



Functions At Padbrook Park



Padbrook Park Hotel Cullompton Devon EX15 1RU

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Padbrook Park Functions

Location

Padbrook Park is situated just 1 mile from junction 28 off the M5, at the southern end of Cullompton. Exeter and Taunton are both just a short 15 minute drive away, whilst Plymouth and Bristol can be reached within the hour. We are 5 miles from Tiverton Parkway train station and just 10 miles from Exeter International Airport.

Suitability

Padbrook Park is ideal for that special celebration with function rooms available for hire enabling us to cater for 2-200 guests. Free on-site parking. Electric car charging point available

The Padbrook Suite

Located on the ground floor within the main hotel complex, and can comfortably seat up to 150 Guests, with a dance floor.

Our hotel bar with patio doors opening on to our large terrace area provides a selection of wines and beverages.

Guests can retire to their rooms at the end of the function without needing to venture outside.

Standard Room Hire Charges



ROOM	HALF DAY AM 8.30-12.30	HALF DAY PM 13.30 17.30	FULL DAY 8.30-17.30	EVENING 18.30-23.30	DAY AND EVENING 8.30-23.30
Padbrook (1+2)	£385.00	£385.00	£485.00	£275.00	£625.00
Padbrook 1 or 2	£265.00	£265.00	£365.00	£265.00	£505.00



All prices are inclusive of vat

Prices for room hire are negotiable depending on numbers attending
and the chosen package.

When catering for the minimum numbers in Padbrook Suite is 100,
Padbrook suite 1 is 50, Padbrook Suite 2 is 50,
there is no room hire charge

FOR FURTHER INFORMATION AND TO CHECK ROOM
AVAILABILITY PLEASE CONTACT US ON 01884 836100

Accommodation is available in our 40-bedroom hotel.

All our bedrooms have en-suite facilities.

For rates or to book a room(s), please phone reception on 01884 836100

Padbrook Park Menu Selector

A broad choice of menus

In order to give you a choice of menu and budgets to work within, we have drawn up the following menu selector. This includes a variety of Starters, Main courses and Desserts, as well as a Carved Buffet and Finger Buffet menu. There is also a selection of Canapés and Petit fours.

Original and Appetizing

Our chef's meal at Padbrook Park wherever possible use locally produced ingredients and they strive to ensure each dish is as pleasing to the eye as to the palate.

Prices

Prices vary according to the type of menu and number of courses chosen. Here is an indication of the options and combinations available

Starter	Main	Sweet	Price pp
1	1	1	£36.00
2	2	2	£38.00
3	3	3	£43.00

Buffet Menus	Price pp
Carved Meat Buffet	£33.95
Afternoon Tea	£20.95
Savoury Finger 5 options Additional items	£19.95 £5.00 per item

Please note that we require confirmed final catering numbers and pre order a minimum 21 days before your event date, and this number will be reflected in the final invoice.

Final payment will also be required 14 days prior to the event.

Children under 10 will be charged at 50% of full menu price

Starters

Homemade soup of the day (V) (GF) with warm bread

Red onion & Goats Cheese Tart with Herb Dressing (V,VE,GF)

Wild Mushroom, Cheese & Bacon Salad, Crotons with a Honey & Mustard Dressing (V)

Tempura Prawns, Sweet Chilli, Lemon & Leaves with (GF)

Galia Melon, Parma Ham, Glazed Balsamic Strawberries

Chicken & Ham Hock Terrine, Pickled vegetables & toast

Marinated Salmon with Chardonnay, Lime & Dill

£12.50



Main Course

Grilled Sea Bass

Served with saffron potato, sauté greens & a chardonnay beurre blanc

Pan-fried Duck Breast (Pink) (GF)

Plum Brandy Sauce, rosti potatoes & savoy cabbage

Roasted Somerset Pork Belly (GF)

Mash, apple puree, roast parsnip & red cabbage

Breast of chicken

Fondant Potato, Broccoli & Mustard Sauce

Roasted Rump of Lamb (GF)

Dauphinoise Potatoes, Petite Ratatouille with minted jus

Roast Platter choose one of the following

(Beef, Pork, Chicken, Turkey or Gammon)

With Roast potatoes and traditional accompaniments

Homemade Fillet of Beef Wellington

With butter roast potatoes, madeira sauce & root vegetables (£4 Supplement)

All Main Courses served with Seasonal Vegetables



Vegetarian and Vegan Dishes

Vegan Wellington (VE)

Spinach, sweet potato & vegan mozzarella wrapped in puff pastry, garlic mash, beetroot jus and seasonal vegetables

Tart Tatin of Root Vegetables

With a horseradish cream

Roast Aubergine

Fondant potato ratatouille & pesto

Wild Mushroom & Tarragon Risotto



Desserts

Strawberry Cheesecake with Strawberry Sorbet

Caramelized Apple Tarte Tatin with Clotted Cream

Homemade Sticky Toffee Pudding with toffee sauce & Date Puree

Crème Brulee with Shortbread Biscuit

Summer Pudding & Clotted Cream

Lemon Tart with fresh Raspberries and sorbet

Homemade Warm Triple Chocolate Brownie (GF)

with chocolate sauce and vanilla ice cream

Apple & Pear Crumble with Custard

White & Dark Chocolate Moose with a Coffee Bean Sauce

Cheeseboard (£4.50 Supplement)

Selection of local cheeses with biscuits, grapes & homemade chutney

Freshly Brewed Coffee or Tea with Mints £3.95

Please ask if something is not on the menu and we will be happy to quote
Please inform us of any dietary requirements or allergens



CANAPES AND PETIT FOURS



Canapés

Goats Cheese Crostini

Welsh Rarebit

Mini Satay chicken Skewers

Warm Cocktail Sausages

Smoked salmon and Cream Cheese Pinwheel

Rare Roast Beef with Horseradish Cream

Roasted Pepper and Vegan Mozzarella Melt

King Prawn and Mayo on Toast

Devils on Horseback

Choose 2 For £10.00

Choose 3 For £14.00



Petit Fours

White Chocolate Truffle
Dark chocolate and rum truffle
Date and apricot flapjack
Homemade clotted cream fudge
Mint chocolates
Alternatively, suggest your own favourite
Choose 2 For £10.00
Choose 3 For £14.00



CARVED BUFFET MENU

Please select two of the following main dishes
which will be garnished and carved by our chef

HOT ROAST SIRLOIN OF BEEF
HONEY ROASTED HAM
ROAST TURKEY BREAST
DRESSED SIDE OF SALMON
SELECTION OF CONTINENTAL MEATS AND CHEESES
HOT ROASTED LOIN OF PORK

Served with a selection of
vegetarian quiches
warm bread rolls
Roasted baby jackets
Seasonal salad
Coleslaw
Pepper salad
Potato salad
Spicy pasta salad
Roasted vegetable cous cous

£35 PER PERSON

Desserts available from £8.95

Afternoon Tea £20.95

Assorted Sandwiches
Scones, Clotted cream and jam
Selection of cakes



Finger Buffet

Create the Perfect Evening Buffet for your guests from the list below

Five Items: £20.95 per person

Add an additional item for £5.00 pp per item

Chicken Satay Skewers
Warm Cocktail Sausage Rolls
Mini Homemade Beef and Tomato Meatballs
Homemade Haddock and Spring Onion Fishcakes
Freshly Cut Assorted Sandwiches (to include Vegetarian)
Spicy Chicken Wings
Honey and Mustard Chipolatas
Homemade Quiche Selection
(Quiche Lorraine, Cheese & Tomato, Broccoli & Stilton)
Homemade Goats Cheese and Garlic Mushroom Filo Parcels
Various filled Tortilla Wraps
(Cheese & chutney, Spicy Beef & Ginger, Tandoori Chicken)
Roast Potatoes
Mini Vegetarian Pizzas

Add a Dessert option for £8.95 per person



Children's menu £10.95

Chicken, Bacon and Leek Pasta in a Cream sauce with garlic bread

Ham, Egg and Chips (GF)

Battered Chicken Strips With chips, peas or beans

Pasta in a Tomato Sauce (V) Topped with cheese served with Garlic Bread

Sausage & Mash With peas or beans (GF)



Party Barbecue - £29.95 per person

To include the following

Sausages

Burgers (including vegetarian)

Chicken

Bacon

Coleslaw

Potato Salad

Cheese

Mixed Salad Leaves

Curried rice salad

Roasted squash cous cous

Fried Onions

Bread rolls with accompaniments



Deluxe Barbecue - £36.95 per person

To include the following

Chicken breast and chorizo skewers

Peppered rump steaks

Salmon Parcels with Soy & Ginger
Roasted Baby Jackets
Vegetarian Skewers
Potato Salad
Coleslaw
Cheese
Mixed Salad Leaves
Roasted squash cous cous
Fried Onions
Grilled Aubergine
Bread rolls

Drinks Packages

We also offer the option of a pre made drinks package to help you choose and budget accordingly

SILVER DRINKS PACKAGE £16.00 per person

Glass House Red or White Wine with your meal

A glass of sparkling Wine for the toast



GOLD DRINKS PACKAGE £22.00 per person

2 Glasses of House Red or White Wine with your meal

A glass of Prosecco for the toast



ARRIVAL DRINK £8.25 per person

Choose from pimm's, bucks fizz or glass of house wine
Orange juice is always included



EXTRAS

PURCHASE BOTTLES OF HOUSE WINE FOR YOUR TABLES FROM
£25.00 PER BOTTLE AND BOTTLES OF PROSECCO FROM £30.00
PER BOTTLE

If you wish to upgrade your wine choices,
please discuss this with your event planner. All wine purchased
by the bottle must be pre ordered and paid for in advance

ENTERTAINMENT



Padbrook Park is able to organise any form of entertainment for your
forthcoming special day. Bands, Disco's comedians etc
anything you may require can be organised

Discos are booked through an entertainments agency and come with
great experience and great feedback and comments
from all guests who have used them

Disco's	from £450.00
Band's	Range in price. Please ask for an individual quote
Magician's	Range in Price please ask for an individual quote

You are more than welcome to bring your own entertainment
There is a £160.00 charge to cover the License fee and charges

If you are booking your own entertainment,
please be aware we do not accept smoke machines of any kind.

Padbrook Park is licensed until midnight

Terms and Conditions of Functions held at Padbrook Park

Confirmation

To confirm your function at Padbrook Park a £500.00 non-refundable Deposit will be required. The space can be held provisionally for you, for a 1-month period whilst arrangements are confirmed. All dates and space held is provisional until a deposit is received.

Padbrook Park reserves the right to release any space held after the 1-month provisional period without notice.

Payment & Settlement

The account is to be settled in full 2 weeks prior to your event.
Any additional costs occurred on the day will be invoiced to the organiser and require payment before departure.

Final Numbers

Final Numbers for your event must be confirmed 3 weeks prior to your event at your final appointment with the event Coordinator

Cancellations

All deposits paid to Padbrook Park are non-refundable. Deposits are transferable if you wished to change date for example

Damage

The Event Organiser will be held responsible for any damage caused to Padbrook Park during the function by themselves or their guests

Prices

All prices in this pack are correct at the time of print
inflationary increase April 1st each year.

Food & Drink

All food and drink must be purchased from Padbrook Park with the
exception of the celebration cake and sweet table

Children

Padbrook Park considers children to be under the age of 10.

Children are charged half the Adult meal rate.

Under 2 years are free of charge