

PRIVATE HIRE





www.lapetitepetanque.co.uk







LA PETITE PÉTANQUE

Welcome to La Petite Pétanque. we are set within the grounds of Alexandra Bowling Green in Southend-On-Sea's charming and historic Conservation Area. The elegantly styled Art Deco Building and the manicured lawns makes this, the perfect gem of a setting for your special day.

The venue offers exclusivity to you and your guests, should you require it for your event.

The bowling green has the perfect setting for photographs and so has the picturesque park adjacent, Prittlewell Square Garden, and the Southend Cliff Gardens.

During the summer months a light and spacious feeling is created with all doors opening up onto the green allowing your guests to find a sunny spot for drinks and canapés whilst you are busy with the photographer. In winter the fire makes a warm and cosy atmosphere to the main room along with the well stocked bar offering a variety of wines and beers.

"CLARE AND HER TEAM LOOKED AFTER EVERYTHING SUPERBLY
- VERY ELEGANTLY DONE, BEAUTIFULLY PREPARED WITH
MINIMUM FUSS ON THE DAY - WE COULDN'T FAULT A THING"
- EAMONN

"The venue is so pretty and with the addition of our wedding flowers it was almost fairytale. Everyone enjoyed the delicious food. Clare and her team were extremely attentive but not imposing. Our wedding was everything we had in mind and more - beautifully understated but extremely elegant - thank you" - 10











LA PETITE PÉTANQUE

We offer a range of events and private hire at our venue...

La Petite Pétanque can accommodate, no matter what the season demands, or the occasion deserves. We have the perfect venue and packages to suit.

Weddings

Baby Showers

Birthdays

Anniversaries

Funeral Wakes

From intimate dining experiences to larger relaxed gatherings.











LA PETITE PÉTANQUE

Included in the Package

Exclusive use of the venue La Petite Pétanque (guest number dependent)

Dedicated Front of House Team

Delicious 3 Course Meal/ Buffet

Crockery, Cake Table, Cake Knife and Table Plan Easel

Additional Services Include

All Table Linen

Champagne Reception

Various Spectacular Live Musicians to Play on Guest Arrival (Violinist, Saxophonist, Vocalist)

Beautiful Floistry arrangements

Bespoke Celebration Cake











£13.95 per head

Sandwiches

Ham and Mayonaise Mustard

Cheese and Chutney

Cream Cheese, Pepper & Sweet Chilli



Homemade Sausage Rolls

Homemade Quiches

Mix of Salads

Potato Salad



£15.95 per head

Sandwiches

Ham and Mustard Mayonnaise

Cheese and Chutney

Cream Cheese, Pepper & Sweet chilli



Homemade Sausage Rolls

Homemade Quiches

Mix of Salads

Potato Salad



Mini Chocolate Brownies



£19.95 per head

Sandwiches

Lamb & Mint Creme Fraiche

Prawn & Crayfish

Pesto Pepper & Halloumi

Roast Beef & Horseradish



Olives & Breads

Roast Vegetable & Halloumi Kebabs

Cajun Chicken Wings

Onion Jam & Pork Sausage Rolls

Caesar Salad & Gem Lettuce Bites

Beer Battered Fish Goujons

Smoked Paprika Wedges



Mini Strawberry & Vanilla Cheesecake

Dark Chocolate & Orange Mousse



£24.95 per head

Sandwiches & Bagels

Roast Beef & Creamed Horseradish

Prawn & Crayfish with Marie Rose Sauce

Avocado, Sunblush Tomatoes & Cucumber



Olives & Breads

Crab, Cucumber & Shredded Cabbage Crostini

Smoked Salmon & Chilli Cream Cheese Crackers

Crispy Chilli Beef & Crème Frâiche Dip

Baked Mushroom & Goats Cheese Cups

Homemade Sausage Rolls with Onion Marmalade

Spiced Couscous, Feta & Mint Salad

Caesar Potato Salad



Salted Caramel Brownie

Lemon Meringue Fairy Cakes

All orders are subject to a 10% service charge. A minimum of 10 people is required for the buffet menu.



£34.95 per head

Starters

Bubble & Squeak Risotto with Penné Egg House Hot Smoked Salmon, Burnt Lemon and Avocado Purée with Dill Oil

Artichoke & Pear Tart, Goats Cheese, Charred Fennel and Watercress



Mains

60z Ribeye or 80z 28 Day Aged Sirloin, House Cut Chips, Garlic Wild Mushrooms with Bernaise or Peppercorn Sauce

Panfried Salmon, Pressed Potatoes, Burnt Leeks, Gem Lettuce and Tarragon Velouté

Roast Duck Breast, Fondant Potatoes, Rhubarb 3 Ways and Jus



Desserts

Apple Crumble Cheesecake with Whipped Custard House Cheese Board, Croutes, Garden Chutney and Pickles



£40 per head

Starters

Panfried Scallops and Corn 3 Ways with Dill Oil

Braised Pork Belly, Celeriac Purèe and Celeriac Crisps

Beetroot and Artichoke Tart, Candied Walnuts and Rocket Salad



Mains

28 Day Sirloin Steak, House Cut Chips, Garlic Wild Mushroom with Peppercorn Sauce
Panfried Salmon, Prawn Brisque and Cockle Linguinie
Bubble & Squeak Risotto with Deep Fried Poached Egg
Roast Chicken Bread, Fondant Potatoes, Wild Mushrooms, Bacon and Crisp Skin



Desserts

Triple Chocolate Brownie, Berries with Vanilla Ice Cream
Baked Apple Crumble Cheesecake with Whipped Custard
House Cheese Board, Garden Chutney, Croutes and Pickles



£50 per head

Starters

Panfried Scallops, Tempura Baby Squid, Pickled Radish with Beer Dressing Heritage Beetroot, Pickled Cucumber, Goats Cheese with Crispy Rice Noodles House Hot Smoked Salmon, Crispy Pig Sticks, Fennel Purée and Burnt Lemon



Mains

28 Day Ribeye Surf 'N' Turf, Garlic Wild Mushrooms with Bernaise Sauce
Fillet of Seabass Papillote with Soy, Ginger and Braised Gem Lettuce
Roast Cauliflower Steak, Toasted Walnuts and Burnt Leeks with Curried Cream
Roast Lamb, Pressed Potatoes, Pickled Carrots, Garden Peas and Fennel



Desserts

Sweet Lemon Tart, Crispy Lotus Root with Sorbet

House Cheese Board, Croutes, Garden Chutney and Pickles

Stickly Toffee Pudding, Salted Whisky Caramel Sauce with Vanilla Ice Cream



£60 per head

Starters

Panfried Scallops, Crispy Pigskin, Bacon Jam and Pickled Carrot
Braised Beef Cheek Risotto, Crème Frâiche and Parsnip 3 Ways
House Hot Smoked Salmon, Avocado Mousse, Burnt Lemon and Pickled Radish
Bubble & Squeak Rissotto with Penne Egg and Dill Oil



Mains

28 Day Fillet Surf 'N' Turf, House Cut Chips, Wild Mushrooms with Bernaise Sauce
Panfried Halibut, Pickled Wild Mushrooms with Veal Jus
Panfried Duck Breast, Buttered Fondant Potatoes, Rhubarb and Crispy Kale
Roast Pork Fillet, Curried Cauliflower, Crispy Leeks, Pressed Potatoes with Jus
Roast Cauliflower Steak, Toasted Walnuts, Burnt Leaks with Curried Cream



Desserts

Rich Chocolate Brownie, Milk Ice Cream with Candied Bacon

Poached Pear & Almond Tart with Balsamic Glaze with Salted Caramel Cream

House Cheese Board, Garden Chutney, Croutes and Pickles

Baked Rhubarb Cheesecake with Whipped Custard

All orders are subject to a 10% service charge. A minimum of 20 people is required for the 3 course meal menu.





Terms and Conditions

Party or Exclusive Hire Bookings

A Party Booking is only accepted when the Party Booking Form is completed, returned and the relevant deposit paid – only then will LPP confirm the booking has been accepted and your chosen date and time secured. Any final balances for party bookings must be made at least 7 days prior to the party date. All parties run for a maximum of 2 hours unless otherwise agreed in advance and recorded on the booking form.

We have tight start and finish times for all parties because we often host several parties throughout the day. We do allow a grace period of 15 mins prior to the party starting and 15 mins post the finish time however any parties which over run by more than 15 mins may incur a fee of £25 per 15mins.

We do not permit any food or drink to be brought into LPP and consumed unless otherwise agreed.

Accordingly, the following applies to **ALL** bookings:

- 1. It is our booking procedure to secure a deposit for all bookings with either credit card details, cash or debit card details.
- 2. We reserve the right to charge a cancellation fee for any booking that is cancelled, or if numbers are reduced without prior notice.
- 3. For all bookings, you must notify us of a cancellation or any changes to the number of guests at least 48 hours prior to your booking.
- 4. If cancellation is made less than 24 hours any deposits cannot be refunded. LPP also in addition reserves the right to charge a cancellation fee of £10 per adult and £5 per child for any bookings changed or cancelled within this 24 hour notice period.
- 5. The cancellation fee reflects the cost incurred by LPP in terms of staffing, food, and any lost revenue as a result of turning away other potential bookings.
- 6. We will notify you if any cancellation fee is applied.
- 7. Where possible, the LPP team will actively manage bookings by checking attendance with the main contact we have in our bookings diary.
- 8. LPP reserve the right to cancel, change or move any booking to another time and or location. In the event LPP cancel any booking outright a full refund of any deposit will be made within 7 days of the cancellation notification.
- 9. In unforeseen circumstances that business has to close and LPP cannot accommodate any parties, LPP reserve the right to return deposit.
- 10. Any deposits to be returned in circumstances not prementioned will be available for 28 days, please redeem your deposit within.

Food Safety and Allergens

We cater for most dietary requirements and have strict policies in place for customers with food allergies. We are happy to respond to any specific requests for further information regarding allergens in our kitchens prior to your visit. All of our managers, teahouse staff, chefs and kitchen staff are fully trained on our allergen policy and any questions can be answered prior to orders being taken.





LOCATION

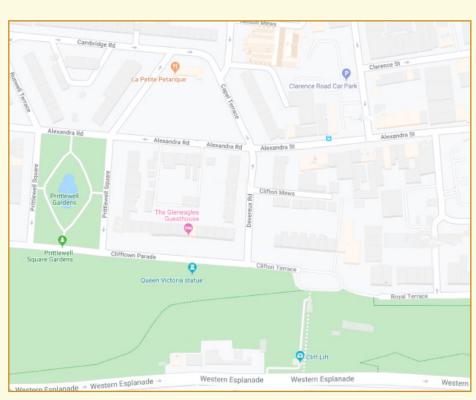
Address

La Petite Pétanque

Cambridge Square Gardens, The Bowling Green Pavilion, Cambridge Road Clifftown, Southend-on-Sea, SS1 1EY

01702 353208





Find us



We look forward to welcoming you to La Petite Pétanque for your special day.









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