



Bird Hills Golf Club Party Package 2011



Here at Bird Hills Golf Centre we can offer two superb settings for your party.

The Elizabethan Restaurant has a splendid view overlooking the Golf Course, with the added advantage of a spacious terrace perfect for a summers evening. The Restaurant also has a sunken dance floor that gives the room a special something to add to your party. The whole area can accommodate 130 people seated, or 200 for a finger buffet.

The Baronial Hall is of a medieval design with a wealth of character and charm, the minstrel's gallery and the inglenook fireplace gives the perfect touch to what we feel is a first class setting. We can seat 70 people comfortably, or 160 for a buffet type menu.

To appreciate both function rooms we would suggest that you have a viewing to show what they have to offer.

*** All catering and drink to be provided in house, no outside catering. ***
**All menus are purely suggestions other menus
can be catered for by arrangement.**

We trust that you will find the information above helpful,
and if we can be of any further assistance then
please do not hesitate to contact:

Tony Johnstone or Karen Furnell
01628 771030

Bird Hills Golf Centre
Drift Rd, Hawthorn Hill, Maidenhead, Berkshire SL6 3ST
Email info@birdhills.co.uk Web www.birdhills.co.uk

Hire Charges

From 1st January 2011

Elizabethan Restaurant / Baronial Hall

Hire charge from **£200.00**

Extension times to be agreed for an extra **£50.00**

Hire charge can be variable dependent on event and party size.

*** Hire Charges for 21st Birthday Parties Only ***

Hire charge: -

Bar from 7.30pm – 12.00am **£250.00**

Room cleared by 12.30am

Hire charge: -

Bar from 7.30pm – 1.00am **£300.00**

Room cleared by 1.30am

Maximum room capacity is for 200 named guests only.

Also you will be required to pay a **bond of £500.00** this is returnable if no damage is caused.

*** Door Staff Charges for 21st Birthday Parties Only ***

You will be required to have 3 door staff for up to 150 guests.

Total cost of door staff per evening:

Bar from 8.00pm – 12.30am **£225.00**

Bar from 8.00pm – 1.30am **£270.00**

*** Please note - over 150 guests costs per door staff ***

1 extra with 12.30am bar **£75.00**

1 extra with 1.30am bar **£90.00**



****Menus maybe subject to change and price variance for 2012****

Evening Buffet Menus

Menu A

Assorted Sandwiches
Warm Sausage Rolls
Mini Pizza
Crisps

£4.95 per head

Menu B

Vegetable Spring Rolls
Assorted Sandwiches
Warm Sausage Rolls
B.B.Q. Chicken Drumsticks
Crisps
Nuts

£6.95 per head

Menu C

Chicken Satay
Mini Pizza
Vegetable Samosa
Cajun & Honey Chicken Drumsticks
Warm Sausage Rolls
Spicy Battered Chicken Wings
Vegetable & Cheese Quiche
Selection of Sandwiches

£9.99 per head

Menu D

Selection of Open Sandwiches
Mini Chicken Fillets
Selection of Quiches
Warm Sausage Rolls
Vegetable Samosas
Chicken Satay
Mini Jackets with interesting fillings
Vol au Vents
Cocktail Sausages
Crisps & Nuts

£12.95 per head

Salad Selection

Potato & Chive Salad	Greek Salad
Cucumber & Fresh Dill	Couscous Salad
Coleslaw & Red Onion	Noodle, Cheese & Crispy Vegetables
Potato, Chorizo & Red Pepper	
Plum Tomato & Buffalo Mozzarella with fresh basil & olive oil	

£11.95 each

(Catering for approximately x20 people per bowl)

**

Cheese boards available on request

We can also offer to suit your individual requirements
by arrangement with our Duty Manager.



Dressed Buffet

Selection of Sliced British & Continental meat including:

Herb & Paprika Turkey Breast
Honey & Mustard Country Gammon
Roast Sirloin Beef
Smoked Pork loin

*

Salad Selection:

Potato & Chive Salad
Plum Tomato & Buffalo Mozzarella
Couscous Salad
Coleslaw & Red Onion
Noodles & Crispy Vegetables
Greek Salad

*

Roasted Garlic & Rosemary New Potatoes

*

Crispy Spring Rolls	With sweet & chilli sauce
Chicken Skewers	Marinated with soy & sweet lime & chili dipping sauce
Poached Salmon Crown	With lemon & coriander chutney, on sliced roasted beetroot

*

Bread Roll Selection & Butter

*

£19.95 per person

**

Some of the foods sold on these premises contain genetically modified soya and maize or both. Nuts may also have been used in the above preparations.



Dressed Gala Buffet with Chef in Attendance

Selection of Sliced British & Continental meat including:

Herb & Paprika Turkey Breast
Honey & Mustard Country Gammon
Roast Sirloin Beef
Smoked Pork Loin

*

Peeled Prawns with Homemade Marie Rose Sauce
Smoked Salmon & Asparagus Roll
Proscuitto Ham & Honeydew Melon
Sweet Chilli & Ginger Tiger Prawn Kebabs with Peanut & Coriander Sauce
Sliced Char Grilled Chicken
Beef Teriyaki Skewers

*

Roasted Garlic & Rosemary New Potatoes

*

Selection of Quiches

*

Salad Selection:

Potato & Chive Salad
Cucumber & Fresh Dill
Coleslaw & Red Onion
Plum Tomato & Buffalo Mozzarella with fresh basil & olive oil

*

Selection of Desserts including
Cheese Board with Chutney & Biscuits

*

Coffee and Mints

£39.95 per person

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Dessert Choices

All @ £3.95

Bramley Apple Pie

Served with custard

Profiteroles

Served with Belgium chocolate sauce

Seasonal Cheesecake

Served with fresh fruit compote

Homemade Vanilla and Mango Bruleé

Fresh Fruit Salad

Served with fresh cream

**A selection of fine English and
Continental Cheeses
£4.75**

Served with chutney & biscuits

**Coffee and Mints
£1.25**

Some of the foods sold on these premises contain genetically modified soya and maize or both.
Nuts may also have been used in the above preparations.



As an alternative to our buffets why not try our

Hot Counter

(for minimum of 30 people)

Choose 4 from the following dishes:

Chicken Curry

Lamb Curry

Beef Curry

Cottage Pie

Lasagne

Steak & Ale Pie

Chilli Con Carne

BBQ Chicken

Sweet and Sour Pork

Chicken or Beef Stroganoff

Cajun or Plain Salmon Supreme

Stir fry Chicken or Beef in hoi sin sauce with oriental vegetables

*

Plus a Vegetarian choice from:

Ratatouille

Mushroom & Red Pepper Stroganoff

Vegetable Chilli

Vegetable Lasagne

*

All served with a choice of the following:

New Potatoes or Mash

Chips

Rice

Peas

*

£7.95 per person

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WHITE WINES

- | | | |
|-------------------------|--|--------|
| 1) South Africa | SAUVIGNON BLANC – Cape Promise
Classic white wine with exotic fruity flavours | £12.45 |
| 2) South East Australia | MOONDARRA CHARDONNAY
Tropical fruit with a touch of oak | £12.95 |
| 3) Germany | RIESLING – Oliver & Greg's
Medium and delicate, clean crisp finish | £11.95 |
| 4) South Africa | CHENIN BLANC – Cape Promise
Delicate and fruity | £12.45 |
| 5) Italy | PINOT GRIGIO – Trulli
Refreshing, light and crisp | £12.95 |

ROSE

- | | | |
|-------------|---|--------|
| 6) Austrlia | MOONDARRA
Exciting, juicy and refreshing | £12.95 |
|-------------|---|--------|

RED WINES

- | | | |
|------------------|--|--------|
| 7) France | MERLOT – Oliver & Greg's
Voluptuous, soft and lingering | £11.95 |
| 8) France | CABERNET SAUVIGNON – L' Emage
Silky smooth with blackcurrant aromas | £11.95 |
| 9) Australia | SHIRAZ – Moondarra
Rich and spicy with ripe plum bramble fruits | £12.45 |
| 10) South Africa | PINOTAGE - Cape Promise
Jammy fruit flavours | £12.85 |
| 11) Spain | RIOJA – Campo Viejo
Spicy cranberry & redcurrants | £14.95 |

SPARKLING & CHAMPAGNE

- | | | |
|------------|---|--------|
| 12) Spain | CAVA – Oliver & Greg's
Sparkling, light appley and refreshing | £14.50 |
| 13) France | LANSON Black Label
A mousse of bubbles with a toasty honeyed nose | £32.00 |
| 14) France | VEUVE CLIQUOT
Clicquot Yellow label,
Full-bodied, rich and fruity with a delightful long finish | £45.00 |
| | Bottled Still Water available 75ml | £3.95 |

What is to be included in your package

- Bar staff
- Waiting staff
- Changing room facilities (Elizabethan Restaurant only)
- White cloths for tables
- Cake stands – round or square
- Serviettes to match your colour scheme
- Seating plan for entrance if applicable

Booking Conditions

The customer shall be held responsible for the good behavior of all persons connected with the function and ensure that all persons attending the function shall comply with the rules and regulations of the Golf Centre. The customer is also liable for any damage caused by any guests attending the function.

Cancellation Policy

In the event of you having to cancel your function for any reason after you receive your booking form, you will automatically lose your deposit, and the following conditions will apply:

3 to 6 months in advance	30% of the total charges
1 to 3 months in advance	50% of the total charges
7 to 14 days in advance	80% of the total charges
3 to 7 days in advance	100% of the total charges

(Please read the full terms and conditions in full on the back of the booking form).

Party Reservation Form

Please complete the form where applicable and read the booking, cancellation and payment conditions in full, which are on the back of your booking form.
(Prices & menus are subject to change for 2012)

Elizabethan Restaurant Yes / No

Baronial Hall Yes / No

Party date

Arrival time

Bar closed

Evening buffet Yes / No

Bond payment Yes / No

Bar extension Yes / No

*** Please be aware before signing ***

**All food and beverages are to be provided in house,
No outside catering.**

Signed

Dated.....

Print Name of person's party.....

Please Note:

To secure your booking you are required to pay the hire charge as your deposit, as soon as possible.

Without a deposit you may lose your chosen date.