

LET'S CELEBRATE!

BIRTHDAY PARTIES,
ANNIVERSARIES,
CHRISTENINGS &
BABY SHOWERS



LET'S CELEBRATE!



Elegantly decorated and air conditioned, The Laurel Room offers privacy and a wide selection of dining menus and drinks packages, perfect for celebrating a special occasion.

We understand how important these life milestones are and we look forward to meeting with you to plan your special event.



We aim to make your planning as easy as possible, and suggest the following menus as a great starting point for your celebrations. We are also able to offer our usual Sunday Lunch menus for your celebrations if your event falls on a Sunday.

Simply choose your menu and drinks package and add a private dining room hire cost of £200. This cost includes table linen, crockery, cutlery, easel, cake stand and knife (if required) and necessary staffing.



Please note that The Laurel Room is not licensed to hold any civil ceremonies, however you would be very welcome to invite a Celebrant to the Hotel to perform a symbolic ceremony for your wedding celebrations or join us from a Church or following a civil ceremony at a Register office for a wedding breakfast. Unfortunately the room is unable to host evening receptions.



The Laurel Room is available for use until 10pm, due to its location in proximity to overnight residential guests. However, if a member of your party occupies the adjoining bedroom, this can be extended to 11pm.



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FINGER BUFFET MENU - FROM £16 PER PERSON



A finger food buffet is perfect for relaxed celebration and is a real crowd-pleaser - a hit with adults and children alike!



Included:
Mixed Leaf Salad
Selection of freshly Baked Breads

then please select 6, 8 or 10 of the items below to complete your menu:

Mini Wraps (Chicken Caesar, BLT, Roasted Vegetable and Halloumi)
Onion Bhajis, Vegetable Spring Rolls & Samosas
Mixed Sandwich Selection
Pork Pies
Sausage Rolls
Mixed Quiche
Potato Salad
Hummus and Flatbreads
Chicken Goujons and Dips
Brownie Bits
Santiago Cake

6 items - £16

8 items - £19

10 items - £22



If you wish to provide unlimited tea and coffee during your time with us, simply add £2.00 per person.



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TWO COURSE HOT BUFFET MENU - £25 PER PERSON

For a more relaxed and informal experience, our hot buffet menu is a perfect choice. Simply choose a starter and main course, or a main course and sweet treat.



Starter

(choose one)

Homemade Soup with crusty bread (V)
Goats Cheese Tart (V)
Smoked Haddock Fishcake



Main Course

(select one meat option to serve alongside the vegetarian option)

Slow Cooked Beef Chilli
Chicken Tikka Masala
Melanzane Alla Parmigiana (VE)

Accompanied by...

Flatbreads
Mixed Salad
and
Rice



Dessert

(choose one)

Brownie and Chocolate Sauce (V)
Cheesecake and Fruit Compote (V)
Fresh Fruit Salad (VE)



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STANDARD MENU - £35 PER PERSON

Perfect for a celebratory meal!

Please set a menu for your event by choosing one starter, one main course and one dessert for all of your guests. Dietary requirements will be catered separately in addition.



Starters

Soup of the Day (V)
Chicken Liver Parfait with Onion Marmalade
Hot Smoked Salmon with pickled cucumber, strained yoghurt
and capers



Main Course

Guinness Porter Daube of Beef with mash and crispy shallots
Pan Fried Chicken with confit garlic potato terrine and pan sauce
Roast Butternut Squash Risotto with toasted pumpkin seeds (VE)



Desserts

Sticky Toffee Pudding with caramel sauce and
vanilla ice cream (V)
Baked Vanilla Cheesecake (V)
Chocolate Tart with praline (V)



Tea, Coffee
and Mints



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DELUXE MENU - £50 PER PERSON

An enhanced menu for an extra special celebration!

Please set a menu for your event by choosing one starter, one main course and one dessert for all of your guests. Dietary requirements will be catered separately in addition.



Starters

Roasted Red Pepper and Crayfish Cocktail
Carpaccio of Beef with Elsdon goats cheese, horseradish emulsion and balsamic onions
Roasted Carrot, carrot top and almond pesto, smoked almond crumb, burnt carrot ketchup and vegan feta (VE)



Main Course

Beef Cheek Bourguignon with fondant potato
Pan Fried Cod Loin with potato terrine, bouillabaisse and fennel oil
Roasted Root Vegetable Pithivier (VE)



Desserts

Chocolate Cremeux
French Apple Tart with almond ice cream
Rice Pudding with roasted pistachios



Tea, Coffee
and Chocolate Truffles



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DRINKS PACKAGES

All of our drinks packages offer the perfect accompaniment to your event providing an arrival drink to kick off your celebrations, wine served alongside your food selection and a glass of fizz to raise a toast.



Reception Drink

£4.50

1 Glass of Sparkling Wine

We suggest you add an arrival drink to your celebrations to kick your party off, allowing guests to catch up and avoid queuing at the bar!



Drinks Package One

£18

Arrival Drink - 1 Glass of Sparkling Wine
Wine Selection - One glass of House Red or White Wine
Speeches/Toasts - 1 glass of Sparkling Wine



Drinks Package Two

£22

Arrival Drink - 1 Glass of Apple Cosmopolitan Cocktail
Wine Selection - Half a bottle of House Red or White Wine
Speeches/Toasts - 1 glass of Prosecco



Drinks Package Three

£26

Arrival Drink - 1 Glass of Garden Fizz Cocktail or Pimms
Wine Selection - Half a bottle of upgraded Red or White Wine
Speeches/Toasts - 1 glass of Prosecco



Children and Non Alcoholic Guests

£8

Arrival Drink - Fruit Punch
Dining Drink - Fruit Juice
Speeches/Toasts - Elderflower Sparkler



ALLERGIES & DIETARY REQUIREMENTS



We take the issues of food allergies and intolerances seriously.

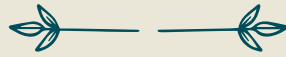
If you have any concerns about the presence of allergens in any of our menu items, please consult a member of our team.

- (V) - Vegetarian
- (VE) - Vegan
- (N) - Contains Nuts
- (GF) - Gluten Free

As we do not have direct contact with guests attending your event, it is your responsibility to provide us with accurate information regarding any allergies or dietary requirements they may have on their behalf.



GENERAL INFORMATION & BRIEF TERMS AND CONDITIONS



We are able to provide:

Easel	Up to six 5'6" Round Banqueting Tables
Cake Stand	Up to four 6ft Trestle Tables
Cake Knife	One 3ft Round Table (cake table)
Up to 50 Event Chairs	High Chairs

Minimum guest numbers may apply on some dates - please ask a member of the team.

All guests over the age of 2 attending the event must be catered for.

All food and beverage must be provided by Park Head Hotel and external produce is not permitted, with the exception of celebration cakes.

An initial deposit of £300 is required to confirm your booking.

Final guest numbers, menu choices, dietary information and any table plans are due to us 21 days prior to your event. Your final invoice will be raised based on this information and produced for payment prior to your event date.

A re-imbursable deposit of £250 will be added to your final invoice to cover any incidentals which apply during your event. This is refunded to you following the event should no issues arise.

All costs include VAT at the prevailing rate.

Full Terms & Conditions of booking apply.





Park Head Hotel
Park View
Bishop Auckland
DL14 8QB