

private parties buffet

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 minimum 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 parties with a buffet are very similar. we would suggest an eating time of around 9pm at the latest to allow everyone chance to enjoy the entertainment after this. buffets are allowed to stay in the room for a maximum of 2 hours

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

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 they 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 you 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 a surcharge on your invoice. this will only be done after we have spoken to you regarding suite allocation

buffet b1

a selection of open and closed sandwiches to include

sugar baked ham

roast beef

red cheese

tuna mayonnaise

turkey

bite sized savoury sausage rolls

selection of mixed salads

pork pie and quiche

homemade coleslaw

vegetable spring rolls

chicken goujons

vol au vents

nuts, crisps and savouries

9.90 per person

buffet b2

selection of open and closed sandwiches to include

sugar baked ham

roast beef

red cheese

tuna mayonnaise

turkey

pizza squares

bite sized sausage rolls

chicken goujons

vol au vents

onion bhajis

vegetable spring rolls

tortilla chips

selection of mixed salads

homemade coleslaw

nuts, crisps and savouries

12.65 per person

buffet b3

assorted open sandwiches on brown wholemeal bread to include
cottage cheese and strawberry
roast beef
smoked salmon
dainty closed sandwiches in brown and white bread to include
coronation chicken
cheese and tomato
tuna and cucumber

chicken goujons
chef's selection of mixed salads
nuts and tortilla chips
vegetable spring rolls
onion bhajis
garlic bread slices
crudities with a selection of dips
cocktail bouchees of seafood and chicken and mushroom

hot selection including
dainty sausage rolls
goujons of plaice with a tartare sauce dip
breaded mushrooms
breaded brie wedges with cranberry sauce
warm broccoli and almond quiche
jacket potatoes

15.60 per person

buffet b4

selection of open and closed sandwiches
mini savoury eggs
melton mowbray pork pie
petite croûtes
savoury choux pastry rolls with salmon, cheese and chives and creamy
stilton
chef's selection of cocktail quiche
skewered chicken satay
italian bruschetta
tempura battered prawns
sweet chilli chicken mini kebabs
chef's selection of salads
homemade coleslaw

15.60 per person

hot fork buffet

minimum of 40 people

choose two main items from the following selection

turkey a la king
chilli con carne
chicken tikka
vegetable tikka
beef in ale casserole
sweet and sour pork
vegetable sweet and sour

all of the above dishes served with rustic rolls and butter, jacket or new potatoes, rice and a selection of salads

15.50 per person

carved buffet – 3 course option

fan of seasonal melon decorated with a fruit coulis and seasonal berries

a cold selection of carved meats served to your table to include
sugar baked ham with a pineapple garnish
traditional roast beef with horseradish sauce
roast norfolk turkey with a cranberry accompaniment

mixed green leaf and tomato salad
pasta salad
homemade coleslaw

a selection of dressings and sauces

hot new potatoes silver served at your table

brown and white rolls with butter

profiteroles served on a bed of chocolate sauce and dusted with icing
sugar

fresh coffee or tea with mints

28.80 per person