

Wedding Brochure



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ROOM HIRE

Full day venue hire

12pm - 12.30 am £250.00

Evening venue hire

7pm onwards £150.00

Additional Services

Chair cover & sash hire £2.50

Wedding post box £25.00

Ferris wheel sweet display £25.00

Ceiling Drapes £125.00

FACILITIES INCLUDED WITH ROOM HIRE

Red carpet entrance

Full use of function suite and outside balcony

Private bar with drink service until 23.30

Entertainment allowance until 00.00

White, ivory or black linen table cloths

Linen napkins for formal dining

Use of TV for photo or presentation purposes

In-house audio system for background music with option to connect additional devices for personal playlists

Microphone

Disabled access

Baby changing facilities

Air conditioning

Free WIFI

BOOKING

Upon booking your event with us 50% of the room hire fee is required as your deposit which secures your desired event date. We provisionally hold a specified date for a period of 14 days. A non-refundable deposit (50% of room hire) is required to secure a booking. Provisional bookings that have not paid the room hire deposit 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 payments are non-refundable. Such payments can be redeemed at a later date, for a duration of 12 months.

Reception Services

Reception & Toast drinks

Glass of sparkling wine	£2.00 per glass
Bucks fizz	£2.00 per glass
Prosecco	£4.00 per glass
Prosecco with gin liquor	£4.75 per glass
Champagne	£7.00 per glass
Bottled beer	£4.00 per bottle
Pimm's & lemonade	£4.00 per glass
Fresh orange juice	£3.50 per jug

Table Wine

House Wine - Sauvignon Blanc, Merlot & Zinfandel Rose	£13.95 per bottle
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Please ask to view our wine list for other wine choices and prices.
Complimentary still and sparkling water served with table wine.

Canapes

Mini Yorkshire puddings filled with beef & cauliflower cheese puree
Honey glazed pork sausage
Atlantic prawn & smashed avocado en croute (GFA)
Miniature fish & chip shop bites
Mini filled potato skins (V*)
Tomato, basil & feta bruschetta on toasted sour dough bread (V)(GFA)
Watermelon, cured ham & feta skewer (GF)
Smoked salmon & cream cheese bellini (GFA)
Miniature quiche selection (V*)
Miniature beef burger on brioche bun

Choose three options	£4.50 per person
Choose five options	£5.75 per person

Miniature Buckets

Battered fish & chips with mushy peas (GFA)
Chicken curry with rice & naan bread (GFA)
Sausage & mash with rich onion gravy, topped with crispy leeks (VA)
Chili Con Carne with rice, topped with sour cream
Macaroni cheese finished with truffle oil (V)

Maximum of two choices	£5.95 per person
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Wedding Breakfast

Bronze Wedding Breakfast

Homemade soup of your choice

with warm crusty bread roll

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Chicken Supreme

roasted new potatoes, seasonal vegetables, creamy mushroom sauce

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Citrus Tart

dressed with fresh fruit

£15.95 per person

Silver Wedding Breakfast

Homemade soup of your choice

with warm crusty bread roll

Duo of Melon

With crispy Parma-ham

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Beef Topside

roasted potatoes, seasonal vegetables, stuffing, Yorkshire pudding

& gravy

Chicken Supreme

roasted potatoes, seasonal vegetables, stuffing & gravy

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Luxury Vanilla Cheesecake

dressed with fresh fruit

£19.95 per person

Wedding Breakfast

Gold Wedding Breakfast

Farmhouse Pate
real ale chutney, toasted sour dough

Baked Goat's Cheese Tart
caramalised red onion, balsamic glaze
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Salmon Fillet
Leek & chive crushed baby potatoes, green beans, lobster bisque

Seared Duck Breast
roasted root vegetables, cranberry & orange jus
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Baked Chocolate Brownie
Vanilla pod ice cream

Luxury Vanilla Cheesecake
dressed with fresh fruit
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Coffee/ Tea with mints

£25.95 per person

Platinum Wedding Breakfast

Duo of Melon
~*~

Homemade soup of your choice
with warm crusty bread roll
~*~

Lamb Henry
bubble & squeak mashed potatoes, red currents, minted gravy
~*~

Farmhouse Apple Pie
crème anglaise
~*~

Selection of Cheese & biscuits
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Coffee/ Tea with mints

£29.95 per person

Wedding Breakfast

Children's Wedding Breakfast

Smaller portion of selected main course

Chicken Nuggets
chips, peas & ketchup

Fish Goujons
chips, peas & ketchup
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Ice cream dessert

£9.95 per child

Vegetarian & Vegan Options

Tomato & Red Pepper Soup (Vegan)
Duo of Melon (Vegan)
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Mushroom, Brie & Cranberry Wellington
Cauliflower Cheese Tart (GF)
Sweet Potato Dhal Curry (Vegan)
Cajun Spice Sweet Potato Roulade (Vegan)
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Fresh Fruit Cocktail (Vegan)
Chocolate Tart (Vegan)

Please ask for alternative options suitable for any specific dietary requirements

Buffet Selections

Buffet One £9.95 per person Minimum catering of 20 persons

Selection of luxury sandwiches (V*)
Seasoned chicken drummers
Honey glazed sausages
Selection of freshly baked quiches (V*)
Mini pork pies
Crispy potato wedges (V)

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Buffet Two £13.95 per person Minimum catering of 20 persons

Selection of luxury sandwiches (V*)
Seasoned chicken drummers
Honey glazed sausages
Selection of freshly baked quiches (V*)
Oriental selection (V*)
Selection of pizzas (V*)
Crispy potato wedges (V)
Potato salad, rice salad & coleslaw (V)

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Buffet Three £16.95 per person Minimum catering of 40 persons

Mini roasted meat baguettes - Beef, Ham & Turkey
Selection of vegetarian sandwiches (V)
Chicken tikka skewers
Gourmet sausage rolls
Selection of freshly baked quiches (V*)
Oriental selection (V*)
Selection of pizzas (V*)
Crispy potato wedges (V)
Potato salad, rice salad & coleslaw (V)

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Buffet Four £19.95 per person Minimum catering of 40 persons

Platters of roasted meats - Beef, Ham & Turkey
Selection of artisan breads (V)
Marinated chicken, red onion & pepper kebabs (GF)
Whole salmon dressed with Atlantic prawns (GF)
Selection of pate with chutneys
Filled potato skins, cheese & spring onion (v) & ham & cheese
Gourmet sausage rolls
Selection of freshly baked quiches (V*)
Smoked salmon & cream cheese cucumber bites (GF)
Beef tomato & mozzarella platters (V) (GF)
Pasta salad (V*) & rice salad (V)
Chicken Caesar salad, potato salad & coleslaw

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Buffet Selections

Hot Suppers

Steak & Potato Pie

Served with crusty bread rolls, red cabbage & beetroot

Chicken or Vegetable Madras Curry

Served with rice, chips & poppadum

Beef or Vegetable Chilli Con Carne

Served with rice & chips

Beef or Vegetable Lasagne (VA)

Served with garlic bread & seasonal salad

Cheese & onion pie (V)

Served with chips & beans

Cottage pie

Served with crusty bread rolls, red cabbage & beetroot

Fisherman's pie

Topped with creamy mashed potato

Chicken, ham & leek pie

Served with chips & peas

One choice selection	£7.95 per person
Two choice selections	£8.95 per person
Three choice selections	£10.45 per person

Desserts

Baked Vanilla Cheesecake (GFA)	£25.00 per cake
Chocolate Fudge Cake	£25.00 per cake
Strawberry Gateaux	£25.00 per cake
Black Forest Gateaux	£25.00 per cake
Victoria Sponge Cake	£25.00 per cake
Selection of Miniature Fancies	£25.00

All dessert options serve approximately 15 persons

Alternative Options

Bacon or sausage barms	£3.00 per person
Hot roast beef & onion gravy barms	£3.95 per person
Hot turkey & stuffing barms	£3.75 per person
Hot pork & apple sauce barms	£3.75 per person
Seasoned chips	£1.50 per person

- ∂ Final numbers and full payment for catering services are to be confirmed at your earliest convenience or at least one month in advance. Payments in instalments are also accepted. To arrange a consultation please contact the 0161 336 3218 ext. 2
- ∂ 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. Denton Golf Club can provide substitute dishes upon request but cannot be held responsible for not conforming to dietary requirements or allergies if not given prior notice.
- ∂ Any foods prepared for an event will be served at the required time and left to stand for no longer than one hour. The Club accepts no responsibility for leftover food taken off the premises and guests will be asked to sign a disclaimer to that effect. We do not provide any take-away facilities.

The Denton Golf Club team 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 event and consider our services in the future.

...The Denton Golf Club team

Recommended Suppliers

Please see a list of suppliers who we have worked with for many years and recommend their outstanding services.

Lee Wilde Photography

Website: www.leewildephotography.com

Email: lee@leewildephotography.com

Tel: 07967638350

Chris Williams DJ service

Website: www.djchriswilliams.co.uk

Email: enquiries@djchriswilliams.co.uk

Tel: 07913638362

Lindsey Claire's Balloons

Website: www.lindseyclaires.co.uk

Email: lindseyclaires@live.co.uk

Tel: 07816490174

Entertainment: Rob Ellams Magician

Website: www.robertellamsmagic.co.uk

Email: robertellamsmagic@outlook.com

Tel: 07877642707

Rumours Entertainment event specialists

Website: www.rumour-entertainments.co.uk

Email: enquiries@rumour-entertainments.co.uk

Tel: 0161 637 9928

Notes