



Make It Magical – Your Big Day!

From saying “yes” to “I do” there is a lot to plan for your big day. Whether it’s an intimate wedding or civil ceremony, through to a wedding breakfast for up to 200 guests, our wedding coordinators are on hand to ensure your big day is truly memorable.

Croydon Park Hotel has the largest banqueting suite in Croydon and offers an eclectic choice of menus from traditional - classic or with a modern twist- through to ethnic options such as Asian, African and Caribbean. Menus can be served buffet style or plated depending on preferences and room set-up. For evening guests finger food and bowl food menus are available.

Croydon Park Hotel is a three-minute walk from East Croydon train station, plus there are 90 onsite car parking spaces (charges apply). The hotel has a leisure centre with swimming pool and offers special rates for wedding guests.

Getting Married Here

The Croydon Park Hotel licensed as wedding venue. If you would like to get married in the hotel you will need to book the registrar at Croydon Register Office. More information can be found on the Croydon Council website or send an email to: register.office@croydon.gov.uk

If you are planning to host your ceremony and reception at the Croydon Park Hotel you will need to allow for a turnaround time between events. The hotel’s wedding coordinator can provide you with more information about this when you enquire. The room hire cost for a wedding or civil ceremony is £300, if booked with the reception. To book a room for a ceremony only, please contact the wedding coordinator for more information and prices.

Weddings Packages & Menus

From £60 Per Person

- Bucks fizz on arrival
- Four course wedding menu; Asian or Afro-Caribbean buffet menus
- Half a bottle of house wine per person
- Function room hire
- Chair covers with sashes (variety of colours available)
- Red carpet
- Place cards
- Table plan
- Private bar
- Cake stand and knife
- Menu tasting (final menu choice)
- Junior suite for bride and groom on eve of wedding, including sparkling wine and chocolates

101 – 190 guests - £60.00 per adult

81 – 100 guests - £65.00 per adult

60 – 80 guests - £75.00 per adult

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Four Course Set Menu

Select one starter, main and dessert for all guests, excluding pre-orders for vegetarian/special dietary requirements. If you would like to offer your guests an extra choice, a supplement of £5 per person applies.

STARTERS

Warm wild mushroom, goat's cheese and caramelised sweet onion tart
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

SOUPS

Farmhouse vegetable soup with chives
Carrot and coriander soup with pickled ginger
Tomato and roast bell pepper soup
Butternut squash

SORBETS

Lemon sorbet
Champagne sorbet
Strawberry sorbet
Mango sorbet

£5 Supplement per person applies.

MAIN COURSES

Roast loin of pork with savoy cabbage and wholegrain mustard sauce
6oz beef steak with rosti potatoes and peppercorn sauce
Supreme of chicken wrapped with bacon and drizzled with port sauce
Steamed salmon with lime, white wine and dill sauce

All main courses served with seasonal vegetables and potatoes.

DESSERTS

Tarte au citron
Baileys cheesecake with cinnamon cream
Exotic fresh fruit salad
Double chocolate mousse in a rich chocolate cup
Medley of desserts in miniature: tarte au citron; cheesecake; double chocolate mousse
(£3 supplement per person)

Freshly brewed tea and coffee

*Featured dishes may be subject to alteration, based seasonality or availability of produce. Menus can also be customized to your preferences but supplements may apply.

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Oscars Buffet

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

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<h2>Afro-Caribbean Buffet</h2>	<h2>Asian Buffet</h2>
<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 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 Freshly brewed tea and coffee</p>	<p>STARTER (PLATED) *****</p> <p>- Choose 2 meat & 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>MAIN COURSES *****</p> <p>Biryani lamb and vegetables Tandoori chicken Stir fry noodles</p> <p>- Choose 2 meat & 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>CONDIMENTS *****</p> <p>Raita Naan Plain rice Poppadums</p> <p>DESSERTS (PLATED) *****</p> <p>Ice cream Gulab jamun Carrot halwa Fruit salad Jalebi</p>

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Children's Menu

Children age 3-12 years can order reduced size portions of the adult menu at £25 per child. Alternatively, contact our wedding coordinators for other dining options for children.

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 chili mayonnaise
 Duck parcel with hoisin sauce
 Chicken satay
 Spinach and feta cheese filo roll
 Mini Yorkshire pudding with beef
 Grill halloumi and bell pepper kebabs
 Fried falafel bites

Evening Buffets

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 Mini chocolate eclairs Double chocolate eclairs Carrot cake Mini Victoria sponge Assorted French pastries

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DELI TABLE | £15.95 PER PERSON

Charcuterie: Parma ham, salami, chorizo and pastrami

Cheeseboard: Brie, Camembert, Leicester and Stilton

Selection of breads: garlic, cheese, soda and baguette

Pâtés: chicken liver and duck and orange

MIXED TABLE | £19.95 PER PERSON

Selection of salads
Sandwich assortment
Lamb kofta
Mini burgers
Samosas
Chicken goujons
Fish fingers
Sausage rolls
Chicken satay
Fried potatoes

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