

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 2010

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



Sharon Blackgrove
Manager, Events Team



Adam Brooks
Conference and Banqueting 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 first impressions 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 celebratory 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 nine 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 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.

CANAPÉS

Canapés are a great addition to a formal meal, or can be used on their own as a wonderful accompaniment to a stand up drinks reception.

As a guide to numbers of bites per person, we suggest 6 when followed by a lunch or dinner or 10 -12 when offered at a drinks reception without extra food later.

£2.00 per item

Shredded duck, spring onion, cucumber & oyster sauce
Smoked haddock and truffle tartlet
Chicken liver pate with port
Grilled Shetland scallop with pancetta and pesto
Tomato and mozzarella crostini
Avocado and semi dried tomato profiterole

Peppered mackerel with horseradish & fresh dill
Crayfish, salmon and crab cake
Smoked salmon & caviar blinis
Chefs soup shots (hot or cold)
Smoked salmon roulade with salmon roe
Zucchini and haloumi fritter

AFTERNOON TEAS

There is no finer venue around for afternoon tea in a private room – a treat for all your guests. All your guests must be catered for when ordering afternoon tea in one of our beautiful banqueting rooms.

We can arrange for your tea either to be served to tables or buffet style for a more informal party.

The Terrace Afternoon Tea - £14.95

Three Sandwich fingers : cucumber, smoked salmon, free range egg and cress
Two warm scones with Devon clotted cream and Tiptree jam
One home made fruit tart and one cake
Newby loose leaf tea or Café du Monde cafetiere coffee

The Champagne Afternoon Tea - £21.95

As the Terrace Afternoon tea but served with a glass of delicious Champagne

SIMCHAS AND OTHER CELEBRATIONS

Please speak to Sharon Blackgrove, our expert for all kinds of simchas, bar mitzvahs, bat mitzvahs, 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.



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CELEBRATIONS MENUS

SET MENUS

With this format the same starter, main course and dessert is served to all your guests.

This is the most formal arrangement, with all your guests remaining seated for the duration of the meal. All the food is served at the table by our experienced waiting staff.

It is a superb arrangement and works particularly well in the grand setting of the private banqueting rooms at West Lodge Park. It goes without saying that vegetarian and other dietary requirements are fully catered for.

MENU 1 £32.50

Home smoked Scottish salmon tian
cucumber and crème fraiche

Supreme of chicken with wild mushroom
mousse, Chateau potatoes, spinach, carrot,
broccoli and tarragon jus

Champagne and summer berry jelly
chantilly cream and palmiers

Café du Monde cafetiere coffee, Newby teas
and West Lodge Park chocolates

MENU 2 £32.50

Cream of butternut pumpkin soup
crème fraiche

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

Chocolate crème brulee
chocolate chip cookie

Café du Monde cafetiere coffee, Newby teas
and West Lodge Park chocolates

MENU 3 £32.50

Vichyssoise soup served hot or cold
avocado mousse

Supreme of organic salmon
crushed new potatoes, asparagus spears
and carrots.

Tiramisu, glazed puff pastry

Café du Monde cafetiere coffee, Newby teas,
and West Lodge Park chocolates



MENU 4 £32.50

Mediterranean vegetables with Greek feta
Parmesan wafer and pesto

Supreme of chicken wrapped in Parma ham
garlic fondant potato, asparagus, carrots and
semi-dried tomatoes

Fresh fruit salad, brandy snap basket
vanilla bean ice cream

Café du Monde cafetiere coffee, Newby teas,
and West Lodge Park chocolates

MENU 5 £34.50

Toasted goats cheese, rocket leaves
mustard seed dressing

Medallions of pork fillet with Parma ham
Duchesse potatoes braised cabbage, carrots
and sage jus

Strawberry charlotte, crème anglaise
strawberry compote

Café du Monde cafetiere coffee, Newby teas,
and West Lodge Park chocolates

MENU 6 £36.50

Terrine of smoked salmon and crème cheese
herb oil and red pepper dressing

Rack of West Country lamb, Dauphinoise
potatoes, spinach, carrot, broccoli and
rosemary jus

Baked lemon tart, raspberry coulis
and crème Chantilly

Café du Monde cafetiere coffee, Newby teas,
and West Lodge Park chocolates

MENU 7 £38.50

Wild mushroom tartlet
truffle dressing and salad leaves

Champagne sorbet

Fillet of sea bass with poached oyster
crushed new potatoes, asparagus spears,
carrots and white wine sauce

Lemon pannacotta, poppy seed tuile and
raspberry coulis

Café du Monde cafetiere coffee, Newby teas,
and West Lodge Park chocolates

MENU 8 £39.50

Asparagus, Gruyere and new potato terrine
balsamic dressing

Fillet of Sacombe Hill farm beef, fondant
potato, spinach, confit carrot, broccoli
and red wine jus

White and dark chocolate mousse
coffee anglaise

Café du Monde cafetiere coffee, Newby teas,
and West Lodge Park chocolates

MENU 9 £49.50

Chicken consommé, vegetable pearls and thyme
home cured gravadlax, cream cheese
pannacotta with capers and dill

Lemon sorbet

Fillet of Sacombe Hill farm beef, fondant
potato, spinach, confit carrot, broccoli
and red wine jus

Vanilla bean crème brulee
shortbread biscuit, pineapple wafer

Café du Monde cafetiere coffee, Newby teas,
and West Lodge Park chocolates

CELEBRATIONS MENUS

ADDITIONAL COURSES

Sorbets

A sorbet before the main course is good way to cleanse the palate and is a nice extra touch at low cost.

Champagne sorbet£2.25

Pink grapefruit sorbet£2.25

Lemon & thyme sorbet£2.25

Chocolates

£2.50 per person supplement

Home made chocolate truffles

Cheese platter

£35.00 per platter

(suitable for 8 to 10 guests) consisting of Brie De Meaux, Cropwell Bishop Stilton, Farmhouse Cheddar, grapes and homemade chutney

Fruit platter

£30.00 per platter

(suitable for 8 to 10 guests) consisting of mango, pawpaw, pineapple, kiwi fruit, strawberries and three different types of melon

GALA BUFFETS

Suitable for a less formal lunch or dinner than a set menu.

In this format your guests sit at a formal place setting as with a set menu. They receive a set starter, and a set dessert, both served at the table but they are invited to come up to the grand buffet table for their main course where they are assisted by our waiting staff.

This has the benefit of a choice of hot and cold main courses, a formal laid place setting, and the opportunity to stretch legs, but without your guests moving about too much during the meal.

It is a great compromise between a set menu for a sit down lunch or dinner party, and the more informal buffet arrangement detailed later.

Starters (choose one for all your party)

Wild mushroom tartlet, truffle dressing

Cream of butternut pumpkin soup, crème fraiche

Terrine of smoked Scottish salmon, herb oil, red pepper dressing

Home smoked Scottish salmon tian, cucumber and crème fraiche

Gala buffet 1 - £45.95

Cold

Whole dressed salmon

Whole king prawns

Cold roast sirloin of Hertfordshire beef with horseradish

Stir fry vegetable salad

Roma tomato with red onion and basil

Garden salad

New potato salad with grain mustard and crispy bacon

Selection of dressings and condiments

Hot

Supreme of chicken, baby onions and tarragon

Spinach and cheese tortellini, mushroom cream sauce

Fondant potatoes

Buttered seasonal vegetables

Gala buffet 2 – £38.95

Cold

Home roasted honey glazed ham

Cold roast sirloin of Hertfordshire beef with horseradish

Penne salad with pesto

Baby spinach and rocket salad with feta, balsamic vinegar

Mixed leaf salad with sun-dried tomatoes and toasted pine nuts

New potato salad with grain mustard and crispy bacon

Selection of dressings and condiments

Hot

Lamb cutlets

Supreme of organic salmon, white wine and dill sauce

Mushroom tortellini

Fondant potatoes

Buttered seasonal vegetables

Gala buffet 3 - £34.95

Cold

Whole dressed salmon

Baby spinach and rocket salad with feta, balsamic vinegar

Mixed leaf salad with sun dried tomatoes and toasted pine nuts

Coleslaw salad

Roma tomato with red onion and basil

Selection of dressings and condiments

Hot

Breast of chicken, wild mushroom sauce

Plaice fillets, sauce vierge

Buttered new potatoes

Vegetable lasagne

Steamed broccoli and carrots

Desserts (choose one for all your party)

White and dark chocolate mousse, coffee anglaise

Champagne and summer berry jelly, Chantilly cream and palmiers

Strawberry charlotte, crème anglaise, strawberry compote

Lemon tart, raspberry coulis, crème Chantilly

Café du Monde cafetiere coffee, Newby teas and West Lodge Park chocolates

The price for each Gala buffet includes a choice of one starter and one dessert, the whole main course buffet, and coffee and chocolates. This is for a minimum of 30 people.



CELEBRATIONS MENUS

BUFFETS FOR INFORMAL PARTIES

This is a more informal way of serving food – there is a buffet table in the private room and guests are invited to come to the table for their food.

The room is set up informally with occasional tables and chairs, giving the opportunity for guests to move about and mingle. This is particularly nice when families and friends have not seen each other for a long while.

All the food may be eaten without the use of cutlery.

Minimum expenditure Monday to Thursday £20.00 pp

Minimum expenditure Friday to Sunday £25.00 pp

100% of all guests to be catered for.

Start with the core evening buffet menu at £14.00 pp

Selection of assorted sandwiches
 Chicken goujons with sweet chilli mayonnaise
 Salmon and chorizo sticks
 Fresh fruit platter

**Then add additional items
 £2.50 each**

Prawn and avocado pastries
 Goujons of plaice tartare sauce
 Onion bhajis, minted yoghurt dip
 Grilled pitta with hummus, tzatziki, and taramasalata
 Vegetable crudités and dips
 Mango and spring onion pakoras
 Fresh fruit tarts
 Chocolate éclairs

£3.50 each

Mini cottage pies
 Chicken kebabs
 Lamb koftas with tzatziki

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 and raspberry coulis

Main Course

Leek & Camembert tart, seasonal vegetables, white wine sauce
 Wild mushroom risotto, rocket & Parmesan
 Thai vegetable curry, fragrant basmati rice
 Wild mushroom pithivier, seasonal vegetables

CHILDREN'S MENUS

Available for children up to 12 years of age - £16.25 per child. Please choose one 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 napolitaine
 Salmon with new potatoes & broccoli

Dessert

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



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BARBECUE AND BUFFET MENUS

Suitable for a more informal celebrations.

BARBECUES

If the weather is dry, our chef will cook all the hot items on our gas fired barbecue outside your private room. Your guests are free to roam around outside, perch on garden balustrades, sit inside in an informal room layout, or enjoy the views from the terrace.

If wet the main items on the menu will be char grilled in the kitchen.

Menu 1 - £32.00

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 - £35.00

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. These menus are often chosen for guests attending the funeral of a loved one, or for a more informal mid week celebration.

The room is laid out informally with occasional tables and chairs, and the food is served from a buffet table.

This arrangement offers maximum flexibility and allows your guests to mingle and catch up with each other.

Menu 1 - £20.50

Selection of assorted sandwiches
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 - £18.50

Selection of assorted sandwiches
Fish goujons, tartare sauce
Cheese, tomato and olive pizza
Chicken and avocado bouches
Onion bhaji, yoghurt and mint dip
Mini éclairs and fruit tarts
Exclusive Café du Monde coffee or Newby teas

Fork Buffet - £29.95

Medallions of cold poached salmon
Supreme of chicken Basque
Lamb cutlets
Rice pilaff
Hot mixed vegetables
Fish goujons with a tartare sauce
Oriental spiced chicken fingers
Mixed salad
Roma tomato with red onion & basil
Mini éclairs and fruit tarts
Tea and coffee



WINE LIST

White wine

Sauvignon Blanc, Invenio, France, 2007,	£18.95
Aimery, Chardonnay, Vin de pays, 2006,	£18.95
Pinot Grigio, Invenio, Italy, IGT Veneto, 2007,	£18.95
Chenin Blanc, Millstream, 12%, 2007,	£18.95
Colombard/Chardonnay, South East Australia, Gulara, 2007,	£18.95
Sauvignon Blanc/Semillon, Ochre Mountain, Fair-trade, 2006,	£19.25
Blanc Sec, Le Midour, Vin de Pays, 2007,	£19.25
Chenin Blanc, Flamingo Bay, Darling Cellars, 2007/08,	£22.95

Red wine

Merlot, Invenio, France, 2008,	£18.95
Merlot, Aimery, Vin de pays, 2006,	£18.95
Shiraz/Cabernet, South East Australia, Gulara, 2007,	£18.95
Cinsaut/Ruby Cabernet, Millstream, 2005,	£18.95
Cabernet Sauvignon/Merlot, Ochre Mountain Fair-trade, 2006,	£19.25
Tempranillo, Reinales Tinto, Vino de la Tierra Castilla, 2007,	£20.95
Fleurie, Beaujolais, Gamay, Jeanne Galette, 2006,	£28.95

Rosé wine

Shiraz Rose, Invenio, France, 2007,	£19.25
Pinotage, Flamingo Bay, Darling Cellars, 2008,	£22.95

Sparkling wine

Segura Viudas, Brut Reserva, Cava, Catalonia, Spain,	£27.95
Martin Knight, Broxbourne, Hertfordshire, Sparkling,	£39.95

Champagne

Drappier Carte Blanche, Brut, NV,	£42.95
Taittinger, Brut Réserve, NV,	£45.95
Moët & Chandon, Brut Impérial, NV,	£65.95
Drappier Rosè, Brut, NV,	£54.95
Taittinger Rosè, Brut, NV,	£61.95

Reception Drinks

Bucks Fizz with sparkling wine	£5.95
Bucks Fizz with Champagne	£8.95
Kir Royale with Champagne	£8.95
Sherry (Cream, Amontillado, Fino)	£4.50
Pimms No1 with lemonade (5 glasses per jug)	£29.95
Sea Breeze (5 glasses per jug)	£29.95
Bay breeze (5 glasses per jug)	£29.95
Still and sparkling mineral water	£4.40

Non-alcoholic

St Clements (6 glasses per jug)	£7.95
Fresh fruit Punch (6 glasses per jug)	£7.95
Fresh Orange Juice (6 glasses per jug)	£7.95

This list is not exhaustive and should you require something that you can not see then please speak to Anthony Browning, Chef Sommelier at West Lodge Park for over 30 years or to any of the team.

Wines chosen by Anthony Browning, Chef Sommelier.

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

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 provide these for you.



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ROOM CHARGES

Room hire charges (Excludes Christmas Day)

Private lunches, dinners & Celebrations	Monday – Friday	Saturdays	Sunday & Bank Holidays
	Lunch or dinner	Lunch or dinner	Lunch or dinner
West Lodge Park Suite	£550	£850	£650
John Evelyn & Coventry rooms including conservatories and King Charles as your bar (min 80)			
John Evelyn Suite	£500	£750	£500
John Evelyn Room & Coventry Rooms including conservatories (min 45)			
John Evelyn Room including conservatory (min 35)	£350	£550	£400
Coventry Room including conservatory	£200	£300	£250
Lancaster Suite	£400	£500	£450
Edward Beale Room	£200	£350	£300
King Charles Room	£200	£350	£300
Mary Beale 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.

	20 guests	40 guests	60 guests
Room Hire (Lancaster Suite)	£500.00	£500.00	£500.00
Canapés (6 pieces per person)	£240.00	£480.00	£720.00
Champagne (Arrival drinks – 2 glasses per person)	£358.00	£716.00	£1074.00
Wine with the meal (half a bottle per person)	£189.50	£379.00	£568.50
Still and sparkling water (half a bottle per person)	£44.00	£88.00	£132.00
Celebrations Menu (Based on menu 1)	£650.00	£1300.00	£1950.00
Cheese platters	£70.00	£175.00	£245.00
Table plan	£30.00	£30.00	£30.00
Place cards	£15.00	£30.00	£45.00
Menus (based on 4 per table)	£6.00	£30.00	£42.00
Total Cost	£2,102.50	£3728.00	£5306.50



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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
Easel	Included
Coloured napkins	POA
Coloured table linen	POA
Piano hire (with professional tuning)	£150.00
Flowers (small round posy per table)	from £30.00
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.

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.

Ceremony at West Lodge Park - Reception at Beales Hotel

Why not add variety to your special day by holding your ceremony and smaller reception for up to 80 guests at our sister hotel West Lodge Park in Hadley Wood. You can also have the opportunity to have your professional photographs taken within the beautiful grounds. We can then offer complimentary coach transfer for you and your guests to Beales Hotel in Hatfield where you can continue to enjoy your larger reception celebrations.

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 Mary beale Restaurant, Terrace Bar, lounges and bedrooms.



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LIST OF PREFERRED SUPPLIERS TO WEST LODGE PARK HOTEL

Florist	Panache Florists		0208 360 0004
Florist	Inghams of Oakwood		020 8363 0717
Florist	Warmerdam & Co		020 8363 1928
Baker	Victoria Bakery	www.victoriabakery.co.uk	020 8449 0790
Videographer	White Weddings		020 8447 1232
Photographer	Peter Dyer	www.peterdyerphotos.com	020 8363 2456
Photographer	Sara Epstein	www.saraepsteinweddings.com	020 8440 7412
Toastmaster	Nick Grant	nick_grant59@hotmail.com	07850 954957
Car Hire	Vintage Car Hire	www.yourweddingcar.co.uk	020 8366 3898
Helicopters	Cabair Helicopters	www.cabairhelicopters.com	020 8953 4411
Chair Covers	Everything's Covered	www.everythingscovered.co.uk	07930 254545
Bands	London Music Agency	www.londonmusicagency.co.uk	01233 623 623
Pianist	Paul Jaffa	www.pauljaffa.co.uk	020 8386 3861
Harpist	Sheila Watts	www.harp4u.co.uk	020 8883 8961
Balloons	Let's Celebrate	www.letscelebrate.org.uk	01707 656611
Chocolate Fountain	3 Chocolatiers	www.3chocolatiers.co.uk	05601 349127
Fireworks	Dynamic Fireworks	www.dynamicfireworks.co.uk	01206 762123
Hairdresser	Penny Yianni		07956 972641
Equipment Hire	Stage Two	www.stage-two.co.uk	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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