

Denton Golf Club

Wedding

Brochure



events@dentongolfclub.com

0161 336 3218 ext2



Venue Hire

Full Day Hire - £650

- Exclusive use of function suite
- Shared outside balcony with stunning views
- Designated photography garden
- Red carpet on arrival
- Ceiling drapes above the dancefloor
- Card post box
- Cake stand, knife & cutting service
- Choice of easels
- Candy cart display with LED sign (*sweets not included*)*
- Pressed table linen: white or black
- Table mirrors with tealights
- Private bar service until 11.30pm
- Microphone & PA system for background music
- Entertainment allowance until midnight
- Designated wedding co-ordinator

Capacity

The suite is perfect for both small or large receptions.

Full Suite: sit down meal for up to 110 guests

Half Suite: sit down meal for up to 50 guests

Evening reception up to 150 guests



Reception Services

Drinks

Sparkling Wine	£3.25
Prosecco	£5.25
Bottled Beer	£4.25
House Wine 75cl	£20.95
Appletiser	£3.55
Fresh Orange Jug	£12.00
Fruit Shoot	£2.00

Drink Package

Arrival Drink
Sparkling Wine
Fresh Orange

Toast Drink
Prosecco
Bottled Beer

Table Wine
x3 bottles per table

£14.50 pp

Non alcoholic wine, prosecco & beer available

Canapes

Mini Steak & Ale Pies
Mini Chicken & Tarragon Pies
Tempura King Prawns
Tomato, Basil & Feta Bruschetta (v)
Vegetable Samosas (vegan)

£6.25 pp

Wedding Breakfast

Set Menu

Soup of your choice

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Traditional Roast Dinner

Beef / Chicken / Vegan Wellington

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Cheesecake of your choice

Honeycomb, Strawberry & Cream,

Vanilla & Biscoff

Vanilla (gf) (vegan)

£27.50 pp

Children's Menu

Melon & Berries

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Chicken Goujons, fries & peas

Tomato & Cheese Pasta with

garlic bread (v)

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Raspberry Ripple

Ice Cream Sponge Roll

£14.50 pp

Choice Menu

Soup of your choice

Bruschetta (v) (vegan alt)

Antipastso

Classic Prawn Salad

Goat's Cheese Parcel (v)

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Prosciutto & Mascarpone Chicken Supreme

roasted baby potatoes, seasonal vegetables & provencal sauce

Slow Braised Beef with Peppercorn Sauce

creamy mashed potatoes & seasonal vegetables in a giant Yorkshire pudding

Lamb Henry

bubble & squeak mashed potatoes, seasonal vegetables with red current jus

Salmon Fillet

leek & chive baby potatoes, seasonal vegetables & hollandaise

Spiced Beetroot Wellington (vegan)

roasted baby potatoes, seasonal vegetables & vegan gravy

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Cheesecake of your choice

Honeycomb, Strawberry & Cream or Vanilla & Biscoff

Vanilla Cheesecake (gf) (vegan)

Strawberry Eaton Mess

Caramel Apple Pie & Custard (gf)

Cheese & Biscuits

£39.95 pp - choose up to three options per course

CLASSIC BUFFET
£13 pp

Assorted Sandwiches (v*)
Pork Pies, Savoury Eggs & Sausage Rolls
Cajun Chicken Skewers
Spring Rolls & Samosas (v)
Freshly Baked Quiche (v)
Chunky Chips
Mixed Salad, Coleslaw & Potato Salad

Minimum catering x 30

**SIGNATURE
BUFFET**
£20 pp

Assorted Sandwiches & Wraps (v*)
Antipasto Grazing Platter
Ploughman's Grazing Platter
Poached Salmon with Atlantic Prawns
Mini Pies: Steak & Ale / Chicken & Tarragon
Chicken & Chorizo Skewers
Halloumi & Veg Skewers (v)
Selection of 12" Pizzas (v*)
Loaded Potato Skins (v*)
Sweet Potato Wedges (v)
Mixed Salad, Coleslaw
Potato Salad & Pasta Salads

Minimum catering x 40

**COMFORT FOOD
BUFFET**
£15pp

Hot Melt Baguettes: Cheese & Onion (v) / Ham &
Smoked Cheese / BBQ Chicken & Mozzarella
Hot Chicken: Goujons, Wings & Drummers
Selection of 12" Pizzas (v*)
Loaded Nachos: Salsa & Cheese (v) / Chilli & Cheese
Seasoned Fries

Minimum catering x 40

**HOT DISH
BUFFETS**
£10 pp

Steak & Potato Pie: crusty bread & red cabbage
Chicken Curry: rice & naan bread
Chicken Fajita Pasta Bake: garlic bread & salad
Chilli Con Carne: rice, nachos & sour cream
Lasagne: garlic bread & mixed salad
Cheese & Onion Pie: mixed salad & beans (v)
Vegan Curry or Vegan Lasagne (ve)

Served in trays of x18 portions

Add Chips £1 pp

OTHER CATERING

**HOT BARMS & CHIPS
BASKETS
£7.50 pp**

Beef & Onion Gravy
Chicken & Stuffing
Bacon & Sausage
Brie. L. T (v)

Choice of the above - please specify selections

**CHILDREN'S
BASKETS
£5.25 pp**

Chicken Nuggets & Fries
Hot Dog & Fries
Fish Goujons & Fries
Margarita Pizza (v) & Fries

Choice of the above - please specify selections

**CHILDREN'S BUFFET
£9.95 pp**

Assorted Sandwiches, Crisps & Savoury Nibbles
Chicken Nuggets, Sausage Rolls , Pizza (v)
Fries
Fresh Fruit Platter

Minimum catering x 15

**AFTERNOON TEA
£19.95 pp**

CLASSIC AFTERNOON TEA

Sandwiches:

Ham & tomato / Egg & cress / Cheese & onion / Salmon & cream cheese

Freshly baked quiche

Scones, clotted cream & preserve

Mini cakes & fancies

Unlimited Tea/Coffee

SAVOURY AFTERNOON TEA

Sandwiches:

Beef & horseradish / Ham & piccalilli / Chicken & bacon / Tuna & cucumber

Crisps

Pork Pie , Savoury Egg & Mini Pie

Cheese & Biscuits

Unlimited Tea/Coffee





DESSERTS

LUXURY 10" CAKES - £39.95 per cake

serve approx x14 portions each

Lemon Drizzle Cake
Victoria Sponge Cake
Chocolate & Sicilian Orange Cake
Honeycomb Crunchie Cake
Cherry Bakewell Cake
Banoffee & Caramel Cake
Oreo Cookies & Cream Cake (vegan)
Jammy Dodger Cake (vegan)



MINI CAKES & FANCIES PLATTER - £65

FRESH FRUIT PLATTER - £55

CHEESE BOARD PLATTER & BISCUITS - £120

You are welcome to provide your own desserts
- please bring disposable plates/ cutlery
or opt for our £25 service charge



Recommended Suppliers

DJ ENTERTAINMENT

DJ Tom Stone - 07860650177

www.tomstonedj.co.uk

DJ Chris Williams - 07913638362

dj.chriswilliams@live.co.uk

VENUE DECORATION

Wild Orchid Venue Dressing -07840781941

www.wildorchidvenuedressing.co.uk

LED NUMBERS & LETTERS

Light Up The Scene -07762842254

lightupthescenemcr@gmail.com

PHOTOBOOTHS & LED DANCE FLOORS

info@fancyfacephotobooths.co.uk

www.fancyfacephotobooths.co.uk

FIREWORK DISPLAYS

Fireworks2000 - 07932596035

WEDDING CARS

www.highstylecars.co.uk

BALLOONS

The Balloon Bar - 07912235367

balloonbarmcr@hotmail.com

CAKE

Bun & Dusted - 07725512720

laura@bun-and-dusted.co.uk





Finer Details

Deposit:

Bookings are confirmed on receipt of the venue hire fee (non-refundable). Final numbers and full payment for all other services are to be confirmed no later than 4 weeks in advance of your wedding date.

Venue Decoration:

Please arrange your own decoration and chair covers.

External suppliers may access the venue from 8am on the day of the wedding.

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.

All items must be collected before 10am the following day. The Club accepts no liability for loss or damages.

Wedding Breakfast menu:

Bread baskets and table water are inclusive of all wedding breakfast menus.

A pre order for each table is required in advance.

Buffets:

When opting for a buffet alternative to the wedding breakfast menu- there is a +£1pp supplement for linen napkins and table setting.

Any buffet 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.

DIY Catering:

You are welcome to provide any confectionary items and desserts.

Alcoholic favours are permitted with a maximum of 50ml pp.

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.

