



CONTENTS

PAGE 02

Welcome

PAGE 03

Outstanding Resources

PAGE 04

Facilities

PAGE 05

Hire Rates

PAGE 06

Sample Menus

PAGE 07

South Downs View

PAGE 08

The Ridge View

PAGE 09

The Training Kitchen

PAGE 10

The Weald View

PAGE 11

Boardroom

PAGE 12

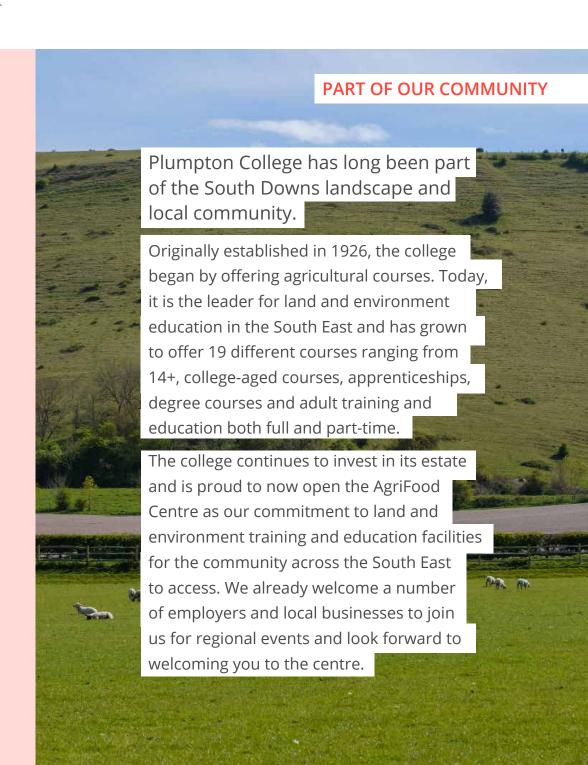
Land Management

Room

We can't wait to welcome you to our new AgriFood Centre, a hub in the heart of the South Downs perfect for your event.

The AgriFood Centre is a brand-new facility based within the Plumpton College campus near Lewes. The building, open from early 2023, has been purpose-built to host and connect rural communities and businesses across the South East for training, education, networking, and events.

With mainline stations only a short distance away (Haywards Heath 20 min, Lewes 16 min), and free campus car parks where we can host up to 600 delegates at any time, connecting your audience to the college is easy.



As part of your visit, you will be based at the very centre of our campus.

Our facilities are some of the best in the industry, including an Equine Centre, Animal Management Centre and workshops for Motor Vehicle, Blacksmithing and Forestry.

We have accommodation on-campus with over 200 rooms looking out across the estate which has some availability during holiday periods. Our campus not only has the Graze Café in the AgriFood Centre, but a dining room and full chef team that can help cater for your event and guests during their stay, including breakfast, lunch and dinner options.

The college is continually looking to improve the quality of its resources and education to provide a future-fit skilled workforce for the sector we serve. We have several leading facilities as part of this estate that could enhance your visit or event with us, or certainly if you choose to study with us through LandPro Training either via an accredited course or bespoke programme.

LAMBERT FARM

One of the largest commercial college farms in the UK, operating a variety of enterprises including beef, sheep, pigs, dairy and arable. Visitors are welcomed through a new biosecurity centre to continue to safeguard our high-welfare facilities. The farm has just benefitted from a £1.2m new pig unit and the latest robotic milking units from Lely Atlantic.

TRACTOR TRAINING DRIVING AREA

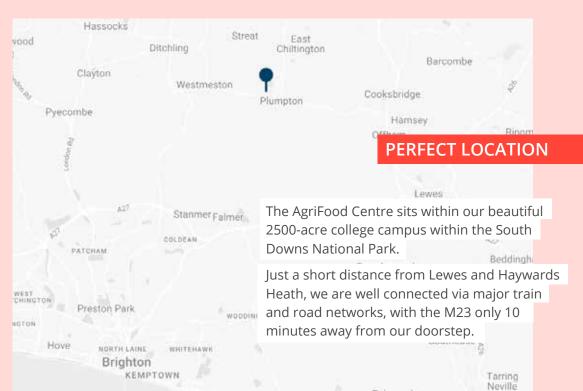
From the AgriFood Centre, you will have direct access to our new tractor and machinery training area.

ST MICHAEL'S CHURCH

We are privileged to be the custodians of St Michael's Church, part of the Plumpton village parish churches. The church is listed in the Doomsday book with the original spire dating to the 12th Century. During the year, we celebrate Harvest, Christmas and Easter with our students and the local community in the church. With the parish, we can offer weddings and other events.

COMMERCIAL WINERY, HOME OF PLUMPTON ESTATE WINES

We are proud to be the centre of excellence for wine education and training in the UK. The college is the only provider of wine courses taught to Master's level in English in Europe. As well as research spaces, laboratories and lecture theatres we have 10Ha of vines near our campus and a commercial winery, with 30,000 bottles of internationally award-winning wines made on campus by our students and staff each year. This is also available in One Market, part of our destination garden, One Garden Brighton only a short distance away.





DEDICATED TEAM

Our on-campus team are here to ensure your event is a success. We have an established in-house catering team who can help craft our menu options to suit your event and a dedicated events team who will contact you throughout booking, planning and on-day delivery. We love getting to know and working closely with our clients so that you have a friendly, familiar and well-briefed team on the day that can help deliver your goals.

OUSTANDING FACILITIES

As well as the different rooms available to hire, the AgriFood Centre is a comfortable place to spend your day, with highspeed complimentary WiFi available across the whole centre and wider campus.

GRAZE CAFÉ

Locally sourced coffee and only the very best ingredients from the Plumpton Estate and local region on offer. A great place to grab a drink and bite to eat on the go with a range of hand made deli sandwiches, hot snacks, light-bites and freshly made cakes, bread and pastry daily from our bakery apprentices and team based on-campus. Enjoy our beautiful terrace overlooking the campus estate.

Infrared WiFi hearing loop available in all spaces, and counter loop at reception desk. You can collect a receiver from reception, or connect using your mobile phone.

The lower concourse area is a great flexible space to use for your own work, or as an informal meeting space. This is a large space that can also be cleared to host exhibitions and trade demonstrations. It's a blank canvas from which to build your event, perfect for evening receptions and speeches.

FULL DAY OR HALF DAY DELEGATE RATE

Includes:

- On-campus parking
- Directional signage on-campus
- Dedicated events manager on the day
- Guest welcome and reception

- Room hire
- Audio-visual
- Unlimited Wi-Fi access
- Flip chart stand with pad and pens
- Jugs of iced water or water stations

Package prices assume full occupancy of rooms and, unless stated, are for full-day hire. Hourly prices can be arranged, please use the details in this brochure to get in touch at events@plumpton.ac.uk

PACKAGE THREE (STANDARD)

£40.00 plus VAT per delegate

- Arrival tea & coffee with home-made cookies or Add breakfast refreshments for £4.00 (per person supplement)
- Mid-morning tea and coffee
- Gourmet sandwich buffet lunch
- Mid-afternoon tea with home-made sweet treats

HALF-DAY PACKAGE FOUR (PREMIUM)

£40.00 plus VAT per delegate

- · Half day room hire
- Arrival tea & coffee with home-made cookies
- Mid-morning or afternoon tea and coffee
- Hot and cold buffet lunch

HALF-DAY PACKAGE FIVE (STANDARD)

£35.00 plus VAT per delegate

- · Half day room hire
- Arrival tea & coffee with home-made cookies
- Mid-morning or afternoon tea and coffee
- Gourmet sandwich buffet lunch

PACKAGE ONE (EXECUTIVE)

£65.00 plus VAT per delegate

- Arrival tea & coffee with breakfast refreshments
- · Mid-morning tea and coffee
- Hot and cold buffet lunch
- Mid-afternoon tea with homemade sweet treats.
- Bottled mineral water and conference sweets
- Guest stationary

PACKAGE TWO (PREMIUM)

£50.00 plus VAT per Delegate

- Arrival tea & coffee with breakfast refreshments
- · Mid-morning tea and coffee
- Hot and cold buffet lunch
- Mid-afternoon tea with homemade sweet treats

ARRIVAL - BREAKFAST REFRESHMENTS

Greek or vegan yogurt with berry compote and granola
Smoked salmon, cream cheese muffin
Mini bacon and Plumpton pork sausage bap
Vegan breakfast pattie in a toasted muffin
Fresh sliced unpeeled melon

GOURMET SANDWICH BUFFET

Choose 3 sandwich rolls and 2 wraps
Selection of filled baker's basket mini rolls (floured white, granary and seeded rolls)

Sussex cured pastrami, gherkin with mustard mayo.

Coronation chicken with crunchy iceberg

Tuna and spring onion with lemon creme fraiche

Honey roasted ham with piccalilli

Sussex Woodside Red cheese with cheese companion (apple and garlic Jelly)

Philpot's Sussex free-range egg with mayo and chives tortilla wraps

Roasted mediterranean vegetables with hummus and pesto wrap (V)

Cajun spiced chicken topped with peppers and crunchy iceberg wrap

Greek salad wrap

Spiced chickpea and carrot falafel wrap (VE)

Sussex crisps

Fresh fruit basket

HOT AND COLD FINGER/FORK BUFFET

Choose 5 hot and 3 cold items

HOT ITEMS

Plumpton Estate Pork homemade sausage roll

Mini Yorkshire pudding with roasted Plumpton Sussex reared beef and horseradish cream

Mini Plumpton Estate beef burger in brioche bun with pickle and relish

Bao bun with slow and low cooked Asian spiced pulled Plumpton Pork topped with Asian slaw

Honey soy and ginger chicken and pepper skewer

Cajun chicken strips with sour cream

Arancini balls (V) with sweet chilli dip

Mini beetroot burger in brioche bun with pickle and relish (VE)

Bao bun with Asian spiced jack fruit topped with Asian slaw (VE)

Sticky BBQ cauliflower wings (Vegan)
Potato wedges with sour cream dip

COLD ITEMS

Homemade Plumpton Pork scotch egg

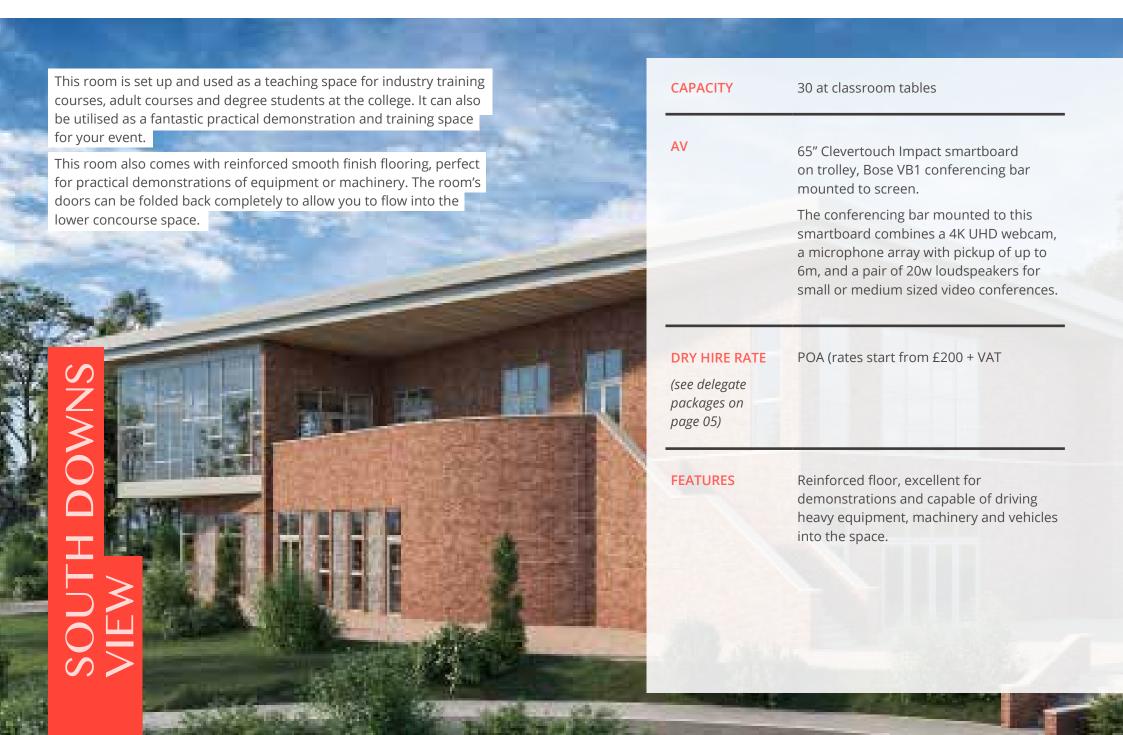
Smoked salmon and cream cheese blinis

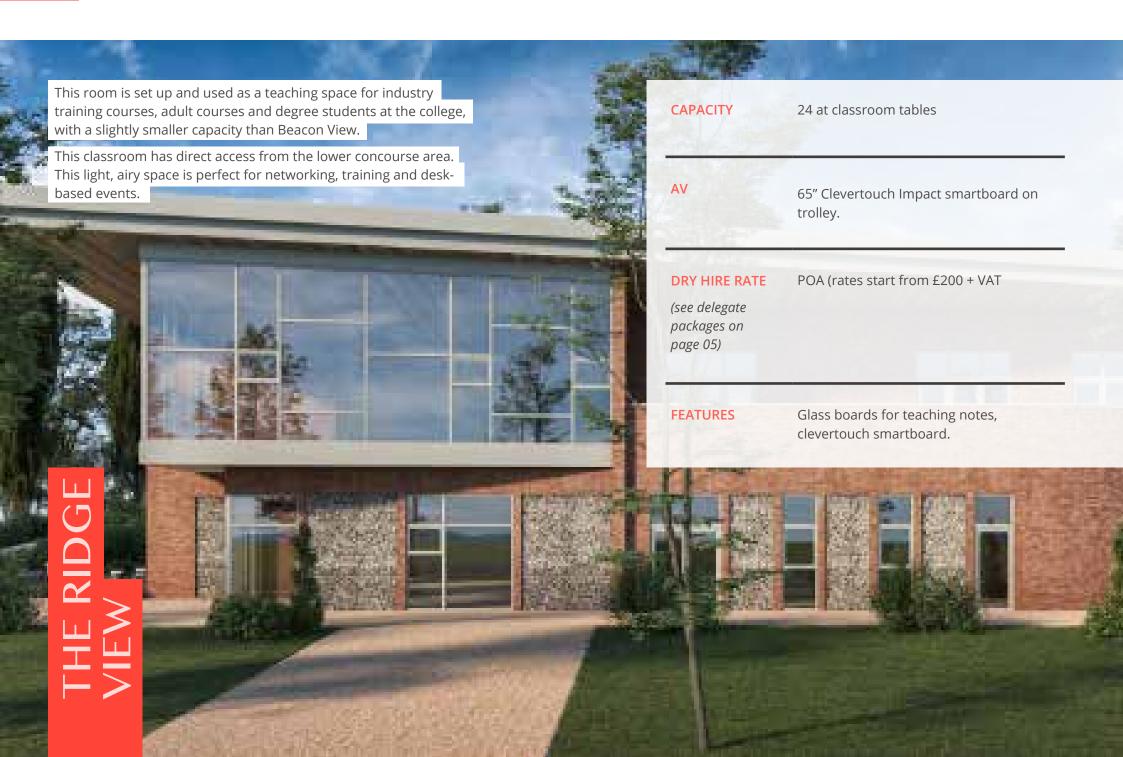
Sashimi salmon blinis (vegan)

Plum tomato, basil and vegetable mini quiche

Mini salad pot: spiced cous cous, chickpea, dried fruits and fresh herbs

Mini salad pot: summer slaw, white cabbage, carrot, red onion, fennel in a light vinaigrette dressing





CAPACITY

14, 12 at individual benches

AV

86" Sahara TV on trolley, portable mounting rig for HD BirdDog PTZ and studio lights, 4K UHD Panasonic camcorder on tripod with light, Sennheiser G4 lapel microphone.

The mounted rig will allow a camera to be mounted above the lecturer's workstation and capture an overhead view of the workbench with a secondary camera mounted to a tripod to capture the mixing station/other camera angles – both cameras will be streamed to the 86" TV so that students can see the camera feed from their workstations – all the equipment is portable so can be moved out to the demo bench in the lower concourse. The lapel microphone and studio lights can be used to produce professional quality materials and events.

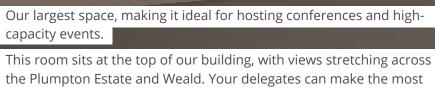
DRY HIRE RATE

POA (rates start from £1500 + VAT)

(see delegate packages on page 05)

FEATURES

12 specialist kitchen workbenches and lecturers' front workstation for live streaming.



the Plumpton Estate and Weald. Your delegates can make the most of this by having access to the terrace, the perfect place to enjoy the view with a standing capacity of 250 people.

This room is versatile, as it can be split into two separate spaces to hire individually or as separate breakout spaces as part of one event, giving you maximum flexibility. In this layout, each room can be accessed separately if multiple events are running simultaneously and soundproofed to ensure maximum comfort for your guests when listening to presentations and speakers.

CAPACITY

306 theatre seating or 260 cabaret style. This can be split into two rooms of 135/171

ΑV

2x Panasonic WXGA (widescreen HD) projectors, 2x 135" Elite electric projection screens, wall-mounted keypad controller, dual-zone loudspeaker array, 4x Sennheiser G4 lapel microphones.

The wall-mounted keypad controllers will allow the room to be set up as a single space or as two separate spaces with their own independent loudspeaker and microphone equipment.

The projectors are 7000 lumens and will project onto a 135" (roughly 2.9m x 1.8m) drop-down projection screen raised and lowered electrically.

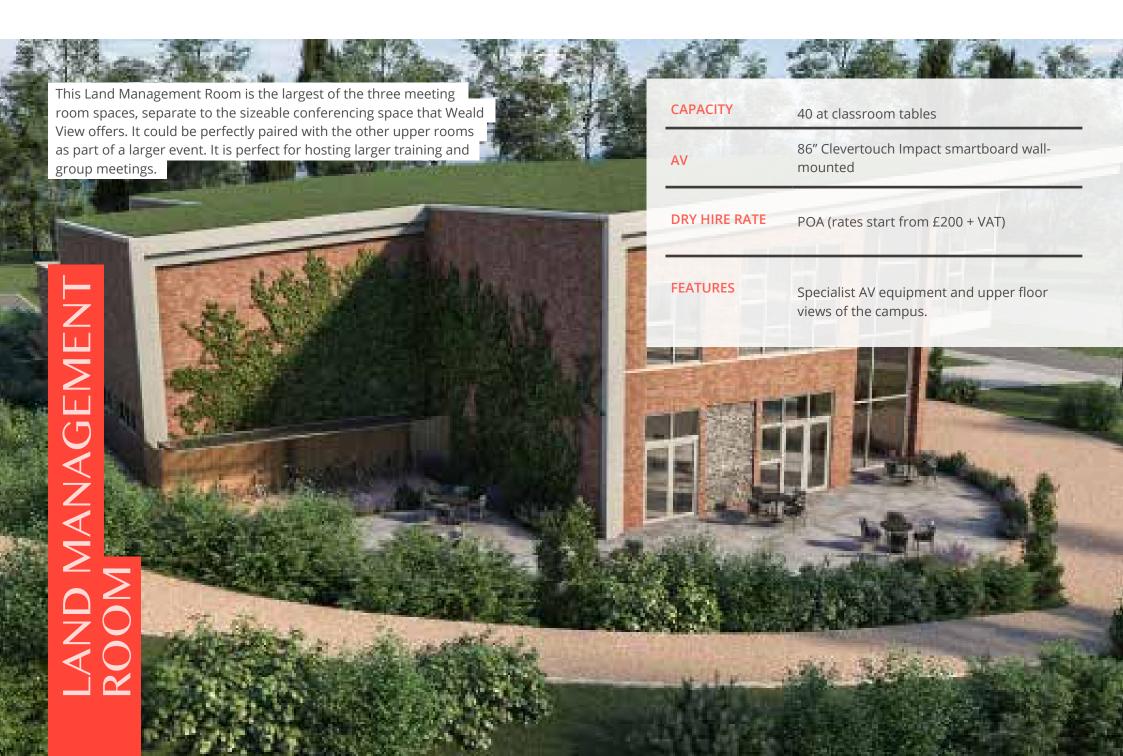
DRY HIRE RATE

POA (rates start from £200 + VAT)

(see delegate packages on page 05)

FEATURES

Specialist AV, flexible layout options, access to terrace area.



CONTACT US

CONFERENCING & EVENTS

events@plumpton.ac.uk 01273 892 020

BUSINESS SERVICES

Offering education, training and consultancy for employers in the land & environment sector in;

- Apprenticeships
- LandPro Industry Training
- Employer vacancies
- Bespoke services

plumpton.ac.uk/business-services

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