



Catering Services

Wedding Planner

We have a great venue for your wedding reception and this is our suggested itinerary and budget based on what we can offer. The club can offer dining facilities for up to 80 people for the wedding breakfast (without marquee) and a maximum of 120 for an evening reception. Prices are guaranteed for 6 months after booking date.

3 Course Wedding Breakfast	Includes a half bottle wine per person, arrival drinks and Champagne toast	£ 49.95pp
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Optional

Marquee	from	£2000.00
Jazz or Blues Band	from	£ 350.00
Evening Finger Buffet		£ 500.00
Disco or similar		£ 250.00

Dress ~ Club rules require a smart standard of dress at all times.

Minimum Charge ~ April-October £3,000
November-March £2,000
Unless otherwise agreed with the club management.

Payment terms ~ £500 deposit will secure your reservation, 50% of the estimated invoice value is required one month in advance with payment of all outstanding accounts due on the day.



HAMPTWORTH
Golf & Country Club

Catering Services

SAMPLE

wedding Menu

Starter

served at your table

Choose one from the following:-

Tian of Avocado & Prawns
Topped with fine smoked salmon drizzled with gazpachio dressing

Crown of Ogan Melon
Finished with homemade mango sorbet and fresh soft berries

Cream Pea Soup
Laced with truffle oil finished with Parma ham crisps

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Main

from the Carvery
(can be served hot or cold.)

Hot

Roast topside
Mustard glazed gammon
Yorkshire puddings
Selection of market fresh vegetables
Roast Potatoes
Dauphinoise Potato
Gravy & Condiments

Cold

Hot carved mustard glazed gammon
Dressed Scottish Salmon
Selection of fresh salads
Selection of compound salads
Minted New Potatoes
Selection of breads

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HAMPTWORTH
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Main

Served to table
(Choose one from the following)

Seared Breast of Chicken
Set on a rosti potato glazed with field mushroom cream

Pan Fried Salmon Fillet
With saffron potato and ragu of young vegetables

Pot Roast Chump of Lamb
Served on a crust of minted potatoes coated with rosemary glaze

Goats Cheese & Vegetable Tart
With a sweet chilli and herb dressing

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Dessert

served at your table]
(choose from one of the following)

White Chocolate Crème Brulee
Feathered with a rosemary coulis

Strawberry Shortcake
Topped with vanilla pod ice-cream

Seasonal fruit salad
In a brandy snap basket with vanilla chantilly cream

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Filter coffee and truffles

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All dietary needs catered for
To the best of our knowledge we do not use GM products in our dishes
All menus may contain nut traces
Any queries – please speak to one of our members of staff

