



Social Banqueting - Croydon Park Hotel

The Croydon Park Hotel has the largest banqueting suite the most flexible event space options in Croydon. Therefore, it is ideal if you are looking for a venue to celebrate a birthday, wedding anniversary, christening, retirement, reunion or gala dinner for your local club, association or charity for up to 200 guests.

From traditional, to classics with a modern twist, seasonally led menus through to ethnic options such as African, Caribbean and Asian, our menus are designed to suit a range of budgets and preferences. If you or your guests have any food allergies, intolerances or have any special dietary requirements, please let the events coordinators know. All menu prices quoted are per person and inclusive of VAT and are subject to minimum numbers.

Function room hire fees also apply (see below). Function room space is not guaranteed until contract is signed/deposit paid. A private cash or account bar can be set-up for a fee of £100.00 in your function room.

Special rates are available for bedrooms if you are holding an event in the hotel.

Function Room Hire

	ROOM HIRE	DIMENSIONS	HEIGHT	RECEPTION	BANQUET	CABARET
CENTENNIAL	£600-£1,000	22.5 x 12m	3.2m	225	180	120
WINSTON	£200-£350	12 x 7.5m	3.2m	75	50	40
WOLSEY	£200-£350	12 x 7.5m	3.2m	75	50	40
WILLIAM	£200-£350	12 x 7.5m	3.2m	75	50	40
WINSTON & WOLSEY	£400-£700	24 x 15m	3.2m	150	100	80
WOLSEY & WILLIAM	£400-£700	24 x 15m	3.2m	150	100	80
BARCLAY	£150-£200	7.3 x 4.6m	2.5m	20	20	16
JOHNSON	£200-£300	8 x 7.5m	2.7m	40	40	16
LINDBERGH	£200-£300	8 x 7.5m	2.7m	40	40	16
DERBY	£200-£300	6.5 x 7.4m	2.8m	40	40	16

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Three Course Set Menu | £26 Per Person

Select one starter, main and dessert for all guests, excluding pre-orders for vegetarian/special dietary requirements. For a minimum of 10 persons.

. STARTERS

Carrot and coriander soup with grated pickled ginger
Ham hock and pea terrine with salad and onion marmalade dressing
Garden salad: cherry tomatoes, red onion, cucumber and cos lettuce tossed in a fresh dill, paprika and sour cream dressing

MAIN COURSES

Rosemary chicken supreme with mixed mushrooms and tomato jus
Pan seared pork loin steak, savoy cabbage and wholegrain mustard sauce
Turkey paupiette with chive and cream sauce
All main courses served with seasonal vegetables and potatoes.

DESSERTS

Profiteroles filled with Chantilly cream, dark chocolate sauce
Baileys cheesecake

Three Course Set Menu | £32 Per Person

Select one starter, main and dessert for all guests, excluding pre-orders for vegetarian/special dietary requirements. For a minimum of 10 persons.

. STARTERS

Roasted plum tomato and red pepper soup (V)
Warm goat's cheese and sundried tomato tart on a bed of rocket, caramelised onions and balsamic vinegar
Salmon, lemon and dill fishcake with pineapple and mango salsa

MAIN COURSES

Pan seared Atlantic salmon with bay shrimps and caviar cream sauce
Chicken supreme stuffed with sage and onion, wild mushroom and port gravy
6oz Beef steak, horseradish jus
All main courses served with seasonal vegetables and potatoes.

DESSERTS

Classic Black Forest gâteau with cherries
Raspberry panna cotta with berry compote and pistachio dust
Exotic fresh fruit salad

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Three Course Set Menu | £38 Per Person

To ensure that your function runs smoothly, please select one starter, main and dessert for all guests. For a minimum of 10 persons.

STARTERS

Carrot and coriander soup with grated pickled ginger
Ham hock and pea terrine with salad and onion marmalade dressing
Garden salad: cherry tomatoes, red onion, cucumber and cos lettuce tossed in a fresh dill, paprika and sour cream dressing

MAIN COURSES

Golden sea bass, seared and served with warm Niçoise and citrus hollandaise
Beef tournedos, Diane sauce and potato and beetroot compression
Lamb cutlet, red wine and rosemary reduction

The following options can be added to your menu as the vegetarian option.

Green pesto roulade with slow roasted tomato (v)
Eggplant mozzarella tower, chunky tomato sauce and balsamic glaze
Kale, beetroot and butternut squash Wellington with tomato fondue (vegan)
Vegetable korma with basmati rice (vegan)

All main courses served with seasonal vegetables and potatoes.

DESSERTS

Tiramisu served with black cherries
Strawberry Pavlova
Baileys cheesecake with cinnamon cream

Children's Set Menu | £4.95 Per Child

Reduced size portions of the adult banqueting menus can be pre-ordered at half price per child, age 3-12 years. Alternatively, one dish can be selected from below for all children.

ONE COURSE

Chicken nuggets with chunky chips
Pasta with tomato sauce
Pork sausages with mashed potato
Ham and cheese omelette with side salad

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7 Altyre Road, Croydon, Surrey CR9 5AA.
www.croydonparkhotel.com



Oscars Buffet | £38

Featured dishes may be subject to alteration, based on seasonality or availability of produce. Menu is for a minimum of 30 persons.

STARTERS

Scottish smoked salmon
Artichoke hearts with olive oil
Tomato and mozzarella
Chicken and pork galantines
Melon Parma ham
Eggs harlequin
King prawns
Fresh asparagus
Norwegian shrimps
Mixed leaf salad

MAIN COURSES

Carvery - roast of the day
Chef's fish of the day
Meat and vegetarian hot and cold selection
Potatoes and rice
Fresh market vegetables

DESSERTS

Extensive range of gateaux, cheesecakes and flan
British and Continental cheeses
Freshly brewed tea/coffee and mints

Children's Buffet | £10.00 Per Child

Children age 3-12 years dine for half price of the adult buffet social banqueting menus. Alternatively, six items can be selected from the items below for a minimum of 10 children.

PICK SIX

Assorted finger sandwiches
Pizza slices
Chicken nuggets
Fish fingers
Sausage rolls
Cocktail sausages
Crisps
Carrot sticks
Fairy cakes
Chocolate fingers
Haribo selection
Apple slices and grapes
Jelly and ice cream

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<p>Afro-Caribbean Buffet Menu A £26 Per Person</p>	<p>Afro-Caribbean Buffet Menu B £35 Per Person</p>
<p>STARTERS *****</p> <p>Peppered smoked mackerel Soup of the day Coleslaw Tuna pasta salad Potato salad Mixed leaf salad</p> <p>MAIN COURSES *****</p> <p>Jerk chicken African beef stew Vegetable curry Jollof rice Seasonal vegetable Roast potatoes</p> <p>DESSERTS *****</p> <p>Carrot cake Chocolate cake Vanilla ice cream Tea/Coffee and mints</p> <p>EXTRAS *****</p> <p>Nigerian beef stew - £2.50 PP Curry mutton - £3.00 PP Caribbean style fried tilapia -£2.50 PP Caribbean prawn curry - £3.00 PP Baileys cheesecake - £2.50 PP Tarte au citron - £2.50 PP</p>	<p>STARTERS *****</p> <p>Poached whole salmon Smoked salmon Red pea soup Coleslaw Tuna pasta salad Potato salad Green salad</p> <p>MAIN COURSES *****</p> <p>Jerk chicken African beef stew Rice and peas Fried rice Mixed vegetables Potatoes</p> <p>- Choose 2 dishes from below – BBQ chicken Red mullet with vegetable stew Fried tilapia Jollof rice Fried plantain</p> <p>DESSERTS *****</p> <p>Exotic fruit salad Carrot cake Chocolate cake Mini cheesecake Tea/Coffee and mints</p> <p>EXTRAS *****</p> <p>Nigerian beef stew - £2.50 PP Curry mutton - £3.00 PP Caribbean prawn curry - £3.00 PP Baileys cheesecake - £2.50 PP Passion fruit cheesecake - £2.50 PP</p>

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<p style="text-align: center;">Asian Buffet Menu A £26 Per Person</p>	<p style="text-align: center;">Asian Buffet Menu B £35 Per Person</p>
<p style="text-align: center;">STARTER (PLATED) *****</p> <p style="text-align: center;">Chicken tikka Samosa Onion bhaji</p> <p style="text-align: center;">MAIN COURSES *****</p> <p style="text-align: center;">Tandoori chicken Stir fry noodles Mutton rogan josh Chana masala</p> <p style="text-align: center;">CONDIMENTS *****</p> <p style="text-align: center;">Raita Naan Plain rice Poppadums</p> <p style="text-align: center;">DESSERTS (PLATED) *****</p> <p style="text-align: center;">Ice cream Carrot halwa Fruit salad Jalebi</p> <p style="text-align: center;">EXTRAS *****</p> <p style="text-align: center;">Chicken 65 on arrival - £2.00 PP Prawn curry Goan style - £2.50 PP Fish tandoori - £2.50 PP Gulab Jamun - £1.50 PP Freshly brewed tea/coffee - £1.50 PP</p>	<p style="text-align: center;">STARTER (PLATED) *****</p> <p style="text-align: center;">- Choose 2 meat and 2 veg dishes from below - Seekh kebab Chicken tikka Chilli paneer Vegetable patties Samosa Onion bhaji Vegetable spring roll Fish tikka Skewered king prawn</p> <p style="text-align: center;">MAIN COURSES *****</p> <p style="text-align: center;">Biryani lamb and vegetables Tandoori chicken Stir fry noodles</p> <p style="text-align: center;">- Choose 2 meat and 1 veg from below – Beef curry Chicken curry Chicken korma Chicken Madras Lamb keema mutter Mutton rogan josh Mixed vegetable curry Aloo gobi masala Bombay aloo Chana masala Spinach and mushroom korma</p> <p style="text-align: center;">CONDIMENTS *****</p> <p style="text-align: center;">Raita, naan, plain rice, poppadums</p> <p style="text-align: center;">DESSERTS (PLATED) *****</p> <p style="text-align: center;">Ice cream Gulab jamun Carrot halwa Fruit salad Jalebi</p> <p style="text-align: center;">EXTRAS *****</p> <p style="text-align: center;">Chicken 65 on arrival - £2.00 PP Prawn curry Goan style - £2.50 PP Fish tandoori - £2.50 PP Freshly brewed tea/coffee - £1.50 PP</p>



Cocktail Buffet

6 ITEMS - £15 PER PERSON | 8 ITEMS - £18 PER PERSON | 10 ITEMS - £21 PER PERSON

HOT	COLD	DESSERTS
<ul style="list-style-type: none"> • Vegetable tempura • Chicken satay skewers • Mini vegetable quiche • Mushroom and cream cheese tartlets • Southern fried chicken goujons • Tempura prawns • Vegetable spring rolls • Vegetable samosas • Mini fish cakes with salsa • Lamb kofta 	<ul style="list-style-type: none"> • Assorted sandwiches • Wrap selection • Smoked salmon en croute • Fruit kebabs • Tomato bruschetta • Asparagus spears with dips • Waldorf salad boats • Basil marinated mozzarella and cherry tomato skewers • Asparagus wrapped with Parma ham • Chicken Caesar salad • Greek salad pots • Prawn cocktail shots 	<ul style="list-style-type: none"> • Mini cheesecakes • Fruit salad pot • Min chocolate eclairs • Double chocolate eclairs • Carrot cake • Mini Victoria sponge • Assorted French pastries

Canapés

4 ITEMS - £6.50 PER PERSON | 6 ITEMS – £9.00 PER PERSON | ADDITIONAL ITEM | £1.60 PER PERSON

Smoked salmon and sour cream blini
 Cream cheese and pretzel
 Pink roast beef on horseradish croute
 Walnut Crostini with Stilton mousse and figs
 Chicken liver pâté on melba toast
 Sun blushed tomato and goat's cheese mini tartlets
 Duck pâté on brioche with caramelised onion
 Artichoke and black olive crostini
 Curried chicken in poppadums

Mini baked potato with chive sour cream
 Tempura prawns with sweet chilli mayonnaise
 Duck parcel with hoisin sauce
 Chicken satay
 Spinach and feta cheese filo roll
 Mini Yorkshire pudding with beef
 Grilled halloumi and bell pepper kebabs
 Fried falafel bites

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Entertainment | From £400

You can book our resident DJ to play at your event until 12.30am. The event co-ordinators can also help with sourcing other entertainment, flowers, chocolate fountains, stylists and other specialist event services, on request.

Dry Hire | £2500-£4500

If you would like to use a professional outside catering company for your event, you can book a dry-hire package, subject to a minimum of 100 guests. Fee ranges from £2,500- £4,000 per day, depending on seasonality, day of week and inclusions.

All dry hire packages include:

- Function room hire
- One onsite supervisor (hotel staff)
- Tables
- Chairs
- Tablecloths
- Napkins
- Crockery
- Cutlery
- Glasses
- Jugs of water
- Warming oven*
- Section of hotel's kitchen for plating*

* Food must be fully prepared and cooked offsite by the caterer prior to set-up at the hotel. Caterers do not have full use of the hotel's kitchen. The caterer will need to provide their own kitchen porter and waiting staff and clear the function room and kitchen after the event. Corkage fees will apply for any beverages brought in by the client and/or the caterer.

If you require service support around any aspect of operations for the event, this will need to be booked and paid for in advance. Please contact the event coordinators for more information and prices.

Corkage Fees

If you would like to provide your own beverages at your event – whether it's catered for by the hotel or an outside caterer - corkage fees will apply.

The corkage below fees are quoted on this basis.

- Wine per bottle - £10.00
- Sparkling wine per bottle - £15.00
- Champagne per bottle - £20.00
- Spirits per bottle - £35.00

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