

Welcome TO THE WORLD



GENDER REVEALS



CHRISTENINGS



BABY SHOWERS

Celebrate

Our bright and contemporary function suite is the perfect place to celebrate. Dividing into 3 separate spaces, the suite can cater for anywhere between 20 - 150 guests and comes with its own foyer, private function bar and direct access to our patio and garden.

For catered events with a minimum of 25 guests we can offer a room to suit your group size on a complimentary basis with special touches like linen, centre pieces and fairy lights also included free of charge.

Whether you are looking for a finger buffet or formal sit-down meal, we offer a range of menus catering for all budgets and requirements.



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PLATED LUNCH OR DINNER

Choose one dish for your starter, main course and dessert. Alternatively pick three dishes for each course for your guests to choose from. For a choice menu we will need a full pre-order and seating plan no later than 14 days before

PACKAGE 1

Three course dinner
Jugs of iced table water
Freshly brewed tea or coffee

£33.00 PER PERSON

PACKAGE 2

Glass of Prosecco or bottled beer
Three course dinner
Jugs of iced table water
Freshly brewed tea or coffee

£38.00 PER PERSON

PACKAGE 3

Glass of Prosecco or bottled beer
Three course dinner
Jugs of iced table water
Freshly Brewed Tea or Coffee
Glass of house wine with meal

£41.50 PER PERSON

TO START

Tomato and roasted pepper soup with croutons and basil oil (VG,GF)
Leek and potato soup with chives and croutons (V, GFA)
Brussels pate, served with bread crisps, onion chutney and micro herbs (GFA)
Sticky cauliflower bao buns with honey, soy, ginger and coriander dipping sauce (VG)
Creamed garlic mushrooms with toasted garlic ciabatta (V, GFA)
Parisienne melon with red berries and a mango and lime syrup (VG,GF)

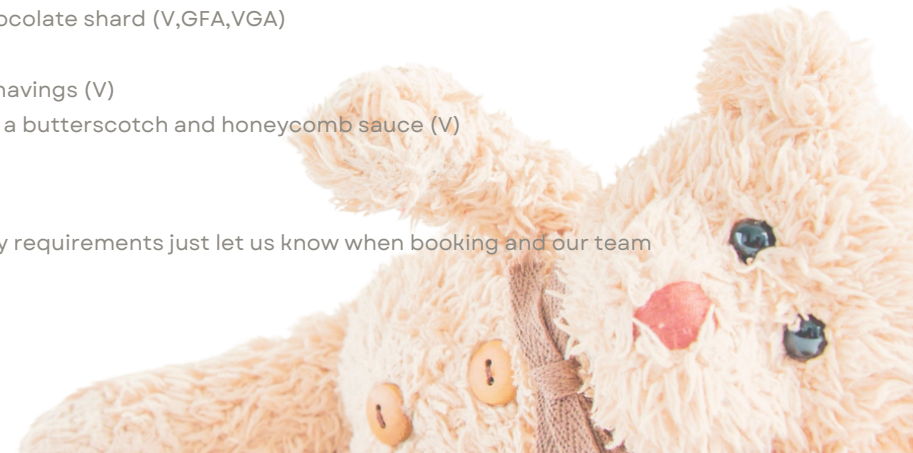
MAIN EVENT

Chicken fillet with herb mash, roasted chateau potato, vegetable parcel, baby onion and chive velouté (GF)
Slow roasted pork belly with crispy crackling, steamed vegetables, potato galette, thyme and apple gravy (GF)
Grilled salmon with crushed potato cake, tender-stem broccoli, seasonal vegetables and a lemon and parsley velouté (GF)
Potato gnocchi with rustic ratatouille sauce, salsa verde and vegan Italian style hard cheese (VG)
Roast beef with Yorkshire pudding, potato's, seasonal vegetables and roast gravy (GFA)
Seasonal tortellini with a vegan parmesan foam, tomato and spring onion salsa (VG)

JUST DESSERTS

Baked vanilla cheesecake with strawberry coulis, Chantilly and raspberry dust (V, GF)
Chocolate brownie with chocolate soil, ice-cream & chocolate shard (V,GFA,VGA)
Lemon tart with lime mascarpone and citrus syrup (V)
Profiteroles with chocolate sauce, chocolate soil and shavings (V)
Sticky date pudding with vanilla infused ice-cream and a butterscotch and honeycomb sauce (V)

If any of your guests have any allergies or special dietary requirements just let us know when booking and our team will happily cater accordingly.





HOT + COLD FORK BUFFET

Enjoy a delicious two course buffet meal with a selection of starters and two hot dishes for your main course.

STARTERS

Selection of fresh salads (V, VGA)

Hand-cut cold meat platter

Assorted vegetarian mini quiches (V)

White & Wholegrain Bread Rolls (VG, GFA)

MAIN COURSE

Pick any two of the following dishes

Sweet and sour chicken strips served with steamed rice (GFA)

Creamed chicken korma with rice, naan bread & mango chutney (Mild. GFA)

Minced beef chilli with boiled rice & garlic bread (GFA)

Grilled salmon fillet in a mushroom, leek & chive cream sauce (GF)

Braised beef bourguignon with potato wedges & savoury herb scone (GFA)

Chicken fillets wrapped in bacon with mushroom & chive cream sauce (GF)

Roasted vegetable lasagne glazed with melted mozzarella cheese (V, GF)

Beer battered cod fillet with thick-cut chips & mushy peas

Mushroom and red onion stroganoff with steamed rice (V, GF)

£19.95 PER PERSON

Sweet tooth? See our dessert menu for a range of tasty sweet options

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AFTERNOON TEA BUFFET

MENU 01

Selection of meat and vegetarian sandwiches (VGA, GFA)
Hot sausage rolls (VGA)
Potato wedges with cracked black pepper and sea salt (VG,GF)

Traditional bara brith fruit loaf (V)
Lemon drizzle cake (V)

Freshly brewed tea & filter coffee

£14.95 PER PERSON

MENU 02

Selection meat and vegetarian sandwiches (VGA,GFA)
Assorted meat and vegetarian wraps
Pork pies and hot sausage rolls (VG sausage rolls available)
Variety of vegetarian mini quiches
Potato wedges with cracked black pepper and sea salt (VG, GF)

Traditional bara brith fruit loaf (V)
Lemon drizzle cake (V)

Freshly brewed tea & filter coffee

£17.95 PER PERSON

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COLD FINGER BUFFET

MENU

Our finger buffet includes a selection of crowd-pleasing favourites. Simply pick 6 items from the following options.

Selection of meat & vegetarian sandwiches served on white or wholemeal bread (GFA)
Chunky chips, fries or potato wedges (VG, GF)
Hot sausage rolls (VGA)
Vegetarian spring rolls with sweet chilli dipping sauce (V)
Sticky chicken bites with honey, soy and spring onions
Vegetarian quiche selection (V)
Chicken wings with choice of piri piri or BBQ sauces (GF)
Spiced cauliflower fitters with soy and ginger (VG, GF)
Sticky honey sausages with garlic mayo
Chinese glazed chicken drumsticks (GF)
Salt & pepper fried ribs (GF)
Falafel with Tzatziki dip (V, GF)
Plain or cheesy garlic ciabatta (V)
Fish goujons

£16.95 PER PERSON

See overleaf for extra items and our tasty dessert menus and a host of other ways to customise your celebration.



FINGER BUFFET CONT...

EXTRA ITEMS

Customise your finger buffet with our choice of platters. Each serves 20 guests. Platters are only available in addition to the main buffet menu

Cajun dirty fries (GF)

Halloumi fries (V)

Selection of mixed salads to include leaf, potato & coleslaw (V, VGA, GFA)

Orzo pasta with sundried tomatoes (V)

Homemade stone baked pizza with choice of meat and vegetarian toppings

Chicken salsa wraps

Tempura prawns with chilli & garlic

Burger platter - Cheese burgers, chicken or vegetarian

Pulled pork baps

Hot dogs

£50.00 PER PLATTER

CHILDREN'S BUFFET

MENU

Our children's buffet menu can be added to any of our other menus and includes a range of homemade party favourites for smaller guests to enjoy.

Selection of meat & vegetarian sandwiches on white and granary bread (V, GFA, VGA)

Homemade battered chicken nuggets

Mini pizzas with assorted toppings (Vegetarian and meat)

Shoestring fries (VG, GFA)

Crips bowls (V)

Unlimited jugs of fruit cordial

For dessert -

Homemade brownies with ice cream (V,VGA)

Mini-doughnuts with chocolate dipping sauce (V0)

£10.00 PER CHILD

Minimum numbers of 15 apply. To be ordered alongside one of our standard / adult menus

DESSERT MENU

Why not finish your buffet on a sweet note and add a dessert course!
Pick your favourites from either our Classic or Minature collections

MINATURE MENU

Select 3 of the following homemade favourites. All in miniature!

- Doughnut rings and dipping sauce (V)
- Scones with jam and cream (V)
- Butter shortbread hearts (V)
- Chocolate eclairs (V)
- Treacle tart (V, GFA)
- Bakewell tart (V)
- Lemon meringue (V, GF)
- Pavlovas and fresh raspberries (V, GF)
- Chocolate roulade (V, GF)

£7.50 PER PERSON

CLASSIC MENU

Choose 2 options from our classic dessert selection

- Chocolate brownie with vanilla ice cream, chocolate soil and white chocolate shards (V, VGA, GFA)
- Black forest gateaux served with sweetened cream, cherry compote and chocolate rocks (V)
- Vanilla cheesecake with Chantilly cream and medley of forest fruits (V, GF)
- Profiteroles with chocolate fondant and white chocolate shavings (V)
- Apple and pear crumble served with homemade rich custard (V, GFA)
- Lemon tart with sweetened cream, raspberries and mint (V)

£6.50 PER PERSON

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NEXT Steps

Once you have a date and an idea of your guest numbers, get in touch with our events team to check availability.

We can hold the space on a provisional basis for up to 2 weeks while you decided on menus and finalise details.

Once you are happy to go ahead, we will send you an event contract and will need a deposit of £250 to confirm the space.

The balance payment, final numbers and details of any special diet requests are required no later than 14 days before.

The room is offered with white linen table cloths and our complimentary table centre pieces. We are also happy to help arrange a host of extra special touches such as chair covers, coloured bows, sweet carts and balloon arches. Extra charges apply. Ask for details

If you would like to arrange an appointment to come in to see the room and chat about your event in more detail, don't hesitate to get in touch

01978 291 400 or events@ramadaplazawrexham.co.uk

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