



## Catering Services

# Buffet Menus

### **Cream Tea**

Tea, Coffee with Scones, Cream and Jam

**£4.50** per person

### **Afternoon Tea**

Selection of Sandwiches, Scones with Jam & Cream

**£ 6.50** per person

### **Breakfast Buffet**

Orange Juice, Cereals, Fresh Fruit, Freshly Brewed Coffee, Croissants & Bread Rolls  
Bacon, Sausages, Mushrooms, Tomatoes, Baked Beans, Fried Bread, Hash Browns,  
Scrambled Eggs, Fried Eggs

**£8.50** per person

### **Finger Buffet**

Crudités & Dip, Pork Sausages, Selection of freshly cut Sandwiches,  
Spiced Chicken Pieces, Mini Spring Rolls, Sausage Rolls, Broccoli & Brie Tart, Tortilla & Dips

**£ 10.00** per person

### **Ploughman's**

Selection of English and Continental Cheeses, Wiltshire Sausages, Honey Roast Ham,  
Home baked Quiche, Baked Potatoes, Fresh Fruit  
Selection of fine Salads, Freshly Baked Bread

**£ 10.00** per person

**Available for group bookings – minimum 20 guests**



## Catering Services

# Dining at Hamptworth

### **Hog Roast**

Cooked outside can be served indoors or out!  
Traditional Hog Roast served with Apple Sauce, Stuffing,  
Baps, Selection of Salads and Cheese Platter  
Dessert Buffet

**£12.50** per person – (Based on 100 people)

**£15.00** per person (Based on under 100)

(Minimum number for Hog Roast 60 people)

### **Traditional Fork Buffet**

Dressed Scottish Salmon, Wild Mushroom Tagliatelle, Mild Chicken Curry  
With Crisp Salads and Freshly Baked Rolls  
Choice of a dessert and Cheese Platter

**£12.50** per person

### **Barbecue**

Can be served indoors!  
Marinated Chicken, Spicy Spare Ribs, Wiltshire Sausages,  
Penne Pasta in a traditional Tomato and Basil Sauce,  
Fresh seasonal Salads, Baked Potatoes, Rolls,  
Dessert Buffet

**£ 15.00** per person

### **Carvery**

Roast Topside of Beef, Loin of Pork, Honey Baked Ham, Roast Chicken (choice of two)  
Penne Pasta Provençal, Selection of market fresh Vegetables,  
Delicious Homemade Desserts  
Selection of English and Continental Cheeses

(Maximum 80) **£ 17.50** per person

**A La Carte** – If you would like our chefs to create a menu of your choice, served traditionally or carvery style, there will obviously be an additional cost for this option.



## Catering Services

### ***CHECK LIST***

NAME	<u>DATE</u>
ADDRESS	_____
CONTACT TEL. NO.	MOBILE:
FUNCTION DATE	_____

#### *SOCIAL*

#### *GOLF*

NUMBER OF GUESTS	FORMAT
ARRIVAL TIME	TEE TIMES
ARRIVAL DRINKS	AGREED PRICE
ARRIVAL MUSIC	DEPOSIT PAID
CANAPÉS	CATERING      am
TIME OF MEAL	pm
DEPARTURE	BUGGIES      am
MENU	pm
WINES - TYPE	GIFT PACKS
WINE - QUANTITY	YARDAGE CHART
BAR ACCOUNT      LIMIT £	BAR A/C
MUSIC BUDGET	_____
TABLE PLAN	_____
NAME CARDS	_____
DEPOSIT	_____
AGREED PRICE      £	_____

### **CONDITIONS**

#### **Social**

- All guests are the responsibility of the member/organiser
- All guests must abide by the club rules
- Dress is smart casual – no jeans
- There are no hire charges for the clubhouse but a minimum charge of £500 for Monday-Thursday and £750 for Saturday -Sunday evening functions applies (unless otherwise agreed)
- Payment – A £200 deposit plus 50% of the invoice total is required in advance with full payment due within 7 days

#### **Golf**

- £100 Deposit required, please enclose with booking form.
- All prices are Monday-Friday. Weekends on request.
- Booking subject to club rules.
- Tee times confirmed approximately one month in advance.
- Settlement of the account is the full responsibility of the organiser.
- Handicap certificates may be required.
- Group numbers to be confirmed one week in advance.