



**THE OLD
WHEATSHEAF**

**FUNCTION
PACK**



FUNCTION PACK

At The Old W heatsheaf we are passionate about good beer, home-cooked food and friendly service.

Our 15 keg beers, 8 real ales & 2 real ciders feature brews from some of the most progressive, independent breweries from the UK & beyond, including our very own Big Smoke Brew Co.

Our seasonal menu is prepared using fresh, locally sourced ingredients & features house-smoked meats and home-cooked bar bites.

HOSTING AN EVENT?

Whether it's a small gathering to celebrate a birthday or a large wedding, business meeting or BBQ. Let us help make it a memorable one!

VISIT US:

The Old W heatsheaf,
3 Windmill Hill,
Enfield,
EN2 6SE

GET IN TOUCH:

Email: hello@oldwheatsheaf.co.uk
Phone: 01707 629 253

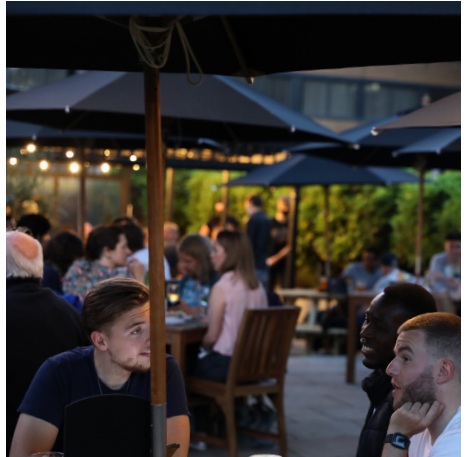
EVENTS PACK

The Old Wheatsheaf has recently been refurbished and is now available for all your function needs. Whether its a birthday, christening or wedding reception we have something for you. Our Saloon bar has space for 40 people, our public bar has space for a further 40 people. Our lovely function room 'The Vault' has space for 30 seated or 50 standing guests. Our large all weather garden with has space for 200+ people.

Our bar stocks 15 kegs, 8 real ales and 2 ciders featuring products from some of the most progressive, independent breweries from the UK & beyond, including our very own Big Smoke Brew Co. We also stock a large selection of spirits and wines so you're sure to find something that fits your taste.

On top of this beautiful space we also offer a comprehensive catering service which will meet any requirements you may have. A range of our menus are included in this pack and we can be flexible to meet your needs, and are always open to new ideas and suggestions.

We would love to show you around; if you would like to arrange a viewing or discuss any requirements you may have, please feel free to contact us via 01707 629 253 or email hello@oldwheatsheaf.co.uk



BUSINESS PACK

The Old Wheatsheaf is not only a fantastic pub, it's also a perfect for business lunches, training days, networking events, as well as many other work functions. We're happy to adjust the space to your needs, contact us to discuss your specific requirements.

Take a look at our business package food options:



Flexible work and function space

Package 1

£8 per person includes:

Room Hire for 3 hours,
Unlimited teas and coffees,
Bacon & Sausage breakfast rolls,
croissants and a fruit basket
with fruit juices.

Package 2

£18 per person includes:

Room Hire for 8 hours,
Unlimited teas and coffees,
Mid-Morning and Mid Afternoon
homemade baked goods,
Buffet style lunch served with
an assortment of soft drinks.

Package 3

£24 per person includes:

Room Hire for 8 hours, Unlimited teas and coffees, Bacon & Sausage breakfast rolls, croissants and a fruit basket served with fruit juices, Mid-Morning and Mid Afternoon homemade baked goods, Buffet style lunch served with an assortment of soft drinks.

We offer three styles of lunch to choose for your day:

Lunch A

- Selection of sandwiches and ciabattas
- Fries and sweet potato fries
- Honey & Mustard
- Chipolatas
- Chicken
- Courgette sun blushed tomato skewers
- Seasonal salad

Lunch B

- Selection of cold meats
- Selection of cheeses
- Crusty bread
- Sausage rolls
- Scotch eggs
- Seasonal salad

Lunch C

- Beef burger sliders
 - BBQ pork sliders
 - Filo feta & spinach parcels
 - Mini fish cakes
 - Fries & sweet potato fries
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BUFFET MENUS

Minimum 20
heads per order

We welcome discussions on menu alterations and encourage you to speak to our Head Chef and events team to better understand your requirements.

BUFFET MENU 1

£9.00 per head

- Selection of sandwiches:
- Ham and mustard
 - Cheese and pickle
 - Tuna mayo and red onion
 - Prawn marie rose
- BBQ Marinated Chicken Wings
 - Mixed Vegetable Quiche
 - Greek Salad
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BUFFET MENU 2

£10.50 per head

- Mini Quiche Selection:
- Cheese and ham
 - Mediterranean vegetable
 - Cheese & onion
 - Cherry tomato & goats cheese
 - Mixed leaf salad
- Garlic & herb mini sausages
 - Crispy sausage rolls
- Mixed selection of dips:
- Hummus
 - Taramasalata
 - Tzatziki
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BUFFET MENU 3

£12.00 per head

- Cold selection of cooked meats:
- Roasted Norfolk turkey
 - Topside of beef
 - Honey roasted ham
- Homemade pickles and chutneys
 - Minted new potato salad
 - Mixed leaf salad
 - Warm crusty bread
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BUFFET MENU 4

£12.00 per head

- Thai fish bites
 - Satay chicken skewers
 - Vegetable samosa
 - 3 cheese and red onion quiche
- Marinated mixed olives and breads
 - Shredded duck pancake rolls
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BUFFET MENU 5

£12.00 per head

- Chicken fillets dusted in lime and chilli
 - Char-grilled lamb skewers, mint yoghurt dip
 - Curried sweet potato and sultana bites
 - Tempura king prawns with plum sauce
 - Spinach red onion and cherry tomato salad
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HOT FORK BUFFET MENU

£13.00 per head

Mains:

- Beef Stew
- Cottage Pie
- Shepherd's Pie
- Fish Pie
- Green Thai Curry
(Chicken or Veg)
- Sweet & Sour Chicken
- Braised Ox Cheek
- Puff Pastry Pie:
 - Steak & Ale
 - Mushroom & Stilton
- Fish Stew
- Wild Mushroom
& Kale Mac & Cheese

Sides:

- Horseradish mash
 - Ginger fried rice
 - Sautéed new potatoes
 - Dauphinoise
 - Mixed greens
 - Cauliflower cheese
 - Potato salad
 - Cold pasta salad
 - Warm root veg salad
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BBQ BUFFET MENU

£13.00 per head

Example:

60 people eating

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- 10 burgers
- 30 chicken
- 20 sausages

- Chicken fillet in ciabatta bread
- Gourmet sausages in a crusty roll
- Home-made burger in a seeded bun
- Minted new potato
- Greek salad
- Four leaf salad

* Please specify quantity of chicken, sausages & burgers

HOG ROAST OR LAMB ROAST

£750 per roast

Hog Roast:

Feeds approximately
100 people

Lamb Roast:

Feeds approximately
60 people

Both Roasts are served with:

- Crusty Rolls
- Minted new potatoes
- Coleslaw
- Four leaf salad