



THE VENUE

Lake Suite

The Lake Suite can accommodate up to 120 guests enjoying a 3 course sit down meal and a maximum of 200 guests celebrating an evening reception.

Rydal Suite

The Rydal Suite holds up to 100 guests for a ceremony and boasts stunning views across the lake with large floor to ceiling windows.

Waterside Suite

The Waterside Suite can accommodate up to 50 guests having a sit down meal or a maximum of 80 guests for an evening reception.

To arrange a viewing of our beautiful venue with our wedding events team simply call

01932 584 345

weddings@silvermere-golf.co.uk • www.silvermere-golf.co.uk

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THE ISLAND....premier waterfront weddings...

The Island at Silvermere is Surrey's premiere waterside marquee location and is simply perfect for your wedding reception at any time of year. Immerse yourselves in the summer sunshine in one of our stunning marquees or treat your guests to a delightful winter reception complete with log fire under the stars in a luxury tipi.


Boasting unrivalled views across our beautiful lake Silvermere offers the most magical setting in Surrey for your special day.



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*Bespoke Packages are always available to create your unique celebration that reflects your ideas and budget. Our dedicated wedding coordinator and team will tailor a package especially for you!



GOLD WEDDING PACKAGE

This package includes the following:

Reception Drinks
(3 choices - refillable for 45 minutes)

Three course Wedding Breakfast **OR**
Premier Buffet

Bottomless Tea & Coffee Station

Half a Bottle of Wine per person

A Glass of Sparkling Wine per person for
Toasts

Chair Covers & Sashes

Master of Ceremonies

Evening Finger Buffet for **ALL** Day
Guests

Choice of Cake Stand and Knife

Use of our PA system

Complimentary food and wine tasting for
the bride and groom

Late Bar & Music License until 12.00am

All Venue Hire Charges from
7am until 12am

Service charges

VAT

Ceremony hire prices apply

"We couldn't have
asked for a better
day..."

Sean & Martha

PRICES

Summer

(April to September 2016 & 2017)

£110.00 per guest

Winter

(October to March 2016 & 2017)


£100.00 per guest (Inc. VAT)



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OPTIONAL UPGRADES FOR THE GOLD WEDDING PACKAGE

Prices are per person and include VAT

Ceremony Fee - £400

An Extra Choice of Reception
Drink - £2.50

Trio of canapés - £6.95

Full Bottle of Wine with your Wedding
Breakfast - £8.95

Add a Cheese Course after Dessert
(includes biscuits, celery and grapes) -
from £7.95

Tea and Coffee served to the
Table - £1.50

Additional Buffet for Evening
Guests - £18.95

Additional Charges

Hire of Table Mirrors and Tealights -
£8.00 per table

Extension of Bar License from
12.00am to 1.00am - £275.00

“Every detail was
perfect and the
whole day ran like
clockwork...”


Jane & David



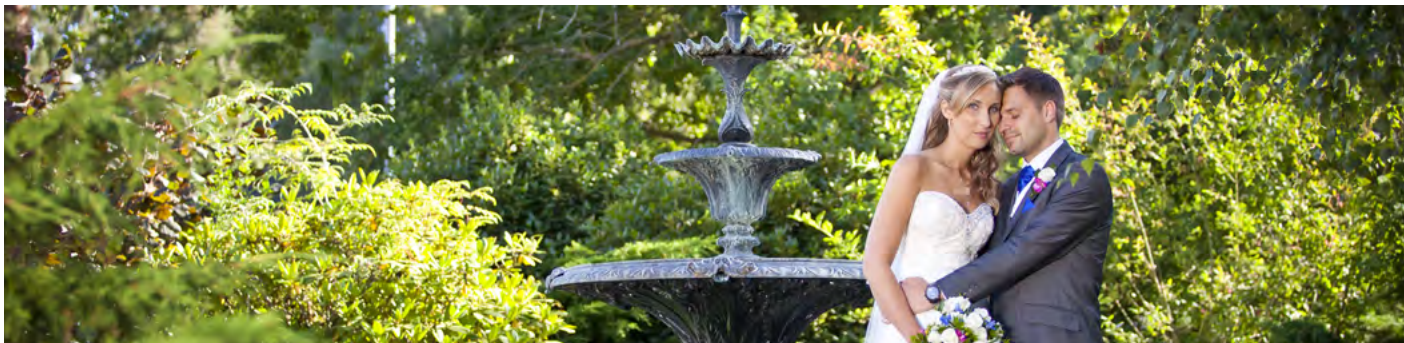
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PLATINUM WEDDING PACKAGE

This package includes the following:

Reception Drinks (3 choices - refillable for 1 Hour)

Trio of Canapés on Arrival

Four course Wedding Breakfast **OR** Premier Buffet **OR** Deluxe Carvery

Bottomless Tea & Coffee Station

Half a Bottle of Wine per person

A Glass of Pink Sparkling Wine per person for Toasts

Chair Covers & Sashes

Evening Finger Buffet **OR** BBQ for **ALL** Day Guests

Mirrors and Tea Lights table centres

Uplighters to match your Colour Scheme

Resident Pianist **AND** Master of Ceremonies

Choice of Cake Stand and Knife

Chocolate Fountain **OR** Old Fashioned Candy Cart for **ALL** Day Guests

Use of our PA system

Complimentary food and wine tasting for the bride and groom

Late Bar & Music License until 12.00am

All Venue Hire Charges from 7am until 12am

Service charges

VAT

"The panoramic view of the lake was the perfect setting for our ceremony..."

Daniel & Sarah

PRICES

Summer

(April to September 2016 & 2017)

£130.00 per guest

Winter

(October to March 2016 & 2017)


£120.00 per guest (Inc. VAT)



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BESPOKE SILVERMERE WEDDING PACKAGE

This option is available as an alternative to our set package prices, allowing you to create your own package and dream day.

Pianist - £250.00

Master of Ceremonies - £350.00

Reception Drinks on Arrival (3 choices – refillable for 45 minutes) - £9.95 per guest

Trio of Canapés on Arrival - £9.95 per guest

Three Course Wedding Breakfast, BBQ or Buffet - £37.95 per guest

Deluxe Wedding Carvery, BBQ or Buffet - £42.95 per guest

Tea & Coffee served to the Table - £2.50 per guest

Bottomless Tea & Coffee Station after your Wedding Breakfast - £2.00 per guest

Half a Bottle of Wine - £10.95 per guest

Glass of Sparkling Wine for Toasts - £5.50 per guest

Champagne for Toast - £9.95

Chairs Covers & Sashes - £4.00 per chair

Evening Buffet (only available if having Wedding Breakfast) - £18.95 per guest

Evening Buffet (without Wedding Breakfast) – £29.95 per person

Mirrors & Tealights - £8.00 per table

Uplighters - £100.00

Extension of Bar & Music License from 12.00am to 12.45am - £275.00

Service Charge - levied at 5% on pre-ordered Food and Liquor.

Venue Hire - Lake Suite

October to March - £800.00

April to September - £1000.00
(minimum numbers apply)

Venue Hire - Waterside Suite

October to March - £500.00

April to September - £750.00

Venue Hire - Ceremony

October to March - £400.00

April to September - £400.00

Corkage

Charges are per 75cl bottle with any other size bottle charged pro rata. Corkage is charged on open bottles only.

Wine - £9.00 per bottle

Sparkling/Champagne - £14.00 per bottle

“The venue looked amazing and the terrace overlooking the lake was just perfect for our evening reception...”


Matt & Gill



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RECEPTION DRINKS

A choice of any three

Alcoholic

Summer Pimms
Kir Royale
Sparkling wine
Bucks Fizz
Sangria
Winter Pimms
Mulled Wine


Non-alcoholic

Elderflower Spritzer
Orange Juice
Cranberry and Apple
Lime and Lemonade
Hot Chocolate


Upgrade to Champagne - £4.45

CANAPÉS


The perfect addition to your drinks reception:

Black olive, goat's cheese cream and cherry tomato bruschetta 

Cucumber gazpacho finished with white crab meat

Selection of mini jacket potatoes 

Assorted miniature cocktail pies

Wild mushroom risotto balls topped with basil pesto 

Smoked salmon, crème fraiche and avruga caviar blinis

Parma ham, fig and stilton cream on toasted crostinis

Mini Caesar salad bites

Table Wines

Half a bottle per guest with an optional upgrade should you require more.

White

Sauvignon Blanc
Chardonnay
Pinot Grigio

Red

Rioja
Merlot
Shiraz

Upgrade to Rose wine as a third choice for £1.00

"You always went the extra mile and nothing was too much trouble..."


Jason & Eliza



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PLATED WEDDING MENU

Starter

Beetroot cured salmon with fennel pollen cream served with soda bread and a soy & olive dressed arugula salad


Chicken liver pate in a pistachio crumb served with red onion marmalade & Melba toast


Dressed white crab and watermelon stack with chilli sesame oil and cucumber vichyssoise


Fillet of beef carpaccio with rocket & shaves of fresh parmesan drizzled with aged truffle oil

Baked scallops and shallots in a puff pastry tart served with pancetta, pea puree and a black pudding crumb

Vegetarian Starter

Roasted red pepper and tomato soup finished with basil pesto and herb croutons 

Butternut squash and ricotta terrine with a beetroot and radish salad drizzled with basil pesto 

Baby camembert, fig and onion tart served with a crisp salad and a sesame seed dressing 

Main

Garlic and thyme marinated chicken supreme served with rosemary dauphinoise potatoes, baby leeks and oyster mushrooms in a rich thyme jus

Rump of English lamb served with sweet potato dauphinoise potatoes, baby courgettes and a buttered green parcel served with an intense red wine jus


Fillet of beef served with pommes Anna, baby roasted carrots, mange tout and a rich bone marrow sauce


Slow roasted belly of pork with smoky pancetta & creamed potato, caramelised apple, buttered green bean parcel and an apple cider jus served with cracking crackling

Confit of duck leg served with mini fondant potato, red wine and balsamic braised red cabbage and roasted fennel served with a rich red wine jus

Vegetarian Main

Wild mushroom risotto topped with shavings of fresh parmesan and drizzled with aged truffle oil 

Pan fried gnocchi glazed in a rich cream sauce with spiced braised red cabbage and served with salsa rosa 

Aubergine schnitzel served with a Mediterranean cous cous and topped with basil pesto and lemon aioli 

Dessert

Trio of British classics consisting of mini lemon meringue pie, bakewell tart and Eton mess

Decadent chocolate box served with caramel and toffee ice cream and finished with a salted caramel sauce

White chocolate pannacotta served with slow poached rhubarb sticks topped with vanilla bean foam

Passionfruit parfait served with vanilla bean ice cream, sesame and poppy seed tuiles and mango drizzle


Rich melt-in-the-middle chocolate fondant served with honeycomb ice cream & a tangy fruits of the forest compote



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BUFFET

Starter

Your choice of a plated starter from any of the traditional breakfast menus

OR

Deluxe buffet of cold mixed starters

Main

Your choice of 3 options from the following:


(This must include a vegetarian option)

Thai green chicken curry with fresh coconut, pickled chillies and ginger


Maize-fed chicken supremes with a rich garlic and wild mushroom cream

Sauté of beef stroganoff with paprika, onions, gherkins and fresh cream flamed in brandy

North Atlantic mixed seafood and fish pie in a creamy white sauce with shallots, spring onion and radish, topped with saffron creamed mash

Mediterranean vegetable lasagne topped with mozzarella 

Cauliflower and broccoli bake 

Warm Moroccan cous cous with mixed veg and feta 

Garlic and rosemary sautéed lamb cassoulet with roasted root vegetables and parsley suet dumplings

Your selection includes the following:

Hot minted new potatoes and steamed rice

Rustic breads, dressings and dips

Hot seasonal vegetables

Dessert

Deluxe table of baked cheesecake, chocolate gateau, fruit tartlets, profiteroles, exotic fruit salad and a continental cheese board with celery, grapes and walnuts

OR

Your choice of a plated dessert from the traditional breakfast menu

“We couldn’t have imagined our special day anywhere else...”


Tara & Gregory



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DELUXE WEDDING CARVERY

(Only available in our Platinum Wedding Package or £6pp upgrade in Gold Package)

Starter Buffet

Chef's table of sliced charcuterie meats

Selection of classic seasonal salads

Mixed pâtés and sliced terrines

Honey roasted gammon

Poached salmon with cucumber and dill

Wide range of seafood entrées with rustic bread, dressings, dips and chutneys

Main

A choice of two meats, to include roast beef and one of the following meats:

Honey mustard glazed gammon

Loin of pork

Crown of turkey

Served with: Yorkshire puddings, seasonal vegetables, rosemary roast potatoes, gravy and sauce accompaniments

A vegetarian alternative is always available

For winter weddings enjoy our Christmas style carvery

Menus are subject to change

Dessert

A wide selection of the Head Chef's favourite desserts including one hot option

Continental cheese board with celery, grapes and apricots

"The carvery was superb and everyone commented on the fantastic presentation..."

Rebecca & Stuart



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CHILDRENS MENU (£30 per child including one glass of fruit cordial)

Starter

- Fan of honeydew melon with raspberry coulis
- Cream of tomato soup
- Potato skins with cheddar cheese and bacon

Main

- Cumberland sausages with mash and onion gravy
- Home made breaded chicken breast goujons with chips and baked beans
- Breaded fillet of fish goujons with chips and peas
- Linguini pasta with fresh tomato and basil sauce and grated cheddar cheese

Dessert

- Fresh fruit salad
- Mixed ice cream with chocolate sauce

ADDITIONAL CATERING OPTIONS

Champagne Sorbet - £2.00pp

A refreshing intermediate course of champagne sorbet to cleanse the palette between courses

Nibbles - £3.95pp (2 options)

A selection of dry snacks & olives to accompany your drinks reception or evening buffet

Candy Cart - £3.50pp (Minimum catering 40)

A colourful display of up to 10 assorted sweets & chocolates stunningly displayed to match your theme in vases, jars and platters & served in 'Betsy' - Old Fashioned Candy Cart

Fudge Cart - £3.95pp (Minimum catering 40)

Our sumptuous selection of assorted fudge, butter tablet, nougat and coconut ice & other sweet treats stunningly presented in Matilda - our Victorian Candy Cart and themed to match your special day

Chocolate Fountain - £3.95pp

A choice between milk, dark or white chocolate served with fresh fruits and fudge

(Minimum catering 40)

Winter Warmer - £6.95pp

Mulled Wine served with mini mince pies & gingerbread men

Wedding 'Cheese' Cake

A show stopping tower of cheeses as an alternative to a traditional wedding cake decorated with fruit & nuts & served with sweet apricot chutney & a selection of crackers & bread

(Minimum catering 40 - prices available on request)

Warm Scones - £3.50

Warm raisin scones with clotted cream and duo of fruit preserve



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EVENING MENU OPTIONS

We offer a wide selection of options for your evening buffet and can cater for additional extras such as Candy & Fudge Carts, and Chocolate Fountains

Finger Buffet

A selection of 6 items from our delicious hot and cold menu

Afternoon Tea

A selection of finger sandwiches with assorted quiche, scones with clotted cream and jam, assorted mini cakes and chocolate covered strawberries

The Ploughman's

Assiette of British cheeseboard served with pork pies, honey roasted ham & vegetarian quiche selection with bread rolls, coleslaw & potato salad & a variety of leaves, pickles and dressings

Fish & Chips

This all time favourite consists of battered cod and chunky chips served in newspaper cones with mushy peas, crusty bread and a selection of pickles and sauces

BBQ

Four dishes of our sumptuous menu served with a wide variety of salads, dips and chutney

Hot Fork Buffet

Two hot options from our delicious menu served with salads, breads and dips

"You topped it off with your fantastic food and brilliant service..."


John & Kelly



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TERMS AND CONDITIONS

BOOKING AND PAYMENTS

We are able to hold your required date as a provisional booking for up to 14 days. After this time we would require a signed booking form and deposit. The deposit is retained until after the day and subsequently returned to you via the same payment method.

Full payment for the event is payable 2 weeks prior to your wedding date.

We accept all major debit and credit cards. Any cheque payments are made payable to Silvermere Golf and Leisure Ltd.

TERMS AND CONDITIONS

Silvermere Golf and Leisure Ltd is part of Dwellcourt Group Ltd and is hereafter termed the Company. These terms and conditions apply to all Conferences, Banquets, Functions and other related bookings held on the Company's premises by the client.

1. CONFIRMATION OF BOOKINGS

- a. Bookings will be regarded as provisional until the company is in receipt of a signed and completed booking form and the appropriate deposit.
- b. This deposit is non-refundable upon cancellation of the said date.
- c. The company reserves the right to release the reservation if the initial deposit is not received.
- d. Bookings not confirmed within 28 days of making the reservation may be released; the Company will try to contact you before doing so.

2. FINAL NUMBERS

- a. The client shall give details of final numbers attending no later than 14 days prior to the function. The company will try to accommodate any increase over previously advised numbers.
- b. For functions, an invoice will be sent 14 days prior to the function date and payment must be received no later than 7 days prior to the event. For conferences payment is invoiced 30 days after the actual event.
- c. The company will not be liable for any decrease in numbers after final payment of the invoice but in any case the minimum chargeable number of 80 will apply for Saturday booking from April to September and December.

3. CLIENTS' USE OF THE PREMISES

- a. The Client and persons attending the function shall:
 - i. Comply with all licensing, health and safety and other regulations relating to the premises.
 - ii. Not bring any dangerous or hazardous items onto the premises and to remove any such items promptly when requested to do so by a member of Company Management or any other such authorised person.
 - iii. Not consume any food or drink on the premises not supplied by the Company or its authorised caterers, without the Company's prior written consent.
 - iv. Not act in any improper or disorderly manner, leave promptly at the appropriate time and comply with any reasonable request by the Company's employees.
 - v. Any person or item in breach of these conditions may be refused admission to or be removed from the premises.

- vi. The company will not be liable for any costs in relation to client's property lost, damaged or stolen during the event. Clients leaving property overnight do so at their own risk.
- vii. Comply with the UK's alcohol laws for under 18's. It is against the law for anyone under 18 to buy alcohol in a pub, off-licence or supermarket. It is also illegal to buy alcohol in a pub for someone who is not 18.
- viii. For those of you lucky enough to look under 21, a full UK driving license or passport is required to comply with the Drink Aware Campaign.

4. CANCELLATION BY THE COMPANY

- a. The Company may cancel the bookings under the following circumstances:
 - i. If the premises or any part of it is unavailable due to circumstances outside of its control.
 - ii. If the Client becomes insolvent or enters into liquidation or receivership.
 - iii. To avoid breach of these conditions.
 - iv. If it might prejudice the reputation of or cause damage to the Company.
- b. In such an event, the Company will refund any advance payment made but will have no further liability to the Client.

5. CANCELLATION BY THE CLIENT

- a. Cancellations must be notified to the company in writing.
- b. Upon receipt of a cancellation letter the following cancellation fees will apply:
 - i. More than 6 months prior to the function date, whilst no cancellation fee applies the deposit is non-refundable.
 - ii. 3 – 6 months prior to the function date a fee of 25% of the anticipated cost of the full invoice will apply.
 - iii. 1 – 3 months prior to the function date a fee of 50% of the anticipated cost of the full invoice will apply.
 - iv. Within 1 month of function date a fee of 75% of the anticipated cost of the full invoice will apply.
 - v. Within 1 week of the function date, a fee of 100% of the anticipated cost of the full invoice will apply.
- vi. If following cancellation the Company manages to re-let the facility on that date for equivalent revenue the cancellation charges will be waived but the deposit will be non-refundable.

6. LIABILITY

- a. The Company will be liable to the Client and/or persons attending the function for injury to persons or loss or damage to property only where and to the extent that it has been negligent but otherwise will be under no liability to them whatsoever.
- b. The Client will be liable for any loss or damage to the Company's property including walls, light fittings and equipment (including items hired for their use) or injury to any person including the Company's staff and shall indemnify the Company against any loss or liability (other than the Company's liability in a) above) arising from the function.
- c. The Client is advised to consider arranging insurance for the function covering public liability and loss or damage to its property and that of persons attending the function.

- d. The client's possessions are to remain with the client after an event and can not be stored or kept overnight by the company.

7. GENERAL

- a. The Company will take all reasonable steps to fulfil the reservation to the best of its ability and in accordance with the details provided. However, it reserves the right to provide alternative services of at least an equivalent standard at no additional costs to the Client.
- b. The Client shall not be entitled to assign the booking to any third party nor utilise the Company's facilities, other than for the purposes agreed.
- c. The Company reserves the right to pass onto the client any additional costs incurred by them in respect of goods and services requested during the course of the function or caused by the Client not adhering to the agreed times of services.
- d. Whilst the Company has taken all reasonable steps to ensure that the information contained in its brochures, tariffs, leaflets and advertisements is accurate, it reserves the right to alter, substitute or withdraw any service, facility or amenity without notice if necessary.
- e. Notwithstanding anything contained in these Terms, the Company will not be liable for any failure to perform its obligations to the Client in whole or part as a result of any of the following circumstances:
 - i. Strikes and other industrial action(s).
 - ii. Fire and/or Floods at or near the premises.
 - iii. Civil unrest, dispute or commotion.
 - iv. Act of God.
 - v. Legal action against the Company, not resulting from its negligence, preventing the supply of services.
- f. Written confirmation of the reservation shall be deemed to be acceptance of these conditions.

This agreement shall be subject to the law of the country in which the premises is situated. These Terms and Conditions and Booking Forms supersede all previous versions.



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BOOKING FORM

Name: Date of wedding:

Please tick where appropriate:

Number of guests expected:

Civil Civil & Reception Reception Only

Day Evening

Address:

Post Code:

Phone number:

Expected time of arrival: Finish time:

Email:

FUNCTION INFORMATION

Package & Price chosen

Civil Ceremony fee (not including registrar's fee)

Late Licence charges

Additional charges

Type of Meal Chosen

Deposits

Deposits are payable at the time of booking, as follows: **£900.00**

I have read and understand the booking terms and conditions and I agree to be bound by them in relation to the function booked for:

Date of function

by (name of client)

Signature of client

Date

Signed by Admin



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