

## Your perfect day at Wat Tyler Country Park

Whether it's a quiet intimate gathering, renewing old vows or a traditional wedding, our attention to detail and flexibility will ensure the perfect Wedding Breakfast and Reception, so you and your guests can relax and celebrate your day in style within a unique location.

### Enjoy the moment!

The picturesque setting speaks for itself and our professional staff will attend to all your needs.

- Your civil ceremony can be conducted in one of the beautiful function rooms or 18th century thatched barn
- An idyllic country park setting for a Champagne Reception and a stunning backdrop for your photography
- Stimulating, eclectic wines

Create your ideal wedding package from the following options:

### DRINKS PACKAGES

#### BRONZE PACKAGE - £11.00

- A glass of Buck's Fizz on arrival
- A glass of red or white wine with your meal
- A glass of sparkling wine for the toast

#### SILVER PACKAGE - £13.50

- A glass of Buck's Fizz on arrival
- Two glasses of red or white wine with your meal
- A glass of sparkling wine for the toast

#### PLATINUM PACKAGE - £20

- A glass of Champagne on arrival
- Two glasses of red or white wine with your meal
- A glass of Champagne for the toast

### WEDDING BREAKFAST SAMPLE BUFFET MENU

- A platter of freshly carved meats & cheeses
- Hot butterfly tiger tail king prawns with a sweet chilli dressing
- Hot chicken goujons with a mayonnaise dip
- Homemade cheese, caramelised shallot and sun-dried tomato tart (v)
- Skewered chicken satay kebabs with a peanut dip
- Jacket wedges with a sour cream and sweet chilli dip (v)

A selection of breads

- A house mixed salad with a balsamic dressing (v)
- Homemade Deli style coleslaw (v)

A selection of homemade desserts

**£19.50 per person**

### WEDDING BREAKFAST SAMPLE MENU

Seared Scottish salmon on a bed of mange tout with a dill sauce and dotted with roasted red pepper coulis

Supreme of chicken breast stuffed with a wild mushroom and soft cheese mousse on a fondant potato with a cognac sauce

Accompanied by fresh vegetables

Homemade lemon tart topped with a quenelle of mascarpone cream and mint leaf drizzled with a strawberry coulis

A selection of local farm house and continental cheeses with onion chutney and an assortment of biscuits

Fresh filter coffee and chocolate mints

**£32.50 per person**

**Children 3-12 years, £15 per child**

For more details and to see virtual tours of these spaces please visit [www.basildonvenues.co.uk](http://www.basildonvenues.co.uk) or contact our Events Team on 07881 956538



## corporate events

Basildon has the second largest economy in the Thames Gateway outside of London and is the commercial centre of South Essex with a broad, thriving industrial base. Excellent transport links and just 30 miles from London make Basildon an ideal setting for your corporate event.

Choose from two great Basildon venues:

### THE WAT TYLER CENTRE

Flexible, contemporary, light and airy spaces are coupled with a relaxed, modern restaurant offering panoramic views over the Essex marshes and RSPB nature reserve. Select from a range of flexible spaces accommodating between 26 & 250 guests to host everything from an executive meeting to exhibitions, conferencing, product launches and teambuilding. All event spaces boast the latest technology to include digital projection, interactive whiteboards and PA audio systems. Extensive free car parking.

Room	Boardroom capacity	Theatre style capacity	Stand up reception capacity	Cabaret style capacity	Daily hire charge
Nobel	-	250	250	150	£500 per day and £350 per half day
Bittern	26	40	-	32	£175 per day and £125 per half day
Diamond suite 1	-	50-60	60	40	£225 per day and £175 per half day
Diamond suite 2	-	50-60	60	40	£225 per day and £175 per half day
Diamond suite 1+2	-	120	120	80	£400 per day and £300 per half day
Diamond suite 3	-	40	-	30	£175 per day and £125 per half day
Barn	-	80	80	-	£175 per day and £125 per half day

### THE TOWNGATE THEATRE

The Towngate Theatre in Basildon is a unique venue suitable for conferences, exhibitions, meetings, award ceremonies, product launches, screenings, weddings and private events. The Theatre has two auditoriums; one seating 542 and the smaller one seating 188 and both can be converted to a flat floor.

The Theatre is situated in Basildon Town Centre and just 30 miles from London with excellent transport links and easy parking making it the ideal venue for all types of events.

Room	Boardroom capacity	Theatre style capacity	Stand up reception capacity	Cabaret style capacity	Hourly hire charge
Main auditorium	-	542	775	240	£180.96
Mirren Studio	-	188	280	120	£ 97.68
Upper Foyer	-	100	240	170	£107.95
Lower Foyer	-	-	240	-	£107.95
Olivier Room	20	40	80	20	£ 14.00
Boardroom	8	20	-	-	£ 14.00
Sole use of building					£236.36

All inclusive daily delegate rate: £35 to include all tea breaks and working lunch (subject to number of attendees).

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*working menus*

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## WORKING BREAKFAST MENUS

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### HOT & COLD BEVERAGES

Freshly brewed fair trade coffee  
with an assortment of biscuits: £1.75pp

Fair trade English breakfast tea  
with an assortment of biscuits: £1.50pp

A selection of Twinings teas: £1.50pp

A jug of freshly squeezed orange juice  
(serves 6 persons): £4.25

A selection of soft drinks: £1.50pp

Still/sparkling water (1.5 litre bottle): £2.25

### BREAKFAST A

Hot bacon sandwiches/baguettes  
served with tomato/brown sauce  
(1½ rounds per person)  
Freshly brewed tea/coffee & fresh orange juice

**£5.25 per person**

### BREAKFAST B

A selection of Danish pastries/croissants with butter  
and preserves  
Freshly brewed tea/coffee with fresh orange juice

**£5.25 per person**

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### HOT BUFFET BREAKFAST

#### Choose 5 from the selection below:

Butchers sausage, smoked back bacon,  
grilled plum tomato, free range scrambled egg,  
sautéed mushrooms, hash brown, vegetarian sausage

Morning rolls & baguettes

Fresh fruit salad

Fresh orange juice, tea & coffee

**£12.95 per person**

### CONTINENTAL BUFFET BREAKFAST

A selection of cereals

Danish pastries, muffins & croissants  
served with butter & preserves

A selection of full fat/low fat yoghurts

Fresh fruit salad

Fresh orange juice, tea & coffee

**£10.95 per person**

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## WORKING SANDWICH LUNCH MENUS

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### SANDWICH LUNCH A

A selection of filled thick cut  
white/granary bread sandwiches (1½ rounds per person)  
with crisps and a fresh whole fruit bowl

To include the following fillings:

Free range egg mayonnaise (v),  
English cheddar cheese with pickle (v),  
honey roast ham and homemade coleslaw,  
tuna mayonnaise and cucumber

Still/sparkling water & freshly brewed tea/coffee

**£6.95 per person**

### SANDWICH LUNCH B

A selection of filled gourmet breads  
(1½ rounds per person)  
with sea salted kettle chips and a fresh sliced fruit platter

To include the following fillings:

Prawn & seafood sauce with mixed leaf,  
chicken caesar dressing & lettuce,  
goat's cheese and herbed roasted vegetables (v),  
classic BLT,  
rare roast beef with a horseradish mayo

Still/sparkling water & freshly brewed tea/coffee

**£8.95 per person**



## *buffets*

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### **FINGER BUFFET A**

A selection of freshly prepared cocktail sandwiches (1 round per person) with sea salted kettle chips

Choose 5 items from below:

Hot chicken goujons with a mayonnaise dip, spicy potato wedges with a sweet chilli dip (v), mini sausage rolls with tomato sauce, vegetarian spring rolls (v), mini Cumberland sausages (3 pp), vegetable samosa with raita dip (v), peppered goujons of sole with a tartare sauce, bacon & sour cream potato skins, filo wrapped prawns with a soy dip, a selection of pizza slices (v)

Sliced fruit platter

Still/sparkling water & freshly brewed tea/coffee

**£9.50 per person**

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### **FINGER BUFFET B**

A selection of freshly prepared filled mini rolls (3 pp) with sea salted kettle chips

Choose 5 items from below:

Duck & hoisin pancake roll, roasted goat's cheese & vegetable tartlet (v), smoked salmon & dill crème fraiche blinis, vegetable satay with peanut dip (v), Thai fish cakes with chilli dipping sauce, Tandoori chicken skewers, Italian bruschetta with vine tomato (v), hot butterfly prawns

Sliced fruit platter

Still/sparkling water & freshly brewed tea/coffee

**£10.50 per person**

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### **COLD FORK BUFFET**

A selection of cold meats served with pickles and relishes

Goat's cheese and caramelised onion tart (v)

Poached salmon fillet served with a lemon and dill mayonnaise

Selection of salads and freshly baked breads

Selection of cheeses and desserts

Still/sparkling water & freshly brewed tea/coffee

**£14.95 per person**

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### **HOT FORK BUFFET**

Choose 3 items from below:

Chicken rogan josh, lamb hotpot, beef bourguignon, chilli con carne, creamy salmon tagliatelle tomato & mozzarella pasta bake (v), vegetarian lasagne (v)

Served with new potatoes, rice, mixed salad & a selection of freshly baked breads

Selection of desserts

Still/sparkling water & freshly brewed tea/coffee

**£19.50 per person**



*parties*

## CHILDREN'S PARTIES

Mums and Dads will go bananas for the idea too because we'll take care of everything, from the invitations and menu choices to organising the party bags!

- Choice of main course from our children's menu
  - Choice of dessert from our children's menu
    - A glass of soda, fruit juice or cordial
    - Party bag per child

### CHILDREN'S MENU CHOICES

Goujons of sole with homemade chunky chips  
Sausages with cheesy mash  
Macaroni cheese with crisp crumb topping (v)  
Chicken goujons with homemade chunky chips  
Beef Lasagne with garlic & herb baguette  
Hamburger with homemade chunky chips  
Spaghetti Bolognese

### DESSERTS

Knickerbocker glory  
Chocolate brownie with vanilla custard  
Fresh fruit salad  
Eaton mess  
A selection of ice-cream with sauces  
Chocolate Swiss roll with vanilla custard

**The package is just £9.50 per child**  
Children's entertainment can be arranged on request.

## PROM NIGHTS

A prom comes with high expectations - it has to be magical, memorable, glamorous and great fun!

Wat Tyler Centre & The Towngate Theatre are ideal venues for your Prom and can accommodate up to 240 for a sit down meal or over 700 for a stand-up reception.

We offer an all inclusive package:

- Room Hire
- DJ
- 3-course meal
- Balloons, sprinkles, party poppers and streamers
- A dedicated event planner

**£40 per person**  
(subject to number of guests)

### SAMPLE PROM NIGHT MENU

Prawn and avocado cocktail with crème fraiche and salmon caviar  
Rack of English lamb with a herb and Dijon crumb, boulangere, ratatouille and a lamb jus  
Tiramisu in a chocolate cup with chocolate chip cookies

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*receptions*

## **EVENING INFORMAL BBQ**

### **Choose 4 BBQ items from below:**

- Spiced chicken kebabs
- 100% ¼ lb Beef burgers
- Jumbo hotdogs
- Vegetable & Haloumi kebabs (v)
- Cumberland sausages
- BBQ ribs
- Spicy lamb kebabs
- German jumbo bratwurst
- Vegetarian sausages (v)
- Sautéed onions

All served with relish, ketchup, Branston piccalilli, mayonnaise, pickled onions, gherkins, English mustard

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### **Choose 5 side options from below:**

- Fresh baby new potato & herb salad (v)
- Corn on the cobs (v)
- Special fried rice
- Homemade deli style crunchy coleslaw (v)
- Moroccan couscous (v)
- Chef's house mixed salad with a balsamic dressing (v)
- BBQ beans (v)
- Minted pea & potato salad (v)
- Homemade chunky chips
- Traditional caesar salad
- Herbed Greek salad (v)
- Roasted vegetable & goat's cheese pasta salad (v)

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Buns and rolls

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A selection of desserts

**£16.50 per person**

### **Chocolate Fondue Fountain**

Fountains of warm cascading Belgian chocolate served with strawberries, banana, pineapple, cookies, fudge and marshmallows

**£5.50 per person (Minimum 10 persons)**

## **CANAPÉ MENU**

Miniature crispy duck pancakes

Chicken caesar bruschetta

Mini bagels with cream cheese and smoked salmon

Mini steak sandwich

Hot miniature Yorkshire puddings filled with chipolata sausage and marmalade chutney

Hot cheese, tomato and oregano foccacia pizza (v)

Hot tempura tailed king prawns

Wild mushroom and brie tartlets (v)

Californian sushi rolls with soy and wasabi

Hot miniature beef burger in a bap with relishes

Spicy Thai fish cakes

Parma ham, brie & tomato crostini

Assorted dim sum

Salmon satay with lime and ginger mayonnaise

English farmhouse stilton and caramelised shallot tartlets (v)

Slithers of rare beef crostini topped with a horseradish chutney

Satay chicken kebab with dip

Smoked salmon hornets filled with cream cheese and chive

Number of selections 4/6/8/10/12 per head

**Price per head**

**£6.00/£10.00/£14.00/£18.00/£20.00**



*sit down menu selection*

## MENU A

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### STARTERS

- Pea and mint soup finished with crème fraîche (v)
- House smoked Scottish salmon with capers and shallots, granary bread
- Smoked trout fillet with asparagus and potato salad
- Aromatic shredded duck salad, lime reduction, cucumber, spring onion and hoi sin sauce
- Prawn and avocado cocktail with crème fraîche and salmon caviar
- Tomato and Buffalo mozzarella salad with rocket and toasted pine kernels (v)
- Dartois of asparagus and garden pea with a chive butter sauce (v)

### MAIN COURSE

- Roast sirloin of Scottish beef traditionally served with Yorkshire pudding, roast potatoes and a red wine jus
- Pan-fried corn-fed chicken breast with spring vegetables, crushed minted new potatoes and a Jacqueline sauce
- Slow roasted rack of pork on a potato cake with braised cabbage and a Dijon and apple sauce
- Stuffed loin of lamb with apricot and spinach, fondant potatoes and a lamb jus
- Rack of English lamb with a herb and Dijon crumb, boulangere, ratatouille and a lamb jus
- Pan fried halibut fillet with new potatoes, leaf spinach and hollandaise sauce
- Tournedo of salmon with Anna potato, spinach, saffron and caper sauce
- Woodland mushroom stroganoff with jeweled rice (v)
- Baked herbed gnocchi with a parmesan cream (v)
- Basil risotto cakes with tomato & mozzarella, leaf salad, poached pear and pesto (v)

### DESSERTS

- Strawberry Pavlova with double cream, passion fruit and raspberry sauce
- Deep lemon tart with fresh raspberries
- Tiramisu in a chocolate cup with chocolate chip cookies
- Raspberry ripple cheesecake
- Peach Melba
- Summer pudding with strawberries and whipped cream
- Crème Brûlée with orange shortbread
- A trio of desserts - passion fruit mousse, vanilla panna cotta, chocolate mousse
- Apricot bakewell tart with a peach compote
- Trio of chocolate mousse with caramel orange sauce

Coffee and mint chocolates

**£32.50 per person**



*local suppliers*

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**BALLOONS & DECORATION**

Balloon Decor

Balloon Decor have been enhancing venues since 1989 and are one of the most experienced event decorating companies.

Providing contemporary balloon displays and a variety of centerpieces that can compliment any venue.

[www.balloondecoruk.com](http://www.balloondecoruk.com) Tel: 01268 272872

Email: [enquiries@balloondecoruk.com](mailto:enquiries@balloondecoruk.com)

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**CAR HIRE**

Regency Cars

Executive chauffeur driven car hire for weddings, proms, corporate & private events

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Tel: 01375 642819 Mobile: 07966 136563

E-mail: [info@regencycarhire.co.uk](mailto:info@regencycarhire.co.uk)

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**CHAIR COVERS**

LJ Events

LJ Events provide a wide range of chair covers and sashes to accommodate any function, no matter what your colour theme or style, they have a vast selection fabrics to suit your needs.

[www.ljeventsltd.co.uk](http://www.ljeventsltd.co.uk) Tel: 01268 411976

Mobile: 07947 494592 Email: [info@ljeventsltd.co.uk](mailto:info@ljeventsltd.co.uk)

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**EVENT EQUIPMENT HIRE**

K's Catering Hire

Suppliers of catering equipment for any occasion, from a small private dinner party to a large outdoor wedding or social event.

[www.kscateringhire.co.uk](http://www.kscateringhire.co.uk) Tel: 01708 454010

Email: [kscateringhire@googlemail.com](mailto:kscateringhire@googlemail.com)

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**FLORISTS**

World of Flowers

World of Flowers has been established as a florist in Essex for over 19 years and is centrally based in Pitsea. The floral design team can create traditional or modern bouquets, bespoke hand tied or exotic arrangements for any occasion.

[www.world-of-flowers.co.uk](http://www.world-of-flowers.co.uk) Tel: 01268 558885

Email: [info@world-of-flowers.co.uk](mailto:info@world-of-flowers.co.uk)

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**GIFT LIST**

Visit Debenhams of Basildon and receive a free £50 gift card\*, free delivery and 10% discount after your wedding.

[www.debenhams.com](http://www.debenhams.com) Tel: 01268 244449

\*Terms and conditions apply

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**HOTEL**

Premier Inn

Tel: 0845 080 5104

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**LIGHTING & AUDIO-VISUAL HIRE**

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**MUSIC**

Streetlife

10 piece soul-disco and party band

[www.streetlifeband.co.uk](http://www.streetlifeband.co.uk) Tel: 07915 663499

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**PHOTOGRAPHY**

Darren Chaplin

UK Press & PR Photographer of the Year 2008

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**STATIONERY**

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Beautiful handcrafted stationery designed especially for you.

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**TOASTMASTER**

Andrew Morgan

[www.mctoastmaster.com](http://www.mctoastmaster.com) Tel: 01371 820994

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**WEDDING CAKES**

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