

Park Conferences

Room Hire Rates

Our Meeting Rooms

Room Hire Rates (including VAT)

Park Mews	£95.00
Park Boardroom *	£175.00
Park Suite *	£195.00
1st Avenue	£395.00
2nd Avenue	£225.00
3rd Avenue	£225.00
Festival Suite	£800.00

**The Park Suite and Park Boardroom have air-conditioning*

Refreshments and Equipment Hire

Tea Coffee & Biscuits	£2.25 per person per serving
Tea/Coffee & Biscuits & Muffins	£3.25 per person per serving
Tea/Coffee & Danish Pastries	£3.95 per person per serving
Jugs of Orange Juice	£8.00 each
1 ltr Bottled Mineral Water	£2.95 each
2 Course Restaurant Lunch (min 10 delegates)*	£18.50 per person
Fork Buffet (min 10 delegates)*	£18.50 per person
Finger Buffet (min10 delegates)*	£9.95 per person
Sandwiches & Chips	£6.95 per person
Bacon or Sausage Breakfast Baps	£3.75 per person
Fruit Bowl	£5.00 per bowl

**For under than 10 delegates please ask for details as alternatives are available*

Screen	£30.00
Flipchart	£20.00
LCD Projector	£65.00
PA System with Cordless or Lapel Microphone	£95.00
Faxing	£1.00 per sheet
Computer Printing	50p per sheet



Delegate Rates

(Minimum of 10 Delegates apply)

24 hrs Residential Rates

From £100.00 - £140.00 per person includes:

Dinner in the Season Restaurant
Overnight Accommodation
Full English breakfast
Host to assist throughout your day
Unlimited Tea, Coffee with Biscuits
In room Water Cooler
Fresh Fruit Bowl
A choice of either a 2 Course Lunch or Fork Buffet Lunch or Finger Buffet Lunch
Afternoon Tea & Cakes
Conference Room Hire
Pads & Pens, Name Cards and Sweets
Tool Box (Essential Office Equipment)
Use of Screen, Whiteboard, Flipchart and Pens if needed
Service Charges and VAT

Day Delegate Rates

From £34.00 - £42.00 per person and includes:

Host to assist throughout your day
Unlimited Tea, Coffee and Biscuits
In room Water Cooler
Fresh Fruit Bowl
A choice of a 2 Course Lunch, Fork Buffet Lunch or Finger Buffet Lunch
Afternoon Tea & Cakes
Conference Room Hire
Pads & Pens, Name Cards and Sweets
Tool Box (Essential Office Equipment)
Use of a Screen, Whiteboard, Flipchart and Pens if needed
Service Charges and VAT



2 Course Restaurant Lunch

*(Minimum of 10 Delegates apply)
2 Course Lunch £18.50 per person*

Main Courses

Baked Fillet of Cod with a Cheese & Herb Crust & served with a Dill Cream

Chicken or Salmon Caesar Salad served with New Potatoes

Baked chicken Breast served with a Red Wine, Mushroom & Bacon Sauce

Grilled Gammon Steak with Pineapple Rings, Chips & Salad

Roast Rump of Lamb with a Rosemary Jus

Mushroom Stroganoff with Savory Basmati Rice

****All Main Courses are served with Vegetables & Potatoes unless otherwise stated ****



Desserts

Cream Filled Profiteroles served with a Chocolate Sauce

Lemon Meringue Pie served with a Raspberry Coulis

Apple Pie served with Vanilla Ice Cream

Fresh Fruit Salad

A Selection of Cheeses served with Biscuits, Grapes & Celery



Freshly Brewed Coffee & Mints

Fork Buffet Menu

*(Minimum of 10 Delegates apply)
2 Course Lunch £18.50 per person*

Hot Fork Buffet Menu

Pan Fried Strips of Chicken with Paprika Spiced Cream Sauce

Baked fillet of Cod Mornay

Sun-Blush Tomato and Roast Red Onion Pasta Bake

Freshly Baked Bread Rolls

Minted New Potatoes

Roasted Mediterranean Vegetables

Savoury Basmati Rice

Salad Bowl

Tangy Lemon Tart with Raspberries

Cheese Platter

Fruit Bowl

Freshly Brewed Coffee & Tea

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Cold Fork Buffet Menu

Honey & Mustard Glazed Gammon

Cold Roast Breast of Turkey with Cranberry Sauce

Cold Poached Salmon with Chives Mayonnaise

Smoked Fish Platter

Cheese & Onion Quiche

Mixed Leaves Coleslaw Salad

Tomato & Pasta Salad

Waldorf Salad

Bailey's Cream filled Profiteroles drizzled with Chocolate Sauce

Cheese Platter

Fruit Bowl

Freshly Brewed Coffee & Tea

Finger Buffet Menu

(Minimum of 10 Delegates apply)
£9.95 per person (Please pre select eight items)

Design your own Buffet menu by choosing from the following Options

Selection of Cocktail Sandwiches with Various Fillings

Tortilla Wraps with Various Fillings

Cheese Straws

Selection of Quiche

Buffet Sausage Rolls

BBQ Chicken Wing

Mini Pork Pies

Skewers of Salmon Fillet

Roast Pepper & Houmous Bruschetta

Cajun Chicken Kebabs

Selection of Filled Vol Au Vents

Selection of Bar Snacks – Cheese Twists, Tortilla Chips & Crisps

Cocktail Vegetable Samosas

Vegetable Spring Rolls with Plum Sauce

Vegetable Puffs

Breaded Brie served with Cranberry Jelly

Salmon & Dill Fishcake

Potato Wedges served with a Garlic Mayonnaise

Tempura Prawns with a Sweet Chili Dip

Sweet Things

Scones with Fresh Whipped Cream & Strawberry Jam

Selection of Danish Pastries

Rich Fruit Cake

Mini Chocolate Brownies

Selection of Muffins

Éclairs with Whipped Cream

