

WESTMEAD

HOTEL, BAR & RESTAURANT



EVERY OCCASION. YOUR PEOPLE. YOUR WAY

Birthdays • Milestones • Anniversaries • Private Sunday Dining
Afternoon Tea Celebrations • Family & Cultural Gatherings
Corporate Celebrations



WELCOME

Celebrations, Made Personal

From the first idea to the final toast, we make it easy to bring people together in a way that feels unmistakably yours.

At Westmead Hotel, every gathering deserves warmth, care and a sense of occasion. Whether you are planning an intimate family meal, a landmark birthday or a lively evening celebration, our experienced team will help shape the space, food and flow around you.

Events We Welcome

- Birthdays, from first celebrations to landmark years
- Milestone birthdays including 18th, 21st, 30th, 40th, 50th, 60th and beyond
- Anniversaries, engagements and family reunions
- Cultural, faith and community gatherings
- Corporate celebrations, awards evenings and team occasions
- Celebrations of life and remembrance gatherings

Milestone Moments

Mark the moments that deserve more than an ordinary gathering. Ask us about LED numbers, balloon arches, themed décor, entertainment and thoughtful finishing touches.

*A celebration should never feel
“off the shelf”*

Tell us what matters to you—your traditions, timings, style and guest list—and we will help you create an occasion that feels considered from beginning to end.





THE WESTMEAD DIFFERENCE



A Setting That Works Around You

Flexible spaces, straightforward planning and everything your guests need in one welcoming place.



Why Choose Westmead

- Seven flexible function rooms for intimate gatherings and celebrations of up to 200 guests
- Event space, accommodation, lounge and bar facilities under one roof
- Ample complimentary parking for your guests
- Dining, buffet, canapé and children's menu options
- A dedicated events team to guide the planning and support the occasion

Cultural & Family Gatherings

We warmly welcome celebrations from every community. Our team can discuss cultural traditions, dietary needs, service style, room layout and timings with sensitivity and care. We can explore tailored catering arrangements, including approved external or self-catering options where agreed in advance.

Room & Event Planning

Room choice and layout will be recommended according to your guest numbers, preferred atmosphere and event style. Minimum numbers and room-hire terms may apply to selected packages; your event coordinator will confirm everything clearly before you book.

Your traditions.

Your celebration.

From music and décor to menu preferences and the order of the day, we will listen first and plan with you.



SIT-DOWN DINING

Celebration Dining

For occasions that call for the pleasure of gathering around the table.

Classic Celebration Dining

From £29.95 per person

- Three-course set menu
- Room hire included

A relaxed choice for family gatherings, daytime occasions and informal celebrations.

Signature Dining Experience — Most Popular

From £32.95 per person

- Three-course set menu
- Cake stand and knife
- Dedicated event support
- Room hire included

A complete and balanced package for birthdays, anniversaries and milestone occasions.

Premium Celebration Experience

From £36.95 per person

- Three-course premium menu
- Arrival glass of Prosecco
- Enhanced table presentation
- Room hire included

Designed for larger occasions and celebrations where you want to make a statement.

Planning a special menu?

Ask our events team about menu choices, dietary requirements and ways to personalise your dining experience.



SUNDAY TOGETHER

Sunday At Westmead

Proper Roasts. Generous Plates. Time Together.

Bring family and friends together over a relaxed Sunday lunch, with generous roast-led menus, warm hospitality and no cooking or clearing up at home.

Private Sunday Dining

For birthdays, anniversaries, family reunions, Christenings and other special gatherings, Sunday lunch can be enjoyed in one of our private dining rooms. Choose from intimate room settings for smaller occasions, flexible suites for medium-sized gatherings or larger function rooms for celebrations of up to 200 guests.

Our events team will recommend the room, table layout and style of service that best suit your guest numbers and the atmosphere you would like to create.

A Sunday Celebration Your Way

- Traditional roast-led menus with seasonal accompaniments and proper gravy
- Children's Sunday Lunch and a dedicated Children's Menu for familiar favourites
- Vegetarian, vegan and other dietary options discussed in advance
- Drinks and wine packages available for your table
- Cake stand and knife, room styling, entertainment and finishing touches available
- Accommodation available for guests who wish to make more of the occasion.

Children's Sunday Lunch

Smaller Sunday Roast £10.95 • Two Courses £14.95

For children aged 12 and under. Choose a smaller portion of roast beef, pork or chicken, served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy. The two-course option includes a dessert from the Children's Menu.

Our dedicated Children's Menu is also available for younger guests who would prefer a familiar favourite. For larger tables and private dining, children's meals should be included with the advance food order.

Restaurant or Private Room

Smaller parties are welcome to reserve a table in our restaurant, while private rooms offer added privacy and flexibility for larger groups or more personal occasions. Room hire, minimum numbers and menu arrangements vary by room and date; our team will prepare a clear proposal around your plans.

Plan Your Sunday Gathering

Tell us the occasion, preferred Sunday and approximate guest numbers. We will help you select the most suitable room, menu and finishing touches for an enjoyable celebration from beginning to end.

Telephone: 0121 445 1202

Email: meetingsandevents@westmeadhotel.co.uk



SUNDAY LUNCH MENU

Sunday At Westmead

Restaurant Menu

While You Wait

Warm Sourdough 4.95
Whipped salted butter and hummus (V)

Marinated Olives 4.50
Herbs and citrus (VE) (GF)

Baked Camembert 11.95
Onion chutney and toasted sourdough (V)

Starters

Roasted Tomato and Basil Soup 7.95
Herb oil and toasted sourdough (VE) (GFA)

Chicken Liver Pate 8.95
Caramelised onion chutney and
toasted brioche (GFA)

Smoked Haddock Fishcake 9.50
Curried mayonnaise and dressed leaves

Whipped Goats Cheese 8.95
Roasted beetroot, walnuts and
balsamic dressing (V, GF, N)

Westmead Favourites

Westmead Sunday Burger 16.95
Beef burger, streaky bacon, mature Cheddar,
baby gem, tomato, burger relish and fries (GFA)

Beer Battered Fish and Chips 16.95
Mushy peas, tartare sauce and lemon

Pan Fried Seabass 18.95
Crushed new potatoes, seasonal greens
and lemon butter sauce (GF)

Sunday Roasts

Roast Rump of Beef 21.95
Yorkshire pudding and rich red wine gravy

Slow Roasted Pork Belly 19.95
Crackling, apple sauce and rich gravy (GF)

Roast Breast of Chicken 19.95
Sage and onion stuffing, Yorkshire pudding
and gravy

Butternut Squash and Lentil Wellington 18.95
Vegetarian roast potatoes and
vegetable gravy (VE)

*All roasts are served with roast potatoes,
seasonal vegetables and cauliflower cheese.*

Desserts

Sticky Toffee Pudding 8.50
Warm toffee sauce and clotted cream ice cream (GF)

Baked Vanilla Cheesecake 8.25
Berry compote (V)

Apple and Berry Crumble 7.50
Warm custard (V)

Chocolate Brownie 7.95
Chocolate sauce and vanilla ice cream (V)

*Please speak to a member of the team about
allergies or dietary requirements.*

LARGE TABLES AND PRIVATE DINING

Sunday Lunch Set Menu

Proper Roasts – Generous Plates – Time Together

TWO COURSES £26.95

Main course with either a starter or dessert

THREE COURSES £31.95

*Starter * Main course * Dessert*

Starters

Roasted Tomato and Basil Soup
Herb oil and toasted sourdough (VE, GFA)

Chicken Liver Pate
Caramelised onion chutney and
toasted brioche (GFA)

Smoked Haddock Fishcake
Curried mayonnaise and dressed leaves

Whipped Goats Cheese
Roasted beetroot, walnuts and balsamic
dressing (V, GF, N)

Main Courses

Roast Rump of Beef
Yorkshire pudding and rich red wine gravy

Slow Roasted Pork Belly
Crackling, apple sauce and rich gravy (GFA)

Roast Breast of Chicken
Sage and onion stuffing, Yorkshire pudding and gravy

Butternut Squash and Lentil Wellington
Vegetarian roast potatoes and vegetable gravy (VE)

Westmead Sunday Burger
Streaky bacon, mature Cheddar, gem, tomato,
burger relish and fries (GFA)

*Roasts are served with roast potatoes seasonal
vegetables and cauliflower cheese.*

Desserts

Sticky Toffee Pudding
Warm toffee sauce and clotted cream
ice cream (GF)

Baked Vanilla Cheesecake
Berry compote (V)

Apple and Berry Crumble
Warm custard (V)

Chocolate Brownie
Chocolate sauce and vanilla ice cream (V)

Sunday Lunch for Children

(For children aged 12 and under)

Smaller Sunday Roast 10.95
Choice of roast beef, pork or chicken
served with roast potatoes, seasonal
vegetables, Yorkshire pudding and gravy

Two Courses 14.95
Smaller Sunday Roast followed
by a dessert from the Children's Menu.

*Our dedicated Children's Menu is also available
for younger guests who would prefer a familiar
favourite.*

BOOKING INFORMATION

- For tables of 10 or more and private dining bookings we ask the organiser to select one set menu for the group.
- Guests may choose individually from the dishes shown on that menu.
- Final choices and dietary requirements are required in advance.
For example, a table of 20 may pre-order 16 roast chicken and 4 butternut squash & lentil Wellington.
- Children's meals should also be included with the advance food order.
- Private dining is available in a choice of rooms subject to availability and group size.

Please speak to a member of the team about allergies or dietary requirements.

AFTERNOON OCCASIONS



Afternoon Tea Celebrations

A delightful way to celebrate, catch up and spend time together.

Enjoy a homemade Westmead Afternoon Tea, traditionally presented on tiered cake stands with a selection of Twinings teas and a genuine sense of occasion.

For full details of our selection, dietary options and available enhancements, please refer to our dedicated Afternoon Tea Menu.

Traditional and Vegetarian Afternoon Tea

£26 per person

- A selection of traditional sandwiches served on white and brown bread
- Fruit scones with strawberry preserve and clotted cream
- Macarons, seasonal cakes and fruit tartlets
- A selection of Twinings teas

Vegan Afternoon Tea

£28 per person

Vegan sandwiches, a toasted tea cake with strawberry preserve and vegan spread, and a selection of vegan sweet treats. Soya milk is available.

Add a Little Sparkle

Traditional or Vegetarian Afternoon Tea with Prosecco (20cl)
and Twinings teas - **£35 per person**

Vegan Afternoon Tea with Prosecco (20cl)
and Twinings teas - **£37 per person**



Children's Afternoon Tea

£15 per child under 12

A child-friendly selection of sandwiches, biscuits, chocolate shortcake and a plain scone with jam and butter, served with a choice of juice, milk or hot chocolate.

Cream Tea

Fruit scone with strawberry preserve, clotted cream and a pot of Twinings tea
- £8 per person

Toasted tea cake with butter, strawberry preserve and a pot of Twinings tea
- £6 per person

Private Afternoon Tea

Afternoon Tea is especially suited to birthdays, baby showers, anniversaries, family gatherings, children's parties and relaxed daytime celebrations. Reserve in our restaurant or ask about private dining in one of our intimate rooms, flexible suites or larger function settings. Our team will recommend the room and table layout that best suit your plans.

Advance booking is recommended. Private-room hire, minimum numbers and menu arrangements vary by date and room. Please tell us about allergies, intolerances and dietary requirements before your celebration.

How Your Menu Choices Work

Please select one of our three-course menus for your whole party. Each guest may then choose one starter, one main course and one dessert from the dishes listed within that menu.

All choices must be confirmed in advance. For example, for a party of 20 guests, your pre-order could include 16 chicken main courses and four vegetarian main courses.

Please advise our Events Team of any allergies, intolerances or other dietary requirements when submitting your choices

THREE COURSES MENU ONE

Westmead Classic Menu

Familiar favourites, thoughtfully presented for relaxed celebrations and family occasions.

£29.95 per person

Starters

- Roasted tomato and basil soup with toasted sourdough (VE) (GFA)
- Chicken liver pâté with caramelised onion chutney and toasted sourdough
- Mozzarella, heritage tomato and basil salad with balsamic dressing (V, GF)

Main Courses

- Roast breast of chicken with sage and onion stuffing, roast potatoes, seasonal vegetables and rich gravy
- Slow-roasted gammon with parsley sauce, new potatoes and seasonal vegetables (GF)
- Wild mushroom, spinach and brie Wellington with roast potatoes, seasonal vegetables and vegetarian gravy (V)

Desserts

- Vanilla cheesecake with berry compote (V) (GF)
- Warm chocolate brownie with vanilla ice cream and chocolate sauce (V)
- Classic lemon tart with raspberry coulis (V)

Includes freshly brewed tea and coffee. Room hire is included, subject to agreed minimum numbers and event requirements.

Guest choices must be pre-ordered. Please discuss allergies, intolerances and dietary requirements with our events team.

THREE COURSES MENU TWO

Westmead Signature Menu

A step up in flavour and presentation for milestone birthdays, anniversaries and special gatherings.

£32.95 per person

Starters

- Butternut squash and chestnut soup with herb oil and toasted sourdough (VE) (GFA)
- Pressed ham hock terrine with piccalilli and toasted sourdough
- Goat's cheese and caramelised onion tart with dressed leaves and balsamic glaze (V)

Main Courses

- Roast sirloin of British beef with Yorkshire pudding, roast potatoes, seasonal vegetables and red wine gravy
- Supreme of chicken with wild mushroom cream, dauphinoise potatoes and seasonal vegetables (GF)
- Roasted butternut squash, spinach and lentil Wellington with roast potatoes and vegetable jus (VE)

Desserts

- White chocolate and raspberry cheesecake with berry coulis (V)
- Sticky toffee pudding with butterscotch sauce and vanilla ice cream (V)
- Belgian chocolate and orange tart with raspberry sorbet (V)

Includes freshly brewed tea and coffee, cake stand and knife, dedicated event support and room hire, subject to agreed minimum numbers.

Guest choices must be pre-ordered. Please discuss allergies, intolerances and dietary requirements with our events team.

PREMIUM THREE COURSES



Westmead

Premium Menu

An elevated menu with premium ingredients and elegant presentation for occasions that deserve something exceptional.

£36.95 per person

Starters

- Scottish smoked salmon with lemon, capers, pickled cucumber and toasted sourdough (GFA)
- Confit duck and orange terrine with spiced plum chutney and toasted brioche
- Wild mushroom and truffle arancini with roasted garlic mayonnaise and dressed leaves (V)

Main Courses

- Braised feather blade of British beef with horseradish mash, glazed root vegetables and red wine jus (GF)
- Herb-crusted fillet of salmon with crushed new potatoes, seasonal greens and champagne cream sauce
- Beetroot, sweet potato and goat's cheese pithivier with fondant potato and red wine jus (V)

Desserts

- Dark chocolate delice with salted caramel, hazelnut praline and vanilla ice cream (V)
- Passion fruit and white chocolate cheesecake with mango coulis (V)
- Lemon posset with macerated berries and shortbread (V)

Includes an arrival glass of Prosecco, freshly brewed tea and coffee, enhanced table presentation and room hire, subject to agreed minimum numbers.

Guest choices must be pre-ordered. Please discuss allergies, intolerances and dietary requirements with our events team.

BEGIN BEAUTIFULLY



Canapés & Welcome Bites

Handcrafted bites for arrivals, drinks receptions and the first moments of your event.

Choose 3, 5 or 7 canapé varieties

3 Canapés £8.95 • 5 Canapés £12.95 • 7 Canapés £16.95 per person

Choose from:

- Duck spring rolls with plum sauce
- Tempura king prawns with sweet chilli sauce
- Baby mozzarella & cherry tomato brochettes (V)
- Mini beef & horseradish Yorkshire puddings
- Mini vegetable samosas (VE)
- Feta & caramelised onion tartlets (V)
- Chicken liver pâté with fruit chutney crostini
- Panko halloumi fries with spicy ketchup (V)

Perfect for

Welcoming guests, drinks receptions, pre-dinner mingling and informal networking.

RELAXED & SOCIABLE

Finger Buffet

A popular, flexible choice for birthdays, family occasions and lively evening celebrations.

Finger Buffet

From £19.95 per person

Includes a selection of freshly prepared sandwiches or wraps, with your choice of four hot items.

Sandwiches

- Roast ham & tomato
- Egg mayonnaise & rocket (V)
- Cheddar cheese & spring onion (V)
- Roast chicken mayonnaise
- Tuna & cucumber mayonnaise

Wraps

- Chicken Caesar
- B.L.T.
- Savoury cheese & spring onion (V)

Hot selection — choose four

- Sausage rolls
- Southern fried chicken goujons
- Cheese & onion quiche (V)
- Crisp vegetable samosas (VE)
- Fish goujons with tartare sauce
- Chicken wings
- Pizza selection
- Moroccan cauliflower bites (VE, GF)
- Vegan sausage rolls (VE)
- Vegetable spring rolls (V)
- Chunky chips (V)
- Potato wedges (V)

Upgrade to six hot items for an additional £3.00 per person.



COMFORTING FAVOURITES

Fork Buffet

A more substantial buffet for guests who want a full, satisfying plate.

Fork Buffet

From £24.95 per person

Choose one main dish:

- Chicken chasseur with new potatoes & seasonal vegetables
- Beef lasagne with garlic bread & salad
- Keema Curry & Rice
- Vegetable lasagne with garlic bread & salad (V)
- Roasted gammon with new potatoes & seasonal vegetables

Add Dessert

£4.50 per person

- Chocolate fudge cake (V, N)
- Vanilla cheesecake (V)
- Lemon tart (V)



Good to know

We will discuss vegetarian, vegan, allergen and other dietary requirements as part of your event planning.

FOOD TO BRING EVERYONE TOGETHER

Themed & Street Food Buffets

Generous, flavour-led choices made for sharing and relaxed celebrations.



Indian Buffet

Choose 2 mains, 2 sides and 2 desserts



From £29.50 per person

- Chicken tikka masala
- Keema Curry
- Sweet potato, spinach & chickpea curry (VE)
- Pilau rice
- Garlic naan
- Fresh salad

Dessert Selection

- Mango & Passion Fruit Cheesecake with tropical fruit coulis (V)
- Coconut & Vanilla Rice Pudding with caramelised pineapple and mango drizzle (V)
- Warm Chocolate Brownie with chocolate sauce (V,N)

Street Food Buffet

From £27.50 per person • Choose three dishes

- Mini beef burgers & fries
- Chicken tenders & fries
- Lamb keema curry & rice
- Mini fish & chips
- Vegan burger & fries (VE)
- Beef chilli & rice
- Mexican bean chilli & savoury rice (V)

Looking for something different?

Talk to us about your preferred flavours, service style and cultural requirements.
Bespoke arrangements are subject to consultation and availability.

CHILDREN UNDER 12

For Younger Guests



Simple favourites for the youngest members of the celebration.

Children's Party Menu **£18.95 per child**

Choose one starter

- Tomato Soup (VE)
- Cheesy garlic bread (V)

Choose one main

- Chicken goujons & chips
- Sausage & chips
- Mini beef burger & fries
- Margherita pizza & chips (V)

Choose one dessert

- Ice cream with chocolate sauce
- Chocolate brownie (V, N)

Drinks

- Unlimited squash or fruit juice

Children's Buffet **£10.95 per child**

A lighter option for parties and informal events, including:

- Sandwich selection of Cheddar Cheese and soft cheese and British ham.
- Chicken bites
- Sausage rolls
- Chips
- Chocolate brownie bites or ice cream with chocolate sauce (V, N)

Family-friendly planning

We can help with table arrangements, timings and menu choices so children feel part of the occasion and grown-ups can relax.

MAKE IT YOURS



The Finishing Touches

Add the details that turn a gathering into a celebration.

Enhance Your Event

- Desserts added to any buffet £4.50 per person
- Sides (Chips or spicy wedges) £4.50 per person
- Freshly brewed tea and coffee £4.50 per person
- Upgrade from four to six Finger Buffet hot items £3.00 per person
- Late-night baps from £4.95 per person
- DJ and entertainment options — available on request
- Décor, balloon arches, LED numbers and celebration styling — available on request

Drinks Ready When You Arrive

Make drinks part of your plans before the day. Choose from arrival fizz, table wines, beer, cider and soft-drink buckets, drinks tokens and alcohol-free options in our Events Drinks Brochure.

Your selections can be chilled and ready at the agreed time, helping to reduce queues, keep your celebration flowing and make budgeting easier. Ask our Events Team for the brochure and simple pre-order form.

Late-Night Baps

From £4.95 per person

Keep the celebration going with bacon baps, sausage baps, mixed bacon and sausage baps, or cheese baps (V).

Dietary Information

(V) Vegetarian • (VE) Vegan • (GF) Gluten free. Please tell us about allergies, intolerances and dietary requirements before your event. Our team will confirm suitable choices and preparation arrangements with you.

One team, one plan

Your event coordinator will bring together rooms, catering, timings and enhancements in one clear proposal.

SECURE YOUR DATE

Let's Plan Your Celebration

Popular weekend and seasonal dates can book quickly. An agreed deposit secures your booking and allows the planning to begin.

Next Steps

- Tell us the occasion, preferred date and approximate guest numbers
- Visit Westmead and view the rooms that suit your celebration
- Choose your food, pre-ordered drinks and finishing touches
- Confirm the details with your dedicated event coordinator
- Secure the date and look forward to celebrating.

Contact Our Meetings & Events Team

Telephone: 0121 445 1202

Email: meetingsandevents@westmeadhotel.co.uk

Web: www.westmeadhotel.co.uk

All prices are “from” prices and may vary according to date, guest numbers, room, menu choices and event requirements. Minimum numbers and booking terms may apply. Full details will be confirmed in your event proposal.

Start the conversation

Our team would love to hear what you have in mind—even if it is only the beginning of an idea.



WARM, WELCOMING AND DESIGNED AROUND YOU