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all you need
to know.

SAY HELLO TO RED®

CONFERENCE RACK RATES
DELEGATE MENUS



CONFERENCE RACK RATES

Package inclusions

Conference Items	Full DDR Package From £30	Lite DDR Package From £25	Half DDR Package From £15	24 hr DDR Package From £130
Arrival Tea, Coffee and Danish Pastries	✓	✓	✓	✓
Mid Morning Tea and Coffee Break with Biscuits	✓			✓
Finger Buffet	✓			✓
Working Lunch		✓	✓	
Afternoon Tea and Coffee Break with Desserts Selection	✓	✓		✓
Bottled Still and Sparkling Water	✓	✓	✓	✓
Bowls of Mints	✓	✓	✓	✓
Pens and A4 Writing Pads	✓	✓	✓	✓
Flip Chart and Markers	✓	✓	✓	✓
LCD Projector and Screen	✓	✓	✓	✓
WiFi	✓	✓	✓	✓
Room Hire	✓	✓	✓	✓
3 Course Evening Dinner				✓
Overnight Accommodation				✓
Full English and Continental Breakfast				✓

Room hire charges may apply to groups of 10 or less.

DAY DELEGATE LUNCH MENUS

Package inclusions

Menu Items	Working Lunch Option A	Working Lunch Option B	Finger Buffet Option A	Finger Buffet Option B
Selection of Sandwiches and Wraps	✓	✓	✓	✓
Chips or Wedges	✓		✓	✓
Garden Salad Selection	✓	✓		
Buffet Items Please select 2 from the following list: Spicy chicken wings, Honey mustard glazed pork sausages, Sausage rolls, Vegetable spring rolls, Pork pies, Mini pasties, Masala fried fish, Quiche, Pizza	✓		✓	✓
Baked Potato Station Please select 3 fillings from the following list: Chilli, Chicken tikka, Cheese, Beans, Coleslaw, Tuna		✓	✓ Substitute chips, wedges & buffet items for a baked potato station	✓ Substitute chips, wedges & buffet items for a baked potato station
Salad Station			✓	✓
Meat / Fish Dishes Please select 2 dishes from the following list: BB pork ribs, Chicken satay, Chicken tikka skewers, Lamb Kofta, Individual chicken and chorizo paella bowls, Individual chicken pasta bowls (in tomato and cheese sauce) Mini battered fish and chips with tartar sauce, Tempura prawns with chilli sauce, Individual dusted calamari bowls (on a bed of sautéed peppers and onions)			✓	
Vegetarian Dishes Please select 1 dish from the following list: Vegetable samosas, Individual cheese topped creamy garlic mushrooms, Vegetable skewers, Nachos, Stuffed jalapeno fritters, Vegetable pakora			✓	
Themed Menu Please select 1 from the below list: The Ploughmans Selection of cheese, ham, breads, pickles New Yorker BBQ wings, Sliders, Mac and cheese, Pickles, Sweetcorn Italian Job Pizza selection, Pasta selection Tapas Feast Full size paella and selection of tapas dishes				✓
Selection of Desserts			✓	✓
Fresh Fruit Platter			✓	✓

MENU UPGRADES AND ALTERNATIVES

Additional charges may apply

AFTERNOON TEA

Buffet service available for 12+ delegates

- Selection of Sandwiches and Wraps
- Savoury Pastries
- Classic Scones and Clotted Cream
- Selection of Seasonal Cakes
- Fruit Skewers

AROUND THE WORLD TAKEAWAY

Available for 100+ delegates

A fully interactive buffet consisting of individual 'takeaway' style stations including:

- Fish and Chips
- Chinese
- Curry
- Hot dogs / Burgers / Nachos
- Pizza / Paella

HOT FORK BUFFET

Dining tables are required for this menu choice

Parties of up to 20 delegates: 1 Meat Dish and 1 Vegetarian Dish

Parties of 20+ delegates: 2 Meat Dishes and 1 Vegetarian Dish

MEAT DISHES

- Butter Chicken
- Chicken with Creamy Mushroom Sauce
- Sweet and Sour Chicken
- Lamb Rogan Josh
- Shepherd's Pie
- Steak and Ale Pie
- Pork Loin with a Creamy Mustard Sauce
- Meat Balls in a Sweet Tomato and Basil Sauce
- Chilli Con Carne

VEGETARIAN DISHES

- Vegetarian Curry - Mixed Vegetable Sabji
- Vegetarian Lasagne
- Spinach and Ricotta Ravioli
- Mediterranean Vegetable Paella
- Vegetarian Chilli
- Thai Vegetable Curry

For further information or specific details, please contact a member of our **Conference & Events Team on 01902 349549 (Option 2).**

All Hot Fork Buffets are served with a full salad station, one potato / rice dish, a panache of vegetables, a selection of desserts and a fresh fruit salad.

DELEGATE LUNCH MENU

This menu is available as an alternative to the buffet menu for all Delegate Packages of 15 people or less. Delegates to select one item per person.

SMOKED HADDOCK FISH CAKE Smoked fish and potato cake, lightly fried, served on a bed of salad with tartar sauce, served with fries or sweet potato fries

SALMON NIÇOISE SALAD Tossed lettuce, tomato, olives, red onions, capers, anchovies, green beans, hardboiled egg and new potatoes, with a lemon garlic dressing

CHICKEN CAESAR SALAD Crisp baby gem lettuce, boiled egg, parmesan cheese, garlic croutons and a caesar dressing. Vegetarian option available on request

ROASTED GOATS CHEESE SALAD A mixed leaf salad with sundried tomatoes, croutons, onion chutney and a balsamic dressing

CHARGRILLED CHICKEN FILLET BURGER Grilled chicken fillet, topped with lettuce, tomato, onions, gherkins and our homemade burger sauce

GOURMET CHEESEBURGER Beefburger, chargrilled and served with cheddar cheese, tomato and onions

MEXICAN BEAN BURGER Bean spiced breaded burger, with lettuce, tomato, onions, crunchy nacho crumb, jalapeno, tomato salsa and cheese

TOMATO AND FRESH MOZZARELLA PIZZA Classic tomato-based pizza cooked with sliced tomatoes and mozzarella cheese

CLASSIC SANDWICHES Served on a choice of brown, white or bloomer bread, served with coleslaw and chips

- Chicken, Bacon and Roquette
- Ham, Tomato, Lettuce and Gherkin
- Cheese and Pickle
- Tuna Mayonnaise and Red Onion

JACKETS Traditional jackets, seasoned and baked to perfection. Choose from any filling

- Beans 'n' Cheese
- Tuna Mayonnaise, Onion and Cheese
- Chicken and Bacon
- Chilli 'n' Cheese

For allergen advice or any special dietary requirements, please speak with our team.

For further information or specific details, please contact a member of our **Conference & Events Team on 01902 349549 (Option 2).**

DINNER EVENT

Pre-ordered Menus - Event Organiser to choose one starter, one main course (plus vegetarian option) and one dessert for all guests.

Pre-Ordered choice menu option available at a supplemental charge.

MENU 1

STARTERS

- Roasted Tomato and Basil Soup with a Bread Roll
- Chicken Liver Pâté with Toasted Brioche, Fruit Chutney and Mixed Cress
- Salmon Fishcake with Lemon Mayonnaise and Mixed Leaves
- Goats Cheese and Red Onion Tart, Balsamic Reduction, Roquette Leaves and Herb Dressing

MAIN COURSES

- Chicken Breast, Creamy Mash, Seasonal Vegetables and Creamy Mushroom Sauce
- Beer Battered Cod Fish with Chips, Mushy Peas and Tarter Sauce
- Grilled Rump Steak cooked Medium Rare, served with Grilled Tomato, Mushroom and Chips
- Vegetable Tagine with Moroccan Cous Cous and Coriander Crème Fraiche

DESSERTS

- New York Cheesecake with Berry Compote
- Warm Chocolate Fondant with Vanilla Ice Cream
- Fresh fruit Salad with Fruit Sorbet

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MENU 2

STARTERS

- Leek and Potato Soup with a Bread Roll
- Chicken Caesar Salad, Parmesan, Cos Lettuce and Crispy Croutons
- Traditional Prawn Cocktail with Buttered Brown Bread
- Roasted Butternut Squash and Feta Salad with Pumpkin Seeds and Herb Dressing

MAIN COURSES

- Thai Chicken Curry with Steamed Rice

- Salmon with Sauté New Potatoes, Seasonal Vegetables and Chive Butter Sauce
- Slow Cooked Feather Blade of Beef, served with Creamy Mash, Seasonal Vegetables and a Rich Red Wine Jus
- Gnocchi with Roasted Garlic, Heritage Tomato and Basil Sauce

DESSERTS

- Lattice Topped Dutch Apple Flan with Custard
- Chocolate Fudge Cake with Ice Cream
- Fresh Fruit Salad with Fruit Sorbet

MENU 3

STARTERS

- Carrot and Coriander Soup with a Bread Roll
- Peri Peri Chicken Skewers with Honey Mayonnaise and Mixed Leaves
- Crispy Dusted Calamari with Lemon Mayonnaise and Mixed Cress
- Vegetarian Spring Roll with Sweet Chilli and Mixed Leaves

MAIN COURSES

- Pan Seared Chicken Supreme with Crushed New Potato, Seasonal Vegetables and Thyme Jus

- Tuna Niçoise Salad, Grilled Tuna, Green Beans, New Potato, Olives, Tomato, Soft Boiled Egg and Herb Dressing
- Roasted Lamb Rump, Creamy Mash, Seasonal Vegetables, Garlic and Rosemary Jus
- Mediterranean Vegetable Wellington, Roasted Tomato Sauce and Roquette Leaves

DESSERTS

- Profiteroles with Crème Chantilly and Chocolate Sauce
- Apple Crumble with Warm Custard
- Fresh Fruit Salad with Fruit Sorbet

ADDITIONAL AV EQUIPMENT

- 5ft x 4ft Standard Projector Screens from £25
- 8ft x 6ft Large Sized Projector Screens (rear & front projection) from £50
- 3000 Lumens Short Throw Projector from £50
- Floor Monitors from £60
- Standard PA System from £75
- Full Size PA System from £150
- High Quality PA System (including mixing console, amplification and cabling) from £300
- Radio Microphones (selection of handheld, lapel or headset) from £30
- Lectern and Microphone Kit from £40
- Speaker for Laptop Audio from £35

ADVANCED AV EQUIPMENT

- Stage and Window Drapes from £30
- Advance PA System Quote on request
- Conference Sets Quote on request
- Onsite Technical Crew from £50 per half day

EVENT AV EQUIPMENT

- DJ All quotes on request
- Dancefloor
- Up lighting
- Event lighting

TEAM BUILDING ACTIVITIES

Information available on request

For further information or specific details, please contact a member of our **Conference & Events Team on 01902 349549 (Option 2).**

FOOD & BEVERAGE – ADDITIONS

Please ask about our various additions to enhance your event.

ON ARRIVAL

Pastries / Breakfast Baps / Yoghurt & Granola Pots

DURING YOUR CONFERENCE

Enhanced Snacks and Goodies

Choose from a Sweet or Energy Station, Table Snacks and Additional Drinks Offers

Healthy Snacks

As an addition or an alternative, plenty to choose from

BBQ Lunches / Dinners (Seasonal)

Gala Drinks

Cocktail Bar

Canapés and Drinks

'On the Road' Take Away

Closing your event early? Why not add a 'on the road' take away pack for the journey home.

Choose from

Energy Drink / Water / Coca-Cola / Juice

Chocolate Bar / Cereal Bar / Energy Bar

Crisps / Fruit Pot / Whole Fruit

Prices available upon request.

TERMS & CONDITIONS

Rates and Packages for all events are subject to standard terms and conditions.

For further information or specific details, please contact a member of our

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HIGHLIGHTS

74 Air Conditioned Guest Rooms

6 Air Conditioned Conference & Meeting Spaces

The Orangery À La Carte Restaurant

Anju's Indian Restaurant

On-site Health Club & Spa facilities

Free Wi-Fi

Room Service

Landscaped Gardens

300 Complimentary On-site Parking Spaces

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