

W E D D I N G S – N A T U R A L L Y

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

THE PERFECT DAY

For over 60 years, we at West Lodge Park Hotel have entertained and looked after thousands of Brides and Grooms on their very special day, creating the fairytale wedding and forging an everlasting bond between guest and hotel.

With an ultimate memory of their most important day in mind, we see our friends returning to celebrate family christenings and anniversaries, and to this end we are blessed with the loyalty and trust that both local families and distinguished guests place in us to make their important occasion special.

Your wedding is no exception!!

Our staff and facilities are dedicated to making your day as special as possible and we at West Lodge Park Hotel know that your wedding day is one of the most important days of your life. With this in mind we pride ourselves on ensuring that your reception will be one that you cherish forever.

Thank you for visiting our beautiful hotel and if I can be of any assistance whatsoever then please feel free to contact me. On behalf of my team and myself, I would like to congratulate you on your forthcoming wedding and to pass on our best wishes for the future.



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 many years experience in looking after you; most importantly we will be friendly, down to earth and thoughtful. To that end we will be on hand to help with any requirement, no matter how small, to make your marriage 'the perfect day'.



Wayne Turner
Executive Head Chef



Helen Mitchell
Senior Conference & Banqueting Co-ordinator



Ben Morcombe
Food and Beverage Manager



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

THE WEDDING CEREMONY

West Lodge Park Hotel is pleased to hold a Civil Wedding Ceremony Licence and you may find it more convenient and relaxing to hold both your marriage ceremony and reception under the one roof. Set in 35 acres of parklands, including a renowned arboretum, we have the perfect ingredients for both a civil wedding ceremony and reception alike. The facility to hold your wedding ceremony at West Lodge Park Hotel is normally offered throughout the year on any weekday and during the weekend between 8.00am and 6.00pm. Please note that all the declaratory and contracting words must be said by 5.59pm.

Our licence allows us to hold the ceremony in all of our function rooms, and their various capacities are shown below. No food or beverages may be served in these rooms one hour prior to the ceremony taking place – thereby complying with the legislation.

Music may be played prior and/or during the ceremony and the Registrar specifies that the nature of this music must be secular, suitable, seemly and dignified. Any query regarding specific musical items must be referred to the Registrar.

Licensed capacities set out in a theatre style for each room for wedding ceremonies:

Lancaster room	72 persons	John Evelyn room	62 persons
John Evelyn conservatory	15 persons	Coventry room	20 persons
Coventry conservatory	10 persons	Edward Beale room	36 persons
King Charles room	36 persons		

For the ceremony to be held at West Lodge Park Hotel the charge is £300.00 which covers the special licence fee paid by the hotel.

The Registrar

The Registrar is available seven days a week, including bank holidays. To arrange a civil ceremony, you need to contact:

Superintendent Registrar, Enfield Registry Office, Gentleman's Row, Enfield, Middlesex. EN2 6PS. Telephone 020 8379 8501

Please note that West Lodge Park Hotel is not responsible for booking or paying the Registrars. The prospective bride and groom must do this direct.

All couples are legally required to give notice of marriage to the Superintendent Registrar in the District in which they live 15 clear days before the day of their marriage.



RECEPTION DRINKS

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

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.

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 rillette
- 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

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



WEDDING BREAKFAST

Our Award Winning Executive Head Chef, Wayne Turner and his team of experienced culinary 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.

Menus 1, 2, 4, 5, 6 and 7 are suitable for marquee weddings.

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. If you would prefer to choose an alternative combination of starters, mains and desserts from different menus, please ask our team to price this for you, but the same must be chosen for all your guests.

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 Welsh 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



WEDDING BREAKFAST

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

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

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

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, Cropwell Bishop 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

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 & tomato ketchup

Main Course

Grilled chicken breast with chips & green peas
Spaghetti bolognese 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

Simchas and other celebrations

Please speak to Sharon Blackgrove, our expert for all kinds of simchas, barmitzvahs, 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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GALA WEDDING BUFFET MENUS

Gala Buffets

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

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

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 Bavaois, raspberry coulis
 Exclusive Café du Monde coffee or Newby teas
 Handmade chocolates

The price of each Gala Buffet includes a choice of one starter and one dessert, together with coffee and chocolates. Minimum 30 people.

Evening Buffet

Available for the evening party after your main event. We recommend that you cater for 100% of your entire number of evening guests.

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



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.



ROOM CHARGES

Room hire charges (Excludes Christmas Day)

Weddings	Monday – Friday	Saturdays	Sunday & Bank Holidays
	Day	Day	Day
West Lodge Park Hotel suite John Evelyn & Coventry rooms including conservatories and King Charles as your bar (min 80)	£900	£1450	£1000
John Evelyn suite John Evelyn & Coventry including conservatories (min 45)	£850	£1200	£ 900
Lancaster suite Lancaster & Chandos (min 45)	£750	£900	£800
Edward Beale room	£300	£500	£400
King Charles Room	£300	£500	£400
Cedar restaurant (min 50)	N/A	£500 up to 5pm	£500 from 7pm
Marquee 2 pole (min 120, max 160)	£5,000	£7,000	£5,000
Marquee 3 pole (min 160, max 200)	£7,000	£8,500	£7,000

Bedroom accommodation for you and your guests

West Lodge Park Hotel is delighted to offer you, the bride and groom an executive bedroom to relax and unwind at the end of their special day with our compliments. Alternatively, why not evoke memories of your special day by using your complimentary executive bedroom to celebrate your first anniversary?

Additionally, you may like to upgrade your room to one of our exquisite four poster rooms, with a complimentary chilled bottle of bubbly and chocolates, to provide a perfect end to a perfect day.

As a thank you we are delighted to offer **privileged bedroom rates** to any of your guests wishing to stay over in comfort in any of our 59 bedrooms. **Please ask your wedding co-ordinator or our reservations team for your preferential rates.**

An example wedding costing based on holding your wedding ceremony and reception on a Saturday in the John Evelyn Suite

	40 guests	60 guests	80 guests
Ceremony Hire	£300.00	£300.00	£300.00
Room Hire (John Evelyn Suite)	£1200.00	£1200.00	£1200.00
Canapés (5 pieces per person)	£320.00	£380.00	£640.00
Bucks Fizz (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
Wedding breakfast (Based on menu 4)	£1300.00	£1950.00	£2600.00
Evening buffet–100% total guests (Based on menu B)	£780.00	£1170.00	£1560.00
Bar credit	£500.00	£750.00	£1000.00
Table plan	£30.00	£30.00	£30.00
Place cards	£20.00	£30.00	£40.00
Menus	£15.00	£21.00	£27.00
Total Cost	£5294.00	£7077.50	£9060.00



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ADDITIONAL WEDDING SERVICES

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

Toastmaster	Included*
Cake stand and knife	Included
Table numbers	Included
Easel	Included
Dance floor (16ft x 16ft)	£250.00
Name cards (per person)	£0.75
Menus (each)	£1.50
Table plan	£30.00
Coloured napkins	POA
Coloured table linen	POA
Piano hire (with professional tuning)	£150.00
Chair covers	POA**

* Our experienced operations team are more than happy to offer their services for certain duties. These include, announcing the bride & groom, the speeches, cutting of the cake and the first dance. We would advise meeting the team one week prior to your wedding to finalise details.

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

List of preferred suppliers to West Lodge Park Hotel

Florist	Windmill Florists,	www.windmillflorists.co.uk	020 8440 0890
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	www.tastmastersguild.org.uk	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	01277 633030
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.



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EXCLUSIVE USE

Become Lord and Lady of the Manor

Imagine driving into West Lodge Park Hotel through the main gates, along the tree lined driveway, alighting your vehicle at the front door and pausing for a thought in enjoying the knowledge that the only guests in sight will be yours and yours alone for the whole day.

That is how the aristocracy of old would have celebrated their events, in style, in pleasant surroundings, in perfect company and above all in absolute privacy.

With the venue, staff, equipment and moreover the experience that West Lodge Park Hotel has to offer, then indulge in the ultimate experience of 'Exclusive Use'.

At West Lodge Park Hotel, Your Country Retreat we welcome 'Exclusive Use' so why not celebrate your fairy tale wedding in total privacy in our historic 35 acre estate.

Please contact one of our experienced team of Wedding co-ordinators who will be happy to talk through your requirements.

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. Evening wedding buffets may not be used for your wedding breakfast.
4. No outside caterers are allowed to be used at West Lodge Park Hotel.
5. Corkage is not permitted.
6. 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.





“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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