

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



BOOK
NOW

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 of 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 & 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 & rocket salad, sherry vinegar & olive oil dressing
- Smoked Haddock, cheese and chive fishcake, dressed leaves, dill & caper mayonnaise +£1
- Pot Roasted Pigs Cheek, truffled potato puree, rich red wine reduction +£1
- Ham Hock & Parsley Pressing, pineapple & shallot chutney, herb salad +50p
- Prawn Martini, vsop marie rose cocktail sauce, buttered granary bread +£2
- Home Cured Beetroot & Gin Salmon, dill & sweet mustard dressing, cornichons & capers +£2
- Gruyere glazed queen scallops with garlic butter crumbs & rocket salad +£3.50
- Warm Pigeon & Pear Salad, Cropwell bishop stilton, maple & mustard dressing +£1.50
- Crispy Duck Salad with chorizo sausage, candied walnuts & Lyonnaise potatoes, honey & mustard dressing +£1.50
- Potted Whitby Smokehouse Mackerel, gooseberry chutney, melba toast +£1
- Pork & Prawn Spring Toll, coriander salad, tamarind & lime dressing +£1

BANQUETING MENU MAIN COURSES & DESSERTS

Includes vegetables and potatoes

ROASTS

- Loin of Outdoor Reared Pork, crackling, Bramley apple compote, sage & 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 & onion stuffing, chipolatas with dry cured bacon
- Pork Belly, Crackling, bramley apple compote, black pudding & 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 & 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, chargrilled 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 duxelle, 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 & spinach dumpling, saffron butter £2
- Seared Tuna Steak with niçoise vegetables, tomato pesto and olive tapenade +£2

VEGETARIAN

- Gratin of Rigatoni with piquant tomato & basil sauce with roasted Tuscan vegetables,
- Risotto of roasted butternut squash & wensleydale cheese, garlic & herb butter
- Thai Spiced Butternut Squash, aubergine & chick pea Massaman curry, jasmine rice thimbal, crispy carrots, roasted peanuts & coriander
- Mushroom, Brie & Hazelnut Wellington, tarragon crème fraiche, red cabbage, dauphinoise potato

DESSERTS

- Raspberry Pavlova with vanilla cream, & 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 & Raspberry Crème Brulee, raspberry sorbet
- Chocolate Brownie with raspberry ripple ice cream & 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 & HP
Assorted pizza
Onion bhajis, samosas & pakoras,
mint raita & mango chutney
Tuna & 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 & sauces

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

Cold

Rare beef & 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 & 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 & ale pie, HP gravy, puff pastry crust / Roast vegetable pie with tarragon cream sauce
Ham hock mushy peas with mint sauce
Crispy Fish & chip shop bites, tomato ketchup
Chunky chips, Maldon & malt vinegar

Mexican buffet £21.95pp

Mexican Chilli beef with kidney beans & peppers / veg chilli
Buttered rice
Flour tortillas
Green salad
5 Bean salad with vegetables, lime & coriander vinaigrette
Tortilla chips with tomato & coriander salsa, guacamole & sour cream

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

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

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

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

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