

Functions
At
Padbrook Park

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Location

Padbrook Park is situated just 1 mile from junction 28 off the M5, at the southern end of Cullompton. Exeter and Taunton are both just a short 15 minute drive away, whilst Plymouth and Bristol can be reached within the hour. We are 5 miles from Tiverton Parkway train station and just 10 miles from Exeter International Airport.

Suitability

Padbrook Park is ideal for that special celebration with six function rooms available for hire enabling us to cater for 2-200 guests. Free on-site parking for 250 cars and a dedicated coach parking area.

The Padbrook Suite

Located on the ground floor within the main hotel complex, the Padbrook Suite has the largest capacity, and can comfortably seat up to 150 Guests, with a dance floor. Our beautifully designed hotel bar with patio doors opening on to our large terrace area provides an extensive range of high calibre wines and beverages. Guests can retire to their rooms at the end of the function without needing to venture outside.

The Pavilion Suite

Located on the first floor of the golf complex, our Pavilion suite boasts panoramic views of the golf course. It can comfortably seat up to 80 guests and has its own private bar and dance area.

Standard Room Hire Charges

Prices for room hire are negotiable depending on numbers attending and the chosen package.

Our Meetings and Events coordinator will happily discuss options with you.

All prices are inclusive of VAT

ROOM	Minimum Numbers (Charges Apply)	HALF DAY 9.00-1.00 2.00 - 6.00	FULL DAY 8.30-17.30	EVENING 18.30-23.30	DAY AND EVENING 8.30 - 00.00
Padbrook (1+2)	75	£300.00	£500.00	£500.00	£600.00
Padbrook 1 or 2	40	£200.00	£300.00	£300.00	£400.00
Pavilion	50	£150.00	£250.00	£250.00	£300.00
Fairways		£120.00	£180.00	£180.00	£200.00
Bunker		£85.00	£110.00	£85.00	£150.00
Greens		£85.00	£110.00	£85.00	£150.00

Accommodation is available in our 40 bedroom hotel.

All bedrooms have en-suite facilities.

For rates or to book a room, please phone reception on 01884 836100

A non refundable deposit of £200.00 is required to confirm any function at Padbrook Park.

Full Payment is required 2 Weeks Prior to the Event along with final numbers and a Pre order for all guests

Padbrook Park Menu Selector

A broad choice of menus

In order to give you a choice of menu and budgets to work within, we have drawn up the following menu selector. This includes a variety of Starters, Main courses and Desserts, as well as a Carved Buffet and Finger Buffet menu. There is also a selection of Canapés and Petit fours.

Original and Appetizing

Every meal is produced by our own chef who ensures that, wherever possible, locally produced foods are used. We strive to ensure each dish is as pleasing to the eye as to the palate.

Prices

Prices vary according to the type of menu chosen. Here is an indication of the options and combinations available.

Starter	Main	Sweet	Price pp
1	1*	1	£16.95
2	2*	2	£18.95
3	3*	3	£20.95

*A vegetarian option is also offered

Please note that we require confirmed final catering numbers and pre order a minimum 14 days before your event date, and this number will be reflected in the final invoice. Children under 10 will be charged at 50% of full menu price.

Carved Meat Buffet	£19.95
Children's 2 Course Meal (under 10 Yr/old)	£6.95
Savoury Finger Buffet	
Option 1 - 8 Items	£9.50
Option 2 - 10 Items	£11.50
Option 3 - 12 Items	£13.50
Party BBQ	£14.95
Deluxe BBQ	£19.95

Additional Extras	Choice of 2	Choice of 3
Canapés	£ 3.75	£ 4.75
Petit Fours	£ 3.75	£ 4.75
Starters	£ 4.50	
Desserts	£ 4.50	

Entertainment / Extras	Price
Disco's	From £250.00
Cabaret, Magicians, Live Bands	Quoted Accordingly
Own Entertainment Charge	£50.00
Bar Extensions (12pm till 1am)	£75.00

Canapés and Petit Fours

Canapés

Mini Shepherd's Pies
Celery, Apple and Cheese Tartlets
Smoked Salmon and Cream Cheese Pin Wheels
Bite size Melba toast and Pate
Satay Chicken
Warm Cherry Tomato and Basil Pesto Galette
Bang Bang Chicken Filo Crowns
Coriander Crouton with Brie and Grape Chutney
Roasted Red Pepper and Feta Cheese Mini Crustini
Sweet Chilli King Prawn Skewer
Mini Cocktail Sausages
Cheese & Pineapple

Petit Fours

Florentines
White Chocolate and Baileys Truffle, rolled in Coconut
Dark Chocolate and Cointreau Truffle, rolled in coco
Mini Raspberry Pavolva
Shortbread Biscuits with Fresh Cream and Seasonal Fruit
Chocolate Coated Honeycombe

Starters

Marinated Mozzarella and Tomato Press

Drizzled with a balsamic vinegar and Chilli Sauce
Accompanied with Grilled Garlic Bread

Oaked Smoked Salmon

Accompanied with a Lemon and Caper Dressing
And Crusty Brown Bread and Butter

Cajun Chicken Caesar Salad

Topped with Shaved Parmesan

Plum Tomato and Parmesan Galette

Served with Rocket Leaves

Chicken Liver Pate

Accompanied with Toasted Brioche and a Red onion Confit

Chef's Homemade soup of the Day

From a Selection of Seasonal Soups available

Trio of Melon

Drizzled with a Mango and Passion fruit Coulis

Ham Hock Terrine

With a Fresh Homemade Piccalilli and Potato Salad

Traditional Prawn Cocktail

Draped with a Marie Rose Sauce on a bed of leaves

All Starters are served with Warm Bread Rolls and Butter

Main Courses

Traditional Roast Platters

Choose one from the following Beef, Pork, Chicken, Turkey and Lamb.
Each served with its own traditional trimmings

Herb Crusted Salmon Fillet

Baked Fillet of Salmon Topped with a Herb Crust.
Accompanied with a Tartare Potato Cake and a fresh Tomato Salsa

Braised Lamb Shanks

Lamb Shank Braised in a Red Wine & Port Jus
Accompanied with Roasted Root Vegetables and a Creamy Potato Mash

Tender Loin of Pork

Pork Loin stuffed with Apricots, Apples and wrapped in Bacon
Accompanied with a Rosti Potato and Cider Gravy

Corn Fed Chicken Breast

Chicken Breast Fillet with a White Wine and Cream Sauce
Accompanied with a Herbed New Potato Cake

Marinated Rump of Lamb

Rump Lamb with Minted Gravy
Accompanied with Dalphinoise Potatoes

Braised Beef

Beef Braised with Balsamic Glazed Shallots and Button Mushrooms
Accompanied with a Wholegrain Mustard Mash

Tuna Steak Nicoise

Grilled Tuna Steak with Cherry Vine Tomatoes and a green herb oil.
Accompanied with Steamed new Potatoes

Seasonal vegetables and Roast Potatoes will accompany your chosen Menu

Vegetarian Dishes

Roasted Mediterranean Vegetables

Roasted Vegetable Stack topped with Grilled Mozzarella
And Cherry Tomatoes on the Vine

Steamed Asparagus with Creamed Mushrooms

Served on a Puff Pastry Croute topped with a Cheese Crisp
and a Green Herb Oil

Spinach and Ricotta Tortellini

Served with a Sweet Plum Tomato Sauce

Butternut Squash Risotto

Butternut Squash and Broad Bean Risotto
Drizzled with a herb oil

Goats Cheese and Sundried Tomato Tartlet

On a Bed of Balsamic Tossed Rocket Leaves
Accompanied with Steamed Potatoes

Seasonal Vegetable Strudel

Seasonal vegetables baked in Filo Pastry
Accompanied with Creamed Savoy Cabbage

Homemade Desserts

Chocolate and Orange Mousse

With a Passion fruit Syrup

Lemon and Vanilla Mascarpone Cheesecake

Dressed with a Mixed Berry Compote

Tiramisu Gateaux

Finished with a Chocolate Pencil

Seasonal Fruit Crumble

Served with a Vanilla custard

Warm Apple Tartan

Accompanied with Clotted Cream

Strawberry Daiquiri

Strawberry, Lime and Rum Jelly with a Tuille Biscuit

Lemon Posset

Toasted Pine Nuts and Sweet Basil Syrup

Vanilla Panacotta

Accompanied with a Poached Pear

Traditional Lemon Tart

Served with Clotted Cream

Fresh Fruit Salad

With Vanilla Ice Cream

Chocolate Brownie

With a warm Chocolate Sauce and Vanilla Ice Cream

Fresh Short Bread Biscuit Stack

Layered with Freshly Whipped Cream and Seasonal Fruits

Individual Seasonal Fruit Pavlova

Dressed with a mango Coulis

Carved Buffet

Maximum 80 People

Please select two of the following main dishes which will be decorated
And carved at the table by our chef...

Smoked Chicken Breast
Hot Roast Topside of Beef
Honey Roasted Ham
Devonshire Turkey
Dressed Salmon
Selection of continental Meats
Selection of continental Cheeses

Served with a selection of

Homemade Quiches
Warm Granary and White Crusty Rolls
Minted new Potatoes
Seasonal Salads
Coleslaw
Waldorf salad
Curried Pasta
Prawn and rice salad
Apple and beetroot salad

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Choose two desserts from our menu selector

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Freshly brewed Tea, Coffee and Mints

£17.95 per person

Add an Extra Meat option for £1.95 pp

Buffet Options

- Option 1 - 8 Items £9.50
- Option 2 - 10 Items £11.50
- Option 3 - 12 Items £13.50

Choose From

Freshly Made Assorted Sandwiches

Freshly Made Mini Quiches

Seasoned Potato Wedges

Marinated Chicken Pieces

Mini Individual Burgers

Bite Size Toad in the Hole

Fish Goujons with a Tartar Sauce Dip

Sausage Rolls

Vegetable Spring Rolls with a Sweet Chilli Dip

Freshly Made Pizza Slices

Pressed Focaccia Bread with various fillings

Mini Pork Pies and Scotch Eggs

Cheese Sticks with onions, Grapes and Pineapple

Crisps and Nibbles

Cocktail Sausages baked in Honey and Mustard

Add a Dessert option to your buffet from £4.50pp

Catering Alternatives

Available between the months of April to September.

Treat your guests to a flame grilled BBQ

To include the following

Sausages, Burgers, Chicken, Bacon, Onions
Vegetarian Items, Coleslaw, Cheese, Potato Salad, Seasonal Salads
Curried Pasta, Prawn and Rice salad
Bread Rolls and compliments

At £14.95 per person

Or up grade to our Deluxe BBQ

Pork Chops, Peppered Steaks, King Prawn Kebabs
And Hot Seasoned Potato Wedges
Vegetarian Items, Coleslaw, Cheese, Potato Salad, Seasonal Salads
Curried Pasta, Prawn and Rice salad
Bread Rolls and compliments

At £19.95 per person

ENTERTAINMENT



Padbrook Park is able to organise any form of entertainment for your forthcoming event. Bands, Disco's or comedians.

Discos are booked through an entertainments agency and come with great experience and great feedback and comments from past guests.

Disco's	From £250.00
Band's	Range in price. Please ask for an individual quote
Magician's	Range in Price please ask for an individual quote

You are more than welcome to bring your own entertainment. We ask a £50.00 charge to cover the SPS License fee. If you are booking your own entertainment please be aware we do not accept smoke machines of any kind.

Own Entertainment £50.00

Padbrook Park is licensed until midnight, however if you would like to carry on your celebration we can arrange a bar extension until 1am which is an extra cost of £75.00

Bar Extension £75.00

Terms & Conditions

All Confirmed Bookings must have a Terms and Conditions form completed, signed & returned to Padbrook Park.

Only when a signed booking contract & deposit are received is an event of a confirmed status and bound to Padbrook Park's Terms & conditions

Deposits should be sent to Padbrook Park to confirm all events

Deposits are non refundable in the event of cancellation or postponement by client

A security deposit of £500 is required for all 18th and 21st Party's. This will be refunded by cheque within 7 working days after the party date if no damage has been caused.

Provisional bookings are valid for 1 month after initial enquiry.

Padbrook Park reserves the right to release any event that is unconfirmed after the 1 month period.

Any accommodation that has not been confirmed a month prior to the event will be automatically released.

Final numbers are required 2 weeks prior to the event and your final invoice will be based on these numbers

If numbers decrease below 50% occupancy level of suite reserved room hire charges will apply.

In the event final numbers are not given in written format 2 weeks prior to event the final invoice will be based on numbers given at initial booking stage.

Final payment must be made 2 weeks prior to the event, after final catering numbers have been established

All cancellations and amendments must be in written format, verbal cancellation or amendments are not accepted

By signing the below I agree to the above Terms & Conditions

Bookers Details

Name

Sign Date