

SPECIAL
EVENTS

2011



SPECIAL EVENTS
& WEEKEND BREAKS
- NATURALLY



WEST LODGE PARK
YOUR COUNTRY RETREAT



Andrew Beale - MD, Wayne Turner - Executive Chef and David Seward - GM.

W E L C O M E T O T H E
L A T E S T E D I T I O N O F
S P E C I A L E V E N T S A T
B E A L E S H O T E L S

Welcome to West Lodge Park's 2011 Special Events Programme, in this, the Beale family's sixty sixth year in this beautiful hotel.

We have something of interest for each of you from our wonderful selection of events, from Gourmet Dinners to Concert Evenings, and from Open Days in the gardens to spectacular Fireworks displays!

The pace of refurbishments and upgrades at West Lodge Park continues with the hotel now looking very smart indeed.

Welcome back to all our regular guests, and the warmest of welcomes to those joining one of our special events for the first time.

Andrew Beale
MANAGING DIRECTOR

Wayne Turner
EXECUTIVE CHEF

David Seward
GENERAL MANAGER

FRIDAY 21ST JANUARY

BURNS NIGHT



One of the highlights of the year, our Burns night is an authentic celebration of all that is best from north of the border.

Cullen Skink

smoked haddock soup garnished with smoked salmon strips

Haggis, Neeps and Tatties

Beef fillet

with a rowan berry jus

Raspberry and whisky brulee

with Scots shortbread

**Scots tablet and Café du Monde coffee
or Newby loose leaf Teas**

Celebrate with us the traditional Burns Night Dinner served at 8.00pm prompt. £48.00 per person. Price including Piping the Haggis with our resident piper, Peter Purvis, four course dinner and a dram of Scotch whisky.

Payable on booking. **Dress code: Black tie or Kilt.**

Privileged accommodation rates apply – please see page 19.

FRIDAY 4TH FEBRUARY

CONCERT DINNER



GERALD DICKENS AND ELIZABETH HAYES

Gerald Dickens is the great great grandson of the author Charles Dickens. He has worked as an actor, director and producer for many years. In 1993 he created his first one-man show, a theatrical performance of A Christmas Carol inspired by Charles' own energetic readings of the 1860s. A fascination with the life and works of his subject led him to write and direct further one-man shows and he regularly performs in major theatres and arts centres as well as at hotels and stately homes.

The first half of Gerald's concert this evening is a reading entitled Dr Marigold which was one of Charles Dickens most popular readings. The Doctor of the title is named in honour of a doctor who assisted at his birth. On the surface he is a trader with a rapid sales-patter, but underneath there lies a story both moving and heartbreaking. Although little known today, Dr Marigold still moves audiences as it did in Charles' day.

In 1838 Robert Schumann wrote a charming suite of pieces for the piano, entitled Kinderszenen, reflecting various scenes from his own childhood. In the same year Charles Dickens was writing Oliver Twist using a child as his central character for the first time. In this programme pianist Elizabeth Hayes performs Schumann's complete suite alongside readings from Dickens childhood scenes. Oliver Twist, David Copperfield, Great Expectations and A Christmas Carol all feature.

Reception at 7.00pm with sparkling wine and canapés, three course dinner and concert. Price: £55.50 per person – table wines extra.

Payable on booking. **Dress code: Black tie.**

Privileged accommodation rates apply – please see page 19.

FRIDAY 11TH, SATURDAY 12TH, SUNDAY 13TH
FEBRUARY AND MONDAY 14TH FEBRUARY

VALENTINE'S DINNER



Join us for a romantic dinner for two on our Valentine's Weekend. A wonderful candlelit three course table d'hôte dinner with deliciously romantic petits fours, and a special gift for each lady in the beautiful new Mary Beale Restaurant.

Dress: Lounge Suit. Accompanied by our resident pianist.

Valentine's Dinner per person:

Friday £45.95, Saturday £60.95, Sunday £45.95, Monday £60.95.

Menu

Lobster bisque, brandied apricot cream

*Scottish salmon, home smoked tian,
home cured gravadlax, crème fraîche and keta*

*Free range Hertfordshire poached egg Benedict,
pressed ham, home made brioche*

*Seabass baked with lemon and parsley butter, baby vegetables,
white wine sauce and poached oyster*

Sacombe hill farm beef medallions, creamed potato, parsnip purée, truffle jus

Avocado pea and mint risotto, Parmesan cheese, herb oil and rocket

West Lodge Park honey parfait, almond tuile and crème anglaise

*Belgian dark chocolate tart, white chocolate ice cream,
milk chocolate pannacotta*

Passion fruit, Taittinger champagne and strawberry sorbet

Café du Monde coffee, Newby loose leaf teas and hand made truffles

FRIDAY 11TH - MONDAY 14TH FEBRUARY

VALENTINE'S WEEKEND



ENJOY THE EVENING AND SAVOUR THE LUXURY
OF ONE OF OUR WONDERFUL BEDROOMS
AFTER YOUR VALENTINE'S DINNER

Special accommodation rate of

(a) Classic Bed & Breakfast per couple	£135
(b) Executive Bed & Breakfast per couple	£160
(c) Luxury Bed & Breakfast per couple	£180

**Take advantage of our special Valentine's Dinner,
Bed & Breakfast rates as follows:**

	Sat / Mon	Fri / Sun
Package 1 Classic Dinner, Bed & Breakfast per couple	£229	£209
Package 2 Executive Dinner, Bed & Breakfast per couple	£249	£229
Package 3 Luxury Dinner, Bed & Breakfast per couple	£259	£239

**Additionally, you could include one or two
of the following special packages**

Champagne Breakfast

This includes a delicious breakfast of smoked salmon and scrambled eggs, strawberries and cream, fresh orange juice, tea/coffee and toast and a glass of chilled Champagne.

£16.00 supplement per person on breakfast inclusive rates

Champagne & Flowers Package 1 £72.00

A bottle of chilled Champagne and a delicious bowl of strawberries together with a beautiful fresh flower bouquet.

Champagne & Flowers Package 2 £94.00

A bottle of chilled Rosé Champagne and a bowl of fresh strawberries together with a beautiful bouquet of fresh roses.

Champagne Package 1 £50.00

A bottle of chilled Champagne and a delicious bowl of fresh strawberries.

Champagne Package 2 £63.00

A bottle of ice cold Rosé Champagne and a delicious bowl of fresh strawberries.

Flower Package 1 £40.00

A beautiful bouquet of fresh flowers for that special person.

Flower Package 2 £50.00

A beautiful bouquet of fresh roses for the one you love.

Champagne Tea £25.00 per person

Three finger sandwiches, 2 warm scones with clotted cream and jam, fruit toast and cake, tea or coffee with a chilled glass of champagne.

SUNDAY 6TH MARCH

WEDDING OPEN DAY



11.30 AM – 3.30 PM

Every bride wants the perfect wedding day, and here we have the most wonderful setting to fulfil your dream – come and see for yourself.

View our wonderful four poster rooms. See our lovely banqueting suites laid up for the wedding breakfast.

Enjoy a complimentary glass of sparkling wine, take in the 35 acres of beautiful grounds and let one of our experienced banqueting team help to make your special day a resounding success.

You may even feel tempted to reserve Sunday lunch in our award winning Mary Beale Restaurant whilst visiting the wedding event.

All our team will be on hand to give valuable tips and advice and offer diary dates.

NO NEED TO BOOK
JUST COME ALONG!

FRIDAY 18TH MARCH
CONCERT DINNER



BRODOWSKI STRING QUARTET

The Brodowski Quartet (comprising Violins: David Brodowski, Catrin Win Morgan, Viola: Felix Tanner and Cello: Vanessa Lucas-Smith) is fast emerging as one of the UK's most exciting young string quartets. The quartet members originate from Germany, Wales, Scotland and England are currently based in London where they are recipients of the Richard Carne Junior Fellowship for Chamber Ensemble at Trinity College of Music and are 'Associate Artists' at the Anvil Concert Hall in Basingstoke.

Their programme this evening will include the incredible Shostakovich String Quartet No.8, and Schubert's stunning Death and the Maiden String Quartet No.14 in D minor.

Reception at 7.00pm with sparkling wine and canapés, three course dinner and concert. Price: £55.50 per person – table wines extra.

Payable on booking. **Dress code: Black tie.**

Privileged accommodation rates apply – please see page 19.

SUNDAY 3RD APRIL
MOTHER'S DAY



Treat your Mother to Sunday Lunch at our Mary Beale Restaurant. 3 course lunch with 5 choices in each course with coffee and chocolates (with a surprise gift for mum) £40.50 per adult, children under 12 £22.00. Payable on booking. Be sure to book your table early!

Alternatively treat Mother to Afternoon Tea at West Lodge Park. Enjoy a stroll around the 35 acres of beautiful gardens and then relax between 3.30pm and 6.00pm with Afternoon Tea. (see opposite page).

SUNDAY 24TH APRIL
EASTER SUNDAY



Join us for Sunday Lunch in the award winning Mary Beale Restaurant.

A special Easter gift for all diners. 3 course lunch with 5 choices in each course, coffee and chocolates. Easter egg hunt for children in the Arboretum. £37.00 per adult, children under 12 £26.00. Payable on booking. Please book in advance.

Enjoy a stroll around the 35 acres of beautiful gardens and then relax between 3.30pm and 6.00pm with Afternoon Tea. (see below).

AFTERNOON TEA



The West Lodge Park

Afternoon Tea – £19.95 per person

- 3 sandwich fingers: cucumber, smoked salmon, egg & cress
- 2 warm scones with clotted cream and Tiptree jam
- 1 home-made fruit tart and 1 cup cake
- Newby loose leaf tea or Café du Monde coffee

**The West Lodge Park Champagne
Afternoon Tea – £29.95 per person**

(as the Afternoon Tea, plus a delicious glass of Drappier Champagne)

As space is very limited for lunch and afternoon tea this is payable in full in advance.

FRIDAY 13TH MAY

CONCERT DINNER

**PHILIP FOWKE (PIANO)
THE ART OF ENCORE**

Philip Fowke, known for his BBC Promenade Concert appearances, numerous recordings and broad range of repertoire performed worldwide, is currently Senior Fellow of Keyboard at Trinity College of Music. He is also known for his teaching, coaching and tutoring in which he enjoys exploring students' potential, encouraging them to develop their own individuality. He is a regular guest tutor at the International Shrewsbury Summer School as well as Chethams International Summer School for Piano.



Philip Fowke presents a programme of music associated with some of the great pianists of the past. The music of Chopin, Dohnanyi, Grieg, Paderewski, Sinding, will all be included, and his programme this evening will include waltzes by Chopin and the A flat Polonaise.

Reception at 7.00pm with sparkling wine and canapés, three course dinner and concert. Price: £55.50 per person – table wines extra.

Payable on booking. **Dress code: Black tie.**

Privileged accommodation rates apply – please see page 19.

SUNDAY 15TH MAY

GARDEN OPEN DAY 2-5PM



Visit The Beale Arboretum to view the trees and shrubs in their glorious spring colours. At the same time support the National Garden Scheme and help us to raise money for various charities, including MacMillan Nurses.

Tours will be available between 2pm and 5pm, and self guide tour sheets are available for those who would prefer to wander round the gardens on their own.

£4 Adults, children free. Afternoon teas will be available on the Bar Terrace, or in the lounge, throughout the afternoon.

FRIDAY 10TH JUNE

SUMMER JAZZ EVENING

An evening with Clark Doidge (saxophone) and his rhythm section, bringing you a wonderful celebration of jazz for this summer weekend. They will play during the sparkling wine and canapé reception and then come through with you to the award winning Mary Beale Restaurant and play throughout dinner.

Sparkling wine and canapé reception at 7.30pm. 4 course dinner and live jazz during dinner. £49.95 per person. Payment with booking.

Menu

*Duck confit and foie gras terrine,
pear and saffron chutney*

*Shetland salmon supreme,
parsley mash, baby carrots,
spinach and chive sauce*

*Dark chocolate tart, raspberries and
Jack Daniels ice cream*

*Ford Farm Cheddar, Brie de Meaux
and Colston basset Stilton,
home made chutney and crackers*

*Café du Monde coffee, Newby loose
leaf teas and hand made petits fours*



Dress code: Lounge suit.

Privileged accommodation rates apply – please see page 19.

SUNDAY 19TH JUNE

FATHER'S DAY LUNCH



Treat your father to a meal at West Lodge Park on his special day - he will be delighted at your thoughtfulness! 3 course lunch with 5 choices in each course, coffee and chocolates (with a little surprise gift for dad), £37.00 per adult, children under 12 £26.00. Payable on booking.

Enjoy a walk around the 35 acres of the Beale arboretum with Dad after lunch and come back for a delicious cream tea (see page 9) to finish off a memorable Fathers day at West Lodge Park.

SATURDAY 25TH JUNE

BEE KEEPING
EXPERIENCE DAY



Enjoy a full day's activities with our bee experts, Ronald & Mary Hunter, when you can learn all about bee-keeping and the production of honey. The programme for the day includes:

- 10.00am Tea / coffee / biscuits on arrival
- 10.15am Introduction to bees, life cycle, pollination, bee dance.
Video presentation
- 11.00am Tea / Coffee / Biscuits
- 11.15am Equipment required for bee-keeping; frame making, demo and hands on practical at the West Lodge Park beehives
- 12.30pm Lunch - 3 course lunch in the Mary Beale Restaurant as follows:
- Shetland salmon and leek terrine, white wine and chervil dressing
 - Supreme of chicken, potato rösti, wild mushrooms, carrot purée and red wine
 - West Lodge Park honey ice cream, almond tuille and creme anglaise
 - Café du Monde coffee, Newby loose leaf teas and home made petits fours
- 2.00pm Tour of grounds to find plants and trees visited by bees for nectar and pollen. Trail guide and map provided.
- 3.30pm Tea / Coffee / Biscuits

Reassemble for question and answer session on starting up your own bee hive at home.

We will provide you with an information pack and a jar of West Lodge Park Honey or pack of Honeycomb to take home with you.

Time: 10am to 4pm. £75 per person (spaces limited, must be paid for when booking)

Participants should wear closed footwear, wellies or boots. Ladies should wear trousers. Other protective clothing will be provided for your use during the day.

FRIDAY 8TH JULY

GOURMET DINNER AT THE
MARY BEALE RESTAURANT

A gastronomic treat as Executive chef Wayne Turner sources the finest ingredients from our suppliers and provides a showcase on a plate. The menu remains a closely guarded secret as we source only the freshest, seasonal produce in the weeks commencing this event. Wayne will spend the weeks before this brand new event sourcing the finest meats, fish, vegetables and cheese to tantalise the taste buds.



Courses include amuse bouche, starter, fish, meat, dessert, cheese, coffee, tea & petits fours.

We are happy to cater for any dietary requirements in advance.

Champagne and canapés on arrival, with fine wines from Bordeaux to Burgundy and Stellenbosch to Marlborough to compliment each of the 6 courses.

Hosted by General Manager David Seward, a guest speaker will talk you through each course and the wines which will supplement them.

Champagne and canapé reception at 7.00pm. 6 course dinner and all drinks with guest speakers and live pianist during dinner. £69.95 per person. Payment with booking.

FRIDAY 19TH AUGUST

SHOWTIME DINNER AT THE
MARY BEALE RESTAURANT

An evening of music inspired by London's West End theatre productions. Resident Pianist Paul Jaffa and colleagues will entertain you with their take on both classic and modern songs. Enjoy a sparkling wine and canapé reception, 3 course meal followed by coffee, tea and chocolates. £45.95 per person. Payment with booking.

Menu

*Smoked chicken and sweet potato tian,
pesto dressing and crème fraiche*

*Baked seabass, baby vegetables, cocotte
potatoes, saffron butter sauce*

*Individual lemon tart, orange sorbet
and Belgian chocolate sauce*

*Café du Monde coffee, Newby loose leaf teas
and hand made chocolate truffles*



FRIDAY 9TH SEPTEMBER

JAZZ IN THE MARY BEALE RESTAURANT



Tonight we are entertained by the Colin Peters Quartet (comprising Colin Peters (Piano), Bill Yeomans (Saxophone and Flute), Wally Shaw (Double Bass) and John Jarvis (Drums).

The Quartet was formed nine years ago and has worked consistently in London & the Home Counties. They have also held an eight year residency at Googlies Jazz Supper club in Botany Bay during which time it accompanied top instrumentalists & vocalists on the British jazz scene.

The repertoire is selected from material derived from the Classic American Songbook in addition to originals composed by luminaries including Duke Ellington, Charlie Parker, Antonio Carlos Jobim and Thelonious Monk. Their programme tonight will include works by Gershwin, Jobim, Rodgers & Kern in addition to some pieces enjoying rather more of a jazz based provenance.

An evening not to miss. Sparkling wine and canapé reception at 7.30pm. 4 course dinner and live classic and modern jazz throughout dinner until 11pm. £48.95 per person. Payment with booking.

Menu

Salmon and dill fishcake, spinach and hollandaise sauce

*Breast of chicken, Cajun spices, crushed new potatoes
with coriander and crisp vegetables*

Chocolate sponge pudding, chocolate sauce and clotted cream

*Ford Farm Cheddar, Brie de Meaux and Colston basset Stilton,
home made chutney and crackers*

Café du Monde coffee, Newby loose leaf teas and hand made petits fours

Dress code: Lounge suit.

Privileged accommodation rates apply – please see page 19.

FRIDAY 14TH OCTOBER
CONCERT DINNER

UNA BIRCHNELL (CELLO) AND KATIE GRACE (FLUTE)

Una is a tutor and chamber coach for Musicale, Francis Holland and for the Borough of Greenwich. Una has had performances broadcast live on Radio France. She regularly gives solo and chamber recitals and is employed by Swan Hellenic Cruises. Her performances include recitals with the Dartford Symphony Orchestra, London Concertante, Ulster Orchestra, Westminster Chamber Orchestra, Carl Rosa Opera Company, Garden Opera Tour, Opera del Mar, Brunel Ensemble, Part of Grace Quartet, Abbaye Ensemble (Guest Soloist).



Katie studied flute with Chris Lloyd, Derek Honner and later with Ann Cherry and John Bowler (piccolo) at Trinity College of Music where she graduated with honours in 1995. During her time there she won first prize for the Student Union Award for chamber music and was awarded first prize in the Gladys Puttick Prize for Extemporisation. Since graduating Kate has worked with orchestra and opera companies throughout the UK and has toured in Barbados, Central America, India and Europe. She teaches flute at Hill House International School in London, Blackheath

Conservatoire of Music and is co-founder and coach along with flautist Janna Hüneke of the new specialist flute course Flute School London and the adult education group the Flute Ensemble of London.

Programme:

Sonata for flute and basso continuo	Jiri Cart
Duo for flute and cello 'World Premiere'	Leroy Osman
Jet Whistle	Villa Lobos
'Fantasia' for solo flute	George Telemann
Duo for flute/violin and cello	Ravel
Sonata for Flute and cello	Beethoven
Suite for solo cello	Cassado

Reception at 7.00pm with sparkling wine and canapés, three course dinner and concert. Price: £55.50 per person – table wines extra. Payable on booking.

Dress code: Black tie.

Privileged accommodation rates apply – please see page 19.

SUNDAY 30TH OCTOBER

GARDEN OPEN DAY - 1-4PM



Visit The Beale Arboretum and see the leaves of the trees and shrubs change into the beautiful gentle tints of autumn. Support the National Garden Scheme and help us to raise money for various charities, including MacMillan Nurses.

Tours will be available between 1pm and 4pm, and self guide tour sheets are available for those who would prefer to wander round the gardens on their own. Entrance £4 Adults, children free. Afternoon teas will be available in the lounge throughout the afternoon.

SATURDAY 5TH NOVEMBER

BONFIRE NIGHT
DINNER & DANCE

Come and join us for the ninth year at this Black Tie event at West Lodge Park with an evening of fun and enjoyment to celebrate Guy Fawkes. Mulled wine drinks reception from 7.00pm to 7.30pm. Dinner at 8.00pm is a feast to warm you through before you enjoy the firework display in the beautiful grounds of West Lodge Park. Dancing until midnight to our wonderful live band.



Price £61.00 per person, including sparkling wine on arrival, 4-course dinner, firework display and dance. Payable on booking. Please order your table wines on arrival.

Dress code: Black Tie. Carriages at midnight. Privileged accommodation rates apply – please see page 19.

Menu

French onion soup, Parmesan crouton

Chicken liver pâté, homemade brioche toast and chutney

West country lamb rack, bubble and squeak, spinach, beetroot and rosemary jus

Warm apple tart, vanilla bean ice cream and berry coulis

Café du Monde coffee, Newby loose leaf teas and hand made truffles

FRIDAY 18TH NOVEMBER
CONCERT DINNER



LAUREL STRING QUARTET

The Laurel String Quartet (comprising Sian Mcinally (viola), Fiona Robertson and Amanda Britton (violins) and Freddie Collarbone (cello), is a professional ensemble who have worked together for over ten years. The Quartet combines an excellent standard of playing and presentation, with a wide ranging repertoire which offers music to suit all tastes.

Members of the quartet have played with many of the leading orchestras in the country, including Royal Philharmonic Orchestra, BBC Philharmonic, Royal Scottish National Orchestra, Scottish Chamber Orchestra.

Programme:

Christmas Concerto	Corelli
Quartet in G (KV387)	Mozart
String Quartet no.2 in D Major	Borodin
Rumanian Dances	Bartok

Reception at 7.00pm with sparkling wine and canapés, three course dinner and concert. Price: £55.50 per person – table wines extra. Payable on booking.

Dress code: Black tie.

Privileged accommodation rates apply – please see page 19.

SUNDAY 18TH DECEMBER

CHRISTMAS
CONCERT DINNERROBIN AND KIM COLVILL
(PIANO AND CHRISTMAS READINGS)

Robin Colvill began his studies at the Royal Scottish Academy of Music and continued in Italy at the Accademia Chigiana, Siena. He subsequently won a three-year scholarship to the Salzburg Mozarteum to study with Professor Hans Leygraf and there he became one of the first British musicians to gain the coveted Konzert Diploma. Following exceptionally well-received debuts in both Salzburg and Vienna, he was immediately appointed Guest Professor of Piano Studies at the Carl Orff Institute in Salzburg and began his career in solo and chamber music performance.

Tonight he is accompanied by his wife, Kim, who will perform a Christmas Concert with introductions, readings and poetry - all in the spirit of Christmas. Their programme will include solo piano pieces, including Beethoven's *Andante Favori*, Schubert's *Serenade* and Debussy's *Clair de Lune*, as well as pieces by Bach, Tchaikovsky, Debussy and Gershwin. Kim will then accompany Robin with piano duets of well known Christmas music, including *Silent Night*.

Reception at 7.00pm with sparkling wine and canapés, three course dinner and concert. Price: £55.50 per person – table wines extra.

Dress code: Black tie.

Privileged accommodation rates apply – please see page 19.



WEST LODGE PARK MUSICAL SOCIETY

Please note that for all Concert Nights membership of the West Lodge Park Musical Society is required, for a token annual charge of £1 per couple.

PRIVILEGED ACCOMMODATION



PRIVILEGED BEDROOM RATES FOR SPECIAL EVENTS

- | | |
|----------------------------------|----------------------|
| (a) Classic single | £80 Bed & Breakfast |
| (b) Classic double/twin | £105 Bed & Breakfast |
| (c) Executive double/twin | £115 Bed & Breakfast |
| (d) Luxury Double/twin | £135 Bed & Breakfast |

Executive bedrooms in the hotel are larger in size and Luxury bedrooms are even larger, set a little distance from the hotel in the gorgeous grounds.

All our bedrooms are individually named and decorated with stunning views over either the Beale Arboretum, the formal gardens of the hotel, or the wider open spaces of the Enfield Chace.

CHRISTMAS & NEW YEAR
AT WEST LODGE PARK

Please ask for our Christmas Brochure featuring a wide choice of exciting events over the festive period, including a special dinner on Christmas Eve, and a special Black Tie Dinner Dance for New Years Eve.

WHAT TO DO NEXT?

For reservations for all Special Events, contact us in writing using the booking form at the back of this brochure, or by phone, fax or e-mail. Full address and numbers are on the back page of this brochure.

WEEKENDS AT WEST LODGE PARK

RELAX

Breathe in the country air.

Relax in comfort.

Fling open the curtains and admire the far reaching views!

Walk around the 35 acres of stunning grounds.

Enjoy a long lazy morning in your bathrobe.

Challenge your partner to a game of croquet or putting.

Try and count 50 different kinds of pines in the Beale Arboretum.

Do the crossword by the lake.

Sixty individually named and decorated en-suite bedrooms

All bedrooms non-smoking

Complimentary fruit bowl, fresh milk & turn down on request

Stunning views from the majority of the bedrooms over either the Beale Arboretum, the formal gardens of the Hotel, or the wide open spaces of the Enfield Chase.

Hard to believe you are within the M25!



SHOPPING & THEATRE

With Cockfosters tube station less than a mile away access into the heart of London is so easy. The West End is just 30 minutes away, Oxford Street and Knightsbridge for shopping or plan either a matinee or evening theatre trip. Brent Cross Shopping Centre is also just 30 minutes away.

SIGHTSEEING

Visit Capel Manor Gardens – 30 acres of theme gardens including a Japanese Garden, Italianate Maze, gift shop and various events throughout the year. Myddelton House Gardens – a unique experience for gardeners who cherish rare and unusual plants. Ignite your imagination with a visit to the Royal Gunpowder Mills at Waltham Abbey. Hatfield House & Gardens are just a 20 minute drive.

COUNTRY HOUSE RETREAT BREAK



Come and relax at our country house hotel set in 35 acres of beautiful grounds; enjoy a walk around the Beale Arboretum, snuggle in to a fireside chair with a good book, escape from the world, at least for a day!

Classic Single	£119.50
Classic Double /Twin	£119.50
Executive Double/Twin	£129.50
Luxury Double/Twin	£139.50
Turquoise or Rose Four Poster Room	£164.50

The above rates are per person per night and include:

- West Lodge Park afternoon tea on arrival
- 3 Course Table d'hote Dinner - Naturally menu with half a bottle of house wine
- Luxury bedroom with en-suite bathroom
- Full English breakfast in the Mary Beale Restaurant

* The above rates are subject to availability



Indulge - relax by our log fires or stroll through 35 acres of parkland and trees, enjoy high quality food cooked by our expert team of chefs. Exert yourself with a game of putting or croquet or take a trip to the nearby private leisure club for an energetic workout or swim.

SUNDAY NIGHT SPECIAL



Dine in our Mary Beale Restaurant on a Sunday night and receive your accommodation HALF PRICE

Classic Single	£47.50
Classic Double /Twin	£72.50
Executive Double/Twin	£85.00
Luxury Double/Twin	£95.00
Turquoise or Rose Four Poster Room	£125.00

Rates are per room per night including full English breakfast and inclusive of VAT, and are only valid when a minimum of a three course table d'hote Dinner-Naturally menu is taken in the Mary Beale Restaurant.

Offer only available on Sunday nights.



BOOKING FORM

To reserve your place on any of the events, please call
WEST LODGE PARK - 020 8216 3900
 or complete the booking details below
 and post it to the Hotel

DATE	EVENT	PRICE PP.	NO	TOTAL
Annual Membership of WLP Musical Society (£1 per couple)				
TOTAL £				

I enclose a cheque payable to 'Beales Hotels'

Charge my Visa / Mastercard / Amex

Card No: _____

Starts: ____/____/____ Expires: ____/____/____

3 digit CVC number: _____ Issue number (if applicable): _____

Signature: _____ Date: ____/____/____

Name: _____

Address: _____

_____ Post Code: _____

Telephone: _____

Email: _____

Please send me more information on

- | | |
|--|--|
| <input type="checkbox"/> West Lodge Park Hotel | <input type="checkbox"/> Beales Hotel Hatfield |
| <input type="checkbox"/> Christmas & New Year | <input type="checkbox"/> Hotel Events |
| <input type="checkbox"/> Beales Caterers | <input type="checkbox"/> Weddings & Celebrations |

**PLEASE RETURN THIS FORM AT LEAST 2 WEEKS
 BEFORE THE EVENT TO ENSURE AVAILABILITY.**

No refunds can be given on cancellations within 7 days of the event.



BEALES HOTELS

GENERATIONS OF EXCELLENCE SINCE 1769



“A beautiful country house in 35 acres of wonderful grounds”



WEST LODGE PARK YOUR COUNTRY RETREAT

★★★★

West Lodge Park Hotel, Cockfosters Road,
Hadley Wood, Herts EN4 0PY
T: 020 8216 3900 F: 020 8216 3937
E: westlodgepark@bealeshotels.co.uk



“a stunning, four star contemporary hotel with dramatic modern artwork”

bealeshotel

CONTEMPORARY STYLE, UNIQUE VISION

★★★★

Beales Hotel Hatfield, Comet Way,
Hatfield, Herts AL10 9NG
T: 01707 288500 F: 01707 256282
E: hatfield@bealeshotels.co.uk



“catering for you in your home or office in North London and Hertfordshire”



SINCE 1769

BEALES CATERERS FINE DINING & EVENTS

West Lodge Park, Cockfosters Road,
Hadley Wood, Herts EN4 0PY
T: 020 8216 3943 F: 020 8449 9916
E: bealescaterers@bealeshotels.co.uk