



Your Simcha at Aubrey Park

Mazel Tov on your forthcoming Simcha!

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

With a quiet woodland backdrop set in 9 acres of rolling English countryside to set the perfect scene for your celebration.

What's more as an independent hotel we're able to be completely flexible, so whatever you're thinking of for your event, let us know. As well as having our own in house catering you can hire the venue for your chosen external caterer, just speak to one of our helpful event planners.

Something for Everyone

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

Beccie Breeds Beccie@aubreypark.co.uk 01582 792 105 (ext.403)



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Room Hire Charges 2018/ 2019

<i>Function Room</i>	<i>Minimum Numbers</i>	<i>Maximum Numbers</i>	<i>Room Hire</i>
<i>The Oak Suite</i>	60	160	£ 1,500.00

**Please note the room hire stated above is applied when Aubrey Park is catering for your event. External catering room hire charges and corkage applies for outside catering.*

The Oak Suite

The Oak Suite is Aubrey Park's brand new event space which opened its doors in October 2016. The Oak Suite has its own private entrance, The Oak Foyer a large floor to ceiling glass reception flooded with natural daylight, creating the perfect atmosphere to meet your guests on arrival. This area also incorporates your private bar, washrooms and a small lounge area. There is access to The Oak Terrace, a semi private modern terrace area, suited to those long summer evenings.

The Oak Suite oozes modern charm with high ceilings, modern feature lights and neutral décor. The Oak Suite has a built in TV which can display a personal welcome message to your guests, a 3 meter wide screen suitable for showing side shows and also has inbuilt uplighters which can be set to your colour scheme. No event would be complete without a red carpet welcome which we provide for that VIP experience.

Included in the Room Hire

Red Carpet for your guest's arrival

Welcome message on the Plasma wall mounted TV

Cloak room access

Inbuilt Audio Visual

White table linen and napkins

Aubrey Park dance floor

4m x 2m Boxed carpeted black stage

Dedicated event manager to oversee the event on the day and liaise with your compere

Access from midday for your DJ or compere to setup

Family room with breakfast for the night of the event

Complementary menu tasting for the family prior to the event

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Canapes

Cherry tomato, goat's cheese & pecan nuts on a walnut bread

Bresaola, cheese with mustard & honey, sesame seeds on black bread

Blini with cheese smoked salmon & lemon

Courgette mini rolls & red pepper on tomato bread

Peach, fourme d'ambert blue cheese & hazelnut on spiced bread

Chicken satay

Conte cheese, semi dried apricot and almond profiterole

Smoked Salmon Mousse with caviar

Chicken liver pate & red onion quiche

Smoked cheddar & spring onion quiche

Smoked chicken & sun-dried tomato tartlet

Vegetable spring roll

Tomato & mozzarella crostini

4 Items from £6.00 per person,

6 Items from £9.00 per person

Please note it is one set of four or six item option for all guests, however if you or any of your guests do have special dietary requirements we will cater for them on an individual basis. Please speak to the events team for more details.

We are unable to guarantee that any product on this menu is totally free from nuts or nut derivatives.

It is our policy not to knowingly sell any food required to be labelled as containing GM material.

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Dining Menus

Starters

Borsht soup with beetroot crisps	£6.50
Scottish smoked salmon with Russian blinis wild rocket and a lemon emulsion.	£7.95
Home smoked chicken breast with mixed leaves, toasted pine nuts, with a sweet honey dressing	£6.95
Chicken liver pate served with plumb chutney and crispy flutes	£7.95
Tomato basil and mozzarella salad with rocket and balsamic glaze	£6.50
Caramelised red onion tart in topped with mixed leaves and a port reduction	£6.50
Confit duck and apricot terrine with a hoi sin dressing	£7.50

Main Course

Pan seared seabass fillet with braised fennel, crushed potatoes and a caper butter sauce	£16.95
Pan seared salmon fillet on a bed of crushed potatoes and a saffron cream sauce	£17.50
Pan fried chicken Ballantine with garlic & thyme served with confit potato, carrot puree and buttered greens	£17.95
Pulled lamb shoulder served with dauphinoise potatoes with caramelised carrots, French beans rosemary jus	£18.95
Roast sirloin of beef served with Yorkshire pudding roast potatoes Seasonal vegetables pan jus	£19.95
Wild mushroom and garlic pithivier on a bed of asparagus and mashed potatoes	£14.95
Bell peppers stuffed with a pea and herb risotto Finished with rocket and parmesan crisps	£14.95

Dining Menus Continued

Desserts

Traditional apple tart tatin with vanilla ice cream	£5.95
Chocolate tart served with a minted crème anglaise	£5.50
Poached Williams pear with a red wine and bay leaf syrup and vanilla ice cream	£5.50
White chocolate and strawberry bavois with a raspberry coulis	£5.95
Lemon tart served with strawberry coulis and passionfruit sorbet	£5.95
Mixed fruit tart served with vanilla ice cream	£5.50
Classical pot aux chocolate, with shortbread biscuit	£5.95

Sharing Platters

Fresh fruit platter sharing for up to 8 people, price per platter	£20.00
Chef selection cheese board sharing for up to 10 people, price per platter	£30.00

Tea & Coffee

A selection of fruit tea's, traditional breakfast tea and filter coffee with mint crisps will be offered after dinner and no additional charge.

Please be aware it is one set menu for all your guests with the exception of vegetarian guests and any guests with special dietary requirements. To offer your guests a choice menu a supplement of £5.00 per person applies and all menus must be pre ordered with menu choices on place cards.

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Children's Menu

Starters

- Tomato soup served topped with toasted croutons and basil oil
- Chicken and leek terrine with red onion marmalade and Melba toast
- Butternut squash latkes with warm apple sauce and sour cream
- Bruschetta with tomato, mozzarella and basil
- Cheesy Garlic bread

Main Course

- Glazed salmon fillet with new potatoes, spring greens and honey cream sauce
- Crispy cod coujons, chips and peas
- Cheese and tomato pizza served with chips and beans
- Roast breast of chicken with roast potatoes, seasonal vegetables and pan juices
- Vegetable and chick pea moussaka with spiced tomato sauce (v)
- Beef lasagne served with garlic bread and side salad

Desserts

- Chocolate cheesecake with Chantilly cream
- Hot Chocolate fudge brownie with ice cream
- Sticky toffee pudding with toffee sauce and vanilla ice cream
- Strawberry tart with crème anglaise
- Selection of ice creams and sorbets

Children's 3 course set menu £18.00 per child

Please be aware it is one set menu for all your guests with the exception of vegetarian guests and any guests with special dietary requirements. To offer your guests a choice menu a supplement of £5.00 per person applies and all menus must be pre ordered with menu choices on place cards.



Delicious 2 course BBQ menu

Looking for something less informal and different for your event, Why not consider our BBQ menu

Soft Floured Baps

Mains

100 % Beef Burgers
British Beef and Sausages
Cajun Chicken
Vegetable and Halloumi Kebabs
Chilli Salmon

Sides

Corn on the Cob
Jacket Potatoes
Coleslaw
New Potato and Chive Salad
Mixed Leaves Salad
Tomato, Red Onion and Basil Salad

Desserts

Chef's Selection of Desserts
Fresh Fruit Platter

BBQ Menu from £20.00 per adult & £15.00 per child
Catering must be for 80% of the total guest numbers when having a BBQ buffet.

If you or any of your guests do have special dietary requirements we will cater for them on an individual basis. We are unable to guarantee that any product on this menu is totally free from nuts or nut derivatives. It is our policy not to knowingly sell any food required to be labelled as containing GM

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Beverages

Arrival Drinks

Beverage	Price per glass	Price per bottle/ Jug
Bucks Fizz	£4.95	NA
Galanti Prosecco	£4.95	£24.95
Galanti Spumante Rose Prosecco	£4.95	£24.95
Raspberry or Peach Prosecco Bellini	£5.50	NA
Kir Royal Prosecco	£7.95	NA
Duval-Leroy Brut	£7.95	£45.95
Duval-Leroy Brut Rose	NA	£49.95
Cocktails	£7.95	£39.00
Pimm's and Lemonade	£4.50	£19.95
Bottled Beer	£4.85	NA
Alcoholic Punch	NA	£24.95
Non Alcoholic Punch	£3.95	£10.95
Orange Juice	£1.90	£6.00
Aubrey Park Still Water (litre)		£3.50
Aubrey Park Sparkling Water (litre)		£3.50

**Please note all food and beverages prices are correct at time of quotation but supply may change*

2018 Wine List

White Wines

Bottle Price

1 Cullinan View Sauvignon Blanc, Western Cape, South Africa	£19.50
2 Short Mile Bay Chardonnay, South-Eastern Australia, Australia	£19.95
3 Parini Pinot Grigio delle Venezie, Italy	£19.95
4 Rare Vineyards Marsanne-Viognier, Pays d'Oc, France	£21.50
5 Don Jacob, Rioja blanco, Spain	£23.95
6 Waipara Hills Sauvignon Blanc, Marlborough, New Zealand	£25.50
7 Sancerre, Les Collinettes, Joseph Mellot, France	£32.95

Rose Wines

8 Parini Pinot Grigio Rosé delle Venezie, Italy	£19.95
9 Whispering Hills White Zinfandel, California, USA	£19.95

Red Wines

10 Cullinan View Shiraz, Western Cape South Africa	£19.50
11 Short Mile Bay Merlot, South-Eastern Australia Australia	£19.95
12 Callia Lunaris Malbec, San Juan Argentina	£22.95
13 Da Luca Primitivo, Puglia Italy	£20.95
14 Geyser Peak Cabernet Sauvignon, California USA	£24.95
15 Viña Pomal Centenario Rioja Crianza Spain	£25.95
16 Crozes Hermitage, La Tuilière, Jean-Luc Colombo France	£30.95

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Why Stay Anywhere Else?

Our rooms are decorated in a soothing classic contemporary style with big welcoming beds, soft duvets and fresh white linen, all designed to make your stay as comfortable as possible. With this in mind we have created some special accommodation rates starting from as little as £65 per room inclusive of a full English the following morning, Please note breakfast times alter for the weekend and weekdays.

Accommodation Rates Friday and Sunday

*Classic Room with breakfast £65.00 per room, per night for single occupancy
Classic Room with breakfast £75.00 per room, per night for double occupancy
Executive Family room with breakfast £110.00 per room, per night for 2 adults, 1 child*

Accommodation Rates Saturday

*Classic Room with breakfast £75.00 per room, per night for single occupancy
Classic Room with breakfast £85.00 per room, per night for double occupancy
Executive Family room with breakfast £120.00 per room, per night for 2 adults, 1 child*

Making Reservations Easy

*You can book direct with our reservations department by emailing: reservations@aubreypark.co.uk or calling **01582 792 105** and quoting the name of the party and the date or the reference number given to you by your event coordinator.*



Optional Extras

Catering

Graze Bowls £4.00 per bowl

Sorbet course £4.95 per guest

Sweet buffet from £200.00 for 60 guests

Décor

Table runner £6.60 per table

Coloured napkins from £2.00 per napkin

Chair cover and coordinating sash £4.50 per chair

DJ with 5 hours play time from £420.00

Star cloth back drop from £330.00 (6m x 3m)

LED poseur tables from £60.00 per table

LED cube stool/ seat £28.00 per item

Outdoor uplighters £50.00 per light

White or Black Starlight LED Dance floor from £530.00 (12ft x 12ft)

Photo booth, 3hours unlimited prints from £600.00

**Please note all food and beverages prices and prices for any items hired in from an alternative supplier are correct at time of quotation but supply may change*

Trusted Suppliers

DJ and Entertainment and Photo Booth

Smile Events
Mr H Productions

Cakes

Jac's Cakes

Decorations

Dress it yourself
Maples Flowers

Florists

Maples Flowers

Light up Letters

Bespoke light up letters

Photographers

Ayelle photography & video
Piers Cunliff Photography

Magician

Sylar Magician
Kurtis Webb



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