

**Hospitality**

**GreenPark**<sup>CP</sup>

**Conference Centre**

## Hot Drinks & Soft Drinks

### Hot drinks

Fairly traded filter coffee & assorted teas | **£1.75**

Fairly traded coffee, tea and biscuits | **£2.75**

Fairly traded coffee, tea and fruit | **£2.75**

Fairly traded coffee, tea and cakes | **£4.50**

Fairly traded coffee, tea and protein balls & muesli flapjacks | **£4.50**

### Soft drinks

Orange, cranberry or apple juice | **£1.75**

San Pellegrino (orange, lemonade or grapefruit) | **£1.75**

## Breakfast

**Breakfast wraps & rolls** | **£4.50 per person**

Hot filled rolls, all accompanied by a selection of breakfast sauces:

Smoked bacon

Cumberland sausage

Free range egg

Vegetarian sausage

Avocado, vine tomato & free range egg wrap

Smoked salmon & cream cheese bagel

**Light and healthy** | **£4.50 per person**

Seasonal fruit salad, natural yoghurt and crunchy granola

**Breakfast bakery** | **£4.00 per person**

A selection of mini Danish pastries and mini muffins



## Lunch and dinner

Working buffet lunch | £12.50 per person

A selection of our premium sandwiches, wraps & rolls, two varieties of finger foods, crisps, a fresh fruit and fruit juices

## Finger food options

Harissa marinated chicken skewers, lemon and coriander yoghurt dip

Goats cheese and red onion tart

Chilli & lime turkey slider, tomato relish

Smoked salmon & cream cheese crostini

Jalapeno and chestnut mushroom croquette, aioli dip

Oriental spiced sausage roll

Chilli & coriander king prawn, Thai sweet chilli sauce

Smoked mackerel & spring onion tart

Leek & mushroom arancini balls, tomato chutney

If you'd like to add more variety to your buffet, you can add extra options at £3.50 each

**Pizza buffet** | £9.50 per person

A selection of meat, fish and vegetarian pizzas, served with mixed salad leaves and garlic bread

**Piri Piri Buffet** | £10.50 per person

Piri Piri chicken  
Chilli halloumi  
Braised rice  
Mixed leaf salad  
Coleslaw  
Hummus & pitta  
Pirinaise sauce

**Carvery Rolls Buffet** | £10.50 per person

Roasted pork served in a white floured bap  
Vegetarian 1/4 pounder in a white floured bap  
Cheese & red onion potato skins  
Mixed leaf salad  
Homemade apple sauce  
BBQ sauce

**Premium Buffet** | £19.00 per person

Mackerel and green beans, harissa dressing  
Thyme scented chicken, field mushrooms  
Stuffed peppers, feta and cous cous  
Oven roasted heritage tomatoes & courgette salad  
Tabbouleh with roasted candid beetroot

Served with mixed salad leaves, a selection of artisan breads and a fresh fruit platter

Add a trio of mini cakes to any lunch option at £3.00 per person



## Two course meal (buffet) | £27.00 per person

### Main course

Roast Gloucestershire chicken breast,  
caramelised fennel, and soft polenta

Cornish sea bream, braised lentils, curly kale

Leek, watercress and aged cheddar tart

### Sides

Broccoli, farro grain & feta salad

Roasted beetroot & squash, celeriac puree

### Dessert

Apple & ginger compote, Crème anglaise, oat  
& seed crumb

Blackberry & white chocolate pannacotta

## Graze box (minimum of 6 people)

£3.50 per person

A healthy selection of:

Edamame beans

Roasted nuts, dried fruit & seeds

Fresh berries (seasonal)

Veggie dips & cracker bread

Seeded muesli bar bites

Sunflower & orange energy balls



## Canapés

5 canapés for a short, early evening event -  
£11.00 per person

8 canapés for longer lasting evening events -  
£17.50 per person

Shredded ham hock, red onion marmalade,  
toasted English breakfast muffin

Seared peppered beef steak crostini with  
gherkin, tomato and black olive salsa

Roast lamb fillet, parsnip and rosemary puree  
on a puff pastry cushion

Chicken roulade with sage honey and bacon  
crumb

Smoked mackerel filo cup with caper, shallot  
and lemon dressing

Tempura prawn tails, chilli and sesame seed  
Asian slaw

Crab mayo with avocado mousse on a filo  
crisp

Smoked salmon, cream cheese, blini

Mini salt baked potato with lemon ricotta and  
chives

Grilled aubergine and courgette rolls with  
buffalo mozzarella and slow roast tomato

Melted leek, mature cheddar and thyme tart

Cherry tomato filled with spring onion and  
goats cheese mousse



All prices are exclusive of 20% VAT.

Prices refer to core business hours:  
Monday to Friday, 8am – 5pm

There may be a surcharge where meals are provided outside of core business hours. This will depend on delegate numbers and catering requirements per individual event.

To enquire or make a booking, please contact:

Amy Burbage

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