



## Your Party at Aubrey Park

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, and ensuring your event is a unique and memorable experience from your first visit to the hotel to the day of your big event!

### The Perfect Venue

With a quiet woodland backdrop 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 and are able to create your own package to suite you. So whatever you're thinking of for your party, let us know.

Our packages are just a starting point and we can create something more bespoke to your requirements.

### Something for Everyone

We believe it's the little things that make all the difference, our lovely Events Expert Beccie is here for you!

Beccie Breeds [events@aubreypark.co.uk](mailto:events@aubreypark.co.uk) 01582 792 105 (ext.403)





## Ruby Package

Enjoy 5 item finger buffet selection  
Dedicated Event coordinator to liaise with in the run up to your event  
Private room hire 7:00pm – 00:00am  
Private bar until 00:00am  
Dedicated cloakrooms  
Candelabra table centres or round glass mirrors and tea lights  
White table linen and linen napkins  
Bottles of still and sparkling water  
Cutlery and crockery  
Aubrey Park dance floor  
Red carpet entrance  
Coloured uplighters around the room, PA system and AV for speeches  
Classic room for two people to include breakfast on the night of your event

### Also included

Special discounted accommodation rates for your guests  
Experienced Event host to manage and over see your event on the night





## The Ruby Menu

A selection of Sandwiches

Tomato and Mozzarella Bruschetta

BBQ Chicken Drumsticks

Mini Sausage Rolls

Duck Spring Rolls

Crudités and Dips

Thai Fish Cakes

Selection of Cold Meats

Mini Yorkshire Puddings with Roast Beef and Chicken

Mini Smoked Salmon Bagels

Salmon Kebabs in Chilli and Ginger

Fresh Fruit Platter

A selection of Wraps

A selection of Vegetable Quiche

Mini Chicken Caesar Salad

Prawn wrapped in Filo Pastry

Vegetable Samosa

Vegetable Spring Rolls

Chicken Satay Skewers

Beef Kebabs

Vegetable Kebabs

Mini Prawn Cocktail

Selection of Desserts

Please note it is one set of five 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.





## Emerald Package

Delicious 2 course BBQ menu

Dedicated Event coordinator to liaise with in the run up to your event

Private room hire 7:00pm – 00:00am

Private bar until 00:00am

Dedicated cloakrooms

Candelabra table centres or round glass mirrors and tea lights

White table linen and linen napkins

Bottles of Still and sparkling water

Cutlery and crockery

Aubrey Park dance floor

Red carpet entrance

Coloured uplighters around the room, PA system and AV for speeches

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

### Also included

Special discounted accommodation rates for your guests

Experienced Event host to manage and over see your event





## Emerald Menu

Soft Floured Baps

### Mains

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

### Sides

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

### Desserts

Chef's Selection of mini Desserts  
Fresh Fruit Platter

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 material.





## Sapphire Package

3 Course plated Meal

Tea, Coffee and Petit fours

Menus, place cards and table plan in your colour scheme

Chair covers and colour coordinated Sash

Dedicated Event coordinator to liaise with in the run up to your event

Private room hire 7:00pm – 00:00am

Private bar until 00:00am

Dedicated cloakrooms

Candelabra table centres or round glass mirrors and tea lights

White table linen and linen napkins

Bottles of still and sparkling water

Cutlery and crockery

Aubrey Park dance floor

Red carpet entrance

Coloured uplighters around the room, PA system and AV for speeches

Executive room for two people to include breakfast on the night of your event

### Also included

Special discounted accommodation rates for your guests

Experienced Event host to manage and over see your event





## Sapphire Menu

Selection of Bread Rolls

### Starters

- Traditional Smoked Salmon Plate with horseradish cream, lemon, blinis & pea shoots  
Duo of Melon with pineapple & passion fruit salsa (v)  
Confit Duck Leg and Prune Terrine with spiced apple & fig chutney, toasted brioche, red wine reduction  
Pumpkin and Rosemary Soup served with croutons (v)

### Mains

- Suffolk Pork Loin stuffed with sage & apricot farce, whole grain mustard mash, seasonal vegetables & cider jus  
Slow-braised Blade of Beef served with horseradish mash, roasted parmentier root vegetables & wild mushroom jus  
Supreme of Chicken stuffed with Spanish chorizo, thyme & garlic fondant, seasonal vegetables accompanied with café au lait sauce  
Wild Mushroom, Asparagus & Chive Ragout in a vol au vent, seasonal vegetables & truffle oil (v)

### Desserts

- Strawberry Cheesecake with a raspberry coulis & short bread biscuit  
Seasonal Fruit with sorbet  
Chocolate and Grand Mariner Torte drizzled with dark chocolate sauce  
White Chocolate Baileys Cheesecake with white chocolate sauce  
Freshly brewed Coffee and Mint Crisps

Please note it is one set option for all guests. If you would like a choice menu there is a £5.00 supplement per person and you are required to pre order, and provide an exact pre order per table

We are happy to discuss the menu and offer alternative menus should the above not meet your requirements. 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.





## Party Package accommodation rates

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 or continental breakfast.

### Accommodation Rates Friday and Sunday

Classic Room with breakfast £65 per room, per night for single occupancy  
Classic Room with breakfast £75 per room, per night for double occupancy  
Executive Family room with breakfast £110 per room, per night for 2 adults, 1 child

### Accommodation Rates Saturday

Classic Room with breakfast £75 per room, per night for single occupancy  
Classic Room with breakfast £85 per room, per night for double occupancy  
Executive Family room with breakfast £120 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](mailto:reservations@aubreypark.co.uk) or calling **01582 792 105** option 1 and quoting the name of the party and the date or the reference number given to you on your confirmation.





## Optional Extras

Why not add something different to your party package

### Catering

- Graze Bowls £4.00 per bowl
- Sorbet course £4.95 per guest
- Bacon Rolls £4.50 per roll
- Sharing Cheese board £30.00 per platter, from 8-10 guests
- Sharing Fruit platters £20.00 per platter, from 8-10 guests
- Sweet buffet from £200.00 for 60 guests

### Beverages

- Reception drinks from £5.00 per glass
- Cocktails from £7.95 per cocktail
- Upgrade Bucks Fizz to sparkling wine £2.00 per glass
- Upgrade sparkling wine to Champagne £3.50 per glass

### Décor

- Table runner from £6.60 per table
- Coloured napkins from £2.00 per napkin
- Chair cover and coordinating sash from £4.50 per chair
- Star cloth from £330.00
- DJ for 6 hours £420.00
- Upgrade to white LED dancefloor £200.00





## Package Tariff's 2019 and 2020

### Ruby Plate Package

£45 per adult

\*You must cater for 80% of your total adult guests

### Emerald Plate Package

£50 per adult

\*You must cater for 80% of your total adult guests

### Sapphire Plate Package

£55 per adult

\*You must cater for 100% of your total adult guests

## The Finer Details

The above packages require minimum catered numbers of 40 adult guests

The Garden Room minimum catered numbers 40 adult guests  
The Garden room cannot accommodate Sapphire package



The Beech suite minimum catered numbers 60 adult guests

The Oak suite minimum catered numbers 100 adult guests





## Trusted Suppliers

### DJ and Entertainment and Photo Booth

Just Smile

### Cakes

Jacs Cakes

### Decorations

Dress it yourself

Maples Flowers

### Florists

Maples Flowers

The Town Florist

### Sweet Items

Planned with Love

Macarons Macarons

### Photographers

Ayelle photography & video

Andy Sidders Photography

### Magician

Sylar Magician

