



GLOSSOP
GOLF CLUB



WEDDING
BROCHURE

INTRODUCTION



Here at Glossop Golf Club we pride ourselves in making your event spectacular. The function room overlooks our picturesque course nestled within the stunning countryside views of the High Peak, creating the perfect backdrop for memories that will be cherished forever.

We offer a variety of delicious banquets and buffets which are all freshly prepared and offer tailor made menus which reflect any individual requirements.

Venue Hire

Full day reception	£150
Evening reception	£80

Facilities Included

Full use of function room
Bar service until 23.30 hrs
Entertainment allowance until 00.00 hrs
White linen table cloths
Linen napkins for formal dining
Use of TV for photo or presentation purposes
Audio system for background music with option to connect additional devices for personal playlists.
Disabled access
Air conditioning
Complimentary Wi-Fi



Provisional bookings will be held for a period of one week. Provisional bookings that have not paid the room hire fee will not be granted priority and payment is encouraged to avoid any disappointment.

Please note that in the event of a cancellation any room hire or catering fees are non-refundable. Such payments can be redeemed at a later date for a duration of 12 months.

RECEPTION DRINKS & TOASTS



Buck's Fizz	£2.00 per glass
Sparkling white or rose wine	£2.00 per glass
Prosecco	£4.00per glass
Cava	£5.00per glass
Champagne	£7.00per glass
Pimm's & lemonade	£4.00per glass
Bottled beer (choose from bud, Peroni, Corona or Pills)	£4.00per bottle
Fresh orange juice	£3.50per jug
Festive mulled red wine	£3.00per glass

CANAPÉS



Welcome your guests with a delicious selection of miniature appetisers. A great way to satisfy the palate until the wedding breakfast begins!

Tomato bruschetta
Mini fish goujons
Honey & mustard chipolata
Goat's cheese & red onion marmalade en croustille
Smoked salmon & mascarpone with cucumber
Mushroom arancini
Tuna with cucumber & dill
Beef burger sliders
Halloumi chunks with sweet chilli

3 selections £4.20 per person

5 selections £5.20 per person

WEDDING BREAKFAST



BRONZE

Homemade soup served with warm bread

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Chicken supreme served with sautéed rosemary potatoes, fine beans & jus topped with
crispy parsnips

~*~

Lemon posset served with mixed berry compote

£15.50 per person

SILVER

Homemade soup served with warm bread

Chicken liver parfait with shallot chutney served on ciabatta en croute

~*~

Prime roast beef served with Yorkshire pudding

Roast pork loin served with sautéed apple slices & cider jus

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Oreo cheesecake served with chocolate sauce & berries

£18.95 per person

GOLD

Haddock fishcake served with wilted spinach, saffron dill mayonnaise

Smoked duck breast served with apple and celeriac remoulade

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Slow cooked feather blade of beef, horseradish mash, wilted kale & bourguignon sauce

Oven baked hake supreme with fondant potato, baby veg & creamy white wine sauce

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Sticky toffee pudding with vanilla ice cream

Blueberry cheesecake with fresh fruit

£25.00 per person

VEGETARIAN & VEGAN ALTERNATIVES

Vegetarian soup served with warm bread (Ve)

Hummus with olives, crudité & toasted pitta bread

Broccoli & potato croquettes (ve)

Nut roast served with roast potatoes, vegetables & vegan gravy (ve)

Miso aubergines served with giant couscous, chilli & coriander (ve)

Homemade vegetable wellington with beetroot, mushroom & butternut squash

Apple tart (ve)

Mango cheesecake (ve)

CHILDREN'S OPTIONS

Smaller portion of selected main course and Jelly & ice cream dessert

Chicken nuggets, chips & peas/beans and Jelly & ice cream dessert

Fish fingers, chips & peas and Jelly & ice cream dessert

£9.95 per person

Please advise us of any special dietary requirements or preferences.



BUFFETS



BUFFET 1

Selection of sandwiches

Seasoned chunky chips

~ £5.95 pp ~

with home-made soup of your
choice

~ £7.95 pp ~

BUFFET 2

Selection of sandwiches

Selection of quiches

Hot sausage rolls

Salt & pepper chicken wings

Crisp mixed leaf salad

Seasoned chunky chips

~ £8.95 pp ~

BUFFET 3

Selections of sandwiches

Selection of quiches

Hot sausage rolls

Pork pies

Salt & pepper chicken wings

Spring rolls & samosas

Halloumi bites

Chips served with dips

Crisp mixed leaf salad

Pasta Salad

Potato salad

Coleslaw

~ £11.95 ~

BUFFET 4

Hot beef & turkey barms

Selection of vegetarian sandwiches

Chicken goujons

Selection of pizza flatbreads

Spring rolls & samosas

Loaded potato skins

Smoked salmon & Atlantic prawn platter

Potato salad

Coleslaw

Tomato & mozzarella salad

Chicken Caesar salad

~ £14.95 ~

(Minimum of 40 guests)

BUFFET FIVE

Platters of home roasted beef, turkey & ham

Rustic breads

Selection of vegetarian sandwiches

Selection of cured meats with olive oil & balsamic dips

Chicken tikka skewers

Indian selection platter

Sweet potato wedges

Poached salmon & Atlantic prawn platter

Mixed Mediterranean olives

Tomato & mozzarella salad

Potato salad, pasta salad & coleslaw

Chicken Caesar salad.

~ £ 19.95 ~

(Minimum of 40 guests)

CHILDREN'S BUFFET

Chicken nuggets, chips & beans

Fish fingers, chips & peas

Sausage, mash & gravy

Beef burger & chips

~ £3.95 ~

SWEET TREATS

- Vanilla cheesecake
- Victoria sponge cake
- Chocolate fudge cake
- Strawberry gateaux
- Chocolate drizzled profiteroles
- Carrot cake
- Coffee & walnut cake

~ £25.00 per dessert ~

(Serve approx. 15 portions)

- Selection of traditional cheeses, served with chutney, grapes & water biscuits

~ £45.00 ~

(Serve approx. 15 portions)

HOT SUPPER BUFFETS



Meat & potato pie served with chips
Chilli con carne served with rice and chips
Lasagne served with garlic bread and salad
Chicken curry served with rice and papadums

One option £7.95 per person

Two options £8.95 per person

Three options £10.45 per person

SIMPLE SUPPERS



Bacon ciabatta
Sausage ciabatta
Hot beef ciabatta
Hot turkey ciabatta

£3.50 per person

with chunky chips £4.95 per person

VENUE DRESSING

Chair cover (White or black) with coloured sash	£2.50
Table runner	£3.00
Organza top table swag	£25
Silver candelabra centrepiece	£12
Post box for cards	£25
Wishing well for cards	£35

TERMS & CONDITIONS

- All catering requirements and full payment for services are to be confirmed at your least one month prior to your event.
- All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please inform us of any special dietary requirements or allergies for you and your guests. Fresh Catering can provide substitute dishes upon request but cannot be held responsible for not conforming to dietary requirement or allergies if not given prior notice.
- W.J JACKSON our in-house caterers, strive to provide a high quality service. Any foods prepared for an event will be served at the required time and left to stand for no longer than two hours and are to be consumed within this time frame and not taken from the premises to be consumed at a later time or date. We do not provide any take-away facilities.
- Please inform us of any allergy, intolerances or dietary requirements.

Glossop Golf Club would like to take this opportunity to thank you for your consideration in booking your special event with us! We hope you have an enjoyable evening and consider our services in the future.