

CELEBRATIONS AT DYRHAM PARK COUNTRY CLUB



Dyrham Park Country Club, Galley Lane, Barnet, Hertfordshire EN5 4RA
Tel: 020 8440 3361 Fax: 020 8441 9836, Email: events@dyrhampark.com

Celebrations at Dyrham Park Country Club



Dyrham Park Country Club is quite simply the perfect venue in Hertfordshire for any occasion, from dinner dances to private parties, Bar and Bat Mitzvahs to corporate events.

The unique Grand Hall with its Minstrel's Gallery and the immaculate grounds make Dyrham Park the ideal venue to celebrate an event at any time of the year.

Ideally situated for all types of events - being close to Central London and the junction of the M25 and A1 - the stunning clubhouse, excellent food, sumptuous function rooms, superb grounds and extensive car parking combine to make every function a success.



Clubhouse Hire

Clubhouse hire is included in all packages.

The Clubhouse is available for guests from 3.00pm Monday - Saturday and from 5.30pm on Sunday, or by prior arrangement.

Standard closing time is 12.00 midnight; we do however offer a Clubhouse and Bar extension to 1.00am on Saturday for an additional cost of £500 inc VAT when included as part of an Event Package.

Dyrham Park has three main function rooms:

- Entrance Hall – normally used as a 'welcome room' leading to the Grand Hall
- Grand Hall – normally used for welcome drinks receptions prior to the meal in the Terrace Room
- Terrace Room – normally used for dinner with seating capacity for 140 people with the dance floor in the adjoining Grand Hall or 110 with the dance floor in the same room

Clubhouse hire includes use of all these rooms and also the Garden Room which can be used as a cloakroom, children's room or 'quiet' room during an evening function. There is also a beautiful terrace that leads off the main Terrace Room, a section of which is available for use if the weather permits.

Supplier set up is permitted from 10.00am Monday – Saturday and from 3.30pm on Sunday.

Function and Event Packages

Dyrham Park Country Club offers a wide variety of Function and Event Packages however we are happy to create a bespoke package as required. Prices are variable and directly related to the menu and enhancements selected.

External Caterers

Dyrham Park Country Club welcomes the use of approved external caterers for evening only functions and events. Clubhouse hire only prices start from £5000 inc VAT.

Before a booking can be confirmed, all external caterers must be approved and provide all documentation detailed in the Terms and Conditions.

Please note use of the kitchen for external caterers is from 4.00pm onwards.

Menus

The menu is an integral part of any wedding and is often remembered long after the day. We pride ourselves in offering high quality menus, using only the best ingredients, expertly prepared by our International Team of Chefs to the exact requirements.

Please note that a Set Menu is required for all weddings however we do endeavour to accommodate all dietary requirements. If you are concerned about food allergies (nuts, dairy etc.) please contact us for assistance when selecting the menu. We will be happy to discuss personal preferences and requirements. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you or your guests have a food allergy, please let us know when confirming your Set Menu. Full allergen information is available. The allergen information available is, to the best of our knowledge correct however, this is subject to possible change. Please ask to see the allergen guide at the time of your event to check if there have been any changes that may affect you or your guests.

One complimentary food tasting of your chosen Set Menu (Starter, Main Course and Dessert) is included for two people as part of all formal Wedding Packages. Any additional guests or supplementary items requested for your food tasting will be charged at our standard price.

Table Linen

Tables are laid with white table linen as standard. Alternative colour tablecloths, napkins and chair covers are available at a supplement.

Uplighters and Driveway Flames

Cost of 10 uplighters with the choice of colour from dark blue, light blue, white, pink, purple, red or green is £120 inc VAT when not included as part of a Package.

Cost of 10 driveway flames is £150 inc VAT.

Suppliers

Dyrham Park Country Club is happy to provide details of local suppliers for decor, flowers, entertainment etc. upon confirmation of booking. Public Liability Insurance of £5 million minimum required from certain suppliers. Please ask for further information.

Accommodation

Dyrham Park Country Club is happy to provide details of local hotels upon confirmation of booking.

**For further information on our Function Packages please contact our
Wedding and Events Team on 020 8440 3361 Ext. 4 or events@dyrhampark.com**



“We were delighted with our function.

*All went very well and
everyone had a great time.*

*The Grand Hall and the Terrace Room
looked spectacular, the staff were
wonderful, and the food was very
good.*

*Many thanks for all your help in
organising the party.”*

Clive & Sue



*“Thank you to all at Dyrham Park
for such wonderful service
for Zoe’s Bat Mitzvah.*

*The reception food and meal were
excellent, and all the guests were
very impressed*

*It was a pleasure to organise
Zoe’s Bat Mitzvah with yourselves
and we loved having it at your venue.*

*Thank you again for
all your hard work.”*

Linda, Ben, Zoe and Emily





“We had a really magical evening at Dyrham yesterday. The room looked beautiful, the food was delicious, and all the team were incredibly helpful.

Please do pass on our thanks to all the staff. Chloe really had the time of her life.

Thank you for being so helpful throughout all the planning, and ensuring we had a fantastic evening.”

Lisa and Sebastian

Capacity, Layout and Dimensions



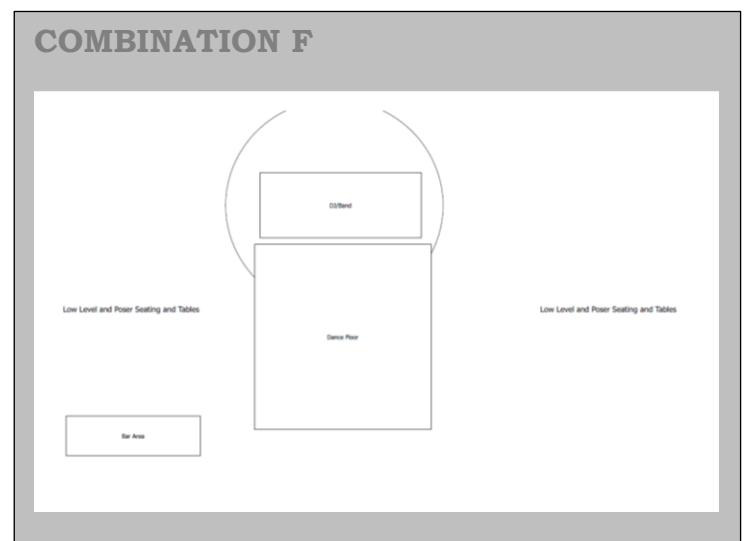
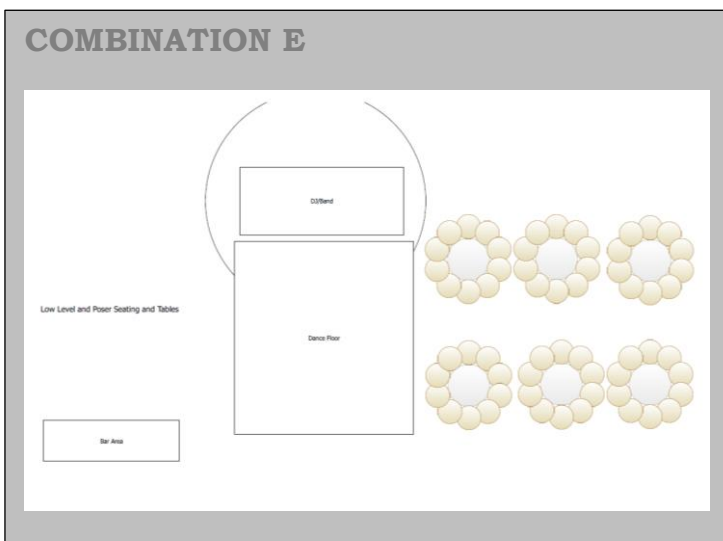
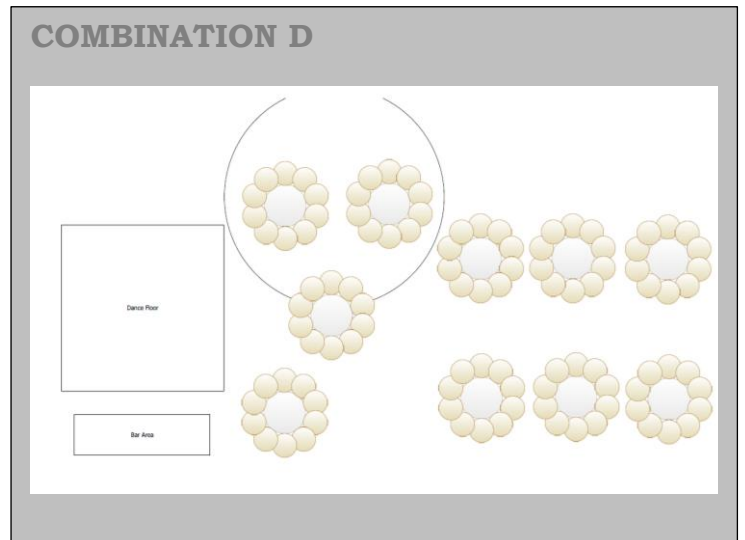
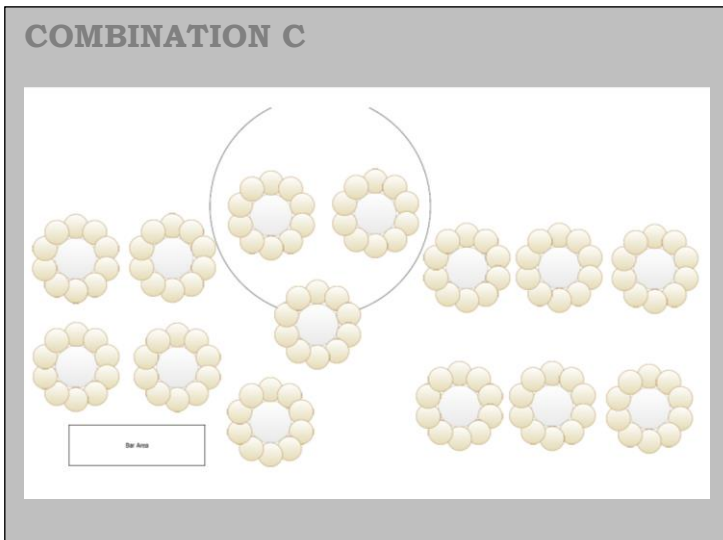
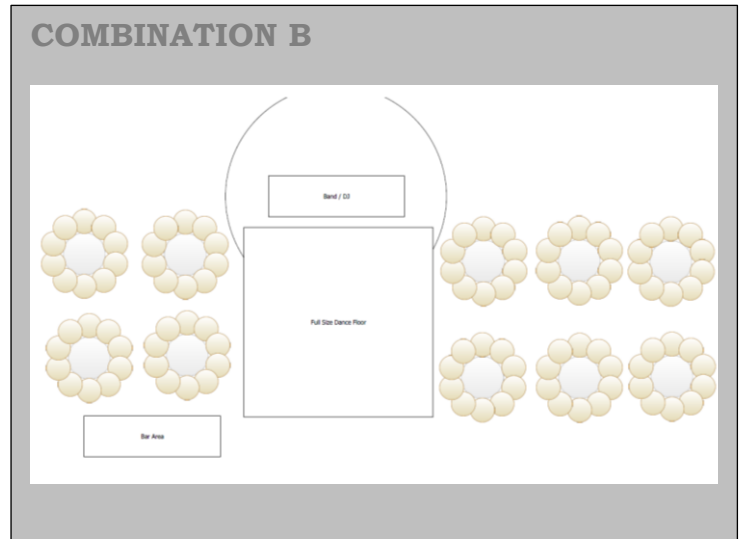
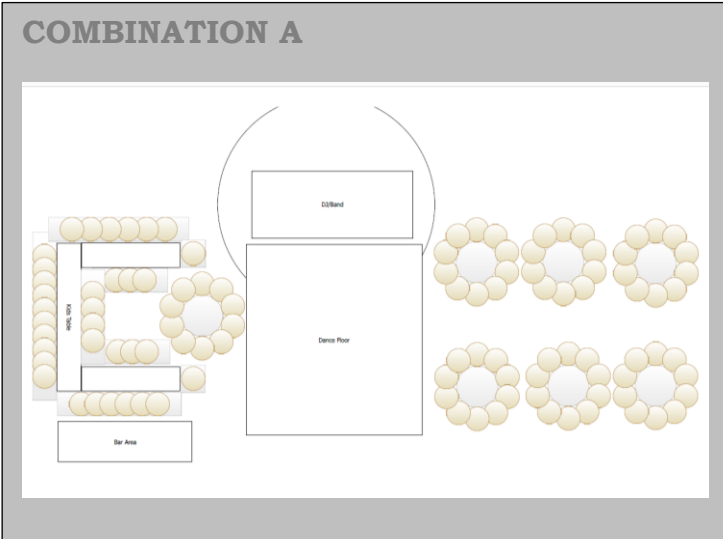
Terrace Room Dimensions

Length: 20.7m

Width: 6.0 m

| Layout Combinations | Formal Set Up | Informal Set Up | Combined Formal & Informal Set Up | Dancefloor in Terrace Room | Dancefloor in adjoining Grand Hall | Stage in Terrace Room | Maximum Capacity |
|---|---------------|-----------------|-----------------------------------|----------------------------|------------------------------------|-----------------------|------------------|
| Combination A (Bat / Bar Mitzvah) | ✓ | | | ✓ | | ✓ | 100 |
| Combination B | ✓ | | | ✓ | | ✓ | 100 |
| Combination C | ✓ | | | | ✓ | | 140 |
| Combination D | ✓ | | | ✓ | | | 100 |
| Combination E | | | ✓ | ✓ | | ✓ | 180 |
| Combination F | | ✓ | | ✓ | | | 180 |

Layout Combinations





DINNER DANCE CELEBRATION PACKAGE



DINNER DANCE CELEBRATION PACKAGE

£8,750 including VAT

Based on 75 guests plus £98.50 per additional guest including VAT

- Venue Hire
- Red Carpet
- Welcome Drinks Reception
*Two Glasses of Prosecco,
Seasonal Cocktail or Soft Drink*
- Selection of Four Canapés
- Three-Course Classic Menu
with Tea, Coffee & Petit Fours
- Half-bottle of Red or White House Wine
- Half-bottle of Mineral Water
- White Table Linen, Chair Covers & Sashes
- Easel for Table Plan, Table Numbers & Menus
- Cake Stand & Knife
- Dance Floor
- 10 Uplighters
- Dedicated Event Manager
- Menu Tasting
for two people
- Complimentary Car Parking



CLASSIC SUMMER BBQ PACKAGE



CLASSIC SUMMER BBQ PACKAGE

£7,150 including VAT

Based on 75 guests plus £79.50 per additional guest including VAT

- Venue Hire
- Red Carpet
- Welcome Drinks Reception
Glass of Prosecco, Seasonal Cocktail or Soft Drink
- Beer, Wine & Soft Drinks Station
Glass of wine, Bottled Beer or Soft Drink
- Crisps, Nuts & Olives
- Classic Three-Course BBQ Menu
- White Table Linen
- Cake Stand & Knife
- Dance Floor
- Dedicated Event Manager
- Complimentary Car Parking



FORMAL BAR / BAT MITZVAH PACKAGE



FORMAL BAR & BAT MITZVAH PACKAGE

£9,850 including VAT

Based on 100 guests (60 Adults & 40 Children)

plus £96.50 per additional adult & £59.50 per additional child including VAT

- Venue Hire
- Red Carpet
- Welcome Drinks Reception
Two Glasses of Prosecco, Seasonal Cocktail or Soft Drink for adults
One Mocktail or Soft Drink for children
- Selection of Four Canapés
- Three-Course Classic Menu
with Tea, Coffee & Petit Fours
- Three-Course Children's Menu
- Half-bottle of Red or White House Wine
- Two Soft Drinks per child
- White Table Linen, Chair Covers & Sashes
- Easel for Table Plan, Table Numbers & Table Menus
- Dance Floor
- 10 Uplighters
- Dedicated Event Manager
- Menu Tasting
2 Adults and 2 Children
- Complimentary Car Parking



INFORMAL BAR / BAT MITZVAH PACKAGE



INFORMAL BAR & BAT MITZVAH PACKAGE

£10,950 including VAT

Based on 100 guests (60 Adults & 40 Children)

plus £109.50 per additional adult & £62.50 per additional child including VAT

- Venue Hire
- Red Carpet
- Welcome Drinks Reception
*Two Glasses of Prosecco,
Seasonal Cocktail or Soft
Drink for adults*

*One Mocktail or Soft Drink for
children*
- Selection of Four Canapés
- Informal Food Stations
*Three Main Course stations, &
One Dessert station with Tea,
Coffee & Petit Fours*
- Account Bar of £500
- Two Soft Drinks per child
- White Table Linen, Chair
Covers & Sashes
- Easel for Table Plan, Table
Numbers & Table Menus
- Dance Floor
- 10 Uplighters
- Dedicated Event Manager
- Menu Tasting
2 Adults and 2 Children
- Complimentary Car
Parking



CELEBRATION CARVERY PACKAGE



CELEBRATION PACKAGE – CARVERY

£6,150 including VAT

Based on 75 guests plus £63.50 per additional guest including VAT

- Venue Hire
- Red Carpet
- Welcome Drinks Reception
Glass of Prosecco, Seasonal Cocktail or Soft Drink
- Crisps, Nuts & Olives
- Three-Course Carvery
- White Table Linen
- Easel for Table Plan, Table Numbers & Menus
- Cake Stand & Knife
- Dance Floor
- 10 Uplighters
- Dedicated Event Manager
- Complimentary Car Parking



CELEBRATION FINGER BUFFET PACKAGE



CELEBRATION PACKAGE – FINGER BUFFET

£4,450 including VAT

Based on 75 guests plus £45.00 per additional guest including VAT

- Venue Hire
- Red Carpet
- Welcome Drinks Reception
Glass of Prosecco, Seasonal Cocktail or Soft Drink
- Crisps, Nuts & Olives
- Evening Finger Buffet
- Selection of Sandwich, Fruit and Cheese Platters
- White Table Linen
- Cake Stand & Knife
- Dance Floor
- 10 Uplighters
- Dedicated Event Manager
- Complimentary Car Parking



AFTERNOON TEA PACKAGE



AFTERNOON TEA CELEBRATION PACKAGE

£2,950 including VAT

Based on 50 guests plus £45.00 per additional guest including VAT

**max 4-hour hire*

- Venue Hire
- Red Carpet
- Welcome Drinks Reception
Glass of Prosecco, Seasonal Cocktail or Soft Drink
- Crisps, Nuts & Olives
- Traditional Afternoon Tea
served with a selection of Fine Teas & Coffee
- White Table Linen
- Easel for Table Plan, Table Numbers & Menus
- Cake Stand & Knife
- Dance Floor
- Dedicated Event Manager
- Complimentary Car Parking



ENGAGEMENT PACKAGE



ENGAGEMENT PARTY PACKAGE

£5,600 including VAT

Based on 100 guests plus £40.00 per additional guest including VAT

- Venue Hire
- Red Carpet
- Welcome Drinks Reception
Glass of Prosecco, Seasonal Cocktail or Soft Drink
- Account Bar of £500
- Selection of Twelve Canapés
- White Table Linen
- Cake Stand & Knife
- Dance Floor
- 10 Uplighters
- Dedicated Event Manager
- Complimentary Car Parking



MEMORIAL PACKAGE

MEMORIAL PACKAGE

£2,100 including VAT

Based on 75 guests plus £19.50 per additional guest including VAT

**max 4-hour hire*

- Venue Hire
- Drink on Arrival
Tea, Coffee or Fruit Punch
- Welcome Drinks Reception
Glass of Wine, Beer or Soft Drink
- Sandwich, Fruit and Cheese Platters
- White Table Linen
- Table for Memorabilia
- Easel for Photographs
- PA System for background music
- Dedicated Event Manager
- Complimentary Car Parking



Menu Options



Canapés

Cold

Salmon sushi

Smoked salmon blinis with horseradish cream

Seared tuna, daikon and wasabi

Rillettes of corn-fed chicken, wholemeal toast and onion marmalade

Mini beef Wellingtons

Oriental duck, hoisin and cucumber cup

Wild mushroom and basil tarts (v)

Mini bruschetta (v/ve)

Vegetable sushi (ve)

Crudités and dips (ve)

Sweet potato crisps, smashed avocado (ve)

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Hot

Mini fish and chips

Spiced salt cod fritters, garlic and saffron aioli

Lemon and ginger scented salmon lollipops with coriander cream

Chicken paella skins

Honey-glazed chicken lollipops with sweet chilli dip

Lamb Kofta with cumin dip

Peking duck spring rolls with hoisin sauce

Sun-blushed tomato and goats' cheese tart (v)

Mozzarella and basil risotto arancini (v)

Potato latkas with apple dip (ve)

Vegetable spring rolls with chilli jam (ve)

Falafel with cumin dip (ve)



Classic Menu

Starters

Beetroot gravadlax, ribbon pickled cucumber and dill salad
Smoked salmon or smoked haddock fishcakes, baby leaf salad
Crispy Oriental fillet of red mullet, green papaya salad

Port and chicken liver parfit, crostini, red onion marmalade

Crispy duck confit, spring onion and cucumber salad

Sun-blushed tomato and goats' cheese tart (v)

Aubergine, spinach and ricotta cannelloni (v)

Watermelon carpaccio, watercress and rocket salad, pine nuts, blueberries, cranberry dressing (ve)

Pesto vegetable salad (ve)

Spiced pumpkin velouté, tomato and chive salsa (ve)

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Main Courses

Pan-fried sea bass, chive mash, charred asparagus, lemon butter sauce

Miso glazed salmon, asparagus, cucumber salad, watercress and red baby cress, lemon vinaigrette

Twice-cooked Scottish salmon, herb crusted potatoes, Tenderstem broccoli, white wine sauce

Golden-roasted chicken breast supreme, dauphinoise potatoes, Tenderstem broccoli, rich velouté sauce

Slow-roasted lamb shank, sweet potato gratin, spring greens (£7 supplement pp)

Slow-cooked feather blade of beef, creamy mash, buttered spinach, shallots two-ways, red wine reduction

Feta, spinach and sun-dried tomato filo parcel, spinach and potato cake, Heritage carrots, asparagus tips (v)

Spinach and ricotta ravioli, wild mushroom sauce, garlic ciabatta (v)

Harissa spiced cauliflower steak, chickpeas and spinach, watercress and pomegranate salad (ve)

Linguine Arrabiata with chilli, garlic, on-the-vine cherry tomatoes, rocket garnish (ve)

Slow-roasted red beetroot steak with confit oyster mushrooms, garlic and ginger sautéed bok choy (ve)

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Desserts

Strawberry and cream tart

Vanilla crème brûlée

Lemon posset, shortbread

Berry Cheesecake

Sticky toffee pudding, toffee sauce, vanilla ice-cream

Warm chocolate brownie, chocolate sauce, vanilla ice-cream (ve)

Avocado and lime cheesecake (ve)

Fresh fruit platter, fruit sorbet (ve)

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Tea, Coffee and Petit Fours or Mints

Set menu required – select one starter, main course, and dessert for your guests together with a vegetarian starter and main course option



Barbecue Menu

Starters

Mixed Mezze of Houmous, Tzatziki, Taramasalata, warm Pitta bread

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Classic Barbecue

Marinated barbecue chicken

Beef steak sausages with caramelised onion marmalade

Beef burgers

Lemon and herb salmon kebabs

Rosemary and garlic marinated lamb cutlets

Charred Halloumi and vegetable kebabs (v)

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Roasted rosemary new potatoes

Coleslaw

Greek salad

Mixed leaf salad

Pasta Salad

Corn on the Cob

Relishes

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Dessert

Eton Mess

Fruit Platter

Or choose one plated dessert option from the Classic Menu



Children and Teen Menu

Starters

Sticky chicken lollipops

Mozzarella dippers (v)

Cheesy potato skins with BBQ sauce (v)

Fan of melon (ve)

Trio of vegetable sushi (ve)

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Main Courses

Battered fish, chips and peas

Chicken goujons, chips and beans

Mini sliders, skinny fries, corn on the cob

Home-made Margarita pizza, cucumber sticks, cherry tomatoes (v)

Tomato and basil pasta with garlic bread (v/ve)

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Desserts

Strawberry ice-cream, meringue, sprinkles

Fresh fruit jelly, vanilla ice-cream

Warm chocolate brownie, vanilla ice-cream

Chocolate pancakes, vanilla ice-cream

Fresh fruit platter, sorbet (ve)

**Set menu required – select one starter, main course and dessert
for your guests aged 2 – 16 years**



Informal Food Stations

Main Courses

Sushi Station
Pan-Asian Station
Fish and Chips Station
American Diner Station
Curry Station
Mediterranean Station
Deli Counter
Mexican Station
Pizza and Pasta Station

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Desserts

Ice-cream Bar
Mini dessert Station

Select 3 main course stations and one dessert station for your guests

Bowl Food

Fish and chips
Whitebait and skinny fries
Smoked salmon cocktail
Seared salmon with lemongrass broth
Warm tuna Niçoise
Teriyaki chicken stir-fry egg noodles
Sweet and sour chicken with egg-fried rice
Shepherd's Cottage Pie
Thai red beef curry with steamed rice
Hoisin duck noodle salad
Superfood salad (v)
Sweet chilli vegetable stir-fry with rice noodles (v)
Vegetable Biryani (v)
Vegetable Paella (v)

Select 4 items



Finger Buffet

Cold

Salmon tartlets
Mini smoked salmon and cream cheese bagels
Chicken Caesar wraps
Brie bruléed crostini
Broccoli and Stilton quiche (v)
Bruschetta (v/ve)
Falafel and hummus wraps (ve)
Crudités and 3 dips (ve)

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Hot

Fish and chip cones
Chicken skewers with sweet chilli dip
Roast beef Yorkshire puddings with onion marmalade
Mini beef sliders
Beef sausage rolls
Mini Cornish pasties
Mini cheese and onion pasties (v)
Potato latkas with apple sauce (v/ve)
Halloumi fritattas (v/ve)
Vegetable spring rolls with chilli jam (ve)

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Dessert

Mini raspberry meringues
Mini lemon tarts
Mini chocolate brownies (ve)
Fruit skewers (ve)

Select 5 options



Afternoon Tea

Smoked salmon and cream cheese mini bagels
Tuna mayonnaise and cucumber finger sandwiches
Cream cheese and cucumber finger sandwiches (v)
Free-range egg mayonnaise and cress bridge rolls (v)

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Mini fruit and plain scones with clotted cream and preserves

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Mini Victoria sponge
Mini chocolate brownies
Macaroons
Mini fruit tarts
Mini berry meringue

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Selection of Fine Teas or Coffee

Vegan options available on request

Platters

Sandwiches

Scottish smoked salmon, cream cheese and rocket
Tuna mayonnaise and cucumber
Coronation chicken, coriander and red pepper
Mature farmhouse Cheddar cheese and pickle (v)
Free-range egg and cress (v)
Mozzarella, pesto and tomato (v)
Hummus and red pepper (ve)
Avocado and cucumber (ve)

Freshly made sandwiches served on a variety of breads, bridge rolls and tortilla wraps

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Fruit

Selection of fresh fruit platters

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Cheese

Selection of British and Continental Cheeses
Served with a selection of breads and chutney

Each platter caters for 10 guests



Dyrham Park Recommended Supplier List

Décor

Your Elegant Occasions

Contact: Ryan or Emma Newbury
W: www.yourelegantoccasions.co.uk
E: yourelegantoccasions@gmail.com

Save the Date

Contact: Stacey Strange
W: www.savethedateuk.com
E: info@savethedateuk.com
T: 07854 457 776

All Wrapped Up

Contact: Sharon Robson
E: sharon.allwrappedup@gmail.com
T: 07886 569 134



Florists (Silk Flowers)

The Blossom Company

Contact: Izabella Fountain
W: www.theblossom.uk
E: hello@theblossom.uk
T: 07808 523 830

Florists

Burgeon Floral Design

Contact: Helen Burgeon
E: info@burgeon.co.uk
T: 020 8441 6661
F: 020 8364 9146

Black & Cook

Contact: John or Jackie Doneo
E: jdoneo38@gmail.com
T: 020 8952 3953
F: 020 8952 5969

Gilly Bean Flowers

Contact: Gill Sutton
W: www.gillybeanflowers.co.uk
E: info@gillybeanflowers.co.uk
T: 07983 629 538

Wedding Flower Company

Contact: Cathy Ewing
W: www.weddingflowercompany.co.uk
E: weddingflowercompany@gmail.com
T: 07971 444 717





Photographers and Videographers



Kate Swerdlow Photography

Contact: Kate Swerdlow
W: www.kateswerdlowphotography.com
E: kate@kateswerdlowphotography.com
T: 07809 771143

The Kensington Photographer

W: www.TheKensingtonPhotographer.co.uk
E: info@thekensingtonphotographer.co.uk
T: 0207 459 4419

Videography & Photography

Contact: Matt Reeves
W: www.reportagecompany.co.uk
E: enquiries@thereportagecompany.co.uk
T: 07970 843 528

Yours Truly Weddings Films

Contact: Jamie Horton
W: www.yourstrulyweddingfilms.com
E: info@yourstrulyweddingfilms.com
T: 020 7846 0063 | 07713 491 654

Cakes

Emily Jane Cakes

Contact: Emily Bly
W: www.emilyjanecakes.co.uk
E: emily@emilyjanecakes.co.uk
T: 01438 820 884 | 07799 848 809

Wilton Patisserie

W: www.wilton-patisserie.co.uk
E: cakes@wilton-uk.com
T: 0208 886 3444



Make-up

Katie Levy

 [katie.levymakeup](https://www.facebook.com/katie.levymakeup)
E: katie.levymakeup@gmail.com
T: 07961 905 258

Rachel's Glam It Up

 [rachels_glamitup](https://www.instagram.com/rachels_glamitup)
W: www.glamitup.net
T: 07946 499 533



Live Music

The Function Band

W: www.thefunction.band

E: info@thefunction.band

T: 01727 680 981

The London Swing Orchestra

Contact: Graham Dalby

W: www.londonswingorchestra.co.uk

E: info@londonswingorchestra.co.uk

T: 01722 331 115 | 07952 190 558

The London Harpist (Harpist)

Contact: Melissa Adriana Parmar

W: www.london-harpist.com

E: londonharpist@gmail.com

T: 07951 936 731



DJs & Production

Pro Active Events

Contact: Lee Raw

W: www.proactiveevents.co.uk

E: enquiries@proactiveevents.co.uk

T: 0845 257 5005 | 07949 081 456

London Rox Events

Contact: Elliot Spencer

W: www.londonroxevents.co.uk

E: elliot@londonroxevents.com

T: 07930 204 633

Matt Frankel

W: www.mattfrankevents.com

E: mattfrankevents@outlook.com

T: 07776 611 166

Just Smile

W: www.justsmile.co.uk

E: info@justsmile.co.uk

T: 01923 750 525

Terry Lewis

W: www.djterrylewis.com

E: terry@djterrylewis.com

T: 07974 123 567



Entertainment

Phase One Fireworks

Contact: Stephen Harriott
W: www.phaseonefireworks.co.uk
E: info@phaseonefireworks.co.uk
T: 01444 523 327 | 07835 098 688

Star Fireworks

Contact: Stephen Harriott
W: www.phaseonefireworks.co.uk
E: info@phaseonefireworks.co.uk
T: 01444 523 327 | 07835 098 688

Wild Fangs (Exotic Animal Encounter)

W: wildfangsuk.wordpress.com
E: wildfangs@outlook.com
T: 07969 434 050


Stephen James (Magician)

Contact: Steven James
W: www.stephenjamesmagic.uk
E: stephen@stephenjamesmagic.uk
T: 07512 322 673

Minimelts Events (Chocolate Fountain)

Contact: Jason
W: www.minimeltsevents.co.uk
E: jason@minimeltsevents.co.uk
T: 07970 924 345

Sweet N Delish

 [sweetndelishuk](https://www.facebook.com/sweetndelishuk)
W: www.sweetndelish.com
T: 020 8449 9711 | 07984 936 712

HoneyPop Events & Treats

Contact: Fel's
E: fel@honeypopevents.co.uk
T: 07539 372 939



Security

Taylor Made Securities

W: www.tmsecurities-uk.com
E: enquiries@tmsecurities-uk.com
T: 01572 868 126

