

The Worplesdon Wedding Package



- Reception drink of sparkling wine on arrival.
- Half bottle of red or white house wine per guest to compliment your meal.
- Half bottle of still or sparkling mineral water per guest.
- A glass of sparkling wine to accompany your speeches.
- Three course meal chosen from our menu below with coffee and mints.
- White table linen and napkins.

£55.50 per person (minimum of 70 adults).

The Worplesdon Menu

Starters

Duck and green peppercorn terrine served with apple chutney and wholemeal toast.

Market fresh melon with seasonal berries.

Main Courses

Poached supreme of chicken served with a creamy wild mushroom sauce.

Roast saddle of lamb stuffed with red currants and rosemary, accompanied by a rich citrus sauce.

Spinach and wild mushroom filo tart with roasted pepper coulis.

All served with fresh seasonal vegetables and potatoes.

Desserts

Lemon and almond tart in short pastry served with Chantilly cream.

Tropical fresh fruit salad and pouring cream.

Coffee freshly brewed coffee and mints.

One option per course per party. For multi-choice options there is an additional charge of £3.15 per person.

The Merrist Wood Wedding Package



- Reception drink of Bucks Fizz or Pimms on arrival.
- Half bottle of red or white house wine per guest to compliment your meal.
- Half bottle of still or sparkling mineral water per guest.
- A glass of the finest champagne to accompany your speeches.
- Three course meal chosen from our menu below with coffee and truffles.
- Coloured table linen and napkins of your choice.

£63.00 per person (minimum of 70 adults).

The Worplesdon Menu

Starters

Scottish smoked salmon served with milled black pepper on a bed of spinach salad, dressed with dill and lemon sauce.

Oak cured parma ham with galia melon and sweet red onion marmalades.

Main Courses

Roast sirloin of beef served with pan jus and traditional Yorkshire pudding with horseradish cream.

Supreme of chicken on a bed of boursin mousse accompanied by a brandy, peppercorn and cream sauce.

Scotch fillet of grilled salmon dressed with a creamy béarnaise sauce on a bed of silvered vegetables.

Spinach and wild mushroom filo tart with roasted pepper coulis. All served with fresh seasonal vegetables and potatoes.

Desserts

Summer pudding with cassis and cream.

Mango and passion fruit delice.

Coffee freshly brewed coffee and truffles.

One option per course per party. For multi-choice options there is an additional charge of £3.15 per person.

Optional Extras

Flowers

Ranging from £12 up to £40 for table arrangements.

Ask your function co-ordinator for some successful examples and ideas.

Food

Canapés £8.25 pp

Crudités £3.25 pp

Selection of dips with cucumber, celery and carrots

Cheeseboards £48.50

Fruit Platter £30.50

BBQ Menu available on request

Arrival Drinks

Glass of champagne £6.25

Glass of sparkling wine or Buck's Fizz £4.25

Glass of Pimms and lemonade £3.75

Glass of mulled wine £3.75

Jug of orange juice £6.50

Still or sparkling mineral water (1 litre) £4.75



Buffet Selections

Menu 1

Cajun chicken winglets, warm Mediterranean bruschettas, selection of cocktail sandwiches on white and wholemeal bread, vegetable spring rolls with sweet chilli dip, chicken satay with a creamy peanut sauce, roasted garlic and rosemary potatoes.

£13.25 per person.

Menu 2

Selection of filled wraps - Barbecue chicken wings. Tomato, basil and garlic bruschetta. Dry spiced spare ribs. Assorted savoury pastries. Warm salmon brochettes. Roasted garlic and rosemary potatoes.

£17.50 per person.

Menu 3

Selection of cold roast meats - Flaked tuna, mayonnaise and spring onions. English and continental cheese selection. Potato salad with chives and mayonnaise. Tomato and red onion salad in vinaigrette. Dressed green leaves. Pasta spirali in a light garlic and herb oil. Rustic wholemeal bread and butter. Mini Dessert Selection with coffee and chocolate mints.

£23.50 per person.

Alternative drinks and prices are available upon request. All prices are per person and are inclusive of VAT.

Wedding Accommodation



Merrist Wood Golf Club has built up a strong relationship with a number of local establishments over the years.

We would be, only to happy to recommend to you and your wedding guests, a choice of options - from accommodation to arranging any transfers to and from Merrist Wood Golf Club.

As a renowned golf venue, accommodation locally is often at a premium throughout the year and we would advise that you book as early as possible to avoid disappointment.

Please contact us to tailor your package accordingly and detail any preferential rates.

Tee off before the big event Merrist Wood Golf Club will also be happy to incorporate into your wedding package a round of golf on one our golf courses for you and your guests at a preferential rate.

Build your own Function



**Minimum of 50 adults, one choice per course, minimum of three courses.
For multi-choice options there is an additional charge of £3.25 per person.**

The Llewellyn Suite

Maximum 70 for a sit down meal. Room Hire: **£275.00**

Fireplace (as an addition to the Llewellyn Suite)

Maximum 70 for a sit down meal. Room Hire: **£275.00**

Starters

Oriental Fruit Salad

Tender chunks of melon, pineapple & citrus fruits bound with light crème fraîche and served on a bed of seasonal leaves. **£4.95**

Duck & Port Pate

Combined with fresh herbs and served with red onion marmalade and wholemeal toast. **£4.95**

Melon & Orange Sorbet

Half of a ripe Galia melon filled to the brim with refreshing Mediterranean orange sorbet and drizzled with Cointreau. **£4.95**

Pork, Apple & Calvados Pate

Tender pork fillet, sharp Bramley apples and a hint of Calvados combined with fresh herbs and spices to create a rich and creamy pate, served with red onion marmalade and wholemeal toast. **£5.25**

Duck & Green Peppercorn Terrine

Shredded breast of duck with soft green peppercorns and seasonal herbs bound together to form a delicate savoury terrine, served with a sharp fruit chutney and wholemeal toast. **£5.25**

Prawn, Salmon & Champagne Roulade

Warm water prawns, flaked salmon and smoked salmon combined with soft herbs and bound in light cream cheese to form a roulade, drizzled with herb oil and served on a bed of crisp green leaves. **£5.75**

Wild Mushroom & Bacon Salad

A seasonal selection of wild mushrooms sautéed gently with bacon lardons, bulb garlic and fresh herbs, presented on a bed of dressed fresh green leaves. **£5.75**

Deep Fried Rosemary & Garlic Brie

A generous portion of creamy Brie cheese coated in rosemary flavoured breadcrumbs and deep-fried until golden brown, served on crisp green leaves with a flavoursome Cumberland sauce. **£5.75**

Lemon & Coriander Chicken

Strips of lean chicken breast fillet marinated in lemon and coriander and lightly grilled, served on fresh green leaves with a chilled yoghurt and mint dressing. **£6.95**

Seafood Bouche

Assorted shellfish, seafood and seasonal herbs bound in a creamy béchamel sauce and served in golden puff pastry case on a bed of crisp green leaves. **£6.95**

Smoked Salmon

Thinly sliced smoked salmon simply served with lemon juice and cracked black pepper, dressed with dill and a lemon garnish. **£7.25**

Melon & Parma Ham

Succulent slices of seasonal melon and wafer thin slices of the finest Parma ham served with green leaves and the zest of citrus fruits. **£8.95**

Build your own Function



Soups

All soups are freshly prepared and served with a bread roll and butter.

Tomato & Basil £4.75

Succulent plum tomatoes and fresh basil combined to create a classical Mediterranean soup, dressed with fresh cream and golden croutons.

Cream of Wild Mushroom £4.75

Assorted wild mushrooms simmered in white wine and fresh cream with a hint of garlic and seasonal herbs, served with golden croutons.

Minestrone & Pancetta £4.75

Tomatoes, seasonal vegetables and herbs combined in a lightly seasoned vegetable stock with pancetta, dressed with fresh Parmesan cheese shavings.

Leek & Potato £4.75

Braised leeks and potatoes simmered in a lightly seasoned vegetable stock finished with fresh cream, served with golden croutons and a drizzle of herb oil.

Cream of Country Vegetable £4.75

Seasonal vegetables combined with herbs and white wine, finished with fresh cream and served with golden croutons.

Carrot & Coriander £4.75

Early season carrots and fresh coriander simmered in lightly seasoned vegetable stock and white wine, served with golden croutons and chopped coriander.

Main Courses

All main courses include seasonal vegetable and potatoes as an accompaniment.

Roast Topside of Beef & Yorkshire Pudding £11.95

Succulent topside of beef slow roasted and served with a rich red wine gravy and traditional Yorkshire pudding.

Stuffed Roast Loin of Pork £11.95

Tender pork loin stuffed with a savoury herb farce and gently roasted, served with sweet gravy and apple sauce.

Roast Turkey £11.95

Boned and rolled turkey, simply roasted and served traditionally with stuffing and a bacon wrapped sausage and cranberry sauce.

Poached Chicken Breast in Mushroom Sauce £11.95

Lean supreme of chicken lightly poached and served in a creamy herb and mushroom sauce.

Roast Loin of Cod with Parsley Butter £12.95

Prime loin of cod fillet simply baked under foil with lemon and served with seasoned parsley butter.

Stuffed Saddle of Lamb £13.95

Early season New Zealand lamb saddle stuffed with a light fruit and herb farce and served with sweet citrus flavoured gravy.

Grilled Salmon Hollandaise £13.95

Lean fillet of salmon lightly grilled and dressed with a creamy lemon hollandaise sauce on a bed of watercress.

Rib-Eye Steak £14.95

A prime 6oz rib-eye steak simply grilled medium and served with grilled tomato and golden onion rings.

Build your own Function



Main Courses (continued)

Pimento Stuffed Chicken Breast £14.95

Tender chicken breast stuffed with a sweet pimento mousse, roasted and served with a light tomato and basil sauce.

Rack of Lamb £16.95

Succulent best end of lamb slowly roasted and served slightly pink in a rack with a rich dark minted gravy.

Sirloin Steak £18.95

A lean centre-cut 8oz sirloin steak simply grilled medium and served with grilled tomato and golden onion rings.

Beef Wellington £20.95

Prime fillet steak on a bed of chicken liver pate, wrapped in a golden puff pastry case and served with rich sweet port wine jus.

Desserts

Fruits of the Forest Cheesecake £4.95

Rich creamy cheesecake on a crumbly biscuit base topped with forest fruits in a raspberry sauce.

Strawberry Champagne Charlotte £5.35

A strawberry creamy champagne mousse topped with fresh strawberry's and served with strawberry sauce drizzled throughout.

Deep Dish Apple Pie £4.95

Butter rich short pastry filled with cooked apples and spices, served with fresh pouring cream.

Fresh Fruit Salad £4.95

Seasonal fruits peeled and chopped in a sweet citrus syrup, served with fresh pouring cream.

Tiramisu £4.95

Italian coffee and almond trifle made with mascarpone cheese, dressed with grated chocolate and cocoa powder.

Belgian Chocolate Cheesecake £5.65

A rich chocolate cheese cake and a dark biscuit base drizzled with luscious lime sauce.

Lemon Tart £6.25

Sharp lemon tart in a short pastry case served with a complimentary lime flavoured sorbet.

Crème Brulee £7.25

Individual sweet egg custards, encrusted with a crunchy toasted brown sugar topping.

Fruit Basket £27.50

Assorted fresh fruits served in a basket designed for tables of 10.

Cheese Board £49.50

English and continental cheeses served with celery, black grapes and savoury biscuits - designed for tables of 10.

Coffee

Coffee & Chocolate Mints £11.95

Coffee & Petit Fours £2.75

N.B. Vegetarian and special dietary requirements are catered for upon request, either individually or as a complete menu planning service. Should you require advice regards individual dish contents or allergies please feel free to enquire.

Weddings Terms & Conditions

The booking of any facilities at "Crown Golf" venues (hereafter called 'The Centre') are accepted by Crown Golf upon agreement by the client to the following terms and conditions. Any amendment to these 'Terms and Conditions' can only be made with the expressed written confirmation of the 'General Manager' of 'The Centre' and any such amendment must be held on file in conjunction with these terms and conditions.

1 Confirmation and deposits

- 1.1 When a provisional booking has been made, written confirmation is required no later than 14 days after the provisional booking, together with a deposit of 25% of the 'estimated event value' or £250 which ever is greater. The 'estimated function value' is calculated based on the client's estimate of numbers attending and estimated average cost of food and beverage required. This deposit is NON-REFUNDABLE. The Centre's terms and conditions are also required to be signed a returned within 14 days of the provisional booking. The Centre reserves the right to cancel any provisional booking not confirmed by the agreed date - but The Centre will endeavour to contact you prior to taking this action.
- 1.2 These booking and account conditions, together with the tariff and your written confirmation in respect of your booking constitute the contract between you and The Centre and the contract shall come into effect as of the date shown on the written confirmation.

2 Payment & settlement of account (Reference Payment Structure)

- 2.1 We require 50% of the estimated full payment to be paid not later than 5 months before the event date. In the case of a function being booked less than 5 months in advance the deposit payment of 25% of estimated event value or £1000 is due within 14 days of making the booking and a second payment of 50% of the estimated value of the event is due 1 month after payment of the deposit. The balance (final payment) of the account is due no later than 14 days prior to the function. Any additional costs incurred on the day are to be settled on departure by the function booker

3 Guaranteed numbers attending

- 3.1 We request that final numbers of guests attending the function and / or any evening event be confirmed no later than 14 working days in advance of the event date. The numbers provided are then considered the 'guaranteed minimum number'. The charge to the client will be either the actual number attending the function or the guaranteed minimum number, whichever is greater.

4 Alterations

- 4.1 In the event of unforeseen circumstances or a significant alteration in numbers, The Centre reserves the right to change the use of facilities to another suitable room. Every effort will be made to discuss the change with you.
- 4.2 Function packages stated in the written contract of agreement cannot be subsequently substituted for a lower value of package without the expressed written consent of The Centre. The Centre will reserve the right to alter the facilities used or cancel the event if the alteration to the event is deemed detrimental to the financial ability of The Centre to successfully run the event.
- 4.3 The Centre confirms they will make every attempt to discuss this with the client before alterations are made.

- 4.4 In the case that an alteration needs to be made to the booking as a result of the reasonable means of The Centre to source specific products or services due to circumstances beyond its reasonable control, The Centre will provide an alternative product or service of equivalent value and notify the client in advance of any such alteration.

5 Cancellations

- 5.1 We realise circumstances occasionally mean that an event may have to be cancelled. Any deposit will be retained or, may be transferred to another date within the same year so long as the cancellation is made at least 3 months before the scheduled event. If the cancellation is made within 3 months of the original confirmed date, the value of the booking will be evaluated and an invoice for 50% of the lost revenue will be payable, less any deposit. A 100% cancellation fee will be charged should the function be cancelled within 1 month based on the original confirmed booking.

6 Security

- 6.1 The Centre requests that arrangements for additional security requirements over and above the existing service provided by The Venue can be made upon request and will carry a subsequent charge.

7 Prices

- 7.1 All prices provided by The Centre are current at the time of going to print. The Centre reserves the right to amend food and beverage prices should costs to The Centre increase substantially, any such change will be given by formal notice. All quoted prices may be adjusted to allow for changes in either VAT or other Government taxes and currency fluctuations.

8 General

- 8.1 The Client shall cover The Centre against any loss, damage, cost or expense caused to or suffered by the Centre, its property or grounds or any agents, guest or employee arising as a result of the deliberate, casual or accidental act of the Client, his agent, employee or guest of the function.
- 8.2 The Centre shall not be liable for any loss or damage to the property owned by, or in the custody of the Client or his agents, employees or guest. Guests' vehicles are parked in the Centre's car park(s) entirely at the risk of the owners and their guests.
- 8.3 The Client will not arrange for the delivery of any goods or material to The Centre without prior agreement with the management of The Centre.
- 8.4 The Client shall not bring on to site (The Centre) any inflammable or hazardous material nor shall he or his agent, employee or guests, commit any act or erect any structure, which may endanger The Centre, or any persons within it. Clients will be responsible for ensuring that all measures necessary for the good health and safety of their employees, agents and guests are employed and enforced.

Weddings Terms & Conditions

9 General continued

9.5 The Centre does not allow the consumption of drinks (alcoholic or otherwise) or foods not purchased directly from The Venue.

9.6 The Client agrees to take full responsibility, and reimburse The Centre, for the cost of repair arising from any damage to the property, contents or grounds by their employees, agents or guests.

9.7 The Centre reserves the right to impose a charge of £100.00 for soiling / staining of materials caused by irresponsible behaviour.

9.8 The Client is responsible for ensuring that any Band/DJ/Musician/Private or arranged third party, employed by them comply with all statutory and managements requirements. Details of management requirements can be sought through The Centre's General Manager.

9.9 The Centre must comply with certain insurance/licensing and statutory regulations and requires the Client to cooperate fully in meeting these.

9.10 All functions must end at the time stated in the contract, failing which The Centre reserves the right to charge additional room hire and any staff costs arising as a result.

9.11 All prices quoted include VAT (at the prevailing rate) unless otherwise stated.

9.12 The Centre shall not be liable for the failure to comply with any terms or condition of Contract where compliance is prevented, hindered or delayed by any cause beyond its control including, but not limited to, fire, storm, explosion, flood, Act of God, action of any Government of Government Agency, labour shortage, electrical power failure, interruption of supplies or industrial action.

9.13 All prices in our brochure are current at the time of going to print. The Centre reserves the right to amend food and beverage prices, should costs increase substantially due to seasonal fluctuations for which prior notice will be given where possible. All quoted prices may be adjusted to allow for changes in either VAT or other government taxes and currency fluctuations. Incremental price changes may occur on the 1st of April each year capped at maximum 5%.

10 Contracted Suppliers

10.1 All basic audiovisual equipment must be supplied by The Centre or by an accredited supplier.

10.2 If independent suppliers have been to contracted by the client to The Centre with prior agreement of The Centre the client is then responsible for ensuring the independent supplier is aware and agrees to their health and safety and public liability responsibilities.

10.3 If independent suppliers do not provide the necessary documentation The Centre reserves the right to suspend the booking at any time.

Payment Structure (all deposits are non-refundable)

At point of making a booking for an event more than 5 months from event date	Deposit of 25% of estimated event value or £1000 to be paid – NON refundable	Payable within 14 days of making the provisional booking
Second Payment	50% of estimated booking value	No later than 5 months before event
Final Payment	Final numbers and payment due	No later than 14 days prior to the event

If the case a booking made 5 months or less from the date of event will require the second payment to be made no later than one month from the date of making the deposit payment. In the case of short notice bookings the dates of deposit and final payment requirements will be dictated by the Venue and expressed to the client at the time of booking.

Date of cancellation

	Cancellation charge payable by you
Between 24 & 12 weeks before the event is due to take place	10% of the total booking value
Between 11 & 6 weeks before the event is due to take place	20% of the total booking value
Between 5 & 4 weeks before the event is due to take place	40% of the total booking value
Between 3 & 2 weeks before the event is due to take place	80% of the total booking value
2 weeks before the event is due to take place	90% of the total booking value
1 week or less before the event is due to take place	100% of the total booking value

I have read and agree with the above Crown Golf Terms and Conditions

Enter estimated booking value / provisional numbers / booking notes / event date:

Bride: Print name: _____

Signature: _____

Groom: Print name: _____

Signature: _____

Co-ordinator: Print name: _____

Date: _____

The £2k Wedding Package



Here at Merrist Wood Golf Club, we are proud to offer our excellent facilities as the perfect setting for your Special Day. It is with great pleasure that we announce the arrival of our Weekday Wedding Package where you can share your special day with your family and friends **for only £2000.**

Most importantly this package is available Sunday through to Friday.

Your Wedding Package for 35 guests will include:

- Stunning Grounds and Clubhouse for your Wedding photographs.
- Exclusive Wedding use of The Llewelyn Suite
- All day room hire
- Cake stand & knife
- White linen
- Informal toastmaster
- Drinks reception of Pimms & Lemonade for 35 guests*
- Three course set Wedding Breakfast for 35 guests
- 1/2 bottle of wine per person
- Tea/coffee & mints
- Evening reception set 6 item buffet for 80 guests*
- Complimentary car park for all guests

Upgrades:*

- Drinks reception can be upgraded to Champagne for **£3.00pp**
- A Champagne Toast is **£4.50pp**
- Evening buffet can be upgraded for **£5.00pp**
- Additional day & evening guests are charged at **£55.00pp**
- Additional evening guests charged at **£15.00**
- Children under the age of 12 are charged at **half price**
- Children under the age of 5 are charged at **£9.95**

The £2k Wedding Package



Wedding Breakfast Menu for 35 guests

One choice from each selection for the whole party.

Starters

Tomato & Basil Soup

Succulent plum tomatoes and fresh basil combined to create a classical Mediterranean soup, dressed with fresh cream and golden croutons.

Pork and Duck Pate

Tender pork fillet with shredded breast of duck and seasonal herbs to create a rich and creamy pate, served with onion marmalade and wholemeal toast.

Prawn and Smoked Salmon Salad

Warm water prawns with flakes of smoked Scottish salmon drizzled with herb oil and served on a bed of crisp green leaves.

Main Courses

Roast Topside of Beef & Yorkshire Pudding

Succulent topside of beef slow roasted and served with a rich red wine gravy and traditional Yorkshire pudding.

Poached Chicken Breast in Mushroom Sauce

Lean supreme of chicken lightly poached and served in a creamy herb and mushroom sauce.

Grilled Supreme of Salmon

Lean fillet of salmon lightly grilled and dressed with a caper butter on a bed of watercress.

Homemade Roasted Vegetable and Goat's Cheese Wellington

A selection of slow roasted vegetables topped with goats' cheese served in a light puff pastry.

Desserts

Homemade Bramley Apple Pie with Clotted Cream

Butter rich short pastry filled with cooked Bramley apples and spices, served with fresh clotted cream

Fresh Fruit Salad

Seasonal fruits peeled and chopped in a sweet citrus syrup, served with fresh pouring cream.

Homemade Bread and Butter Pudding

Slices of baked buttered bread scattered with plump raisins and seasoned with nutmeg and vanilla. Served with hot custard.

Wedding Evening Buffet Menu for 80 guests

Cajun chicken winglets, warm Mediterranean bruschettas, selection of cocktail sandwiches on white and wholemeal bread, vegetable spring rolls with sweet chilli dip, chicken satay with a creamy peanut sauce, roasted garlic and rosemary potatoes.