
Weddings at Styrrup Hall



Styrrup Hall
GOLF & COUNTRY CLUB

Congratulations

On your engagement...

May we take the opportunity to congratulate you on behalf of the staff at Styrrup Hall Golf Club on your forthcoming wedding, and extend our best wishes to you for the future.

Your wedding day is one of the most important days of your life and we will do our utmost to make your reception an unforgettable experience. There are so many decisions to make and people to see at this time so let us help by leaving the reception arrangements in our capable hands.

Once you have had the opportunity to decide on a date, book the ceremony and reception venue, no further action is required on our behalf until we begin to plan your special day together in detail. A non-refundable booking deposit of £500.00 is required to confirm the date on our calendar, and a further substantial deposit would be due when we start to plan the format of your reception. Final payment in full is due no later than two weeks before the Wedding.

Thank you for your interest and if you require any additional information please do not hesitate to contact me during office hours. We could then discuss your plans in more detail, view the Banqueting Room and private Bridal Garden and talk about your individual requirements.

Kind regards,
Lauren Stones
Events Coordinator



The
perfect
setting for all
of the family
to enjoy.....



Let's Raise a glass...

To give our guests more choice, we do not offer set drink packages but allow guests to select options to suit their own style and budget, for example:

One glass of Bucks Fizz on arrival - **£4.25**

One glass of House Wine with your meal -
£4.25

One Glass of Sparkling Wine for the toast -
£5.25

One Glass of House Champagne for the toast
- **£7.25**



House Wine on the table from **£12.95** per
bottle

OR

see our full Wine List from **£14.95**

*Unless stated, sparkling wine will be used for Bucks Fizz.
However we will be happy to quote using Champagne*

Canapes

While you are out taking photos why not have some canapes for your guests to enjoy...

£3.95 per person

Parma ham and olive tapenade

Mini pizza on toasted bread

Tomato and basil bruschetta

Cherry tomato and mozzarella sticks

Smoked salmon with cream cheese and cucumber

Mushroom, Gorgonzola and honey

Tuna and sun dried tomato pesto fishcakes with herb mayonnaise

Mini sticky sausages in honey and sesame seeds

Mini spicy chicken kebabs

Cherry tomatoes filled with goats cheese and basil

Strawberries dipped in white and dark chocolate

If you have any questions about food allergies or intolerances, before ordering any item please speak to a member of our team who will be happy to help you

.... Enjoy your photos in our
Bridal Garden



Your Wedding Breakfast

We have various different options
for your wedding breakfast.

Choose from a Hot fork buffet or
a traditional 4 course meal.

Please choose a set, single choice
menu for all guests –
unless you wish to pre-order their
menu choices.

Hot Fork Buffet

£18 per head

A choice of options from the following suggestions:

Meat or Vegetarian Lasagne

Sweet and Sour Chicken

Chicken Chasseur

Steak and Ale Pie

Beef Bourguignon

Mushroom or Pork Stroganoff

Chilli Con Carne

Chicken or Beef Madras Curry served with Poppadoms

Sausage and Mash with Onion Gravy

Fish Pie topped with Mash & Cheese

Salmon with Tomato, Basil & Olives

Served with a choice of

Chips, Potato Wedges, Curly Fries, Rice, Butter Roasted New Potatoes with Red Onion & Parsley or Mixed Salad, Garlic Bread or Peas

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A selection of Home Made desserts:

Suggestions below, or tell us your favourite and we'll try and help:

Chocolate and Brandy Torte

Vanilla Cheesecake with fruit compote

Fresh Fruit Salad

Chocolate Profiterole Mountain

Cheese Platter

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Tea or Coffee

If you have any questions about food allergies or intolerances, before ordering any item please speak to a member of our team who will be happy to help you

Starters

Classic Prawn Salad - £6.95

Prawns on Iceberg lettuce, spring onion, cucumber and tomato salad
dressed with Marie Rose sauce

Smoked Salmon - £6.95

Served with lemon crème fraiche and rocket salad

Fan of Melon - £6.95

Served with fruit coulis and champagne sorbet

Chicken Liver Pate - £6.95

Served with onion chutney, toast and salad garnish

Home-made Soup - £5.95

Roast Parsnip and Carrot, Cream of Mushroom,
Tomato and Basil,
Cream of Leek and Potato with Croutons, Broccoli and
Stilton,
Sweet Potato and Butternut Squash with crème fraiche
and chives,
Pea and Mint – *or tell us your favourite and we'll try to
help.*
(Served with bread as appropriate)

Main Course

Succulent Roast Beef with home made Yorkshire
Pudding - **£15.95**
Accompanied by Red Wine Gravy

Roast Crown of Turkey - **£15.95**
With chipolata sausage and cranberry stuffing

Roast Loin of Pork - **£15.95**
Served with Mustard Cream Sauce

Baked Chicken Fillet - **£14.95**
Served with Sage & Onion Stuffing and rich red wine
gravy
(or with the sauce of your choice)

Sea Bass - **£14.95**
Accompanied by Roast Mediterranean Vegetables and a
Tomato Sauce

Fillet of Salmon - **£14.95**
Served with lemon & herb white wine sauce

*(All served with a selection of Potatoes and Seasonal Fresh
Vegetables):*

Vegetarian Dishes:

Butternut Squash and Courgette Risotto - **£10.95**
Served with pesto and parmesan

Savoury Bread and Butter Pudding - **£10.95**
Served with goats' cheese, spinach and roast peppers

Desserts

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**All £6.95 Per person**

Fresh Cream Filled Profiteroles laced in warm Chocolate  
Sauce

Sticky Toffee Pudding with Toffee Sauce

Intoxicating Irish Cream Cheesecake

Tropical Fruit Salad

Chocolate and Cointreau Roulade

Meringue Nest with warm Cherry Sauce and Vanilla Ice  
Cream

Lemon and White Chocolate Sponge with Custard

Chocolate Gateau with rich Chocolate Butter Cream

or tell us your favourite and we'll try and help!

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Coffee or Tea with Mints - **£1.95**

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*Children under the age of 12 years will be served a smaller portion of the chosen menu at a cost of 75% of the adult meal. Infants in high chairs will not be charged if they do not require a meal.*

If you have any questions about food allergies or intolerances, before ordering any item please speak to a member of our team who will be happy to help you

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Lets Start the...

Dancing



The Banqueting Room Bar is licensed until 12.00 Midnight and entertainment carries on until 12.30am. For any functions requiring a disco, we have a resident DJ who should be booked through ourselves. He is currently priced at £220.00 for the evening and is happy to take requests for your choice of music. Any live entertainment is permitted but should be arranged prior to the evening with full P.A.T certification and public liability insurance.

Evening Buffet Option 1

Closed Sandwiches, snacks and 5 options - £12.00 per person

Closed Sandwiches, snacks and 7 options - £14.00 per person

Closed Sandwiches (in brown or white sliced bread)

Tuna mayo, Egg mayo, grated cheese, carved Ham & carved Beef
Crisps and Snacks (no peanuts).

Open Sandwiches (on brown or white bread cakes)

- Supplement of £1.00 per head -

Beef, Stilton & Celery, Cheese & Pickle, Chicken & Bacon, Salmon Mayonnaise & Ham & Mustard
Crisps and Snacks (no peanuts)

Then select any 5 or 7 items from the following list to complete your buffet:

Warm Garlic Bread with Cheese
Mini Yorkshire Puddings with Beef & Gravy
Warm Battered Chicken Goujons
Warm Sausages in a Honey Mustard Glaze
Warm home made Sausage Rolls
Warm Cajun spiced Chicken Strips
Warm BBQ Chicken Drumsticks
Cold assorted slices of Quiche
Crudities and Dips
Cous cous salad with roasted vegetables

Creamy Coleslaw / Pasta Salad
Potato and Bacon Salad with Cottage Cheese
Tomato and Mozzarella Salad
Cherry Tomato and Goats' Cheese Salad
Tossed Green Salad
Caesar Salad
Hand Cut Chips
Seasoned Potato Wedges
New Potatoes with Red Onion & Parsley
Curly Fries

A selection of Home Made desserts:

£35.00 each (approximately 16 portions)

Suggestions below, or tell us your favourite and we'll try and help:

Sticky Toffee Pudding
Raspberry and Orange Liquor Roulade
Cheese Board with assorted cheese biscuits, celery and grapes
Chocolate and Brandy Torte
Vanilla Cheesecake with fruit compote
Chocolate Profiterole Mountain

If you have any questions about food allergies or intolerances, before ordering any item please speak to a member of our team who will be happy to help you

Evening Buffet Option 2

£20 Per Head

A selection of cold carved meats:
Roast Beef, Honey Glazed Ham and Turkey Breast

Dressed Fresh Salmon with Prawns

Tossed Green Salad with Herbs and honey mustard dressing

Assorted Salad dishes

Coleslaw / Pasta Salad

Crudities and Savoury Dips

Cheese Board Platter

Brown and White Rustic Bread Rolls and Butter

*Served with a choice of Chips or Potato Wedges or
Butter Roasted New Potatoes with Red Onion & Parsley*



A selection of Home Made desserts:
Suggestions below, or tell us your favourite and we'll try and help:

Chocolate and Brandy Torte

Vanilla Cheesecake with fruit compote

Sticky Toffee Pudding

Glazed Lemon Tart

Raspberry and Orange Liquor Roulade



Tea or Coffee

*If you have any questions about food allergies or Intolerances, before
ordering any item
please speak to a member of our team who will be happy to help you*

Wedding Exclusivity



We offer wedding exclusivity!
This means there will not be another bride or
groom on the grounds during your wedding.

F&Q's

Is there a charge for the hire of the banqueting facility?

There is no separate room charge for the use of our facility. All menu prices are fully inclusive of all costs, together with VAT at the current rate.

How many people day and night can the facility hold?

During the day our Banqueting Room can seat a maximum of 100 guests with a forward facing top table. During the night for the evening buffet it can hold up to a maximum of 140 guests, depending on the table layout preferred. Our Banqueting Facility is air conditioned with four units placed around the room and has a good sized wooden dance floor.

What is the smallest number of people usually required for a formal reception?

A minimum of 40 adult guests is usually required for a formal reception on a Saturday.

What is included in the price of the wedding breakfast and what options are given?

The Wedding Breakfast prices include ivory linen tablecloths. An additional charge is, however, made for fresh linen with the evening buffet. Paper napkins in the colour scheme of your choice are provided, but if linen napkins are preferred they can be hired on your behalf - this would be at an additional cost as charged to us. If you choose to have a formal Wedding Breakfast, you will be asked to choose a set menu from the options listed for you and all your guests. Children under the age of 12 years will be served a smaller portion of the chosen menu at a cost of 75% of an adult meal. We do also offer a late afternoon wedding celebration with the buffet or meal of your choice going into the evening and we are happy to accommodate your wishes.

What room layouts can be offered?

Our Banqueting Room can be adapted to a variety of table layouts with the most popular being a top table and separate round tables of 6-10 persons. We are happy to advise you on any table plan that suits your needs for your special day. If a twinkle back-drop is required, the top table must be situated on the side wall of the room.

What is the license for the Banqueting Room Bar and Entertainment?

The Banqueting Room Bar is licensed until 12.00 Midnight and the entertainment carries on until 12.30am. For all functions we have our resident DJ who should be booked for the evening. He is currently priced at £220.00 for the evening and he is happy to take requests for your choice of music. Any live entertainment is permitted but should be arranged prior to the evening with full P.A.T. certification and insurance.

Is there a dress code?

We have a smart/casual dress code in our Banqueting Room at all times.

Are there any Health and Safety rules?

A main health and safety requirement is for the safety of all children. We advise that when children leave the banqueting room, an adult should accompany them. The reason for this is due to the close proximity of the driving range and a deep pond. Also, if an evening buffet is required, we do ask you to sign a disclaimer if you wish the buffet to be left out after the recommended time given by us.

Should we book transport home in advance?

It is essential to book taxis in advance as in this area it is not possible to get transport late at night.

Following previous Weddings, Parties and Celebrations held at Styrrup Hall, we recommend the companies below have all provided an excellent service for our guests

ELITE BRIDAL & OCCASION WEAR

www.elitebridalwear.co.uk
01302 338757

CLOVERLEAF FLOWERS AND BALLOONS

www.cloverleaf-flowers.co.uk
01302 744706

GEMINI PHOTOGRAPHY

www.lloydbunting.co.uk
07748 467712

BARRIE CODLING PHOTOGRAPHY

www.barriecodling.co.uk
01777 705396 or 07949 833911

ASPIRE HAIRDRESSING

01302 745567
STYRRUP HALL – 1ST FLOOR

SPECIAL EVENTS

www.specialevents-aladdinscave.com
01302 322252
VENUE DÉCOR

MAXINES FLOWERS & GIFTS

95 Scrooby Road, Bircotes
Doncaster DN11 8NN
01302 752114

VINTAGE ROSE PHOTOGRAPHY

weddings@vintagerosephotography.co.uk
07736 278047 or 01777 709679
(Photography and Vintage Jewellery
Wedding Bouquets)

CUPCAKES 2 LOVE LTD

info@cupcakes2love.co.uk
07824 556233. Cakes & candy carts

ANTHONY HAYWARD – PIANIST

01765 635314

1860 DIRECT - GREENWOOD MENSWEAR

Direct@1860.co.uk
01302 364516
(Formal Wedding Attire to Hire)

MOBILE HIRE ATTIRE (GENTS)

07885 637000

ALL OCCASIONS

07889 804930
www.alloccasionsworksop.com
Venue Dressing for weddings & parties

HIS AND HERS VOICES

07772 734524
Voice and Piano Performance
Laura.lister@hotmail.co.uk

STATIONERY BY GEMMA

20 Lilac Grove
Cantley, Doncaster DN4 6PF
07813 816965

ARCHANGEL DOVES – Dove Release

07852 538949
info@archangel-doves.com

JANET GLEADALL – BIT OF A DO

01302 742843 / 07928 346777
WEDDING CAKES AND
INVITATIONS
janet.gleadall2@btinternet.com