

CELEBRATIONS – NATURALLY

T A R I F F

M E N U S

W I N E L I S T



WEST LODGE PARK  
YOUR COUNTRY RETREAT

EFFECTIVE FROM 2008

## A VERY WARM WELCOME

For over 60 years, we at West Lodge Park Hotel have entertained and looked after thousands of guests celebrating important events. We are blessed with the loyalty and trust that both local families and distinguished guests place in us to make their important occasion special and forging an everlasting bond between guest and hotel.

Your event is no exception!!

On behalf of my team and myself, I would like to thank you for visiting our beautiful hotel and if I can be of any assistance whatsoever, then please feel free to contact me.



David Seward  
General Manager

From the moment you contact us you will feel confident in the fact that you will be dealing with professional individuals who have several years experience in looking after you; most importantly they will be friendly, down to earth and will be there for you.



Wayne Turner  
Executive Head Chef



Helen Mitchell  
Senior Conference & Banqueting Co-ordinator



Ben Morcombe  
Food and Beverage Manager

## YOUR SPECIAL EVENT

West Lodge Park is a fabulous highly rated 4 star country house hotel with 35 acres of grounds including an acclaimed arboretum, spectacular terrace and gardens, and is the perfect location to hold your perfect event.

Whether you arrive by car or helicopter you cannot help but be impressed by the manicured first impression of our beautiful estate which follows through into the house itself.

Upon entering the hotel you will see that our staff and facilities are dedicated to making your day as special and as memorable as possible, and we at West Lodge Park know that your event is as precious to you as it is to us.

With this in mind we pride ourselves on ensuring that your event will be one to remember and to reminisce over with friends in years to come.

Just as we have looked after many Brides and Grooms with their weddings, families and friends with their anniversaries and birthdays, we have been privileged to assist many guests with christenings, funerals and life celebration teas.

From Simchas and coming of age parties to retirement lunches and award ceremonies, West Lodge Park has the experience, expertise, knowledge and patience to assist you in arranging, preparing and achieving the event that you imagined. We are here to give you the individual attention, care and commitment at a time when it matters the most, your special event.

With eight individual function rooms to choose from, and extensive grounds to utilise, where better to celebrate your event than here with us?

We would be delighted to make the arrangements for your event enabling you to sit back, relax and enjoy the experience.



### WEST LODGE PARK HOTEL

Cockfosters Road, Hadley Wood, Herts EN4 0PY T: 020 8216 3900 F: 020 8216 3937 E: [wlpconference@bealeshotels.co.uk](mailto:wlpconference@bealeshotels.co.uk) [www.bealeshotels.co.uk](http://www.bealeshotels.co.uk)

# CELEBRATIONS MENUS

Our Award Winning Executive Chef, Wayne Turner and his team of experienced chefs have prepared this fresh and exciting selection of menus for you and your guests' enjoyment. As well as having fine cooking skills to a Two AA Rosette standard, Wayne uses only the freshest seasonal ingredients available from the best local suppliers.

**All guests must have the same starter, main course and dessert although we are more than happy to cater for any dietary requirements within your party.**

## Menu 1 - £39.50

Home smoked Scottish salmon tian  
cucumber spaghetti & crème fraiche

Roast fillet of Scotch beef, fondant potato,  
spinach carrot and bean bundles, red wine jus

Passion fruit delice blackcurrant sauce

Exclusive Café du Monde coffee or Newby teas  
Handmade chocolates

## Menu 2 - £32.50

Asparagus, Gruyère & new potato terrine,  
balsamic dressing

Supreme of chicken filled with wild mushroom  
mousse, chateau potatoes, spinach carrot and  
bean bundles, tarragon jus

Belgian milk chocolate & fudge Bavarois  
raspberry coulis

Exclusive Café du Monde coffee or Newby teas  
Handmade chocolates

## Menu 3 - £34.50

Cream of butternut pumpkin soup  
coconut cream & cumin

Breast of Barbary duck, hoi sin fondant  
potato, steamed bok choy, carrot bundle,  
coriander jus

Pistachio crème brûlée  
chocolate & hazelnut cookies

Exclusive Café du Monde coffee or Newby teas  
Handmade chocolates

## Menu 4 - £32.50

Toasted goats cheese, rocket leaves,  
mustard seed dressing

Line caught fillet of cod, cracked new  
potatoes, spinach, carrot bundles, white  
wine sauce.

Strawberry Charlotte, crème anglaise,  
strawberry compote

Exclusive Café du Monde coffee or Newby teas  
handmade chocolates

## Menu 5 - £36.50

Terrine of smoked salmon & puff pastry  
herb oil & red pepper dressing

Roast rack of West country lamb, Dauphinoise  
potatoes, spinach carrot and bean bundles,  
rosemary jus

Baked lemon tart  
raspberry coulis & crème chantilly

Exclusive Café du Monde coffee or Newby teas  
handmade chocolates

## Menu 6 - £32.50

Home smoked chicken  
avocado, fresh coriander, crème fraiche

Roast supreme of organic salmon, chive butter  
sauce, new potatoes, carrot bundles, steamed  
broccoli

White & dark chocolate mousse  
Coffee anglaise

Exclusive Café du Monde coffee or Newby teas  
handmade chocolates

## Menu 7 - £32.50

Tian of Mediterranean vegetables  
basil pesto dressing

Medallions of pork fillet wrapped in Parma  
ham, sage mash, braised cabbage, sage jus

Fresh fruit salad, brandy snap basket  
vanilla bean ice cream

Exclusive Café du Monde coffee or Newby teas  
handmade chocolates

## Menu 8 - £38.50

Cream of celeriac soup  
truffle oil & shiitake mushroom

Champagne sorbet

Breast of Barbary duck, hoi sin,  
fondant potato, steamed bok choy,  
carrot bundle, coriander jus

Lemon pannacotta  
poppy seed tuille & raspberry coulis

Exclusive Café du Monde coffee or Newby teas  
handmade chocolates

## Menu 9 - £49.50

Maximum 30 guests

Chicken consommé, vegetable pearls & thyme

Moussette of organic Scottish salmon &  
Shetland scallops, saffron cream sauce

Lemon sorbet

Roast fillet of Scotch beef, fondant potato,  
spinach carrot and bean bundles, red wine jus

Colsten Basset Stilton & Brie de Meaux  
red grapes, warm bread, homemade chutney

Vanilla bean crème brûlée  
shortbread biscuit, pineapple wafer

Exclusive Café du Monde coffee or Newby teas  
handmade chocolates



# CELEBRATIONS MENUS

In order to support our local suppliers we are pleased to be able to offer the following as a substitute where applicable. Sacombe Hill Farm beef, Hertfordshire rare-breed pork, Suffolk Hoo free-range organic chicken. All have the most wonderful flavour and add a note of extra quality to your special occasion.

## Sacombe Hill Farm Beef

Simmental tenth generation pedigree cattle.  
The most wonderful fillet steaks, from a beautiful Hertfordshire farm

£4 supplement to Menus 1 & 9

## Sacombe Hill Farm Pork

Gloucester Old Spot pork.  
The best pork fillet from the Borlase family farm in North Hertfordshire

£4 supplement to Menu 7

## Sutton Hoo Free Range Organic Chicken

Delicious chicken from a farm directly adjacent to the ancient burial site of Sutton Hoo

£2 supplement to Menu 2

# CANAPÉS

## Selection 1 – £8.00 per person

Thai fish cakes  
Smoked salmon roulade with salmon roe  
Avocado and sun-dried tomato tartlette  
Confit duck and sweet chilli rilette  
Wild mushroom and tarragon bouche

## Selection 2 – £8.00 per person

Smoked salmon cheesecake  
Grilled scallop with pesto  
Petit ratatouille quiche with parmesan  
Zucchini and halloumi fritters  
Duck liver paté with port

## Vegetarian options

### Starters

Tian of Mediterranean vegetables, pesto dressing, parmesan wafer  
Cream of butternut pumpkin soup, coconut cream & cumin  
Leek and potato soup, crème fraiche and avocado  
Toasted goats cheese salad, rocket leaves, mustard seed dressing  
Wild mushroom tartlet, truffle dressing  
Duo of seasonal melon with fresh berries & raspberry coulis

## Selection 3 – £10.00 per person

Smoked haddock and truffle tartlette  
Fish mousse with nori & coriander  
Tomato and mozzarella crostini with pesto  
New potato with cream cheese & chive  
Chicken and vermicelli balls  
Smoked salmon roulade with salmon roe  
Avocado and sun-dried tomato tartlette

### Main Course

Leek & Camembert tart, seasonal vegetables, white wine sauce  
Thai vegetable curry, fragrant basmati rice  
Wild mushroom risotto, rocket & Parmesan  
Fried tofu in sesame oil, stir fry vegetables, bok choy



# CELEBRATIONS MENUS

**Children's Menu** - available for children up to 12 years of age - **£16.25 per child** Please choose 1 item from each list below.

## Starters

Melon & soft berries with fruit coulis  
Tomato soup  
Garlic bread with melted cheese

## Main Course

Grilled chicken breast  
with chips & green peas  
Spaghetti bolognaise or spaghetti napoli  
Salmon with new potatoes & broccoli

## Dessert

Ice cream with chocolate sauce  
Chocolate mousse  
with cream & strawberries  
Fresh fruit salad with vanilla ice cream

## Additional courses

Champagne sorbet .....£2.25  
Pink grapefruit sorbet .....£2.25  
Lemon & thyme sorbet .....£2.25  
Cheese platter (suitable for 8 to 10 guests) consisting of Brie De Meaux,  
Colsten Basset Stilton, Farmhouse Cheddar, grapes and homemade chutney .....£35 per platter  
Fruit platter (suitable for 8 to 10 guests) consisting of mango, pawpaw,  
pineapple, kiwi fruit, strawberries and three different types of melon .....£30 per platter

## Evening Celebration Buffet

Available for the evening party after your main event. We recommend that you cater for 100% of your entire number of evening guests.  
Not available without a main menu being chosen first.

### Menu A – £20.50 per person

Selection of sandwiches & tortilla wraps  
Feta & sun-blushed tomato quiche  
Salmon & avocado bouche  
Nachos with tomato salsa & soured cream  
Vegetable samosas with sweet chilli  
Onion bhajis, yoghurt and mint dip

### Menu B – £19.50 per person

Selection of tortilla wraps  
Feta and sun-blushed tomato quiche  
Chicken satay, peanut sauce  
Prawn and avocado bouche  
Goujons of plaice, tartare sauce  
Sausage rolls  
Lamb koftas

### Menu C – £18.50 per person

Selection of sandwiches  
Ratatouille and Cheddar tartlette  
Thai fishcakes, sweet chilli sauce  
Onion bhajis, yoghurt and mint dip  
Vegetable filo parcels  
Chicken goujons, pesto mayonnaise  
Fresh fruit platter



# GALA CELEBRATIONS BUFFET MENUS

## Gala Buffets

There is no better way to celebrate a special occasion than with a gala buffet, served in a beautiful Private Room in the wonderful surroundings at West Lodge Park Hotel.

The room will be laid out as for a formal lunch or dinner, with a place setting for each guest. A set starter and dessert is served at the table, but your guests are free to choose from a wide variety of delicious main courses on the buffet table, with assistance from our waiting staff. This combines the formality of a sit down meal with a varied selection of dishes for your main course

### Starters (Choose one item for your party)

Wild mushroom tartlet, truffle dressing  
 Asparagus, Gruyere & new potato terrine, balsamic dressing  
 Terrine of smoked Scottish salmon & puff pastry, herb oil, red pepper dressing  
 Leek and potato soup

### Buffet 1 - £45.95

Whole dressed salmon  
 Whole king prawns  
 Cold roast sirloin of Aberdeenshire beef with horseradish  
 Green beans & toasted almonds  
 Roma tomato with red onion & basil  
 Mixed leaf salad  
 New potato salad with grain mustard & crispy bacon  
 Selection of dressings & condiments  
 Supreme of chicken Basque  
 Spinach & cheese tortellini, mushroom cream sauce  
 Fondant potatoes  
 Buttered seasonable vegetables

### Desserts (Choose one item for your party)

White and dark chocolate mousse, coffee anglaise  
 Passion fruit delice, blackcurrant sauce  
 Lemon tart, raspberry coulis, crème chantilly  
 Belgian milk chocolate & fudge Bavarois, raspberry coulis  
 Exclusive Café du Monde coffee or Newby teas  
 Handmade chocolates

### Buffet 2 - £38.95

Home roast honey glazed ham  
 Cold roast sirloin of Aberdeenshire beef with horseradish  
 Penne salad with pesto  
 Baby spinach & rocket salad with feta, balsamic vinegar  
 Mixed leaf salad with sun-dried tomatoes & toasted pine nuts  
 New potato salad with grain mustard & crispy bacon  
 Lamb cutlets with onion sauce  
 Supreme of organic salmon, white wine & dill sauce  
 Mushroom tortellini  
 Fondant potatoes  
 Buttered seasonal vegetables

**The price of each Gala Buffet includes a choice of one starter and one dessert, together with coffee and chocolates.**

**Minimum 30 people.**



# BUFFET & BARBECUE MENUS

Suitable for a more informal celebration

## BBQ

If wet we will char-grill the main items in the kitchen

### Menu 1 - £28.50

Minute steak  
Cumberland Sausage  
Chicken Kebabs  
Vegetable kebabs  
  
Tomato and red onion salad  
Coleslaw  
Potato salad  
Mixed leaves  
Green beans with toasted almonds  
Garlic bread and ciabatta

Summer pudding with clotted cream  
Exclusive Café du Monde Coffee or Newby Teas

### Menu 2 - £33.50

Supreme of salmon  
Chicken breast  
Minute steaks  
Prawn brochettes with sesame oil  
Vegetable kebabs

Tomato and red onion salad  
Coleslaw  
Potato salad  
Mixed leaves  
Green beans with toasted almonds  
Garlic bread and ciabatta

Traditional English sherry trifle  
Exclusive Café du Monde coffee or Newby teas

## Informal Buffets

Only available Monday mornings - Friday afternoons

### Menu 1 - £20.50

Selection of bagels and wraps  
Chicken goujons, caesar dip  
Ratatouille and cheddar tartlettes  
Avocado and prawn bouches, marie rose sauce  
Thai fishcakes, sweet chilli sauce  
Duck liver parfait en croute, red onion marmalade

Mini éclairs and fruit tarts

Exclusive Café du Monde or Newby teas

### Menu 2 - £17.50

Selection of filled bagels  
Fish goujons, tartare sauce  
Cheese, tomato and olive pizza  
Chicken and avocado bouches  
Onion bhaji, yoghurt and mint dip

White and dark chocolate torte

Exclusive Café du Monde coffee or Newby teas

## Simchas and other celebrations

Please speak to Sharon Blackgrove, our expert for all kinds of simchas, barmitzvahs, batmitzvahs, weddings, wedding anniversaries and kosher meals. Please note we do not have dedicated kosher facilities at the hotel but have hosted many happy and successful simchas over the years.



# WINE LIST

## White wine

001. Sauvignon Blanc, Chile, Central Valley	£17.95
119. Aimery, Chardonnay, France, Vin de Pays	£17.95
123. Pinot Grigio, Italy, IGT Veneto	£17.95
145. Millstream, Chenin Blanc, South Africa, Coastal Region	£17.95
130. Boomerang Bay, Sauvignon Blanc, Australia, South Eastern Region	£21.95
147. Fryers Cove, Sauvignon Blanc, South Africa, Bamboes Bay	£28.95

## Red wine

003. Shiraz, Australia, South Eastern Region	£17.95
218. Aimery, Merlot, France, Vin de Pay d'Oc	£17.95
004. Cabernet Sauvignon, Chile, Curico Valley	£17.95
241. Millstream, Cinsaut/Ruby Cabernet, South Africa, Coastal Region	£17.95
232. Boomerang Bay, Shiraz, Australia, South Eastern Region	£21.95
210. Domaine de la Bouroniere Fleurie, Gamay, France, Beaujolais	£29.95

## Rosé wine

803. Boomerang Bay, Shiraz, Australia, South Eastern Region	£21.95
005. Shiraz rose, France, Vin de Pay d'Oc	£17.95

## Sparkling wine

400. Segura Viudas, Brut Reserva, Cava, Catalonia, Spain	£26.95
402. Martin Knight, Broxbourne, Hertfordshire Sparkling	£39.95

## Champagne

501. Taittinger, Brut Réserve, NV	£43.95
503. Veuve Clicquot, Yellow Label, Brut, NV	£56.95
504. Moët & Chandon, Brut Impérial, NV	£69.50
601. Taittinger Rosé, Brut, NV	£61.95

These wines have been chosen as a representative selection of the popular wines consumed during private functions at West Lodge Park Hotel. This list is by no means exhaustive and if you require a more extensive choice, please request our full restaurant wine list.

Wines chosen by Anthony Browning, Chef Sommelier.

Please note that there may be occasional price & vintage changes to our listed wines.

## Reception Drinks

Bucks fizz (with sparkling wine)	£4.95 per glass	Pimms No. 1 with Lemonade	£28.00 per jug
Bucks fizz (with champagne)	£6.95 per glass	Sea Breeze (vodka, cranberry, grapefruit)	£29.95 per jug
Kir Royale	£7.95 per glass	Bay Breeze (vodka, cranberry, pineapple)	£29.95 per jug
Kir Imperial	£7.95 per glass	Large still and sparkling mineral water	£3.95 per bottle
Sherry – Cream, Amontillado, Fino	£4.50 per glass		



## Non-alcoholic

Fruit punch	£7.95 per jug
Orange juice	£7.95 per jug

These are a selection of the most popular choices, however if you require any others, or perhaps you have your own favourite, then we will be more than happy to cost and provide these for you.

## WEST LODGE PARK HOTEL

# ROOM CHARGES

Room hire charges (Excludes Christmas Day)

<b>Private lunches, dinners &amp; Celebrations</b>	<b>Monday – Friday</b>	<b>Saturdays</b>	<b>Sunday &amp; Bank Holidays</b>
	Lunch or dinner	Lunch or dinner	Lunch or dinner
West Lodge Park Hotel suite John Evelyn & Coventry rooms including conservatories and King Charles as your bar (min 80)	£550	£850	£650
John Evelyn suite John Evelyn & Coventry including conservatories (min 45)	£500	£750	£550
John Evelyn Room including conservatory (min 35)	£300	£400	£350
Coventry Room including conservatory	£200	£250	£200
Lancaster suite Lancaster & Chandos (min 45)	£400	£550	£450
Edward Beale room	£200	£350	£300
King Charles Room	£200	£350	£300
Cedar restaurant (min 50)	N/A	£500 up to 5pm	£500 from 7pm

## COSTS

An example event costing based on holding your Celebration on a Saturday in the Lancaster Suite.

	<b>20 guests</b>	<b>40 guests</b>	<b>60 guests</b>
Room Hire (Lancaster Suite)	£550.00	£550.00	£550.00
Canapés (5 pieces per person)	£320.00	£380.00	£640.00
Champagne (Arrival drinks – 2 glasses per person)	£359.00	£538.50	£718.00
Wine with the meal (half a bottle per person)	£313.00	£469.50	£626.00
Still and sparkling water (half a bottle per person)	£79.00	£118.50	£158.00
Celebrations Menu (Based on menu 2)	£650.00	£1,300.00	£1,950.00
Cheese platters	£70.00	£140.00	£210.00
Table plan	£30.00	£30.00	£30.00
Place cards	£10.00	£20.00	£30.00
Menus	£7.50	£15.00	£21.00
<b>Total Cost</b>	<b>£2,388.50</b>	<b>£3,561.50</b>	<b>£4,933.00</b>



## ADDITIONAL SERVICES

Below is an extended list of other services that we provide.

Dance floor (16ft x 16ft)	£250.00
Name cards (per person)	£0.75
Menus (each)	£1.50
Table plan	£30.00
Table numbers	Included
Table confetti (per table)	£5.00
Chair covers	POA*
Easel	Included
Coloured napkins	POA
Coloured table linen	POA
Small Live Bands	from £350.00
Piano hire (with professional tuning)	£150.00
Flowers (Small round posy per table)	£30.00
Disposable cameras (each)	£9.95
Cake stand and knife	Included

We recommend that you have white chair covers at your special event and are able to provide details of suppliers. We are happy to book these for you if required.

## MISCELLANEOUS

We have certain conditions attached to the use of our function rooms, and for the benefit of all and to ensure that there are no misunderstandings:

1. We strongly recommend that our customers take out an insurance policy against cancellation and have details of this policy available.
2. Minimum numbers apply & this is the amount which will be invoiced for unless your party exceeds this.
3. No outside caterers are allowed to be used at West Lodge Park Hotel.
4. Corkage is not permitted.
5. Prices are subject to change.
7. Fireworks by special permission of the Hotel Management (must be discharged by 9pm at the latest).
8. Confetti permitted outside only and must be bio-degradable.
9. Putting on and removing of chair covers and blowing up balloons are chargeable at £5 per chair and £1 per balloon.
10. Please note that all items should be removed from the function rooms at the end of the hire period.
11. Music – Music and dancing is permitted in our function rooms; however our rooms are not equipped with dance floors which can be hired at a cost of £250. We can provide details of various music contacts from pianists to harpists and from string quartets to small bands. No amplification apart from a microphone for a singer is permitted. If you are booking your own musicians, they must be approved by the hotel team in advance.

Discos are not permitted at West Lodge Park Hotel – this fine country house does not have the space or facilities to permit discos – our sister Beales Hotel is well equipped to handle discos – and it is as highly rated as West Lodge Park Hotel with four stars, two rosettes for the food and a high 80% quality rating from the AA, and is only 12 minutes drive from here.

West Lodge Park Hotel reserves the right to cancel any music if it is felt to be inappropriate, or to ask you to reduce the volume at any time. As guests' bedrooms are located directly above our function rooms, music is permitted to be played until 11pm and no later. If you wish to have a longer period of music at your function, we respectfully suggest starting your event sooner to allow more time for your guests to enjoy the time after the meal. Function room doors must remain closed to avoid noise disturbing our other guests in the Cedar Restaurant, Terrace Bar, lounges and bedrooms.



# LIST OF PREFERRED SUPPLIERS TO WEST LODGE PARK HOTEL

Florist	Windmill Florists,	<a href="http://www.windmillflorists.co.uk">www.windmillflorists.co.uk</a>	020 8440 0890
Florist	Inghams of Oakwood		020 8363 0717
Florist	Warmerdam & Co		020 8363 1928
Baker	Victoria Bakery	<a href="http://www.victoriabakery.co.uk">www.victoriabakery.co.uk</a>	020 8449 0790
Videographer	White Weddings		020 8447 1232
Photographer	Peter Dyer	<a href="http://www.peterdyerphotos.com">www.peterdyerphotos.com</a>	020 8363 2456
Photographer	Sara Epstein	<a href="http://www.saraepsteinweddings.com">www.saraepsteinweddings.com</a>	020 8440 7412
Toastmaster	Nick Grant	<a href="mailto:nick_grant59@hotmail.com">nick_grant59@hotmail.com</a>	07850 954957
Car Hire	Vintage Car Hire	<a href="http://www.yourweddingcar.co.uk">www.yourweddingcar.co.uk</a>	020 8366 3898
Helicopters	Cabair Helicopters	<a href="http://www.cabairhelicopters.com">www.cabairhelicopters.com</a>	020 8953 4411
Chair Covers	Everything's Covered	<a href="http://www.everythingscovered.co.uk">www.everythingscovered.co.uk</a>	07930 254545
Bands	London Music Agency	<a href="http://www.londonmusicagency.co.uk">www.londonmusicagency.co.uk</a>	01277 633030
Pianist	Paul Jaffa	<a href="http://www.pauljaffa.co.uk">www.pauljaffa.co.uk</a>	020 8386 3861
Harpist	Sheila Watts	<a href="http://www.harp4u.co.uk">www.harp4u.co.uk</a>	020 8883 8961
Balloons	Let's Celebrate	<a href="http://www.letscelebrate.org.uk">www.letscelebrate.org.uk</a>	01707 656611
Chocolate Fountain	3 Chocolatiers	<a href="http://www.3chocolatiers.co.uk">www.3chocolatiers.co.uk</a>	05601 349127
Fireworks	Dynamic Fireworks	<a href="http://www.dynamicfireworks.co.uk">www.dynamicfireworks.co.uk</a>	01206 762123
Hairdresser	Penny Yianni		07956 972641
Equipment Hire	Stage Two	<a href="http://www.stage-two.co.uk">www.stage-two.co.uk</a>	01923 230789
Chocolates	The Chocolate Shop		020 8449 7615

This list is not exhaustive, please ask for an in-depth list of suppliers.

## ANNIVERSARIES

1st	PAPER	9th	POTTERY	25th	SILVER
2nd	COTTON	10th	TIN	30th	PEARL
3rd	LEATHER	11th	STEEL	35th	CORAL
4th	LINEN	12th	SILK	40th	RUBY
5th	WOOD	13th	LACE	45th	SAPPHIRE
6th	IRON	14th	IVORY	50th	GOLD
7th	WOOL/COPPER	15th	CRYSTAL	55th	EMERALD
8th	BRONZE	20th	CHINA	60th	DIAMOND



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*“I went with my Lord Chamberlaine to see a garden at Enfield Towne, thence to West Lodge in the Chace, residence of the Rt.Hon. Henry Coventry, Secretary of State.*

*It is a very pretty place, the house commodious, the garden handsome and our entertainment free. That which I most wondered at was that in all the Chase, within 14 miles of London, there is never a house, barne, church or building. These are pretty retreats for gentlemen, especially for those who are studious and lovers of privacy.”*

John Evelyn’s Diary – 2nd June 1676.



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