



SCAN
HERE



Queen's Park
GOLF COURSE

BAR &
VENUE HIRE
From £59

EVENING
CHRISTMAS
PARTIES
Venue capacity
up to 100

GOLF
SOCIETY
CHRISTMAS
BOOKINGS
Ask about our
packages

WORK DOs
& AGMs
With catering,
buffets & finger
foods

CASUAL
MEET-UPS
Reserve a table and
pick your festive
favourites

Jingle THOSE BELLS

Your celebration
at Queen's Park



queenspark@bcpcouncil.gov.uk
queensparkgolfcourse.com



Meet. Play. Eat.





Meet.



ON YOUR DOORSTEP

Woodpecker Café, Queen's Park Golf Course
Queen's Park West Drive, Bournemouth





Welcome to Woodpecker Café Bar at Queen's Park

Nestled in one of Bournemouth's most beautiful green spaces, our venue offers the perfect backdrop for parties, celebrations, and special events. Whether you're planning an intimate gathering or a lively evening with friends, we provide flexible spaces, delicious menus, and a friendly team to make it all happen.

Why Choose Us?

- A Stunning Setting: Sweeping fairways, mature trees, and a tranquil parkland atmosphere.
- Flexible Spaces: From cosy rooms for 10 guests to full venue hire for up to 100.
- Easy Planning: Transparent pricing, simple packages, and a team that's with you every step of the way.

How It Works

1. Choose Your Space – Select the room that fits your guest list and style.
2. Pick Your Menu – Finger buffet, Pizza buffet or Plated menu, and add any extras.
3. Book & Celebrate – Secure your date with a deposit, then relax while we handle the details.

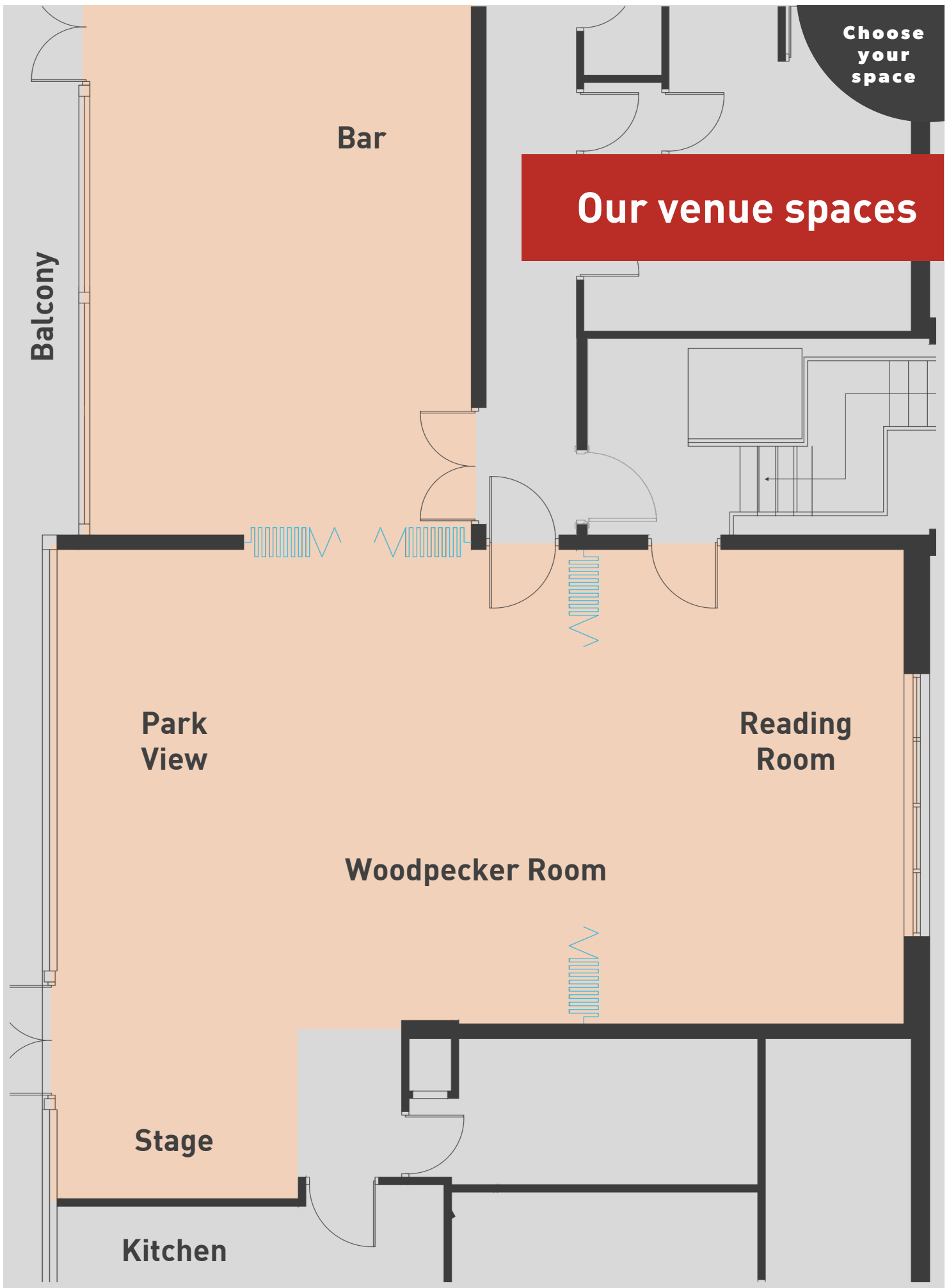
Ready to Start?

Email queenspark@bcpcouncil.gov.uk or call 01202 126888 to check availability and book your venue tour & planning chat.



FUNCTION ROOM HIRE

Room capacity is dependent on type of event and layout. Please speak to your venue coordinator for details.							
		2-3 hours (Daytime)	All day (9-5pm)	Evening (7-midnight)	Additional hour access for setup / decoration (Subject to availability)	Table linen hire	Chair cover hire
The Reading Room / The Bunker 10-20 seated 24 standing	Standard	£59	£87	£165	£30	£26	£25
	BCP & Season Ticket holders 10%	£53.10	£78.30	£148.50			
Park View (Big room) 20-30 seated 40 standing	Standard	£70	£116	£165	£30	£36	£35
	BCP & Season Ticket holders 10%	£63.00	£104.40	£148.50			
The Woodpecker Room (Both rooms) 30-60 seated 70 standing	Standard	£87	£124	£165	£30	£52	£50
	BCP & Season Ticket holders 10%	£78.30	£111.60	£148.50			
Whole Venue (Evening only, Saturdays after 7pm) 60-80 seated 100-120 standing	Standard	-	-	£165		£102	£75
	BCP & Season Ticket holders 10%	-	-	£148.50			
	Pricing valid to 31st March 2027. Pricing for wedding receptions available upon request						



Christmas Finger Buffets



Great for evening mingling, drinks parties and informal celebrations.
Up to 100 guests. Bookings available October to December.

Special diets catered for - speak to our team.

Festive Mini Package

3 Choices of sandwiches. wraps or deli rolls
3 Choices of savoury tartlets

Suggested menu:

*Turkey & stuffing mayo rolls, Chicken caesar wraps and Mature cheddar & ale chutney sandwiches
Stilton & leek, Chicken & bacon and Ratatouille & feta savoury tartlets*

£9.15pp



Festive Snack Package

Tea & coffee OR Soft drinks station
3 Choices of sandwiches. wraps or deli rolls
3 Choices of savoury tartlets

Add 2 Traybakes and/or Mince pies +£3.95pp

Suggested menu:

*Ham & wholegrain mustard rolls, Falafel & cranberry mayo sandwiches and Bacon, avocado & tomato wraps
Turkey & cranberry, Cheddar, ham & leek, Chicken & bacon and Ratatouille & feta savoury tartlets
Warm mince pies and White chocolate & cranberry tiffin*

£11.40pp



Festive Feast Package

Tea & coffee OR Soft drinks station
2 Choices of sandwiches. wraps or deli rolls
2 Choices of savoury tartlets
2 Hot pieces
2 Salads
2 Traybakes and/or Mince pies

Suggested menu:

*Turkey & stuffing mayo rolls, Falafel & cranberry mayo
Stilton & leek, Chicken & bacon and Ratatouille & feta savoury tartlets
Goosey camembert bites, Pork & cranberry sausage rolls
Caesar salad and Potato spinach salad with lemon pepper aioli
Warm mince pies and Millionaire's shortbread*

£22.85pp



Christmas Finger Buffets



Full Menu Options

Special diets catered for - speak to our team.

Sandwiches, Deli rolls or Wraps (gfoa)

Turkey and stuffing mayo
Falafel and cranberry mayo (vgn)
Ham with wholegrain mustard or Ham salad
Egg and cress (v)
Coronation chicken
Mature cheddar and ale chutney (v) (vgnoa)
Tomato caprese with mozzarella, pesto and
red onion (v) (vgnoa)
Baked sweet potato falafel, red pepper,
houmous and rocket (vgn)
Chicken and bacon caesar
Bacon, avocado, rocket and tomato (voa)
Tuna mayo and cucumber

Savoury Tartlets (gfoa)

Turkey and cranberry
Stilton and leek (v)
Cheddar, leek and ham (voa)
Chicken and bacon
Ratatouille and feta cheese (v) (veoa)
Three cheese mornay (v)
Mushroom and red pepper (v) (veoa)

Salads

Classic caesar salad (gfoa)
Potato spinach salad with
lemon and pepper aioli (v) (veoa) (gf)
Creamy slaw (v) (veoa) (gf)
Mixed leaf garden salad (ve) (gf)
Mediterranean vegetable couscous (ve)
Pesto pasta and feta salad (v)

Hot Pieces

Pork and cranberry sausage rolls
Goosey camembert bites (v)
Vegetarian samosa (v)
Grilled sweet chilli
chicken skewers (gf)
Grilled BBQ chicken skewers
Grilled halloumi and vegetable
brochettes (v) (vgnoa) (gf)
Honeyed cocktail sausages
Vegan sausage rolls (vgn)
Sweet potato falafel bites (vgn) (gf)

Traybakes and Treats

Warm mince pies (v)
White chocolate cranberry tiffin (v)
Boston chocolate fudge brownie (v)
Demerara apple shortcake (v)
Millionaire's caramel shortcake (v)
Chunky rocky road (v)
Black cherry and almond slice (v)
Chocolate honeycomb tiffin (v)
Lemon blueberry white
chocolate blondie (v)
Lemon drizzle slice (v) (gf)
Blackcurrant
crumble slice (ve) (gf oats)
Chocolate almond brownie (ve) (gf)

CHRISTMAS
COCKTAILS
served at
the bar

Christmas Pizza Buffet

Perfect for big parties & seasonal bashes, min. 20 guests

Special diets catered for - speak to our team.

£11pp

Choose 3 options for your hot pizza buffet

The Classic (v)

Mozzarella, Fresh Tomato, Fresh Basil, Cracked Black Pepper

The Bacon Brie

Mozzarella, Bacon, Brie & Cranberry Sauce

The Blue (v)

Stilton, Leek & Caramelised Onions, Cracked Black Pepper

The Pepperoni One

Mozzarella, Italian Pepperoni, Rocket

The Veggie One (v)

Mozzarella, Roasted Peppers, Olives, Onion & Pesto

The Spicy One

Mozzarella, Creme Fraiche, Spicy Sausage, Chilli & Rocket

The Fungi One (v)

Mozzarella, Mushrooms, Thyme & Garlic

The Christmas Menu

Seasonal daily specials & lunch bookings, max. 30 guests

Monday - Friday **12pm - 2.30pm** Saturday - Sunday **12pm - 3.30pm**

Extended hours available for bookings of 20-30 guests, please speak to our team

Soup of the Day

Cosy winter soup served with a roll & butter.
Ask at the counter for today's flavour.

6

All Wrapped Up

Roast turkey, stuffing, cranberry mayo & crispy baby gem wrap served with chips & slaw.

10

Turkey-n-Stuff Sandwich

Filled with roast turkey and stuffing mayo served with crisps & slaw.

6.5

Festive Panini & Chips

Toasted panini served with house slaw & chips. See our daily lunch menu for more options.

10

Choose from:

Beef & Stilton / Sweet Potato Falafel & Cranberry Mayo (vgn) /

Mushroom, Cranberry & Feta (v) (vgnoa - request vegan)

The Lunchtime Roast

Roast turkey with crispy new potatoes, pigs in blankets, herbed stuffing, sprouts and carrots, with gravy.

12

Pigs & Mash

Pigs in blankets with creamy mash, served with peas and gravy. Choose pork or veggie sausages **(voa) (vgnoa)**

11

Boxing Day Loaded Fries

Crispy fries loaded up with roast turkey, stuffing and pigs in blankets, drenched in gravy

7.5

Halloumi-Loaded Poutine Fries

Crispy fries loaded with grilled halloumi, soft onions and drenched in gravy **(v) (vgnoa)**

7.5

Dietaries, Allergens & Intolerances

(v) vegetarian (voa) vegetarian option available (vgn) vegan (vgnoa) vegan option available (gf) gluten free (gfoa) gluten free option available

Please speak to a member of staff regarding any allergies, intolerances or dietary requirements before ordering.

Our kitchen is a multi-use facility with allergens present, and cross-contamination is possible.

UPGRADE YOUR PARTY

.....

*Welcome your guests with bubbles or
beers, dress your room with our linen or
treat everyone to our grazing table
of sweet bites*

from
£7pp

Sweets & treats
grazing table



from
£26

Welcome
drinks
Prosecco, Pimms
or
Buckets
of beer

from
£4.5pp



Dress your
room with
table linen





Summary T&Cs

Our team will provide you with a full copy of our terms and conditions at the point of booking

1. Payments

- A non-refundable deposit of your room hire price secures your booking (£50 if no room hire, deducted from final bill).
- 50% of catering/services due 1 month before; balance due 7 days before.
- Bookings within 7 days require full payment upfront.
- A security deposit may be required for damage or additional costs.
- Bar tabs and extras must be settled within 48 hours after the event.
- Invoices (if applicable) must be paid 4 weeks before the event (none issued after).
- Card payments only unless cheque is cleared 4 weeks in advance.

2. Guest Numbers

- Final numbers due 7 days before the event.
- Reductions after this may still be charged in full.

3. Third-Party Suppliers

- All external suppliers (e.g. DJs) must be pre-approved.
- External catering businesses are not permitted.
- Suppliers must hold £5m public liability insurance and provide a risk assessment 7 days prior.
- Unsafe or non-compliant suppliers may be refused.
- Heavy equipment must use stairs, not the lift.
- Storage (1 day before/after) may be allowed at your own risk.

4. Use of the Venue

- All guests must follow licensing and health & safety rules.
- Events must finish on time (£25 per 30 minutes overrun).
- No outside food/drink unless agreed (see Catering).
- The organiser is responsible for guest behaviour and any damage.
- The Council may remove guests or end events for breaches or unsafe conduct.
- **No confetti, foilieetti, confetti balloons, glitter, or similar (minimum £25 cleaning charge).**
- Decorations must be attached with low-tack tape and blue tack; must not leave sticky residue
- Personal items stored at your own risk.

5. Liability

- The Council is not liable for loss or damage to personal property.
- The organiser is responsible for damage caused by guests or suppliers.
- Excessive cleaning may incur additional charges (minimum £50).
- Third parties must hold appropriate insurance and DBS where required.

6. Catering

- Notify dietary requirements at least 3 days before the event.
- The Council may substitute menu items if necessary.
- Food is for on-site consumption only (removed food is at your own risk).

Bringing Your Own Food (by prior consent only):

- No external catering companies permitted.

You must either:

- Purchase catering for at least 80% of expected guests, or
- Meet a £800 minimum bar spend
- Light refreshments (e.g. tea/coffee/cake only) do not count as catering.

If approved:

- Cold food only
- No kitchen access
- Any shortfall on £800 spend must be paid within 48 hours
- All food must be removed after the event

7. Cancellation

By the Client:

- Deposits are non-refundable and non-transferable within 3 months.
- Outside 3 months, bookings may be moved within the same calendar year (subject to availability).
- Up to 100% of the booking value may be charged depending on notice.

By the Council:

- Events may be rescheduled or cancelled due to operational needs.
- A new date or refund will be offered.
- Events may be cancelled without notice if terms are breached.

8. Privacy

- Personal data is handled in line with the Council's privacy policy.

9. Legal

- Governed by the laws of England and Wales.
- Disputes subject to the Courts of England and Wales.





Get in touch

Email queenspark@bcpcouncil.gov.uk
Call 01202 126888
www.queensparkgolfcourse.com



ON YOUR DOORSTEP

Woodpecker Café, Queen's Park Golf Course
Queen's Park West Drive, Bournemouth

