garlic Bread
	Smothered Chicken (Bacon, BBQ Sauce & Cheese)
	Sweet & Sour Chicken with Rice & Prawn Crackers
	Beef Bourguignon
	Poached Salmon Steak with Pesto & Sun-blushed Tomato Dressing
	Vegetarian Lasagne with Garlic Bread
	Mushroom Stroganoff & Rice
	SERVED WITH A SELECTION OF CHEFS' SEASONAL SIDE DISHES
ADDITIONAL INFO	
Please Specify	
DECLARATION	
I UNDERSTAND AND ACCEPT THE A	BOVE DETAILS AS CORRECT AND AGREE TO THE TERMS AND CONDITIONS THAT APPLY TO THIS BOOKING
PRINT NAME	
SIGNATURE	DATE