

South Cliff Golf Club

Deepdale Avenue , Scarborough, 01723 360522



Wedding Brochure



South Cliff Golf Club is ideally located by Oliver's Mount, surrounded by beautifully kept greens, ornate trees and water features, creating a perfect background for your special day.

The Club offers some of the best panoramic views in Scarborough, with stunning seascapes of the South Bay as well as the bold and rugged coastline towards Filey.

Our Clubhouse features a spacious dining room adjoined to our lounge bar with dance floor and room for live entertainment. Both rooms benefit from lots of natural light and offer excellent views across the greens, as well as a beautiful wooden veranda with seating outside.

We have the total capacity to cater for 100 guests, with linen tablecloths and flowers provided for your tables. Drinks packages are available and can be tailored to your requests.

All our food is skilfully prepared and served by our in house catering team "Fresh Fine Foods" and we offer a wide range of choices, alternatively we can create a bespoke menu just for you.

Our Food



Three Course Wedding Breakfast

Starters

Sundried Tomato & Basil Soup with Wholemeal Roll

Prawn & Apple Cocktail

Brussels Pate with Mixed Leaves and Wholemeal Toast

Fan of Honeydew Melon with Mango Coulis, Strawberry & Orange

Main Courses

28 Day Mature Local Beef or Succulent Local Roast Pork

Served with Yorkshire Pudding, Roast Potatoes, Trimmings & Seasonal Vegetables

Poached Salmon with Hollandaise Sauce or Herb Butter

Brie & Mushroom Wellington

Served with New Potatoes and Seasonal Vegetables

Desserts

Sticky Toffee Pudding

Conference Pear poached in Red Wine, Served with Vanilla Ice-cream

Fresh Fruit Crumble

Cheese & Biscuits

Coffee or Tea with Chocolate covered Mints

Our Food



Two Course Wedding Breakfast

Please select three options each for Main Course & Dessert

Main Courses

- Roast Pork with Apple & Sage Stuffing
- Chicken Fillet with White Wine Sauce
- Seared Sea Bass on a Potato & Spinach Crush
- Chicken with a Red Wine Sauce
- Poached Salmon with Hollandaise Sauce and Asparagus Spears
- Chicken, Ham & Mushroom Pie with a Short-crust Pastry
- Whitby Scampi, Chunky Chips, Garden Peas and Tartar Sauce
- Chicken Chasseur
- Minced Beef Truffle with Roasted Root Vegetables
- Chicken Fillet with Wensleydale, wrapped in Smoked Bacon
- Roast Beef with Yorkshire Pudding
- Poached Salmon with Chorizo
- Steak in Guinness Pie with Roast Potatoes
- Homemade Quiche, Salad, New Potatoes & Coleslaw
- Roast Chicken, Yorkshire Puddings
- Medley or Fish Pie with a Herb Crush
- Gammon with Pineapple or Eggs
- Poached Salmon Lattice

Our Food



Two Course Wedding Breakfast

Desserts

Treacle Sponge Pudding

Sticky Toffee Pudding

Jam Sponge Pudding

Chocolate Fudge Cake

Chocolate Fondant Tarts with Strawberries and Ice Cream

Tart Au Citron

Crème Caramel

Poached Pears in Wine & Orange Juice

Sherry Trifle

Tart Pomme De Tere

Blackcurrant or Strawberry Cheesecake

Vanilla Cheesecake with Fruit Compote

Strawberry & Apple Crumble

Mixed Berry Strudel

Apple Strudel

Medley of Ice-Cream

Brandy Snap Baskets with Fresh Fruit & Cream

Strawberry Gateaux

Traditional Bread & Butter Pudding

Our Food



Knife & Fork Evening Buffet

Carved Local Turkey served with Cranberry Sauce & Stuffing

Carved Ham Joint with Pickles

Carved Top Side of Beef

Homemade Vegetarian Quiche Selection

Poached Salmon & King Prawn Parcels

Hot Potato Wedges or New Potatoes with Chives

Fresh Bread Rolls & Butter

Green Salad

Coleslaw

Indian Vegetable Rice

Pasta Salad

Assorted Dressings

Dessert Table

Fresh Fruit Salad

Jugs of Fresh Cream

Mini Cake Selection

(Bakewell, Carrot Cake, Chocolate Fudge Cake, Coffee & Walnut Cake)

Or

Chocolate Profiteroles

Our Food



Premium Evening Buffet

Selection of Open & Closed Sandwiches

Hand-carved Ham & Rocket

Mature Cheddar & Pickle

Free range Egg Mayonnaise & Cracked Black Pepper

Brie & Cranberry

Prawn & Salmon

Turkey Breast & Apple Stuffing

Chicken Breast Mayonnaise & Cracked Black Pepper

Savoury Cheese & Red Onion

Vegetarian Quiche Selection

Loaded Potato Skins with Cheese & Bacon

Selection of Marinated Chicken Kebabs

(BBQ, Satay, Chilli & Hickory)

Garlic Bread Slices

Prawn & Mushroom Vol au Vents

Cheeseburger Crostini

Homemade Sausage Rolls

Crudities & Dips

Nibbles

Our Food



Deluxe Evening Buffet

Selection of Open & Closed Sandwiches

Ham & Watercress

Cheddar & Pickle

Egg Mayonnaise & Rocket

Turkey & Seasoning

Coronation Chicken

Beef & Onion

Poached Salmon & Cucumber Mayonnaise

Chicken & Roast Mediterranean Vegetable Kebabs

Spicy Potato Wedges

Homemade Vegetarian Quiche Selection

Handmade Sausage Rolls

Salad Platter

Nibbles

Our Food



Sandwich Platter

Freshly made on a selection of breads and rolls

Ham & Rocket

Cheddar & Pickle

Roast Beef & Onion

Egg Mayonnaise , Rocket & Cracked Black Pepper

Chicken Breast with Sage & Apple Stuffing

Roast Turkey Mayonnaise

Savoury Cheese

Tuna & Cucumber

Coronation Chicken & Mixed Leaves

Contact Us



We will be delighted to arrange an appointment for you to tour the club, discuss your ideas and answer any questions you may have.

Address: Deepdale Avenue, Scarborough, YO11 2UE

Telephone: Barbara Brittan 01723 360522

Email: clubsecretary@southcliffgolfclub.com

Website: <http://www.southcliffgolfclub.com/>

Booking Information:

1. Room hire fee of £50 payable on booking.
2. A refundable deposit of £50 is required upon booking, subject to the state of the room/and or any damage incurred to club property.
3. The booking of the rooms will only be treated as a firm booking once the appropriate fee and deposit are received by the club and a booking form has been completed.
4. The hirer is responsible for the behaviour of all guests, children must be supervised at all times.
5. The hirer will be held financially liable for any loss or damages that the Club sustains as a direct result from hosting a function.
6. The Club holds no responsibility for the loss or damage to items brought into, or left prior to, during or after the event by the hirer or their guests.