

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 above dancefloor
- Wedding post box
- Cake stand, knife & cutting service
- Choice of easels: vintage cream, classic white or wooden heart
- Table linen: white 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



RECEPTION SERVICES

WELCOME DRINKS

Bucks Fizz
Prosecco
Aperol Spritz
Bottled Beer (choices available)
Pimm's & Lemonade
Appetiser
Children's Fruit Shoot
House Wine (Sauvignon Blanc/Merlot/Pinot Blush)

CANAPES

Mini Beef Burger Sliders
Marinated Chicken Skewers (GF)
Honey Glazed Sausages (GF) (Vegan*)
Mini Quiche (V)
Bruschetta (V) (GF*) (Vegan*)
~*~
Mini Buckets
Fish & Chips / Chicken & Chips / Halloumi & Chips

DRINKS PACKAGE

Bucks Fizz on arrival / Prosecco with speeches / Table Wine three bottles per table

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*)

CHILDREN

Melon & Berries (GF) (Vegan)

~*~

Chicken Bites, Chips & Peas (GF*/Vegan*)

Tomato & Cheese Pasta & Garlic Bread (V)

~*~

Ice Cream (GF*/Vegan*)

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)

Bread baskets & bottled water served to each table for each menu (GF*)

PLATINUM

Antipasti (GF*)

Smoked Salmon & 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

BUFFET A

Assorted Sandwiches
Farmhouse Platter:
Pork Pies / Savory Eggs / Sausages Rolls
Mini Chicken Skewers
Miniature Quiche Selection
Chunky Chips
Mixed Salad / Coleslaw
Potato Salad / Pasta Salad

BUFFET B

Assorted Sandwiches
Hot Sausage Rolls / Honey Sausages
BBQ Wings / Seasoned Drumsticks
Freshly Baked Quiche
Spring Rolls / Samosas
Selection of Pizzas
Chunky Chips
Mixed Salad / Coleslaw
Potato Salad / Pasta Salad

BUFFET C

Carved Meats Ham / Turkey / Beef
Selection of Artisan Breads
Assorted Vegetarian Sandwiches
Chicken Skewers / Crispy Goujons
Minis Bites:
Pate / Bruschetta / Quiche / Pies
Smoked Salmon & Prawn Platter
Hot Jersey Potatoes
Sweet Potato Wedges
Caesar Salad / Greek Salad
Coleslaw / Pasta Salad

GALA BUFFET

Carved Meats: Ham / Turkey / Beef
Selection of Artisan Breads
Selection of filled Tortilla Wraps
Assorted Vegetarian Sandwiches
Antipasti Platter
Selection of Patés
Poached Salmon with Atlantic Prawns
Marinated Chicken Skewers
Halloumi & Pepper Skewers
Indian Selection
Loaded Potato Skins
Assorted Quiche Selection
Sourdough Pizza Selection
Chicken Caesar Salad
Greek Salad
Coleslaw / Cous-Cous
Potato Salad / Pasta Salads

HOT BUFFETS

Steak & Potato Pie, Crusty Bread & Red Cabbage
Chicken Curry, Rice & Poppadum
Chilli Con Carne, Rice, Chips, Sour Cream & Nachos
Lasagne, Garlic Bread & Mixed Salad
Cheese & Onion Pie, Mixed Salad & Beans
Vegan Chilli Con Carne
Vegan Curry
Option to add chips available

HOT BARMS & CHIPS

Beef & Onion Gravy
Turkey & Stuffing
BBQ Pulled Pork
Bacon & Sausage / Vegan Sausage

COMFORT FOOD

S 'Fried Chicken Strips & Fries
Mini Fish & Chips
Halloumi & Chips
Pepperoni Pizza & Fries (v*)
Cheeseburger & Fries (Vegan*)

DESSERTS

Chocolate Fudge Cake
Strawberry Gateaux
Vanilla Cheesecake
Victoria Sponge Cake
Vegan Lemon Cake
Fruit Platter
Cheese & Biscuits

CHILDREN'S HOT FOOD

Chicken Nuggets, Fish Goujons or Pizza with Fries

CHILDREN'S BUFFET

Ham / Cheese / Egg Sandwiches & Crisps
Chicken Nuggets / Pizzas / Fries
Cocktail Sausages
Veggie Sticks & Humous
Fruit Platter

TRADITIONAL ORDER OF EVENTS

Guest Arrival
Welcome Drinks
Group Photography / Bouquet Toss
Canapes
Bridal Party Photography
Announcement of newlyweds
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.



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. The bridal party may drop items off the day before and the venue will set them up on your behalf.

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).



0161 336 3218 ext. 2
events@dentongolfclub.com