

# Events

AT THORPE PARK HOTEL & SPA

# Whatever the occasion, YOU CAN TRUST US TO DELIVER...

Whatever your reason for a get-together, as the organiser there's a lot at stake when you volunteer to co-ordinate the day.

We know that making the event a huge success will be the only thing on your mind - and we understand that as your host we have a big part to play in this. From the dedicated event organiser who will work with you planning the details, through to Chef and the food service brigade, you'll be working with a team of willing professionals who take pride in delivering exceptional service.

One of the first decisions will be the location of the event - once you have numbers in mind, we'll talk you through the options that will suit your occasion.

There are private dining rooms and suites for a range of numbers - ideal for events with entertainment and speeches or, for less formal occasions, an area of the restaurant can be reserved exclusively for you.

Please do contact our events team on **0113 264 1000** and we'll happily prepare a personalised quote for you.

*Paul Nixon*

Paul Nixon  
General Manager



# Food AND DRINK

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Our pack contains a selection of menus to provide inspiration about the dishes and prices, but we really do prefer to work with you to create a bespoke menu to ensure we meet both your expectations and your budget.

The wine list is extensive and we'll be happy to recommend wines to accompany your menu, or you can take advantage of a drinks selection - at a fixed price per head, which makes it easier to budget.

The price per person for your chosen menu will also include:

- A dedicated host for the evening to oversee your event
- Table mirror, tea lights and menu cards on each table
- Use of the venue
- Preferential accommodation rates for any of your guests who might like to stay over
- Free car parking



# Bedrooms AND SUITES

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For friends and relatives celebrating a special occasion, what better way to round off the night. No need to worry about getting home - stay on one of our luxurious rooms or suites. Spend the next morning in the Spa and book a treatment or two before heading home. Ask about our special rates for your event.

# THE *Perfect* SETTING

WE CREATE FABULOUS EVENTS,  
WHICH ARE DESIGNED AROUND YOU,  
SO WE'RE PLEASED TO OFFER YOU A  
CHOICE OF RECEPTION SUITES  
TO MEET YOUR NEEDS

## THE GALLERY SUITE

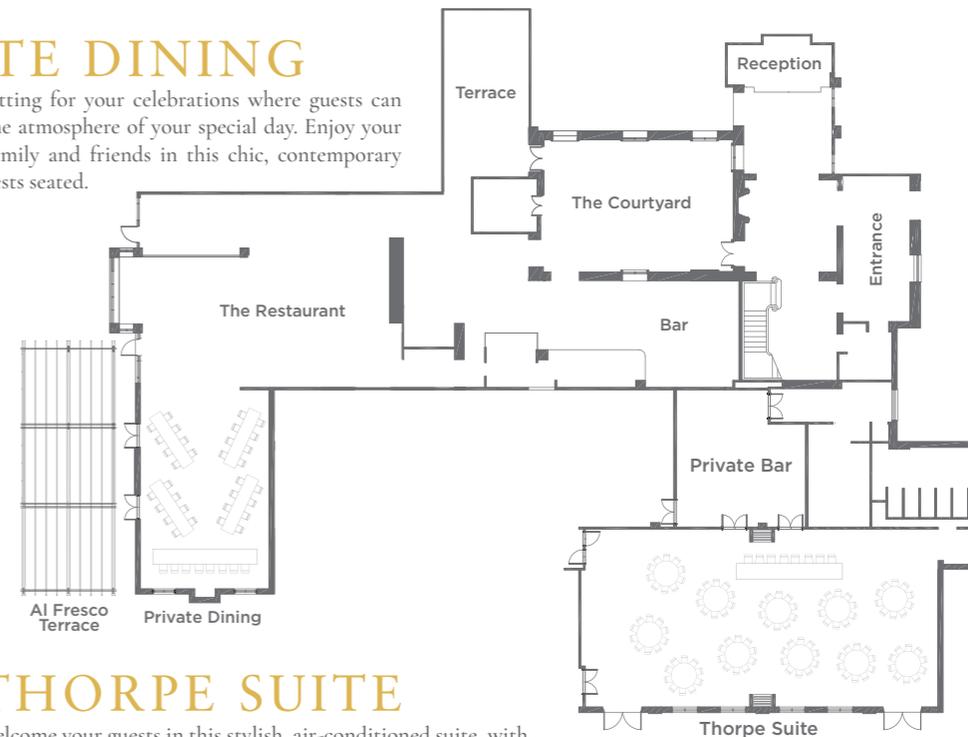
An intimate setting for your event where guests can relax and get together. Up to 60 guests can be seated and up to 50 guests can be seated with a dance floor included.



The Gallery Suite

## PRIVATE DINING

A more intimate setting for your celebrations where guests can relax and soak up the atmosphere of your special day. Enjoy your celebrations with family and friends in this chic, contemporary setting. Up to 50 guests seated.



## THORPE SUITE

Welcome your guests in this stylish, air-conditioned suite, with its own private bar/reception area. Up to 160 guests seated.

THORPE PARK  
HOTEL & SPA

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[thorpeparkhotel.co.uk](http://thorpeparkhotel.co.uk)



*Big Sharing Pans*

**BBQ Chicken**

roasted tiny tots, corn on the cob

**Tagine of Spiced Lamb**

almonds, dried fruit, cous cous pearls

**Texan Beef Chilli**

savoury rice, tortilla, guacamole, sour cream

**Cauliflower Mac 'n' Cheese**

garlic bread, leaf salad (v)

**Beef Steak and Thwaites Ale Pie**

puff pastry lid, thick cut chips, garden or mushy peas

**Classic Chicken Stroganoff**

savoury rice, garlic bread

**Chilli Sin Carne**

spicy vegetable chilli, rice, tortilla, guacamole, sour cream (v)

**Build your own curry - choose your main ingredient and sauce from the following:**

**Sauce:**

malay style, korma, tikka masala, jalfrezi, thai green

**Main Ingredient:**

chicken, lamb, beef, seafood, mixed vegetables

Served with basmati rice, mini poppadum, mango chutney and minted cucumber raita

All of the above served as described with accompaniments, mixed salad and warm bread rolls

Please choose 2 dishes:

# *Dessert Options*

**Baked Vanilla Cheesecake**

seasonal berries

**Chocolate Profiteroles**

toasted almonds

**Passion Fruit and Vanilla or Chocolate and Praline Shot Glasses**

**Lemon Tart**

mascarpone cream

**Raspberry and Hazelnut Meringues**

**Fresh Fruit Salad**

berries and vanilla ice cream

# *Dinner Menu*

Please either choose a set menu with one starter, main and dessert for the whole party or a choice menu with a pre-order required prior to arrival

### Appetisers

**Today's Freshly Prepared Soup of the Day**  
savoury croissant

**Oak Smoked Scottish Salmon**  
paprika mayonnaise, salt and pepper squid and lime

**Pressed Ham Hock Terrine**  
piccalilli, baby leaves and whole-meal crostini

**Crisp Goats Cheese Crottin**  
balsamic beetroot, seasonal greens and sweet chilli sauce

### Mains

**Rosemary Roasted Rump of Lamb**  
charred tenderstem broccoli, crushed potatoes and redcurrant jus

**Pan Seared Fillet of Cod**  
vine roasted tomatoes, air dried parma ham, grilled bok choy and red pepper coulis

**Baked Filo Pastry and Wild Mushroom Tart**  
glazed with gruyere cream sauce infused with truffle oil and fresh herbs

**Oven Roasted Breast of Chicken**  
baked mushroom, baby spinach and pink peppercorn sauce

### Dessert

**Sticky Toffee Pudding**  
butterscotch sauce, vanilla bean ice cream

**Textures of Chocolates**  
fresh raspberries

**Berry Pavlova**  
soft berries, chantilly cream and fruit puree

**Selection of Artisan Cheeses**  
fruit chutney, grapes and Peter's Yard biscuits

**Freshly Brewed Coffee**  
chocolates

*Finger & Fork Buffet*

Platter of Freshly Made Sandwiches

Oven Baked Onion Focaccia Bread

Warm Spinach, Tomato and Pepperoni Crostini

Homemade Sausage Roll

served with cider apple chutney

Breaded Chicken Pieces

spicy coriander salsa

Air Dried Ham and Salami

pickles, olives and roasted vegetables

Spicy Potato Wedges

guacamole and lime

All served with chopped house salad bowl  
and fresh homemade slaw

# *Lunch Menu*

Please either choose a set menu with one starter, main and dessert for the whole party or a choice menu with a pre-order required prior to arrival

### Appetisers

Today's Freshly Prepared Soup of the Day  
savoury croissant

Oak Smoked Salmon and Prawn Cocktail  
lemon mayonnaise, brown bread and pea shoots

Pressed Ham Hock Terrine  
piccalilli, whole-meal croute and tender leaves

Crisp Goats Cheese Crottin  
balsamic beetroot, seasonal greens and sweet chilli sauce (v)

### Mains

Rosemary Roasted Leg of Lamb  
Yorkshire pudding and rich pan jus

Pan Seared Fillet of Cod  
roasted vine tomatoes and red pepper coulis

Baked Vegetable and Bric Strudel  
white onion and sage sauce (v)

Oven Roasted Breast of Chicken  
wild mushroom and pink peppercorn sauce

All the above served with herb roasted new potatoes, charred  
broccoli, mash potato and chantenay carrots

### Dessert

Sticky Toffee Pudding  
butterscotch sauce, vanilla bean ice cream

Layered Chocolate Torte  
raspberry syrup and chocolate crunch

Berry Pavlova  
soft berries, chantilly cream and fruit puree

Selection of Artisan Cheeses  
fruit chutney, grapes and Peter's Yard biscuits

Freshly Brewed Coffee  
chocolates

*Street Food Inspired*

Easy going, relaxed style of food served on platters per table or buffet style - please choose one option from the following:

**Char-grilled Beef Burger**

Jack cheese, brioche bun, pickle, BBQ sauce

**Gourmet Hot Dog**

fried onions, Frenchie's mustard, ketchup

**Warm Goats' Cheese**

roasted red pepper and pesto focaccia, rocket and balsamic (v)

**Slow Roasted BBQ Shoulder of Pulled Pork**

BBQ sauce on a brioche bap, mayo, pickle

**Hot Roast Rump of Beef Baguette**

rocket, creamed horseradish, onion confit

**Buffalo Mozzarella**

sun dried tomato and basil flatbread (v) or with pepperoni

**Salt Roasted Loin of Pork Baguette**

apple sauce, sage and onion stuffing, crackling

**Homemade Freshly Baked Sausage Roll**

cider apple chutney

All served with homemade house slaw, relish, sauce and accompaniment. Please choose your choice of two side order dishes from the following:

**Sweet Potato Fries**

**Chopped House Salad**

rocket, cherry tomato, bell peppers, cucumber, red onions

**Spicy Potato Wedges**

herbed crème fraiche

**Caesar Salad**

baby gems, garlic croutons, white anchovies, parmesan cheese

**Sea Salted Thick Cut Chips**

**Salad of Rocket**

balsamic dressing, parmesan shavings

**Rosemary and Garlic Roasted Tiny Tot Potatoes**

Choose one main and two sides

# *Price List*

Events Lunch Menu	2019
Set Menu	£26.00
Choice	£31.00
Events Dinner Menu	2019
Set Menu	£32.50
Choice	£37.50
Finger & Fork Buffet	2019
with Dessert	£32.95
without Dessert	£26.95
Big Sharing Pans Buffet	2019
with Dessert	£35.95
without Dessert	£32.95
Street Food Buffet	2019
with Dessert	£32.95
without Dessert	£26.95