



CAFE | BISTRO | MEETINGS | FUNCTIONS



Function Information & Menus

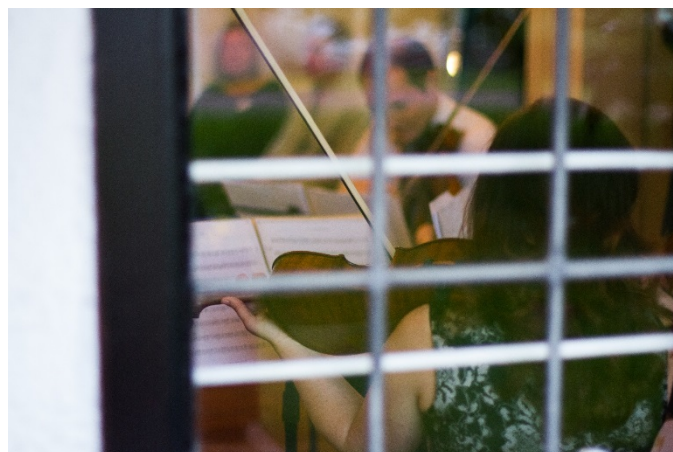
About us

Nestled in Worthing's stunning Beach House Park: Palm Court Pavilion is a stylish, beautifully renovated café-bistro in the park's Old Pavilion. Located just minutes from the town centre and the seafront, Palm Court Pavilion serves delicious homemade food and has a range of options for functions and events.

The cafe is an exciting new chapter in the Pavilion's interesting history; after some years in disuse, the Pavilion has been given a new lease of life. The landmark building has been sympathetically renovated, emphasising the natural light and an extensive outdoor decking area makes the most of the beautiful park setting. Both areas of decking can be used for private parties.

The upstairs function room has a balcony giving delightful views of the park and bowling greens, a perfect venue for parties, meetings and events.

The outside space in the park can also be used for larger scale events of up to 1000 people, ideal for weddings, dining, exhibitions, corporate launches, markets and roadshows.



Room Capacity & Rates

Room	Park View Room	Palm Court	Beech Terrace	Maple Terrace	External Marquee
Daytime – 9am- 6pm					
Monday - Friday	£100 -£175*	On request	£50 – £150*	On request	On request
Saturday & Sunday	£250*	£500*	£100 -150*		
Evening - 7pm-10pm					
Monday -Friday	£50 – £100*	On request	£50 – £150*	On request	On request
Saturday & Sunday	£250*	£500*	£100 - £150*		
Maximum Capacity					
Board Room	36	n/a	n/a	n/a	On request
Theatre	60	n/a	n/a	n/a	On request
Dining	40	70	75	90	75 - 1000
Buffet	60	100	120	150	On request

* Prices depend on numbers & menu chosen and will vary by season exclusive of VAT

** Park View Room has a ceiling mounted HDMI Projector

Parking

Ample parking available (pay & display every day 8am – 6pm)

Free after 6pm

Park View Room



Maple Terrace



Beech Terrace



External Marquee



Banqueting Menu

2 Courses from £27.50

3 Courses from £33.95

Starters

Smoked salmon with dill & caper dressing served with bread & butter

Chicken liver pate with apricot chutney served with sourdough bread

Tomato & mozzarella with a pesto dressing

Homemade soup of the day served with sourdough bread

Main courses

Chicken breast wrapped in Parma ham & stuffed with cheese & sun blush tomatoes

Salmon fillet poached in lemon, herb & white wine sauce

Slow roast pork belly in a cider cream sauce

Seasonal vegetable dish in puff pastry

All main courses served with Chef's choice of potato & vegetables

Desserts

Lemon tart with raspberries

Sherry trifle cups

Trio of chocolate desserts – a mousse, a tart & a caramel brownie

Cheese Board (supplement £2.00)

Tea & coffee £1.25

Canape Menu

Cold Canapés

Smoked salmon & horseradish cream

Pear, stilton & walnut

Coronation chicken

Watermelon & feta skewers

Hot Canapés

Lime & chilli chicken

Sweet potato frittata

Tomato & feta tartlet

Dessert Canapés

Mini scones with clotted cream & jam

Strawberries dipped in chocolate

Mini Bakewell tart

Chocolate mousse served in an espresso cup

Mini Cranachan - Raspberry coulis, cream & oats

Chocolate brownie wrapped in pineapple mint leaves

£7.50 per person (5 items)

£9.95 per person (7 items)



Buffet Menu

Build a fabulous colourful display to suit your tastes and requirements.

Some popular suggestions are:

Finger foods

Sandwiches on a variety of breads

Larger versions of our canape style menu

Individual seasonal tartlets and filo pastry parcels

Chicken and beef satay skewers

Lemon and lime chilli chicken kebabs

Mini samosas

Sliced fruit platter

Fork Foods

Salads from our salad list available upon request

Salmon Nicoise with eggs and olives

Chicken Caesar with bacon

Slices of seasonal tartlets, quiches and filo parcels

Speciality platters

Whole dressed salmon with prawns

Cold carved meats

Deluxe cheese board

Hot options served in Chafing dishes

Mediterranean Lamb

Seafood pie with luxury cheese topping

Moussaka

Indian and Thai Curries



Prices per person i.e. choice of five finger foods £14.95 or 3 finger and two fork food £19.95 speciality platters can be added individually price on request.

Daytime events

Using a private room

Platter of sandwiches using a variety of breads

Platter of homemade cakes

Tea & Coffee

£12.50 per person

Afternoon Tea served on a traditional teastand

with finger sandwiches, warmed scones with clotted cream & jam

together with a selection of cakes & pastries and a pot of tea

£15.00 per person

Add a glass of prosecco

£4.95



Room hire is complimentary for groups over 30 people

Subject to availability Afternoon tea packages can be tailored to your needs
We add a range of cocktails and can also theme to requirements.

Street Food

Barbecue

Chicken kebabs marinated in lime & ginger

Pork spare ribs in bbq sauce

Mini homemade burgers

Butchers sausages

Prawn skewers marinated in chilli & garlic

Halloumi cheese, pepper & tomato skewers

Mixed vegetable skewers

Mixed Salads

Your choice of 4 items with 2 salads and baskets of bread, buns and sauces.

£20 per person

Pizza

The dough bases are hand rolled and shaped to approximately ten inch pizza bases or mini individual pizza bases.

Pizza **£ 9.95** per person

- With salads **£12.00** per person

Hog Roast

Minimum of 50 people

All our hog roasts arrive racked and ready to be slow cooked on site for five hours. We can serve as a buffet or plated and served to your tables

£16.00 per person

Paella

Minimum of 50 people

Rich, colourful, flavoursome and cooked in our huge paella pans in front of your guests, we can offer you meat, seafood and vegetarian options. You can choose ingredients such as chicken, chorizo, prawns, mussels, peppers.

Your choice of Paella

Mixed salad leaves, tomato & fresh basil, sliced cucumber, peppers and onion

£14.00 per person

Delegate Menu

Cost per head

Continental Breakfast Buffet

£6.95

- Cold meats, cheeses, pastries & rolls
- Fruit juice, tea & filter coffee

Lunch Option A

£6.95

Mixed sandwich platter

Fruit platter

Lunch Option B

£8.95

Mixed sandwich Platter

Warm quiche of the day

Selection of salads

Lunch Option C

£9.95

Hot dish of the day with accompaniments

Vegetarian dish of the day available

All menus for a minimum of 10 delegates

Terms & Conditions

VAT	All prices shown are inclusive of VAT except room hire
Free consultation	Our Head Chef would be happy to meet you, discuss your plans and work with you and your budget to create a bespoke menu
Tasting session	We are pleased to offer you a tasting session for a fee of £40.00 which is refunded if you book with us
Crockery and Glassware deposit	For outdoor events a deposit of £200 will be required to cover any broken or missing china or glassware. The deposit will be refunded after the event either in full or to cover broken or missing items.
Booking and confirmation	If you wish to proceed with the booking, we will issue an invoice for a non-refundable 25% of the agreed total. The booking is not confirmed until the 25% deposit has been received. The remaining balance is due 14 days prior to the event date.

Palm Court PAVILION

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'In the park, by the Sea'