

# Park Wood Golf Club

## Banqueting & Function Brochure 2014

Chestnut Avenue, Tatsfield  
Kent, TN16 2EG

Tel: 01959 577 744

[www.parkwoodgolf.co.uk](http://www.parkwoodgolf.co.uk)

# PARK WOOD GOLF CLUB

Thank you for choosing our Banqueting & Function Brochure. Our Chefs have prepared menus for your perusal with prices starting from £12.50 per person.

There are two rooms available, offering a wide range of choice, whether for the small reception for family and close friends or a larger, more formal gathering.

- The Meridian will hold up to 60 seated or 80 for a reception. Room hire is £200.
- The Ridge Restaurant will hold up to 150 seated or 250 for a reception and will not incur a room hire charge unless numbers are below 70.

A deposit of £200 is required to hold a booking. If you require a bar extension to midnight, there is a charge of £50.

Please do not hesitate to speak to our staff when viewing outside office hours as they are extremely experienced and have a wealth of advice and information that will be very useful to you. However, to allow us to ensure your event is successful, all details and arrangements must be confirmed in writing with the General Manager's office.

Whilst room hire prices and menus are correct at the time of issue, they may be subject to alteration beyond the current year. However once prices have been agreed in writing they will not increase for your event.

Full Terms and Conditions are shown on the booking form.

**Seating** - Our round tables are designed for 8 but will seat up to 9 guests. We do also have four larger round tables which can seat up to 10 guests. All tables have white linen napkins and white tablecloths as standard.

**Flowers** - Flowers are a very personal choice so we ask you to make your own arrangements but we can of course suggest a florist.

**Cake Stand** - We can provide a cake knife, silver cake stand and table. Should you require your cake to be cut and served to your guests there will be a small charge of £25.

**Menu Tasting** - You are more than welcome to book for Sunday Carvery which will give you a good indication of the quality of presentation of food offered.

**Corkage** - You are not able to bring your own wine as we offer a comprehensive and competitive wine list. If there is a particular wine that is not shown, that you would like, we can usually supply this for you.

**Access Time** - You can usually have access to the room for personal decoration from 10.30 on the day of the function if the room is not in use.

# BANQUETING MENU

2 Course meal - £17.50 per person

3 Course meal - £21.00 per person

Please select one choice from each course for all of your guests. Coffee and mints will be served after your meal. (Under 12's may have a smaller version of the same meal for £9.99)

## Starters

Chef's Homemade Soup of the Day ⑤

Tartlett of Mozzarella and Tomato on a Roquette Leaf Salad ⑤

Fan of Melon with Fresh Fig and Parma Ham

Game Pate en Croute with an Apricot Chutney and Small Salad *GM*

Tian of Flaked Crabmeat and Salmon with Spiced Avocado

Smoked Chicken and Pancetta Salad with Raspberry Vinegar Dressing

## Main Course

Sesame Crusted Fillet of Salmon with a Lime Butter Sauce *GM*

Mignon of Pork Loin with a Sage Herb Crumb served with a Red Wine Jus *GM*

Chargrilled Breast of Chicken served with a Chablis Leek Cream

Seared Cod Loin Supreme served with a Chorizo and Roasted Tomato Fumee

Slow Baked Guinea Fowl Supreme served on Fondant Vegetables flavoured  
with Rosemary and Sherry

Braised Feather Blade Steak with a Burgundy Wine Jus

Natural Roasted Sirloin of Beef with Garlic and Shallot Pan Jus  
(£5 supplement)

*All of the above are served with Seasonal Vegetables and Potatoes *GM**

## Desserts

Bourbon and Pecan Pie *GM*

Irish Cream Cheesecake with Toffee Sauce *GM*

Chocolate Tart with Black Cherry Compote and Cream *GM*

Chilled Vanilla Pannacotta Mousse with Blackcurrant and Cassis

Classical Lemon Tart with an Orange and Cointreau Syrup *GM*

Tiramisu Gateau with Mascarpone and Chocolate Cigar *GM*

# CHILDREN'S MENU

£8.50 per Child (Under 12 years of age)

## Starter

Ham, Cheese and Pineapple Cubes

## Main Course

Baby Sausages served with Chips and Beans

## Dessert

Jelly and Ice Cream

# BANQUETING FORK BUFFETS

£13.75 per person

## Option 1 – Cold Buffet

Roast Norfolk Turkey, Home baked Honey and Mustard Glazed Gammon

Seared Lemon and Thyme Marinated Salmon

Tossed Salad Leaves

Traditional Coleslaw

Balsamic Cherry Tomato and Cous Cous Salad

Roast Vegetable Salad in Garlic Mayonnaise

Accompanied by Hot Minted and Roasted new Potatoes

*Why not add one of the options below for just £5 per person*

## Option 2 – Hot Buffet

Select two of the following options for your buffet:

- Coq au vin with Garlic Crouton with Roasted New Potatoes
- Braised Beef and Vegetable Pie with Puff Pastry Crust, Crusty Onion Loaf and Roasted New Potatoes
  - Lamb Jalfrezi with Naan Bread and Mushroom Pilaf Rice
  - Blackened Jerk Pork served with Rice and Peas
- Chicken and Prawn Chow Mein garnished with Crispy Spring Roll
- Sauté Chicken in Tomato Penne Pasta with a Garnish of Pancetta, Olives and Parmesan
  - Chilli Beef Burrito served with Nachos and Assorted Dips

# FINGER BUFFET

Please select 7 Options for £12.50 per person or 10 Options for £15.50 per person from the following options:

- Selection of Homemade Sandwiches
- Mediterranean Mezze Platter including Stuffed Sun blush Tomatoes, Olives and Feta Cheese
  - Tandoori Chicken Drumsticks
    - Chicken Goujons
  - Homemade Quichette Wedges
- Japanese Style Filo Wrapped King Prawns
- Southern fried Potato Wedges with Soured Cream
  - Barbeque Chicken Thighs
- Honey Mustard Glazed Pork 'Stubby' Sausages
  - Homemade Miniature Chilli Burgers
  - Lamb Kofta's with Raita dipping sauce
    - Vegetarian Indian Savouries
    - Seafood Dim Sum

## ADDITIONAL ITEMS

(To be added to the Evening Buffet)

Platter of English and Continental Cheeses  
served with Savoury Biscuits, Celery sticks and Grapes (Serves 10 people)  
**£40.00**

Petit Fours  
**£2.00 per person**

Seasonal Choice of Dessert Table  
**£4.50 per person**

Fruit Platter (Serves 10 people)  
**£25.00**

Headless Tiger Prawns and Dips (Serves 10 people)  
**£45.00**

# PARK WOOD GOLF CLUB

## EVENT BOOKING FORM

Please complete both sides of this form and return it with your deposit to:-  
**Park Wood Golf Club, Chestnut Avenue, Tatsfield, Nr. Westerham, Kent, TN16 2EG**  
**Please make cheques payable to Park Wood Golf Club**

<p style="text-align: center;"><b>1. Customer</b></p> <p>Name of Party/Organisation ..... Organiser's Name ..... Event date: ..... Address: ..... ..... ..... Postcode ..... Tel (daytime) ..... Tel (evening) ..... Mobile ..... Fax .....</p>	<p style="text-align: center;"><b>3. Catering Requirements</b></p> <p>Menu cost @ £ ..... per person</p> <p>Room Hire @ £ .....</p> <p>Numbers (approx) .....</p> <p>Menu chosen .....</p> <p>..... .....</p> <p style="text-align: center;">Beverages</p> <p>..... ..... .....</p> <p>Bar tab required [ <input type="checkbox"/> ] cash bar tab required [ <input type="checkbox"/> ]</p> <p>Credit card or cash to be placed behind bar on the day.</p>
<p style="text-align: center;"><b>2. Event</b></p> <p>Type of Event: .....</p> <p>No in party (approx) .....</p> <p>Sit down time .....</p> <p style="text-align: center;">Additional requirements</p> <p>..... .....</p>	<p style="text-align: center;"><b>4. Payment Terms</b></p> <ul style="list-style-type: none"><li>• Provisional reservations will be held until deposit received.</li><li>• Initial deposit is required to confirm booking.</li><li>• On receipt of a Proforma invoice 14 days prior to the date of the event 100% of estimated final charges to be paid.</li></ul>

## Banqueting Terms & Conditions

A booking will be confirmed by Park Wood Golf Club upon receipt of a deposit and a signed copy of our terms and conditions from the person making the reservation.

1. **CREDIT** - Credit is only available if agreed with Park Wood Golf Club before any function commences. Where credit is agreed, invoices issued are due for payment seven days after receipt.

2. **MINIMUM NUMBERS** - If the Customer's booking is accepted by Park Wood Golf Club on the basis that a minimum number of persons will attend the function for which the booking is made, the amount payable by the Customer shall be calculated on such minimum number or the number actually attending whichever is the greater.

3. **CONFIRMATIONS** - The Customer must tell Park Wood Golf Club not less than **14 days** prior to the function the anticipated number of guests attending. Final numbers should be confirmed no later than **five days** prior to the function. Once the final number has been agreed minor increases can normally be catered for, however, in the event of reduced numbers we regret that it will be necessary to charge for meals not taken.

#### 4. DEPOSITS PAYABLE

- I. On acceptance of booking £200
- II. Not less than 14 days before date of function 100% of estimated final charge.

5. **FINISHING TIMES** - Functions must finish at the time agreed when booking and extensions of time may not be possible.

6. **CORKAGE** - Park Wood Golf Club does not permit Customers to supply their own wine, drinks or food.

#### 7. CANCELLATION CHARGES

- I. If cancelled between 9 and 6 months prior to the date of function - 25%
  - II. If cancelled between 6 months and 3 months before the date of function - 50%
  - III. If cancelled less than 14 days before the date of the function - 100%
- All % of total deposits paid will be lost as above

8. **PAYMENT** – To be made on receipt of a pro-forma invoice 14 days prior to the Function.

9. **DAMAGE** - The Customer shall be liable for any damage caused to Park Wood Golf Club or any furnishings, utensils or equipment therein by the wilful act or default of the Customer or any guest or employee of his and shall pay to the Company on demand the amount required to make good or remedy such damage, including compensation for loss of business whilst such damage is being repaired.

10. **EQUIPMENT STORAGE** - Park Wood Golf Club try wherever possible to assist guests with storage of equipment etc. but accept no liability for any damage or loss.

11. **PERSONAL PROPERTY** - The Company shall not be liable for the loss of or any damage to the property of the Customer or any guest suffered or incurred whilst on the Company premises including motor vehicles and their contents, save insofar as the same may be caused by the default of the Company its servants or agents. In particular, it is to be noted that the cloakrooms provided for the Customers and guests are not under constant supervision of the Company, and that any property deposited therein is left there at the sole risk of the owner.

12. **CHILD SAFETY** – We have to advise you that whilst we want you to enjoy your time At Park Wood Golf Club, the golf course and lakes are potentially hazardous as far as children are concerned. This being so it is essential that at all times children have responsible adult supervision in these areas.

13. **PRICES** - All prices shown on Function, Wedding and Banqueting Menus are correct at the time of going to press. Park Wood Golf Club reserves the right to alter the details and prices of menus at any time in the event of unforeseen market circumstances

I / we have read and accepted to be bound by the terms and conditions of Park Wood Golf Club.

Signed \_\_\_\_\_ Dated \_\_\_\_\_