

# TERMS & CONDITIONS

- Provisional bookings are held for a maximum of two weeks only, and will be then automatically cancelled without notification.

When confirming a booking please observe and follow the booking conditions below:

- A deposit of £500\* is required to confirm the booking (NON REFUNDABLE) within fourteen days of the provisional booking being made. (\*For smaller day time events a percentage of the final bill will be applied).
- 50% payment of the total costs must be made 12 weeks in advance of the event and residual balance 4 weeks before, otherwise the club reserves the right to cancel the event and no payments made to the club will be refunded.

Upon cancelling your event the following charges will be levelled, excluding the non-refundable deposit:

- Cancellation less than 8 weeks before the date of the event 100% of the total costs.
- Cancellation between 16 weeks and 8 weeks before the date of the event (both dates inclusive) 75% of the total costs.
- Cancellation between 26 weeks and 16 weeks before the date of the event 50% of the total costs.
- When making your initial booking and completing the booking form please consider your numbers attending both day and night very carefully as only a reduction in numbers of up to 15% will be accepted in reference to the final invoice.(i.e. Booking form 80 people stated daytime, minimum charge on final invoice 68.)
- Ultimate final numbers are to be confirmed 72 hours in advance with the Wedding Host or the Manager, these are the numbers that will be catered for and charged for in full. Payments by credit card may only be made in person at the golf club and will be subject to a 2% surcharge, there is no surcharge for Debit cards.
- Children between the age of five and under ten will be charged at 60% of the menu price. Children under five – meals are free (there will however, be a supplement where chair covers are required).
- All pre orders on menus must be given in writing 14 days before the event.
- All food and drink consumed must be purchased from the club.
- Regular contact must be maintained with the club through the duration of the booking.
- Weddings that choose not to have an evening event must depart the function room no later than 5.30pm, unless by prior arrangement.
- The bar will close at 12.00 midnight unless by prior arrangement with the golf club at an additional cost.
- Any damage caused to the Club by any of the event attendees will be the responsibility of the persons who booked the event and may result in charges being made.
- The prices listed in this brochure are for the year indicated only. Due to circumstances beyond our control or market influences the club reserves the right to withdraw certain menus or products without prior notification and/or change menu prices accordingly. Prices in this brochure are inclusive of VAT at the rate of 20%. All accounts will be charged on prices ruling at the time of the event, with any subsequent increases in VAT being chargeable.
- Any external contractors (i.e. entertainers etc) must provide proof of Public Liability Insurance cover and contact the club at least 1 month prior to the wedding.
- Please be aware that the club is primarily a golf club and it is the responsibility of the organiser to ensure that their guests, especially children, do not venture onto any part of the golf course or surrounding practice areas. This is for your guest's own safety and the safety of those playing the course. Grimsby Golf Club will not be held responsible for any accidents which occur due to guests being on the golf course or surrounding areas.



# The Grimsby Golf Club

## Wedding Menu Selection

All dishes are examples and can be amended by client choice

### Starters

Homemade vegetable soup (v)  
Homemade leek & potato soup (v)  
Roasted plum tomato & red pepper soup (v)  
Poached pear & walnut salad, blue cheese dressing (v)  
Salmon gravlax with pickled beetroot & dill crème fraîche  
Homemade chicken liver parfait with red onion jam and toasted brioche  
Oak smoked chicken, baby potato salad & lemon oil  
Ham hock and leek terrine piccalilli  
Plum tomato and goats' cheese tart with dressed rocket (v)  
Salmon and red pepper rilette, black olive and crisp crostini  
Melon terrine with strawberry soup (v)

### Mains

Roasted rib of beef, Yorkshire pudding & caramelised onion gravy.  
Chicken stuffed with mozzarella and parmesan with a rich tomato sauce.  
Roasted salmon fillet, white wine and parsley sauce.  
Lincolnshire sausage, mashed potatoes, onion gravy.  
Roast chicken breast, stuffing, bacon & sausage roll, roast gravy.  
Blade of beef with roasted carrots and buttered spinach.  
Honey roast gammon with Madeira sauce.  
Poached chicken breast in white wine & tarragon velouté  
Roasted pork shoulder, sage and onion stuffing.  
Confit shoulder of lamb with white beans and black olives.  
Mediterranean vegetable tart (v).  
Spinach, walnut and stilton strudel (v).  
Roast vegetable hotpot (v).  
Savoury goats' cheese & beetroot cheesecake (v)  
Chargrilled Mediterranean vegetables and goats' cheese(v).

### Desserts

Lemon & vanilla meringue roulade, raspberry coulis  
Rich sticky toffee pudding with butterscotch sauce  
White chocolate cheesecake with berry compote & fruit coulis  
Treachle tart with clotted cream  
Vanilla cheesecake, chocolate ice cream & fruit coulis

Warm chocolate brownie, chocolate soil and vanilla ice cream  
Raspberry swirl cheesecake, fruit compote and fresh vanilla cream  
Vanilla filled profiteroles with rich chocolate sauce  
Lemon tart with champagne sorbet

*Special dietary needs can be accommodated*

