



Wedding Catering

AT QUEEN'S PARK



Catering to suit you

Our catering is designed with flexibility and variety in mind, so you can choose a style that truly suits your day. From elegant plated dining and relaxed sharing feasts to informal buffets and beautifully styled grazing displays, each option offers its own atmosphere and experience.

Every dish is prepared with care and attention to detail, whether you're planning a traditional three-course meal or something more social and free-flowing. We provide clear, straightforward options, making it easy to create a menu that feels right for you and your guests.

Guests with special dietary requirements?

We can help!

Our chefs can cater for special diets, allergies and intolerances - speak to your Functions Manager for details.

Photo credit Louise Emily Photography

Choose from

Mixed marinated olives (vgn)

Crisp camembert bites (v)

Beef and horseradish vol-au-vents

Minted lamb meatballs with feta

Tomato, mozzarella and pesto bruschetta (vgnoa)

Southern fried chicken goujon
with garlic aioli

Prosciutto, melon and honey brochettes (voa)

Fish goujons with lemon mint dip

Ratatouille quichelette (v)

Garlic mushroom bruschetta (vgn)

Asian pork belly bites

Halloumi fingers with hot honey (v)

Rainbow crudités (vgn)

Chicken and chorizo skewers

Sweet potato falafel
with sweet chilli sauce (vgn)

served with crusty bread, dipping oil and vinegar



The Tapas Light Bites Table

£10 per guest 3 choices

£15 per guest 5 choices

A relaxed take on traditional canapés, our tapas light bites table features a selection of small plates served in bowls and platters, ready for guests to enjoy on arrival. Perfect for a more informal, sociable start to your celebration, it encourages guests to graze, mingle and sample a variety of flavours.

Pricing applies for dates to March 2027.

For dates from April 2027, please speak to our team.



The Plated Menu

£32 per guest

Our plated menu is designed to give you real choice, with dishes that suit different tastes and styles of celebration. Pair comforting favourites with lighter, brighter flavours — or keep things classic with our full roast.

Whether you're planning a traditional roast, a more Mediterranean-feeling meal or something elegant and simple, each dish is freshly prepared and served to the table for a relaxed, restaurant-style dining experience.

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Recommended
for

The Main
Meal

TO START

Choose 2 options

House Soup with a crusty baguette & butter
Leek & Potato / Rich Tomato / Cosy Spiced Carrot & Parsnip / Fresh Pea & Mint
(ve) (gfoa)

Prawn Cocktail

On a bed of crisp salad, served with bread & butter (gfoa)

Warm Goats' Cheese Tart

Caramelised onion, rocket & cherry tomato salad, balsamic dressing (v)

MAIN

Choose 1 set

The Big Roast / Veggie Roast

Roast Chicken or Spinach & Feta Parcel, golden roast potatoes, Yorkshire pudding, seasonal veg, stuffing & rich gravy (veoa) (gfoa)

Fragrant Mediterranean Couscous
with Grilled Chicken / Grilled Halloumi

On a bed of crisp salad, served with bread & butter (veoa)

Lamp Rump / Garlic Stuffed Mushroom

With minted gravy, dauphinois potato, and seasonal veg (gfoa)

DESSERT

Choose 2 options

Honeycomb Cheesecake / Trillionaire's Torte /
Berry Crumble / White Chocolate & Raspberry Roulade
served with cream or custard
(veoa) (gfoa)



Kids' STARTERS

Tomato Soup with Bread & Butter
Veggie Crudites with Dip
Cheesy Garlic Bread
(v) (veoa) (gfoa)

Kids' MAIN

The Little Roast / Little Veggie*
Just like the adult menu, but small portions
(veoa) (gfoa)

Kids' Meal with Chips & Beans (or Peas)
Choice of fish fingers, chicken nuggets or veggie sausage
(veoa) (gfoa)

*Kids' Roast available with The Big Roast

Kids' SWEETS

Warm Brownie with Belgian Chocolate Sauce
Honeycomb Cheesecake
Fresh Strawberries with Whippy Cream
(veoa) (gfoa)



Kids' Plated Menu

£16 per guest

Kids can join in the celebration with perfectly-portioned mini meals! Let us know if high chairs are needed and we will place these per your table plan.

Our kids' plated options are suitable for children up to the age of 12. For older children or larger appetites, we recommend ordering an adult meal.

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The Big Grill Up BBQ

£18 per guest

1 Burger, 1 Side, 2 Salads, Crisps

Our BBQ menu is designed for relaxed, sociable dining, with flexible options that let guests help themselves and enjoy a more informal style of celebration.

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Recommended
for
The Main Meal
or
The Early
Evening

BURGERS

Choose 1 from
Grilled beef burger
BBQ chicken burger
Red pepper & mushroom stack (ve)

SIDES

Choose from
Lincolnshire sausage
Vegan sausage (ve)
BBQ Chicken skewer
Sweet chilli chicken skewer
Halloumi and veg skewer (v) (veoa)
Grilled corn on the cob (v) (veoa)

SALADS

Choose 2 from
Classic Caesar salad (gfoa)
Potato and spinach 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)



The **Pizza Lovers'** Buffet

£15 per guest

Always a crowd-pleaser, our hot pizza buffet keeps the food (and the atmosphere) flowing. Choose your favourite trio, then enjoy as freshly made pizza is prepared and brought out throughout the service for guests to share. A popular choice for the evening, but equally suited to a more informal daytime menu.

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Recommended
for
The Evening
Party

Choose 3 from

The Classic

Napoli tomato sauce, mozzarella,
fresh tomato, fresh basil,
cracked black pepper

The Pepperoni One

Napoli tomato sauce, mozzarella,
Italian pepperoni, rocket

The Veggie One

Napoli tomato sauce, mozzarella,
roasted peppers, olives,
onion & pesto

The Spicy One

Napoli tomato sauce, mozzarella,
creme fraiche, spicy sausage,
chilli & rocket

The Fungi One

Napoli tomato sauce, mozzarella,
mushrooms with thyme & garlic



Dessert grazing

Our sweets & treats grazing station is a stunning finish to your meal or a little bit of luxury for later in the evening. Guests can help themselves to their choice of tempting bites.

Sweet Bites £7 per guest *3 pieces each*

Sweet Bliss £10.5 per guest *5 pieces each*

Doughnuts only £3.5 per guest *1 piece each*

Sweets & Treats DESSERT GRAZING Spread

A beautiful sweetscape with a selection of muffin bites, mini apple beignet puffs, crispy churros with a drizzle of chocolate sauce, mini eclairs and iced doughnut rings, garnished with seasonal berries and buttery popcorn.

Minimum 20 guests.
Inclusions subject to availability.

Recommended
for
Daytime Dessert
or
Evening Treats



Plated Dessert

Our classic plated desserts, served with smooth pouring cream or warm vanilla custard. Add to a Big Grill Up BBQ or Pizza Lovers' Buffet for a traditional end to the meal.

£10 per guest

Plated DESSERT

Choose 2 options

Honeycomb Cheesecake / Trillionaire's Torte /
Berry Crumble / White Chocolate & Raspberry Roulade
served with cream or custard (veoa) (gfoa)





Your catering price list

Children's options are based on half-price for half-portion. If catering for older children and teenagers, adult portions may be preferable.

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Tapas Bites 3 Piece £10pp

Tapas Bites 5 Piece £15pp

3-Course Plated or Sharer Menu £32pp Adult / £16pp Child

2-Course Plated or Sharer Menu £27pp Adult / £13.5pp Child

BBQ Buffet £18pp Adult / £9pp Child

Pizza Buffet £15pp Adult / £7.5pp Child

Feast Package Finger Buffet £22.85pp

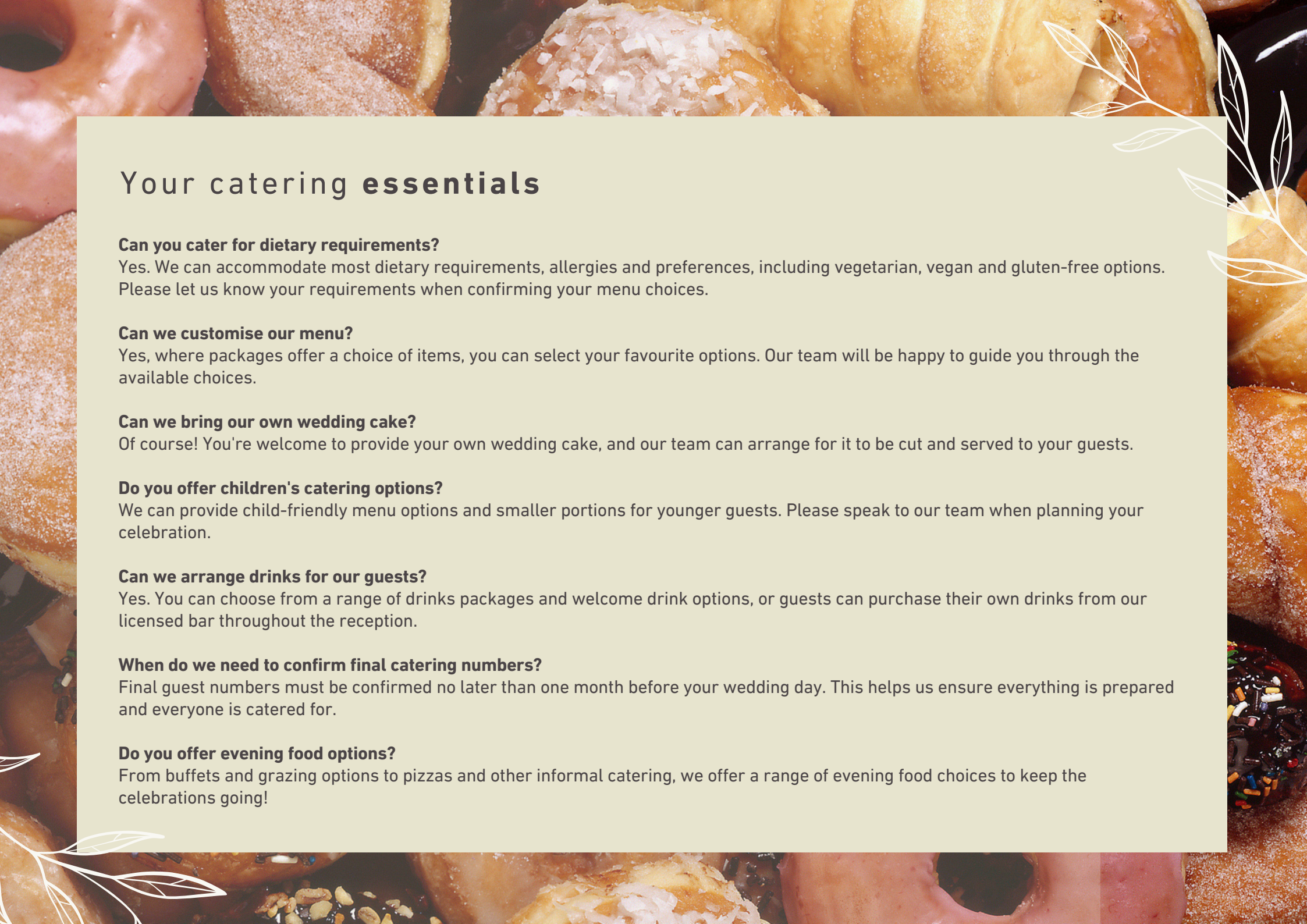
Ploughmans Package Buffet £19.4pp

Plated Dessert £10pp Adult / £5pp Child

Sweet Treats Grazing 3 Piece £7pp

Sweet Bliss Grazing 5 Piece £10.5pp





Your catering essentials

Can you cater for dietary requirements?

Yes. We can accommodate most dietary requirements, allergies and preferences, including vegetarian, vegan and gluten-free options. Please let us know your requirements when confirming your menu choices.

Can we customise our menu?

Yes, where packages offer a choice of items, you can select your favourite options. Our team will be happy to guide you through the available choices.

Can we bring our own wedding cake?

Of course! You're welcome to provide your own wedding cake, and our team can arrange for it to be cut and served to your guests.

Do you offer children's catering options?

We can provide child-friendly menu options and smaller portions for younger guests. Please speak to our team when planning your celebration.

Can we arrange drinks for our guests?

Yes. You can choose from a range of drinks packages and welcome drink options, or guests can purchase their own drinks from our licensed bar throughout the reception.

When do we need to confirm final catering numbers?

Final guest numbers must be confirmed no later than one month before your wedding day. This helps us ensure everything is prepared and everyone is catered for.

Do you offer evening food options?

From buffets and grazing options to pizzas and other informal catering, we offer a range of evening food choices to keep the celebrations going!



About the team

We'll help with timelines, suppliers, and the little details. With years of wedding and hospitality experience, you'll find friendly faces who'll be with you from first enquiry to the big day.

Ready to start planning?

We'd love to help you create your perfect day at Queen's Park.

Next steps

Book a viewing
Check your date
Discuss menus and layout ideas

Contact us

Call **01202 126888** or email **queenspark@bcpcouncil.gov.uk**

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