



Hire of Function Rooms

Oak Park Golf Club is the ideal venue for business meetings and functions for all occasions. With rooms available to seat between 2 – 150 people, we can cater to all requirements.

The Oak Park Suite



The Oak Park Suite would suit meetings for over 30 attendees:

Layout	Maximum Number
Boardroom	30
U-Shape	24
Class Room	60
Theatre	100
Cabaret	120

The room is located on the ground floor with pleasant views of the chipping green



The Oak Park Suite is also used for private functions. We can cater for any event including Weddings (as pictured), Birthday parties, Christenings, Anniversary dinners and many more! The room has 2 tiers and a partitioned wall leading through to the Conservatory, a perfect place for a dance floor and DJ!

Layout	Maximum Number
Private Dining	120
Dinner Dance	100
Buffet / Party	150

The Conservatory



With its friendly atmosphere and sunny views, the Conservatory is a great alternative location for meetings or private dining.

Layout	Maximum Number
Class Room	30
Boardroom	36
U-Shape	30
Theatre	50
Private Dining	48

Price Information

Room	½ Day Room Hire Only	Full Day Room Hire Only
Oak Park Suite	£175.00	£250.00
Oak Park Suite Functions	£250.00	£500.00
Conservatory (Dependant on time of year)	£250.00	£500.00

Buffets & Light Lunches

Finger Buffet 1

£8.95 per person

Minimum 10 people

- Cocktail sandwich selection
- Hot and spicy chicken drumsticks
- Pizza Slice – various homemade toppings
- Savoury Lincolnshire cocktail chipolatas
- Savoury Eggs
- Mini Indian Selection
- Spring Rolls

Finger Buffet 2

£12.95 per person

Minimum 10 people

- Cocktail sandwich selection
- Selection of filled wraps
- Barbecue chicken wings
- Tomato, basil and garlic Bruschetta
- Dry spiced spare ribs
- Assorted savoury pastries
- Warm salmon brochettes

Soup & Sandwich Lunch

£8.95 per person

Minimum 4 people, not available as an evening option

- Chefs freshly prepared soup of the day
- Assorted cocktail sandwiches
- Golden potato wedges with sour cream and chive dip

Hot Dishes to Share

£8.95 per person

Minimum 10 people

Choose **one** of the following:

- Mild Chicken Curry with fragrant Rice and a naan bread
- Chilli con Carne with steamed rice and garlic bread
- Lasagne with seasonal salad and garlic bread
- Lancashire Hot Pot and granary bread
- Chicken Stroganoff with wild Rice and Garlic Bread
- Vegetarian – please contact for options

All our dishes are freshly Homemade

Fork Buffet 1

£13.95 per person

Minimum 10 people

- Selection of Home cooked cold Roast Meats
- Flaked Tuna, mayonnaise & spring onions
- English and Continental Cheese selection
- Potato Salad with chive mayonnaise
- Tomato and Red Onion Salad in vinaigrette
- Dressed Salad Leaves
- Pasta in a light garlic and herb oil
- Selection of Bread Rolls and butter

Fork Buffet 2

£19.95 per person

Minimum max 30

- Hot carved Roast Topside of Beef with Yorkshire Pudding and Gravy
- Warm Roast Gammon Ham with port wine jus
- Grilled Cajun fillets of Salmon with a cucumber and yoghurt dip
- Buttered Parsley Potatoes
- Selection of Salads and Mixed Leaves
- Warm Petit Pain and butter
- Dessert selection – please ask for details
- Coffee and Chocolate mints

Function Menu

Please choose one selection from the following

Starters

Chef's Homemade Soup of the Day

All soups are freshly prepared and served with a bread roll and butter

Melon & Orange Sorbet

Half of a ripe Galia melon filled to the brim with refreshing Mediterranean orange sorbet and drizzled with Cointreau

Duck & Green Peppercorn Terrine

Shredded breast of duck with soft green peppercorns and seasonal herbs bound together to form a delicate savoury terrine, served with a sharp fruit chutney and wholemeal toast

Prawn, Salmon & Champagne Roulade

Warm water prawns, flaked salmon and smoked salmon combined with soft herbs and bound in light cream cheese to form a roulade, drizzled with herb oil and served on a bed of crisp green leaves

North Atlantic Prawns in Filo Pastry

Succulent Saltwater prawns encased in filo pastry served on a bed of crisp lettuce leaves and accompanied by a Sweet Chilli Sauce

Tomato, Mozzarella & Basil

Slices of Beef Tomato, Mozzarella Balls and Fresh Basil seasoned with Cracked Black Pepper and drizzled with Olive Oil

Main Courses

Roast Topside of Beef & Yorkshire Pudding

Succulent topside of beef slow roasted and served with a rich red wine gravy and traditional Yorkshire pudding

Stuffed Roast Loin of Pork

Tender pork loin stuffed with a savoury herb farce and gently roasted, served with sweet gravy and apple sauce

Pan Roasted Chicken Breast wrapped in Bacon

Lean supreme of chicken wrapped in prime back bacon, pan fried and served in a creamy rosemary and mushroom sauce.

Baked Tuna Supreme in Provencale Sauce

Prime supreme of Tuna simply baked under foil and served with a delicious homemade provencale sauce

Beef Stroganoff

Homemade spicy stroganoff sauce and prime beef served on a bed of wild rice

All main courses include seasonal vegetable and potatoes as an accompaniment

Vegetarian Options

Chef's Homemade Quiches

Succulent quiches prepared in-house by our Chef, please ask for details or suggest your own.

Penne Neapolitan

Penne pasta bound in a rich tomato and herb sauce topped with Parmesan shaving

Mushroom Stroganoff

Whole button mushrooms sautéed with white wine and herbs and finished with sour cream, served with steamed wild rice

Asparagus & Gruyere Feuillet

A golden brown filo pastry case filled with tender asparagus tips and melted Gruyere cheese, served with a rich tomato and herb concasse

N.B. *Special dietary requirements are catered for upon request, either individually or as a complete menu planning service. Should you require advice regards individual dish contents or allergies please feel free to enquire.*

Desserts

Lemon Meringue Pie

A short crust pastry base filled with a zesty lemon curd and topped with a light, fluffy Meringue, served with Cream

Deep Dish Apple Pie

Butter rich short pastry filled with cooked apples and spices, served with fresh pouring cream

Fresh Fruit Salad

Seasonal fruits peeled and chopped in a sweet citrus syrup, served in a Brandy Snap with fresh pouring cream

Chef's Homemade Bread & Butter Pudding

Title says it all, served with Cream or Custard

Price per Person incl. Coffee £25.00