



SCAN
HERE



Queen's Park
GOLF COURSE

Party VENUE HIRE

Meet.



ON YOUR DOORSTEP

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

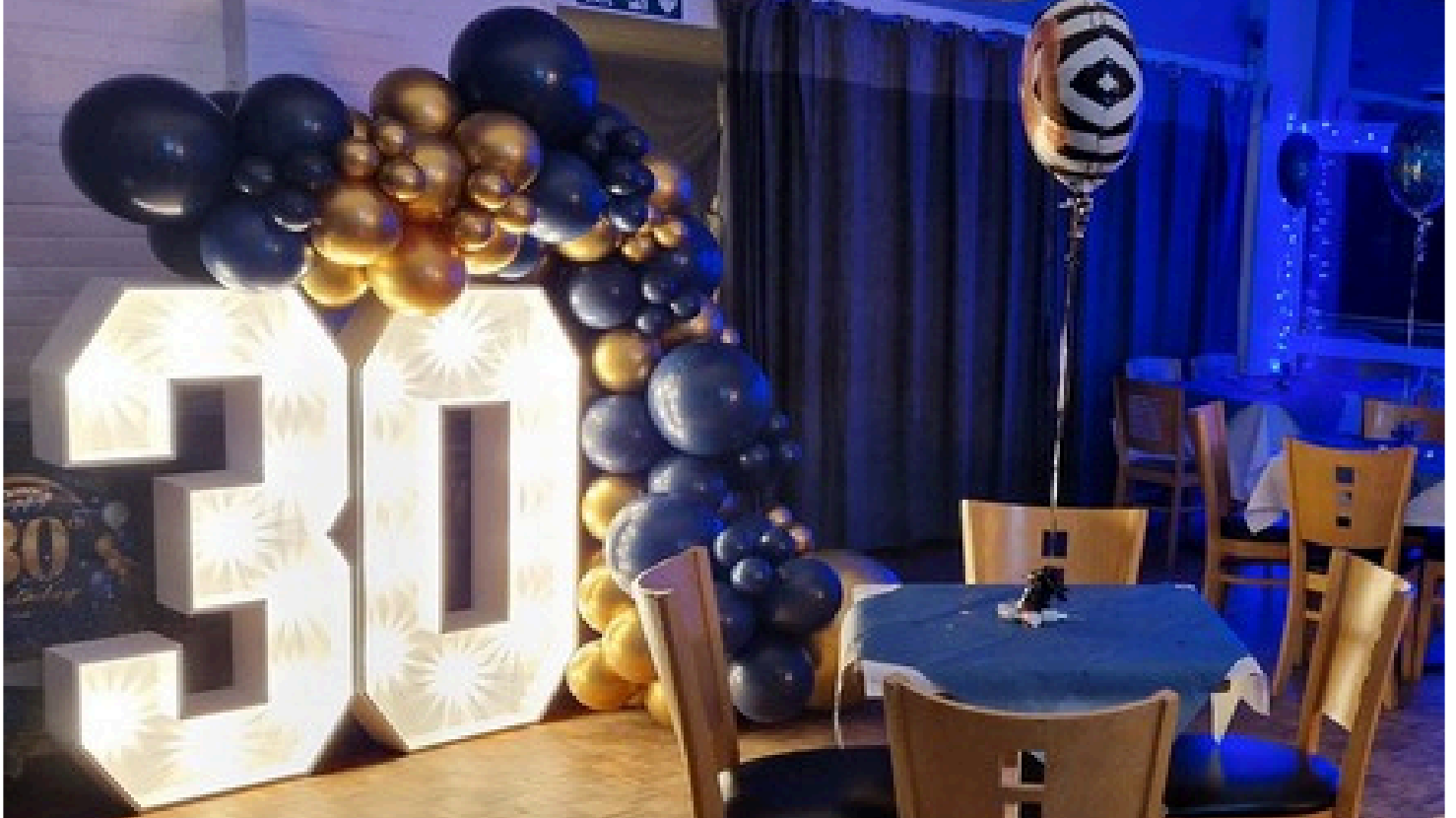
queenspark@bcpcouncil.gov.uk
queensparkgolfcourse.com



Meet. Play. Eat.



LET'S Party



Meēt.



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Meēt. Play. Eāt.





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 120.
- Menus to Suit Every Occasion: Buffets, BBQs, pizza feasts, and more—plus upgrades to make your event extra special.
- 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 – Explore our catering options 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.





Meet.



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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	£25	£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	£25	£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	£15	£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							

UPGRADE YOUR PARTY



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

Sweets & cakes
grazing table

£6pp



Welcome
drinks
Prosecco /
Pimms

from
£4pp



From
£26

Dress your
room with
table linen



OPTION 1

COLD BUFFETS & FINGER FOODS

Perfect for Every occasion, min. 10 guests

A MINI PACKAGE
£9.15 pp

3 x Sandwiches, deli rolls or wraps
3 x Savoury tartlets

Tea or coffee for £2.95 pp



B SNACK PACKAGE
£11.40 pp

3 x Sandwiches, deli rolls or wraps
3 x Savoury tartlets
Tea or coffee

2 x Salads for £2.95 pp
2 x Traybakes for £3.95 pp



C TOGETHER PACKAGE
£17.10 pp

2 x Sandwiches, deli rolls or wraps
2 x Savoury tartlets or Hot pieces
2 x Traybakes
Tea or coffee

2 x Salads for £2.95 pp



D FEAST PACKAGE
£22.85 pp

2 x Sandwiches, deli rolls or wraps
2 x Hot pieces 2 x Savoury tartlets
2 x Salads
2 x Traybakes
Tea or coffee



E THE PLOUGHMAN'S SPREAD GRAZING PLATTER
£19.40 pp







Cheeses and chutneys
Mature Cheddar, Blue Stilton, French Brie

Charcuterie platters of cold meats
Roast ham, sliced roast chicken and Italian soppressata salami

Fresh breads

Fresh fruits

2 x Salads



COLD BUFFETS - Full Menu Options

Sandwiches, Deli rolls or Wraps (gfoa)

Ham with wholegrain mustard
or salad
Egg and cress (v)
Coronation chicken
Mature cheddar and ale chutney (v)
Caprese: Tomato, mozzarella, pesto
and red onion (v, veoa)
Baked sweet potato falafel, red
pepper, houmous and rocket (ve)
Caesar: baby gem lettuce,
roast chicken, crispy bacon
and creamy dressing
Crispy bacon, avocado,
rocket and tomato

Savoury Tartlets (gfoa)

Tuna, dill and sweetcorn
Chicken and bacon
Ratatouille with crumbled feta cheese
(v) (veoa)
Three cheese mornay (v)
Cherry tomato and black olive (v)
(veoa)

Traybakes

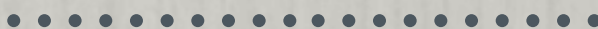
Rich chocolate brownie (v)
Raspberry and coconut slice (v)
Apple shortcake (v)
Black cherry and almond slice (v)
Blueberry bakewell (v)

Hot Pieces

Vegetarian samosa (v)
Grilled chicken skewers with lime
and lemongrass
Grilled halloumi and vegetable
brochettes (v) (gf)
Honeyed cocktail sausages
Sausage rolls
Vegan sausage rolls (ve)
Sweet potato falafel bites (ve)(gf)

Salads

Classic Caesar salad - baby lettuce,
parmesan, soft boiled egg, crispy
bacon shards,
herbed croutons with
a creamy dressing
Potato, Spinach and Parsley (v) (veoa)
(gf) - New Forest baby potatoes,
spinach, parsley, with a lemon and
pepper aioli
Apple cider slaw (ve) (gf)
Mixed leaf garden salad - served with
a balsamic and herb dressing (v) (gf)



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.

OPTION
2



THE PIZZA BUFFET

Perfect for Big parties & birthday bashes, min. 20 guests

Choose 3 for your hot pizza buffet

11

The Classic

*Napoli Tomato Base Sauce, Mozzarella,
Fresh Tomato, Fresh Basil, Cracked Black pepper*

The Pepperoni One

*Napoli Tomato Base Sauce, Mozzarella,
Italian Pepperoni, Rocket*

The Veggie One

*Napoli Tomato Base Sauce, Mozzarella,
Roasted Peppers, Olives, Onion & Pesto*

The Spicy One

*Napoli Tomato Base Sauce, Mozzarella, Creme Fraiche,
Spicy Nduja Sausage, Chilli & Rocket*

The Fungi One

*Napoli Tomato Base Sauce, Mozzarella,
Mushrooms with Thyme & Garlic*



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OPTION
3



THE BIG GRILL UP

Perfect for Big parties & birthday bashes, min.20 guests

The Queen's Park BBQ Buffet

OPTION A

12

Choose between:

BBQ grilled beef burger or Lincolnshire sausage
with grilled onions in a soft bun
served with 2 seasonal salads

OPTION B:

18

Choose 2 from:

BBQ grilled beef burger, Lincolnshire sausage
or BBQ chicken skewer
served with 2 seasonal salads & crisps
(voa) (vgnoa) (gfoa)

SUMMER VIBES

The perfect pairings for your BBQ



.....
Bucket of 8 beers
Chilled & ready for your arrival

36

Jug of Pimms
Serves 4

18



.....
Dietaries, Allergens & Intolerances

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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 is required to secure your booking.
- If no room hire is needed, a £50 deposit applies and will be deducted from your final bill.
- 50% of catering/services must be paid at least 1 month before the event; the rest is due 7 days before.
- Bookings made within 7 days must be paid in full upfront.
- A security deposit may be held for certain events to cover potential damage or extra cleaning.
- Any extra costs or bar tabs must be paid within 48 hours after the event.
- Invoices (if applicable) must be paid 4 weeks before the event. No invoices are issued after the event.
- Card payments only unless a cheque is received and cleared 4 weeks in advance.

2. Guest Numbers

- Final guest numbers must be confirmed 7 days before the event.
- Reducing numbers after this may still incur full charges.

3. Third-Party Suppliers

- You must inform the Council of any external suppliers (e.g. DJs, caterers).
- Suppliers must have £5 million public liability insurance and provide a risk assessment at least 7 days before.
- The Council can refuse suppliers who don't meet safety or insurance requirements.
- Heavy equipment must be carried via stairs – not the lift.
- Equipment may be stored 1 day before or after, subject to availability. The Council is not liable for any loss or damage.

4. Venue Use

- Guests must follow all health & safety rules and licensing laws.
- Events must stick to the agreed time slot – extra time incurs £25 per 30 minutes.
- No outside food/drink unless agreed in advance. If agreed, see Section 6.4 for conditions.
- The Client is responsible for guest behaviour and any damage.
- The Council may remove guests or cancel events for inappropriate behaviour or rule breaches.
- Personal items may be stored 1 day before/after, but the Council is not responsible for loss/damage.
- No glitter/confetti/confetti balloons – breaking this rule incurs a £25 cleaning fee.
- Decorations must be applied using approved methods only.

5. Liability

- The Council is not responsible for loss/damage to your property.
- You are responsible for any damage caused by guests or suppliers.
- Excessive mess (e.g. from alcohol) may incur a £50 cleaning fee.
- Third-party providers must have insurance and DBS checks if working with children.

6. Catering

- The kitchen handles nuts and allergens – notify the Council of any dietary needs at least 3 days before.
- The Council may substitute unavailable menu items with suitable alternatives.
- Food provided must be consumed on-site. If taken off-site, it's at your own risk.
- If you bring your own food (with written consent):
 - Only cold food is allowed.
 - You cannot use the kitchen or its equipment.
 - A minimum bar spend of £800 applies. If not met, the organiser must pay the difference.

7. Cancellation

- Client cancellations: Deposits are non-refundable and non-transferable within 3 months. Outside 3 months, they may be transferred within the same calendar year.
- The Council may charge up to 100% of the booking value, depending on notice and whether a replacement booking is found.
- Council cancellations: If the Council cancels, they'll offer a new date or refund. They may cancel without notice if the event differs from what was agreed or if terms are breached.

8. Privacy

- Your personal data is handled securely and in line with the Council's online privacy policy.

9. Legal

- These terms are governed by English law, and any disputes will be handled by the Courts of England and Wales.





Get in touch

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