

# Park Wood Golf Club

## Wedding Brochure 2011

*A magnificent vista with stunning views of the Surrey countryside;  
the perfect venue to say "I do".*

**Chestnut Avenue, Tatsfield  
Kent, TN16 2EG**

**Tel: 01959 577744**

**[www.parkwoodgolf.co.uk](http://www.parkwoodgolf.co.uk)**

## Congratulations

*The Management & Staff at Park Wood Golf Club offer you their warmest congratulations and best wishes on your forthcoming wedding.*

We want you to relax and enjoy your 'Special Day' secure in the knowledge that our friendly and professional staff has taken great care over even the smallest detail.

Our chefs have prepared menus for your perusal, however, the menus contained in this brochure are not exhaustive and we can tailor a menu to meet with your own special requirements.

There are two rooms available for weddings;

The **Ridge Restaurant** is an ideal location for large wedding receptions.

The **Meridian Room** can accommodate up to 100 for a Civil Ceremony or a small, intimate wedding reception for close family and friends.

Room	Location	Seated	Reception	Room Hire
Ridge	Ground Floor	150	250	£800
Meridian	First Floor	60	80	£600

For all Weddings and Civil Ceremonies a deposit of £600 is required together with a signed copy of our Terms and Conditions to hold a booking. If you require a bar extension there is a charge of £50.

Whilst room hire prices and menus are correct at the time of issue, they may be subject to alteration beyond the current year. However once prices have been agreed in writing they will not increase for your event.

When viewing outside office hours please do not hesitate to discuss your requirements with our very professional staff as they are extremely experienced and have a wealth of advice and information that could be very useful to you. However, to allow us to ensure your event is successful, all details and arrangements must be confirmed with the General Manager's Office.

*The following pages of our brochure detail some of the options available to you; however should you require further assistance or wish to make an appointment to view the Clubhouse, please contact our Wedding' Coordinator.*

## **Seating**

Round tables are designed for 8 but will seat up to 9 and white linen napkins and tablecloths are our standard. A full range of coloured linen is also available but further cost is involved.

## **Flowers**

Flowers are a very personal choice so we ask you make your own arrangements but we can of course provide you with our recommended florist.

## **Cake Stand**

As with the flowers, cakes vary and we leave it to you to organise. We do, however, provide a cake knife, silver cake stand and a cake service that includes cutting and wrapping the cake for your guests to take home.

## **Menu Tasting**

You are more than welcome to book in for a Sunday Carvery which will give you a good indication of the quality and presentation of the food we offer.

## **Corkage**

We do not permit wines to be brought onto the premises as we offer a comprehensive and competitive wine list. If there is a particular wine that is not shown that you would like, we can usually supply this for you.

## **Toastmaster**

If the wedding is formal, a toastmaster is advisable and we can offer you some recommendations if required.

## **Access Time**

You can usually have access to the room from 10.30 on the day of the function if the room is not in use. Please contact the General Manager's office to arrange set up times.

## PACKAGE PRICES

Please find below a list of suggested packages. Should you wish for an alternative package we would be more than happy to prepare this for you.

### Option 1

**£45.50 per person**

1 Glass of Bucks Fizz on arrival

3 Course Wedding Breakfast with Coffee and Mints

Jugs of Iced Water

1 Glass of Sparkling Wine for the Toasts

### Option 2

**£53.00 per person**

1 Glass of Bucks Fizz on arrival

3 Course Wedding Breakfast with Coffee and Mints

½ bottle of House Wine per person to accompany the meal

Jugs of Iced Water

1 Glass of Sparkling Wine for the Toasts

### Option 3

**£57.75 per person**

2 Glasses of Bucks Fizz on arrival

3 Course Wedding Breakfast with Coffee and Mints

½ bottle of House Wine per person to accompany the meal

Two bottles of mineral water per table (1 still, 1 sparkling)

1 Glass of Sparkling Wine for the Toasts

## ARRIVAL DRINKS

### **Bronze Package**

Glass of Bucks Fizz on Arrival

Jug of Iced Water

Glass of Sparkling Wine for the Toasts

**£7.50 per person**

### **Silver Package**

Glass of Bucks Fizz on Arrival

Half a bottle of House Wine per person  
to accompany the meal

Jug of Iced Water

Glass of Sparkling Wine for the Toasts

**£15.00 per person**

### **Gold Package**

2 Glasses of Bucks Fizz on Arrival

Half a bottle of House Wine per person  
to accompany the meal

Two bottles of mineral water per table  
(1 still, 1 sparkling)

Glass of Sparkling Wine for the Toasts

**£19.75 per person**

## CANAPÉ SELECTIONS

### **Option A**

Mixed Olives

Dips

Cheese Straws GM

Assorted Crisps

Japanese Crackers

**£5.00 per person**

(Placed on tables in the bar area)

### **Option B**

5 Canapés per person

Chefs Choice of Homemade  
Canapés to include a Smoked  
Salmon option

**£11.00 per person**

(Waitress served to your guests)

# WEDDING BREAKFAST MENU

Please select one choice from each course for all of your guests.  
This £38.00 per person breakfast will be followed by Coffee and Mints.

## Starters

Marinated Oven Baked Tomato and Mozzarella Salad

Classic Prawn Cocktail GM

Delice of Salmon with Pickled Cucumber, Pepper and Arruga Caviar

Trio of Smoked Fish with Celeriac Coleslaw

Tartlet of Roasted Mediterranean Vegetables with Goats Cheese and Basil Oil

Roasted Sun blush Tomato and Herb Soup

Chicken Liver Parfait with Toasted Brioche and Plum and Apple Chutney GM

Duet of Melon with Minted Fresh Fruit Compote

## Main Course

Art Nouveau Open Fillet of Beef Wellington with Port Wine Jus

Seared Fillet of Wild Highland Salmon with Oyster Mushrooms and Baby Leeks

Paprika Baked Maize Fed Supreme of Chicken with a Piquant Red Wine Jus

Mini Welsh Rack of Lamb with a Brioche Herb Crumb and Redcurrant Jus GM

Sautéed Mignon of Beef with Wild Forest Mushroom and Sherry Wine Jus

Tapenade Crumbed Cod Fillet with a Sun blush Herb and Tomato Drizzle GM

Risotto of Wild Mushrooms with Parmesan Biscuit and a Red Pepper Jus

Puff Pastry Pillow filled with a Creamy Ragout of Spinach, Artichoke and  
Asparagus

*All of the above are served with Seasonal Vegetables and Potatoes*

## Desserts

Raspberry Pannacotta with a Medley of Summer Berries

Tuilé Basket with a Mango and Orange Cream

Assiette of Miniature Desserts; Brandy Snap, Strawberry mousse, Fresh Fruit  
Tartlet

Dark Chocolate Trellis filled with White Chocolate Cream and Cointreau and  
Orange Compote GM

Glazed Citrus Tart with a Seasonal Berry Compote

Banoffee Pie with a Rich Toffee Sauce

Profiteroles with a Milk Chocolate Sauce GM

Devonshire Clotted Cream Cheesecake with an Amaretto Crumb and Kahlua  
Cream

## CHILDRENS MENU

£7.75 per Child (Under 12 years of age)

### Starters

Melon

Tomato Soup

### Main Course

Fishy Fingers

Chicken Teddies GM

Baby Sausages

*Served with Chips or Mashed Potato, Baked Beans or Peas*

### Desserts

Jelly and Ice Cream

Strawberry Mousse

# WEDDING FORK BUFFET

£30.00 per person

## **Sussex Roast Sliced Turkey Breast**

served with cranberry sauce

## **Pineapple Glazed York Ham**

honey glazed prime gammon ham, with char-grilled pineapple rings

## **Mignons of Chicken Breast**

served with 'Thai' asparagus and fresh herbs in a redcurrant jus  
*(served hot)*

## **Poached Salmon**

served with a prawn hollandaise  
*(served hot)*

## **Tossed Mixed Leaf Salad**

a medley of mixed leaves

## **A Trio of Mixed Pepper Salad**

combined with a balsamic dressing

## **Tomato and Onion Salad**

quarters of plum tomatoes, and duet of red and spring onions

## **Hot Baby Minted Potatoes**

**As an alternative choice you may replace with one of the following items**

## **Skewered King Prawns**

grilled king prawns marinated in garlic and fresh herbs  
accompanied with deep fried seaweed and a lemon and tomato mayonnaise

## **Roast Topside of Beef with Mustard Crust** (supplement poa)

prime roasted topside of beef with a brioche and coarse grain mustard

## **Tuna Nicoise Salad**

flaked tuna pieces, French beans, diced potatoes,  
tomatoes, olives, and quarters of boiled egg

## EVENING FINGER BUFFET

These buffet options are not available as a stand alone option and are only available for a minimum of 75% of your total number of guests.

### Option A

**£9.50 per person**

Handmade Sandwiches to include:  
Tuna Mayonnaise, Cheddar Cheese and  
Egg GM

BBQ Chicken Sticklers

Southern Style Deep Fried Potato Wedges

Quiche portions (Variety)

Honey and Mustard Sausages

Crudités Cheese Straws & Various Dips GM

Squares of Pizza with Mozzarella and Basil  
Topping

### Option B

**£12.00 per person**

Handmade Sandwiches to include:  
Smoked Salmon, Turkey, Cured Ham and  
Beef GM

Hot Honey Rosemary and Mustard  
Stubbies (sausages)

Garlic and Herb Salmon Goujons

Thai Chicken Kebabs

Lamb Kofte Kebabs

Oriental Filo King Prawns

Vegetable and Seafood Dim Sum

## ADDITIONAL ITEMS

Platter of English and Continental Cheeses served with Savoury Biscuits, Celery sticks  
and Grapes (per table of 8)

**£32.00**

Petit Fours

**£2.00 per person**

Chef's Choice of Desserts Table

**£3.60 per person**

Dressed Salmon (serves 20 people)

**£130.00**

Cold Meat Platter consisting of Slices of Beef, Turkey and Ham and Chefs Choice of 3  
Salads (serves 10)

**£125.00**

Fruit Platter (Serves 10 people)

**£30.00**

Headless King Prawns (Serves 10 people)

**£33.00**

# SUGGESTED RUNNING ORDER

We have included this to give you an idea of how to plan your wedding day. The following is a typical plan of how your day may run however, there are a lot of variables such as the time of year, where you have your photos taken and location of church

Wedding Ceremony

Photos at the Church

Travel to the Venue

Arrive at the Venue

Reception Drinks and Photos

Request guests to take their places

Announce Bride and Groom into the room

Wedding Breakfast

Speeches

Comfort Break

Evening Guests arrive

Cut Wedding Cake

First Dance

Dancing

Evening Buffet served

Bride and Groom send off

Carriages

## CALCULATING THE COST

Room Hire	<input style="width: 95%;" type="text"/>					£ <input style="width: 80%;" type="text"/>
Bar Extension		@	£ 50.00			£ <input style="width: 80%;" type="text"/>
Arrival Drinks	<input style="width: 95%;" type="text"/>	@	£ <input style="width: 80%;" type="text"/>	x	<input style="width: 80%;" type="text"/>	= £ <input style="width: 80%;" type="text"/>
Canapés	<input style="width: 95%;" type="text"/>	@	£ <input style="width: 80%;" type="text"/>	x	<input style="width: 80%;" type="text"/>	= £ <input style="width: 80%;" type="text"/>
Package No.	<input style="width: 95%;" type="text"/>	@	£ <input style="width: 80%;" type="text"/>	x	<input style="width: 80%;" type="text"/>	= £ <input style="width: 80%;" type="text"/>
Wedding Breakfast	<input style="width: 95%;" type="text"/>	@	£ <input style="width: 80%;" type="text"/>	x	<input style="width: 80%;" type="text"/>	= £ <input style="width: 80%;" type="text"/>
Fork Buffet	<input style="width: 95%;" type="text"/>	@	£ <input style="width: 80%;" type="text"/>	x	<input style="width: 80%;" type="text"/>	= £ <input style="width: 80%;" type="text"/>
Children's Menu	<input style="width: 95%;" type="text"/>	@	£ <input style="width: 80%;" type="text"/>	x	<input style="width: 80%;" type="text"/>	= £ <input style="width: 80%;" type="text"/>
Evening Buffet <small>(Must be 75% of total numbers)</small>	<input style="width: 95%;" type="text"/>	@	£ <input style="width: 80%;" type="text"/>	x	<input style="width: 80%;" type="text"/>	= £ <input style="width: 80%;" type="text"/>
Additional Items	<input style="width: 95%;" type="text"/>	@	£ <input style="width: 80%;" type="text"/>	x	<input style="width: 80%;" type="text"/>	= <input style="width: 80%;" type="text"/>
<b>TOTAL COST</b>						£ <input style="width: 80%;" type="text"/>

**PARK WOOD GOLF CLUB**  
**EVENT BOOKING FORM**

**Please complete both sides of this form and return it with your deposit to:-  
Park Wood Golf Club, Chestnut Avenue, Tatsfield, Kent, TN16 2EG.  
Please make cheques payable to 'Park Wood Golf Club'**

<p style="text-align: center;"><b>1. Customer</b></p> <p>Name of Party/Organisation .....</p> <p>Organiser's Name .....</p> <p>Event date: .....</p> <p>Address: ..... ..... ..... .....</p> <p>Postcode ..... Tel (daytime) ..... Tel (evening) ..... Mobile ..... Fax .....</p>	<p style="text-align: center;"><b>3. Catering Requirements</b></p> <p>Menu cost @ £ ..... per person</p> <p>Room Hire @ £ .....</p> <p>Numbers (approx) .....</p> <p>Menu chosen .....</p> <p>.....</p> <p><b>Beverages</b>.....</p> <p>.....</p> <p>Bar tab required [ <input type="checkbox"/> ] cash bar tab required [ <input type="checkbox"/> ]</p> <p>Credit card or cash to be placed behind bar on the day.</p>
<p style="text-align: center;"><b>2. Event</b></p> <p>Type of Event: .....</p> <p>No in party (approx) .....</p> <p>Sit down time .....</p> <p>Additional requirements .....</p>	<p style="text-align: center;"><b>4. Payment Terms</b></p> <ul style="list-style-type: none"> <li>• Provisional reservations will be held until deposit received.</li> <li>• Initial deposit is required to confirm booking.</li> <li>• On receipt of Pro forma invoice one month prior to the date of the event 100% of estimated final charges to be paid.</li> </ul>

# Wedding Terms & Conditions

**A booking will be confirmed by Park Wood Golf Club upon receipt of a deposit and a signed copy of our terms and conditions from the person making the reservation.**

**1. CREDIT** - Credit is only available if agreed with Park Wood Golf Club before any wedding commences. Where credit is agreed, invoices issued are due for payment 14 days after receipt.

**2. MINIMUM NUMBERS** - If the Customer's booking is accepted by Park Wood Golf Club on the basis that a minimum number of persons will attend the wedding for which the booking is made, the amount payable by the Customer shall be calculated on such minimum number or the number actually attending whichever is the greater.

**3. CONFIRMATIONS** - The Customer must tell Park Wood Golf Club not less than **30 days** prior to the wedding the anticipated number of guests attending. Final numbers should be confirmed no later than **5 days** prior to the wedding. Once the final number has been agreed minor increases can normally be catered for, however, in the event of reduced numbers we regret that it will be necessary to charge for meals not taken.

#### **4. DEPOSITS PAYABLE**

- I. On acceptance of booking £600
- II. Not less than 30 days before date of wedding 100% of estimated final charge.

**5. FINISHING TIMES** - Weddings must finish at the time agreed when booking and extensions of time may not be possible.

**6. CORKAGE** - Park Wood Golf Club does not permit Customers to supply their own wine, drinks or food.

#### **7. CANCELLATION CHARGES**

- I. If cancelled between 9 and 6 months prior to the date of wedding - 25%
  - II. If cancelled between 6 months and 3 months before the date of wedding - 50%
  - III. If cancelled less than 14 days before the date of the wedding - 100%
- All % of total deposits paid will be lost as above

**8. PAYMENT** - To be made on receipt of a pro-forma invoice one month prior to the Wedding

**9. DAMAGE** - The Customer shall be liable for any damage caused to Park Wood Golf Club or any furnishings, utensils or equipment therein by the wilful act or default of the Customer or any guest or employee of his and shall pay to the Company on demand the amount required to make good or remedy such damage, including compensation for loss of business whilst such damage is being repaired.

**10. EQUIPMENT STORAGE** - Park Wood Golf Club try wherever possible to assist guests with storage of equipment etc. but accept no liability for any damage or loss.

**11. LIABILITY** - Neither the Company nor its agents shall be held responsible for any claims for loss or damage to property or for any injuries sustained or incurred by those visiting the premises provided that nothing in this agreement shall limit the liability of the Company in respect of death or personal injury caused by the negligence of its employees.

**12. PERSONAL PROPERTY** - The Company shall not be liable for the loss of or any damage to the property of the Customer or any guest suffered or incurred whilst on the Company premises including motor vehicles and their contents, save insofar as the same may be caused by the default of the Company its servants or agents. In particular, it is to be noted that the cloakrooms provided for the Customers and guests are not under constant supervision of the Company, and that any property deposited therein is left there at the sole risk of the owner.

**12. CHILD SAFETY** - We have to advise you that whilst we want you to enjoy your time At Park Wood Golf Club, the golf course and lakes are potentially hazardous as far as children are concerned. This being so it is essential that at all times children have responsible adult supervision. The Golf Course does not form part of your contract.

**13. PRICES** - All prices shown on Wedding, Wedding and Buffet Menu's are correct at the time of going to press. Park Wood Golf Club reserves the right to alter the details and prices of menus at any time in the event of unforeseen market circumstances.

**I / we have read and accepted to be bound by the terms and conditions of Park Wood Golf Club and enclose a deposit of £600.**

Signed \_\_\_\_\_

Date \_\_\_\_\_