





Waterfall Farm, Styal Road, Heald Green, Cheadle, Cheshire SK8 3TW

0161 437 2091 (option 1)

Wedding Menu













office@gatleygolfclub.com

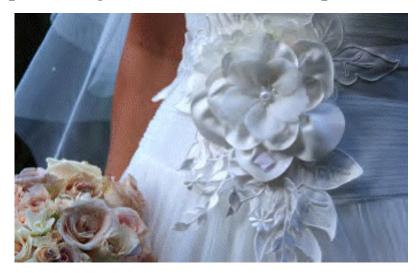
Your Wedding Day

Congratulations on your engagement and thank you for considering Gatley Golf Club as a venue to host your Wedding Reception.

Your wedding day is one of the most important days of your life and careful planning is essential in order to create that perfect memorable occasion.

Our experienced and dedicated team pride themselves in offering a personal touch and attention to detail, whatever your occasion we can tailor our service to meet your individual needs, ensuring your day is unique and one to cherish.

Our function room can seat up to 100 guests for your wedding breakfast or up to 120 guests for a buffet reception.



To give your event that extra special touch we will be pleased to quote the following additional items:-

Welcome Drinks Reception
Table wine Package
Late Bar

Please call 0161 437 2091 (option 1) and arrange your appointment to view our facilities.

Wedding Breakfast

Dreams are made of this.....

Our Caterers use the finest fresh locally sourced produce.

We offer the packages on the following pages but would be happy to discuss a bespoke menu of your choice.

We can cater for special dietary requirements.









Wedding Package .A.



STARTER

Choose one our home made Soups, served with a selection of Bread Rolls & Butter

Leek & Potato

Carrot & Coriander

Lentil & Bacon

Lentil & Vegetable

Roasted Sweet Potato & Butternut Squash

*

A Trio of Melon with Fresh Strawberries & Mint Garnish



MAIN COURSES

Roast Beef served with Yorkshire pudding
Roast Pork with Crispy Crackling & Apple Sauce
Honey Glazed Gammon served with Cauliflower Cheese

All served with Roast Potatoes, Seasonal Vegetables & Gravy



DESSERTS

New York Cheese Cake with Fresh Fruit Coulis Chocolate Profiteroles with Warm Chocolate Sauce



Followed by Coffee, Tea & Chocolate Mints



Evening Snacks menu included (see Wedding Package page)

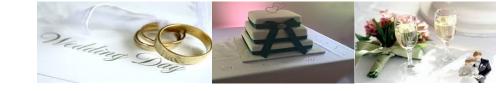


£3355.00

Package based on 80 Guests & includes Room Hire & Dressing of room (centre piece not included)

(A Selection of English & Continental Cheeses served with Crackers, Chutney & Grapes)

(Available at £2.50 per person)





Wedding Package .B.

STARTER

A Trio of Melon with Parma Ham

Chargrilled Asparagus Tips on a bed of Rocket Salad with Parmesan Shaving & Balsamic Vinaigrette

Caesar Salad topped with Chargrilled Chicken or Chargrilled Asparagus



MAIN COURSES

Chicken Breast, wrapped in Parma Ham, stuffed with a Soft Cheese, Chive & Sundried
Tomato Mousse

Served with Creamy Mashed Potato, Roasted Vegetables & Chive Sauce

Lemon and Tarragon Chicken Breast with Crushed New Potatoes, Green Vegetables & a White Wine and Cream Sauce



DESSERTS

Sticky Toffee Pudding with Toffee Sauce & Custard

Lemon Torte with a raspberry coulis quenelle of mascarpone cream garnished with a chocolate curl

Rich Chocolate Brownie with Vanilla Ice Cream and Warm Chocolate Sauce

Followed by Coffee, Tea & Chocolate Mints



Evening Snacks menu included (see Wedding Package page)

£3487.00

Package based on 80 Guests & includes Room Hire & Dressing of room (centre piece not included)

A Selection of English & Continental Cheeses served with Crackers, Chutney & Grapes) (Available at £2.75 per person)



Wedding Package .C.



Buffalo Mozzarella & Tomato Salad drizzled with Pesto, served with a selection of Breads & Oils

Smoked Salmon & Rocket with a dill sauce, served with Wheatgrain Bread & Butter

Warm Brie, Roasted Pepper & Caramelised Onion Tartlet on a bed of mixed leaf, with Balsamic Vinaigrette



MAIN COURSES

Roasted Pork Loin, with Crispy Crackling, Served with Wholegrain Mustard Mash, Apple & Cider Gravy & Roasted Vegetables

Cannon of Lamb, Served with Dauphinoise Potatoes, French Beans & Red Wine Jus

Baked Fillet of Salmon, Served with Crushed New Potatoes, Roasted Vine Cherry Tomatoes & Chive Sauce



Spiced Apple Crumble with Vanilla Custard or Ice-cream

Chocolate Torte with a Raspberry coulis quenelle of mascarpone cheese & raspberry garnish

Followed by Coffee, Tea & Chocolate Mints



Evening Snacks menu included (see Wedding Package page)

£3619.00

Package based on 80 Guests & includes Room Hire & Dressing of room (centre piece not included)

A Selection of English & Continental Cheeses served with Crackers, Chutney & Grapes)
(Available at £2.50 per person)



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Wedding Buffet .A.

Hot Buffet Menu

Choose 2-4 of the following dishes

Chicken Curry

A medium spiced recipe, served with rice, naan bread, poppadum's & dips

Chilli Con Carne

Served with rice, Nacho's, guacamole, sour cream and salsa dips

Lasagne

Served with garlic bread, mixed tossed salad & coleslaw

Beef Stew Hot Pot

Served with pickled red cabbage, sliced beetroot, crusty bread & butter

Chicken in Chive Sauce

Diced chicken breast in a creamy chive & white wine sauce, served with rice & crusty bread & butter

Beef Bourguinon

Beef braised in red wine sauce with shallots, mushrooms & bacon to garnish.

Served with creamy mashed potato

Beef or Chicken Stroganoff

Served with rice, mixed tossed salad & crusty bread.

<u>Cumberland Sausage</u>

Served in a rich onion gravy with a creamy mashed potato & roasted vegetables

Salmon & Broccoli Bake

Served with new potatoes & mixed tossed salad

Mushroom Stroganoff (v)

Served with rice, mixed tossed salad & crusty bread

Tomato & Mixed Vegetable Pasta Bake (v)

Served with garlic bread, mixed tossed salad & coleslaw

Dessert

A wide selection of dessert displayed for your guests to chose their favourite

A Selection of Gateaux's

Lemon Torte/Chocolate Torte

A Selection of Mini Belgian Cakes & Macaroons

Chocolate Profiteroles

Chocolate fudge Cake

A Selection of Cheesecakes

Carrot Cake

Fresh fruit Platter

62200 00

£2299.00

Package based on 80 Guests & includes Room Hire & Dressing of room



Wedding Buffet .B.

Carved Meat Buffet

Carved Sugar Baked Ham, Roast Sirloin of Beef & Roast Turkey served with

Accompaniments

Dressed Salmon

Brie & Roasted Pepper Tartlets

Warm New Potatoes

Tossed Green Salad

Homemade Coleslaw

Spicy Tomato Pasta Salad

Roasted Vegetable Cous Cous

A Selection of English & Continental Cheeses served with crackers & Chutneys Baskets of Fresh Bread & Butter

Dessert

A wide selection of dessert displayed for your guests to chose their favourite

A selection of Gateaux's
Lemon Torte/Chocolate Torte
A Selection of Mini Belgian Cakes & Macaroons
Chocolate Profiteroles
Chocolate fudge Cake
A Selection of Cheesecakes
Carrot Cake
Fresh fruit Platter

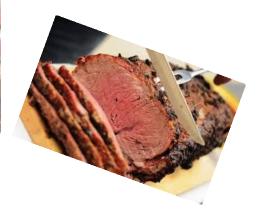


£2563.00

Package based on 80 Guests & includes Room Hire & Dressing of room















Wedding Buffet .C.

Afternoon Tea Style Buffet

Can be served on a buffet table or to the guests tables on cake stands, platters, bowls

A selection of finger sandwiches or open sandwiches, including

Egg Mayo & Cress (v)
Smoked Salmon & Cream Cheese
Sugar Baked Ham & Cucumber
Coronation Chicken
Roast Turkey with Sage & Onion Stuffing
Brie & Cranberry (v)
Cajun Chicken & Lemon Mayonnaise
Prawn Marie Rose with Rocket

Savoury Canapes (choose 4)

Melon & Prosciutto Mini Skewers

Mozzarella, Sundried Tomato & Olive Mini Skewers

Asparagus wrapped in Parma Ham with a Lemon Mayonnaise

Mini Spring Rolls with Sweet Chilli Dip

Chicken Satay Skewers with Satay Dip

Warm Broccoli & Stilton Tartlets

Warm Roasted Pepper & Brie Tartlets

Tempura Prawns with Sweet Chilli Dip

Miniature Yorkshire Pudding with a Sausage & Marmalade Chutney

Nibbles (choose 2)

Mixed Marinated Olives Breadsticks with Humus Bowels of Crisp & Pretzels Seasonal Fresh Fruit Salad

Sweets (choose 3)

Homemade Scones with Jam & Clotted Cream
Mini Belgian Cakes
Mini Macaroons
A Selection of Cream Cakes
Chocolate Dipped Strawberries

Served with Fresh Ground Coffee & English Tea

02200.00

£2299.00

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Wedding Package

Evening Snacks included in Wedding Packages A. B. & C....

Hot filled barms ...

Grilled bacon
Pork and leek sausage and caramelised onions
Quorn sausage and caramelised onions (v)
Roast pork, stuffing and apple sauce
Fish fingers and tartare sauce
Roast beef, celeriac remoulade and horseradish

(Fries Available on request at an additional cost)

Drinks Packages are available on request for:

Welcome Drinks

Table wines

Toast to the Bride & Groom

(Please contact Club House Manager for pricing.)













Wedding Reception Booking Terms & Conditions

HOW TO BOOK

You are most welcome to visit the Club and discuss your individual requirements with our Manager or the Wedding Coordinator.

The Wedding Coordinator will meet with you to discuss you requirements and then liaise with heads of departments to ensure all your wishes are met, we have a very experienced Caterer who will run the Wedding on the day.

DEPOSIT REQUIRED

A deposit of £250 along with the signed copy of the Terms and Conditions will secure the date of the reception. Please note that all deposits are non-refundable. The deposit paid will be deducted from the final balance.

CORKAGE

Only food and drink provided by the Club is to be consumed on the premises. The Club operates a corkage fee charge and our standard corkage charges will apply.

EVENING ENTERTAINMENT

You are free to organise your own disco or band. Our music licence states that all entertainment must finish at midnight and the Bar will close at midnight (unless you have booked an extended bar). We reserve the right to close the bar early if the Manager feels it necessary to do so.

EVENING BUFFET

For an evening reception we must cater for the total number of guests that you invite. When food is not required for an evening function, a room charge will be made. Only food and drink provided by the Club is to be consumed on the premises. There will be £100 surcharge for any items brought in.

It is the responsibility of the Wedding Couple to ensure guests do not consume their own alcohol on the premises & we reserve the right to charge £100 surcharge.

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FINAL NUMBERS & PAYMENT

You must confirm final catering numbers no later than 28 days before your wedding so we are able to raise a final invoice. Subsequent increases in numbers will be invoiced separately. Please note, no refunds will be given for any decrease in numbers. If payment deadlines are not met we reserve the right to cancel your wedding booking.

CANCELLATIONS

In the event of you needing to cancel your wedding your deposit will be forfeited, if cancellation is less than a week before the event: 50% of anticipated revenues is chargeable.

Notice of cancellations must be given in writing.

We strongly advise all couples to make their own insurance arrangements.

BOOKINGS ONE OR MORE YEARS IN ADVANCE

Prices cannot be guaranteed for any bookings made for one or more years in advance of the wedding date.

APPOINTMENT PROCEDURE

Appointments regarding your wedding should take place 6 months prior to the wedding and then again 1 month prior to the wedding. Please ring up the Club to arrange these appointments when these times arrive.

For a wedding the bride and groom shall be jointly and severally liable for all sums under this contract. This means that Gatley Golf Club can require either of you to pay part or all of the amount due under this contract

I agree to the terms and conditions.		
Signed:	Date:	
Name (please print):		
Address:		
	Post Code:	
Email:	Date of Function:	
Contact Telephone Numbers:		
Full names of Wedding Couple:		













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