



Denton Golf Club

Hospitality Brochure



Tel: 0161 336 3218 ext.2

Email: barandeventsmanager@dentongolfclub.com

ROOM HIRE & FACILITIES

Upon booking your event with us the room hire fee is required as your deposit. Please note that availability can be limited so booking in advance is advised and we do not accept provisional bookings.

	Afternoon 11am-5pm	Evening 7pm-00:30am
Whole Function Suite up to 150 guests	£100.00	£150.00
Main Lounge only Up to 50 – 70 guests*	£60.00	£85.00
Dining Room only Up to 60 guests	£40.00	£65.00
Chair cover & sash hire	£2.50 per chair £50.00 service charge for external suppliers	

Room hire fees do not apply on Fridays or for funeral receptions.

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.

Room hire is inclusive of:

Full use of function suite and outside balcony
Private bar
Drink service until 23.30 (Bar extension: additional £100 for one hour service).
Entertainment allowance until 00.00
White, ivory or black linen tablecloths
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

Please note: All buffets, sides & salads have a minimum catering of 25 persons

BUFFETS

BUFFET A

Selection of luxury sandwiches (v*)
Seasoned chunky chips (v)

£5.50 per person

With home-made soup of your choice

£7.50 per person

BUFFET B

Selection of luxury sandwiches (v*)
Selection of freshly baked quiches (v*)
Seasoned chicken drummers
Honey glazed sausages
Mini pork pies
Oriental selection (v*)
Seasoned chunky chips (v)

£9.95 per person

BUFFET C

Selection of luxury sandwiches (v*)
Selection of freshly baked quiches (v*)
Chicken goujons
Gourmet sausage rolls
Cheese pastry bites (v)
Oriental selection (v*)
Selection of pizzas (v*)
Crispy potato wedges (v)

£12.95 per person

BUFFET D

Hot melt baguettes:
BBQ pulled pork & Peri-Peri Chicken
Selection of vegetarian sandwiches (v)
Chicken tikka skewers
Mediterranean veg & feta tarts (v)
Beef tomato & mozzarella platters (v) (GF)
Indian platter selection (VE)
Selection of pizzas (v*)
Loaded potato skins (v*)
£15.95 per person

BUFFET E

Antipasti boards; cured meats, olives,
cheese & oils
Selection of artisan breads (v)
Marinated chicken kebabs (GF)
Whole salmon with Atlantic prawns (GF)
Selection of pate with chutneys
Loaded potato skins
Honey glazed sausages
Goat's cheese & tomato tarts (v*)
Smoked salmon & cream cheese cucumber
bites (GF)
Beef tomato & mozzarella platters (v) (GF)
Chicken Caesar salad

£18.95 per person

VEGAN BUFFET

Selection of pitta bread wraps (VE)
Selection of flatbreads (VE)
Stuffed field mushrooms (VE)
Roasted peppers stuffed with cous-cous (VE)
Chargrilled vegetables (VE)
Sweet potato wedges (VE)
Fresh green salad (VE)
Tabbouleh with bulgur, tomato & parsley
salad (VE)
Trio of tomato salad (VE)
Bean salad, rice salad & pasta salad (VE)
Cruitéés with dips (VE)

£16.95 per person

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CHILDREN'S BUFFET

Ham sandwiches & cheese sandwiches
Assorted crisps selection
Sausage rolls
Cheese & tomato pizza
Chips
Salad: cucumber sticks, carrot sticks &
cherry tomatoes
Selection of cupcakes

£6.50 per person

CHILDREN'S HOT DISHES

Chicken nuggets & chips with peas/ beans
Fish fingers & chips with peas/beans
Cheese & tomato pizza & chips
Sausage & mash with gravy
Hot dogs with chips

£4.50 per person

(No minimum order)
(Maximum of two options)

SALADS & SIDES

Add the following to any catering options;

Fresh baby leaf salad, potato salad, rice salad, pasta salad & coleslaw (v)

£2.00 per person

DESSERTS

All desserts serve approximately 15 persons

Chocolate fudge cake	£25 per cake
Strawberry gateaux	£25 per cake
Vanilla cheesecake	£25 per cake
Victoria sponge cake	£25 per cake
Coffee & walnut cake	£25 per cake
Selection of miniature cakes & fancies	£30 per serving
Cheese & biscuits with condiments	£60 per serving

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HOT SUPPERS

One Option £7.95 per person

Two Options £8.95 per person (min 40 persons)

Three Options £10.95 per person (min 60 persons)

Steak & potato pie crusty bread rolls, red cabbage & beetroot

Chicken curry rice, chips & poppadum (VA)

Chilli con carne rice & chips (VA)

Lasagne (VA) garlic bread & salad

Cheese & onion pie chips & beans (V)

Cottage pie crusty bread rolls, red cabbage & beetroot

Fisherman's pie topped with creamy mashed potato

Chicken & pepperoni pasta bake garlic bread & salad

Mozzarella & basil pasta bake garlic bread & salad (V)

JACKET POTATOES

£8.95 per person

Freshly baked potatoes with the following selection of fillings
served with fresh salad & garlic bread

Baked beans (V)

Cheddar cheese (V)

Tuna crunch

Chilli con carne

Peri-Peri chicken

MINIATURE BUCKETS

£6.50 per person choose two choices

Battered fish & chips with mushy peas

Chicken curry with rice & naan bread (GFA)

Sausage & mash with rich onion gravy, topped with crispy leeks (VA)

Chilli Con Carne with rice, topped with sour cream & nachos

Sweet potato dhal curry with rice & naan bread (VE) (GFA)

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SIMPLE SUPPERS

All served with seasoned chunky chips. Circulated by our waiters to your table.

£4.95 per person*

Bacon barm

Sausage barm (VA)

Brie.L.T barm (V)

Hot roast beef & onion gravy barm

Hot turkey & stuffing barm

Hot dog

Chilli hot dog

£1 supplement

RECEPTION SERVICES

Greet your guests in style!

DRINKS ON ARRIVAL

Glass of sparkling wine	£2.00 per glass
Bucks fizz	£2.00 per glass
Prosecco	£4.00 per glass
Champagne	£7.00 per glass
Bottled beer	£4.00 per bottle
Pimm's & lemonade	£4.00 per glass
Cordial juice	£4.50 per jug
Fresh orange juice	£10.00 per jug

CANAPES

3 options £4.50 per person

5 options £5.75 per person

Mini Yorkshire puddings filled with beef & cauliflower cheese puree

Honey glazed pork sausages

Atlantic prawn & smashed avocado en croute (GFA)

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

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TERMS & CONDITIONS

- ∂ Final numbers and full payment for catering services are to be confirmed at your earliest convenience or at least **ONE WEEK** in advance. Payments in instalments are also accepted. To arrange a consultation please contact the events team on 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.
- ∂ **Key** (N= contains nuts) (V = Vegetarian) (V* = Some options vegetarian) (VA = Vegetarian alternative available) (GF = Gluten Free) (GFA= Gluten free alternative available) (VE = Vegan)

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

For more information contact our Bar & Events Manager: Kirsty Ludlow.

Tel: 0161 336 3218 ext.2

Email: barandeventsmanager@dentongolfclub.com

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RECOMMENDED SUPPLIERS

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



Jake Kelly DJ service

Email: enquiries@jakekelly.co.uk
Tel: 07837908342



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



High Style Wedding Cars

Website: www.highstylecars.co.uk
Email: enquiries@highstylecars.co.uk
Tel: 01613048950



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