



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; (70 guests when opting for a seated buffet).

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; (140 guests when opting for a seated buffet).

Service start time before 12pm.

Outside Space

Situated at the highest point in Richmond Park, the Lodge has eleven acres of beautifully landscaped grounds in London's largest Royal Park; 2,500 acres of classic English countryside.

A large, public car park is located directly outside the grounds.

Booking and Payments

The relevant hire fee and completed booking form are required to secure your booking with us.

The invoice for food and drink is due seven days before the event.

All payments to be made by BACS bank transfer.

Hire Fees

The Russell Suite -	Reception only - £450
The Belvedere -	Reception only - £600
	Service & Reception - £750
	Service Only - £1,000

The above hire fees cover four hours hire of the relevant venue.

Additional hours charged at £175 per hour.

If you have personal items you would like to set up yourselves, you are very welcome to do so 1 hour before guests are due to arrive.

Gateman fee - £75 (If end time is later than park closing time).

Funeral Service in The Belvedere



Drinks on Arrival

Prosecco

£32 per bottle - (5 flutes per bottle).

Champagne

From £45 per bottle - (5 flutes per bottle).

Red and White Wine

From £26 per bottle - (6 glasses - 125ml per bottle).

Please ask to see our Wine List.

Soft Drinks

£12 per jug of Fruit Juice - (6 servings per jug).

£21 per jug of Sparkling Elderflower (6 servings per jug).

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 for their own drinks).

Canapés and Buffet Menus

Please choose one buffet option for all of your 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

(GF) – Free of Gluten Ingredients

(DF) – Free of Dairy Ingredients

(GF*) and (DF*) - Menu items can be made Free of Gluten and/or Dairy

(There will be an additional charge of £1.00pp per course to make the dish
the GF/DF alternative due to the higher cost of these ingredients)

Allergy Statement

Menu items containing allergens are produced in the same kitchen
environment as allergy free menu items
Robust measures are in place to minimise the contamination risk during
storage, production, cooking and service, however it remains a risk

Canapés @ £17.50 per guest (4 per person)

Please choose a selection of 4 Canapés:

Fish

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

Meat

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

Vegetarian

Tartlet of Wild Mushroom Mousse, Quails Egg & Crème Fraîche (DF*)
Leek & Gruyere Tartlet
Mini Bruschetta Topped with Char-grilled Vegetables & Mozzarella
(GF*)
Sun-dried Tomato, Basil & Goats Cheese Filo Parcel

Vegan

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

Sweet Canapés

£6 per guest (2 per guest)

Strawberries covered in Dark & White Chocolate (GF)

Option A @ £22.00 per guest
(A selection of 4 different sandwiches):

Turkey & Cranberry (GF*)
Turkey, Mayonnaise & Salad (GF*)
Beef & Horseradish
Ham & Mustard Mayonnaise Salad (GF*)
Ham & Cheese (GF*)
Tuna, Sweetcorn & Mayonnaise (GF*)
Cheese & Tomato (v) (GF*)
Egg Mayonnaise (v) (GF*)
Egg & Tomato (v) (GF*)
Avocado & Cucumber (vg) (DF) (GF*)
Beetroot, Vegan Cream Cheese & Rocket (vg) (GF*)
Humous & Roasted Vegetables (vg) (DF) (GF*)

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Scones with Clotted Cream & Jam
Chocolate Cake or Victoria Sponge
(Gluten Free Cake alternatives available)

Option B (seated buffet) @ £29.50 per guest
(Minimum of 30 Guests).

Mini Quiche Lorraine (GF*)
Five Spice Vegetable Wraps (vg)
Barbecue Chicken Drumsticks (GF*)
Mini Sausage Baguettes (GF*)

Accompanied by:

Mixed Leaf Salad (vg) (DF) (GF)
Warm Potato & Spring Onion Salad (v) (GF)
Feta & Black Olive Couscous Salad v)

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Chocolate Cake or Victoria Sponge
(Gluten Free Cake alternatives available)

Option C – (seated buffet) @ £32.00 per guest
(Minimum of 30 Guests).

Jamaican Jerk Chicken Kebabs (GF*)
Mini Salmon Quiche
Halloumi & Vegetable Kebabs (v) (GF)
Roasted Vegetable & Pesto Wraps (v)

Accompanied by:

Mixed Leaf Salad (vg) (DF) (GF)
Spicy Potato Wedges (vg)
Warm Potato & Spring Onion Salad (v) (GF)

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Chocolate Cake or Victoria Sponge
(Gluten Free Cake alternatives available)

Option D – (seated buffet) @ £34.50 per guest
(Minimum of 50 Guests).

Poached Salmon & Parmesan Quiche (GF*)
Selection of Cold Roast Meats (DF) (GF)
Classic Coronation Chicken (GF)
Roasted Peppers stuffed with Rocket Salad & Herb Couscous (vg)

Accompanied by:

New Potatoes with Sour Cream & Chives (v) (GF)
Mixed Leaf Salad with a Selection of Dressings (vg) (GF)
Fresh Bread Rolls with Butter (v) (GF*)

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Homemade Sticky Toffee Pudding
(Gluten Free Cake alternatives available)

Optional Extras

The following optional extras can be ordered in addition to Menu Options A, B, C or D:

Cheese @ £16.50 per guest

(Must be ordered for a minimum of 50% of your guests).

Blue Stilton, Mature Cheddar & Brie

Accompanied by: (GF*)

A selection of Breads & Crackers

Grapes, Apples & Celery

Pickles & Chutneys

Bacon/Sausage Baguettes @ £5.50 per guest

(Must be ordered for all of your guests).

Bacon & Sausage Baguettes with condiments (GF*)

(Vegan alternatives available).