



CAFE | BISTRO | MEETINGS | FUNCTIONS



## Function Information & Menus

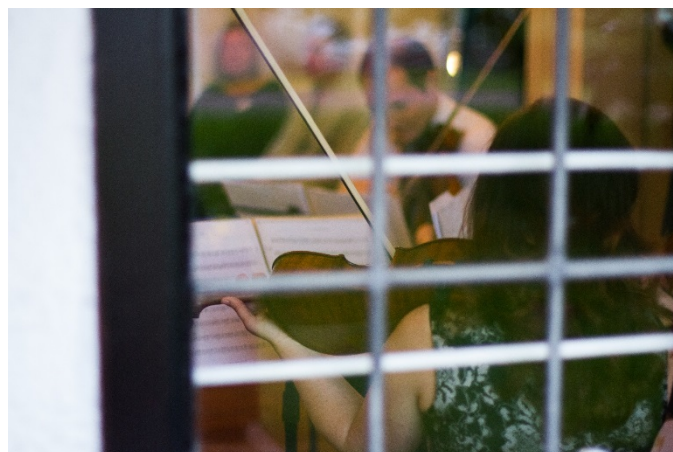
## About us

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
<b>Daytime – 9am- 6pm</b>					
Monday - Friday	£150 -£250*	On request	£50 – £150*	On request	On request
Saturday & Sunday	£250*	£500*	£100 -150*		
<b>Evening - 7pm-10pm</b>					
Monday -Friday	£50 – £100*	On request	£50 – £150*	On request	On request
Saturday & Sunday	£250*	£500*	£100 - £150*		
<b>Maximum Capacity</b>					
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 for hire.

### 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 £20.00**

**3 Courses from £24.95**

### Starters

Warm tart of creamed leeks with glazed goats cheese with a tomato relish.

Herb crusted tuna with a beetroot puree, yellow beetroot and a rocket and ginger salad.

Ham hock terrine with sauce gribiche and focaccia bread.

Home made spinach walnut and cheese tortellini with parmesan crisp

### Main courses

Corn fed chicken breast with mushrooms and bacon, fondant potato and tarragon sauce.

Sole roulade with prawn and haddock mousse sautéed leeks parsley mash and a saffron sauce.

Slow roast pork belly with dauphinoise potato, spinach, black pudding and red wine sauce.

Wild mushroom risotto with truffle oil and rocket salad.

Other vegetarian options available on request

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

### Desserts

Home made lemon tart with a berry compote

Warm chocolate tart with vanilla ice cream and a mint coulis

Home made sticky toffee pudding with a toffee sauce

Palm Courts cheese board with apple chutney and biscuits (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 priced on request**

## **Daytime events**

Using a private room

Platter of sandwiches using a variety of breads

Platter of homemade cakes **£12.50** per person

**Afternoon Tea** served on a traditional tea stand

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**





Subject to availability Afternoon tea packages can be tailored to your needs  
We can 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

**£8.95**

Mixed sandwich platter

Fruit platter

#### Lunch Option B

**£12.95**

Mixed sandwich Platter

Warm quiche of the day

Selection of salads

#### Lunch Option C

**£14.95**

Hot dish of the day with accompaniments

Vegetarian dish of the day available

**All menus based on a minimum number of delegates**



## Terms & Conditions

<b>VAT</b>	All prices shown are inclusive of VAT except room hire
<b>Free consultation</b>	Our Head Chef would be happy to meet you, discuss your plans and work with you and your budget to create a bespoke menu
<b>Tasting session</b>	We are pleased to offer you a tasting session for a fee of £40.00 which is refunded if you book with us
<b>Crockery and Glassware deposit</b>	For outdoor events a deposit of <b>£200</b> 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.
<b>Booking and confirmation</b>	If you wish to proceed with the booking, we will issue an invoice for a non-refundable 25% of the agreed total. <b>The booking is not confirmed until the 25% deposit has been received.</b> The remaining balance is due 14 days prior to the event date. Final numbers within 48 hours.

# Palm Court PAVILION

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*'In the park, by the Sea'*