WEDDINGS



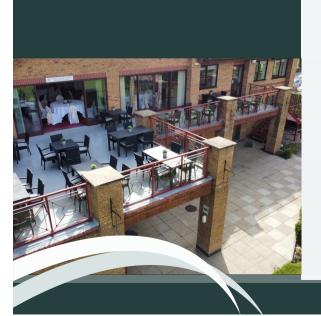
DENTON GOLF CLUB
2023

BOOKING

Bookings will be confirmed on receipt of room hire deposit -we do not accept provisional bookings.

Final numbers and full payment for catering services are to be confirmed at least one month in advance of your wedding date.

Please note: in the event of a cancellation all room hire & catering payments are non-refundable. Such payments can be redeemed at a later date, for a duration of 12 months.





VENUE HIRE (Fridays half price room hire)

Full Day (March - Sept)	£350
Full Day (Oct-Feb)	£250
Evening Reception (from 7pm)	£150

FACILITIES INCLUDED

Exclusivity of function suite with shared access to outside balcony

Designated photography garden

Private bar with drink service until 23:30 hrs

Entertainment allowance until oo.oo hrs (+ 1 hour with extension)

Easel - Vintage or Wooden heart

Red carpet on arrival

Cake stand, knife & cutting service

Mirror table bases with tealights

Wedding post box

Table linen—choice of white, cream or black

Audio System & Microphone / Disabled Access / Baby Changing / Air Conditioning / Wi-Fi / Projector & Screen or 50" TV

RECEPTION & TOAST DRINKS

Sparkling wine	£2.50 per glass
Bucks fizz	£2.50 per glass
Prosecco	£4.00 per glass
Bottled beer	£4.00 per bottle
Pimm's & lemonade	£4.00 per glass
Cordial juice	£4.95 per jug
Fresh orange juice	£12.00 per jug

TABLE WINE

House Wine £15.95 per bottle

(Sauvignon Blanc, Merlot & Zinfandel Rose)

Our servers will ask each table which wine selection they prefer.

Please ask to view our wine list for other wine choices and prices

CANAPES

Miniature beef burger on brioche bun

Honey glazed sausages

Mini filled potato skins $(V)(VE^*)$

Tomato, basil & feta bruschetta (V) (VE) (GFA)

Miniature quiche selection (v*)

£6.50 per person



TO START

Chef's Soup of your choice, crusty bread (GFA) (VEA)

Antipasti cured meats, cheeses, olives, sundried tomatoes, artisan bread &oils (GFA)

Classic Prawn Salad

Hoisin Duck in Filo Basket with pac-choi, spring vegetables & egg noodles

Farmhouse Pate real ale chutney & crusty bread

Vegan Starters

Chef's Vegan Soup of your choice, crusty bread (GFA) (VE)

Portobello Mushroom & Pesto Crostini (VE)

MAIN COURSE

Roast Beef roast potatoes, seasonal vegetables, stuffing, Yorkshire pudding & rich jus Chicken Supreme dauphinoise potatoes, seasonal vegetables, thyme jus

Salmon Fillet leek & chive crushed baby potatoes, green beans, hollandaise sauce

Lamb Henry bubble & squeak mash, seasonal vegetables & mint hinted jus

(Gluten free alternative available)

Vegetarian & Vegan Main Courses

Mushroom & Brie Wellington roast potatoes, vegetables, stuffing & gravy (V)

Cauliflower Cheese Tart roast potatoes, seasonal vegetables, stuffing & gravy (V)

Sweet Potato Dhal Curry with rice & naan bread (VE) (GF)

DESSERTS

Strawberry & Prosecco Torte Salted Caramel Cheesecake Citron Meringue Tart

Gluten Free & Vegan Desserts

Chocolate Tart with fresh fruit (GF) (VE)

VEDDING BREKFAST

CHILDREN'S MENU

Mac & Cheese & garlic bread (V)

Chicken Nuggets chips & peas

Fish Goujons chips & peas

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Chocolate Ice Cream

TO FINISH

Cheese & Biscuits

Selection of premium cheeses, biscuits, chutney & accompaniments

Hot Beverages

Choose one menu option for all guests and one vegetarian option.

Pre-order required.

3 Course Wedding Breakfast	£28.00 per person
2 Course Children's Wedding Breakfast	£9.95 per person
Cheese & Biscuits	£45.00 per table
Hot Beverages	£1.75per person

BUFFET SELECTIONS

BUFFET A

£6.50 pp

Assorted sandwiches & wraps (v*)
Seasoned chunky chips (v)

BUFFET B

£12.95 pp

Assorted Sandwiches (V*)
Marinated Chicken Drummers
Hot Sausage Rolls
Spring Rolls & Samosas (V*)
Selection Of Pizzas (V*)
Chunky Chips (V)
Mixed Salad & Coleslaw (V)

(minimum 30 guests)

BUFFET C

£16.95 pp

Assorted Sandwiches (V*)
Crispy Chicken Strips
Hot Sausage Rolls
Breaded Cheese Bites
Indian Platter Selection (VE)
Selection Of Pizzas (V*)
Seasoned Wedges (V)
Quiche (V*)
Mixed Salad & Coleslaw (V)
Potato Salad & Pasta Salad (V)

(minimum 30 guests)

BUFFET D

£19.95 pp

Platters of Carved Meats Beef / Turkey / Ham
Rustic Breads
Ploughman's Platter
Selection of Pates
Poached Salmon with Atlantic Prawns
Marinated Chicken Skewers
Indian Platter Selection (VE)
Loaded potato skins (V*)
Mini Bites: Quiche (V*) / Smoked Salmon
Bellini / Bruschetta (V)
Mixed Salad & Coleslaw (V)
Potato Salad & Pasta Salad (V)

(minimum 50 guests)

ADDITIONAL BUFFET PLATTERS

Assorted Sandwiches	£25
Carved Meats Platter	£120
Antipasti Platter	£120
Ploughman's Platter	£70
Pate Board	£65
Marinated Chicken Skewers (GF)	£70
Poached Salmon with Prawns (GF)	£120

Can be added to any buffet (per platter)

BUFFET SELECTIONS

HOT SUPPERS

Steak & Potato Pie

crusty bread rolls, red cabbage & beetroot

Chicken Curry

rice, chips & poppadum (VA)

Chilli Con Carne

rice & chips (VA)

Lasagne or Vegetable Lasagne (VA)

garlic bread & mixed salad

Cheese & Onion Pie

chips & beans (V)

Cottage Pie

crusty bread rolls, red cabbage & beetroot

Fisherman's Pie

topped with creamy mashed potato

Chicken & Pepperoni Pasta Bake

garlic bread \mathcal{E} mixed salad

Mozzarella & Basil Pasta Bake

garlic bread & mixed salad (V)

£7.95 pp - one selection (min 20 guests)

£9.95 pp - two selections (min 40 guests)

£11.95 pp - three selections (min 60 guests)

GOURMET BURGERS

£9.95 pp

Served with, onion rings, rustic fries & salad.

Smokey Cheese Burger

Southern Fried Chicken Burger

Vegan Burger (VE) please order in advance

Circulated by our waiters to your table.

SIMPLE SUPPERS

£ 6.50 pp

All served with seasoned chunky chips

Beef & Onion Gravy
Turkey & Stuffing
Pork & Apple
Bacon & Sausage
Vegan Sausage (VE)
Brie.L.T (V)

BUFFET SELECTIONS

MINI BUCKETS

£6.95 pp (choose two choices)

Battered Fish & Chips

with mushy peas

Chicken Curry

with rice & naan bread (GFA)

Sausage & Mash

onion gravy, topped with crispy leeks (VA)

Chilli Con Carne

with rice, topped with sour cream & nachos

Sweet Potato Dhal Curry

with rice & naan bread (VE) (GFA)

DESSERTS

Chocolate Fudge Cake
Strawberry Gateaux
Vanilla Cheesecake
Victoria Sponge Cake

£30 per cake

Selection of Miniature Cakes & Fancies £45 per serving

Cheese & Biscuits with condiments £60 per serving

All dessert options serve approximately 15 persons

CHILDREN'S BUFFET

£6.50 pp

Sandwiches: Ham/ Cheese / Egg Mayo

Assorted Crisps Selection

Cocktail Sausages

Cheese rolls

Cheese & Tomato Pizza

Chips

(minimum 15 guests)

CHILDREN'S MINI BUCKETS

£4.50 pp

(Maximum two choices)

Chicken Nuggets & Chips Fish Fingers & chips

Cheese & Tomato Pasta with garlic bread

DJ Chris Williams

Email: dj.chriswilliams@live.com

Tel: 07913638362

www.facebook.com/chriswilliamseventsdj

Lee Wilde Photography

Email: lee@leewildephotography.com

Tel: 07967638350

Wedding Venue Decoration

Email: weddings@rumour-entertainments.co.uk

Tel: 0161 637 9928 Allison

DJ's & Live Act Entertainment

Email: enquiries@rumour-entertainments.co.uk

Tel: 0161 637 9928 Wayne

Lindsey Claire's Balloons

Email: lindseyclaires@live.co.uk

Tel: 07816490174

High Style Wedding Cars

Email: enquries@highstylecars.co.uk

Tel: 01613048950

External vendors may have access to venue to set up from 8am with prior arrangement.



TERMS & CONDITIONS

Final numbers and full payment for catering services are to be confirmed at least **one month** in advance.

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.

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.

We do not provide any take-away facilities.



Menu Descriptions:

N= contains nuts

V = Vegetarian

 V^* = Some options vegetarian

VA = Vegetarian alternative available

GF = Gluten Free

GFA= Gluten free alternative available

VE = Vegan

"We would like to take this opportunity to thank you for your consideration in booking your special event with us.

We look forward to helping create your perfect day!"



...THE DENTON GOLF CLUB TEAM