

Dear Organiser,

We have pleasure enclosing details of the facilities we have on offer at Bletchingley Golf Club.

Our Function Room is available to cater for all types of functions, including private parties, club annual dinners and presentations, charity and social balls and corporate events. Our fully licensed restaurant is happy to arrange catering for small private parties, up to 120 people for a formal sit down meal, or in excess of 150 people for a buffet style occasion.

We have a late licence to 1:00 am and can arrange a DJ, entertainment, balloons, flowers and/or table decorations should you require, or we are happy for you to supply your own.

Whatever the event we can arrange a menu to suit your individual, club or company needs.

For further information or to arrange to view our facilities, please contact us either by telephone 01883 744666 or email sales@bletchingleygolf.co.uk

Warm Regards

The Events Team

Bletchingley Golf Club

Functions Menu

STARTERS

CREAM OF TOMATO AND LENTIL SOUP

A tomato and red lentil soup topped with crispy croutons and fresh cream

CHICKEN LIVER PARFAIT

Quenelles of chicken parfait laced with blended brandy garnished with our chef's apple and onion chutney and Melba toast

SEASONAL FRUIT COCKTAIL

Fanned chilled melon topped with seasonal berries and a mango coulis (v)

SMOKED TROUT SALAD

Flaked smoked trout fillet served on a bed of lettuce with horseradish mayonnaise and balsamic vinegar dressing

CREAMED MUSHROOM

A selection of woodland mushrooms in a rich creamy garlic sauce served in a pastry basket

BEETROOT GOAT'S CHEESE AND WALNUT SALAD

Diced fresh beetroot crumbled goat's cheese French beans and walnuts drizzled with wholegrain mustard vinaigrette (v)

TOMATO MOZZARELLA AND BASIL SALAD

Sliced tomato and mozzarella with fresh basil on a bed of mixed lettuce with pesto drizzle

MAIN COURSES - All served with a selection of seasonal vegetables and potatoes

ROSEMARY CRUSTED RUMP OF LAMB

A slow roasted lamb rump topped with rosemary crust served with a rich lamb jus

MEDITERRANEAN WHITE FISH DELICE

White fish delice oven baked on a bed of Mediterranean vegetables

DOUBLE WRAPPED PORK TENDERLOIN

Tenderloin of pork wrapped in a layer of sage and lemon wrapped in Parma ham with a mustard sauce

TRADITIONAL ROAST BRITISH BEEF

Served with yorkshire puddings

CHICKEN

Ballotine of chicken stuffed with spinach and ricotta cheese with a minted pea puree

Functions Menu cont/d...

SWEET POTATO AND GOAT'S CHEESE TART

A puff pastry tart filled with mixed fresh herbs sweet potato and goat's cheese (v)

ASPARAGUS RED ONION AND BLUE CHEESE TART

A shortcrust pastry tartlet filled with asparagus blue cheese and red onion (v)

DESSERTS

A TRIO OF DESSERTS – choose three items from the menu below (Please note selection to be the same for all guests) **OR** if you would prefer a larger portion of just one dessert, please select one item.

Lemon Posset

Strawberry Mousse

Banoffee Pie

Chocolate Fudge Brownie

Treacle Tart

Vanilla Baked Cheesecake

Red Cherry Chilled Cheesecake

Mini Fruit Pavlova

Cream Slice

Chocolate Mousse

Profiteroles

Key Lime Pie

Eton Mess

CHEESEBOARD – Please add an additional £5.50 per person

COFFEE/TEA and DINNER MINTS

Buffet and BBQ Party Packages

PACKAGE 'A' ~ £15.50 per person (*excluding Room Hire*)*

OPTION 1 ~ FINGER BUFFET 'A'

Selection of Sandwiches and Bridge Rolls
Mini Sausage Rolls
Mini Quiches
Scampi with Tartar Sauce
Spicy Wedges
Chicken Satay
Mini Lamb Kofta with Yoghurt
Dim Sum with Sweet Chilli Sauce
Spring Rolls
Chicken Goujons

OPTION 2 ~ BBQ 'A'

Sausage
Burger
Chicken
Five Salads of your choice, plus Cheese,
Baps and Buns

PACKAGE 'B' ~ £17.50 per person (*excluding Room Hire*)*

OPTION 1 ~ FINGER BUFFET 'B'

Chicken Goujons
Chinese Selection (Samosa, Pancake
Rolls, Filo Prawns)
Selection of Sandwiches and Bridge Rolls
Mini Quiche
Prawn and Mushroom Vol-au-Vents
Rustic Potato Wedges with Sauces
Spring Rolls
Duck Pancakes
Mini Yorkshire Puddings with Roast Beef
Mini Beef Burger

OPTION 2 ~ BBQ 'B'

Sausage
Burger
Chicken
Swordfish or Tuna
Five Salads of your choice, plus Cheese,
Baps and Buns

DJ (Optional) ~ please enquire

**Party Room Hire Rate ~ £50.00 + VAT per hour*

**Grand Slam Bar Hire Rate ~ £35.00 + VAT per hour*

Buffet and BBQ Party Packages cont/d...



PACKAGE 'C' ~ £21.50 per person (*excluding Room Hire*)*

OPTION 1 ~ FINGER BUFFET 'C'

*Buffalo Chicken Wings BBQ Dip
Selection of Sandwiches and Bridge Rolls
Mini Quiche
Mini Sausage Rolls
Mini Yorkshire Puddings with Roast Beef
and Horseradish
Chinese Selection (Samosa, Pancake
Rolls, Filo Prawns)
Spicy Chicken Kebabs
Chicken Goujons
Scampi with Tartar Sauce
Mini Lamb Kofta with Yoghurt*

Mini Cupcake Selection

OPTION 2 ~ BBQ 'C'

*Sausage
Burger
Chicken
Swordfish or Tuna
Sirloin Steak
Five Salads of your choice, plus Cheese,
Baps and Buns*

OPTION 3 ~ 'C'

*Cold Meat
Quiche*

PACKAGE 'D' ~ £25.00 per person (*excluding Room Hire*)*

OPTION 1 ~ FINGER BUFFET 'D'

*Mini Fish and Chips
Mini Chicken Goujons and Chips
Mini Hamburgers
Selection of Finger Sandwiches and
Bridge Rolls
Chicken Satay
Smoked Salmon and Cream Cheese Vol-
au-Vents
Goat's Cheese and Red Onion Tart
Butchers Cocktail Sausages - Honey
Roasted*

Mini Dessert Selection

OPTION 2 ~ BBQ 'D'

*Sausage
Burger
Chicken
Swordfish or Tuna
Sirloin Steak
Lamb Kebabs
Five Salads of your choice, plus Cheese,
Baps and Buns*

OPTION 3 ~ 'D'

*Cold Meat Buffet
Salmon
Quiche*

DJ (Optional) ~ please enquire

**Party Room Hire Rate ~ £50.00 + VAT per hour*

**Grand Slam Bar Hire Rate ~ £35.00 + VAT per hour*

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**PLEASE NOTE:** *We can custom build your finger buffet with selections from any of the above four standard menus and will calculate the price accordingly. However, if these packages do not suit your requirements please contact us to discuss your needs.*

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**FOOD ALLERGIES AND INTOLERANCES** ~ *Before ordering please speak to our staff about your requirements*

## Finger Buffets ~ Additional Items

**LARGE CHEESEBOARD SELECTION ~ £95.00 per 20 persons**

*Selection of Ten Cheeses, Grapes, Celery, Cherry Tomatoes, Pickle, Crackers and French bread served on a glass mirror*

**FRESH FRUIT PLATTER ~ £80.00 per 20 persons**

*A selection of fresh fruit to include Melon, Strawberries, Pineapple, Grapes and more with Baby Meringues*

**MINI SWEET SELECTION ~ £5.50 per portion**

**SCONES, JAM AND CLOTTED CREAM ~ £4.50 per person**

**BOWLS OF CRISPS, PEANUTS, MIXED OLIVES, PRETZELS AND TORTILLAS ~ £8.00 per table**

**MIXED CANAPES ~ 5 Canapes ~ £10.50 per person**

*Dill Scones with Smoked Salmon and Cream Cheese*

*Cheese and Olive Scones with Ham and Chutney*

*Mini Vol-au-Vents filled with Mushroom Duxelle*

*Goat's Cheese and Red Onion Bruschetta*

*Chicken Liver Pate Crostini*

*Mini Brie, Red Onion and Pesto Bruschetta*

*Mini Chicken Satay*

*Cheddar Cheese and Cherry Tomato Skewers*

## Corporate Meeting Menu

### COFFEE/TEA STATION

|                                                                |        |
|----------------------------------------------------------------|--------|
| <i>Coffee and biscuits</i>                                     | £3.25  |
| <i>Coffee and biscuits x 2 servings</i>                        | £6.00  |
| <i>Coffee and biscuits throughout day</i>                      | £15.00 |
| <i>Large Jugs of orange juice/apple juice/grapefruit juice</i> | £8.60  |
| <i>Bottles of sparkling water</i>                              |        |

### FOOD MENUS

|                                                                                            |       |
|--------------------------------------------------------------------------------------------|-------|
| <i>Rounds of mixed sandwiches made with crusty bloomer bread and a selection of crisps</i> | £6.25 |
|--------------------------------------------------------------------------------------------|-------|

|                               |        |
|-------------------------------|--------|
| <b>One Course Light Lunch</b> | £11.50 |
|-------------------------------|--------|

- Cheddar and gammon ham ploughmans*
- Quiche with mixed salads*
- Lasagne with side salad and garlic bread*
- Gammon ham egg and chips with crusty bloomer bread*
- Rustic platter with pate, cheese and mixed meats*

### Dessert

|                            |       |
|----------------------------|-------|
| <i>Hot or cold dessert</i> | £5.50 |
| <i>Cake selection</i>      | £3.75 |

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Corporate Meeting Room Hire

Main Function Room ~ £50.00 + VAT per hour

Grand Slam Bar ~ £35.00 + VAT per hour

Afternoon Tea

Our Main Dining Room is available for large functions and can comfortably seat up to 100 people whereas the more intimate Grand Slam Bar is suitable for up to 40 people. Smaller numbers can be accommodated in the Sun Room.

Where possible, our produce is locally sourced and is all prepared/made on the premises.

AFTERNOON TEA ~ £15.00 (excluding Room Hire)*

Selection of mixed sandwiches

Selection of cakes

Scones with Devonshire Cream and Strawberry Preserve

Tea / Coffee

LUXURY AFTERNOON TEA ~ £21.50 (excluding Room Hire)*

Glass of Prosecco or summer Pimms on arrival

Selection of mixed sandwiches

Selection of cakes

Scones with Devonshire Cream and Strawberry Preserve

Tea / Coffee

**Main Dining Room Hire Rate ~ £50.00 + VAT per hour*

**Grand Slam Bar Hire Rate ~ £35.00 + VAT per hour*

FOR OFFICE USE ONLY	
Deposit Paid ~ £	Cash/Cheque/Credit/Debit
Invoice No ~	Date
Booked on BRS ~ Yes/No	Initials



Function Room Booking Form

(COMPLETE AS APPLICABLE - PLEASE USE BLOCK CAPITALS)

TITLE (*Mr/Mrs etc*) SURNAME

CHRISTIAN NAME(s)

COMPANY NAME

ADDRESS

.....

..... POST CODE

EMAIL HOME TEL

BUSINESS TEL MOBILE

DATE OF BOOKING NUMBER IN PARTY

TYPE OF FUNCTION

(*Party/Business Meeting/Funeral etc*)

ROOM(S) REQUIRED TIME (*From/To*)

CATERING (*Hot Meal/Bufferet etc*)

I enclose a cheque for the sum of £

Please make cheques payable to **WISEVILLE & CO LTD**

By signing this booking form I accept the Terms and Conditions of Business: Room Hire/Catering at Bletchingley Golf Club

SIGNED DATE

Terms and Conditions of Business:

Room Hire/Catering at Bletchingley Golf Club



1. DEFINITIONS

In these Terms & Conditions of Business:

The 'Caterer' Means the Club's franchised caterer.

The 'Club' Means Wiseville & Co Ltd, the owner of Bletchingley Golf Club.

The 'Hirer' Means the person, firm or company hiring the room, whose details are set out on the particulars.

The 'Particulars' Means the details included on the booking form relating to the function, as attached hereto.

2. APPLICABLE TERMS

These Terms and Conditions of business are the only terms on which the Club is prepared to hire its Clubhouse rooms for society days, weddings, parties and other functions. No changes will apply unless agreed in writing by a Director of the Club.

3. ROOM HIRE

(a) *The Hirer must be over 18 years of age.*

(b) *The Club agrees to hire to the Hirer*

- *The room*
- *At the times as specified in the Particulars*
- *For the purpose as specified in the Particulars*

(c) *Upon signature of the booking form, the Hirer will pay to the Club the non-refundable room hire charge, and to the Caterer the non-refundable deposit in relation to the catering services which will be held by the Caterer as an advance against sums owed by the Hirer.*

(d) *All bookings are final and may not be cancelled by the Hirer. The Club may cancel a booking:*

- *For reasons beyond its control (including fire, flood, Acts of God, the function room being unfit for the intended use and other unforeseen events).*
- *If, in the Club's opinion, the function is undesirable and may lead to damage or destruction. In this event the Club will refund any deposit made in respect of the hire of the room, but will have no further liability to the Hirer.*

(e) *The Club's management reserves the right to refuse admission to the Clubhouse to any person it considers undesirable (in its absolute discretion).*

(f) *The Hirer shall obey all instructions and comply with all requests of the Club's management (including the Caterer) relating to the function. Without limitation, such instructions and requests may relate to compliance with fire and/or licensing regulations, noise levels, supervision/behaviour of guests and children at the function, compliance with the Club's dress code (as attached), decoration of the room, parking of vehicles and other matters affecting the good management of the Club and disruption to the members. In default, the Club reserves the right to end the function and the full charges for the function will nevertheless remain payable by the Hirer. No compensation or refund (in whole or part) will be payable to the Hirer.*

(g) *There will be an hourly rate charge applied (rate to be agreed) for any duties that are carried out above and beyond the role of the Club's Functions Co-ordinator.*

(h) *The Hirer may be liable for an added charge if the bar is required up until 1:00 am. This is subject to the number of guests attending and agreed room hire rate.*

(i) *No alcohol is to be brought into the Clubhouse, without prior agreement.*

(j) *Under no circumstances will the total number of persons attending the function exceed 200.*

Terms and Conditions of Business:
Room Hire/Catering at Bletchingley Golf Club
continued...



4. RESPONSIBILITY FOR DAMAGE

- (a) *The Hirer shall be responsible for and shall indemnify the Club against all damage to the Club's premises and property (including the property of Club members) caused by the Hirer and/or persons attending the function. It is the policy of the Club to charge for such damage in all cases. "Damage" shall include soiling of carpets and furnishings requiring (in the opinion of the Club) special cleaning.*
- (b) *The Hirer shall also be responsible for supervision of children attending the function and for ensuring their reasonable behaviour while at the function. Children are not permitted beyond the paved terrace, or on the balconies, or to play on the greens or in the bunkers.*

5. CATERING

- (a) *The Caterer will handle all catering requirements of the Hirer relating to the function. Unless details are set out in the particulars, the Hirer will agree separate terms with the Caterer, and a separate deposit will be required.*
- (b) *The Caterer is the exclusive supplier of catering service to the Club and the Hirer may not bring food and drink into the Clubhouse, save with the consent of the Caterer or the Club.*

6. PAYMENT TERMS

- (a) *The total price of the function specified in the Particulars will be invoiced as follows:*
 - *Upon booking, the Club will invoice the room hire charge and the Caterer will invoice any required deposit in relation to catering services.*
 - *Balance on the day of function.*
- (b) *The hire charge includes restricted one-day membership of Bletchingley Golf Club, to include all attendees of the function.*
- (c) *The Club and the Caterer may charge interest on overdue invoices at the rate of 10% per annum, from the due date until payment is received in full.*

7. LIABILITY

The Club does not exclude liability for death or personal injury caused by its negligence or the negligence of its officers and employees. Subject hereto:

- (a) *Under no circumstances will the Club be liable (whether in contract, tort or otherwise) for loss of profit, business, contracts or revenues or for any special indirect or consequential loss or damage of any kind.*
- (b) *The maximum liability of the Club (Whether in contract, tort or otherwise) in connection with all matters relating to the Hirer's function shall not exceed the price paid by the Hirer to the club in relation to the function.*

8. GENERAL

- (a) *The booking is personal to the Hirer for the purposes stated in the Particulars. The Hirer may not sub-hire or use the Club premises for any other purpose.*
- (b) *The headings are for convenience only and shall not be used to interpret these Terms and Conditions of Business.*

July 2005

SC/Pas - Rev. 1 October 2017