



# Clandon Regis Golf Club

## Wedding & Function Brochure

### 2021



#### Welcome Drinks

##### **Clandon Fizz**

Sparkling Wine £4.25 per glass

Champagne £5.50 per glass

*Made with Orange or Cranberry Juice*

**Kir** £4.95 per glass

*Sparkling Wine & Crème De Cassis*

**Kir Royal** £6.95 per glass

*Champagne & Crème De Cassis*

**Pimms & Lemonade** £4.95 per glass

**Fruit Punch** : Alcoholic £5.95 per glass

Non-alcoholic £3.85 per glass

**Orange Juice** £8.50 per jug

**Sparkling/Still Water** £4.00 per bottle

If you would like to provide any drinks to serve to your guests

there is a corkage charge calculated per bottle:

Champagne Corkage £22.00

Sparkling Wine Corkage £17.00

Wine Corkage £15.00

#### Canapé Selection

**£5.25 per person**

*Waiter service in bar area before Dinner*

*Please choose a selection of four from the list below*

Smoked Salmon Blinis (mini pancakes)

Roasted Pepper & Pate Cup

Tempura King Prawns

Smoked Fish & Lemon Pate on Toast

Caramelised Red Onion Tartlet

Parma Ham & Cream Cheese Olive

Coconut Breaded King Prawn

Tomato and Basil Salsa Crostini

Goats Cheese and Sun Dried Tomato Crostini

Homemade Pate Crostini

## Bronze Menu

**£33.00 per person**

Smooth Brussels Pate served with Red Onion Marmalade & Toasted Ciabatta Slices.

Fresh Pineapple & Prawn Salad topped with a Lime & Coriander Mayonnaise.

Lightly Spiced Beetroot Falafels with Mango & Yoghurt Dip.

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Breast of Chicken in a White Wine & Leek Cream Sauce.

Braised Steak Bordelaise cooked in a Red Wine & Mushroom Gravy.

Slow Cooked Lamb Tagine served with Rice.

Steamed Fresh Fillet of Salmon with a Roasted Pepper Sauce.

*All served with a Panache of Vegetables and Potatoes.*

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Belgium Chocolate & Clementine Torte served with Chocolate Sauce & Cream.

Strawberry & Rhubarb Cheesecake with Fruit Coulis & Chantilly Cream.

Ginger, Pear & Salted Caramel Sponge served with Custard.

Cheese & Biscuits served with Celery & Grapes .

Followed by Coffee & Mints

## Silver Menu

**£38.00 per person**

Warm Brie & Blueberry Tartelette on Balsamic Dressed Leaves.

Smoked Salmon Parfitt with a Gin & Tonic Centre on Cucumber & Dill Salad.

Chicken Truffle & Herb Terrine with Cherry Tomatoes & Basil Oil.

Cranberry & Brie Wontons on a bed of Honey & Mustard Dressed Leaves.

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Braised Lamb Steak in a White Wine & Mint Gravy.

Chicken Breast with Button Mushroom, White Wine & Cream .

Slow cooked Pork Belly with Apricot & Thyme Jus.

Steamed fresh fillet of Cornish Hake with a Creamy Crab Sauce.

*All served with a Panache of Vegetables and Potatoes.*

\* \* \* \*

Triple Chocolate Calypso Mousse flavored with Tia Maria

Lemon Meringue Tart with Raspberry Coulis & Chantilly Cream

Brandy Snap Basket with Salted Caramel Ice Cream

Cheese & Biscuits served with Celery & Grapes

Followed by Coffee & Mints

## Gold Menu

**£44.95 per person**

Smoked Chicken & Wild Mushroom Pastry served in a Cream & Herb Sauce.

Fresh Mango with Crayfish combined in Lemon & Coriander Mayonnaise served on a bed of salad with Cherry Tomatoes & Lemon Wedge.

Fresh Asparagus & Parma Ham with Parmesan Butter served warm on a bed of Mixed Leaves  
Shredded Duck, Mange Tout & Smoked Bacon Salad with Oriental Dressing

\* \* \* \*

Roasted Sirloin of Beef with Yorkshire Pudding

Baked Chicken En Croute with Button Mushroom & Cream Sauce

Fillet of Lemon Sole rolled with Spinach & finished with a light Cheese Sauce

Roasted Saddle of Lamb with Apricot & Pinenut Stuffing served with a White Wine Gravy

*All served with a Panache of Vegetables and Potatoes.*

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Espresso Martini Cheesecake with Whipped Cream

Brandy Snap Basket filled with White Chocolate Mousse topped with Strawberries

Dark Chocolate Truffle Torte served with Chocolate Sauce & Cream

Lemon & Raspberry Posset with Raspberry Ice Cream

Followed by Coffee & Mints

*Allergen Information: Our menu descriptions do not include all ingredients so if you have a food allergy or intolerance, please let us know before ordering.  
Full allergen information for food and drink is available, upon request.*

## Additional Extras & Charges

Disco

Band

Photo Booth (Formal or Fun)

Fireworks

Sweet or Cheese Cart

Magician

Balloons

Chair Covers & Sashes

Harpist

Room Hire £250.00

# WEDDING & FUNCTION

## BOOKING FORM



*Please feel free to add any extra notes or requirements overleaf.*

DATE OF EVENT \_\_\_\_\_

TITLE/DESCRIPTION \_\_\_\_\_

ORGANISER: Name \_\_\_\_\_

Contact No. \_\_\_\_\_

Email address \_\_\_\_\_

Postal address \_\_\_\_\_

Postcode \_\_\_\_\_

### Booking Details:

Time	Item/Menu Option	Cost pp	No of diners
_____	_____	£ _____	_____
_____	_____	£ _____	_____
_____	_____	£ _____	_____
_____	_____	£ _____	_____
_____	_____	£ _____	_____

Any guests with special dietary requirements:

\_\_\_\_\_

### Catering Requirements:

Please list any other requirements you may have for your booking: eg. drinks, table layout etc.

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*Organiser: Please sign to say you agree with the clubs terms and conditions associated with your booking. A non-refundable deposit of £100 is due upon booking to confirm your event.*

Organisers Signature \_\_\_\_\_ Date \_\_\_\_\_

Staff Signature \_\_\_\_\_ Date \_\_\_\_\_

## *Terms and Conditions*

### **Booking**

A non-refundable deposit of £100 will be required to confirm your booking.

All Menus & Final Numbers must be confirmed two weeks prior to your event, including any special dietary requirements. Changes on the day will be chargeable at the full rate.

The bar and music will finish at midnight.

All guests must leave the premises by 12.30.

In the event of any misconduct resulting in breakages or damage then the customer making the booking will be fully responsible for all costs involved.

### **Payment**

The non-refundable deposit will be deducted from the final invoice.

The invoice balance is to be paid 14 days prior the event.

A service charge of 10% will be chargeable and added to the invoice .

### **Cancellation Policy**

In the event of a cancellation all monies already paid will be non- refundable.

Notice of cancellation up to 6 months prior to the event at no extra charge.

Notice of cancellation received between 6 months and 1 month prior to the event, 50% of the estimated total cost will be chargeable.

Notice of cancellation received within 1 month, the full estimated cost will be chargeable.