

Funeral Services and Receptions In the heart of Richmond Park



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At Pembroke Lodge we understand that planning a funeral can be extremely difficult. Our highly experienced team will assist throughout to ensure your loved one's life is celebrated in exactly the way you wish.

The Russell Suite Receptions only

On the first floor of the historic Georgian Wing, this suite of rooms has spectacular views, high ceilings and traditional fire places.

Suitable for 20-100 guests.

Unfortunately there is no lift access to the first floor.

The Belvedere

Morning Service and/or Reception

On the ground floor and fully accessible, the Belvedere is a large bright and open space with direct access to the terrace with spectacular views over the Thames Valley.

Suitable for 50-200 guests.

Service start time before 12pm.

Outside Space

The Lodge has eleven acres of beautifully landscaped grounds and is situated at the highest point in Richmond Park,
London's largest Royal Park; 2500 acres of classic English countryside.
A large public car park is located directly outside the grounds

Booking and Payments

The relevant hire fee and the completed booking form are required. The invoice for food and drink is due seven days before the event.

All payments to be made by BACS transfer

Hire Fees

The Russell Suite - Reception only - £350 **The Belvedere** - Reception only - £500

Reception and service - £750

Service Only - £1,000

Four hours hire. Additional hours charged at £100 per hour. Gateman - £75 (If end time is later than park closing time)

Funeral Service in The Belvedere



Drinks on Arrival

Sparkling Wine

From £30 per bottle (5 flutes per bottle)

Champagne

From £45 per bottle (5 flutes per bottle)

Red and White Wine

From £24 per bottle (6 125ml glasses per bottle)

Soft Drinks

£9 per jug of fruit juice (6 servings) £21 per jug of Sparkling Elderflower (6 servings) Please ask to see our Wine List

Bar Drinks

Pembroke Lodge is fully licensed.

Our bar is stocked with a full range of bottled beers, wines and spirits including two draught lagers and one draught bitter in The Belvedere.

The bar can be operated in the following ways:

Full credit (free to guests, credit paid in advance)

Part credit (amount/drink restrictions specified by you)

Full pay (all guests pay)

Canapés and Buffet Menus

Please choose one buffet option for all guests (From options A, B, C or D)

All Menus include Tea and Coffee

All guests must be catered for e.g. 50 guests – 50 x canapés menu, 50 x Option A Menu Canapés, Baguettes and Cheese can be ordered in addition to (but not instead of) the buffet menus

Menu key

(v) Vegetarian (vg) Vegan

Canapés @ £11.75 per guest (4 per person)

Please choose a selection of 4 Canapes

Fish

Thai Fish Cakes with a Sweet Chilli Dip Smoked Salmon Blinis topped with Sour Cream & Dill Prawns on Toast with Marie-Rose Sauce, Paprika & Chives Salmon, Ginger & Spring Onion Won-Ton with a Sesame Soy Dip

Meat

Prosciutto & Goats Cheese on a Crostini with Herb Infused Oil Mini Yorkshire Pudding with Rare Roast Beef & Horseradish Peking Duck Pancake with Cucumber, Spring Onion & Hoisin Sauce Tandoori Chicken Skewers with a Mint Yoghurt Dip Mini Cumberland Sausages with Honey & Wholegrain Mustard Glaze

Vegetarian

Tartlet of Wild Mushroom Mousse, Quails Egg & Crème Fraîche Houmous with Green Pepper on a Crouton Leek & Gruyere Tartlet Mini Bruschetta Topped with Char-grilled Vegetables & Mozzarella Sun-dried Tomato, Basil & Goats Cheese Filo Parcel

Vegan

Houmous & Green Pepper on a Crouton Sun-blushed Tomato & Olive Bruschetta Spiced Sweet Potato Cakes Marinated Tofu Mini Skewers with Ginger & Soy Sauce

Sweet Canapés £4.20 per guest

Strawberries covered in Dark and White Chocolate

Option A @ £20.50 p.p.

(A selection of 4 different sandwiches)

Turkey & Cranberry Turkey, Mayonnaise & Salad

Beef & Horseradish

Ham & Mustard Mayonnaise Salad

Ham & Cheese

Tuna, Sweetcorn & Mayonnaise

Cheese & Tomato (v)

Egg Mayonnaise (v)

Egg & Tomato (v)

Avocado & Cucumber (vg)

Beetroot, Vegan Cream Cheese & Rocket (vg)

Humous & Roasted Vegetables (vg)

Scones with Clotted Cream & Jam Chocolate Cake or Victoria Sponge

Option B (seated buffet) @ £23.50 p.p. (Min. of 30 Guests)

Mini Quiche Lorraine

Five Spice Vegetable Wraps (vg)

Barbecue Chicken Drumsticks

Mini Sausage Baguettes

Accompanied by:

Mixed Leaf Salad (vg)

Warm Potato & Spring Onion Salad (v)

Feta & Black Olive Couscous Salad v)

Option C – (seated buffet) @ £26.00 p.p. (Min. of 30 Guests)

Jamaican Jerk Chicken Kebabs
Mini Salmon Quiche
Halloumi & Vegetable Kebabs (v)
Roasted Vegetable & Pesto Wraps (v)
Mixed Leaf Salad (vg)
Spicy Potato Wedges (vg)
Warm Potato & Spring Onion Salad (v)

Option D – (seated buffet) @ £32.00 p.p. (Min. of 50 Guests)

Poached Salmon & Parmesan Quiche
Selection of Cold Roast Meats
Classic Coronation Chicken
Roasted Peppers stuffed with Rocket Salad & Herb Couscous (vg)
New Potatoes with Sour Cream & Chives (v)
Mixed Leaf Salad with a Selection of Dressings (vg)
Fresh Bread Rolls with Butter (v)

Homemade Sticky Toffee Pudding

Optional Extras

Can be ordered in addition to options A-D above Must be ordered for all guests

Cheese @ £15.50p.p.

Blue Stilton, Mature Cheddar and Brie served with a selection of Breads, Crackers, Grapes, Apples, Celery & Pickles/Chutneys

Bacon/Sausage Baguettes @ £5p.p.

Bacon & Sausage Baguettes with condiments (vegan alternatives available)