



## Shirley Park Golf Club - Weddings 2021/22

Ceremony room hire for wedding or civil partnership - £ 350.00

Drinks & canapés to follow ceremony - £ 16.00 pp, 2 glasses of Prosecco and 4 canapes pp

Wedding breakfast and wedding reception room hire (full day) - £ 635.00

Extension until midnight - £ 90.00

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We have 5 different wedding packages and our menu selection shows a range of dishes within each package....

**Bronze** : £ 39.00 pp - for those on a limited budget. One welcome drink, one glass of house wine with the meal, one glass of Prosecco for the toast and a Hot & Cold Fork Buffet or 2 course Gala menu.

**Silver** : £ 49.00 pp – our most popular package. A welcome drink of Prosecco and/or orange juice 1.5 glasses pp, 2 glasses of house wine with the meal, Prosecco for the toast, 3 course Silver menu with coffee/mints.

**Gold** : £ 55.00 pp – superb value. A mixture of welcome drinks (eg. Pimms, Beer, Prosecco and orange juice) 1.5 glasses pp, 2 glasses of house wine with the meal, Champagne for the toast, 3 course Gold menu with coffee/mints.

**Platinum** : £ 66.00 pp - the deluxe option. A welcome drink of Champagne and orange juice, mineral water on all the tables, 2 glasses of house wine with the meal, Champagne for the toast, 3 course Platinum menu with coffee/mints.

**Vegan** : £ 49.00 pp – our new addition. A welcome drink of Prosecco and/or orange juice 1.5 glasses pp, 2 glasses of house wine with the meal, Prosecco for the toast, 3 course menu with coffee/mints (& soy milk).

**Please note:** That if necessary, we can mix and match the above packages and quote according to your precise requirements.



## WEDDING MENUS

### **Bronze**

Home-made soup

Choice of; vegetable, tomato and basil, carrot and cumin, cream of mushroom

Chicken liver pâté

Served with toast

Supreme of chicken

Served with a garlic, herb & onion stuffing and gravy

Luxury Home-made fish pie

With salmon, smoked haddock and cod prawns and prosecco, topped with mashed potato

Belly Pork

Roasted belly pork slices, served with apple cider gravy.

### **Silver**

Classic prawn cocktail

Served with gem lettuce and Thousand Island dressing

Beef tomato and mozzarella salad

With basil pesto and balsamic oil

Black pudding and bacon salad

Served with a wholegrain dressing and watercress

Corn-fed chicken

A pan-fried supreme of chicken with a cream and pepper sauce

Roast fillet of pork

Marinated in thyme & rosemary and served with a mustard and mushroom creamy sauce

Sea Bass

Crushed new potatoes, Mediterranean vegetables

### **Desserts**

Rich chocolate fudge cake

Vanilla ice cream and chocolate sauce

Fresh fruit salad, cream

Lemon cheesecake

## **Gold**

Selection of mushrooms  
Cooked in cream, garlic and white wine

Halloumi and Mediterranean vegetable stack

Smoked fish pâté  
Served with Melba toast

Duck liver pâté  
Served with Melba toast

Rump of lamb (+£2.50)  
Served pink and with a redcurrant jus

Loin of British beef  
A prime strip loin of beef, served with Yorkshire pudding and a traditional gravy

Confit of duck  
Slow-roasted leg of duck, cooked in a traditional French style

Roast fillet of hake  
Served with sauce beurre blanc

## **Desserts**

Profiteroles Filled with vanilla cream and topped with a rich chocolate sauce

Tropical fresh fruit salad, cream

Home-made apple & berry crumble, custard

Warm chocolate brownie, Vanilla ice cream

## **Platinum**

Lobster bisque

Scottish smoked salmon with Atlantic prawns  
Served with a Marie Rose sauce

Mixed antipasti  
Chorizo, salami, Parma ham, stuffed bell peppers, olives and rocket

Stuffed Portobello mushroom  
With caramelized red onion and blue cheese

Beef wellington

Whole fillet of beef with mushroom and chicken liver pâté encased in puff pastry, served with gravy

Rack of lamb

French-trimmed rack of herb-encrusted lamb, served with a minted gravy

Stone Bass Fillet

Served on a bed of asparagus with a sauce vièrge

**Desserts**

Poached pears red wine and cinnamon, served with vanilla cream

Home-made lemon meringue roulade berry compote

Sticky toffee pudding with toffee sauce and custard

# Wine list



## SPARKLING & CHAMPAGNE

### Mumm Champagne Brut NV

CHAMPAGNE, FRANCE | The Champagne of sport - F1 in particular! A fresh and modern style  
Bottle £49.00

### Lavergne Champagne Brut NV

CHAMPAGNE, FRANCE | A small grower-producer that only focuses on the highest of quality  
Bottle £37.00

### La Tordera 'Saomi' Prosecco DOC

TREVISO, ITALY | Single vineyard Prosecco, that's dry, lively and fruity  
Bottle £24.50

## WHITE

### CRISP & FRESH

### Folio Pinot Grigio DOC

VENETO, ITALY | Light, crisp and refreshing. Everything you expect from good Pinot Grigio  
Bottle £19.25

### Whistling Duck Semillon/Sauvignon Blanc

SOUTH EAST AUSTRALIA | Fresh and youthfully zesty. The Semillon richens the wine slightly  
Bottle £16.95

### Shoreline White

WESTERN CAPE, SOUTH AFRICA | Fruity and very easy-drinking. A great entry point to our wine selection  
Bottle £15.25

### DELICIOUS & JUICY

### Edwin Fox Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND | Intense and lovely - a textbook Marlborough Sauvignon  
Bottle £21.95

### Rioja Blanco Rio del Rey

RIOJA, SPAIN | Elegant and fresh; great with or without food  
Bottle £20.50

### Arrowhead Block Chardonnay

SOUTH AUSTRALIA | Zesty and luscious tropical fruit aromas  
Bottle £19.50

## ROSÉ

### Comino dei Prati Pinot Grigio Blush DOC

VENETO, ITALY | Fresh, light and easy to enjoy. Just 'off-dry'  
Bottle £19.25

### Feather Falls Zinfandel Rose

CALIFORNIA, USA | Laden with ripe summer fruits. Medium-sweet characters  
Bottle £19.25

## RED

### SOFT & FRUITY

### Obaya Tempranillo/Garnacha

FUENMAYOR, SPAIN | A delicious blend of grapes famous in Rioja. Tempranillo is juicy and Garnacha adds freshness  
Bottle £20.50

### Shoreline Red

WESTERN CAPE, SOUTH AFRICA | Ripe, plummy and easy-drinking blend of Cape varieties  
Bottle £15.25

### Rioja Crianza Rio del Rey

RIOJA, SPAIN | Lightly oaked, food-friendly and very approachable  
Bottle £23.95

### RICH & SMOOTH

### La Vuelta Malbec

MENDOZA, ARGENTINA | This is an un-oaked and lighter style of fashionable Malbec  
Bottle £21.50

### Palazzo Pisano Merlot

VENETO, ITALY | Ripe and fruity with soft and smooth flavours  
Bottle £16.95

### Red Bridge Shiraz

SOUTH AUSTRALIA | Rich and generous with pepper and spice notes  
Bottle £19.50

### Y Reserve Cabernet Sauvignon

CACHAPOAL, CHILE | Classic 'Reserve' level Chilean Cabernet. Lots of blackcurrant fruit  
Bottle £21.95

*Selected wines are available by the glass. Please ask behind the bar for details.  
The Wine List is subject to change, based on availability. Prices effective 1/4/19 - subject to duty & supplier increase.*