



CELEBRATE

ST PIERRE PARK  
— HOTEL, SPA & GOLF RESORT —  
ST PETER PORT, GUERNSEY



With landscaped gardens and a picturesque lake, St Pierre Park provides the perfect setting for your celebration. We pride ourselves on impeccable, friendly service and fine cuisine. Every celebration is uniquely special and we believe your day should reflect this.



## FLEXIBLE DINING OPTIONS

We are proud of our AA Rosette status. Our seasonal menus are prepared with care using locally sourced ingredients wherever possible, and our flexible approach means we can cater to a variety of tastes and themes, whether that be fine dining, afternoon tea or something in-between.

## PRIVATE DINING

The variety of rooms at St Pierre Park means that you are spoilt for choice when it comes to choosing a setting for your private dining experience.

But it doesn't stop there, our private dining package includes everything from room hire, to pre-dinner drinks and canapés, a three course set menu and table centre pieces, making planning incredibly easy. Alternatively, we can create a bespoke event to suit your taste.

### **The Petite Seigneurie**

An elegant room with floor to ceiling dual aspect windows and neutral décor that adapts to a multitude of themes and styles.

Dining - up to 48 guests

Reception - up to 50 guests

### **The Petite Fontaine**

An intimate room with floor to ceiling windows situated on the ground floor with direct access to our splendid outdoor terrace with views of the hotel lake and fountain making it perfectly picturesque for any event.

Dining - Up to 48 guests

Reception - Up to 50 guests

## AN INFORMAL AFFAIR

Why not consider adding a fun and informal element to your event - think sharing platters, build your own fajitas, or gin tasting.

Then stay the night with us and treat your guests to a deluxe bedroom with full traditional breakfast and make it a night to remember!

All our rooms are filled with natural daylight and beautiful traditional features.





La Fontaine Suite



The La Seigneurie Suite



The Victor Hugo Suite

## SHOW-STOPPING SETTINGS

Whether you are inviting the whole family to celebrate a landmark occasion, planning an award night, a company dinner or a birthday, make it magical at St Pierre Park.

### **La Fontaine Suite**

A spectacular room with 20 meters of windows and direct access to our splendid outdoor terrace with views of the hotel lake and fountain. As our largest function suite it has its own private bar, sound system, dance floor and stylish décor make it perfect for balls, charity events, company dinners and more. The suite can also be joined with the Petite Fontaine suite to make the room even larger for your event.

Dining - Up to 276 guests

### **The La Seigneurie Suite**

Our stylish La Seigneurie Suite seats up to 120 guests and is perfectly designed to host annual balls, award nights and company dinners. The suite offers a private bar, access to the terrace and is fully air conditioned.

Dining - Up to 120 guests

### **The Victor Hugo Suite**

Our Victor Hugo suite enjoys an exclusive location within the hotel with private entrance, its own bar and beautiful balconies overlooking the entrance to the resort. It's a very popular choice for medium size dinner parties.

Dining - Up to 120 guests

Reception - Up to 150 guests

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*Hand*PICKED  
HOTELS

# ST PIERRE PARK

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## SAMPLE PRIVATE DINING MENU

### Three Course Menu

#### **Crispy pork belly**

Black pudding croquette, confit apple purée, red wine reduction

#### **Saffron and shellfish risotto**

Parmesan crisps

#### **Double baked Guernsey smoked cheddar and onion soufflé**

Chive butter sauce

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#### **Roast corn-fed chicken breast**

Butternut squash purée, Brussels sprouts, chestnuts, sauté wild mushrooms, red wine sauce

#### **Pan-fried sea bass**

Fondant potato, burnt shallot, scallop and spinach ravioli, French beans, Pedro Xmines and smoked pancetta dressing

#### **Homemade basil gnocchi**

Vegetables Provençal, rocket and parmesan salad

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#### **Clotted cream and white chocolate parfait**

White chocolate crumble, green apple purée

#### **Lemon curd tart**

Marshmallow meringue, yoghurt crisps

#### **Passionfruit and mango mousse (vg)**

Strawberry paper, mixed berry compote

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**Coffee**

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HOTELS

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

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## SAMPLE PRIVATE DINING MENU

### Five Course Menu

#### Smoked mackerel paté

Toasted focaccia, beetroot gel, fresh horseradish

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#### Spiced chickpea Scotch egg

Grated & cured egg yolk, red lentil and curry leaf broth

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#### Mint sorbet

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#### Braised shoulder of lamb and seared lamb rump

Pea purée, carrot and swede mash, chargrilled spring onion, potato tuile

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#### Cookies and cream cheesecake

Salted caramel, cocoa tuile

£55 per person  
£75 with wine flight

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## SAMPLE PRIVATE DINING MENU

### Interactive Greek Menu

Lamb kofta

Chicken souvlaki

Crispy squid rings

Briam-style potatoes

Aubergine moussaka (v)

Toasted pitta bread (v)

Greek salad (v)

Hummus, tzatziki (v)

Watermelon, feta and baby spinach salad (v)

Celeriac, red cabbage, satsuma, carrot, fennel and flat leaf parsley salad, lemon dressing (v)

Mixed baby leaf salad (v)

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Loukoumades with honeycomb ice cream  
(Honey-soaked doughnuts)

**£35 per person**

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# Private Dining Wine List

## Champagne and Sparkling

**Bruno Paillard Brut  
Premiere Cuvée NV**

102/1109 | REIMS

Elegant, balanced  
and complex.

BTL **£60**

**Belstar  
Prosecco NV**

1856 | VENETO, ITALY

Light and fruity with  
a subtle floral bouquet.

BTL **£33**

## White Wine

**A2O  
Albarino**

304 | RIAS BAIXAS, SPAIN

Bone dry, notes of white  
peach and a long finish.

BTL **£44**

**Valdivieso  
Sauvignon Blanc**

203 | ACONCAGUA, CHILE

Herbal and grassy with  
refreshing citrus balance.

BTL **£33**

**Journey's End Weather  
Station Sauvignon Blanc**

1210 | COASTAL REGION, SOUTH AFRICA

A fresh, ripe and rounded South African  
Sauvignon Blanc with vibrant aromas of  
lime, grapefruit, melon and apples.

BTL **£40**

**Le Coste Trebbiano di Romagna  
Poderi dal Nespoli**

330 | EMILIA-ROMAGNA, ITALY

Aromatic apple and peach  
notes on the nose and  
a dry, fresh palate.

BTL **£31**

# Private Dining Wine List

## Rosé Wine

Chateau de Berne Esprit  
Mediterranee Rosé 

1250 | PROVENCE, FRANCE

Fragrant, crisp and  
lipsmackingly refreshing.

BTL **£38**

Petit Papillon  
Grenache Rosé

501 | LANGUEDOC, FRANCE

Lively and rich,  
raspberries and spice.

BTL **£37**

## Dessert Wine

Petit Guiraud  
Sauternes

1194 | BORDEAUX, FRANCE

Incredibly fresh, flavours  
of passion fruit and pineapple.

37.5CL BTL **£37**

## Red Wine

Villa Saletta Raccolto  
A Mano Rosso

704 | TUSCANY, ITALY

Smooth, soft,  
approachable Tuscan.


BTL **£31**

Spy Valley Pinot Noir

1113 | MARLBOROUGH,  
NEW ZEALAND

Silky red berry fruits  
with subtle spice.

BTL **£52**

Journey's End  
Single Vineyard Shiraz 

815 | STELLENBOSCH,  
SOUTH AFRICA

Full concentrated juicy  
fruit with a touch of vanilla.

BTL **£44**

Valdivieso Merlot

7012 | RAPEL, CHILE

Jammy plum, blackberry  
and damson fruit.

BTL **£33**

Vivanco Rioja Crianza

7015 | RIOJA, SPAIN

Intense cherry red,  
vanilla and spice.

BTL **£42**



VEGAN



ORGANIC