WORPLESDON PLACE

- PUB & ROOMS -

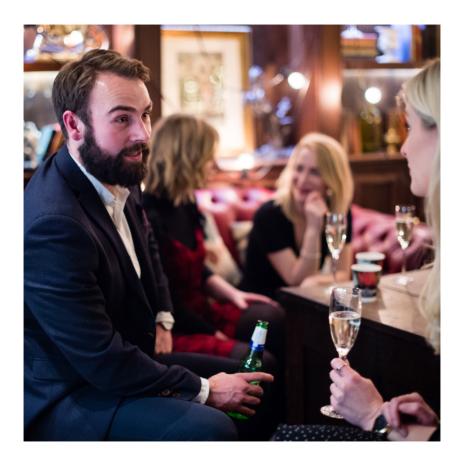
From intimate get-togethers to sophisticated soirees, special birthday parties to thoughtful life celebrations, Worplesdon Place offers the perfect backdrop for your next occasion.

Set amongst two acres of beautifully landscaped gardens and overlooking our very own swan lake, we're a beautifully refurbished 19th-century country manor house situated in the heart of leafy Surrey, and a breeze to get to for all your guests.

With a range of private and semi-private areas to choose from, including the featureful Worplesdon Suite, cosy Tac Room bar and sun-trapped outside decking area, we're ideal for any style of gathering.

Our expert chefs can also conjure up a fitting menu for all occasions. Whether you're looking for a lavish 3-course dinner, finger buffet, canapes or a casual lunch with friends, they have the ingredients to make your next event sparkle.

Just speak to a member of our events team and we'll do the rest!



THE WORPLESDON SUITE

With it's high ceilings, traditional panelling and private terrace set in our beautifully landscaped gardens, our Worplesdon Suite is the perfect private space for every occasion. Whether you're planning a meeting or networking event, dinner party or birthday drinks, with your very own dedicated Events Manager Jane on hand to help, you'll be safe in the knowledge your event will be a roaring success.



THE DINING ROOM

Our wonderful dining room is the perfect space for a relaxed dinner party, perfect for celebrating an anniversary, a birthday meal or a corporate awards dinner.

FAR 50

THE TAC ROOM

The Tac Room has the atmosphere of a member's club with the convenience of its own private bar. Perfect for smaller gatherings that want to keep to themselves and enjoy an intimate drink or two.



TOPS & COPPER

Perfect for enjoying relaxed drinks, our high tops and copper table located in the bar is the ideal bookable space for a relaxed get together, supping your way through our extensive gin list, Summer spritz cocktails and premium rosé wines.



MEETINGS

We take your business as seriously as you do. We understand that no matter what the industry or the size of the deal, you need the right tools and facilities to deliver your ideas to clients and team members.

The Worplesdon Suite is fully equipped and can accommodate up to 70 delegates theatre style and 26 for a boardroom style set up.

The Tac Room adjacent to the Worplesdon Suite is also available for hire as a breakout room or private bar, catering for up to 16 seated or 25 standing delegates.

MEETING ESSENTIALS

Full AV equipment • Flipchart, stationery and pens Refreshments on table during the meeting • Free WiFi

Our in-house chefs have created menus to suit any event, keeping your delegates fuelled up and full of fresh ideas.

We can accommodate everything from breakfast briefings, working lunches and private dinners to full day and 24-hour conferences.



MEETING PACKAGES

BREAKFAST MEETING

Coffee station with unlimited tea and coffee Infused water • Fruit juice • Breakfast Roll

7am-9am • £12 per delegate

HALF DAY PACKAGE

Unlimited tea and bean-to-cup coffee • Infused water • Fruit juice
Pastries (am) or freshly baked afternoon treats (pm)
Fruit platter • Bowls of sweets

9am-1pm or 1pm-5pm • £18 per delegate

FULL DAY PACKAGE

Unlimited tea and bean-to-cup coffee • Infused water • Fruit juice Lunchtime picnic table • Pastries • Fruit platter Bowls of sweets • Freshly baked afternoon treats

9am-5pm • £30 per delegate

LUNCH TIME PICNIC TABLE

Traditional door stop sandwiches (smoked ham and Dijon mustard, mature cheddar and Branston pickle, smoked salmon and cream cheese Gala pie and piccalilli • Homemade scotch eggs with English mustard Spice cauliflower and tabbouleh salad bowl • Chicken Caesar salad bowl Rosemary and garlic roasted new potatoes

Our lunch time picnic table is available to add to a half day meeting for an additional £10 per delegate



3 COURSE PRIVATE DINING MENU

(Sample)

STARTERS

Farmhouse vegetable broth with pearl barley, warm crusty bread

Ham hock terrine, apple and cider chutney, toasted sourdough

Smoked salmon and prawn tian, crushed avocado, lime

Olive and ricotta crostini, pesto oil

MAINS

Cornfed chicken stuffed with pork, sage and onion wrapped with smoked bacon, fondant potato, spring cabbage, leeks, creamy Madeira sauce

Pork loin medallions in a herb crumb, white onion and cider veloute',

boulangerie potato, tender stem broccoli

Sweet potato, golden beetroot and goat's cheese tart, roasted garlic and rosemary new potatoes, watercress, kale pesto (v)

Lemon roasted fillet of salmon, chive mash, tender stem broccoli, bearnaise sauce

PUDDINGS

Profiteroles filled with Baileys cream, chocolate fudge sauce

Warm chocolate orange and walnut brownie, salted caramel ice cream

Banoffee cheesecake, toffee sauce

Warm Bramley apple pie and traditional custard

2 courses £22 per person 3 courses £29 per person

BUFFET MENU

(Sample)

SILVER BUFFET

Dinky hot dogs with ale onions • Hand raised pork pie with piccalilli Selection of sandwiches • Garlic and rosemary potatoes (v)
BBQ chicken wings • Beetroot, fennel and lentil sliders (v)
Caper and tomato baby gem cups (v)

£15 per person

GOLD BUFFET

Selection of sandwiches • Cheese burger sliders • Louisiana hot wings
Yorkshire pudding with roast beef • Beetroot, fennel and lentil burger slider (v)
Fish and chips cones • Feta, caper and tomato baby gem cup (v)
Dinky hot dogs with ale onions • Garlic and rosemary potatoes (v)

£20 per person

PLATINUM FORK BUFFET

Sliced 28 day aged, striploin of beef platter • Traditional coleslaw (v)

Marmalade, honey and rosemary roasted gammon platter

Beetroot, fennel and lentil nut roast (v) • Mix leaf house salad (v)

Smoked Scottish salmon and Greenland prawns with Marie Rose sauce

Roasted red pepper and red onion pasta salad (v)

Beef tomato, mozzarella and basil salad (v) • A selection of fresh rustic breads (v)

Garlic and rosemary potatoes (v)

£25 per person

CANAPÉ MENU

(Sample)

THE CLASSICS

Yorkshire pudding, roast beef and horseradish • Chicken, ham and leek pie Smoked salmon and horseradish blinis

LETTUCE CUPS

Teriyaki beef • Classic prawn cocktail • Tabbouleh and sumac (v)

PASTRY

Peppered mackerel cornet • Feta and caramelized onion pinwheels (v) Chickpea and beetroot mousse spoons (v)

MINI SLIDERS

Cheeseburger • Hot dog with ale onions • Lamb kofta with tzatziki

4 canapés £8.95 per person 6 canapés £12.95 per person

These are sample menus of what we can offer at the Worplesdon Place. We can cater for all your needs and will be happy to create a bespoke menu just for you.

If you have any concerns about the presence of allergens in our food please ask your server for more information about dish ingredients.

EAT, DRINK AND BE MARRIED

Set amongst two acres of beautifully landscaped gardens and overlooking our very own swan lake, Worplesdon Place in leafy Surrey is a 19th-century country manor house, sympathetically and stylishly designed to offer the perfect setting for your wedding.

Catering for weddings for up to 65 seated or 150 standing guests, Worplesdon Place is also registered to conduct Civil Ceremonies for up to 65 guests.

With a range of wedding packages on offer to suit all tastes and all budgets, we're here to add that extra sparkle to your big day.

Please pick up our wedding pack for full package details and menu samples.

WAKE UP IN WORPLESDON

Just 30-minutes from central London and only a short hop from Guildford town centre, Worplesdon Place is the ideal venue to lay your hat whether you're looking for an overnight stay for business or for pleasure.

Stay the night in one of our 29 boutique en-suite bedrooms, each featuring the comfiest of beds, in room drinks and nibbles, luxury bathroom goodies, fluffy white towels, flat screen TVs with Freeview and full WiFi access.

Choose from our feature rooms overlooking our beautiful grounds and lake, superior rooms, many with access to your own private patio area, or our cosy classic rooms located within the main manor house.

Then wake up feeling refreshed and ready to enjoy one of our legendary breakfasts, before taking on the world!



T'S AND C'S

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you to confirm your booking, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event.

The deposit is fully refundable up to 30 days prior to your booking date. Any later than this and we're afraid it becomes non-refundable.

The balance of your agreed minimum spend is payable 7 days prior to the day of your booking. In addition, should you wish to set up a tab on the day we kindly ask you for a card to act as a guarantee.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 7 days before your booking date. Please note that this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements.

SERVICE CHARGE

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

THE WORPLESDON PLACE

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