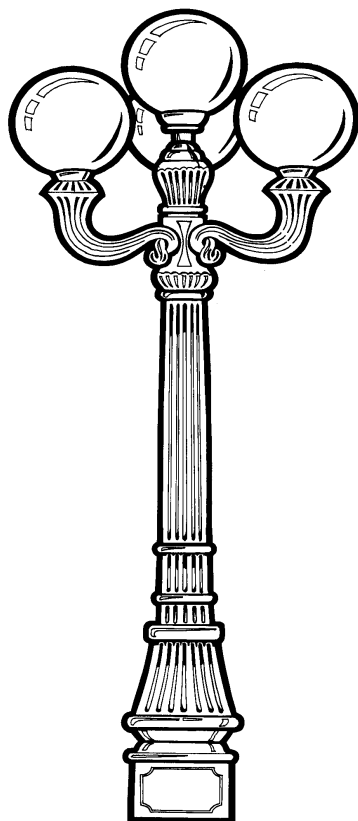


DINNER BROCHURE



2011

TILSWORTH GOLF CENTRE
Dunstable Road, Leighton Buzzard, Bedfordshire, LU7 9PU
Telephone 01525 210722
www.tilsworthgolf.co.uk
Email: info@tilsworthgolf.co.uk

Your Dinner Party at Tilsworth Golf Centre

Here at Tilsworth Golf Centre we pride ourselves on our high standards of food preparation and service, a reputation which has been built up over many years. We like to make each function as personal as possible, and have tailored a broad range of dishes to cater for all tastes.

Your dinner package will include the following:

- White Table Cloths
- Choice of Napkin Colour
- Plated service
- Guest Name cards for multi-choice dinners
- Background Music (if required)

Room Hire Charges (See terms & Conditions):

Bistro	Private Use for groups of 20 or over Seats up to 34	£65.00	Free to Groups over 25
Stanbridge Suite	Seats up to 54 persons	£65.00	Free to Groups over 25
Terrace Room	Seats up to 112 persons	Upto 60 Meals	£180.00
		61+ Meals	£100.00

Choosing a Set Menu:

Please choose a Starter, a Main Course and a Dessert for ALL Diners, a single Vegetarian choice may be made for your Vegetarian Guests (must be pre-ordered).

If you wish to offer a multi choice menu, please choose up to three dishes from each course. Surcharges are as follows:

Two choice menu	Extra £1.50 per person
Three choice menu	Extra £2.50 per person

If you have any dietary requirements please notify us and we will do our best to accommodate accordingly. A completed Meal Selector must be returned not later than 14 days prior to the Dinner. A single Vegetarian choice may be offered in addition to your 2/3 choices without charge.

Making a booking:

Once you have chosen a date, please make a provisional booking with one of the management team. Within two weeks we will then require a non-refundable deposit to confirm your booking. £60.00 is required as deposit for the Bistro or Stanbridge Suite and £180.00 is required for the Terrace Room. Please enclose your booking form with any deposit paid. Then simply choose the menu which is most suited to your taste, if opting for a multi-choice menu, a selector sheet must be completed, which will help you to collect your guest's choices. Approximately two to three weeks before your dinner, one of our management team will meet with you to discuss final details and to collect your menu choices.

Menu A:

Choosing your menu:

2 Course Set Menu £17.50 per person

3 Course Set Menu £21.50 per person

Please choose a Starter, a Main Course and a Dessert of your choice.

If you require a multi-choice menu, please choose up to three dishes from each course. Surcharges apply.

Starters

- 1) *Homemade Roasted Red Pepper and Tomato Soup, Topped with Croutons and Olive Oil*
- 2) *Homemade Leek and Potato Soup Topped with Croutons and Cream*
- 3) *Brussels Pate served with Sourdough Toast and Autumn Fruit Chutney*
- 4) *Prawn and Crayfish Tail Cocktail with Brown Bread and Lemon*
- 5) *Melon and a Mixed Berry Nest served with Raspberry Coulis*

(All Starters will be accompanied alternate White & Brown Rolls)

Main Courses

All main courses are served with a selection of Seasonal Vegetables and Potatoes

- 1) *Roast Lamb with Garlic and Rosemary, served with a Redcurrant Jus*
- 2) *Roast Topside of Beef served with a Yorkshire Pudding and Traditional Gravy*
- 3) *Chicken Supreme served with a Wild Mushroom and Tarragon Sauce*
- 4) *Slow roasted Pork served with caramelised Apple*
- 5) *Fillet of Salmon served with a White Wine and Chive Sauce*

For Vegetarian Options – See Vegetarian Main Courses

Desserts

- 1) *Profiteroles served with a duo of White & Dark Chocolate Sauce*
- 2) *Homemade Sticky Toffee Pudding served with Vanilla Ice Cream and a Toffee Sauce*
- 3) *Traditional Warmed Apple Pie with a Vanilla Custard Sauce*
- 4) *Raspberry Crème Brûlée with a shortbread biscuit*
- 5) *Homemade Brandy Snap Basket filled with fresh Exotic Fruits and Ice Cream*

Tea or Coffee served with After Dinner Mints

Finish Your Meal With.....

Cheese & Biscuit Platter (10 servings)

£38.80 per Platter

Selection of Cheeses, Biscuits, Grapes, Apple & Celery

Menu B:

2 Course Menu £18.95 per person

3 Course Menu £22.95 per person

Please choose a Starter, a Main Course and a Dessert of your choice.

If you require a multi-choice menu, please choose up to three dishes from each course. Surcharges apply.

Starters

- 1) Homemade Carrot & Corriander Soup
 - 2) Individual Whole Warmed Camembert with Mixed Leaves, Red Onion Marmalade and Ciabatta Slices
 - 3) Smoked Salmon Timbale Upon a bed of Mixed Leaves drizzled in a Citrus dressing
Accompanied with Brown Bread & Butter
 - 4) Chicken and Bacon mixed leaf & rocket Salad
 - 5) Melon with Parma Ham
- Served with rocket leaves, Balsamic vinegar and a Red Pepper Coulis

(All Starters will be accompanied alternate White & Brown Rolls)

Main Courses

All main courses are served with a selection of Seasonal Vegetables and Potatoes

- 1) Lamb Shank served with a Rosemary and Red Wine Gravy
- 2) Roast Sirloin of Beef served with a mushroom and Brandy Sauce
- 3) Fillet of Sea Bass served with a Champagne Sauce
- 4) Chicken Breast stuffed with Sage and Onion Stuffing
Wrapped in Smoked Bacon and served with a Thyme Jus
- 5) Duck Breast Slices, served with a Rich Port & Plum Sauce

For Vegetarian Options – See Vegetarian Main Courses

Desserts

- 1) Lemon Tarte served with a Mascapone Quenelle and Raspberry Coulis
- 2) Strawberry and Shortbread Tower Filled with Fresh Chantilly Cream
and served with Crème Anglaise
- 3) Chocolate Marquise served with Vanilla Ice Cream & Chocolate Sauce
- 4) Mango & Passion Fruit Bavarois served with a Mango & Passion Fruit Couli
- 5) Blackcurrant Delice served with a Blackcurrant Sorbet

Tea or Coffee served with After Dinner Mints

Finish Your Meal With.....

Cheese & Biscuit Platter (10 servings)

Selection of Cheeses, Biscuits, Grapes, Apple & Celery

£38.80 per Platter

VEGETARIAN MAIN COURSES

All Vegetarian main courses are served with a selection of Seasonal Vegetables and Potatoes

1. Mixed Vegetable Risotto served with a Parmesan Crisp
2. Tagliatelle of Wild Mushrooms served with Parmesan Cheese and Rocket
3. Mediterranean Vegetable stuffed Puff Pastry Tart
Accompanied by crushed New Potatoes and Seasonal Vegetables
4. Bouchee of Asparagus served with a White Wine and Chive Sauce
Accompanied by crushed New Potatoes and Seasonal Vegetables
5. Goat's Cheese and Red Onion Shortcrust Pastry Tart
Accompanied by crushed New Potatoes and Seasonal Vegetables

BOOKING FORM

Please complete and return with deposit

Name _____

Occasion _____

Telephone _____ Email _____

Address _____

Post Code _____

Date of Booking _____

No of guests - Minimum _____ Maximum _____

Arrival Time _____ Meal Time _____

Finishing Time _____

Disco/Band _____

Background Music

Cheese Board

Napkin Colour/ Style _____

Additional Information _____

Deposit Amount Paid _____

No food (except the Celebration Cake) or beverage of any kind to be brought onto the premises. No corkage facilities are available. We accept the Terms & Conditions as stated.

Date _____ Signed _____

FINAL PAYMENT/ FINAL MEETING DATE _____

(ARRANGED BY TILSWORTH STAFF)

BOOKING INFORMATION & TERMS OF BUSINESS

BOOKING

Provisional bookings can be made without charge, and last for a period of 14 days. In order to confirm your booking, we must receive your deposit of £180.00, together with a letter of confirmation within the 14 day period. Should your letter and deposit not be received within this time, we shall assume your provisional booking is no longer required, and the date will be made available to others.

ROOM HIRE

<u>The Terrace Room</u>	Capacity 200 people
£180.00	For functions catering for up to 60 persons
£100.00	For functions catering 61 persons or above

The Standard Room Hire Charges include Private Bar, Dancing Facilities and a function arrival time from 7pm till Midnight.

Supplements:

Function start before 7pm £50 per hour

Extension until 1 am – Additional Room Hire charge of £ 100.00

Extension until 2 am – Additional Room Hire charge of £ 175.00

The client must undertake to comply with the statutory laws relating to the service of liquor and the provision of entertainment. After 20 minutes drinking-up time has elapsed, all remaining drinks shall be removed. (Sunday hours will be by arrangement with the management and confirmed at the time of booking).

The Stanbridge Suite/Bistro

The Stanbridge Suite & Bistro is served from the main bar which closes at 11 pm

Monday through to Saturday. Sunday hours agreed prior to date.

FINALISATION

We will require a meeting with you before your function, to discuss and plan every detail. At this time a Pro Forma Invoice will be issued, and your payment in full must be made no less than 14 days before the date of your booking.

Cheques should be made payable to "Tilsworth Golf Centre Ltd"

CANCELLATION

Should your Function have to be cancelled for any reason, your deposit and any monies paid will be forfeit. A Cancellation Fee, calculated as follows will be charged based on the Party Night Buffet Price for the original estimation of numbers:

Less than 7 Days before the function – 100% of the total cost			
1-4 Weeks	ditto	75%	ditto
5-8 Weeks	ditto	50%	ditto
9-12 Weeks	ditto	25%	ditto

Any individual meals cancelled within 7 days will remain chargeable

TERMS

No food (except a Celebration Cake) or beverage of any kind may be brought onto the premises. No corkage facilities are available. **In order to comply with The Food Safety Act 1990; all food and beverages must be supplied by TGC.**

The client must accept full responsibility for any loss or damage to the premises, howsoever caused, fair wear & tear accepted. TGC accept no responsibility for loss, damage or injury to any guest, or guest's property howsoever caused. Clients and their guests are reminded that The Terrace Room is situated at a Golf Course. Guest's should remain in the room or on the terrace, as indicated by the signs. The company reserves the right to cancel a booking if, in the opinion of the company, the booking may damage the reputation of the company. The client will be paid a full refund of any monies paid in advance, but the company shall have no other liability.