

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 100 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, room decoration 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



Events Menu

STARTERS

JERUSALEM ARTICHOKE SOUP Jerusalem Artichoke Crisps. (VE, GF)

BAKED FIG AND STILTON TART (V) (Can be Ve)

TWICE BAKED BLUE CHEESE SOUFFLE Micro Waldorf Salad and Walnut Dressing (V)

WOOD PIGEON BREAST Bulgar Wheat, Blackberry

SAUTEED WILD MUSHROOM Brioche, Celeriac and Truffle Oil (V) (Can be VE)

HOMEMADE PRAWN AND SCALLOP TORTELLINI Pernod and Tarragon Emulsion

SCALLOP Cauliflower Puree and Chorizo (£1 Supplement)

DEVONSHIRE CRAB Courgette, Avocado and Lumpfish Caviar (GF)

LONDON CURED SALMON Pickled Cucumber, Keta Caviar and a Wholegrain Dressing (GF)

SMOKED DUCK BREAST Brioche, Hazelnut, Feta and Raspberry

CHICKEN LIVER PATE Onion Marmalade and Melba Toast

VENISON CARPACCIO Mizuna Cress, Quails Egg, a Parsnip Crisp and Truffle Oil (GF) (£2 Supplement)

HOME CURED VODKA AND BEETROOT SALMON GRAVADLAX Mixed Herb Salad (GF)

SCALLOP Aioli, Kiwi and Mango Salsa (£2 Supplement)

YELLOWFIN TUNA CARPACCIO Avocado and Lime

SESAME CRACKER Blue Cheese, Pear and Chicory

GOATS CHEESE AND NATURAL YOGHURT PANNACOTTA Baby Beets, Hazelnut, Flat Bread and Sorrel Cress (V)



MAIN COURSES - All served with a Medley of Steamed Seasonal Vegetables OR Roasted Root Vegetables OR Mediterranean Vegetables

SLOW ROAST BRITISH BEEF STEAK Fondant Potatoes and Jus (GF)

ROAST CHICKEN BREAST Olive Oil Mash and Morrell Jus (GF)

SEA BASS FILLET Puy Lentils, Samphire, Girolle and Sauce Vierge (GF)

PORK BELLY AND SCALLOP Buttered Mash, Pak Choi, Lotus Crisps and a Sweet Soy Reduction (GF)

2 BONE LAMB RACK Dauphinoise Potatoes, Black Garlic and a Rosemary Jus

BUTTERNUT SQUASH AND PUMPKIN OPEN LASAGNE Goats Cheese and Cashew Beurre Noisette (V) (Can be VE)(Can be GF)

SESAME SEED SALMON STEAK Stir Fry Vegetables, Coconut Sauce and Crab Wonton

CHICKEN BALLOTINE Wrapped in Pancetta , Anna Potatoes, Fricassee of Broad Beans and Peas and a Jus (GF)

SWEET POTATO AND FETA WELLINGTON Vegetable Gravy(V)

SEA BASS FILLET Crushed New Potatoes, Samphire and a Beurre Blanc

DESSERTS

CARAMALISED LEMON TART Italian Meringue and Raspberry Sorbet

WHITE CHOCOLATE CRÈME BRULEE Shortbread

STEM GINGER CHEESECAKE Vanilla Ice-Cream

VANILLA PANNA COTTA Honeycomb and Blackberries

CHOCOLATE MARQUISE Vanilla Ice Cream and a Hazelnut Tuille

CHEESEBOARD Homemade Quince Jelly, Fig, Grapes and Miller Wafers (£2 Supplement)



Buffet and BBQ Party Packages

PACKAGE 'L' ~ £10.95 per person (excluding Room Hire)* Food served no later than 8:00 pm / Paper plates and plastic cutlery

OPTION 1 ~ LIGHT BUFFET

Selection of Sandwiches/Wraps/Open

Sandwiches

Mini Sausage Rolls

Selection of Crisps

OPTION 2 ~ LIGHT BBQ (Min 50)

Cumberland Sausage

2oz Burger Mixed Salad

Served with buns and sauces

PACKAGE 'A' ~ £15.95 per person (excluding Room Hire)*

OPTION 1 ~ FINGER BUFFET 'A'

Choose 5 from the following:

Selection of Sandwiches /Wraps /Open

Sandwiches

Mini Sausage Rolls

Mini Quiches

Scampi with Tartare Sauce

Chicken Goujons

Spicy Wedges

Cocktail Sausages

Samosas

Spring Rolls

BBQ Chicken Wings

OPTION $2 \sim BBQ$ 'A' (Min 50)

Cumberland Sausage

40z. Burger

New Potatoes, Coleslaw, Mixed Salad,

Rice Salad – All served with Buns, Cheese,

Sauces and Fresh Fried Onions

PACKAGE 'B' $\sim £20.50$ per person (excluding Room Hire)*

OPTION 1 ~ FINGER BUFFET 'B'

Choose 7 from the following:

Selection of Sandwiches /Wraps /Open

Sandwiches

Mini Sausage Rolls

Mini Quiches

Scampi with Tartare Sauce

Chicken Goujons

Spicy Wedges

Cocktail Sausages

Samosas

Spring Rolls

BBQ Chicken Wings

OPTION 2 ~ BBQ 'B' (Min 50)

Cumberland Sausage

4oz Burger

Breast of Chicken

New Potatoes, Coleslaw, Mixed Salad,

Rice Salad – All served with Buns, Cheese.

Sauces and Fresh Fried Onions

DJ (Optional) ~ please enquire

*Party Room Hire Rate ~ £60.00 + VAT per hour *Grand Slam Bar Hire Rate ~ £40.00 + VAT per hour

Buffet and BBQ Party Packages cont/d...



PACKAGE 'C' ~ £23.95 per person (excluding Room Hire)*

OPTION 1 ~ FINGER BUFFET 'C'

Choose 8 *from the following:*

Selection of Sandwiches /Wraps /Open

Sandwiches

Mini Sausage Rolls

Mini Quiches

Scampi with Tartare Sauce

Chicken Goujons

Spicy Wedges

Cocktail Sausages

Samosas

Spring Rolls

BBQ Chicken Wings

OPTION 2 ~ BBQ 'C' (Min 50)

Cumberland Sausage

4oz Burger

Salmon Teriyaki

Chicken Breast

New Potatoes, Coleslaw, Mixed Salad,

Rice Salad – All served with Buns, Cheese,

Sauces and Fresh Fried Onions

PACKAGE 'D' ~ £27.95 per person (excluding Room Hire)*

OPTION 1 ~ FINGER BUFFET 'D'

Selection of Sandwiches /Wraps /Open

Sandwiches

Mini Scampi and Chips

Mini Chicken Goujons and Chips

Mini Hamburgers

Goat's Cheese and Red Onion Tart

Butchers Cocktail Sausages - Honey

Roasted

OPTION $2 \sim BBQ$ 'D' (Min 50)

Cumberland Sausage

4oz Burger

Salmon Teriyaki

40z Sirloin Steak

Chicken Kebabs

New Potatoes, Coleslaw, Mixed Salad,

Rice Salad – All served with Buns, Cheese,

Sauces and Fresh Fried Onions

PLEASE NOTE THAT FOR FOOD HYGEINE REASONS BUFFET AND BBQ FOOD CAN ONLY BE LEFT OUT FOR 2.5 HOURS

DJ (*Optional*) ~ *please enquire*

*Party Room Hire Rate ~ £60.00 + VAT per hour

*Grand Slam Bar Hire Rate ~ £40.00 + VAT per hour

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.



Finger Buffets ~ Additional Items

LARGE CHEESEBOARD SELECTION ~ £7.50 per person (minimum 10)

Selection of Cheeses, Grapes, Celery, Cherry Tomatoes, Pickle, Crackers and French Bread

FRESH FRUIT PLATTER ~ £7.50 per person (minimum 10)

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

MINI SWEET SELECTION ~ £6.50 per portion

SCONES, JAM AND CLOTTED CREAM ~ £6.50 per person

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

MIXED CANAPES ~ Choose 5 Canapes ~ £12.50 per person

Smoked Salmon Blinis with Hollandaise

Prawn Bhaji

Zucchini with Parmesan Foam

Mini Beef and Yorkshire Puddings

Goats Cheese, Rosemary and Baby Tomato (v)

Rosti with Smoked Mackerel Mousse

Goats Cheese and Sun Dried Tomato balls (v)

Vegetable Spring Rolls with Sweet Chilli Dip (v)

Sundried Tomatoes and Pine Nut (ve)

BBQ Pulled Pork Sliders

Cajun Chicken Sliders

Beef Brisket Sliders (£2.50 Suppl.)

Duck Skewers with Plum Sauce (£2.50 Suppl.)

Teriyaki Peppered Beef (£2.50 Suppl.)



Corporate Meeting Menu

COFFEE/TEA STATION	
Coffee and biscuits	£3.25
Coffee and biscuits x 2 servings	£6.00
Coffee and Danish Pastries	£6.50
Large Jugs of orange juice/apple juice/grapefruit juice Bottles of sparkling water	£8.60
FOOD MENUS	
Selection of mixed sandwiches made with crusty bloomer bread and chips	£9.95
Working Light Lunch (minimum 10)	
Cheddar and Gammon Ham ploughmans	£11.95
Lasagne with side salad and garlic bread	£13.95
Gammon ham egg and chips	£13.95
Roast Vegetable parcel	£11.95
Dessert	
Hot or cold dessert	£7.50

Corporate Meeting Room Hire

 $Main\ Function\ Room \sim \pounds 60.00 + VAT\ per\ hour$ $Grand\ Slam\ Bar \sim \pounds 40.00 + VAT\ per\ hour$



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 ~ £17.95 (excluding Room Hire)*

Selection of Sandwiches / Wraps / Open Sandwiches Selection of cakes Scones with Devonshire Cream and Strawberry Preserve Tea / Coffee

LUXURY AFTERNOON TEA ~ £23.95 (excluding Room Hire)*

Glass of Prosecco or summer Pimms on arrival
Selection of Sandwiches / Wraps / Open Sandwiches
Selection of cakes
Scones with Devonshire Cream and Strawberry Preserve
Tea / Coffee

*Main Dining Room Hire Rate ~ £60.00 + 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/Buffet etc)	
I enclose a cheque for the sum of £	
Please make cheques payable to WISEVI	LLE & CO LTD
By signing this booking form I accept the Bletchingley Golf Club	Terms and Conditions of Business: Room Hire/Catering a
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. The Club reserves the right to charge a £300.00 refundable security deposit if it deems appropriate for certain functions and large guest numbers. The Club also reserves the right to request security if it deems necessary for certain events. 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) No alcohol is to be brought into the Clubhouse, without prior agreement.
- (h) 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.
- (c) Bletchingley Golf Club reserves the right to increase prices under circumstances of significant economic change.