

A bride stands on a lush green golf course, wearing a white lace wedding dress and a long, flowing veil. She holds a bouquet of white and yellow flowers. The background features a line of trees under a bright sky.

WEDDINGS

DENTON GOLF CLUB



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 11.30pm
- 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

Sparkling Wine 5% ABV (sweet)	£2.50
Italian Sparkling Brut 11% ABV (very dry)	£4.00
Prosecco 10.5% ABV (dry)	£4.50
Bottled Beer (choices available)	£4.00
Martini Cocktail 40% ABV (choices available)	£5.00
Fresh Orange Juice Jug	£12.00
Children's Fruit Shoot	£2.00

CANAPES

Mini Beef Burger Sliders
Marinated Chicken Skewers (GF)
Honey Glazed Sausages (GF) (Vegan*)
Mini Quiche (V)
Bruschetta (V) (GF*) (Vegan*)

Selection of above

£6.50 per person

House Wine - £15.95 per bottle

Sauvignon Blanc / Merlot / Pinot Blush

Our servers will ask each table which wine selection they prefer

THE WEDDING BREAKFAST

KEY: ★ alternative dietary dish can be prepared

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★)

£19.95 pp

CHILDREN

Melon & Berries (GF) (Vegan)

~★~

Chicken Bites, chips & peas (GF★/ Vegan★)
Tomato & Cheese Pasta & garlic bread (v)

~★~

Ice Cream (GF★/ Vegan★)

£12.95 pp

GOLD

Chef's Soup of your choice (GF★/Vegan★)

Antipasti (GF)

selection of cured meats, cheeses, sundried tomatoes & olives

~★~

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

~★~

Salted Caramel Cheesecake

Chocolate Tart (GF) (Vegan)

£29.95 pp

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

~★~

Chocolate Brownie (GF) (Vegan★)

vanilla pod ice cream

Cheese & Biscuits

£39.95 pp

HOT BARMS & CHIPS

Bacon or Sausage (Vegan*)

Beef & Onion Gravy

Turkey & Stuffing

Brie.L.T (V)

£6.50 pp

COMFORT FOOD

S 'Fried Chicken Strips & Fries

Chili Loaded Nachos (V*)

Scampi & Chips

Pepperoni Pizza & Fries (V*)

Cheese Burger & Fries

Vegan Burger & Fries (Vegan)

£7.95 pp (max 3 options)

CHILDREN

Chicken Nuggets & Fries

Fish Fingers & Fries

Hot Dog & Fries

£4.95 pp

HOT BUFFETS

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

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Vegan Chilli Con Carne (Vegan)

Vegan Curry (Vegan)

1 choice £8.95 per person (min 20 guests)

2 choices £9.95 per person (min 40 guests)

3 choices £11.95 per person (min 60 guests)

GALA BUFFET

Carved Meats: Ham/Turkey/Beef

Selection of artisan breads

Selection of filled tortilla wraps

Assorted vegetarian sandwiches (V) (Vegan*)

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) (Vegan*)

Cous-Cous (Vegan)

Potato Salad (GF) (Vegan*)

Pasta Salads (V) (Vegan*)

£24.95 pp

Minimum 70 guests

EVENING CATERING

TRADITIONAL 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 0161 637 9928 -Allison
DJ Chris G	DJ & Master Of Ceremonies	www.djchrisg.co.uk 07411636675
DJ Chris Williams	DJ	www.facebook.com/chriswilliamsevents 07913638362
High Style Wedding Cars	Wedding Transportation	enquiries@highstylecars.co.uk 0161 304 8950 - Phill
Lee Wilde Photography	Photography	lee@leewildephotography.com 07967638350
Let's Celebrate	Balloons / Decor	enquiries@letscelebrateonline.com 0161 367 7944
The Balloon Bar	Balloons	balloonbarmcr@hotmail.com 07912235367
The Allotment Bride Florist	Florist	allotmentbride@gmail.com 07734800972
AC Magic	Magician	www.acmagic.co.uk 07748765434

Frequently Asked Questions

- Deposit ~ 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 8am 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). (V = Vegetarian) (Vegan = Suitable for vegetarians and vegan diets). (★ = substitute dish can be prepared).



AND SO, THE ADVENTURE
BEGINS...

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