

# Newcastle under Lyme Golf Club



Thank you for your enquiry regarding holding your wedding reception at

Newcastle under Lyme Golf Club

Please find enclosed menu selections and terms & conditions for your booking

Our large function room can cater for up to 120 guests dependant on requirement

Room Hire – Day & Evening £350 / Day only £200 / Evening only £200

We are also able to cater for mid-week weddings

Please note that all of our prices are inclusive of standard rate VAT

Thank you for considering us for your Special Day



To discuss your special day please contact our House Manager ,  
Steve Walsh, on 01782 638808 or email [info@newcastlegolfclub.co.uk](mailto:info@newcastlegolfclub.co.uk)

# Wedding Selection



Pricing includes table linen & napkins of your choice

(subject to availability)

Chair covers £1.50 per person

## Hot and Cold Buffet

Freshly cut sandwiches on white and wholemeal bread with salad garnish and crisps

Homemade Coleslaw & Potato Salad

Homemade Cheese, Onion & Potato Pie

Homemade Breaded and seasoned Chicken fillet strips with Barbeque Sauce

Samosas, Spring Rolls and Dim Sum selection with dipping sauces

Homemade Fish Goujons with Tartar Sauce

Pickled Onions

£13.50 per guest / £14.50 includes chips / £17.00 includes dessert

## Hot Bowls Buffet

Choose from two of the following;

1. Beef Chilli,
2. Chicken Curry,
3. Chicken pieces in a white wine, cream and mushroom sauce

Vegetable Lasagne

Rice, Crusty Bread and Garlic Bread

Mixed Salad

Homemade Coleslaw

£15.50 per guest / £16.50 includes chips / £19.00 includes dessert

## Traditional Carved Baps

Roast Staffordshire Topside of Beef, horseradish and English Mustard

Roast Staffordshire Pork, Apple sauce, homemade stuffing and crackling

Floury Baps, Yorkshire Pudding, Roast Potatoes and Gravy

Cheese and Fruit board with biscuits and chutney or with a choice of two desserts

£16.00 per guest (cheese option) or £14.00 (dessert option)

## Homemade Puddings

Cherry Bakewell Tart

Tipsy Sherry Trifle

Fresh Fruit Pavlova

Cheesecake (various flavours)

Chocolate & Raspberry Torte

Lemon Meringue Pie

All served with a choice of fresh cream

## Cheese Board

Cheese board to include; Mature Cheddar, Stilton, Red Leicester and Brie

Served with biscuits and chutney and presented beautifully on a wooden board dressed with a variety of fresh fruits.

Price from £4.95 per guest (Price dependant on size of cheese board)



### **Wedding Breakfast – A**

To start.....

*Chef's Homemade Soup served with Petit Pain*

*Rose of Melon with Fresh Fruit & Strawberry Coulis*

*Homemade Chicken Liver Pate with a red onion marmalade & Melba toast*

To follow.....

*Breast of Chicken with a Madeira & Mushroom Cream Sauce*

*Medallions of Pork with a Pink Peppercorn sauce*

*Fillet of Salmon with Champ Mash & Hollandaise Sauce*

*Staffordshire Oatcakes filled with a medley of vegetables glazed with a Cheese Sauce (v)*

*All served with a selection of seasonal vegetables & potatoes*

To finish.....

*Raspberry Pavlova served with fresh Raspberry & Cream*

*Chocolate Fudge Cake with Fresh Strawberries & Chantilly Cream*

*Lemon Possett with Raspberries & Shortbread Biscuit*

*Tea or Coffee & Mints*

*Set menu from choices above (please choose one choice from the options for your guests):*

*3 courses £20.95 per person / 2 courses £18.95 per person*

## Wedding Breakfast – B

To start.....

*Smoked Salmon & Prawns with dressed rocket leaves with a Marie Rose sauce*

*Fan of Melon with orange segments & pink grapefruit sorbet*

*Homemade Liver Pate with a red onion marmalade & toast*

To follow.....

*Roast Staffordshire Topside of Beef served with Yorkshire Pudding*

*Pan fried Chicken Supreme with a bacon, shallot and Tarragon jus*

*Fillet of Salmon with a White Wine & Dill Sauce*

*All served with a selection of seasonal vegetables & potatoes*

To finish....

*Fresh Fruit Pavlova served with fresh cream*

*Sticky Toffee Pudding with a Butterscotch Sauce*

*Crème Brulee*

*Tea or Coffee & Mints*

*3 courses £24.95 per person*





### **Wedding Breakfast – C**

To start.....

*Creamy Garlic Mushrooms served on Brioche Croute*

*Chef's Homemade Soup served with Petit Pain*

*Smoked Salmon & Prawns with dressed rocket leaves with a Marie Rose sauce*

To follow.....

*Roast Staffordshire Rump of Lamb served with Rosemary & Redcurrant stuffing*

*Chicken breast stuffed with finely diced leeks & smoked cheese, wrapped in Parma Ham and oven baked, served with a white wine and cream sauce*

*Pan fried Sea Bass fillets with a garlic & shrimp butter*

*All served with a selection of seasonal vegetables & potatoes*

To finish....

*Chocolate Profiteroles served with fresh cream*

*Mixed Berry Torte with fresh cream*

*A selection of Cheese & Biscuits served with celery & grapes*

*Tea or Coffee & Mints*

*£27.95 per person*

## Canapés



£4.95 per guest

(Served on platters by our waiting on team)

Includes a varied selection with the following examples:

Vegetable Spring Rolls

Samosas with Sweet Chilli Dip

Chicken Skewers

Pate on Toast with Caramelised Onion Chutney

Selection of Miniature Pasties

Cranberry & Brie Bites

Salmon or Prawn Savouries

(All subject to availability – an alternative will be provided)



Children under the age of 12 will be charged at 40% discount off the menu price

For the very young a menu can be agreed such as nuggets & chips and ice cream with

a drink of juice for £6.95 per child (under the age of 5)

## Drinks Packages Available



A selection of packages can be quoted including  
Champagne, Cava, Bucks Fizz or Prosecco on arrival

Champagne, Cava or Prosecco toast

A fabulous selection of Wines available

Jugs of Pimms with fresh fruit served on arrival

For winter weddings – Mulled Wine or Warm Cider



A member of our team will discuss a bespoke package  
or the following are examples of our packages:

Package A £7.95 per guest

Sparkling wine on arrival or for toast

Fruit juice for those not drinking wine

Glass of Red or White with meal

Package B £11.50 per guest

Sparkling wine on arrival

Glass of House Red or White Wine with meal

Prosecco toast

Package C £6.00 (70cl) £10.00 (1 litre)

Corkage charge for own Prosecco (70ml bottles only for toast or on arrival only)

Fantastic outlook, beautiful venue & fully experienced team.....  
attention to detail is guaranteed..... the perfect setting for your Special Day.....