

# events

## **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 rooms**

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   | 60  |
| 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.

we will follow your event up with a customer satisfaction questionnaire which we hope you will spare a few moments to fill out for us. we hope that if you do find any problems, no matter how trivial that you will let us know to allow us to continually improve our service to you the customer.

## **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 can not 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.

## canapé selection

when guests first arrive at the venue or whilst your photographs are being taken 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 1.65 each  
choose 3 per person for 5.00

## banquet menus

minimum three course meals can be made from the following selections and all meals are served with complimentary coffee or tea with mints. prices are for 2011 and may be subject to change after this.

### starters

|  |      |
|--|------|
| <b>feta cheese and olive salad</b>   | 5.45 |
| diced feta and mixed olives with rocket and endive leaves, finished with a fresh basil pesto dressing.   |      |
| <b>chef's homemade soup of the day</b>   | 4.40 |
| 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. |      |
| <b>crayfish and prawn salad</b>  | 5.45 |
| a light marie rose sauce, fresh crayfish tails and succulent prawns with crispy baby gem lettuce.  |      |
| <b>chicken and bacon parfait</b>   | 5.45 |
| served with a homemade red onion marmalade and sliced french baton.  |      |
| <b>smoked salmon salad</b>   | 5.45 |
| smoked salmon marinated in lime and coriander on a bed of watercress and french beans with a citrus butter dressing.   |      |
| <b>homemade fishcake</b>   | 5.45 |
| with mixed leaves and a chilli and caper dressing.   |      |
| <b>seasonal melon</b>  | 4.95 |
| fan of melon with an avocado and mint chutney.   |      |
| <b>italian bruschetta</b>  | 4.85 |
| toasted ciabatta topped with basil and pine nut pesto, plum tomato, buffalo mozzarella and drizzled with an olive oil and garlic dressing.   |      |
| <b>garlic mushrooms</b>  | 5.35 |
| chestnut mushrooms baked in a creamy garlic sauce served with sliced french baton.   |      |

## main courses

|  |       |
|--|-------|
| <b>traditional roast sirloin of beef</b>   | 16.50 |
| served with homemade yorkshire puddings, a rich roasting gravy and horseradish sauce.                    |       |
| <b>roasted turkey crown</b>  | 16.50 |
| served with sage and onion stuffing, chipolata bacon roll and a cranberry jelly.                         |       |
| <b>best rump of lamb</b>   | 17.30 |
| with a mint, rosemary and red wine jus.  |       |
| <b>pork loin</b>   | 16.85 |
| served with caramelised red onions and an apple and cider sauce.   |       |
| <b>stuffed chicken</b>   | 17.60 |
| chicken breast filled with brie and redcurrants, served with a creamy white wine and chive sauce.        |       |
| <b>salmon fillet</b>   | 16.70 |
| brushed with a zesty citrus butter and baked in the oven.  |       |
| <b>chicken foristiere</b>  | 17.10 |
| a chicken breast baked in a shallot, mushroom, bacon and rich red wine gravy.                            |       |
| <b>beef wellington</b>   | 18.85 |
| best tenderloin of beef and duxelles mushrooms, encased in pastry and served with a rich roasting sauce. |       |
| <b>fillet of beef</b>  | 18.60 |
| served to your liking with a merlot and wild mushroom sauce.   |       |
| <b>roast duck breast</b>   | 18.85 |
| with sweet red cabbage and a redcurrant gravy.   |       |

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

## **vegetarian**

### **spinach and cheese ravioli (v)**

in a white wine and cream cheese sauce with wilted greens.

### **mushroom, pepper and courgette stroganoff (v)**

served with wild rice.

### **stuffed peppers (v)**

filled with cous cous and finely chopped vegetables.

### **brie and spinach wellington (v)**

with a roasted mediterranean vegetable sauce.

### **goats cheese tartlet (v)**

with spinach and cream sauce.

## sweets

|  |      |
|--|------|
| <b>profiteroles</b>  | 4.70 |
| served with a dark chocolate sauce and strawberries.                           |      |
| <b>vanilla cheesecake</b>  | 4.95 |
| served with black cherries and chantilly cream.                                |      |
| <b>summer pudding</b>  | 5.45 |
| with clotted cream and redcurrants.  |      |
| <b>individual cheese and biscuits</b>  | 6.10 |
| selection of cheeses with biscuits, grapes, celery, apple and a tasty chutney. |      |
| <b>lemon and lime bavarois</b>   | 4.90 |
| zesty mousse topped with a citrus jelly and a cape gooseberry.                 |      |
| <b>brandy snap baskets</b>   | 5.45 |
| with lychees, redcurrants, starfruit, kiwi, strawberries and chantilly cream.  |      |
| <b>individual chocolate torte</b>  | 5.45 |
| drizzled with white chocolate sauce and topped with white chocolate shavings.  |      |
| <b>individual apple flan</b>   | 5.00 |
| served warm with custard or cream.   |      |

## a cheese board and biscuits to share

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

35.00 per table