

Kent
Wedding
Awards
Finalist 2015





Congratulations

...on your engagement and thank you for enquiring about holding your marriage celebration at Westerham Golf Club.

The Club's experienced Wedding Co-ordinators will be happy to guide you through and help plan every aspect of your special event to the finest detail.

We are delighted to offer you the use of our stunning Function Suite on the day of your wedding. With amazing views over the golf course from a large balcony, the room itself is tastefully decorated, with everything you need to hand.

*Provided for you
are the following services :*

Use of a Silver Plated Cake Stand and Knife

*Exclusive use of the fabulous Balcony and
Function Suite until 1am*

Silver Table Stands and Numbers

Use of our P.A. system for speeches and announcements

*Balcony Area overlooking the Golf Course & grounds around the
clubhouse for Photographs*

*A dedicated Manager to assist in the running of your big day and to make
announcements if required*

Valence Suite

The suite has been designed to offer all the ingredients for stylish entertaining with an integrated and attractive bar area. We can accommodate up to 225 guests for a banquet while still being able to offer restaurant style seating for those smaller, more intimate events.

The room also offers comfortable sofas in which to relax, along with two fireplaces for the winter months.

<i>Room Dimensions</i>	<i>Wedding Breakfast (with dance floor)</i>	<i>Dinner with No Dancing</i>	<i>Reception / Buffet</i>
<i>30ft x 100ft</i>	<i>150</i>	<i>225</i>	<i>275</i>

Our minimum booking requirements for use of our function suite are as follows:

*Monday – Thursday - Minimum of 50 guests
Friday & Sunday - Minimum of 60 guests for a meal plus an evening buffet
Saturday - Minimum of 70 guests for a meal plus an evening buffet*

2016-2017 Pricing

<i>Mon – Thursday</i>	<i>Saturday</i>	<i>Friday & Sundays</i>
<i>£1000</i>	<i>£1650</i>	<i>£1250</i>

Civil Ceremony Fee – An additional £400 Room Hire will be charged

Packages

Pearl

1 Welcome Drink Per Person
3 Course Wedding Breakfast
With Coffee and Mints
1/2 Bottle of House Wine Per Person
Jugs of Iced Water
Prosecco Toast Drink

£65

Ruby

2 Welcome Drinks Per Person
3 Course Wedding Breakfast
With Coffee and Mints
1/2 Bottle of House Wine Per Person
Jugs of Iced Water
Prosecco Toast Drink

£69

Diamond

2 Welcome Drinks Per Person
Selection of Nibbles on Arrival
3 Course Wedding Breakfast
With Coffee and Mints
1/2 Bottle of House Wine Per Person
Jugs of Iced Water
Prosecco Toast Drink

£71

Emerald

Canapes on Arrival
2 Welcome Drinks Per Person
3 Course Wedding Breakfast
With Coffee and Mints
1/2 Bottle of House Wine Per Person
Jugs of Iced Water
Prosecco Toast Drink

£75

We can adapt these packages to suit your needs, please feel free to discuss any ideas you may have

Our extensive wine list is available on request to upgrade your package

A range of canapés and nibbles can also be provided for your guests on arrival

*In addition to the above, an Evening Buffet must be provided for a minimum of
70% of the total adult guests, day and evening combined*

A Champagne Toast is available at an additional £2 per person

Canapés

Self Service Appetisers (Diamond Package)

*Marinated Olives
Crudités with Dips
Assorted Crisps & Nuts
Bruschetta with flavoured oils*

Canapes (Emerald Package)

*Open topped canapés –
Thai Chicken, Smoked Bacon & Stilton, Brie Pesto & Sun Blush Tomato
Assorted Hot Croûtes
Tempura Vegetables with Sweet Chilli Dip
Crudités & Dips*

Upgraded Canapes (Emerald Package £3.00pp supp)

*Filo wrapped King Prawns
Chicken Satay with Coconut Dip
Thai Chicken, Smoked Bacon & Stilton, Brie Pesto & Sun Blush Tomato
Assorted Hot Croûtes
Selection of Oriental Dim Sum with Dips
Marinated Olives*

Arrival Drinks

Prosecco

Bucks Fizz

Pimms and Lemonade

Bottled Beer (Corona, Budweiser, Peroni)

Champagne Bellini and Kir Royale (£2.00 supp)

Summer Fruit Punch (Alcoholic or Non Alcoholic)

Sparkling Elderflower Cocktail (Non Alcoholic)

Orange Juice

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Photograph by: Matt Rock Photography



Menu

Please choose one menu for all guests other than dietary requirements

STARTERS

Creamy Tomato and Spinach Soup

*Baked field Mushroom filled with Leeks & Wensleydale Cheese served on
Mixed Garden Leaves with a Spring Onion & Paprika Dressing(v)*

King Prawns with a Caper & Rocket Salad, and Lemon & lime Crème Fraiche Dressing

*Smoked Salmon & White Crab Terrine with Cream Cheese, Chilli, Garlic & Coriander
served with a Cucumber Vinegar dressing*

*Chicken & Asparagus Terrine served with Chilli, Red Onion Chutney
& Crispy Ciabatta*

French Onion Soup with Rarebit Croute (v)

MAIN COURSE

*Ballotine of Chicken wrapped in Pancetta, stuffed with Girolle Mushroom Mousse, served with Fondant Potato
and a Truffle & Madeira Jus*

*Supreme of Chicken filled with a Spinach & Nutmeg Mousse, served with a Fondant Potato
and a Tomato & Oregano Sauce*

Lemon & Sea Salt Baked Salmon served with Crushed New Potatoes & Saffron Cream Sauce

Roasted Duck Breast served with Lyonnaise Potatoes and a Cherry & Madeira Sauce

Braised Lamb Shank served with Whole Grain Mustard Mash & Mint Jus (£3.00 supp)

Roast Rib Eye of Beef served with Roast Potatoes and a Chianti Jus (£3.00 supp)

Wild Mushroom & Asparagus Risotto, Shaved Parmesan & Truffle Oil (v)

Filo Parcel filled with Leeks, Cream Cheese & Herbs with a Red Pepper Coulis (v)

All main course dishes are served with Seasonal Vegetables

DESSERTS

Lemon & Lime Posset with a Basil & Pistachio Crunch

Chocolate and Caramel Truffle with Coffee & Vanilla Cream

Lemon & Passion Fruit Delice

Baked New York Cheesecake with Kumquat Compote

Dark Chocolate & Strawberry Mousse with Strawberry Pieces

Bellini Jelly with Lemon & Lavender Crunch

Evening Buffet

THE FULL ENGLISH - £10.00 Per Person

*Fish 'n' Chip Cones
Bacon or Sausage Crusty Baps
Bowls of Chunky Chips*

TRADITIONAL - £14.50 Per Person

Selection of Filled Sandwiches:

*Beef & Horseradish Cream, Smoked Salmon & Chive Cream Cheese,
Home Cooked Ham & Mustard, Mature Cheddar & Farmhouse Pickle & Tuna Mayonnaise*

*Tempura King Prawns
Selection of Homemade Pizzas
White Crab & Vegetarian Spring Rolls & Samosa
Piri Piri & Cajun Chicken Skewers
Selection of Homemade Quiches
Potato Skins filled with Cheese & Bacon*

MEDITERRANEAN - £16.50 Per Person

Selection of Mezze Platters:

*Lamb Koftas, Roasted Mediterranean Veg with Garlic & Oregano,
Crudités with Hummus, Tzaziki & Harissa Dips*

*Antipasti Platter of Parma Ham, Chorizo & Salami
Stuffed Red Peppers
Marinate Olives
Mediterranean Couscous
Tomato & Cucumber Salad
Sourdough & Rustique Breads*

THE FULL HOG - £20.50 Per Person

Hand Reared Hog Roast (cooked on the balcony)

*Selection of Baps, Sourdough & Rustique Breads
Homemade Apple Sauce
Sundried Tomato & Basil Pasta Salad
Tomato & Mozzarella Salad with Balsamic dressing
Mediterranean Couscous
Tomato & Cucumber Salad
Greek Salad*

An Evening buffet should be provided for a minimum of 70% of total evening guests.

The above Buffet Options cannot be used as the sole food option on the day and must be provided for all parties.

Children

We have a couple of options when it comes to catering for children at your wedding.

Option One

No starter - The main course will be served with the Adult starters

*Homemade Chicken Goujons, Fish Fingers or Sausages with either Chips & Baked Beans
or Potatoes & Seasonal Vegetables*

Ice Cream with Chocolate Sauce

£12.95 per child

Option Two

Homemade Soup or Fan of Melon

A Smaller portion of the Adult Menu

Ice Cream with Chocolate Sauce

£20.00 per child

Children's meals are available for all persons under the age of 12

Other Options

*A selection of Cheeses served with biscuits or bread rolls, celery and grapes
Either at the table or with your Evening Buffet*

£4.00 per serving

Add an intermediate sorbet course to your meal

£4 per person

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Example Running Order

To assist you in the planning of your day, below is a typical plan of how your day will run if your ceremony takes place at Westerham .

Obviously there are a lot of variables such as time of year, if you are married at a church, and where you will have photos taken.

<i>2.00 - 2.15</i>	<i>Guests arrive for Ceremony</i>
<i>2.30</i>	<i>Civil Ceremony (Bar closed before & during Ceremony)</i>
<i>3.00</i>	<i>Reception Drinks, Bar opens and Photos</i>
<i>4.30</i>	<i>Ask Guests to take their seats</i>
<i>4.45 - 6.15</i>	<i>Wedding Breakfast</i>
<i>6.15 - 6.45</i>	<i>Speeches</i>
<i>6.45</i>	<i>Comfort Break</i>
<i>7.30</i>	<i>Evening Guests Arrive</i>
<i>8.15</i>	<i>Cut Wedding Cake & First dance</i>
<i>9.00</i>	<i>Evening Buffet is Served</i>
<i>12.30</i>	<i>Bar closes</i>
<i>12.45 - 01.00</i>	<i>Carriages</i>