

Private Events

banquets

The Country Park Inn Events and Banqueting

The event managers here at The Country Park Inn understand just how stressful organising an event can be and that's why we combine our experience and knowledge of suppliers, with your requirements to help your event be as successful as you hope it will be. Friendly advice, tips and a chat over coffee all come as standard...

We also offer the following services as standard with all our packages...

24 hour response to all enquiries by one of our event managers

Personal attention from one of our event managers in the planning of your event

An event manager or event host on hand at all times throughout your event

Responsive and attentive service at all times

Menus and packages to suit your requirements

Adjustable lighting, air conditioning and a continual high standard

PA system

Flexible floor plans designed around your needs

Clearly reflected invoicing with vat already included. The price you see is the price you pay unless otherwise indicated

Complimentary use of our stage and dance floor

The Suites

The Shoreline Suite can be divided into two smaller suites both with their own toilets and guest access. These are the Estuary Suite and the Mariners Suite, for which suggested maximum numbers are shown below

Banqueting set up with stage and dance floor

Mariners Suite	120
Estuary Suite	70
Shoreline Suite	350

All suites offer air conditioning and natural daylight. Decorated in elegant red and cream with wood panelling, stunning chandeliers and a modern twist on mood lighting making the Shoreline Suite the ideal location for most events ranging from balls, awards evening, birthdays, anniversaries... the list goes on

To arrange an appointment to view the suites available please call one of our friendly events managers who will agree a mutually convenient time to show you around have a chat about your requirements.

Our promise to you

Your room will be set up in the style we agree with you prior to your event. A copy of our suggested floor plan will be sent to you before the event.

On the evening we will work with yourself or a nominated contact to ensure that we run as closely to plan as possible.

In the run up to your event we will help you choose suitable suppliers some of which you may like us to contact on your behalf to take the strain off you.

How would my event run at The Country Park Inn?

All of our three course banquets are silver served at your table by our smart and friendly waiting team. Coffee can be served with your dessert or as a separate course and we endeavour if possible to fully serve your meal and be out of your way within the shortest time possible to allow your entertainment to begin.

What about bar times etc?

As the norm your bar would be closed at 12midnight although if required we may discuss the possibility of an extension to this. Dancing and music may carry on until 12.30am and we would ask that guests have vacated the building by 1.00am. We would suggest at all times that on tickets etc carriages are to be booked for 12.30 as due to the location there may be a delay in these arriving.

Cloakroom

We do have a cloakroom facility and if you require use of this then please let us know.

Smoking

The Country Park Inn is a complete no smoking building and smoking may only be undertaken outside in the designated areas.

Dietary requirements and menu choice

We do ask that one meal is chosen for all of your guests. We will of course cater for any specific dietary requirements on the understanding that these are ordered in advance of the event. We cannot guarantee availability on the day if these have not been ordered.

Tables

We use 6' round tables for your event which will comfortably sit 10 guests. These can however seat up to 12 if required and we would suggest avoiding any less than 8. Your table will be covered in white table cloths and we will co ordinate with you in your choice of napkins. We do use quality paper napkins but can order in linen napkins if you require.

Table plans

We would suggest a table plan for all events. We will be happy to discuss the format with and also propose suitable layouts for the different suites.

Decorations

Although we do not supply any other form of table decoration we are happy to give you names of suppliers and they may have access to the room from an agreed time to set up.

Booking your event

Once you have chosen a date for your event you may make a provisional booking which we will hold for fourteen days. This is when we would suggest making an appointment to view the room and also allow us to answer any questions you may have. After this time it is necessary to confirm in writing together with a signed copy of our terms and conditions and a non refundable/transferable deposit of 200.00. If we do not receive confirmation after fourteen days we may release the date for any further enquiries.

Room hire charges

There is no room hire charge on the proviso that numbers are suitable for the chosen suite. In the event that numbers fall drastically short then we may impose a room hire as surcharge on your invoice. This will only be done after we have spoken to you regarding suite allocation.

Payment and Prices

The prices in this package are for 2011 and will increase by approximately five percent per person for 2012. A pro forma invoice for the anticipated cost will be sent out to you around four weeks prior to the event with full and final payment due two weeks before the day of your wedding. Any decrease in numbers after this date is non refundable or transferable. In the event of cancellation our terms and conditions as signed at the deposit stage will be enforced.

Cheques for final payment will be required at least four weeks prior to the day itself to allow for clearing with the bank. Payment made within four weeks of the date of the event should be made by cash, debit/credit card or bankers draft.

Insurance

Whilst no one wants to think about things going wrong with any part of your event sometimes things can. We work closely with an outside company who can cover you at a small cost for things that we can not foresee. We are certain that everything will run to plan but if this is something you are interested in a number of cost effective options are available. Please discuss these with your event manager.

Mood Lighting

A twist on modern elegance is our mood lighting. Hidden in the ceiling a choice of colours transform the room to help theme your event.

Canapé Selection

When guests first arrive at the venue why not offer a selection of canapés? Served on a silver platter, they provide something for people to nibble on before the main event... and why not couple this with a glass of bucks fizz or sparkling wine?

Please choose from the following list. Please be aware that only one of each will be supplied per person...

smoked salmon mini blinis
broccoli and brie puff
broccoli and cream cheese knot
goats cheese and broccoli parcel
mango and brie parcels
stilton and mushroom knot
cranberry and brie wonton
feta and olive stick
mango and tomato salsa wonton
pepper and cream cheese stick
sweet chilli chicken puff

all priced at 1.70 each
choose 3 per person for 5.10

Menu Selectors

Please choose one of the following starters, main course options and desserts for all of your guests. We also have a selection of vegetarian choices and children are able to have a ½ portion sized meal of your chosen menu or a child's meal – see separate menu, followed by ice cream. All three course meal options include tea or coffee and after dinner mints...

Starters

feta cheese and olive salad	5.50
diced feta and mixed olives with rocket and endive leaves, finished with a fresh basil pesto dressing.	
chef's homemade soup of the day	4.50
tomato and basil, broccoli and stilton, cream of mushroom, French onion with parmesan croutons, vegetable, leek and potato or choose your own. served with a rustic roll and butter.	
crayfish and prawn salad	5.60
a light marie rose sauce, fresh crayfish tails and succulent prawns with crispy baby gem lettuce.	
chicken and bacon pate	5.60
served with a homemade red onion marmalade and sliced french baton.	
smoked salmon salad	5.60
smoked salmon marinated in lime and coriander on a bed of watercress and french beans with a citrus butter dressing.	
trio of fish	5.60
smoked trout, mackerel and smoked salmon served on a bed of leaves with a horseradish dressing.	
fresh melon selection	5.10
a selection of honeydew, galia and cantaloupe melon served with fruit coulis and fresh berries.	
pear and spinach baskets	4.90
pear and spinach combined with a crumbly stilton and served in homemade filo pastry baskets topped with a light creamy sauce	
garlic mushrooms	5.50
chestnut mushrooms baked in a creamy garlic sauce served in a filo pastry basket with sliced garlic baton.	

Main Courses

traditional roast sirloin of beef	16.85
served with homemade yorkshire puddings, a rich roasting gravy and horseradish sauce.	
roasted turkey crown	16.85
served with sage and onion stuffing, chipolata bacon roll and a cranberry jelly.	
best rump of lamb	17.75
with a mint, rosemary and red wine jus.	
stuffed pork loin	17.20
succulent pork loin with an apricot stuffing served with a light apple and cider sauce	
stuffed chicken	18.00
chicken breast filled with sundried tomato, smoked salmon and spinach and served with a tasty white wine sauce	
salmon fillet	17.05
brushed with a zesty citrus butter and baked in the oven.	
chicken foristiere	17.50
a chicken breast baked in a shallot, mushroom, bacon and rich red wine gravy.	
beef wellington	19.25
best tenderloin of beef and duxelles mushrooms, encased in pastry and served with a rich roasting sauce.	
fillet of beef	19.05
served medium with a merlot and wild mushroom sauce.	

all served with the chef's selection of seasonal vegetables and potatoes

Vegetarian

mushroom, pepper and courgette stroganoff (v)

served with wild rice.

stuffed peppers (v)

pepers stuffed with a tasty savoury rice and wrapped in puff pastry with a cheese sauce

brie and spinach wellington (v)

with a roasted mediterranean vegetable sauce.

goats cheese tartlet (v)

with spinach and cream sauce.

all of the vegetarian options are priced at the same price as your main course option and are served with the chef's selection of seasonal vegetables and potatoes

Sweets

homemade choux pastry swans served with a dark chocolate sauce and strawberries.	4.85
vanilla cheesecake served with black cherries and chantilly cream.	5.05
homemade summer pudding with clotted cream and redcurrants.	5.60
individual cheese and biscuits selection of cheeses with biscuits, grapes, celery, apple and a tasty chutney.	6.25
lemon and lime bavaois zesty mousse topped with a citrus jelly and a cape gooseberry.	5.05
homemade brandy snap baskets with lychees, redcurrants, starfruit, kiwi, strawberries passion fruit and chantilly cream.	5.60
individual chocolate torte drizzled with white chocolate sauce and topped with white chocolate shavings.	5.85
homemade apple pie served with crème anglaise	5.20

cheese board and biscuits to share

a selection of cheeses and savoury biscuits are available
for a table of up to 10 people.

36.00 per table