


## VENUE HIRE

## What's Included

> Exclusivity of function suite with shared outside balcony
> Designated photography garden
$>$ Red carpet on arrival
> Ceiling drapes
> Wedding post box
> Cake stand, knife \& cutting service
> Choice of easels: vintage cream, classic white or wooden heart
> Table linen: white, cream or black
> Table mirrors with tealights
> Private bar until 11.30 pm
> Microphone \& PA system for background music \& speeches
> Entertainment allowance until midnight
> Designated wedding coordinator

## March - September

Full Day: £400 / Evening: £150
October - February
Full Day: $£ 300$ / Evening: $£ 150$

## RECEPTION SERVICES

## WELCOME DRINKS

## CANAPES

| Sparkling Wine ${ }_{\text {5\% ABv (weet) }}$ | $£ 2.50$ |
| :---: | :---: |
| Italian Sparkling Brut ${ }_{\text {1\% Abv (very dry) }}$ | £4.00 |
| Prosecco ${ }_{\text {10.5\% ABv (dy) }}$ | £4.50 |
| Bottled Beer (choices avaible) | £4.00 |
| Martini Cocktail ${ }_{40 \%} \mathrm{ABV}$ chor | £.5.00 |
| Fresh Orange Juice Jug | £12.00 |
| Children's Fruit Shoot | £2.00 |



House Wine - £ 15.95 per bottle
Sauvignon Blanc / Merlot / Pinot Blush

## THE WEDDING BREAKFAST

## SILVER

Chef＇s Soup of your choice（GF\＆／Vegan $)$

## Chicken Supreme

crushed leek \＆chive baby potatoes，seasonal vegetables \＆pink peppercorn sauce（GF＊）

Spiced Sweet Potato Roulade（Vegan）（GF）
roast potatoes，vegetables \＆red pepper sauce

Honeycomb Cheesecake（GF＊／vegan $\star$

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£ 19.95 \mathrm{pp}
$$

## CHILDREN

Melon \＆Berries（Gf）（Vegan） ～＊～
Chicken Bites，chips \＆peas（GF＊／Vegn＊） Tomato \＆Cheese Pasta \＆garlic bread（v） ～ぇ～

Ice Cream（GF＊／Vegn»）

## GOLD

Chef＇s Soup of your choice（GF＊／Vegan夫
Antipasti（GF）
selection of cured meats，cheeses，sundried tomatoes \＆olives

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Traditional Roast
Beef or Chicken（gF＊
thyme roasted potatoes，seasonal vegetables，Yorkshire pudding， stuffing \＆jus

Spiced Sweet Potato Roulade（Vegan）（GF）
roast potatoes，vegetables \＆red pepper sauce
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Salted Caramel Cheesecake
Chocolate Tart（GF）（Vegan）

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£_{£ 29.95 \mathrm{pp}}
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## PLATINUM

## Antipasti（GF）

Prawn Salad（GF＊
Mediterranean Vegetable Tart（vegan）

Prosciutto Chicken Supreme（GF＊）
crushed baby potatoes，vegetables，Parmesan crisp with tomato \＆red pepper sauce

## Slow Braised Lamb Henry（GF＊）

bubble \＆squeak mash，seasonal vegetables with red current jus

Spiced Sweet Potato Roulade（Vegan）（GF）
roast potatoes，vegetables with tomato red pepper sauce
$\sim \star \sim$
Chocolate Brownie（GF）（Vegan＊）
vanilla pod ice cream

Cheese \＆Biscuits

Beef \& Onion Gravy Turkey \& Stuffing Brie.L.T (v)

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£^{6.50 \mathrm{pp}}
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## COMFORT FOOD

S 'Fried Chicken Strips \& Fries
Chili Loaded Nachos (v*) Scampi \& Chips
Pepperoni Pizza \& Fries (v*)
Cheese Burger \& Fries
Vegan Burger \& Fries (vegan)

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£ 7.95 \mathrm{pp} \text { (max } 3 \text { options) }
$$

## CHILDREN

Chicken Nuggets \& Fries
Fish Fingers \& Fries
Hot Dog \& Fries

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£^{\ell} 4.95 \mathrm{pp}
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## Steak \& Potato Pie

bread rolls, red cabbage \& beetroot

## Chicken Curry

rice, chips \& poppadum

## Chilli Con Carne

rice, chips, sour cream \& nachos

## Lasagne

garlic bread \& mixed salad
Cheese \& Onion Pie ${ }_{(v)}$ chips \& beans

## Chicken \& Pepperoni Pasta Bake

garlic bread \& mixed salad
Tomato \& Mozzarella Pasta Bake (v)
garlic bread \& mixed salad

> Vegan Chilli Con Carne (vegan)
> Vegan Curry $_{(\text {vegan })}$

1 choice $£ 8.95$ per person (min 20 guess)
2 choices $£^{9.95}$ per person (min 40 guest)
3 choices $£ 11.95$ per person (min 60 guests)

Carved Meats:Ham/Turkey/Beef Selection of artisan breads
Selection of filled tortilla wraps
Assorted vegetarian sandwiches (v) (vegnn $)^{*}$
Antipasti Platter
Selection of Pates
Poached Salmon with Atlantic Prawns
Marinated Chicken Skewers
Halloumi \& Pepper Skewers (v)
Oriental Selection $(v)$
Loaded Potato skins (v*)
Assorted Quiche Selection (v*)
Sourdough Pizza Selection (v*) Mixed Leaf Salad (Gf) (vegan)
Chicken Caesar Salad
Coleslaw (Gf) (Vegn*)
Cous-Cous (vegan)
Potato Salad (GF) (Vegna)
Pasta Salads (v) (vegn*)

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\underset{\text { Minimum }}{ } 70 \text { guests }
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## TRADITIONAL <br> ORDER OF EVENTS

## Guest Arrival

Welcome Drinks
Group Photography / Bouquet Toss
Canapes
Bridal Party Photography
Announcement of Bride \& Groom
Relaxed Reception
Call to Dine
Wedding Breakfast
Speeches \& Toasts
Room change / Photography Opportunity
DJ Entertainment
Evening Guests Arrive
Official Cake Cutting
First Dance
Evening Buffet \& Cake
Last Drink Service: 11.30pm
DJ Farewell: 12am
Carriages: 12:30am


Reception timings are subject to the ceremony time - not all services are compulsory.

## RECOMMENDED SUPPLIERS

| NAME | CATEGORY | CONTACT |
| :---: | :---: | :---: |
| Rumour Entertainments | Venue Decoration | weddings@rumour-entertainments.co.uk 01616379928 -Allison |
| DJ Tom Stone | DJ | 07860650177 |
| DJ Chris Williams | DJ | $\begin{aligned} & \text { www.facebook.com/chriswilliamseventsdj } \\ & 07913638362 \end{aligned}$ |
| High Style Wedding Cars | Wedding Transportation | enquries@highstylecars.co.uk 01613048950 - Phill |
| Lee Wilde Photography | Photography | $\begin{aligned} & \text { lee@leewildephotography.com } \\ & 07967638350 \end{aligned}$ |
| Let's Celebrate | Balloons / Decor | enquiries@letscelebrateonline.com $01613677944$ |
| The Balloon Bar | Balloons | balloonbarmcr@hotmail.com 07912235367 |
| The Allotment Bride Florist | Florist | $\frac{\text { allotmentbride@gmail.com }}{07734800972}$ |
| Singing Waiters | ZLP Entertainment | info@zlpentertainment.co.uk |

## Frequently Asked Questions

- Deposit $\sim$ Bookings are confirmed on receipt of the venue hire fee -provisional bookings are not accepted.
- Final numbers and full payment for all other services are to be confirmed no later than one month in advance of your wedding date.
- In the event of a cancellation all room hire \& catering payments are non-refundable.
- Bio-degradable confetti is permitted outdoors. Table confetti indoors is permitted. Confetti cannons are not permitted.
- All open flame candles must be contained in a vase/holder.
- Any foods prepared for an event will be served at the required time and buffet foods left to stand for no longer than one hour. The Club accepts no responsibility for leftover food taken off the premises and guests will be asked to sign a disclaimer to that effect.
- Access to set up for all external suppliers will be from 8 am on the day of the wedding. Bride \& Groom may drop items off the day before and the venue will set up.

Wedding Breakfast menu:

- For each category, all menu choices are included but a pre order and seating plan are required at your final wedding meeting.
- Please ask your wedding coordinator for a template of the table/menu plan


## Dietary Requirements:

- All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please inform us of any special dietary requirements or allergies for you and your guests. Denton Golf Club can provide substitute dishes upon request but cannot be held responsible for not conforming to dietary requirements or allergies if not given prior notice.
- KEY: (GF = Gluten Free). ( $\mathrm{V}=$ Vegetarian) (Vegan $=$ Suitable for vegetarians and vegan diets). ( $\star=$ substitute dish can be prepared).


Email: events@dentongolfdub.com

