



AUBREY PARK  
— HOTEL —

# YOUR PARTY AT AUBREY PARK

[EVENTS@AUBREYPARK.CO.UK](mailto:EVENTS@AUBREYPARK.CO.UK)

01582 792105

# **YOUR PARTY AT AUBREY PARK**

**We have a team of experts who are not only friendly and approachable, but passionately dedicated to making everything just right for you; from your first visit to the hotel to the day of your big event!**

## **THE PERFECT VENUE**

**A quiet woodland backdrop set in 9 acres of rolling English countryside sets the perfect scene for your celebration. As an independent hotel we're able to be completely flexible, so whatever you're thinking of for your party, let us know. Our packages are just a starting point and we can create something a little more bespoke to your requirements.**

## **SOMETHING FOR EVERYONE**

**We believe it's the little things that make all the difference; our team are here to help you.**





OAK SUITE



# CANAPÉ SELECTION

## MENU 1

Roast Beef & Roasted Red Onion Stilton Croute  
Scottish Salmon Mousse, On Cucumber  
Falafel, Avocado & Slice Beetroot  
Scotch Egg & Tomato Chutney

## MENU 3

Mozzarella, Air Dried Ham, Sun Blushed Tomato & Gherkin  
Smoked Chicken, Mango & Tarragon On a Croute  
Roasted Sweet Chilli Tiger Prawns, Mangetout  
Garlic & Thyme Roasted Baby Potato, Cheddar & Red  
Onion Chutney

## MENU 2

Roast Beef, Filled With Mushroom Duxelles  
Chicken Liver Parfait On Brioche Toast  
Prawn Cocktail  
Polenta Bites, Tomato Chutney

## MENU 4

Popcorn Chicken, Cajan Mayonnaise  
Salmon Riette, Caperberries on Cucumber  
Garlic Prawns on Smashed Avocado Toast  
Field Mushroom Stuffed With Tomato Ragu

Each Menu at £8.00 per person  
Additional canapés charged at £2.50 each.



Allergies

Please note it is one set option for all guests, however, if you or any of your guests have special dietary requirements we can cater for them on an individual basis. Please speak to the events team for more details. Please note menus are subject to change without notice.







# BUFFET PACKAGE

## MENU 1

Chef's Open Sandwich Selection  
Tomato & Red Onion Salad  
Smoked Trout, Pickled Cucumber Oatcake  
Roast Beef, Field Mushroom, Port Glaze  
Leek & Parmesan Quiche

Glazed Lemon Meringue Pie  
Fruit Salad

## MENU 2

Chef's Open Sandwich Selection  
New Potato, Red Pepper & Garden Pea Salad  
Tempura King Prawns, Lemon Mayonnaise  
Chicken Skewers, Mint Raitha  
Rosemary Crusted Brie, Cranberry Sauce

Milk Chocolate Truffle Torte  
Poached pear

## MENU 3

Chef's Open Sandwich Selection  
Quinoa, Fennel, Beetroot & Orange Salad  
Thai Salmon & Crab Fishcakes, Sweet Chili Dip  
Chicken Goujons, Pickled Cucumber  
Tortilla Crisps, Guacamole & Tomato Salsa

Pear & Almond Tart, Mascarpone  
Roasted Pineapple, Rum Cream & Chili

## MENU 4

Chef's Open Sandwich Selection  
Three Bean, Spiced Salad  
Plaice Goujons, Tartar Sauce Honey  
Glazed Ham, Peach & Cream Cheese  
Tortilla Crisps, Guacamole & Tomato Salsa

Mini Sugared Doughnuts, Chocolate Sauce  
Honey Roasted Plums, Cinnamon Cream & Toasted Almonds

## OPTIONAL EXTRAS

Cheese Board, country style bread selection of oits £8.50 per person ( min of 15 people)  
Fuit Bowl £2.50 per person

## INFORMATION

£45 PER ADULT

Dedicated event co-ordinator  
Private room hire 7:00pm – 00:00am  
Private bar until 00:00am  
Dedicated cloakrooms  
Candelabra table centres/round glass mirrors and  
tea lights  
White table linen and linen napkins  
Jugs of still water  
Dance floor  
Red carpet entrance  
Coloured uplighters around the room  
PA system and AV for speeches  
Classic room with breakfast for two people on the  
night of your event

## ALSO INCLUDED

Discounted accommodation rates for your guests  
Experienced event host to manage your event on  
the night

Please note it is one set option for all guests, however, if you or any of your guests have special dietary requirements we can cater for them on an individual basis. Please speak to the events team for more details. Please note menus are subject to change without notice.







# BBQ PACKAGE

**Soft Floured Rolls, Condiments & Cheese Slices**

## MAINS

**100% Beef Burgers**

**Frankfurters**

**BBQ Chicken Thighs**

**Plant Based Sausages & Burgers**

**Vegetable & Halloumi Kebabs**

## SIDES

**New Potato & Red Pepper Salad with Mustard Dressing**

**Classic Coleslaw**

**Mixed Garden Leaf Salad**

## DESSERTS

**Mini Dessert Selection Fresh Fruit Platter**

## INFORMATION

**£50 PER ADULT**

Dedicated event co-ordinator

Private room hire 7:00pm – 00:00am

Private bar until 00:00am

Dedicated cloakrooms

Candelabra table centres/round glass mirrors and  
tea lights

White table linen and linen napkins

Jugs of still water

Dance floor

Red carpet entrance

Coloured uplighters around the room

PA system and AV for speeches

Classic room with breakfast for two people on the  
night of your event

## ALSO INCLUDED

Discounted accommodation rates for your guests  
Experienced event host to manage your event on  
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# 3 COURSE MEAL PACKAGE

## STARTERS

Roasted Artichoke Soup Caramelized Pear & Walnut  
Butternut Squash Soup Mixed Seeds & Croutons  
Ham Hock Terrine, Beetroot Gel & Roasted Silver skin Onions  
Warm Smoked Salmon Tartlet, Rocket & Balsamic Dressing  
Mushroom Arancini, Spiced Tomato Chutney & Truffle Mayonnaise

## MEAT MAINS

Braised Beef in Red Wine Dauphinoise Potato, Roasted Shallot & Honey Sweetened Root Veg.  
Pan roasted Chicken Breast, Wild Mushroom & Rosti Potato  
Slow Cooked Lamb Shoulder Dauphinoise Potato, Roasted Shallot Honey Sweetened Root Veg \*\*  
Slow Cooked Feather Blade of Beef – Clapshot, Chantenay Carrots, Grain Mustard Jus \*\*  
Honey & Mustard Roast Pork, Mashed Potato & Carrots a Mustard Gravy

## FISH MAINS

Baked Loch Duarte Salmon, Herbed New Potato, Buttered, Green Beans, Spinach & Lemon Oil  
Atlantic Ocean Cod Loin, Herbed New Potato With a Mussel & Clam Chowder  
Seared Fillet Of Seabream, Potato Rosti, Apple & Celery Compote Pickled Fennel

## VEGAN

Roasted Auberge Chargrilled Vegetables & Tomato Ragu  
Courgette & Broad Bean Risotto with Basil Pesto

## DESSERTS

Dark Chocolate & Salted Caramel Tart,  
English Apple Mousse, Brown Butter Biscuit, Duce Leche  
Hot Apple & Blackberry Crumble Tart Vanilla Creme Fraiche  
Warm Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream  
Warm Steamed Orange Sponge Pudding, Citrus Syrup

## VEGAN

Passion Fruit Panacotta, Roasted Pineapple & Exotic Fruit Sorbet

Dishes marked with \*\* come with an additional supplement per person of £7.00

# INFORMATION

## AUTUMN & WINTER

£55 PER ADULT

(ENTIRE PARTY TO HAVE THE SAME, ONE OF EACH COURSE).  
£7.00 PER PERSON SUPPLEMENT FOR A CHOICE MENU (ENTIRE PARTY  
CAN CHOOSE FROM 3 STARTERS, 3 MAIN & 3 DESSERT WITH A PRE  
ORDER)

Tea, Coffee and Chocolates  
Dedicated event co-ordinator  
Private room hire 7:00pm – 00:00am  
Private bar until 00:00am  
Dedicated cloakrooms  
Candelabra table centres/round glass mirrors and tea  
lights  
White table linen and linen napkins  
Jugs of still water  
Aubrey Park dance floor Red carpet entrance  
Coloured uplighters around the room  
PA system and AV for speeches  
Executive room with breakfast for two people on the  
night of your event

## ALSO INCLUDED

Discounted accommodation rates for your guests  
Experienced event host to manage your event on the  
night

Please speak to the events team for any dietary requests.

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# THE OPTIONAL EXTRAS

## FOOD AND DRINK

ASK US ABOUT

### UPGRADES

Canapes

Reception Drinks

Wines

Children's menus

Cheeseboards

Sorbets

## DECORATIONS & ENTERTAINMENT

ASK US ABOUT

### EXTRAS

Sweetheart Cart

Chair covers & coordinating sashes

Starlight Backcloth

Dancefloor

Photo Booth

Toast Master

DJ





# WHY STAY ANYWHERE ELSE?

Our rooms are decorated in a contemporary style with big welcoming beds, soft duvets and fresh white linen, all designed to make your stay as comfortable as possible.

## EVENT ACCOMMODATION RATES

Classic Room with breakfast

£95.00 per room per night for single occupancy

Classic Room with breakfast

£105.00 per room per night for double occupancy

Executive Family room with breakfast

£130.00 per room per night for 2 adults, 1 child

## MAKING RESERVATIONS EASY

You can book direct by emailing: [reservations@aubreypark.co.uk](mailto:reservations@aubreypark.co.uk) or calling 01582 792105 and quoting the name of the party, the date, and the reference number given to you by your event coordinator

