

Tilsworth Golf Centre *Weddings*



2024

TILSWORTH GOLF CENTRE LIMITED
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Email: Info@tilsworthgolf.co.uk

Planning Your Special Day....

Here at Tilsworth Golf Centre we have been planning clients' wedding Reception's for over twenty years now and would be honoured to cater for your special day.

Our personal service will aim to suit your every need and we hope to make your wedding day as relaxed and stress-free as possible. Enclosed within this brochure you will find all the information you will need to cater for your reception. Our Head Chef has carefully prepared menus to comprise a wider range of dishes as possible and include the Traditional Wedding Drinks.

Hire of the Terrace Room for your wedding day - £1000.00

What's included in your Room Hire.....

Wedding Day Room Set up & Clear down
Private Bar 7pm - Midnight*
Red Carpet on arrival
White Table Cloths and a choice of coloured napkins
(Colours subject to availability)
White Lycra Chair Covers with your choice of colored Organza
Use of our Silver Cake Stand (if required)
Master of Ceremonies

Should you want to visit the Terrace Room we would be more than happy to show you our facilities and answer any questions you may have?

For further information, or simply a friendly chat about our facilities call Any of our management team below on 01525 210722
or Email: info@tilsworthgolf.co.uk

Civil Ceremonies

Tilsworth Golf Centre is fully licensed to hold Civil Wedding Ceremonies and Partnerships, allowing couples to be married on the premises.

Civil ceremonies may take place in the intimacy of both the Terrace Room and Stanbridge Suite

Room Capacities

The Terrace Room up to 120 people

Our charge for holding your Civil Ceremony/Partnership will be £400. For more information on holding your civil ceremony with us please contact the Management Team on 01525 210722.

Your Civil Ceremony will be run by the Central Bedfordshire Registration Service at additional charge and you will be required to make a separate booking.

If you wish to speak to the Register Office regarding bookings/charges, please call them on 03003008089



Your Wedding Breakfast...

To make your Wedding Day planning easy we have created three inclusive Wedding Breakfast packages sure to make your day memorable and complete, with Children's option's to keep your younger guests' content and Drinks Packages to make your day magical.

Included within Your Wedding Package:

- Red Carpet on Arrival
- Drink on Arrival
- Three Course Wedding Breakfast with Fresh Filter Coffee and Mints
(A set menu for all guests)
- Vegetarian Alternative
- ½ Portions for Children (up to 12yrs)
- Children's Choices (for under 6's)
- Half a bottle of House Wine per adult with the Wedding Breakfast
- Prosecco Toast Drink
- White Linen Table Cloths
- White Lycra Chair Covers with your choice of colored Organza
- Choice of Napkin Colour
- Use of Silver Cake Stand (Round/Square)
- Private Bar from 7pm available till 2am* (*supplement applies after midnight)
- Free Parking



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

Buffet Package

*Sliced Traditional Roast Beef
Honey Baked Ham
Sliced Turkey Breast*

*Assortment of Salads including.....
Mixed Salad Leaves
Homemade Coleslaw
Waldorf salad, Cous Cous Salad
Marinated Cherry Tomato and Red Onion Salad
Cucumber and White Wine Vinegar
Hot- Skin on Buttered New Potato's With Parsley
Assorted French Bread Slices*

Plus choose two from the following

*King Prawns In Crushed Filo
Chipolata Sausages Wrapped In Bacon
Chicken Tikka Skewers
Vegetable Spring Rolls with a Chilli Relish*

Selection of Desserts

Fresh Filter Coffee and Mints

£45.00 *Per Guest*

Including

*Bucks Fizz on Arrival
1/2 Bottle of Wine
Prosecco Toast Drink*

Inclusive of VAT @ 20%

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Package One

Select one option from each section to form the set menu for all your guests

Homemade Tomato & Mascarpone Soup

Topped with Baked Croutons & Parsley

Homemade Leek & Potato Soup

Topped with Baked Croutons & Parsley

Crown of Melon served with Exotic Fruits

Topped with a Passion fruit Sauce

Goats Cheese En Croute

Puff Pastry Croute Topped with a Red Onion Marmalade & Goats Cheese Baked served with Salad and a Balsamic Dressing

Traditional Prawn Cocktail

Prawns in Marie Rose Sauce on a Bed of Lettuce served with Lemon & Brown Bread & Butter

Roast Topside of Beef & Yorkshire Pudding with a Rosemary & Red Wine Gravy

Roast Loin of Pork with Sage & Onion Stuffing & a Thyme Gravy

Chicken Breast in a Mushroom & Tarragon Sauce or a Peppercorn Sauce

Roast Lamb & Yorkshire Pudding & a Minted Gravy (£2 Supplement)

Fillet of Salmon with a Creamy White Wine & Chive Sauce

Profiteroles with a Duo of Chocolate Sauces

Chantilly Cream Filled Choux Buns Topped with a Rich Chocolate Sauce & White Chocolate Sauce

Homemade Raspberry Crème Brulee

Served with Homemade Shortbread Biscuits

Tart Aux Pomme

Served with a Salted Caramel Sauce & Vanilla Ice Cream

Raspberry & White Chocolate Cheesecake

Served with Vanilla Ice Cream & Raspberry Sauce

Cheese & Biscuits (£2 Supplement)

Three Cheeses served with Celery and Grapes

Fresh Filter Coffee and Mints

£49.95 Per Guest

Including

Bucks Fizz on Arrival

1/2 Bottle of Wine

Prosecco Toast Drink

Inclusive of VAT @ 20%

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Package Two

Select one option from each section to form the set menu for all your guests

Homemade Spring Vegetable Soup

Topped with Baked Croutons & Parsley

Homemade Roasted Red Pepper & Tomato Soup

Topped with Baked Croutons & Parsley

Mini Roasted Camembert

Served With Ciabatta Croutes, Cranberry Sauce & Salad

Trio Of Seafood

Smoked Salmon , Mackerel & Prawns in Marie Rose Served with salad & Brown Bread & Butter

Mushroom En Croute

Button Mushrooms on a Toasted Croute with a Creamy Garlic Sauce and Parsley

Chicken Liver Parfait

Served with Melba Toast , Chutney & Salad

Braised Featherblade of Beef in a Red Wine Sauce

Chicken Ballontine Served with a Rosemary & Thyme Jus

Chicken Stuffed with Spinach and a Mushroom Duxelle Wrapped in Smoked Bacon

Confit Duck Leg Served with Redcurrant & Rosemary Sauce

Roasted Rump of Lamb Served with a Minted Lamb Jus (£2 Supplement)

Pave of Cod In a Roasted Red Pepper & Tomato Sauce

Strawberry, Raspberry & White Chocolate Pavlova

Meringue nest topped with Chantilly Cream with Strawberries, Raspberries & White Chocolate with Raspberry Sauce

Lemon Tart

Served with Mascapone Cream & Berries

Homemade Sticky Toffee Pudding

Served with Butterscotch Sauce and Vanilla Ice Cream

Brandy Snap Basket

Filled with Fresh Exotic Fruits & Ice Cream with a Passion Fruit Sauce

Cheese & Biscuits

Three Cheeses served with Celery and Grapes

Fresh Filter Coffee and Mints

£55.00 *Per Guest*

Including

Bucks Fizz on Arrival

1/2 Bottle of Wine

Prosecco Toast Drink

Inclusive of VAT @ 20%

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Vegetarian Guests-

You may select one choice from below for your vegetarian guests

- *Homemade Red Onion & Goats Cheese Tart*
- *Mediterranean Vegetable Tart*
- *Chestnut Mushroom & Spinach Tart*
- *Roasted Vegetables and Mozzarella Stack with a Tomato Sauce*

Younger Guests (under 12) £28.50

- A smaller portion size on all our packages
- Orange Juice Drink on Arrival
- A soft drink during the meal
- Appletiser Toast Drink

For our even smaller Guests (under 6) £16.00

- Orange Juice Drink on Arrival
- Your Choice of: Chicken Nuggets, Chips and Beans
Fish Fingers, Chips and Peas
Sausage Chips and Beans
- Ice-Cream Sundae
- A soft drink during the meal

Drinks Package included within your Wedding Breakfast

Arrival Drinks - *Choose from*

- Bucks Fizz
- Orange Juice
- Prosecco (£2.50 Supplement)
- Kir Royale (£3.00 Supplement)
- Pimms (£4.00 Supplement)

Followed by

- 1/2 Bottle of Wine (Merlot/Sauvignon Blanc) with your Meal
(A personal choice from the wine list may be made on payment of a supplement)
- Prosecco Toast Drink

Wedding Breakfast Upgrades

Canapés, 4 per Guest with your arrival drinks £9.95 per guest

Cheeseboard Upgrade available with dinner or evening buffet

Trio of cheese, crackers, celery & grapes £79.95 (serves 10)

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The Evening Celebration

Selection of freshly prepared Bacon & Sausage Baps £5.50 each

Finger Buffets

6 items - 4 from group A, 2 from group B £13.95

8 items - 4 from group A, 3 from group B and 1 from group C £15.95

11 items – 5 from group A, 4 from group B and 2 from group C £17.95

GROUP A

Traditional Cut Sandwiches

Open Sandwiches With Various Toppings

Chicken Salsa Fajitas

Vol-Au-Vents With Assorted Fillings

Selection Of Vegetable Crudités With Assorted Dips V

Assorted Quiche Slices

HOT Breaded Field Mushroom Slices With Garlic Mayo Dip

HOT Crispy Onion Rings

HOT Cocktail Sausage Rolls

HOT Jacket Wedges With BBQ & Sour Cream & Chive Dips V

HOT Vegetable Spring Rolls V

GROUP B

Assorted Pizzas Slices

HOT Crispy Mac & Cheese Bites V

HOT Mini Duck Cracker Spring Rolls

HOT Breaded Halloumi Sticks V

HOT Mozzarella Sticks

 HOT Stuffed Jalapenos V

 HOT Chicken Wings of Fire with a BBQ dip

HOT BBQ Chicken Wings

HOT Vegetable Samosas V

HOT Chipolata Sausages Wrapped In Bacon

HOT Red Thai Chicken Skewers

GROUP C

HOT Chicken Tikka Skewers

HOT Garlic & Rosemary Crusted Brie Wedges V

HOT King Prawns In Crushed Filo

HOT Breaded Plaice Goujon's with Tartare Sauce

HOT Southern Fried Chicken Goujons

*Buffet choices are subject to availability and may be substituted without notice

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BOOKING FORM

Please complete and return with deposit
(In compliance with the terms and conditions detailed overleaf)

Bride's Name _____

Groom's Name _____

Telephone _____ **Email** _____

Address _____

_____ **Postcode** _____

Date of Booking _____

No of day guests – Minimum _____ **Maximum** _____

Approx No of Additional evening guests _____

Civil Ceremony

Booking made with Registry Office

Additional Information _____

Deposit Amount Paid _____

We understand that No food (except the Wedding Cake) or beverage of any kind
be brought onto the premises. No corkage facilities are available.

We accept the Terms & Conditions as stated.

Signed _____

Terms and Conditions

BOOKING

Provisional bookings can be made without obligation or charge and are held for 14 days. In order to confirm your booking, we must receive your non-refundable Deposit of £500.00 together with a letter of confirmation within the 14 day period. Should you not reply within the 14 day period, we shall presume that the provisional booking is no longer required and the date shall be made available to others. A further £500.00 non –refundable payment is due at the final planning meeting approx. 10 weeks before.

CAPACITY

Wedding Breakfast 112 Maximum increasing to 200 with Evening Guests

HOURS

The Terrace Room is licensed. Our normal hours are until Midnight. However we are able to offer customers an extension beyond Midnight until 2am subject to an additional room hire charge of £175.00 till 1am, and a further £175.00 till 2 am. The client must undertake to comply with the statutory laws relating to the service of liquor and provision of entertainment. Once the bar and entertainment have ceased at the appointed hour, guests have 20 minutes drinking-up time before remaining glasses are removed. (Sunday hours are by agreement with the management and confirmed at booking)

FINALISATION

We will meet for a final planning meeting 6 -8 weeks before your Wedding Day, to discuss and plan every detail. At this time a Pro Forma invoice will be issued, and your outstanding balance payment must be received no later than two weeks before your wedding. After payment no further amendments or reimbursement can be offered.

Cheques should be made payable to “Tilsworth Golf Centre Ltd”

CANCELLATION

Should your Wedding in the Terrace Room be cancelled by you for any reason, your deposit and any monies paid will be forfeit. All cancellations must be in writing. A cancellation fee, calculated as follows will be

charged:	Less than 4 weeks before the function	-100% of the final invoice
	5-10 Weeks	ditto 75% of the invoice**
	10-16 Weeks	ditto 50% ditto

** In the event of cancellation before the final invoice being raised, a cancellation invoice will be produced based on the relevant percentage of provisional numbers given, based on all room charges and the Package One Charge.

TERMS

No food (except the Wedding 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 with the exception of the Wedding Cake.

The client must accept responsibility for any loss or damage to the property, How so ever caused, normal wear and tear accepted. TGC accept no responsibility for any 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. Guests should remain in the room, or on the terrace, as indicated by the signs.

The company reserves the right to cancel any 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 any monies paid, but the company accepts no other liability.