



Weddings
at Bourn Golf & Leisure Club



Congratulations

on your engagement and a very warm welcome to **Bourn Golf & Leisure**, the ideal venue for your Wedding Reception.

We are very fortunate to be situated in an area of outstanding natural beauty in the Cambridgeshire countryside. The views from the areas where your celebrations will take place are stunning.

Our garden marquee will accommodate up to 120 guests and the Summer Conservatory seats another 72. These rooms overlook the beautiful golf course.

There is an ample choice of Wedding reception packages on offer ranging from buffets, sit down meals, barbecues and hog roasts. Our talented Head Chef will offer you mouth watering menus to suit all taste and budgets. An extensive range of wines is available. The kitchen has been awarded the highest accolade of 5* plus by the local authority environmental health department.

Come and discuss your requirements with our events co-ordinator who will endeavour to make your day extra special and perfect for you.

Canapes

Hot

Oriental Chicken Skewers
 Citrus Cured Salmon Skewers
 Venison and Juniper Sausages
 Crayfish and Cucumber Skewers
 Crab Claws
 Thai Beef Skewers
 Vegetable Spring Rolls with Thai
 Chilli Dip

Cold

Melon wrapped in Parma Ham
 Chicken Liver Parfait en Croute
 Goats Cheese Crostini
 Mini Danish Open Rolls
 Crayfish and Cucumber Skewers
 Salmon and Cucumber Pin Wheels
 Homemade Cheese Straws
 Selection of Olives

Marinated Feta Cheese with Sun
 Dried Tomato
 Mediterranean Vegetable Brochette
 Smoked Salmon and Cream Cheese
 Pastry Cups
 Homemade bite-sized Vegetable
 Quiche
 Teriyaki Smoked Eel
 Curried Banana wrapped in Bacon

4 Items for **£5.00** 6 Items for **£6.50**



Wedding Menus - Seated

Starters

Assiette of Melon with Seasonal Berries & Framboise Liquor
Home Rolled Goats Cheese Crostini with Basil Oil
Warm Oriental Crispy Duck Salad with Hoi-Sin Dressing
Seafood Platter of Smoked Salmon, Prawns & Crayfish Tails
Locally Smoked Chicken Caesar Salad with Parmesan Shavings*
Plum Tomato & Mozzarella Salad with Mixed Leaves & Pesto
Smooth Chicken Liver Parfait with French Toast & Onion Marmalade

Fresh Home Made Soup Selection

Rustic Italian Tomato Soup with Parmesan Croutons & Pesto
Leek & Potato Soup with Crispy Leeks
Wild Mushroom Soup with Tarragon Cream & Truffle Oil
Lobster & Crayfish Bisque with Parmesan Rouille*
Curried Parsnip & Apple Soup with Parsnip Crisps

Main Courses - Meats

Slow Roasted Lamb Shank with Mint Scented Mash and Roasted Vegetables
Daube of Beef with Button Onions Crispy Bacon, Croutons, Whole Grain Mustard Mash and a selection of Vegetables
Breast of Chicken with a Wild Mushroom & Madeira Cream on Lyonnaise Potatoes
Escalope of Pork with Wholegrain Mustard Mash and a Cider Cream sauce
Honey Glazed Breast of Duck with Dauphinoise Potatoes and a Caramelised Cassis Sauce
Breast of Guinea Fowl with Potato and Celeriac Rosti with Pancetta and Tomato Jus*

Main Courses - Fish

Pan Fried Sea Bass on Crushed Dill Scented
New Potatoes with a Lobster Cream

Roasted Salmon with Spring Onion &
Crayfish Mash with a Chive Beurre Blanc

Tranche of Halibut Topped with King Prawns on
Sauté potatoes enrobéd in Champagne Velouté*

Vegetarian

Wild Mushroom & Tarragon Risotto
with Parmesan Crisps

Open Lasagne of Broccoli and Baby Spinach
with Roquefort Cream

Crown of Aubergine Filled with Roasted
Mediterranean Vegetables

Filo Basket Filled with Roasted Pimento &
Artichokes with Mixed Leaves*

Trio of Mixed Vegetable Bruschettas
Glazed with Buffalo Mozzarella

Desserts - Chilled Desserts

Raspberry Pavlova with Raspberry Coulis

Tangy Lemon Possett with Blueberry Compote

Mixed Berry Meringue Roulade with Mixed Berries

Duo of Chocolate Mousse with Brandy Snap

Caramelised Lemon Tart with Crème Fraiche*

Selection of Fresh Strawberries & Raspberries with Vanilla Sugar

Assiette of Chocolate or Summer Berries*

Desserts - Hot Desserts

Hot Chocolate Fondant with Chocolate Sauce*

White Chocolate & Pineapple Bread & Butter Pudding

Rum, Apple, Almond & Sultana Strudel

Toffee & Banana Filo Compote

Mulled Winter Fruit Compote

Apple & Autumn Berry Crumble

Steamed Treacle Pudding with Custard

Coffee & Mints

* incur a 50p per person cover charge

Seated Menu Costing

2 Course **£31.95** including Coffee & Mints

3 Course **£36.95** including Coffee & Mints

N.B. It is possible for the children to have half portions of the adult's menu choice. This is charged at half price

The prices include the following: -

- Garden Marquee Exclusive use. Furnished with Ivory Drapes and carpeted throughout
- Round Banquette Tables to seat 6 – 10 Guests
- Burgundy velour chairs
- White Linen Table Cloths
- White Linen Napkins
- All Cutlery, Crockery and Glass wear
- Candle Holders and Table Name Stands
- The Summer Conservatory for the evening Disco / Band and Dance Floor
- Cake Stand and Cake Knife
- Microphone and Speaker Coffee & Mints



Wedding Menus - Buffet

Hot & Cold Buffet Options

Main Buffet Items

Whole dressed Poached Salmon
Smoked Salmon & King Prawn Platter
Honey & Cider Glazed Ham
Organic Roasted Sirloin of Beef (*Hot or Cold*)
Bronze Norfolk Turkey with Cranberries
Coronation Chicken
Chicken Caesar Salad
Thai Chicken Salad with Coriander & Lime
Beef Bourguignon
Beef & Ale Stew with Dumplings
Mild Chicken Korma with Rice
Cantonese Style Sweet & Sour Pork
Selection of Vegetarian Quiches
Vegetable Moussaka with Mozzarella
Wild Mushroom Fricassée
Vegetable Koulbiac

Salad Items

Mixed Leaf Salad with House Vinaigrette
Roasted Red Onion Tomato Salad with Aged Vanilla Balsamic Dressing
New Potato Salad with Shallots & Spring Onions
Curried Madras Rice Salad
Homemade Coleslaw
Thai Noodle Salad
Roasted Pimento, Artichoke & Couscous Salad

Plum Tomato & Mozzarella Salad with Pesto
Nicoise Salad with Roquefort
Waldorf Salad
Hot Buttered New Potatoes
Roasted Potatoes with Rosemary & Garlic
Jacket Potatoes with Butter
Roasted Mediterranean Vegetables with Fresh Thyme

Option A

£37.50 per head - including a choice of 4 main buffet items and 5 salad items followed by a choice of 3 desserts from the dessert menu then coffee & Mints

Option B

£43.50 per head - including a choice of 6 main buffet items and 7 salad items followed by an assiette of desserts or Cheese & Biscuits with Coffee & Mints

The prices include the following: -

- Garden Marquee Exclusive use. Furnished with Ivory Drapes and carpeted throughout
- Round Banquette Tables to seat 6 – 10 Guests
- Burgundy velour chairs
- White Linen Table Cloths
- White Linen Napkins
- All Cutlery, Crockery and Glass wear
- Candle Holders and Table Name Stands
- The Summer Conservatory for the evening Disco / Band
- and Dance Floor
- Cake Stand and Cake Knife
- Microphone and Speaker



Finger Buffet

Wedding Menus - Finger Buffet

£10.50 per person

*N.B It is possible for the children to have half portions of the adults menu choice.
This is charged at half price.*

Selection of Sandwiches

Oriental or BBQ Chicken Drumsticks

Homemade Sausage Rolls

Vegetable Quiche Selection

Selection of Fresh Vol-au-Vents

Crisps

Olives

Nuts

Add any item below for £1.00 each per person (Choose 5 items & the 6th is free)

- 1) Open Rolls
- 2) Crayfish & Cucumber Skewers
- 3) Pâté en Croûte
- 4) Goats Cheese Crostini
- 5) Salmon & Cucumber Pin Wheels
- 6) Vermicelli King Prawns
- 7) Roast Vegetable Bruschetta
- 8) Mini Beef & Whole Grain Mustard Sausages
- 9) Garlic Bread
- 10) Spicy Thai Chicken Wings

Drinks Package

Option A

£11.50 per person

- A Glass of Cava, Bucks Fizz or Orange Juice on arrival
- 1 Glass of House Red or White Wine at the table
- A glass of Cava for the toast

Option B

£14.50 per person

- A Glass of Cava, Bucks Fizz or Orange Juice on arrival
- 2 Bottles of House Red and House White per table of 8
- A Glass of House Cava for the toast

Option C

£16.50 per person

- A Glass of Cava, Bucks Fizz or Orange Juice on arrival
- 2 Bottles of House Red and House White per table of 8
- A glass of house Champaign for the toast

To substitute the house wine (per bottle) within the packages above the following costs apply:

Sauvignon Blanc (Chile) 50p

Malbec (Argentina) 50p

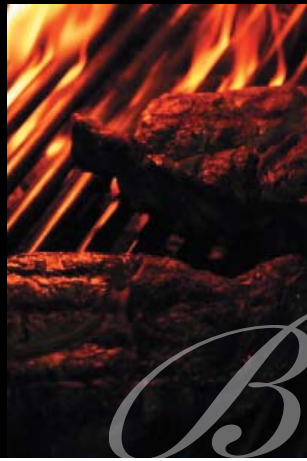
Pinot Grigio (Italy) 75p

Merlot (Chili) 75p

Sauvignon Blanc (New Zealand) £1.50

Shiraz (Australia) £1.00





Barbecue

Barbecue & Hog Roast options

Hog Roast £11.95 per person

Whole Hog
Home Made Stuffing
Fresh Crusty Rolls,
Fried Onions
Mixed Salad
Crispy Crackling

Hog Roast Style £10.95 per person

Whole Leg of Pork (*carved in front of your guests*)
Home Made Stuffing
Fresh Crusty Rolls
Fried Onions
Mixed Salad
Crispy Crackling

Barbecue £9.95 per person

Home Made Prime Beef Burgers
Lincolnshire Sausages
BBQ Chicken Drumsticks
Grated Cheese
Fried Onions
Sliced Tomato
Mixed Salad
Crusty Bread Rolls

We can also arrange many extra features for your special day that include:



Thrones



Golf Carts



Wedding Bridge



Flowers



Carriages

Terms & Conditions

Prices

All prices include VAT @ 20% and may change without prior notification. Should the rate of VAT change, our prices will be adjusted accordingly. Prices quoted will be held for 6 months from the date of issue.

Booking Confirmation

After provisionally booking your event at Bourn Golf Club, the following conditions apply:

For wedding receptions, private parties and other similar events, we require within 4 weeks of making the booking, all of the following; Written confirmation and a signed a copy of our Terms and Conditions, and a deposit of 10% with a minimum of £100

If the above confirmation details are not received within the above timescale, Bourn Golf Club reserves the right to cancel the booking

Deposits

All deposits are strictly non refundable

Balances and final payment

A further deposit of 40% to be paid 2 months prior to the event.

A balance of charges is payable 14 days prior to your event. Any other charges over and above the balance will be invoiced after the event, payable within 14 days.

Any payments not received within the timescale above may result in the event being cancelled.

Final Numbers

For wedding receptions, private parties and other events including conferences, we require an estimate of your final numbers at least 30 days prior to the event. We then require your final number at least 7 days before the event. We will cater and charge for this number, or the actual number attending, whichever is the greater.

Cancellation Fees For All Bookings

In the event of a cancellation of a booking by the client for whatever reason, Bourn Golf Club will make a cancellation charge for the total loss of revenue on the following basis;

Between 3 and 6 months prior to the event taking place, 25% of the total value of the booking.

Between 1 and 3 months prior to the event taking place, 50% of the total value of the booking.

Less than 1 month prior to the event taking place, 100% of the total value of the booking.

Notice of cancellation must be given in writing.

I accept the above terms and conditions

Name Signature Date



Tel: **01954 718057** or visit www.bourngolfandleisure.co.uk
Bourn Golf and Leisure, Toft Road, Bourn, Cambridge, CB23 2TT
Email: info@bourngolfandleisure.co.uk