



Bulbury Woods Golf Club



*All Inclusive Wedding Package
2012*



Wedding Package

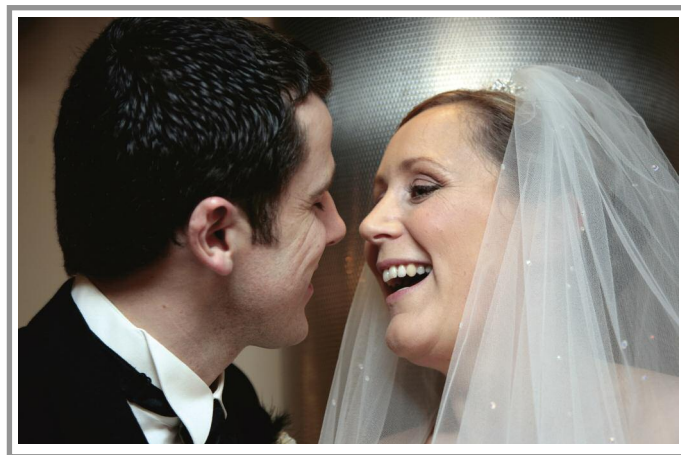
Welcome to Bulbury Woods Golf Club and thank you for considering us to host your Wedding Reception.

We understand that planning a wedding can seem daunting. Here at Bulbury Woods you will find a friendly experienced team eager to make your day truly memorable.

The function room with its private bar, dance floor and outside area overlooking the 18th hole is an ideal setting.

To ensure ease of planning, we have put together a range of options including an all-inclusive package, which we think will help you to budget and plan your big day.

We would welcome the opportunity to show you the superb facilities at Bulbury Woods, so please contact a member of our Food and Beverage team on **01929 459574** to discuss your requirements further.



The Wedding All Inclusive Package

£39.50 per person

Use of the Banqueting Area, bar and outside patio area

A glass of Pimms or Bucks Fizz on arrival

Two glasses of Wine during the meal

A glass of Sparkling Wine to toast

Three course Carvery

Jugs of water on the tables

Cake stand and knife

White linen tablecloths and white serviettes

Evening Buffet

Assorted Sandwiches

Cocktail Chipolatas

Sausage Rolls

Cheese and Pineapple

Vol au Vents

(Additional evening guests - £6.00 per person)

Alternative options are available for the evening buffet, please see the attached menus or speak to your Wedding Co-ordinator

The Bar will be open from the time you arrive until midnight

Minimum of 50 Guests



All Inclusive Carvery Menu

Starters

Fan of Melon with a Fruit Coulis

Chicken Liver Paté served with Toast and Cumberland Sauce

Homemade Soup of the Day



Main Course - (Carvery)

Choice of:

Turkey

Beef

Leg of Pork

Served with roast potatoes and seasonal vegetables and all the traditional trimmings



Desserts

Apple Crumble with Custard

Chocolate covered Profiteroles

Fresh Fruit Salad



A Selection of Canapés

£8.00 per head

(Extra not included in the package prices)

including:

Chicken Liver Parfait on Melba Toast

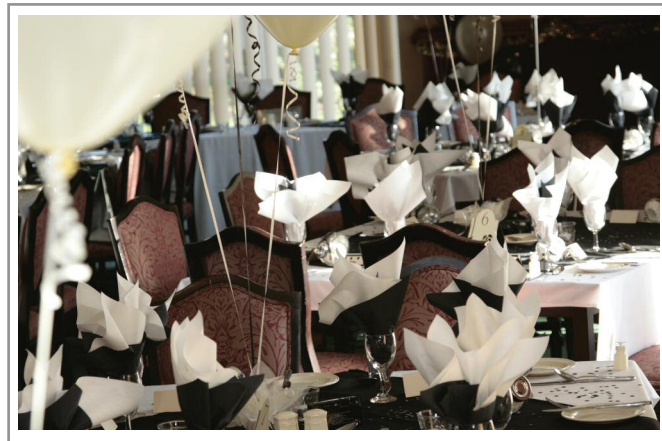
3 Cheese Mini Pastries

Coronation Chicken Parcels

A selection of filled Vol au Vents

A selection of Cured Meats served with Preserves and Fresh Breads

Filled Wonton Skin - Mini Poppadom Baskets filled with Curried Meats and Rice



Wedding Breakfast Menu

*We offer a wedding breakfast or forked menu
for an additional £10.00 per head*

*Choose a single starter, single main course and a single dessert
for your whole party.*

Starters

Delicate Smoked Salmon and Capers, served on a bed of Crisp Baby Leaves, with a Creamed Cheese and Chive dressing and Granary Roll

or

Individual Baked Camembert, served with Redcurrant Jus, Crusty Bread and Crudités

or

Homemade French Onion Soup, served with Gruyere Croutons and Crusty Bread



Mains

Roasted Sirloin of Beef, served with Herb Yorkshire, Roasted Potatoes, Sweet Baby Carrots and Creamed Savoy Cabbage

or

Pan Fried Medallions of Pork, in a Red Wine and Rosemary Jus, served on a bed of Black Olive Pomme Puree with Roasted Root Vegetables

or

Pan Fried Salmon Supreme, garnished with King Prawns and served with Hollandaise Sauce Seasonal Potatoes and Green Beans

or

Chicken Breast stuffed with Wild Mushrooms, served on a bed of Sauté Potatoes and Red Onions, dressed with our own Balsamic Reduction and Fresh Herbs



Desserts

A Trio of Chocolate, comprising a mini Dark Chocolate Bruléé, an individual Chocolate Ganaché and a Dark Chocolate and Baileys Mousse

or

Individual Bourbon Vanilla Crème Bruléé, served with Morello Cherry Compote and Best Shortbread

or

Tangy Zesty Lemon Tart served with Toffee Ice Cream and toasted Pecan Nuts

or

Individual Chocolate Fondant, Melting Chocolate Pudding served with Orange and Cointreau infused Cream



Coffee & Mints



Forked Buffet Menu

Whole Dressed Salmon, Served on a Bed of Watercress Salad, with Horseradish Mayonnaise



A Selection of Sliced Meats, comprising Topside Beef, Gammon Ham and Turkey Crown with a selection of Preserves and Warm Breads



Smoked Trout Terrine - Smoky Wiltshire Trout on a Bed of Beetroot and Wild Rocquet



A Selection of Marinated Grilled Meats - Local Meats served on Skewers, in our own Marinades with Fresh Breads, and a selection of Homemade Dips.



A platter of Homemade Vegetable Pastries - local and exotic Vegetables Marinated in Herbs and Spices and encased in light Puff Pastry

Sides & Salads

Italian Salad of Plum Tomatoes, Mozzarella, and Black Olives in Fresh Herb Vinaigrette,



Crisp Classic Caesar Salad, with Iceberg Lettuce, Parmesan and Croutons



Green Salad - selection of Green Leaves and Vegetables served in a French Dressing



Asian Noodle Salad - with fine Noodles, Bean Sprouts and Pak Choi, in a Thai Style Dressing



Special Fried Rice with Chicken, Prawn and Egg



Our own Potato Salad with a hint of Mustard



Beetroot Salad - slices of cooked Beetroot mixed with crispy Red Apples and chunks of Creamy Stilton



A selection of Potatoes - Potato and Vegetable Bake, hot sautéed Potato Salad, and Potato Arlee's on a platter

Knife and Fork Buffet - please choose two main selections and three from the sides and salads choices



Buffets

Finger Buffets Options

prices per person

Assorted Pizza Slices - £1.35

Selection of Quiches - £1.35

Crispy Fried Mushrooms with a Garlic Aioli Dip - £1.25

Chicken Fillet Kebabs with Satay Sauce - £1.50

Homemade Scotch Eggs with Mayonnaise and Mustard Cress - £1.30

Thai selection of Parcels

(Thai Green Curry, Vegetable Spring Roll, Red Chicken Curry Samosa) - £1.30

Vegetable Crudities with assorted Dips - £1.30

Assorted Olives and Feta Cheese - 90p

Tandori marinated Chicken Drumsticks - £1.50

Crispy Fried Chicken Goujons - £1.50

Selection of Cheese and Biscuits served with Celery - £1.60

Traditional Pork Gala Pie - £1.40

Smoked Salmon and Cream Cheese on Toasted Ciabatta - £1.50



Bulbury Woods Wedding Booking Form

Surname..... Forenames.....

Address.....

.....

..... Postcode.....

Telephone (home)..... Work.....

Mobile..... Email.....

Wedding Date.....

Prospective number of guests

(daytime).....(Evening).....

Timings

Wedding Ceremony.....

Arrival at Bulbury Woods.....

Wedding Breakfast to be served at:.....

Evening Guests arrive at.....

Evening Buffet to be served at.....

Any colour scheme?.....

Entertainment.....

Menu Chosen

Starter.....

Main Course.....

Dessert.....

Special dietary requirements..... Price per head.....

Evening Buffet:.....

Price per head.....

I have read and understood and agree to abide by the Terms and Conditions of the contract and concur with the reservation details I enclosed my non-refundable deposit, of £300. I note that FULL PAYMENT and final numbers must be confirmed and received no later than 7 days prior to the event date; otherwise the booking may be subject to change.

Signed..... Date.....

Bookings

This booking is provisional until the signed agreement together with the required deposit is received. Hoburne Golf will accept a provisional booking for 14 days, but should another client subsequently wish to book and confirm the same date/s you will be asked to confirm your booking within 48 hours. Access to facilities will be on the day or by arrangement. We are a working golf club therefore our facilities are not exclusive, apart from the lounge bar and the restaurant area.

Confirmation and Deposits

A non-refundable deposit will secure your booking.

Should a booking be cancelled within 60 days of the date required Hoburne Golf shall be entitled to charge and invoice the client an additional sum representing the balance of 100% (including the deposit) of the booking.

Payment

Confirmed numbers and food and beverage requirements must be received in the office no later than 14 days before the event, together with full payment. Please be advised that any shortfall in numbers less than 7 days prior to the event date will result in full payment being charged. All consumables on the day must be paid for before departure.

Catering

Hoburne Golf will supply all food and beverage and reserve the right to change the price of menus and wine lists up to 3 (three) months prior to the event.

Cancellation

Hoburne Golf reserves the right to cancel any booking in writing at any time if the Event is prevented by reason or circumstances that are beyond their control.

Service Charge

Is at the discretion of the client.

Liability and Responsibility

We can accept no liability or responsibility for:

Persons wishing to leave belongings on the premises.

Cover for public liability, property damage and loss, while on the club's property or premises.

Conduct and Damage to Property

In the event of guest's behaviour being unacceptable to Hoburne Golf, the Management reserves the right to insist upon offering individual (s) immediate departure from the clubs premises. Furthermore the client undertakes to pay all reasonable costs incurred in making good any breakages or damages at any of the Hoburne Golf properties resulting directly or indirectly from the behaviour or conduct of the client or the client's guests.

FIRE DRILL; IF FIRE BELL RINGS, PLEASE EVACUATE THE BUILDING IMMEDIATELY. MEET AT THE FIRE ASSEMBLY POINT IN THE CAR PARK. DO NOT STOP TO COLLECT ANY BAGGAGE. A MEMBER OF STAFF WILL BE ON HAND TO DIRECT YOU.