



Our corporate event packages

Whether organising a team building event, launching a new product/service or throwing an office party, the Waterloo Suite is the ideal venue.

We can cater for dinner parties for up to 100 and cocktail parties for up to 150. Sprawling grounds, extensive parking and excellent sports facilities provide just the right location for outdoor team events.

We offer catering packages to suit all formats and budgets, and in partnership with our partners at the Design House restaurant of Halifax we can customise this service to your exacting requirements.

When you hold your event with us you can be certain that the planning will be precise, the catering excellent and the customer service exceptional.

Our promise

The Waterloo Suite aims to cater for your every wish and to make things easier on your big day; we offer a selection of services as standard with each of our corporate event packages. These include the following;

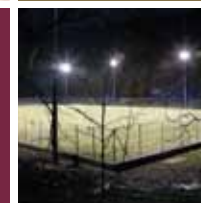
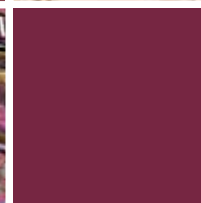
- Fully stocked bar with optional account facilities
- Table linen
- Optional pre-order of wine and champagne
- Inclusive room hire for 60+ guests
- Free parking for your guests
- Disabled access
- Free WiFi access
- Projector equipment and flipchart stand

Got a question? Our dedicated events team is on hand to help!

Please call **01484 469801** or email **info@waterloosuite.co.uk**

in partnership with





Our menus

Classic finger food buffet menu

£6 per person
(£7.20 including VAT)

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A selection of sandwiches and wraps:

Tuna mayo, cheese and pickle,
ham, tomato and mustard, tandoori chicken
White onion, bacon and three-cheese quiche

Pork and apple lattice

Crisps, nachos and kettle chips

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Fresh fruit salad

Gateaux or sweet pastry

Tapas selection buffet menu

£6 per person
(£7.20 including VAT)

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Ham hock rillettes, homemade piccalilli

Cured vodka and beetroot salmon

Greek salad

Burrata: tomato and toasted bread salad, with basil,
baby capers, shaved shallots, red wine vinegar

Curried eggs

Scotch eggs

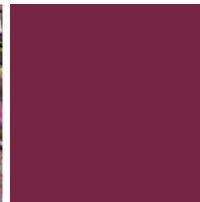
Olives

Mediterranean vegetable cous cous

Dips and homemade breads

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Our menus

Eastern promise buffet menu

£6 per person

(£7.20 including VAT)

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Tandoori chicken wraps

Tuna and three-bean sandwiches on granary bread

Ham and spiced relish sandwiches on white bread

Curried rice salad

Chicken satay

Onion bhajis

Poppadums

Sweet chilli dip

Garlic mayonnaise

Indian coleslaw

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Fresh fruit kebabs with Chantilly cream

English tea party buffet menu

£6 per person

(£7.20 including VAT)

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Cocktail sandwiches: ham and Colman's, beef and horseradish, cheese and pickle

Devilled eggs

Chicken and leek pastries

Trio of vol-au-vents

Cucumber salad with Yorkshire feta,
red onion and minted yoghurt

Chicken liver pâté with muffins

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Chocolate éclairs

Vanilla slices

Apple strudel

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Our menus

Cold buffet menu

£11 per person
(£13.20 including VAT)

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Spiced char-grilled chicken Caesar salad
Grilled salmon fillets, chive crème fraîche
Leek and Gruyère tarts
Mediterranean couscous salad
New potato, green bean and mint salad
Rustic breads, olives and dips

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Lemon mousse with a shortbread biscuit
Tiramisù

Hot buffet menu

£15 per person
(£18 including VAT)

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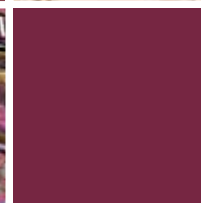
Chicken curry with peas, crème fraîche and coriander
Salmon 'en papillote'
Sweet potato and red onion curry with flat breads
Roasted new potatoes in rosemary and olive oil
Roasted vegetables in honey and thyme
Mediterranean couscous salad
Tomato, sea salt, red onion and pesto salad
Rustic breads, olives and dips
Asian coleslaw

-

Apple tart with a caramel glaze and Chantilly cream
Tiramisù

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‘Corporate buffet’ inclusive package

Our inclusive corporate buffet package is ideal for companies who want to hold a stylish event, without the formalities of a sit down meal.

Below is a sample menu to give you an idea of what is available. However, we are more than happy to discuss your requirements and can tailor a package, just for you!

£18 per person
(£21.60 including VAT)

To include:

Free room hire

- Fully-stocked bar (with optional account facilities) and table linen
 - Pimm’s reception with canapés
- Two-course fork buffet with coffee and after dinner mints (using the sample menu below or equivalent)
- Exclusive use of the Waterloo Suite and surrounding gardens

‘Corporate’ buffet menu

Baked oriental duck, watercress, watermelon
Tuna niçoise, olives, potatoes, quail eggs and capers
Filo tart, roasted vegetables, feta and basil
Butternut squash, roast red pepper, soft cheese, pine nut, rocket and balsamic
Tomato and red onion, basil and herb oil
Rustic breads, olives and dips

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Eton mess

Fruit salad

Rustic cheeseboard with biscuits, celery, chutney and grapes

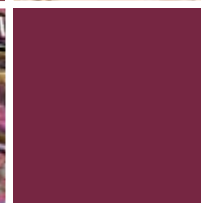
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Followed by fresh filter coffee with after dinner mints

Please note that a minimum of 60 persons is required for this menu

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'Premium corporate' inclusive package

Our inclusive premium corporate package is ideal for companies who want to hold a stylish event, with the formality of a Pimm's and canapés reception on arrival and a three-course meal.

Below is a sample menu to give you an idea of what is available. However, we are more than happy to discuss your requirements and can tailor a package, just for you!

£29 per person
(£34.80 including VAT)

To include:

- Free room hire
- Fully-stocked bar (with optional account facilities) and table linen
 - Pimm's reception with canapés
- Three-course formal dinner with coffee and after dinner mints (using the sample menu below or equivalent)
 - Sparkling wine for the toasts
- Exclusive use of the Waterloo Suite and surrounding gardens for photos

'Premium corporate' menu

Pimms reception with canapés

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Starter (choose one of the following)

Chicken liver and foie gras parfait, onion chutney & Melba toast

Ham hock terrine, this can be served with either homemade piccalilli or Branston pickle

Baked cod, sun blushed tomato, confit garlic, olive and fresh herb on black olive bruschetta

Seared salmon with wasabi and noodle salad

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Main course (choose one of the following)

Slow cooked belly pork, black pudding fritter, mustard mash, apple jus

Slow cooked rind of beef, horseradish or mustard mash, red wine jus or Guinness gravy

Lamb belly served crisp with kidney pie, mint mash, red wine jus

Baked haddock, herb omelette, parsley sauce, buttered mash

Chicken supreme, fondant potato, braised leek and peas

cont.

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Waterloo Suite
LOCKWOOD PARK

Corporate Functions



'Premium corporate' inclusive package cont.

Dessert (choose one of the following)

- Individual apple crumble with English custard and Chantilly cream
- Strawberry sablé with a black pepper ice cream
- Exotic fruit salad with a passion fruit dressing
- Double chocolate mousse, served with a vanilla panna cotta
- Summer fruit pudding, served with mascarpone, berries and a coulis
- Rustic cheeseboard with celery, grapes, chutney, biscuits

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Followed by fresh filter coffee with after dinner mints

Please note that a minimum of 60 persons is required for this menu

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Waterloo Suite
LOCKWOOD PARK

Corporate Functions



Optional extras

Please note that our dedicated events team is always available to discuss any suggestions or amendments to our menus – or if you have something completely different in mind! We have also compiled a list of other optional extras, designed to add that final flourish to your party:

Sparkling wine reception - **£3.50** per person

Pimms & canapé reception - **£6** per person

Chips - **£1.50** per portion

Cheese and biscuits - **£1.75** per portion

Tea or coffee - **£1.60** per person

Entertainment sourcing and hire (POA)

Additional menu items are available - please enquire

All items listed above are Excluding VAT

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