



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	£150 -£250*	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			L		
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

Marquee available to hire throughout June and July 2017 call for rates

Parking

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

Free after 6pm

Disabled parking available upon request

^{**} Park View Room has a ceiling mounted HDMI Projector for hire.

^{***} Jan-February lower winter rates apply please call to discuss

Park View Room



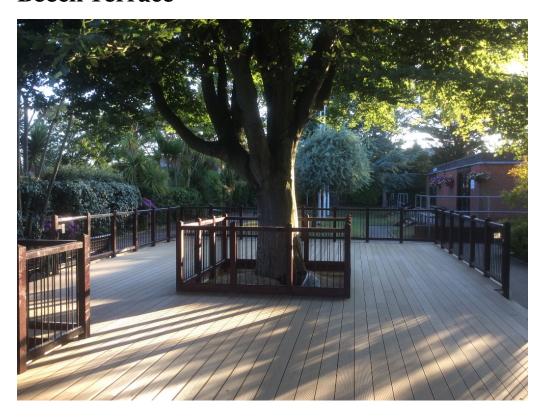


Maple Terrace





Beech Terrace





External Marquee





Banqueting Menu

2 Courses from £20.00

3 Courses from £24.95

Starters

Smoked salmon, caper and rocket salad

Roasted butternut squash and cumin soup topped with a light mixed herb oil, with chunky focaccia

Smooth chicken liver parfait with port & brandy served with an apricot chutney

Mozzarella and tomato star with basil pesto

Main Courses

Scottish salmon fillet poached in lemon, herb, onion and white wine with Saffron infused potatoes, creamed leeks and spinach, hollandaise sauce

Chicken Breast stuffed with sun blush tomato, wrapped in Parma ham with diced roasted potatoes, root vegetables and a chicken jus

Portabello mushroom, spinach & blue cheese en croute

Desserts

Sharp Lemon Tart and red currants with crème fraiche

Warm Chocolate Brownie with clotted cream

Eton Mess





Canape Menu

Cold Canapés

Smoked salmon & horseradish cream on blini
Pear, stilton & walnut
Coronation chicken on mini poppadoms
Watermelon & feta skewers
Chicken liver parfait with onion marmalade
Smoked salmon in brioche with dill cream cheese
Wild mushroom crostini
Chicken and lime on foccacia

Hot Canapés

Sweet potato frittata

Tomato & feta tartlet

Mini goat cheese parcel

Mini burger in brioche bun

Pork and apple in puff pastry

Mini cottage pies

Mini beef and horseradish

Mini cottage pies

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

Salted caramel brownie

£9.50 per person (5 items) £12.50 per person (7 items)

Hot Buffet Menu

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

Beef lasagne with garlic bread and leaf salad

Roast vegetable lasagne with garlic bread and leaf salad

Parmigiana (is an Italian dish made with a shallow or deep-fried sliced aubergine filling, layered with cheese and tomato sauce, then baked) with garlic bread and leaf salad

Mediterranean lamb with rice

Seafood pie with luxury cheese and parsley mash

Moussaka (lamb or vegetarian option) with seasonal greens

Thai green chicken curry with jasmine rice

Pork and apple sausage with mash and onion gravy

Shepherd's pie with seasonal greens

Chicken curry with poppadoms and basmati rice

Chilli with basmati rice and leaf salad

Mushroom stroganoff with rice and leaf salad

Vegetable curry with poppadoms and basmati rice

Sausage, chorizo and cannellini bean stew with creamy mash

Lemon chicken risotto with leaf salad

Paella a la Valencia with chicken and chorizo

Bread selection

Desserts

Lemon tart

Cheesecake with seasonal fruits

Triple chocolate mousse

Dessert assiette, platter bite size selection of four sweet treats, mousse, lemon drizzle, salted caramel brownie and Victoria sandwich.

Selection of a main dish and dessert £20.00 Selection of two main dishes and two desserts £22.50 Selection of three dishes and three desserts £25.00

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

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. Final numbers within 48 hours.
Decorations	Bunting, balloons banners welcome with blutack, mini glitter unfortunately not, please discuss with team your requirements



CAFE | BISTRO | MEETINGS | FUNCTIONS



'In the park, by the Sea'