



Romsey Golf Club



Weddings
Tel: 02380 734637





Welcome



Romsey Golf Club is more than just a golf club. We pride ourselves on offering a friendly welcoming environment for all occasions.



The restaurant has magnificent views over the golf course with an upper level lounge area to suit all your needs.



Most importantly we understand that it is your day and we will work with you to ensure that each detail meets your needs. We are often surprised at how creative brides and grooms can be and would love to work along side you to fashion a day that is unique and memorable to you in every way.

The restaurant will host up to 120 for a seated dinner and up to 150 for evening celebrations (depending on exact requirements)



Facility Hire



Restaurant Full Day Hire (9am – 23:30)

Wedding celebrations

Price based on 60 people or less £450

Price based on 80 people or more £600



The price includes use of dance floor and Presidents Suite (if numbers are over 80), drapes and decorative lighting

*Maximum capacity –
120 people seated or 150 evening / buffet*

Additional Room Hire Costs

Evening Prior (From 17:30) £100.00

Please note that whilst you are more than welcome to leave items overnight at The Golf Club they are left at your own risk.



Evening opening hours can be extended until 12.30 for a supplement of £50.00



Useful Information



Resident D.J

Stacey Grant £225
(Booked By Romsey Golf Club)



Photography

Stuart Beyer Photography
02380 224204/07917672051
stuartbeyer@hotmail.co.uk
www.stuartbeyerphotography.co.uk



Chair Covers

£1.75 to include a coloured sash
(Booked By Romsey Golf Club)



Cathedral Cars

01794 278035
www.cathedralscars.com



Taxi Company

Radio Taxis 023 8066 6666
Elite Cars 24/7 023 80404884



Flowers

Bright Flowers
07771 625816
denise@brightflowers.co.uk
www.brightflowers.co.uk/



Brock Ice – Traditional Ice-Cream Bikes

07950009544
abbie@brockice.co.uk
<http://www.brockice.co.uk>



Cakes

The Pastry Corner
07828515036
thepastrycorner@aol.com
www.thepastrycorner.co.uk

Places to Stay:

**Holiday Inn Express
Southampton**

02380 734 100

Premier Inn Southampton

0871 527 9222



Additional Extras



*Large Martini
Centrepieces
£5 each*



*Sweet Bar
to suit the
theme and
colour of
your day
starting from
£99!*



*Round
Centrepiece
Mirror Plates
Small £1.50 20cm
Large £2.50 30cm*



*Wishing Well
£20.00*



*Hurricane Vase
Small £5
Large £7*



*Wishing
Tree
Price – £20
including
labels*



Drinks

Arrival / Toast Drinks



Ponte Prosecco £3.25 a flute

Ponte Prosecco and Orange Juice £3.00 a flute

Pimms £3.50 a glass

Orange Juice £1.55 a glass

Mulled Wine £3.00 a glass

Drinks for the Wedding Breakfast

*We will provide jugs of tap water with ice and lemon
on each table free of charge*

Apple/Orange Juice £8.50 for a 3 pint jug



Wine

Red

Invenio Merlot £11.35

Invenio Shiraz £10.65

Murazzo Cab Sav £12.35

Tempranillo Rioja £12.35

Rose

Lobo Loco Rose £10.00

Invenio Rose £11.65

White

Invenio Chardonnay £11.35

Las Ondas Sav Blanc £11.65

Pinot Grigio £12.35





Catering



By Bluebell Cuisine.....



We are Blessed with excellent Caterers, Bluebell Cuisine, who have a range of menus options to suite you budget and style of Wedding. You can be assured that you will have the very best of service, cuisine and atmosphere befitting of your special day.

Most importantly , we understand this is your day and will work with you to ensure that each detail is exactly as you want it to ensure you have a memorable day.



*Please note that all the prices quoted are based on our 2015 rates.
When Budgeting, please allow 7% for annual increments.
New Brochures will be available from January 31st 2016 to include prices for the current year*



Canapés

5-6 choices from £7.50 per person



Salmon Tartar with Beetroot Salsa on rye

Carpaccio of Beef on a Crostini with Rocket & Parmesan

Local Goats Cheese and caramelised Red Onion Filo Parcels (V)

Mini Potato Rosti with Mozzarella, Roasted Cherry Tomato & Basil (V)

Mediterranean Roasted Vegetable Tartlets (V)

Tinkerbell Peppers filled with Griddled Goats Cheese and Fresh Rosemary (V)

Fittata with Asian Gravlax

Chicken Satay Sticks

Foie Gras topped Star Breads

Tiger Prawn Skewers with Sweet Chilli Dipping Sauce

Parma Ham on Wafer Ciabatta with Fresh Pesto

Seared Tuna on Coriander Rosti with Mango Salsa

Traditionally Made Sushi Selection

Mini Yorkshire Pudding with Rare Fillet of Beef topped with Horseradish Cream

Thai Style Crab Cakes with Sweet Chilli

Savoury Mini Scone with herb Crème Fraiche

Award Winning Lamb & Mint Cocktail Sausages with Cumberland Glaze

Chinese Style Shredded Duck wrapped in Pancakes with Hoi Sin Dipping Sauce

Medallions of Lobster with Fresh Local Asparagus





Menu Choice A



Starter

(please choose from one of the following)

Fanned Galia Melon with fresh Strawberries and Mango Coulis
Traditional Prawn Cocktail with brown bread & butter
Hot Button Mushrooms in Garlic Butter
Fresh Plum Tomato, Mozzarella & Basil Salad



Main

(please choose from one of the following)

Traditional Roast Sirloin of Beef with homemade Yorkshire Puddings
Breast of Chicken with Wild Mushrooms & White Wine Sauce
Warmed Savoury Cheesecake of Roquefort Cheese & Fresh Chives (V)
(served on a bed of mixed leaves with Walnut Oil)
Poached Scotch Salmon with a Dill Cream Sauce
Stuffed Loin of Pork wrapped in Parma Ham with Caramelised Apples
All the above are served with a selection of Fresh Seasonal Vegetables & Potatoes of your choice.

Desserts

A selection of Homemade Desserts of your choice

OR

A Traditional English Cheeseboard

Freshly Brewed Tea & Cafeterias of coffee
With Chocolate Mints



From £22.50 per person



Menu Choice B



Starter

(please choose from one of the following)

- Roasted Mediterranean Vegetable Tartlet on a bed of Baby Asparagus
With Balsamic Dressing*
- Traditional Caesar Salad served with fresh Parmesan Shavings*
- Mixed Smoked Fish Platter*
- Galia Melon wrapped in Parma Ham*



Main

(please choose from one of the following)

- Breast of Chicken Wellington*
- Scotch Sirloin Steak with a rich Bordelaise Sauce*
- Slow Roasted Garlic & Rosemary studded Lamb Shank with a rich
Redcurrant Jus*
- Pan fried Wild Sea Bass with Fennel Butter*
- Wild Mushroom Stroganoff served with a timbale of Saffron Rice (V)*
- All of the above are served with a selection of Fresh Seasonal Vegetables
& Potatoes of your choice*

Desserts

A selection of Homemade Desserts of your choice

OR

A Traditional English Cheeseboard

*Freshly Brewed Tea & Cafeterias of coffee
With Chocolate Mints*



From £24.50 per person



Menu Choice C

Starter

(please choose from one of the following)

*Crown of Cantaloupe Melon with a Summer Fruit Compote
A warmed Wild Mushroom Bruschetta with a Dolchelata Cream
Smoked Salmon & Prawn Parcels with a Dill Crème Fraiche
Homemade Duck & Pistachio Terrine with a sweet Red Onion Chutney
Served with Homemade Melba Toast*



Main

(please choose from one of the following)

*Breast of Chicken served with Baby Asparagus & a White Wine sauce
Fillet of Beef Rossini served with a Madeira Sauce
Slow Roasted Belly of Pork with a Sage & Apple Jus
Roasted Fillet of Cod wrapped in Smoked Pancetta with a Tomato &
Basil Sauce
Homemade Mixed Cheese & Vegetable Strudel with Hampshire
Watercress Sauce (V)
All of the above are served with a selection of Fresh Seasonal Vegetables
& Potatoes of your choice*



Desserts

A selection of Homemade Desserts of your choice

OR

A Traditional English Cheeseboard

*Freshly Brewed Tea & Cafeterias of coffee
With Chocolate Mints*

From £26.50 per person





Homemade Sweets



*If supplied separate to the fixed Menus these
are from £4.95 per person*

*Individual Summer Pudding with Clotted
Cream*

Banana and Caramel Eton Mess

Baked Ricotta lemon & Lime Cheesecake

Fresh Mango Pannacotta

Tropical Fresh Fruit Salad

Chocolate & Orange Liqueur Crème Brulee

Fresh Seasonal Fruit Pavlova

Olde English Bramley Apple Pie

Pear Bakewell Tart

Italian Style Trifle

Rich Chocolate Tart with Seville Orange Cream

Cappuccino Profiteroles

Cheese and Biscuits





Finger Buffet

Buffet 1 – Party £8.50 per head

Assorted Sandwiches
Spicy Chicken Wings
Mini Sausage Rolls
Pork Pie Wedges
Vegetable Spring Rolls
Curried Vegetable Samosas
Quiche Slices
Crisps & Nuts



Buffet 2 – Celebration £10.50 per head (A minimum of 10 people)

Assorted Sandwiches
Pork Pie
Mini Sausage Rolls
Vegetable Spring Rolls
Cocktail Sausages
Curried Vegetable Samosas
Spicy Chicken Wings
Chicken Pakoras
Quiche Slices
Crisps & Nuts

Buffet 3 – Eastern Delights £12.00 per head (A minimum of 10 people)

Mini Malaysian Spiced Lamb Wraps
Mini Chinese Chicken Wraps
Chicken Satay Sticks
Chicken Pakoras
Vegetable Spring Rolls
Curried Vegetable Samosas
Onion Bhajis
Chilli Prawns
Mini Poppadum and Bombay Mix
Served with a selection of dips and chutneys.



Buffet 4 – Deluxe £13.50 per head (A minimum of 10 people)

Crudités
Assorted Open Sandwiches
Kilted Sausages
Tandoori Chicken Wings
Chicken Pakoras
Quiche Slices
Gala Pies Slices
Breaded Seafood Basket
Assorted Seafood Vol au Vents
Curried Vegetable Samosas/Spring Rolls
Cheese Fritters
Crisps, Nuts and Bombay Mix
Served with a selection of dips and chutneys.





Cold Buffet Choices



*Whole Dressed Scotch Salmon
Goats Cheese & Caramelised Onion Tart
Dressed Stag Turkey with Cranberry Chutney
Home Cooked Honey Glazed Gammon
Roast Sirloin of Beef with Horseradish Cream*

*Served with;
A selection of salads (Please see Salads page for choices)
Hot Minted New Potatoes
Selection of Rustic Breads*



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*Selection of Homemade Desserts of your choice  
OR  
Selection of English & Continental Cheeses & Biscuits*

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*Freshly Brewed Tea & Cafeterias of Coffee
With Chocolate Mints*

£18.95





Select your own BBQ

Please Choose 8 items from the following:-



A selection of our Award Winning Sausages
BBQ Chinese Style Spare Ribs
Selection of Homemade Flavoured Burgers
Marinated Chicken Kebabs
Fresh Rosemary & Mint Lamb Cutlets
Marinated Fish:- Salmon, Halibut, Shark, Swordfish, Butterfish
& Tiger Prawns
Cajun Style Chicken Breast
Fresh Sage & Lemon Rubbed Pork Steaks
Lamb Kebabs on Rosemary Skewers
Spiced Pepper Sirloin Steaks
Cinnamon Bark Rubbed Duck Breast



Speciality Meats also available :-
Kangaroo, Emu, Roebuck Wild Boar & Zebra
(subject to availability and supplementary charge)

Mediterranean Vegetable Lemongrass Skewers (v)
Portabella Mushroom Burger with Goats Cheese and Caramelised
Onion Marmalade (V)
Bell Peppers with Tofu & Roast Vine Tomatoes (V)
Butternut Squash with a medley of Chargrilled Vegetables (V)

All the above are served with;
Hot Minted New Potatoes / Jacket Potatoes
Selection of Homemade Salads (please see salads page for choices)
Rustic Breads

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Selection of Homemade Sweets  
OR  
Selection of English & Continental Cheeses & Biscuits

From £14.50 per person





# *Split Spit Roast BBQ*



*Why not have a Barbeque with a difference?*

*All meats cooked over natural coals for that special flavour on a Spit and carved by our Chefs for your guests!*

*Legs of Lamb studded with Garlic and fresh Rosemary  
Garden Herb & Horseradish coated Scotch Beef*



*Fresh sage Rubbed Leg of Pork*

*Vegetarian options also available*

*Served with;  
Hot Minted New Potatoes / Jacket Potatoes  
Selection of Homemade Salads (please see salads page for choices)  
Rustic Breads*

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Selection of Homemade Sweets

£16 per person





Freshly Made Salads 1



Antipasto

Crispy Cos Lettuce topped with marinated Artichokes, Black Olives, Cherry Tomatoes, Italian Salami, Pepperoni & Sweet Red Onion

Asian Coleslaw

Shredded Cabbage, Green Peppers, French Beans, Fresh Coriander with Chopped Peanuts & a Lime, Ginger & Chilli Dressing

Asparagus & Roasted Peppers

Griddled Asparagus, Red Onions & Red Peppers dressed with Balsamic Vinegar, Olive Oil and Parmesan Shavings

Classic Coleslaw

Hand Cut White Cabbage & Carrot in a Mayonnaise Dressing

Char-Grilled Courgette & Pepper Salad

Courgettes, Red & Yellow Peppers, Tomatoes, Spring Onions, with Fresh Coriander in a sweet Curry Dressing

Cous Cous & Cherry Tomato Salad

Slow Roasted Cherry Tomatoes with Balsamic Vinegar, Red & Yellow Peppers, Extra Virgin Olive Oil, Sun Dried Tomato Pesto with Fresh Basil, Mint & Coriander



Feta, Pasta, Tomato, Baby Spinach & Green Bean Salad

Feta, Wilted Spinach, Fine Green Beans, Cherry Tomatoes, Conchilglie Pasta, with tossed Pine Nuts, Balsamic Vinegar, Olive Oil & Fresh Basil Leaves



Freshly Made Salads 2



Fruity Cous Cous Salad

Cous Cous with Sultanas, Apricots, Finely grated Orange Zest, with Fresh Mint & Parsley, Olive oil & tossed Pine Nuts

Green Summer Salad

Griddled Fennel with Asparagus, French Beans, Sugar Snap Peas, Celery, Cucumber & Spring Onion, Flat Leaf Parsley & Avocado Oil Dressing

Minted Bean & Cherry Tomato Salad

Green Beans & Cherry Tomatoes with Sesame Seeds, Sunflower Seeds, fresh Mint & an olive oil & Lemon Dressing



New Style Greek Salad

Tomatoes, Cucumber, Celery, Fresh Coriander, Feta, Kalamata Olives, Mint, Green peppers in an Olive oil dressing

Pasta with Red Pesto Dressing

Fusilli Pasta with red Peppers, Pine Nuts, Sun Blushed Tomatoes & Red Pesto

Spiced Rice Salad

Cumin, Caraway, Nutmeg & Coriander Spiced Rice with fresh Celery, Apricots & Parsley with Toasted Almonds & a Honey Dressing

Roasted Mediterranean Salad

Aubergines, Courgettes, Mushrooms, red & Yellow Peppers, Tomatoes, Red Onion, Fresh Basil & Garlic with Virgin Olive Oil



Sunshine Salad

Artichoke Hearts, Grilled red & Yellow Peppers, Tomatoes, Cucumber, Green & Kalamata Olives with Fresh Basil Leaves, Balsamic Vinegar & Avocado oil



Terms of Booking

Weddings Terms & Conditions

The booking of any facilities at "Romsey Golf Club" are accepted by 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 'Romsey Gold Club' and any such amendment must be held on file in conjunction with these terms and conditions.

1 Confirmation & 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 the room hire rate quoted. The 'estimated wedding value' is calculated based on the clients estimate of numbers attending and estimated average cost of food and beverage required inclusive of evening guests. This deposit is NON-REFUNDABLE. Romsey Golf Club's terms and conditions are also required to be signed and returned within 14 days of the provisional booking. Romsey Golf Club reserves the right to cancel any provisional booking not confirmed by the agreed date - but Romsey Golf Club 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 Romsey Golf Club 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 wedding being booked less than 5 months in advance the deposit payment which is the room hire rate quoted will be 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 7 days prior to the wedding. Any additional costs incurred on the day are to be settled on departure by the Bride and Groom.

3 Guaranteed Numbers Attending

3.1 We request that final numbers of guests attending the wedding reception 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 Wedding Reception or the guaranteed minimum number, whichever is greater.

4 Alterations

4.1 In the event of unforeseen circumstances or a significant alteration in numbers, Romsey Golf Club 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 Wedding and 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 Romsey Golf Club. Romsey Golf Club 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 Romsey Golf Club to successfully run the event.

4.3 Romsey Golf Club 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 Romsey Golf Club to source specific products or services due to circumstances beyond its reasonable control, Romsey Golf Club 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 Insurance

6.1 Romsey Golf Club will take all necessary care, but cannot take responsibility for the damage or loss of items before, during or after a function. You might consider arranging your own insurance.

Romsey Golf Club can provide details of one of these policies and will be happy to assist you on request. Please note that any contract of insurance has to be made by you directly with the insurance company. For your convenience we suggest you telephone a company specialising in Wedding Insurance.

7 Security

7.1 Romsey Golf Club 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.



Terms of Booking

Weddings Terms & Conditions

9 General continued

9.5 Romsey Golf Club 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 Romsey Golf Club, for the cost of repair arising from any damage to the property, contents or grounds by their employees, agents or guests.

9.7 Romsey Golf Club 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 Romsey Golf Club's General Manager.

9.9 Romsey Golf Club 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 Romsey Golf Club 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 Romsey Golf Club 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 or 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 7%.

10 Contracted Suppliers

10.1 All basic audio-visual equipment must be supplied by Romsey Golf Club or by an accredited supplier.

10.2 If independent suppliers have been contracted by the client to Romsey Golf Club with prior agreement of Romsey Golf Club 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 Romsey Golf Club reserves the right to suspend the booking at any time.

Payment Structure (all deposits are non-refundable)

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.

At point of making a booking for an event **more than 5 months** from event date

Deposit of the quoted room hire amount is 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 7 days prior to the event

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 Romsey Golf Club 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:



To appreciate what Romsey Golf Club has to offer you for your wedding, we would like to invite you to view the facilities.

To arrange an appointment simply contact the Club General Manager on 02380 734637 selecting option 3 or for more details email secretary@romseygolfclub.co.uk events@romseygolfclub.co.uk



We look forward to welcoming you soon

*Marc Cole
General Manager*