



# *Bird Hills Golf Centre Wedding Package 2011*



*Bird Hills Golf Centre can offer two superb settings  
for your Wedding Day.*

*The Elizabethan Restaurant offers warmth, character and atmosphere  
and a splendid view overlooking the Golf Course with the added advantage of  
a spacious terrace, perfect for a summer's evening. We have a beautiful alcove  
fire place with a sunken central dance floor. This area can accommodate up to  
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, or 160 for a buffet type menu.*

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*We are fully aware that your wedding day is a very special day, and for this reason we  
strive to offer our expertise and highly trained staff who can offer the service that Bird Hills  
has become known for. Please take the time to consider our menus they are excellent.*

*We have listed our menus out to help make your task easier, rather than set menus  
we have priced each item separately to enable you to choose exactly what you would  
like for your Wedding Breakfast with an awareness of the cost. We would suggest  
that when you make your choice you select one item from each course, this will  
alleviate any delay or confusion at the time of service.*



## *Reception Drinks*

|                                  |              |
|----------------------------------|--------------|
| <i>Sweet, Dry or Pale Sherry</i> | <i>£2.25</i> |
| <i>Pimms Cocktail</i>            | <i>£2.85</i> |
| <i>Bucks Fizz</i>                | <i>£2.75</i> |
| <i>Mulled Wine</i>               | <i>£2.75</i> |

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## *Wedding Toast*

|                        |                        |
|------------------------|------------------------|
| <i>Sparkling Wine</i>  | <i>£2.75 per glass</i> |
| <i>House Champagne</i> | <i>£4.75 per glass</i> |

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## *Soft Drinks*

|                                |              |
|--------------------------------|--------------|
| <i>Mineral Water per litre</i> | <i>£3.95</i> |
| <i>Jugs of Orange Juice</i>    | <i>£5.50</i> |

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## *Canapés*

*For £6.95*

*Pick x5 from the list below to be served with drinks on arrival*

*Smoked Salmon and brown bread roll*

*Egg Mayonnaise and Prawns*

*Beef and Asparagus*

*Feta Cheese & Olive*

*Cheese & Pineapple*

*Paté & Gherkin*

*Proscuitto Ham and Honey Melon*

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## **Starters**

***Chef's Home-made Soup of your choice*** **£3.95**

*Rich Tomato & Olive Oil Croutons*

*Creamy Mushroom & Basil*

*Scotch Broth*

*Carrot & Coriander*

*Cream of Chicken*

*Cream of Roasted Parsnip & Chive*

*Leek & Potato with Dill*

*Chunky Vegetable*

*Celery & Stilton*

*Minestrone*

*Vegetable*

***Avocado and Smoked Chicken Cocktail***

*Served with sweet grain mustard dressing and  
toasted brioche*

**£5.65**

***Tasty Trio of Smoked Fish***

*Smoked salmon, trout & mackerel with baby spinach and brown  
bread rounds with horseradish & dill sauce*

**£5.65**

***Homemade Chicken Liver, Roasted Garlic & Mushroom Paté***

*Served with red onion jam, dressed salad leaves and  
melba toast*

**£5.25**

***Classic Prawn Cocktail***

*Juicy prawns on a nest of fine leaves, coated with homemade  
marie rose sauce served with brown bread & butter*

**£4.95**

***Oven Baked Flat Mushroom***

*Stuffed with creamy stilton cheese wrapped in prosciutto  
served on rocket salad drizzled with red pepper & herb dressing*

**£4.95**

***Warm Savoury Tartlet***

*Filled with caramelized red onion and feta cheese complimented on  
green leaves with a olive oil & pesto dressing*

**£4.85**

***Seasonal Melon***

*Served with fresh strawberry and mango sauce*

**£4.75**

***Crumbed Button Mushrooms***

*With a rich creamy garlic & herb sauce served on a ciabatta and  
lamb's lettuce*

**£4.65**



## *Main Courses*

### *Baby Rack of Lamb*

*Three cuts of rack lamb, coated in a aromatic blend of fresh herb & apricot chutney finished with gallo & mint juice* **£14.95**

### *Medallions of Beef*

*With roasted garlic & fine herb sauce served on a crouton* **£14.95**

### *Tenderloin of Pork*

*Stuffed with paté, wrapped in smoked bacon and cooked in mushroom, paprika & brandy sauce* **£13.95**

### *Corn Fed Chicken Rossini*

*Baked with mushroom paté & sweet onion chutney, encased in puff pastry finished with pan juice* **£12.95**

### *Baked Fillet of Salmon*

*Topped with herb & horseradish crust, served with a compote of cherry tomato & spring onion chutney* **£12.95**

### *Grilled Sea Bass Fillet*

*With a lemon & parsley butter sauce served with coriander straws* **£12.95**

### *Chicken Champion Steamed Chicken Breast*

*Stuffed with wild mushrooms & garlic spinach coated in a creamy dijon mustard and pancetta sauce* **£11.95**

*All of the main courses are offered with fresh seasonal vegetal roast and savoury potatoes with tasty sauces and gravies.*

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## *Vegetarian Choices*

*Homemade Brie, Mushroom & Cranberry Wellington*  
*Served with Provencal sauce* £9.95

*Tower of Roasted Mediterranean Vegetables*  
*Served with goats cheese and sesame oil* £9.95

*Baked Peppers* £9.95  
*Stuffed with couscous, courgette & fetta cheese served with a  
trio of pepper coulis*

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## *Children's Choices*

*£9.95 including dessert*

*Lightly Battered Chicken Fillet*      *Served with salad & curly fries*

*Fish Fingers*      *Served with french fries and  
baked beans or peas*

*Chicken Nuggets*      *Served with curly fries and  
baked beans*

*Cheese and Tomato Pizza*      *Served with curly fries & salad*

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*Desserts*  
*A choice of Ice Cream or Fruit Salad for dessert*

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## *Dessert Choices All @ £3.95*

<i>Bramley Apple Pie</i>		<i>Served with custard</i>
<i>Profiteroles</i>		<i>Served with Belgium chocolate sauce</i>
<i>Seasonal Cheesecake</i>		<i>Served with fresh fruit compote</i>
<i>Homemade Vanilla and Mango Bruléé</i>		
<i>Fresh Fruit Salad</i>		<i>Served with fresh cream</i>
<i>A selection of fine English and Continental Cheeses</i>	<i>£4.75</i>	<i>Served with chutney &amp; biscuits</i>
<i>Coffee and Mints</i>	<i>£1.25</i>	

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



# *Wedding Carvery* (for minimum of 35 people)

## *Starters*

*(Option 1)*

*Homemade Soup of your choice*

*Served with bread roll*

*(Option 2)*

*Creamy Garlic & Coriander Mushrooms*

*Served on thick sliced Ciabatta bread  
and lambs lettuce*

*(Option 3)*

*Vegetable Spring Rolls*

*On a bed of lettuce, with a sweet & sour sauce*

*(Option 4)*

*Homemade Chicken Liver, Roasted Garlic  
& Mushroom Paté*

*Served with red onion jam, dressed salad leaves  
and melba toast*

*(Option 5)*

*Classic Prawn Cocktail*

*Served with homemade marie rose sauce and  
brown bread*

## *Main Course* (This is to include any two options & a vegetarian option)

*(Option 1)*

*Roast Sirloin of Beef*

*Served with yorkshire pudding*

*(Option 2)*

*Roast Breast of Turkey*

*Served with garni*

*(Option 3)*

*Roast Leg of Lamb*

*Served with mint sauce*

*(Option 4)*

*Honey & Mustard Gammon*

*Served with parsley sauce*

*(Option 5)*

*Baked Salmon Steak*

*Served with white wine & dill sauce*

*All main courses are offered with fresh seasonal vegetables, roast & savoury potatoes*

## *Selection of desserts can be offered:*

*Bramley Apple Pie*

*With custard*

*Profiteroles*

*With Belgium chocolate sauce*

*Seasonal Cheesecake*

*With fresh fruit compote*

*Homemade Vanilla & Mango Crème Brûlée*

*Fruit Salad*

*With cream*



**£26.95 per person**

*Alternative Menu of your choice will be priced separately*

## *Evening Buffet Menus*

### *Menu A*

*Assorted Sandwiches*  
*Warm Sausage Rolls*  
*Mini Pizza*  
*Crisps*

***£4.95 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 B*

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

***£6.95 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*

<i>Potato &amp; Chive Salad</i>	<i>Greek Salad</i>
<i>Cucumber &amp; Fresh Dill</i>	<i>Couscous Salad</i>
<i>Coleslaw &amp; red Onion</i>	<i>Noodle, Cheese &amp; crispy Vegetables</i>
<i>Potato, Chorizo &amp; Red Pepper</i>	
<i>Plum Tomato &amp; Buffalo Mozzarella with fresh basil &amp; olive oil</i>	

***£11.95 each***

*(Catering for approximately x20 people per bowl)*

***Chessboards available on request***

***\*\****

*We can also offer menus 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***

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



# *Dressed Gala Buffet with Chef in Attendance*

*Choice of your Soup*  
★

*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*  
*Prosciutto 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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**WHITE WINES**

- |                            |  |        |
|----------------------------|--|--------|
| 1) South<br>Africa         | SAUVIGNON BLANC – Cape Promise<br><i>Classic white wine with exotic fruit flavours</i> | £12.45 |
| 2) South East<br>Australia | MOONDARRA CHARDONNAY<br><i>Tropical fruit with a touch of oak</i>                      | £12.95 |
| 3) Germany                 | RIESLING – Oliver & Greg's<br><i>Medium and delicate, clean crisp finish</i>           | £11.95 |
| 5) South<br>Africa         | CHENIN BLANC – Cape Promise<br><i>Mouth watering, fresh and lively</i>                 | £12.45 |
| 6)<br>Italy                | PINOT GRIGIO – Trulli<br><i>Crisp &amp; refreshing, fresh green apple flavours</i>     | £12.95 |

**ROSE**

- |                 |  |        |
|-----------------|--|--------|
| 7)<br>Australia | MOONDARRA<br><i>Exciting, juicy and refreshing</i> | £12.95 |
|-----------------|--|--------|

**RED WINES**

- |                     |   |        |
|---------------------|---|--------|
| 8) France           | MERLOT – Oliver & Greg's<br><i>Voluptuous, soft and lingering</i>           | £11.95 |
| 9) France           | CABERNET SAUVIGNON – L' Emage<br><i>Sly smooth with blackcurrant aromas</i> | £11.95 |
| 10) South<br>Africa | PINOTAGE - Cape Promise<br><i>Jammy fruit flavours</i>                      | £12.85 |
| 11) Spain           | RIOJA – Campo Viejo<br><i>Spicy cranberry &amp; redcurrants</i>             | £14.95 |

**SPARKLING & CHAMPAGNE**

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

\* Bottled Still Water Available \* £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*

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## *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. .

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## *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:

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

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





## *Wedding Reception Reservation Form*

*Please complete in full and read the booking, cancellation and payment conditions carefully on the back of your booking form.*

*Hall booked: Baronial Hall.....Yes / No  
Elizabethan Restaurant.....Yes / No*

*Date booked.....*

*Arrival time..... Sit Down.....*

*Number of adult guests..... Number of children's meals.....*

*We have confirmed our day menu .....Yes / No*

*We have confirmed our evening buffet...Yes / No*

*Arranged time for bar closing.....*

*Deposit paid..... Yes / No*

*Signed..... Date .....*

*Name of Bride..... Name of Groom .....*

### ***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.***

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