

South Green Park Enterprise Centre

Business Dining Options



The centre contains its own restaurant Café Verde, which supplies creative catering for all functions and events. Meals can be taken in the Atrium. During the summer guests can relax on the sun terrace and extensive landscaped grounds.

All our products are sourced locally using fresh ingredients, our pork is Blythburgh free range organic pork, Aberdeen Angus beef or Hereford cross. All butchered in our training butchery and cooked freshly. Our eggs are local free range organic eggs.

Business Breakfast, Working Lunch & Dining

Breakfast Meeting (min 6 persons)

All our breakfast items are produced from local suppliers, sausages and bacon produced in our own butchery.

- Full English breakfast - (2 bacon rashers, 2 sausages, 2 organic eggs, flaxton mushrooms, ½ tomato, hash browns, toast & butter)
- Orange / apple juice
- Fresh fruit
- Freshly brewed coffee or tea

£10.95

Soup & Sandwiches

Our Chefs soup of the day with a platter of freshly made sandwiches with a selection of fillings to suit everyone.

£7.25

Ploughman's Lunch

- Home baked gammon ham
- Mature cheddar cheese
- Selection of pickles
- Red onion chutney
- Celery sticks
- Fresh selection of breads
- Fruit platter

£8.95

Optional Extras

- Tea, coffee & biscuits
£1.85 per delegate
- Bacon or egg rolls on arrival -
£2.75 per delegate
- Canapes
£3.25 per delegate
- Danish pastries
£1.50 per delegate
- Freshly baked scones, jam & cream
£1.75 per delegate
- Jugs of fresh orange juice
£5.50 each
- Bottled water
£4.00 per bottle
- Fruit platters
£25.00 each (will serve 10-12 people)

- Exclusive of VAT
- Our Chefs will be happy to prepare meals to suit any special dietary requirements
- Some of our ingredients may contain nuts

South Green Park Enterprise Centre

Conference Buffet Menu Options and Tariffs

Option 1

- Selection of Open Sandwiches
- Homemade Sausage Rolls
- Tomato & Mozzarella Pesto Bruschetta
- Crunchy Salad Sticks and Dip
- Homemade Meat Kebabs
- Homemade Mini Meatballs with Onion & Herbs
- Homemade Vegetarian Quiche
- Mini Savoury Cheese Scones

£10.95

Option 2

As per Option 1, plus:

- Homemade Chipolatas with Honey Grain Mustard
- Mini Homemade Yorkshire Puddings with Roast Beef & Horseradish
- Vegetarian Pizza with Goats Cheese
- Stilton & Mushroom Filo Tartlets

£11.95

Option 3

- Selection of Cold Meats
- Warm New Potatoes with Fresh Mint
- Mixed Salad Leaves
- Coleslaw
- Tomato & Onion Pasta
- Mixed Pepper & Cucumber Salad
- Selection of Breads
- Homemade Apple & Sultana Flan
- Homemade Cheesecake

£12.95

Vegetarian Option

- Selection of Vegetarian Open Sandwiches
- Homemade Vegetable Quiche
- Crunchy Salad Sticks and Dip
- Homemade Vegetarian Kebabs
- Stilton and Mushroom Filo Tartlets
- Mini Goats Cheese & Red Onion Scones
- Homemade Tomato & Pesto Bruschetta
- Mozzarella & Red Onion Chutney Swirls

£9.95

Business Breakfast, Working Lunch & Dining

Vegetarian Banquet

- Egg, Tuna & Olive Salad
- Roasted Vegetable and Feta Salad
- Mixed Salad Leaves with Caesar Dressing
- Tomato & Red Onion with Fresh Basil
- Coleslaw
- Crunchy Salad Sticks & Dip
- French Bean Salad
- Mixed Pepper & Cucumber Salad
- Selection of Breads
- Fruit Platter

£10.95

Healthy Banquet with Meat

- Selection of Cold Meats
- Egg, Tuna & Olive Salad
- Roasted Vegetable & Feta Salad
- Mixed Salad Leaves with Caesar Dressing
- Tomato & Red Onion with Fresh Basil
- Coleslaw
- Crunchy Salad Sticks & Dip
- French Bean Salad
- Mixed Pepper & Cucumber Salad
- Selection of Breads
- Fruit Platter

£12.95

'In a Bowl' Option

Please choose 3 from the following:

All the options below are homemade and sourced from local suppliers; our meats are prepared on site in our Training Butchery,

- Beef Stew & Dumplings
- Pork & Apple Casserole
- Spicy Meatballs with Rice
- Chilli Con Carne with Rice
- Sweet & Sour Pork with Noodles
- Braised Beef in Ale
- Sausage & Onion Casserole with Creamy Mash

£11.95