



The Alderley Park Conference Centre

A photograph of a modern, multi-story building with a green roof. The building features a mix of white panels and large glass windows. The roof is covered in dark soil and green plants. The sky is blue with some white clouds. A large, bold, magenta text overlay is centered on the image.

unique.

Introduction



Alderley Park Conference centre, opened in 2008 provides a facility for Science and Business conference style events.

A venue with a difference, set amongst the parklands of Alderley, it offers a professionally managed event location for our staff and their business visitors.

With its state of the art auditorium, accommodating 238 for learning, debate and discussion, it also plays host premier and flexible meeting space for Conferences and Training.

With a high standard of facilities, including hospitality and fine dining, wireless



connectivity, creativity room and exhibition space, it represents an exciting addition to our conference and event portfolio across Cheshire.



The centre is managed by the UK Events team. The team specialise in planning, organising and delivering successful corporate meetings, conferences & events on all AZ UK Sites. Event Account Managers will work with you to co-ordinate everything required to deliver your event, from making the initial venue or room booking, to planning the event in detail with you, co-ordinating and delivering the technical requirements and engaging all relevant internal and external service providers.



adaptable.

Booking Policy



Booking

- Bookings are via the UK Events enquiry form. This also includes hospitality requests for the facility.
- Further information is available on the UK Events website.
- The minimum booking for the Auditorium and the Conference rooms will be half a day.
- Normal operating hours are from 8.00am to 5.00pm Monday to Friday. Hours outside of this can be accommodated on request.
- Bookings can be made for a maximum of 12 months in advance.
- Priority will be given to events that require use of the Auditorium.
- The Conference Centre is a business space and so social and road show events are not an appropriate use of the facility. These types of events can be accommodated elsewhere by contacting UK Events.
- The Conference Centre shall only be used by AstraZeneca and its subsidiaries, and is not available for general public use or for hire to any company outside the AstraZeneca group.

Cancellation

For cancellations less than 5 working days prior to an event a £100 per room charge will be applied.

General

No food or drink is allowed in the Auditorium. Hospitality facilities can be provided in the breakout areas.

No external food or beverage is to be brought in to the Conference Centre.

Nucleus Auditorium



Nucleus Auditorium

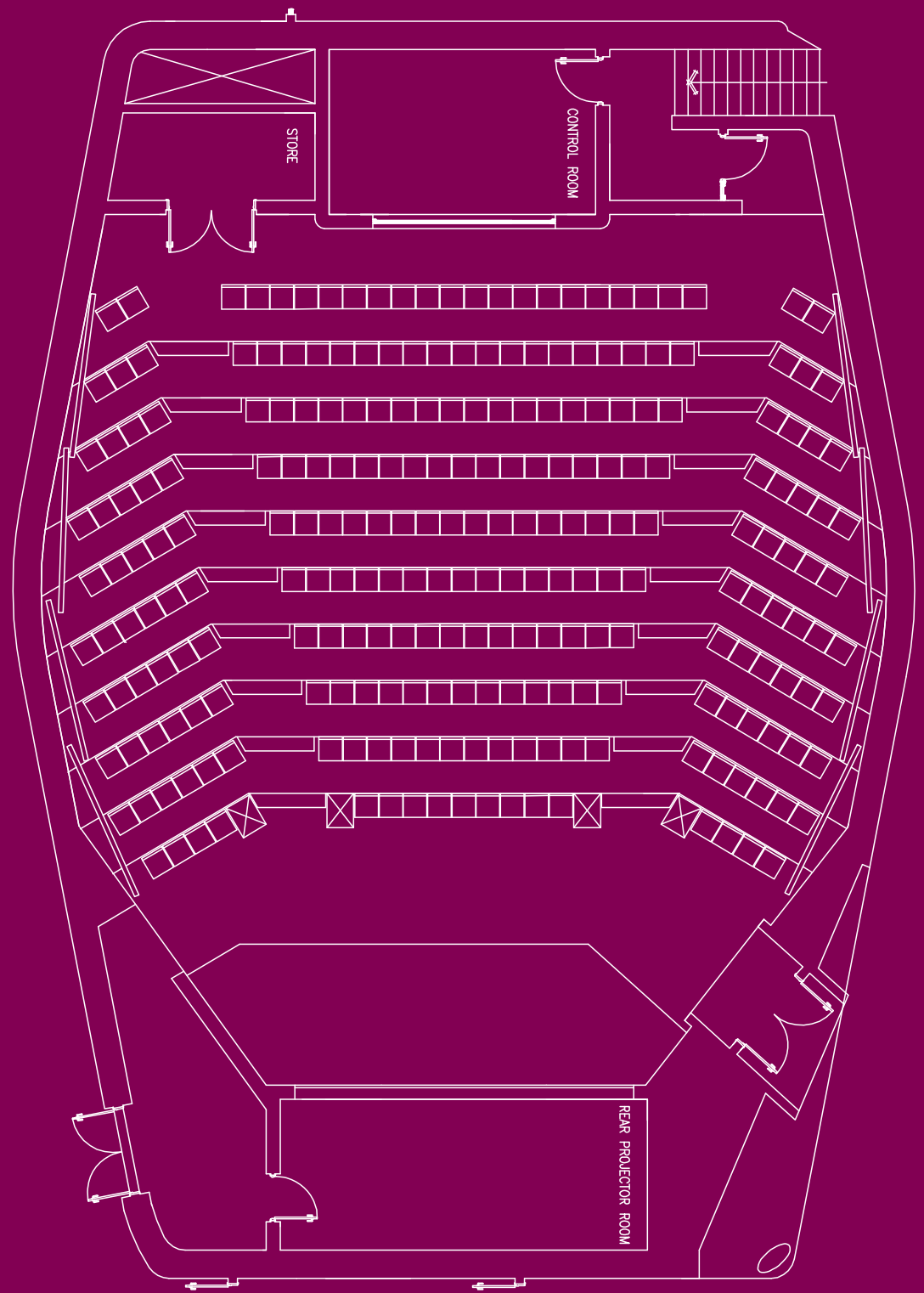
State of the art auditorium to accommodate 238 for learning, debate and discussion.

Technical support available for:

- Audio Presentations
- Video Conferencing
- Video and PC Presentations

Other facilities available:

- Lecterns
- Hearing aid loop
- Microphones: lapel and hand-held



Helix 1, 2 & 3



Helix Large Meeting Rooms

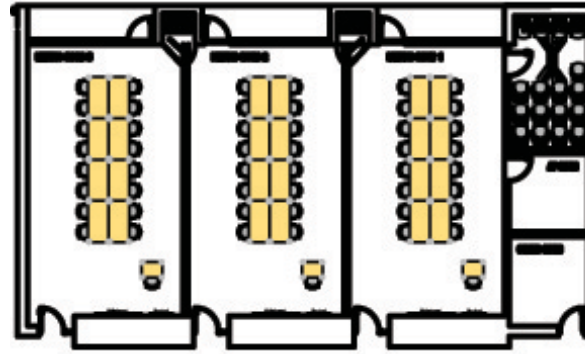
3 large meeting rooms that are able to be opened into one large multifunctional space. When opened up into one space a maximum of 150 people in auditorium style.

Each room includes 8 mobile tables accompanied by 16 seats that enables the room to be used in classroom style as well as a boardroom style.

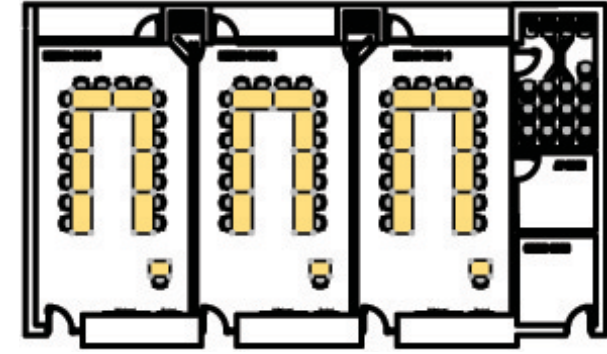
Other facilities available:

- Networked PC
- VGA Laptop connection x2
- DVD Player
- Presentation Capabilities

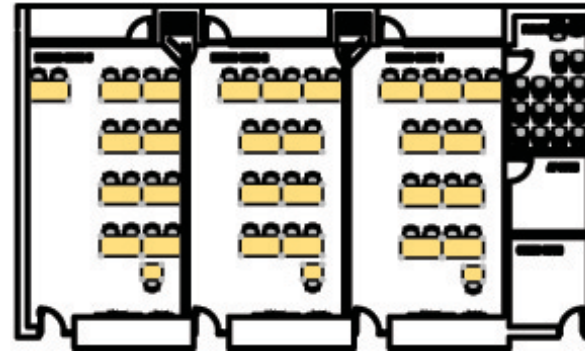
Boardroom Style - Seats 16



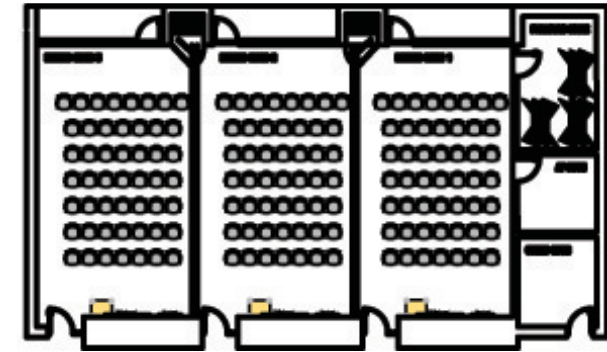
U-Shape Style - Seats 16



Classroom Style - Seats 16



Theatre Style - Seats 150



Vision 1, 2, 3 & 4



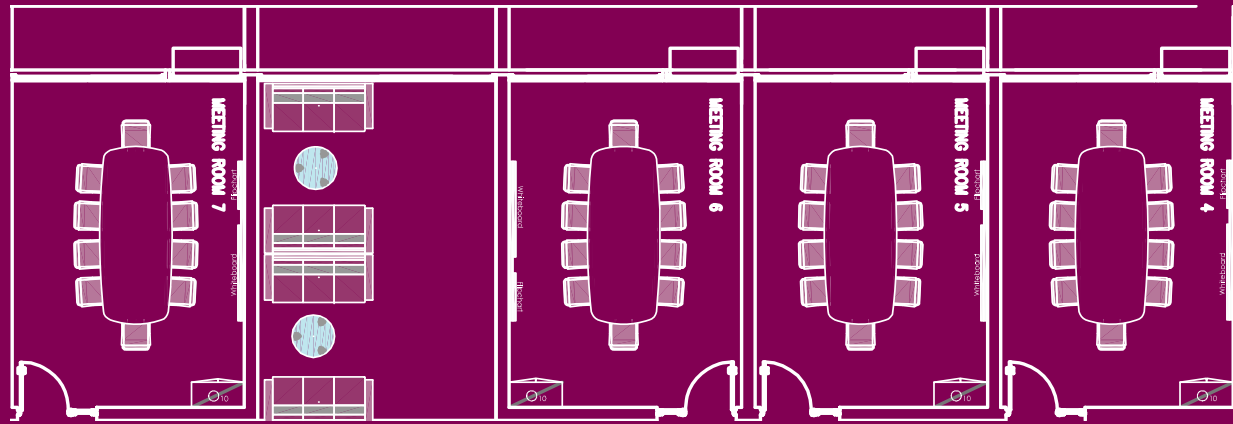
Vision Small Meeting Rooms

Each meeting room can seat a maximum of 10 people and is fixed to a boardroom style.

Naturally ventilated room using the 'windcatcher' unit together with openable windows.

Other facilities available:

- VGA Laptop connection
- Audio Conference Capabilities
- Presentation Capabilities



Creativity Room – Vision 5



Creativity Room - Vision 5

Two vision rooms merged into one to create a more flexible “creative space”. The layout is fixed to a boardroom style with soft seating for a maximum of 10.

A large projection wall accommodating normal business presentations, a rolling display of “video art” and a games console.

Other facilities available:

- Presentation Facilities
- Wall mounted touch screen control panel
- Telephone facilities
- VGA Laptop connection



Entrance & Breakout Area



Entrance

Located adjacent to Radnor reception with visitor car parking for 70. Plasma screen available to display welcome or event agenda. Reception for conference organiser with laptop connection.

Other facilities available:

- Telephone facilities
- Cloakroom facilities



Breakout

The breakout area provides space for people to meet prior to and after an event. The area can be used for exhibition space linked to the event as well as hospitality.

Other facilities available:

- Mobile tables available
- Light boxes for printed displays



inspiring.



AstraZeneca Conference Centre Hospitality Brochure

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Welcome to our hospitality brochure

Whether you are organizing an event for 20 or 200 we have the catering offer to suit. Our menu's are designed to provide a healthy and varied offer throughout the day. The brochure includes Breakfast, morning coffee, lunch and afternoon menu's as standard but why not add some extras e.g. bacon sandwiches on arrival or afternoon cake



Breakfast

Breakfast

Hot Selector

Grilled bacon served on a Continental roll	£2.00
Cumberland sausage in a seeded roll	£2.00
Savoury croissant filled with roasted tomato and mature cheddar (V)	£1.50

Pastries and Preserves

Croissant with preserves and butter	£1.30
Mini Danish pastry selection of (2 per person) (v)	£1.25
Fruit scone with preserves and butter (V)	£1.25
Pain au chocolate (v)	£1.35
Blueberry Muffin (v)	£1.10



Beverages

Beverages

Freshly brewed filter coffee and world tea served with biscuits	£2.20
Orange Juice	£1.00

Additional Items

A selection of indulgent freshly baked cakes to include Marble Cake, Chocolate Florentine, Banana Cake and Bakewell Tart	£1.30
Whole fruit selection	£0.50
Prepared fruit selection	£1.70
Platter of local cheeses with biscuits	£3.25
Kettle crisps	£0.50

Lunch

Working Lunch Standard

£5.25 per person

11/2 Rounds of freshly cut

Sandwiches

1 Piece of fresh fruit

Crisps

1 Chocolate bar

Beverages

Mineral Water

Working Lunch Premium

£9.50 per person

11/2 Rounds of freshly cut
sandwiches

Mini Savouries (4 pieces)

4 Pieces per person which would include a
Vegetarian option

Dessert

Piece of fresh fruit

Mini pastry selection

Beverages

Mineral water

Add additional items at £1.00 per head



Lunch

Continental Fork Buffet (A choice of 5 platter items per occasion) Minimum Of 12 delegates

£14.50 per person

Meat

Char grilled tandori chicken breast with rocket, coriander salad and raita dressing

Rare Sirloin of peppered beef with griddled asparagus and red onion chutney

Pan fried chicken breast with Caesar style salad and herb croutons

Honey roast ham with an apple and celeriac salad

Fish

Smoked fish platter with horseradish and beetroot relish

Roasted salmon fillet on watercress salad, sauce Remoulade

Norwegian prawns bound on fresh orange and basil dressing

Seared tuna nicoise

Vegetarian

Roasted vegetables with Remoulade dressing

Griddled asparagus with citrus herb vinaigrette

Tomato mozzarella and basil with salsa verde

Roasted courgette and tomato tartlet with marjoram

Served with a selection of seasonal salads, dipping sauces and continental breads

Desserts

Mini dessert selection

Or

Seasonal fruit platter



Lunch

Fork Buffet (Minimum of 12 delegates)

£14.50 per person

Hot

A selection of three hot dishes, (one will be vegetarian) served with the potato dish of the day

Salads

A selection of seasonal salads, dipping sauces and continental breads

Dessert

Mini dessert selection

Or

Seasonal fruit platter

Beverages

Tea / coffee / water / orange juice



