



D'PARYS
• BEDFORD •



WELCOME TO D'PARYS

Celebrate life's standout moments at d'Parys - a beautifully restored Victorian pub where great food, expertly crafted drinks and warm hospitality come together. From intimate weddings to unforgettable gatherings, our elegant spaces and boutique rooms set the scene for celebrations with heart. Whether it's a toast in the garden or a feast by candlelight, every event at d'Parys is designed to be savoured and remembered.







@Garyjamesimages.com

HAPPILY EVER AFTER BEGINS HERE

Weddings at d'Parys are all about relaxed elegance, unforgettable food, and a setting full of character.

Whether you're planning a small, intimate celebration in our charming Dining Room or The Library, or dreaming of a full pub takeover for a truly unique day, we offer a beautiful backdrop with thoughtful touches throughout.

With no hire fees, just a minimum spend, we make planning simple and stress-free.

From drinks receptions and canapés, to curated event menus, evening buffets and dancing into the night, we take care of every detail so you can focus on celebrating with the people you love most.



The Library	2 - 30
The Restaurant	30-50
Exclusive use	50- 100







SAMPLE MENU

STARTER

Pea Panna Cotta; prosciutto, mint, crispy goats cheese
Spiced Cauliflower Patties; masala curry sauce, crispy onions, spiced cucumber
& pomegranate salsa (pb)
Lamb Shawarma Bonbon; lime pickled onion, harissa mayo
Roasted Red Onion & Feta Tartlet; rustic green house pesto, balsamic & basil (v)

MAINS

Lamb Rump Steak; garden pea purée, dauphinoise potato, asparagus,
minted red wine reduction
Pan-fried Hake; mussel & haricot bean provençale sauce, herb crumb
24-hour slow-cooked Pork Belly; potato rosti, roasted shallots,
tenderstem broccoli, chimmichurri
Parsnip, Mushroom & Spinach Wellington; dijon & sage
mashed potatoes, seasonal greens

DESSERTS

Chocolate & Coffee Delice; coffee syrup, candied coffee beans, double cream
Lemon Meringue Tart; charred lemon, lemon curd, raspberry coulis
Salted Caramel Crème Brûlée; cinnamon popcorn
British Cheese Board; smoked Applewood, Black Bomber, stilton and goat's cheese.
Served with crackers, quince jelly, grapes, celery, red onion chutney (v)



TESTIMONIALS

The team were really helpful and responsive throughout the process, from initial enquires and booking, deciding on the menu, planning logistics and table arrangements etc you were a great team to work with especially Drew.

On the day everything came together perfectly and so many of our guests have commented how delicious the food was and what a great choice of venue!

Thank you so much to everyone involved.

~ Matt & Laura





CELEBRATE IN STYLE


Some moments deserve more than just a card or a quick cheers, they deserve a setting made for gathering.

From milestone birthdays and anniversaries to family reunions and everything in between, The Library at d'Parys is the perfect spot to bring your favourite people together.

Our private dining room seats up to 30 guests and offers the charm, character and comfort you'd expect from a pub with heart.

Whether you're planning a long, laughter-filled lunch or a candlelit evening feast, we'll take care of the food while you make the space your own with personal touches and thoughtful details.

It's your celebration but together we will make it memorable.







SAMPLE MENU

STARTER

Whipped Chicken Liver Pate; brioche crumb, balsamic onions, baby leaves, sourdough crouton

Wild Mushrooms Pain Grille; peppercorn sauce (pb)

Smoked Haddock & Salmon Fishcake; tartare hollandaise, buttered samphire

Ham Hock & Pea Roulade; pistachio, apple, pickled shallots, watercress, sourdough crouton

MAINS

Corn-fed Chicken Supreme; garlic potato croquette, carrot purée, roasted carrot, basil oil

Pan-fried Salmon Fillet; crushed olive potato, buttered Tenderstem broccoli salsa verde

Pork Tenderloin; caramelised Braeburn apple purée, fondant potato, wild mushrooms, pickled cauliflower, thyme jus

Potato Gnocchi; sage beurre noisette, wild mushrooms (pb)

DESSERTS

Chocolate & Raspberry Brownie; chocolate sauce, raspberry sorbet, fresh raspberries (v)

Lemon Posset; homemade nutty granola, roasted peaches, caramelised peach purée (v)

Pear & Blueberry Frangipane; blueberry compote, double cream (v)

British Cheese Board; smoked Applewood, Black Bomber, stilton, goat's cheese.
Served with crackers, quince jelly, grapes, celery, red onion chutney (v)





AFTERNOON TEA

Afternoon Tea for Two (or more)

Take a little time out and indulge in a traditional afternoon tea, served with charm and a touch of indulgence.

Whether it's a midweek treat or a weekend escape, enjoy a beautifully prepared selection of finger sandwiches, scones and delicate sweet bakes, all paired with a choice of tea.

During the summer months, why not indulge in the garden or on the terrace.

Afternoon Tea Celebrations

Looking for a stylish, relaxed way to celebrate?

Our afternoon teas are perfect for baby showers, hen parties or just gathering your favourites for something a little special.

Served in The Library for up to 30 guests, you can personalise the space to suit your theme—think florals, fizz, and plenty of cake.







SAMPLE
AFTERNOON TEA
MENU

~ minimum 2 people ~

SAVOURIES

Freshly cut finger sandwiches

Wild smoked salmon, cucumber, zesty lemon butter

Aged cheddar, caramelised red onion chutney

Free-range egg mayonnaise, fresh chives

Roasted ham, English mustard

SCONES

Selection of warm baked scones

Traditional fruit scone

Plain scone

Strawberry preserve, Cornish clotted cream

SWEETS

Raspberry Victoria sponge

Chocolate rum delice

Baked lemon cheesecake

Banoffee tart

DRINKS

Pot of freshly brewed coffee or English Breakfast tea

Why not add a bottle of prosecco ~ £30, or Champagne ~ £60?





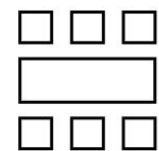
DOWN TO BUSINESS

Get down to business in a setting that's anything but ordinary.

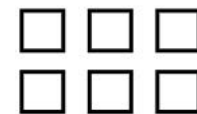
Whether you're hosting a team meeting, client presentation or a planning session, d'Parys offers a stylish and versatile space for up to 20 guests in a boardroom-style set up.

The room is light, airy and opens onto our garden, perfect for a breath of fresh air between ideas.

From fresh coffee and working lunches, to full-day catering and evening dinners, we'll keep your team fuelled and focused, all in the relaxed elegance of our pub setting.



Boardroom
x 20-30



Theatre
x 30



Classroom
x 15

Free WiFi, TV and Flipchart available on request







SAMPLE **BUFFET**

~ including tea & coffee ~

Hand-Raised Pork Pie; classic pickle

Puff Pastry Sausage Roll (pbo)

Mini Scotch Eggs

Creamy Potato Salad (v)(pbo)

Cheese & Onion Quiche (v)

Mature Cheddar & Red Onion Chutney Sandwich (v)

Ham & English Mustard Sandwich

Free Range Egg Mayonnaise Sandwich (v)

Avocado & Tomato Sandwich (pb) ~ *available on request* ~

~ Add chunky chips (pb) or skinny fries (pb) +£2.5 per person ~

Chocolate Brownie Bites (v)

Fruit Scones; strawberry jam, clotted cream (v)





OUR ROOMS

Turn your celebration into a full escape by booking one of our 14 stylish en-suite bedrooms.

Whether you're winding down after a big event or simply making the most of your visit, our rooms offer comfort with character, ranging from cosy doubles to our signature suite, complete with twin roll-top baths perfect for a romantic stay.

Book direct to enjoy a freshly cooked breakfast the next morning, on us as well as the best rate guaranteed.

We're even dog friendly, so no one gets left behind.

The best occasions don't have to end too soon.







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