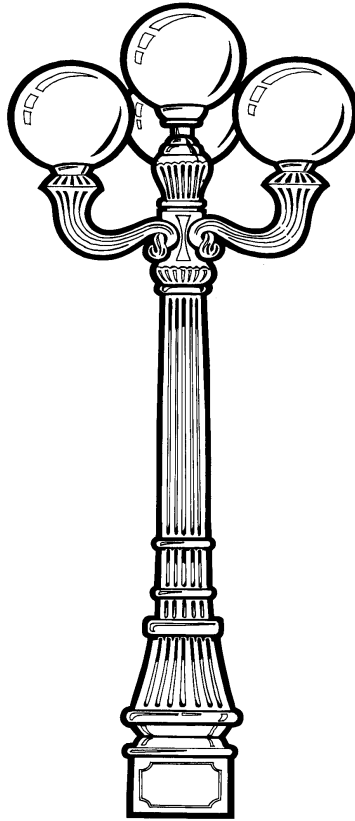


DINNER BROCHURE



2023

TILSWORTH GOLF CENTRE

Dunstable Road, Leighton Buzzard, Bedfordshire, LU7 9PU

Telephone 01525 210722

www.tilsworthgolf.co.uk

Email: info@tilsworthgolf.co.uk

A 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.

Room Hire Charges:

All rooms include:

- White linen tablecloths
- Coloured napkin of your choice
- Name Cards with meal selections
- Background music (if required)
- Room use from 7pm until Midnight

Bistro (max capacity 30):

Meal Charge Only (sole use minimum 20 people)

Stanbridge Suite (max capacity 40):

£30.00

Terrace Room Hire (max capacity 100):

Includes, dance floor,
enclosed garden, cloakroom & self
contained toilets.

£50.00 (Lunch Rate, Min 40 guests, Exit room by 4pm)

£100.00 (Under 60 guests)

£FREE (Over 60 guests)

Private Bar Facility

£100.00

1 Hour Extension: £150.00

2 Hour Extension: £300.00

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. £50.00 is required as deposit for the Bistro or Stanbridge Suite and £150.00 is required for the Terrace Room. Please enclose your booking form with any deposit paid. Then simply choose the menu package which is most suited to your taste. There is a selector sheet attached at the back which must be completed if you opt for the multi choice menu (please note a surcharge will apply). Approximately three weeks before your dinner, one of our management team will meet with you to discuss final details and to collect your menu choices and final payment.

Cancelling a booking:

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 Menu Price for the original estimation of numbers:

Less than 14 Days before the function – 100% of the total cost

2-4 Weeks ditto 75% ditto

5-8 Weeks ditto 50% ditto

9-12 Weeks ditto 25% ditto

Any individual meals cancelled within 14 days will remain chargeable

Package 1:

All will be accompanied with White Bread Rolls

2 Course Meal with Coffee £24.95 per person

3 Course Meal with Coffee £26.95 per person

*Guests to select in advance their individual choices from the menu below.
All choices must be provided at least 14 days before the dinner*

Starters

- A) *Homemade Tomato & Mascarpone Soup, Topped with Croutons*
- B) *Brussels Pate served with Melba Toast and Autumn Fruit Chutney*
- C) *Crown of Melon served with Exotic Fruits*

Main Courses

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

- A) *Roast Topside of Beef served with a Yorkshire Pudding and Traditional Gravy*
- B) *Chicken Supreme served with a Wild Mushroom and Tarragon Sauce*
- C) *Fillet of Salmon served with a Veloute Sauce*
- D) *Homemade Red Onion & Goats Cheese Tart*

Desserts

- A) *Profiteroles served with a duo of White & Dark Chocolate Sauce*
- B) *Traditional Warmed Apple Pie with a Vanilla Custard Sauce*
- C) *Homemade Raspberry Crème Brule served with Homemade Shortbread*

Extend Your Meal With.....

Cheese & Biscuits: £7.95 (per guest)

Glass of Port: £2.95 (per guest)

Food Allergies and Intolerances

*Some of our foods may contain ingredients could cause Allergic reaction.
Please speak to a member of staff for more information before ordering*

Package 2:

All will be accompanied with White Bread Rolls

2 Course Meal with Coffee £26.95 per person

3 Course Meal with Coffee £28.95 per person

Guests to select in advance their individual choices from the menu below.

All choices must be provided at least 14 days before the dinner

Starters

- A) *Homemade Spring Vegetable Soup*
- B) *Trio of Fish on bed of Mixed Leaves & Brown Bread*
- C) *Goats Cheese en croute served with red onion marmalade & balsamic coulis*

Main Courses

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

- A) *Roast Lamb served with a Rosemary Jus*
- B) *Cod Loin accompanied by Roasted Red Pepper & Tomato Sauce*
- C) *Chicken Breast stuffed with Leek & Wrapped in Smoked Bacon*
- D) *Homemade Spinach & Mushroom Filo Tart*

Desserts

- A) *Homemade Brandy Snap Basket served with exotic fruits & Ice Cream*
- B) *Chocolate & Raspberry Tart*
- C) *Homemade Sticky Toffee Pudding served with Vanilla Ice Cream & a Toffee Sauce*

Extend Your Meal With.....

Cheese & Biscuits : £7.95 (per guest)

Glass of Port: £2.95 (per guest)

Food Allergies and Intolerances

Some of our foods may contain ingredients could cause Allergic reaction.

Please speak to a member of staff for more information before ordering

Package 3:

All will be accompanied with White Bread Rolls

2 Course Meal & Coffee £30.95 per person

3 Course Meal & Coffee £32.95 per person

Guests to select in advance their individual choices from the menu below.

All choices must be provided at least 14 days before the dinner

Starters

- A) Traditional Prawn Cocktail*
- B) Individual Whole Warmed Camembert with mixed leaves & Red Onion Marmalade*
- C) Field Mushroom Stuffed with Stilton Cheese & walnuts*

Main Courses

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

- A) Lamb Shank served with a Red Wine & Rosemary Sauce*
- B) Fillet of Sea bass served with a Vierge Sauce*
- C) Confit of Duck Leg served with a Redcurrant & Rosemary Sauce*
- D) Homemade Mediterranean Vegetable tart, topped with Feta Cheese*

Desserts

- A) Tart Aux Pomme served with Toffee Sauce & Ice Cream*
- B) Strawberry, Raspberry & White Chocolate Pavlova*
- C) Mango & Passion fruit Bavarois served with Homemade Biscuits*

Extend Your Meal With.....

Cheese & Biscuits: £7.95 (per guest)

Glass of Port: £2.95 (per guest)

Food Allergies and Intolerances

Some of our foods may contain ingredients could cause Allergic reaction.

Please speak to a member of staff for more information before ordering

FINALISATION 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 £150.00, 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.

Food Allergies and Intolerances

Some of our foods may contain ingredients could cause Allergic reaction.
Please speak to a member of staff for more information before ordering

FINALISATION

We will require a meeting with you 2-4 weeks 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.

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.

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 _____

