



Weybrook Park

Evening Function Brochure 2024

Call::01256 320 347 Ext 2 Email::lee@weybrookpark.co.uk

Why Is Weybrook Park An Ideal Venue For Your Function?

Weybrook Park Golf Club can accommodate a variety of different events.

Whatever the special occasion is, we are always here to welcome you in and ensure you have a memorable time.

Our function suite can accommodate up to 64 for a sit down meal or up to 125 for one of our buffet options.

Evening Room Hire Fee from 7pm till 11.30pm - £375



"We would like to say a big thank you to yourself and your team for looking after us so well last night. Everyone worked so hard to ensure the evening was a success. The food was delicious. Once again, thank you."

Andrew and Eve O'Shaughnessy

Finger Buffet — £13pp

**Pick 5 Items From The Following
(50% of guests is the minimum to cater for)**

Assorted Sandwiches
Assorted Wraps
Shish Chicken Skewers
Mini Sausage Rolls
Tempura Prawns
Spring Rolls
Mini Burger Sliders
Cottage Pie
Croque Monsieur Bites
Vegetable Samosas
Assorted Bruschetta
Mustard Cocktail Sausages
Mini Arancini

(Add any extra items for £1.95 per head)



Cold Meat Buffet — £15pp

All Items Included Below

(50% of guests is the minimum to cater for)

Selection of Continental Cold Meat
Galicia Shredded Chicken
Bagel Selection (Mackerel Pate, Mushrooms, Ham Salad)
Baby Leaf Salad
Pesto and Sundried Tomato Pasta Salad
Moroccan Couscous
Potato Salad
Dressing and Sauce

Barbeque Buffet — £15pp

**Includes 2 Meats From Below
(100% of guests to cater for)**

1/4 Beef Burger

Cumberland Sausage

BBQ Chicken Skewer

Lamb Kofte

Marinated Chicken Thigh

All served with Potato Salad,
Mixed Leaf Salad and Coleslaw.

**Add An Extra Meat For £2.75
Per Person**



Pulled Pork Buffet — £11.50pp

(100% of guests to cater for)

**Pulled Roasted Pork Shoulder Served in a Brioche Bun
with Crackling
Apple Sauce
Dressings
Potato Salad
Mixed Leaf Salad
and Coleslaw**

Formal Functions

If you require a more formal sit down meal, we have our Gold and Diamond menus to make your celebration an elegant occasion

Each menu has 3 starters, mains and desserts for your guests to choose from (all dietary requirements can be catered for).



“I had a lovely party on Sunday at Weybrook Park, everyone enjoyed it, the food was delicious and the room was an ideal size, please say a big thank you to Angela, the chef and all the other staff who worked so hard to make it a memorable occasion. Many thanks and kind regards.”

Carole Chapman

Gold Menu £24.95

Starters

Basil Marinated Mozzarella Pearls

with baba ghanoush, pickled shallots & rustic croutons
(Dairy, Wheat)

Ham Hock Press

with pea puree, pickled mushrooms & a puff pastry strip
(Dairy, Wheat)

Thai Style Cod Patty

with crispy salad, puffed rice & kaffir lime mayonnaise
(Wheat, Eggs)

Mains

24 Hour Ale Marinated Chicken Supreme

with torched sweetcorn smoked chowder & crispy kale
(Dairy, Wheat)

Paprika Roasted Fillet of Pollock

with sautéed new potatoes, green beans & citrus beurre blanc
(Dairy, Wheat)

Leek & Mushroom Croquette

served with ratatouille & rich saffron sauce
(Dairy, Wheat)

Dessert

Oreo Cheesecake

with berry compote & almond crunch
(Dairy, Wheat, Almonds)

Decadent Chocolate Mousse

with caramel cream & almond biscotti
(Dairy, Wheat, Almonds)

Chai Tea Crème Brûlée

with home made short bread
(Dairy, Wheat)

Diamond Menu £29.95

Starters

Confit Chicken & Asparagus Terrine
with watercress salad & truffle mayonnaise
(Dairy, Wheat, Eggs)

Cornish Mackerel Pate
on homemade focaccia bread, torched cherry tomato & lime dressing
(Dairy, Wheat)

Goats Cheese Bites
with red onion marmalade, roasted butternut & glazed walnut
(Dairy, Wheat, Walnut)

Mains

Slow Roasted Garlic & Rosemary Shoulder of Lamb
with fondant potatoes & a red wine jus
(Dairy)

Grilled Fillet of Sea Bass
with couscous, roasted cauliflower, chives & white wine sauce
(Dairy, Wheat, Sulphites)

Roast Vegetable Tian
with basil new potatoes & Provençal sauce
(Can be vegan)

Dessert

Malibu Panna Cotta
with mango coulis & coconut biscuit
(Dairy, Wheat)

Cappuccino Parfit
with chocolate sauce & honeycomb crunch
(Dairy, Wheat)

Glazed Lemon Tart
with raspberry sorbet & crispy raspberries
(Dairy, Wheat)

Extra Items:

Resident DJ — £450.00

Tea/Coffee Station — £2.50pp

Welcome Drink — £4.00pp

Bottle of Prosecco — from £24.00

Bottle of House Wine — from £21.00

For All Enquiries, Please Speak To Lee

Call: 01256 320 347 Ext 2 or

Email: lee@weybrookpark.co.uk

Address

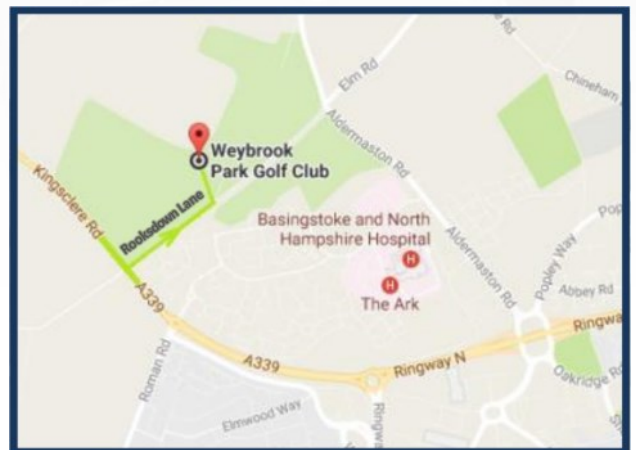
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For More Information Visit www.weybrookpark.co.uk