

# WEDDINGS



DENTON GOLF CLUB

2022

0161 336 3218 ext. 2

[barandeventsmanager@dentongolfclub.com](mailto:barandeventsmanager@dentongolfclub.com)

## FACILITIES

Function suite, outside balcony & designated photography garden

Private bar with drink service until 23.30

Entertainment allowance until 00.00

White, cream or black linen tablecloths and napkins

Use of 50" TV for photos or presentations

In-house audio system for background music plus microphone

Disabled access

Baby changing

Air conditioning

Wi-fi

## BOOKING

We do not accept provisional bookings.

Booking confirmation is subject to the room hire payment deposit.

Please note: 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.



## VENUE HIRE *(Fridays free of charge room hire)*

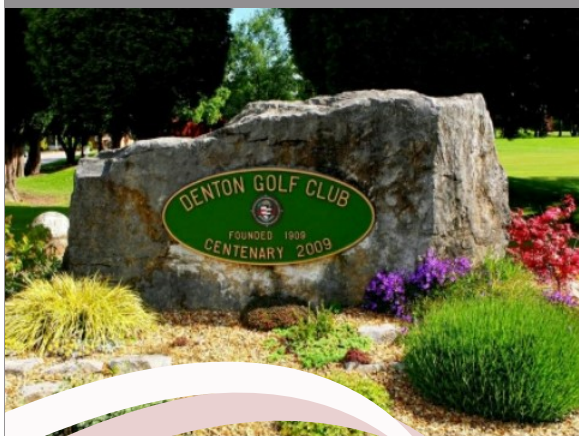
<b>Full Day</b> from 11am	£250
<b>Evening</b> from 7pm	£150
<b>Late Bar Extension</b> 1 hour	£100

## DECORATION HIRE

Ceiling Drapes	£150
Post Box	£25
Vintage Easel	£25
Wooden Heart Easel	£25
Ferris Wheel for sweets display	£25
Red Carpet on arrival	complimentary
Mirror Table Bases with tealights	complimentary

External vendors may have access to venue to set up from 8am with prior arrangement.

Cake stand, knife & cutting service	£25.00
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# RECEPTION SERVICES

## RECEPTION & TOAST DRINKS

Sparkling wine	£2.00 per glass
Bucks fizz	£2.00 per glass
Prosecco	£4.00 per glass
Bottled beer	£4.00 per bottle
Pimm's & lemonade	£25.00 per jug
Cordial juice	£4.50 per jug
Fresh orange juice	£10.00 per jug

## TABLE WINE

House Wine - Sauvignon Blanc, Merlot & Zinfandel Rose	£13.95 per bottle
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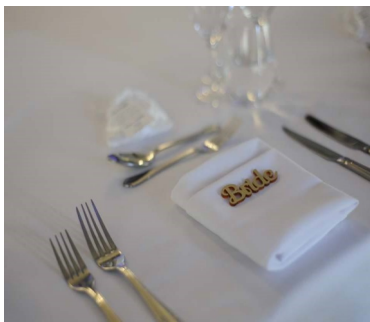
Please ask to view our wine list for other wine choices and prices

## CANAPES

Mini Yorkshire pudds 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 (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

# WEDDING BREAKFAST



## TABLE SHARERS

Artisan breads & oils (GFA)

## TO START

**Chef's Soup** *of your choice* (GFA)

**Farmhouse Pate** *real ale chutney* (GF)

**Antipasti** *selection of cured meats, cheeses, olives, sundried tomatoes* (GF)

*Vegetarian & Vegan Starters*

**Baked Goat's Cheese Tart** (V)

**Bruschetta** *vine tomatoes, red onion, basil* (VE) (GFA)

**Duo of melon** (VE) (GF)

*Bruschetta vine tomatoes, red onion, basil, vinegar*

## THE MAIN EVENT

**Chicken Supreme** - *slowly braised chorizo & butterbean cassoulet*

**Traditional Roast** - *choose either: topside of beef or chicken supreme*

*roast potatoes, seasonal vegetables, stuffing, home-made Yorkshire pudding & proper gravy*

**Chicken Supreme**

*wrapped & stuffed with streaky bacon & feta, leek & chive crushed potatoes, green beans, tomato & red pepper sauce*

**Salmon Fillet**

*leek & chive crushed baby potatoes, green beans, hollandaise sauce*

**Lamb Henry**

*bubble & squeak mash, seasonal vegetables & mint hinted gravy*

*Vegetarian & Vegan Main Courses*

**Mushroom & Brie Wellington** *roast potatoes, vegetables, stuffing & gravy* (V)

**Cauliflower Cheese Tart** *roast potatoes, seasonal vegetables, stuffing & gravy* (V) (GF)

**Sweet Potato Dhal Curry & Rice** (VE) (GF)

# WEDDING BREAKFAST

## THE SWEET

**Bucks Fizz Torte** *orange & champagne mousse layered sponge & passion fruit sorbet*

**White Chocolate Honeycomb & Maltese Cheesecake** *clotted cream*

**Double Chocolate Brownie** (GF) (VE) *with bourbon ice cream*

**Cakes ~To~ Table** *selection of miniature cakes & fancies to share*

*Gluten Free & Vegan Desserts*

**Chocolate Tart** *with fresh fruit* (GF) (VE)

**Classic Fruit Cocktail** *passionfruit sorbet* (GF) (VE)

## TO FINISH

**Cheese & Biscuits**

*selection of premium cheeses, biscuits, chutney & accompaniments*

***Hot Beverages***

*Freshly brewed coffee or tea with mints*

## CHILDREN'S MENU

**Smaller portion of selected main course**

**Tomato & Basil Pasta** *& garlic bread*

**Chicken Nuggets** *chips & peas*

**Fish Goujons** *chips & peas*

**Candy Floss Ice Cream Sundae**

3 Course Wedding Breakfast	£21.95 per person
Cheese & Biscuits	£45.00 per table
Hot Beverages	£1.25 per person
Children's Wedding Breakfast	£9.95 per person

# BUFFET SELECTIONS

## **BUFFET A** £5.50 pp

Selection of luxury sandwiches (v\*)

Seasoned chunky chips (v)

With home-made soup - **£7.50** pp

## **BUFFET B** £9.95 pp

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)

## **BUFFET C** £12.95 per pp

Selection of luxury sandwiches (v\*)

Selection of freshly baked quiches (v\*)

Chicken goujons

Gourmet sausage rolls

Oriental selection (v\*)

Selection of pizzas (v\*)

Cheese pastry bites (v)

Crispy potato wedges (v)

## **BUFFET D** £15.95 pp

Hot melt baguettes: bbq pulled pork & peri-peri chicken

Selection of vegetarian sandwiches (v)

Chicken tikka skewers

Mediterranean vegetable & feta tarts (v\*)

Beef tomato & mozzarella platters (v\*) (GF)

Indian platter selection (VE)

Selection of pizzas (v\*)

Loaded potato skins (v\*)

## **BUFFET E** £18.95 pp

Antipasti: 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)



# BUFFET SELECTIONS

## HOT SUPPERS

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)*

£7.95 pp - one selection

£8.95 pp - two selections (min 40 guests)

£10.95 pp - three selections (min 60 guests)

## SIMPLE SUPPERS £4.95 pp

*All served with seasoned chunky chips*

Bacon barm

Sausage barm (VA)

Brie.L.T (V)

Hot roast beef & onion gravy barm

Hot turkey & stuffing barm

Hot Dog

Chilli Hot Dog +£1.00 pp

## JACKET POTATOES £8.95 pp

*Served with a selection of fillings, fresh salad & garlic bread*

Baked beans (V)

Cheddar cheese (V)

Tuna crunch

Chilli con carne

Peri-Peri chicken

## SALADS & SIDES

Add the following to any catering options;

Fresh baby leaf salad, potato salad, rice salad, pasta salad & coleslaw

£2.00 pp

# BUFFET SELECTIONS

## VEGAN BUFFET £16.95 pp

Selection of filled 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, tomatoes & parsley salad (VE)  
Trio of tomato salad (VE)  
Bean salad, rice salad & pasta salad (VE)  
Crudités with dips (VE)

## DESSERTS £25 per serving

Chocolate fudge cake  
Strawberry gateaux  
Vanilla cheesecake  
Victoria sponge cake  
Coffee & walnut cake

Selection of miniature cakes & fancies  
£30 per serving

Cheese & biscuits with condiments  
£60 per serving

*All dessert options serve approximately  
15 persons*

## CHILDREN'S BUFFET £6.50 pp

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

## CHILDREN'S MEALS £4.50 pp

(Maximum two choices)

Chicken nuggets & chips with peas/ beans  
Fish fingers & chips with peas/beans  
Cheese & tomato pizza & chips  
Tomato & basil pasta with garlic bread



# RECOMMENDED SUPPLIERS

## **Lee Wilde Photography**

Email: [lee@leewildephotography.com](mailto:lee@leewildephotography.com)

Tel: 07967638350

## **DJ's & Live Act Entertainment**

Email: [enquiries@rumour-entertainments.co.uk](mailto:enquiries@rumour-entertainments.co.uk)

Tel: 0161 637 9928

## **Wedding Venue Décor**

Email: [weddings@rumour-entertainments.co.uk](mailto:weddings@rumour-entertainments.co.uk)

Tel: 0161 637 9928

## **Lindsey Claire's Balloons**

Email: [lindseyclaires@live.co.uk](mailto:lindseyclaires@live.co.uk)

Tel: 07816490174

## **Entertainment: Rob Ellams Magician**

Email: [robertellamsmagic@outlook.com](mailto:robertellamsmagic@outlook.com)

Tel: 07877642707

## **High Style Wedding Cars**

Email: [enquiries@highstylecars.co.uk](mailto:enquiries@highstylecars.co.uk)

Tel: 01613048950

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

External vendors may have access to venue to set up from 8am with prior arrangement.



## CATERING TERMS & CONDITIONS

All buffets, salads & sides have a minimum catering of 25 persons.

Final numbers and full payment for catering services are to be confirmed at least **one month** in advance.

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 buffet foods 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.



### Menu Descriptions:

N= contains nuts

V = Vegetarian

V\* = Some options vegetarian

VA = Vegetarian alternative available

GF = Gluten Free

GFA= Gluten free alternative available

VE = Vegan

*“We would like to take this opportunity to thank you for your consideration in booking your special event with us.*

*We look forward to helping create your perfect day!”*

## ...THE DENTON GOLF CLUB TEAM

Denton Golf Club Trading Ltd, Manchester Road, Denton, Manchester, M34 2GG