

Dear Bride and Groom,

Let us make your dream wedding come true by offering you the perfect venue to celebrate your special day with your family and friends. From the moment you arrive, until the moment you leave, you can expect the best service from our fully trained, dedicated and friendly team.

Our facilities boast beautiful, picturesque views over the golf course and weald beyond, an ideal setting for your reception and perfect backdrop for your wedding photos.

At Bletchingley Golf Club we pride ourselves on our excellent customer service and attention to detail, which is why we believe it is the best choice for your special day. With this in mind, the enclosed wedding packages have been exclusively designed to make your experience with us unique. Our flexibility, however, allows them to be tailored to suit your personal requirements if desired. All food used in our menus is locally sourced as well as prepared and cooked on the premises by our skilled catering team.

In May 2015 Bletchingley Golf Club became an even more perfect venue for weddings when our facilities were enhanced by Surrey County Council granting approval for two rooms at our premises to be regularly used for the Solemnisation of Marriages under the provisions of sections 46A and 46B of the Marriage Act 1949 and the registration of Civil Partnerships under Section 6A of the Civil Partnership Act 2004.

For further information or if you have any queries, please do not hesitate to call us on 01883 744666 / 742943. Alternatively email functions@bletchingleygolf.co.uk.

Warm Regards

The Events Team

Bletchingley Golf Club

Bronze Package ~ £3,295

- *Exclusive use of wedding facilities*
- *Up to 50 wedding guests*
- *Optional ceremony room hire (Registrar NOT included)*
- *One drink per guest on arrival*
- *Glass of sparkling wine for toasts*
- *Lockable storage room for gifts and valuables*
- *A professional functions organizer on hand all day*
- *Private golf buggy for photo opportunities on the course*
- *Table linen, chairs, table and cutlery are included*

STARTERS

CHILLED CANTELOUPE MELON *with forest fruit compote*

CHICKEN LIVER PATE *served with onion chutney and toast*

CARROT AND BUTTERNUT SQUASH SOUP *topped with croutons and crème fraîche*

MAIN COURSES

TENDERLOIN OF PORK *wrapped in Parma ham with a honey and thyme sauce*

HONEY ROASTED SAUSAGES *on a bed of creamy mashed potato with onion gravy*

OVEN BAKED SALMON FILLET *with new potatoes and a watercress sauce*

GOATS CHEESE TARTLET *with caramelised red onion, cherry tomatoes and tomato and a basil sauce (v)*

DESSERTS

Banoffee Pie served with Banana Cream

Rich Chocolate Tart with Fresh Raspberries and Chantilly Cream

Traditional Treacle Tart with Vanilla Custard

Additional Items

Extra Meals - £30.00

Evening Traditional Finger Buffet - £13.50

Bacon or Sausage Baps - £5.25

Fish and Chunky Chips served in a traditional cone - £8.95

Chicken Fillets and Chunky Chips served in a traditional cone - £8.95

Bronze Children's Menu ~ £12.95

STARTERS

Melon and Grapes

Garlic Bread topped with Mozzarella

MAIN COURSES

Chicken Goujons Chips and Salad

Fish Goujons Chips and Salad

Chicken and Bacon Pasta

Cheese and Tomato Tartlet with Vegetables and New Potatoes (v)

DESSERTS

Ice Cream

Fruit Salad

Silver Package ~ £5,499

- *Exclusive use of wedding facilities*
- *One drink per guest on arrival*
- *Three course wedding breakfast for up to 60 guests*
- *A quarter bottle of wine per guest*
- *Glass of Sparkling Wine for toasts*
- *Evening finger buffet for up to 100 guests*
- *Lockable storage room for gifts and valuables*
- *Chair covers and sashes*
- *A professional functions organizer on hand all day*
- *Private golf buggy for photo opportunities on the course*
- *Menu Tasting for bride and groom*

STARTERS

CHILLED CANTELOUPE MELON *with forest fruit compote*

CHICKEN LIVER PATE *served with onion chutney and toast*

CARROT AND BUTTERNUT SQUASH SOUP *topped with croutons and crème fraîche*

MAIN COURSES

TENDERLOIN OF PORK *wrapped in Parma ham with a honey and thyme sauce*

HONEY ROASTED SAUSAGES *on a bed of creamy mashed potato with onion gravy*

OVEN BAKED SALMON FILLET *with new potatoes and a watercress sauce*

GOATS CHEESE TARTLET *with caramelised red onion, cherry tomatoes and tomato and a basil sauce (v)*

DESSERTS

TRIO OF SWEETS ~ *Mini Fruit Pavlova, Banoffee Pie, Strawberry Shortbread*

Gold Package ~ £7,599

- *Exclusive use of wedding facilities*
- *One drink per guest on arrival*
- *Canapés*
- *Three course wedding breakfast including coffee and mints for up to 75 guests*
- *A quarter bottle of wine per guest*
- *Glass of Prosecco for toasts*
- *Evening finger buffet for up to 120 guests*
- *DJ for the evening*
- *Lockable storage room for gifts and valuables*
- *Chair covers and sashes*
- *A professional functions organizer on hand all day*
- *Private golf buggy for photo opportunities on the course*
- *Menu Tasting for bride and groom*

STARTERS

SMOKED TROUT AND ASPARAGUS TERRINE

TOMATO, MOZZARELLA AND BASIL *with a pesto dressing*

ROAST BARBARY DUCK BREAST AND ORANGE SALAD *with a thyme dressing*

MAIN COURSES

ROAST RUMP OF LAMB *with mashed sweet potato and a redcurrant jus*

CHICKEN BREAST STUFFED WITH GOAT'S CHEESE, *wrapped in Parma ham and finished with a white wine sauce*

SEARED SEA BASS *on a bed of crushed new potatoes with roasted red pepper cream*

PUFF PASTRY TARTLET *filled with caramelised red onion and cherry tomatoes, topped with brie (v)*

DESSERTS

TRIO OF SWEETS ~ *Strawberry cheesecake, Lemon posset, Chocolate fudge brownie*

COFFEE AND MINTS

Platinum Package ~ £8,995

- *Exclusive use of wedding facilities*
- *Two drinks per guest on arrival*
- *Canapés*
- *Three course wedding breakfast including coffee and mints for up to 75 guests*
- *Half a bottle of wine per guest*
- *Glass of Champagne for toasts*
- *Evening finger buffet for up to 150 guests*
- *DJ for the evening*
- *Lockable storage room for gifts and valuables*
- *Chair covers and sashes*
- *A professional functions organizer on hand all day*
- *Private golf buggy for photo opportunities on the course*
- *Menu Tasting for bride and groom*

STARTERS

TOMATO AND BASIL SOUP *topped with basil infused croutons*

OAK SMOKED SALMON *with cucumber and lime crème fraîche*

HUNTERS PATE *served with apple chutney and Melba toast*

MAIN COURSES

MEDIUM CHATEAUBRIAND *served with horseradish mashed potato, finished with a red wine jus*

MEDALLIONS OF PORK *topped with blue cheese, on a bed of mashed potatoes with a brandy and peppercorn sauce*

OVEN BAKED COD DELICE *served with crushed new potatoes and a prawn veloute*

FILO PASTRY PARCEL *filled with roasted vegetables, served with a spicy tomato sauce (v)*

DESSERTS

TRIO OF SWEETS ~ *Rich chocolate mousse, Lemon Tart, Baked vanilla cheesecake*

COFFEE AND MINTS

CANAPÉS ~ *Smoked salmon and cream cheese / Goat's cheese and cranberry /
Mushroom tartlets / Smoked salmon and olives / Chicken liver pate /
Tomato and brie bruschetta*

EVENING BUFFET CHOICES

*Mixed mini bridge rolls filled with ham / cheddar and pickle / egg mayonnaise / tuna
mayonnaise*

Mixed selection of sandwiches

Mixed Canapés

Quiche selection

Mixed Chinese selection of samosas, spring rolls, filo wrapped prawns and chicken satay

Mini cheese burger crostini

Yorkshire puddings stuffed with beef and horseradish

Chicken Goujons with sweet chilli sauce

Fish Goujons with tartar sauce

Jacket wedges with dips

Cocktail sausages

Olives and brie scones with cream cheese

Crudites and dips

Olives, crisps and tortillas

Mini bruschetta

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## CHILDREN'S MENU

**STARTERS** ~ *Melon and Grapes*  
*Garlic Bread*  
*Potato Skins with Dips*

**MAIN COURSES** ~ *Chicken Goujons, chips and salad*  
*Fish Goujons, chips and salad*  
*Pasta Bolognese with garlic bread*  
*Chicken and Bacon Pasta*  
*Cheese and Tomato Tartlet with veggies and new potatoes*

**DESSERTS** ~ *Ice Cream*  
*Fruit Salad*



## Celebration Buffet Menu ~ £24.95 per person

### MEATS AND FISH

WHOLE DRESSED POACHED SALMON

HAND CARVED ROAST TURKEY CROWN

HOME COOKED GAMMON HAM

HOMEMADE BROCCOLI AND STILTON QUICHE

### SALADS

TOMATO AND CUCUMBER

*Diced tomatoes, cucumber and chopped onion with a drizzle of lime and chilli dressing*

CREAMY COLESLAW

*Sliced red onion, crispy cabbage and grated onion, bound in light mayonnaise with crème fraîche*

CHICKPEA

*Chickpeas, onions and cucumber, tossed with parmesan cheese, herbs, olive oil and balsamic vinegar*

SPINACH PESTO PASTA

*Spinach, penne pasta and pine nuts, tossed in a pesto and garlic dressing*

MIXED GREEN

*Mixed baby leaf, spinach, watercress and rocket salad*

HOT MINTED NEW POTATOES

MAYONNAISE AND DRESSINGS

SELECTION OF BREADS

### SELECTION OF HOMEMADE DESSERTS

COFFEE/TEA



## BBQ Wedding Menu ~ £21.95 per person

### BARBECUED MEATS

TRADITIONAL 100% PURE BEEF BURGER

MARINATED CHICKEN THIGHS

PORK RIBS IN BARBECUE SAUCE

A SELECTION OF MIXED BUTCHERS SAUSAGES

### SALADS AND SIDE DISHES

CREAMY COLESLAW

*A mix of grated white and red cabbage and onions bound in mayonnaise*

TOMATO RED ONION AND FETA SALAD

*Sliced tomatoes, red onions and feta cheese tossed in a basil vinaigrette*

MIXED GREEN SALAD

*Crisp Iceberg lettuce, cucumber, peppers and celery*

GREEN BEAN AND BEETROOT

*Fine french beans with diced fresh beetroot and a mint dressing*

HOT MINTED NEW POTATOES OR POTATO AND CHIVE SALAD

FRENCH BREAD

SAUCES and VINAIGRETTES

**DESSERTS** ~ *A selection of homemade sweets from our sweet table*

**CHEESEBOARD**

**VEGETARIAN OPTIONS** – *Please enquire*

## Hog Roast Wedding Menu ~ £21.95 per person (Minimum 70 people)

HOG ROASTED OVER CHARCOAL ON SITE

### SALADS AND SIDE DISHES

#### CREAMY COLESLAW

*A mix of grated white and red cabbage and onions bound in mayonnaise*

#### TOMATO RED ONION AND FETA SALAD

*Sliced tomatoes, red onions and feta cheese tossed in a basil vinaigrette*

#### MIXED GREEN SALAD

*Crisp Iceberg lettuce, cucumber, peppers and celery*

#### GREEN BEAN AND BEETROOT

*Fine french beans with diced fresh beetroot and a mint dressing*

#### HOT MINTED NEW POTATOES OR POTATO AND CHIVE SALAD

#### FRENCH BREAD

#### SAUCES and VINAIGRETTES

### DESSERTS ~ *A selection of homemade sweets from our sweet table*

### CHEESEBOARD

| FOR OFFICE USE ONLY    |                          |
|------------------------|--------------------------|
| Deposit Paid ~ £       | Cash/Cheque/Credit/Debit |
| Invoice No ~           | Date                     |
| Booked on BRS ~ Yes/No | Initials                 |



# Wedding Booking Form

(PLEASE USE BLOCK CAPITALS)

TITLE (*Mr/Mrs etc*) ..... SURNAME .....

CHRISTIAN NAME(*s*) .....

ADDRESS .....

.....

..... POST CODE .....

EMAIL ..... HOME TEL .....

BUSINESS TEL ..... MOBILE .....

DATE OF BOOKING ..... NUMBER IN PARTY .....

ROOM(s) REQUIRED ..... TIME (*From/To*) .....

MENU PACKAGE (*Dinner/Buffer*) .....

*I enclose a cheque for the sum of £* .....

*Please make cheques payable to* **WISEVILLE & CO LTD**

*By signing this booking form I accept the Terms and Conditions of Business: Room Hire/Catering at Bletchingley Golf Club*

SIGNED ..... DATE .....

# Terms and Conditions of Business:

## Room Hire/Catering at Bletchingley Golf Club



### 1. DEFINITIONS

*In these Terms & Conditions of Business:*

*The 'Caterer' Means the Club's franchised caterer.*

*The 'Club' Means Wiseville & Co Ltd, the owner of Bletchingley Golf Club.*

*The 'Hirer' Means the person, firm or company hiring the room, whose details are set out on the particulars.*

*The 'Particulars' Means the details included on the booking form relating to the function, as attached hereto.*

### 2. APPLICABLE TERMS

*These Terms and Conditions of business are the only terms on which the Club is prepared to hire its Clubhouse rooms for society days, weddings, parties and other functions. No changes will apply unless agreed in writing by a Director of the Club.*

### 3. ROOM HIRE

(a) *The Hirer must be over 18 years of age.*

(b) *The Club agrees to hire to the Hirer*

- *The room*
- *At the times as specified in the Particulars*
- *For the purpose as specified in the Particulars*

(c) *Upon signature of the booking form, the Hirer will pay to the Club the non refundable room hire charge, and to the Caterer the non refundable deposit in relation to the catering services which will be held by the Caterer as an advance against sums owed by the Hirer.*

(d) *All bookings are final and may not be cancelled by the Hirer. The Club may cancel a booking:*

- *For reasons beyond its control (including fire, flood, Acts of God, the function room being unfit for the intended use and other unforeseen events);*
- *If, in the Club's opinion, the function is undesirable and may lead to damage or destruction.*

*In this event the Club will refund any deposit made in respect of the hire of the room, but will have no further liability to the Hirer.*

(e) *The Club's management reserves the right to refuse admission to the Clubhouse to any person it considers undesirable (in its absolute discretion).*

(f) *No alcohol is to be brought into the Clubhouse, without prior agreement.*

(g) *The Hirer shall obey all instructions and comply with all requests of the Club's management (including the Caterer) relating to the function. Without limitation, such instructions and requests may relate to compliance with fire and/or licensing regulations, noise levels, supervision/behaviour of guests and children at the function, compliance with the Club's dress code (as attached), decoration of the room, parking of vehicles and other matters affecting the good management of the Club and disruption to the members. In default, the Club reserves the right to end the function and the full charges for the function will nevertheless remain payable by the Hirer.*

*No compensation or refund (in whole or part) will be payable to the Hirer.*

(h) *Under no circumstances will the total number of persons attending the function exceed 200.*

# Terms and Conditions of Business: Room Hire/Catering at Bletchingley Golf Club

Continued...



## 4. RESPONSIBILITY FOR DAMAGE

- (a) *The Hirer shall be responsible for and shall indemnify the Club against all damage to the Club's premises and property (including the property of Club members) caused by the Hirer and/or persons attending the function. It is the policy of the Club to charge for such damage in all cases. "Damage" shall include soiling of carpets and furnishings requiring (in the opinion of the Club) special cleaning.*
- (b) *The Hirer shall also be responsible for supervision of children attending the function and for ensuring their reasonable behaviour while at the function. Children are not permitted beyond the paved terrace, or on the balconies, or to play on the greens or in the bunkers.*

## 5. CATERING

- (a) *The Caterer will handle all catering requirements of the Hirer relating to the function. Unless details are set out in the particulars, the Hirer will agree separate terms with the Caterer, and a separate deposit will be required.*
- (b) *The Caterer is the exclusive supplier of catering service to the Club and the Hirer may not bring food and drink into the Clubhouse, save with the consent of the Caterer or the Club.*

## 6. PAYMENT TERMS

- (a) *The total price of the function specified in the Particulars will be invoiced as follows:*
  - *Upon booking, the Club will invoice the room hire charge and the Caterer will invoice any required deposit in relation to catering services;*
  - *Balance on the day of function.*
- (b) *The hire charge includes restricted one day membership of Bletchingley Golf Club, to include all attendees of the function.*
- (c) *The Club and the Caterer may charge interest on overdue invoices at the rate of 10% per annum, from the due date until payment is received in full.*

## 7. LIABILITY

*The Club does not exclude liability for death or personal injury caused by its negligence or the negligence of its officers and employees. Subject hereto:*

- (a) *Under no circumstances will the Club be liable (whether in contract, tort or otherwise) for loss of profit, business, contracts or revenues or for any special indirect or consequential loss or damage of any kind.*
- (b) *The maximum liability of the Club (Whether in contract, tort or otherwise) in connection with all matters relating to the Hirer's function shall not exceed the price paid by the Hirer to the club in relation to the function.*

## 8. GENERAL

- (a) *The booking is personal to the Hirer for the purposes stated in the Particulars. The Hirer may not sub-hire or use the Club premises for any other purpose.*
- (b) *The headings are for convenience only and shall not be used to interpret these terms and Conditions of Business.*

July 2005