The Park

RESTAURANT, GRILL & VENUE

WEDDINGS, EVENTS & OUTSIDE CATERING

"Our events packages cater for corporate events, private parties, wakes and weddings"

The Park special events…

- Bespoke menu packages
- Champagne & wine package
- Up to 100 sit down guests
- Up to 150 informal buffet guests
- Roof terrace seating for 40 guests

Please give Chris Dunn a call on 01924248666 to discuss your requirements and to receive a no obligation quote.

Welcome to the Park Restaurant, Grill and Venue…
Set in the beautiful surroundings of Waterton Park and Golf Course, the Park offers stunning views and large roof terrace, ideal for wedding photos in and around the venue. Offering a large indoor space and ample parking, The Park is the perfect venue to enjoy a special occasion, private party, celebration or corporate event.

All our food is freshly made by our multi award winning chefs to restaurant quality standard with locally sourced ingredients. We offer a wide selection of menus and set menus which you can taste before your event.

We are passionate about food and our service is second to none. We cannot be beaten locally on quality and value.

Outside catering: We also have expert knowledge and experience in the outside catering sector including weddings from marquees to large sporting events.

Whatever your requirements we will work out a package to suit your budget.

Why spend more?...

You can have your wedding for only £3999

Park weddings...**ONLY £3999** for 80 day guests, a three course meal plus an evening buffet for 120 guests

To book & for more information please call Chris Dunn 01924248666

WHATS INCLUDED

- Meeting with Chris Dunn our wedding co-ordinator and executive Chef Manager to show round and discuss your requirements for the big day.
- We will invite you both for a tasting of you 3 course wedding banquet so you will know exactly what you will receive on the big day.
- £500.00 only deposit required to secure your booking and look forward to whats in store.
- Exclusive use of the outstandingly beautiful park restaurant in the grounds of Waterton Park.
- We will prepare and print your table plan.
- 3 course sit down banqueting menu for 80 guests. (see menu on the next page)
- Background music during the wedding banquet.
- Disco with space available in the restaurant for dancing.
- Evening wedding buffet for 120 guests.
- Bar open till midnight.

"Our day was perfect in the stunning surroundings of Waterton Park, the food and service was exceptional".

Choose your menu from our extensive banqueting menus - 3 courses £29.50

Price includes room hire and is for a 3-course menu with every guest having the same starter, Main course and dessert. Any dietary requirements will also be catered for including vegetarians, vegans, coeliacs etc.

If you require your guests to have a choice of dishes there will be a supplement charge is 50p per extra choice per person.

The dishes with supplements at the end will be added to your final bill per person.

BANQUETING MENU **STARTERS**

Includes sourdough bread and butter

- Roasted vine tomato soup, basil pesto, parmesan croutons
- Roasted Butternut squash and amaretto soup, herb croutons
- Forest mushroom soup, dried cepe powder, garlic croutons
- Sautéed forest mushrooms, garlic and tarragon crème fraiche, sour dough crostini
- Serrano ham with ripe melon and rocket salad, sherry vinegar and olive oil dressing
- Smoked haddock, cheese and chive fishcake, dressed leaves, dill and caper mayonnaise +£1
- Pot roasted pigs cheek, truffled potato puree, rich red wine reduction +£1
- Ham hock and parsley pressing, pineapple and shallot chutney, herb salad +50p
- Prawn martini, vsop marie rose cocktail sauce, buttered granary bread +£2
- Home cured beetroot and gin salmon, dill and sweet mustard dressing, cornichons and capers +£2
- Gruyere glazed queen scallops with garlic butter crumbs and rocket salad +£3.50
- Warm Pigeon and pear salad, Cropwell bishop stilton, maple and mustard dressing +£1.50
- Crispy duck salad with chorizo sausage, candied walnuts and Lyonnaise potatoes, honey and mustard dressing +£1.50
- Potted Whitby smokehouse mackerel, gooseberry chutney, melba toast +£1
- Pork and prawn spring roll, coriander salad, tamarind and lime dressing +£1

BANQUETING MENU **MAIN COURSES & DESSERTS**

Includes vegetables and potatoes

ROASTS

- Loin of outdoor reared pork, crackling, Bramley apple compote, sage and onion stuffing ball, roast gravy
- Roasted rump of dry aged British beef, Yorkshire pudding, roast gravy, horseradish cream +£1
- Corn fed chicken breast, roast gravy, sage and onion stuffing, chipolatas with dry cured bacon
- Pork belly, crackling, Bramley apple compote, black pudding and onion stuffing, cider roast gravy £1
- Leg of Devonshire abbey lamb, mint sauce, redcurrant gravy £2

MEAT

- Shepherds pie with HP gravy, lamb mince and cheddar glazed mash, red Normandy cabbage
- Confit Gressingham duck, vegetable spring roll, veg. noodles, tamarind and sweet chilli sauce
- Yorkshire Chicken breast , bubble & squeak potato, Cepe mushroom, smoked bacon lardons and shallot sauce, red wine reduction
- Roasted duck breast, glazed beetroot, butternut squash puree, roast duck & redcurrant sauce £3
- Pan roasted guinea fowl, fondant potato, walnut pesto, braised celery garden Peas, Button Onions & Pancetta, Champagne & Tarragon butter sauce £2
- Roasted lamb rump, char grilled Tuscan vegetables, potato puree, mint & walnut pesto, roast lamb sauce £3
- Asian spiced Pork belly, lime, soy and honey, vegetable noodles, sweet potato fondant £1.50
- Pork fillet wellington, mushroom duxuelle, Parma ham and puff pastry, madeira jus, caramelised onion rosti potato, buttered spinach £3
- Roasted Loin of Dovecote Park Estate Venison, Venison Cottage Pie, dauphinoise potato, Braised Red Cabbage, Sloe Gin Jus £5
- Pan Roasted Fillet of Beef, little suet pudding of ox cheek, Rosti Potato, buttered Spinach, Heritage Carrots, Caramelised Shallots & Black Truffle Jus £5

FISH

- Pan roasted salmon fillet, crushed Jersey royals, citrus hollandaise
- Herb crusted East Coast Cod, Morecambe Bay shrimps and cockles, samphire grass, Chive Beurre Blanc +£2
- Pan roasted hake, heritage carrots, purple sprouting broccoli, citrus fennel, salsa Verde £2
- Grilled sea bass, roasted pepper, basil, prawn and spinach dumpling, saffron butter £2
- Seared tuna steak with niçoise vegetables, tomato pesto and olive tapenade +£2

VEGETARIAN

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- Herb crusted East Coast Cod, Morecambe Bay shrimps and cockles, samphire grass, Chive Beurre Blanc +£2
- Pan roasted hake, heritage carrots, purple sprouting broccoli, citrus fennel, salsa Verde £2
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DESSERTS

- Raspberry Pavlova with Vanilla Cream, and Berry Compote
- Yorkshire Rhubarb & Apple Crumble, Traditional English Custard
- Chocolate Fondant, pistachio ice cream, butterscotch sauce +£1.00
- Sticky Toffee Pudding, Butterscotch Sauce, vanilla ice cream
- White Chocolate Cheesecake, Vanilla Poached Strawberries
- A Selection of Ice Creams or Sorbets, warm white chocolate sauce
- Fine cheeses and artisan wafers £1
- White chocolate and raspberry crème brulee, raspberry sorbet
- Chocolate brownie with raspberry ripple ice cream and raspberry puree

"Toast your special day with one of our great drinks packages"

Drinks packages

Package 1 - £12.95pp

Arrival drink of Budweiser bottle or peach bellini cocktail

Half a bottle of Malbec or Chilean sauvignon blanc per person

Jugs of iced water on the tables

Package 2 - £16.50

Arrival drink of Budweiser bottle or peach bellini

Half a bottle of Malbec or Chilean sauvignon blanc per person

125ml Glass of prosecco toast

Jugs of iced water on the tables

Package 3 - 27.50

125ml Champagne arrival drink

Half a bottle of New Zealand sauvignon Blanc or Rioja reserve per person

125ml Champagne toast drink

Bottles of iced mineral water on the tables

Wedding buffet & Canapés

Wedding buffet £17.95pp

Pork pies with pickles and HP

Assorted pizza

Onion bhajis, samosas and pakoras,
mint raita and mango chutney

Tuna and sweetcorn panini melts
with mature cheddar

lemon Hummus with roasted garlic butter pitta

Warm sausage rolls

Roasted Tuscan vegetable Pasta salad
with basil pesto dressing

English garden salad, mustard & maple vinaigrette

Deli coleslaw

Dips and sauces

Canapé's £2.25 each (suggest 5 per person)

Cold

Rare beef and red onion crostini, horseradish mayo

Smoked salmon on rye with cream cheese, mango salsa & chervil

Tomato & vodka gazpacho shots

Thai spiced prawn & coriander spoons

Duck liver parfait crostini with orange marmalade

Goat's cheese and tomato confit pin wheels

Anchovy & cheese straws

Hot

Black pudding & red onion marmalade croustades

Smoked haddock & truffle risotto balls

Mini Yorkshire puddings with rare beef & horseradish

Spicy chicken sate, peanut sauce

Expresso of vine tomatoes, basil pesto

Mini fish & chips, pea puree, ketchup

Sweet

Chocolate brownie & clotted cream

Eton mess shots

Mini cream cakes

Macaroons

“Our food is produced with passion by our ex Hilton and QE2 chef and his team.”

Evening buffet options

British buffet £21.95pp

Steak and ale pie, HP gravy, puff pastry crust / Roast vegetable pie with tarragon cream sauce

Ham hock mushy peas with mint sauce

Crispy Fish and chip shop bites, tomato ketchup

Chunky chips, Maldon & malt vinegar

Indian buffet £21.50pp

Chicken tikka masala/ vegetable korma

Basmati pilau

Mini nan breads, garlic butter

Indian style cucumber & coriander salad

Onion bhajis, pakoras & samosas

Mint rahita & mango chutney

Mexican buffet £21.95pp

Mexican Chilli beef with kidney beans and peppers / Veg chilli

Buttered rice

Flour tortillas

Green salad

5 Bean salad with vegetables, lime and coriander vinaigrette

Tortilla chips with tomato & coriander salsa, guacamole & sour cream

American £21.95pp

BBQ spare ribs

Fried chicken pieces

Hot dogs with brioche bun & fried onions

Shoestring fries

Crispy fried Macaroni cheese bites

Delhi coleslaw

Mixed salad

Italian £21.95pp

Lasagne verde /Vegetable lasagna

Roasted baby potatoes, basil pesto dressing

Homemade garlic, olive & tomato focaccia

Tomato, melon, purple fig & mozzarella salad

Cesar salad, parmesan croutons

Crispy fried garlic mushrooms with aioli dip

Platters of mini desserts including macaroons, black forest rolls, eclairs and strawberries can be added to any buffet for £4.50 per guest

Tapas buffet £22.50pp

Pork meatballs in spicy tomato & garlic sauce

Estrella battered plaice fingers,
garlic aioli & lemon

Mushrooms in garlic, thyme & olive oil

Spanish cured meats & cheeses, quince chutney

Salad of mozzarella, tomatoes & serrano ham

Sesame falafel fritters

Olives skewers

Garlic flat breads

Hot pulled pork buffet £24.00pp

Overnight roasted shoulders of pork
with our special dry rub

Served with 5 inch bread cakes or brioche buns,
BBQ sauce, roast gravy & Bramley apple sauce

Melted Swiss cheese & beer croquettes

Rainbow celeriac coleslaw

Skinny fries

English garden salad with maple & mustards
vinaigrette dressing

Hot and Cold Prestige carved Buffet £38.50 per person

Roasted rump of British beef, fresh horseradish
cream, pickled red onions

Maple and mustard roasted York ham, pineapple & pear chutney

Whole sides of poached & dressed Orkney salmon,
watercress mayonnaise

Lamb Kofta kebabs, mango & coriander dressing

Selection of savoury tarts, red onion marmalade

Penne pasta with local blossom honey roasted butternut squash,
pine nuts & golden cross goats cheese, sage olive oil dressing

Display of seafood & smoked fish including:

Smoked salmon & home cured salmon, sweet mustard & dill
dressing, prawn cocktail VSOP cocktail sauce, Kilsney smoked
trout fillets, marinated herrings

Parma ham & melon

Mixed garden salad, honey & mustard vinaigrette dressing

Fresh Asian coleslaw

Rocket & parmesan salad, balsamic dressing

Selection of fresh home baked breads

Dressings, pickles & chutneys

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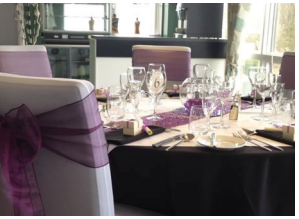
Fresh strawberries with clotted cream & mini cream cakes

Selection of Artisan cheeses with grape chutney & biscuits

"If you are interested in holding a special event at the Park then come along for a tasting of your proposed menu and test the quality of our promise."



FREE
sample
tasting menu
Room hire is
included in prices

Booking Terms & Conditions

Payments

- A Deposit of £500 is required to secure a date within 2 weeks of making a Provisional Booking.
- 50% of the total balance is due 8 weeks prior to the reception.
- Full payment of the Reception is due at least 14 days prior to the reception date.
- A surcharge of 6% will be made on any credit card payments.
- Food minimum spend of £1500.00 is applicable for all bookings.

Cancellations

- All deposits paid are non-refundable and non-transferable.
- 4-6 months = 50% of the totals costs.
- 0-3 months = 100% of the total costs.
- The figures will be based on the numbers given at the time of booking.
- Cancellations must be confirmed in writing to the Park Restaurant & Grill.

General

- Times agreed for the day cannot be changed without written permission from the Park Restaurant, Grill & Venue.
- Minimum Numbers apply for certain periods.
- All catering must be provided by The Park Restaurant, Grill & Venue with the exception of the Wedding Cake.

www.parkgrill.net

The Park

RESTAURANT, GRILL & VENUE

Opening Times
Themed Events start at 7pm till late (please ask for details)
Saturdays 6.30-9.30pm
Sunday Lunch 12-4pm

01924 248666

The Park Restaurant & Grill. Waterton Park, The Balk, Walton, Wakefield, WF2 6QL