



WEDDINGS AT
KINGSWOOD

CLASSIC KINGSWOOD WEDDING PACKAGE

This package includes the following...

Reception Drinks
(3 choices – refillable for 45 minutes)
Three course Wedding Breakfast **OR**
Premier Buffet
Bottomless Tea & Coffee Station
Half a Bottle of Wine per person
A Glass of Sparkling Wine
Chair Covers & Sashes
Resident Pianist **OR** Master of Ceremonies
Evening Buffet for **ALL** Day Guests
Cake Stand and Knife
Use of our PA system
Complimentary food and wine tasting
Late Bar & Music License until 12.00am
All Venue Hire Charges from 7am until 12am
Service charges
Wedding Coordinator
VAT

Summer

(April to September 2017 & 2018)

£110.00 per guest

Winter

(October to March 2017 & 2018)

£100.00 per guest (Inc. VAT)

*"We can't thank
you enough for making
our day so special"*

Rima & Cengiz Tan
September 2014



WEDDINGS

V1.1

For more info please visit:

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OPTIONAL UPGRADES FOR THE CLASSIC KINGSWOOD PACKAGE

Prices are per person and include VAT

Ceremony Fee – £400

An Extra Choice of Reception Drink – £2.50

Upgrade to Champagne for Reception Drinks – £7.95

Canapés (three choices) – £6.95

Full Bottle of Wine with your Wedding Breakfast – £8.95

Add a Cheese Course after Dessert (includes biscuits, celery and grapes) – from £5.95

Tea and Coffee served to the Table – £1.50

Sparkling Wine to Champagne for Toasts – £4.95

Additional Buffet for Evening Guests – £15.95

Mince pies and gingerbread men (ideal for winter weddings) – £2.95

Additional Charges

Hire of Table Mirrors and Tealights – £8.00 per table

Uplighters – £100.00

Extension of Bar License from 12.00am to 12.45am – £275.00

"We could not have dreamed of a more perfect place for our special day."

Rebecca & Derek Gibson
June 2014



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LUXURY KINGSWOOD WEDDING PACKAGE

This package includes the following...

Reception Drinks
(3 choices – refillable for 1 Hour)

Trio of Canapés on Arrival

Four course Wedding Breakfast **OR** our Premier Buffet **OR** our Superb 5 Course Deluxe Carvery

Bottomless Tea & Coffee Station

Half a Bottle of Wine per person

A Glass of Pink Sparkling Wine

Chair Covers & Sashes

Evening Buffet for **ALL** Day Guests

Mirror & Tea Light Table Centres

Uplighters to match your Colour Scheme

Resident Pianist **AND** Master of Ceremonies

Choice of Cake Stand and Knife

Chocolate Fountain for **ALL** Day Guests **OR** our Stunning Candy Cart

Use of our PA system

Complimentary food and wine tasting

Late Bar & Music License until 12.00am

All Venue Hire Charges from 7am until 12am

Service charges

Wedding Coordinator

VAT

Summer

(April to September 2017 & 2018)

£130.00 per guest

Winter

(October to March 2017 & 2018)

£120.00 per guest (Inc. VAT)

*"No job or request
was too big and we can't
thank you enough"*

Gemma and Ashleigh Mayers
August 2014



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BESPOKE KINGSWOOD WEDDING PACKAGE

This option is available as an alternative to our set package prices, allowing you to create your own package and dream day.

Master of Ceremonies – £375.00

Reception Drinks on Arrival
(3 choices – refillable for 45 minutes) – £8.95 per guest

Trio of Canapés on Arrival – £6.95 per guest

Three Course Wedding Breakfast, Luxury BBQ or
Premier Buffet – £37.95 per guest

Deluxe 5 Course Wedding Carvery – £42.95 per guest

Tea & Coffee served to the Table – £1.50 per guest

Bottomless Tea & Coffee Station after your
Wedding Breakfast – £120.00

Half a Bottle of Wine – £9.95 per guest

Glass of Sparkling Wine for Toasts – £5.50 per guest

Banqueting Chairs with Covers & Sashes – £4.00 per chair

Evening Buffet (only available if having Wedding
Breakfast – please see page 10 for menu options) –
£15.95 per guest

Evening Buffet (without Wedding Breakfast) –
£29.95 per person

Mirrors & Tealights – £8.00 per table

Simple Floral Arrangements – £6.00 per table

Extension of Bar & Music License from
12.00am to 12.45am – £275.00

Service Charge – levied at 5% on pre-ordered
Food and Liquor.

Room Hire – Main Dining Room

October to March – £800.00

April to September – £1000.00

Room Hire – Warren Room

October to March – £500.00

April to September – £750.00

Corkage

Charges are per 75cl bottle with any other size bottle
charged pro rata. Corkage is charged on open bottles only.

Wine – £9.00 per bottle

Sparkling/Champagne – £11.00 per bottle

*“Thank you for
everything you did to help
make our day so perfect”*

Amy & Marcel Freebody Van Wyk
July 2014



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RECEPTION DRINKS

A choice of any three

Alcoholic	Non-alcoholic
Summer Pimms	Elderflower Spritzer
Kir Royale	Orange Juice
Sparkling wine	Cranberry and Apple
Bucks Fizz	Hot Chocolate
Sangria	Lemon & Lime
Winter Pimms	Tropical Medley
Mulled Wine	

Table Wines

Half a bottle per guest with an optional upgrade should you require more.

White	Red	Rose
Sauvignon Blanc	Rioja	Zinfandel
Chardonnay	Merlot	Pinot Blush
Pinot Grigio	Grenache	
	Shiraz Pinotage	
	Cabernet	
	Sauvignon	

CANAPES

The perfect addition to your drinks reception:

Garlic & herb marinated king prawn skewer
Cocktail steak & ale pie
Smoked salmon & crème fraiche blinis with seawater pearls
Chicken yakitori kebab
Sesame dusted chicken pakora and yogurt dip
Tempura prawns with sweet chilli sauce
Assorted mini Yorkshire pudding stuffed with beef & horseradish, chicken & cranberry and gammon & mustard sauce
Piri piri fried mozzarella with tomato salsa
Lamb kofta bites with minted yogurt

Sweet pepper and cream cheese wontons
Savoury cones filled with wild mushroom and guacamole
Three choices at £6.95 per guest or included in our Luxury Package

"We couldn't go on honeymoon without saying a massive thank you for making the best day of our lives perfect"

Kirstie & James Merrett
September 2014



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WEDDING MENU

STARTERS

Beetroot & rooibos cured salmon on parmesan crumble with samphire, baby radish, shallots coulis and saffron butter

Oak smoked duck on puy lentil & soybean salad with sun blush tomato tapenade and micro cress

Ham hock terrine on piccalilli puree with apricot & ginger chutney and artisan crisp bread

King scallop & fennel gratin with Swede & carrot mash, lemon grass hollandaise and gingered melon shot

Warm chicken and pulled pork tart topped with smoked cheddar served with bulgar wheat tabouleh and cranberry dressing

MAIN COURSES

Classic chateaubriand flambéed in brandy on horseradish mash potato with chantenay carrots, fine beans and truffle jus

Fruit glazed duck leg confit with rosti potato fritters, turned Swede, baby courgette and cranberry gravy

Rump of lamb slow roasted in lager & rosemary served with gratin dauphinoise potato, baby carrots, patty pans and minted red wine sauce

Wild garlic and sage marinated con fed chicken on pommes anna with turned carrot, Swede, courgette and sour cream wild mushroom sauce

Apple glazed belly of British pork on traditional bubble & squeak with wilted spinach, asparagus and creamed pan juice

DESSERTS

Warm bramley apple and cinnamon strudel with tender coconut ice cream

Iced hazelnut parfait with mango compote and gaufrettes wafer

Salted caramel chocolate fondant with butter toffee ice cream and cocoa gel

Ruby orange and lime terrine with citrus yogurt tart and Mediterranean lemon sorbet

Trio of British classics consisting of jam roly poly & custard, bake well tart, Eton mess

Kingswood Gala Baked Alaska with summer fruit of the forest and tropical fruit puree

Cheese board option

Individually plated
£ 6.75 per person

Board per table
£ 5.50 per person

"We had so many compliments on the food and service – well done chef!"

Lisa & Josh McKie
November 2014



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VEGETARIAN OPTIONS

Starters

Pan fried red pesto gnocchi on wilted spinach with rosary ash fondue

Fried camembert with marinated samphire and sweet & sour sauce

Gingered lentil & cream cheese tart with beet root glaze and cherry tomatoes

Melon & mint salad with lemon sorbet and passion fruit vinaigrette

Brie & walnut salad with lamb lettuce, pea shoots, basil oil and roasted garlic mayonnaise

Mains

Butternut, gruyere and spinach roulade with olive cream sauce

Root vegetable and smoked cheddar wellington with puttanesca sauce

Pearl cous cous stuffed pepper with parmesan crumb and tomato concasse

Asparagus, sweet corn & halloumi filo bake with spring onion veloute

Spinach, mushroom & cranberry tart with vegetarian onion gravy

(All main course options are served with the same accompaniments as the Wedding Breakfast)



"We had the best day of our lives that went off without a hitch"

Priscilla & Jeremie Bourne
July 2014



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KIDS CORNER

(£20 per child including one glass of fruit cordial)

Starters

Garlic Bread

Mini Cheese Toasties

Bread Sticks with Cream Dip and Tomato Salsa

Vegetable Crudités with Cheese Mayonnaise

Tomato Cheese Flat Bread Bits

Mains

Chargrilled Chicken Fillets with Fries, Peas and Ketchup

Spaghetti Meat Balls in Vine Tomato Sauce

Macaroni & Bacon Cheese Bake with Melba Toasts

Mini Roast Meal (Choice Or Roast Beef, Roast Chicken Or Ham) with Roast Potato, Mixed Vegetables and Gravy

Roasted Salmon Bites with Mash Potato, Peas and Cheese Sauce

Desserts

Chocolate Fudge Cake and Vanilla Ice Cream

Kingswood Fruit and Nuts Sundae

Profiteroles with Chocolate Sauce

Strawberries and Marshmallows with Chocolate Dip

"We thought it was wonderful how you looked after the children as much as you did the adults..."

Mr & Mrs. Kesterton
March 2015



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PREMIER BUFFET - FOUR COURSE

(available in our Classic & Luxury wedding packages)

Cold Buffet Starters

Tropical fruit mirror
Whole poached and dressed salmon
Pepper crusted smoked mackerel
Norwegian smoked salmon
Atlantic cold water prawns
Blanches crayfish tails
Green lip mussels
Topside roasted beef slices
Honey & mustard glazed gammon
Ardennes and Brussels pate
Milano salami and sliced prosciutto crudo ham
Herb & spiced chicken fillets
Cream cheese stuffed peppers with roasted vegetable medley
Range of salads and dressings

Main Course Hot Buffet

Choice of three hot dishes from the following:

Cumberland sausage casserole
Belly of pork in cider cream sauce
Sweet & sour crispy pork
Batter fried chicken parmigiano
Mexican chicken drumsticks in fajita sauce
Chicken & ham pie in mustard cream sauce
Shepherd's pie with minted peas
Slow cooked lamb stew with broad beans and peppers
Braised leg of lamb with fried onion and red wine jus
Classic beef bourguignon
Steak & ale pie in burgundy sauce
Slow roasted beef cheeks in wild mushroom sauce
Masala red lentil dhal 
Mediterranean vegetable lasagne 
Root vegetables & chest nut bake in pesto cream
Medley of fish pie with cold water prawns

Smoked haddock pasta bake with dill veloute

Salmon and spinach Florentine topped with cheese crumb

All options served with: new potatoes, Pilau rice & seasonal vegetables

Desserts

Chef's selection of hot & cold dessert buffet

Cheese

South of England cheese table with celery, grapes, walnut, apricot, chutney and biscuits

"Thank you to the team for a beautiful wedding ceremony, great food and lovely ambiance"

Bella & Alfred Koko
August 2014



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PREMIER WEDDING CARVERY - FIVE COURSE

(Only available in our Luxury Wedding Package or £5pp upgrade in Classic Package)

Soup

Custom made soup of your choice with bread basket

Starter Buffet

Tropical fruit mirror

Whole poached and dressed salmon

Pepper crusted smoked mackerel

Norwegian smoked salmon

Atlantic cold water prawns

Blanches crayfish tails

Green lip mussels

Topside roasted beef slices

Honey & mustard glazed gammon

Ardennes and brussels pate

Milano salami and sliced prosciutto crudo ham

Herb & spiced chicken fillets

Cream cheese stuffed peppers with roasted vegetable medley

Range of salads and dressings

Main Course

Choice of Two Roast Joints from the following:

Topside of Beef

Gammon

Turkey Breast

Pork leg

Lamb leg

Choice of Two Potatoes from the following: Roast potato, dauphinoise potato, new potato, roasted root vegetables, sauté potato or lyonnaise potato

Choice of Three Vegetables from the following: Cauliflower cheese bake, mixed vegetable medley, sweet corn & peas, broccoli cheese bake, braised red cabbage or sautéed Savoy cabbage

Served with: Yorkshire puddings, gravy and traditional condiments

Desserts

Chef's selection of hot & cold dessert buffet

Cheese

South of England cheese table with celery, grapes, walnut, apricot, chutney and biscuits

"So many people commented on the lovely venue – especially the carvery, there was so much choice"

Sarah & Chris Huggett
April 2014



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EVENING BUFFET OPTIONS

(additional buffet portions can be added at £15.95pp)

We offer a wide selection of options for your evening buffet and can cater for additional extras such as Candy & Fudge Carts, and Chocolate Fountains

Finger Buffet

A selection of 6 items from our delicious hot & cold menu

(Sweet options available on request)

BBQ

Selection of burgers, sausages & chicken skewers served with fresh rolls, salads & relishes

(Vegetarian options available on request)

Fish & Chips

This all time favourite consists of battered cod served with chunky chips, bread rolls, pickles & relishes & a squeeze of lemon

(Add newspaper cones for your guests to help themselves for only 20p per guest)

Afternoon Tea

Perfect for a summer reception this buffet consists of a selection of finger sandwiches, mini vegetarian quiche, a trio of tarts & macaroons and warm scones with clotted cream & duo of fruit preserves

The Ploughman's

Assiette of British cheeseboard served with pork pies, honey roasted ham & vegetarian quiche selection with bread rolls, coleslaw & potato salad & a variety of leaves, pickles and dressings

Taste of India

Chef's homemade meat & vegetable curry of your choice served with rice, naan bread, poppadoms, vegetable samosas & onion bhajis and a selection of salads & dressings

Thai the Knot

Thai green chicken curry & gingered beef stirfry served with hot & spicy fishcakes & a sweet chilli sauce with sticky rice & noodles & crispy vegetable money bags with hoisin sauce

(Other options available)



"We had such a great day and will forever remember our Kingswood wedding"

Pippa & Glenn Branch
May 2014



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ADDITIONAL CATERING OPTIONS

Champagne Sorbet – £2.00pp

A refreshing intermediate course of champagne sorbet to cleanse the palette between courses

Nibbles – £2.50pp

A selection of dry snacks & olives to accompany your drinks reception or evening buffet

Candy Cart – £3.50pp

A colourful display of upto 10 assorted sweeties & chocolates stunningly displayed to match your theme in vases, jars and platters & served in 'Matilda' – our Victorian Candy Cart

(Minimum catering 40)

Fudge Cart – £3.95pp

Our sumptuous selection of assorted fudge, butter tablet, nougat and coconut ice & other sweet treats stunningly presented in Matilda – our Victorian Candy Cart and themed to match your special day

(Minimum catering 40)

Chocolate Fountain – £3.95pp

A choice between milk, dark or white chocolate served with fresh strawberries, white & pink marshmallows and sugared mini doughnuts

(Minimum catering 30)

Trio of Tarts – £4.95pp

An assorted selection of mini tarts to accompany your evening buffet or to be served with your tea & coffee – temptingly sweet and delicious

(Minimum catering 25)

Winter Warmers – £6.95pp

Mulled Wine served with mini mince pies & gingerbread men

Hog Roast

We are able to supply organic hog and lamb roasts to accompany your Wedding Breakfast or Evening Buffet. Please enquire for individual requirements and quotations

Wedding 'Cheese' Cake

A show stopping tower of cheeses as an alternative to a traditional wedding cake decorated with fruit & nuts & served with sweet apricot chutney & a selection of crackers & bread

(Minimum catering 50 – prices available on request)

*"In all honesty,
nothing about the day
could have been any
better!"*

Claire & Dean Calver
June 2014



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YOUR WEDDING CHECKLIST

We thought we would help remind you of everything that needs your attention as you plan for your special day. Drawn up by our dedicated wedding co-ordinators, this list will help you plan and get you "to the church on time".

The date of our wedding/civil partnership is

What time do you intend getting married?

Is the church/registrar available on that day. If so book it now!

Yes ☐ No ☐

Is the venue available? If so make your provisional booking.

Yes ☐ No ☐

If Kingswood is available book a free consultation with our wedding co-ordinator.

Date of consultation

Pay your deposit to secure the venue.

Look at the menus and select two items from each course for tasting.

1

2

Book your complimentary menu and wine tasting.

Date of tasting

Time of tasting

Number of guests:

Day Evening

What time do you expect to arrive at Kingswood?

Decide on your reception drinks choices

Confirm your canapé choices

What music will you have during the arrival drinks:

Pianist ☐ Background ☐

Will you be having a receiving line?

Yes ☐ No ☐

Make contact with the toastmaster.

Do you require cake stand & knife.

Yes ☐ No ☐

Will the cake be served with the wedding breakfast or with the evening buffet?

Will the bar be cash or account or both?

Cash ☐ Account ☐ Both ☐

Would you like us to arrange your DJ, disco or band? (Arrangement fee applicable)

Yes ☐ No ☐

Departure time

Do you require a late licence? (£275 council fee applies)

Yes ☐ No ☐

Confirm timings with photographer/video.

Confirm honeymoon arrangements.



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Important Information

All our prices and packages are subject to change without prior notice.

Please note that, at the General Manager's discretion, licenced doormen may be required at functions where high numbers of young people are expected. We will provide this service, advise the cost in advance and charge the client accordingly.

TERMS AND CONDITIONS

Kingswood Golf and Country Club is part of Dwellcourt Group Ltd and is hereafter termed the Company. These terms and conditions apply to all Conferences, Banquets, Functions and other related bookings held on the Company's premises by the client.

1) CONFIRMATION OF BOOKINGS

- i) Bookings will be regarded as provisional until the Company is in receipt of a signed and completed booking form and the appropriate deposit.
- ii) This deposit is non-refundable upon cancellation of the said date.
- iii) The Company reserves the right to release the reservation if the initial deposit is not received.
- iv) Bookings not confirmed within 14 days of making the reservation may be released; the Company will try to contact you before doing so.

2) FINAL NUMBERS

- i) The client shall give details of final numbers attending no later than 14 days prior to the function. The Company will try to accommodate any increase over previously advised numbers.
- ii) An invoice will be sent 14 days prior to the function date and payment will be received no later than 7 days prior to the event.
- iii) The Company will not be liable for any decrease in numbers after final payment of the invoice but in any case the minimum chargeable number of 80 will apply (for a silver-served sit down meal only).

3) PAYMENT

Payment must be received no later than 7 days prior to the event. You can pay by cash, cheque or credit card. We accept all major credit cards including Amex. Please note that if you choose to by credit card or Amex you will incur a fee of 2.5%..

4) CLIENTS USE OF THE PREMISES

- i) The client and persons attending the function shall:
 - a) comply with all licensing, health and safety and other regulations relating to the premises.
 - b) not bring any dangerous or hazardous items onto the premises and to remove such items promptly when requested to do so by a member of Company management or any other such authorised person.
 - c) Not consume any food or drink on the premises not supplied by the Company or its authorised caterers, without the Company's prior written consent.
 - d) Not act in any improper or disorderly manner, leave promptly at the appropriate time and comply with any reasonable request by the Company's employees.
- ii) Any person or item in breach of these conditions may be refused admission to, or be removed from the premises.

5) CANCELLATION BY THE COMPANY

- i) The Company may cancel the bookings under the following circumstances:

PLEASE NOTE THAT WE ARE UNABLE TO PROCESS
UNSIGNED BOOKING FORMS AND IF NOT SIGNED WE MAY
HAVE TO RELEASE YOUR PROVISIONAL BOOKING

- a) If the premises or any part of it is unavailable due to circumstances outside its control.
- b) If the client becomes insolvent or enters into liquidation or receivership.
- c) To avoid breach of these conditions.
- d) If it might prejudice the reputation of, or cause damage to the Company.
- ii) In such an event, the Company will refund any advance payments made but will have no further liability to the client.

6) CANCELLATION BY THE CLIENT

- i) Cancellations must be notified to the Company in writing.
- ii) Upon receipt of a cancellation letter the following fees will apply;
 - 1) More than 6 months prior to the function date
Whilst no cancellation fee applies the deposit is non-refundable.
 - 2) 3 – 6 months prior to the function date
A fee of 25% of the anticipated cost of the full invoice will apply
 - 3) 1 – 3 months prior to the function date
A fee of 50% of the anticipated cost of the full invoice will apply
 - 4) Within 1 month of the function date
A fee of 75% of the anticipated cost of the full invoice will apply.
- iii) If following cancellation the Company manages to re-let the facility on that date for an equivalent revenue the cancellation charges will be waived but the deposit will be non-refundable.

7) LIABILITY

- i) The Company will be liable to the client and/or persons attending the function for injury to persons or loss or damage to property only where and to the extent that it has been negligent but otherwise will be under no liability to them whatsoever.
- ii) The client will be liable for any loss or damage to the Company's property including walls, light fittings and equipment (including items hired for their use) or injury to any person including the Company's staff and shall indemnify the Company against any liability (other than the Company's liability in i) above) arising from the function.
- iii) The client is advised to consider arranging insurance for the function covering public liability and loss or damage to its property and that of persons attending the function.

Wine and Liquor

Our wine lists are reviewed in January each year and apply through to the following March. Market conditions may mean changes in vintages and prices from one year to the next. We can offer the facility of a late licence until 12.45am for a supplement fee of £275.00. Please ask our Conference and Banqueting office for further details.

8) GENERAL

- i) The Company will take all reasonable steps to fulfil the reservation to the best of its ability and in accordance with the details provided. However, it reserves the right to provide alternative services of at least an equivalent standard at no additional cost to the client.
- ii) The client shall not be entitled to assign the booking to any third party nor utilise the Company's facilities, other than for the purposes agreed.
- iii) The Company reserves the right to pass onto the client any additional costs incurred by them in respect of goods and services requested during the course of the function or caused by the client not adhering to the agreed times of services.
- iv) Whilst the Company has taken all reasonable steps to ensure that the information contained in its brochures, tariffs, leaflets and advertisements is accurate, it reserves the right to alter, substitute or withdraw any service or facility or amenity without notice if necessary.
- v) Notwithstanding anything contained in these Terms, the Company will not be liable for any failure to perform its obligations to the client in whole or part as a result of any of the following circumstances:
 - a) Strikes and other industrial action(s)
 - b) Fire and/or floods at or near the premises
 - c) Civil unrest, dispute or commotion
 - d) Act of God
 - e) Legal actions against the Company, not resulting from its negligence, preventing the supply of services
- vi) Written confirmation of the reservation shall be deemed to be acceptance of these conditions.
- vii) This agreement shall be subject to the law of the country in which the premises is situated.
- viii) These Terms and Conditions and Booking Forms supersede all previous versions.



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WEDDING BOOKING FORM

Name of Bride and Groom				Date of Wedding		
Correspondence Address						
				Postcode		
Invoice Address (if different from correspondence address)						
				Postcode		
Contact numbers:	Home		Work		Mobile	
Email Address						
Room Booked						
Number of Guests Expected:	Meal		Evening		Arrival time at venue	
If you plan to have a Civil Ceremony, will it be held at Kingswood Golf and Country Club						
Yes				No		

FUNCTION INFORMATION

Package & Price chosen		Deposits	
		Deposits are payable at the time of booking, as follows: £900.00	
Civil Ceremony fee (not including registrar's fee)		I have read and understand the booking terms and conditions and I agree to be bound by them in relation to the function booked for:	
Late Licence charges		Date of function	
		by (name of client)	
Additional charges		Signature of client	
		Date	
Type of Meal Chosen		Signed by Admin	



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ACCOMMODATION - THE LODGE AT KINGSWOOD

Congratulations on your forthcoming wedding and we hope that you will find the information below helpful as you plan your big day!

We appreciate that every wedding is unique and although we have tried to answer as many possible questions as we can on this fact sheet, please do not hesitate to call us on 01737 832 188 if you have more specific questions.

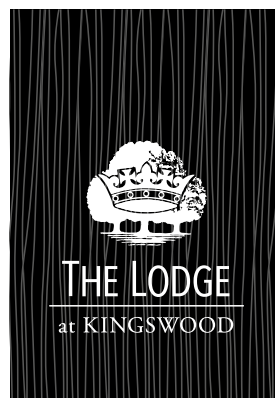
Special Wedding Rates for 2015/2016:

£109 - Standard Double/Twin

£129 - Premier

£150 - Executive

All rates include breakfast and are for 2 people sharing.



PLEASE NOTE THAT CARD DETAILS WILL BE REQUIRED TO RESERVE ROOMS. ROOMS HELD WITHOUT CARD DETAILS CAN NOT BE GUARANTEED.

Supplements apply where more than two people are sharing a room.

Adult - £40, Child - £25,

Infant (requiring a travel cot) - £15

These supplements include breakfast.

CHECK-IN FROM 15:00

CHECK-OUT UP TO 11:00

Please note that early check-ins and late check-outs will incur additional charges. If guests wish to arrange an early check-in or a late check-out, they will need to discuss these arrangements with our reservations team when making their booking. Where possible we will be as flexible as we can, provided it does not impact on any guests already staying with us.

Cancellation Policy

We will cancel a reservation without any charges if it is cancelled 48hrs prior to arrival. Guests cancelling after this period will be charged for one night's accommodation.

We look forward to welcoming you to
The Lodge at Kingswood



WEDDINGS

V1.1

For more info please visit:

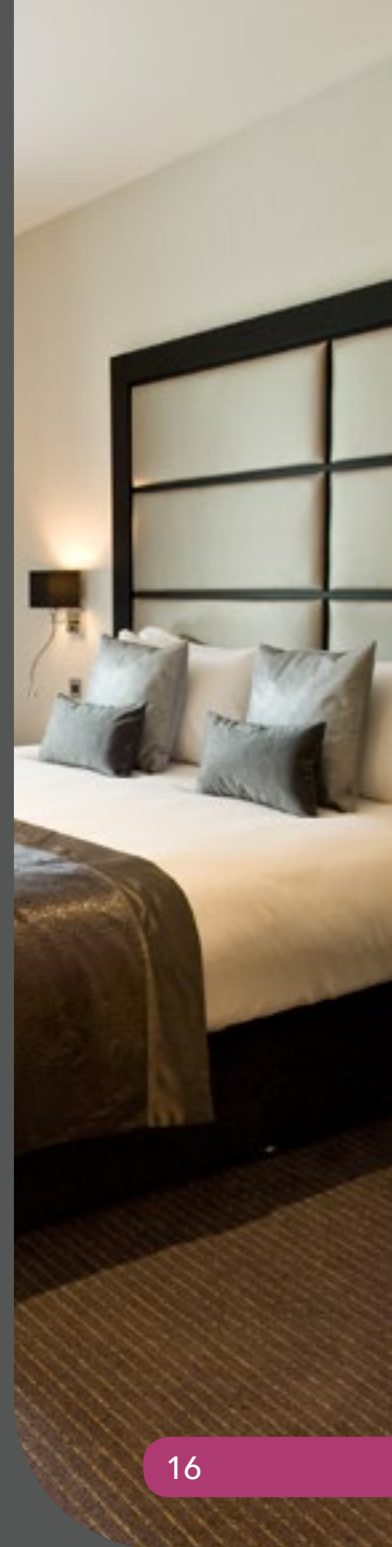
www.kingswood-golf.co.uk

t. 01737 832 188

e. weddings@kingswood-golf.co.uk

 Weddings at Kingswood

 @WeddingsatKGC



THE LODGE AT KINGSWOOD - FACT SHEET

Hotel facilities and services

Available Rooms

- 13 standard rooms of approx 23 m²
- 3 premier rooms of approx 28 m²
- 2 executive rooms of approx 43 m²

Free parking for 120 cars

Free Wi-Fi throughout

Dining facilities on site

Bar open until late

Banqueting facilities (up to 200 people)

Meeting and conference rooms (up to 100 delegates)

Reception (07h00 to 22h00)

Room service (limited menu) until 21h30

Open terrace overlooking the golf course

Access to our championship golf course and Proshop

Shuttle service to Gatwick airport (chargeable)

Massage treatments

Why not de-stress and unwind as you get ready for your special moment. Treat yourself to a relaxing massage and feel the difference.

Book with our reservation team.

Treatments and prices available on request.

Room Features

Sky including movies/sport channels

Rain shower

Flat screen TV

Mini bar

Air conditioning (individually controlled)

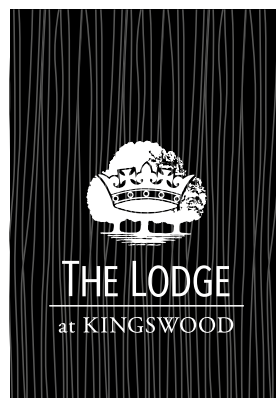
Safe in room

Iron and ironing board (available on request)

Hairdryer

Executive rooms include bathrobe, slippers, 40" TV and baths

Nespresso coffee machines with fresh milk



For more info please visit:

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