



*Functions at
Chobham
Golf Club
2020*



Thank you for your enquiry, I am delighted you are considering Chobham Golf Club for your celebration. Set in a picturesque location, Chobham Golf Club offers beautiful views and natural backdrops to compliment any occasion. When you choose Chobham Golf Club you can rest assured that the high level of service and attention to detail you will receive, both on and before your function will make it the most enjoyable occasion.

The ideally positioned Montgomerie Suite is on the first floor of our Club House and has a large balcony overlooking the golf course. The spacious suite is exclusively yours for the duration of your function. It is fully air-conditioned, has its own private bar, cloakrooms, lift access and ample parking for all your guests. We lay our tables with white linen to offset any flowers, balloons and table decorations that you may wish to organise.

Please take time to look through the enclosed information. Our menus are purposely designed by our head chef who prides himself on the extensive selection on offer and the quality ingredients he uses to create his dishes. If any of our menus don't meet your requirements we would be more than happy discuss and design a menu tailored to suit you.

Packages are based on a minimum of 20 and maximum of 135 guests for a seated meal, with the maximum number of 200 for a non seated buffet.

The charge for use of The Montgomerie Suite for your function is:

2020 £450.00

Please do not hesitate to contact me as I will be happy to answer any questions you may have and would love to show you our facilities.

If you have a specific date in mind, to avoid disappointment, please get in contact to put a provisional booking on your chosen date. To confirm your booking please complete and return the booking form along with the deposit.

I look forward to hearing from you in the near future and I sincerely hope I can be of assistance in arranging your function.

Kind regards,

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Catherine Ginder
Clubhouse Manager.
01276 855584 Extension 2
Catherine@chobhamgolfclub.co.uk

OUR MENUS ARE REVIEWED EACH JANUARY AND APPLY FOR THE WHOLE CALENDAR YEAR. IF YOUR FUNCTION DOES NOT FALL WITHIN THIS CURRENT YEAR, PLEASE CONTACT THE CLUBHOUSE MANAGER TO DISCUSS NEW MENUS. PLEASE NOTE ALL PRICES ARE SUBJECT TO INFLATIONARY CHANGE. ALL PRICES INCLUDE VAT.

Drinks Packages

Package A

Bucks Fizz or Orange Juice on arrival
Half Bottle of your chosen wine* per person. Please see our attached wine list.
Sparkling Wine for the toast
£ 22.00 per person

Package B

Pimm's and Lemonade served with Fresh Fruit and Mint,
Bucks Fizz or Orange Juice on arrival
Half Bottle of your chosen wine* per person. Please see our attached wine list.
Sparkling Wine for the toast
£ 24.00 per person

Package C

Pimm's and Lemonade served with Fresh Fruit and Mint,
Bucks Fizz or Orange Juice on arrival
Half Bottle of your chosen wine* per person. Please see our attached wine list.
Champagne for the toast
£ 27.00 per person

*For all packages please choose from the following wines

White

La Tierra Rocosa Sauvignon Blanc - Chile
TUA Pinot Grigio - Italy
Big Bombora Chardonnay - Australia

Rose

Adorno Pinot Grigio Rose - Italy

Red

Bresco Merlot - Italy
Five Foot Track Shiraz - Australia
Bantry Bay Pinotage - South Africa



Three Course Meals

Set Menu

(All your guests having the same starter, main & dessert)
£28.00 per person

Choice Menu

(All your guests choose from 2 starters, 2 mains & 2 desserts)
£30.00 per person

We will require exact numbers for each choice and a detailed table plan highlighting the menu choices on each table.

With both options all dietary requirements will be catered for.

Starters

Soup (of your choice)

The Classic Prawn Cocktail

Served with Seasonal Leaves & Marie Rose Sauce

Heritage Tomato & Mozzarella Salad

Heritage Tomatoes, Black Olives & Mozzarella dressed with Rocket Pesto

Smooth Chicken Liver Pate

Served with Caramelised Onion Chutney & Rustic Bread

Cauliflower, Cheddar & Wild Mushroom Tart

With Seasonal Leaves, Baby Onions & Cherry Tomatoes

Trio of Melons

Cantaloupe, Galia & Watermelon with Chicory Leaves & Caramelised Orange

Scottish Smoked Salmon

Served with Fresh Picked Dill & Seared Lemon

Moroccan Spiced Chicken

With Seasonal Salad Leaves, Spiced Chick Pea Puree & Flat Breads

Main Courses

Traditional Roast dinner with Trimmings

Roast Lamb, Beef, Pork or Chicken
All served with Roast Potatoes, Vegetables & Gravy

Sticky Glazed Short rib of Beef

Sautéed Savoy Cabbage, Carrot, Potato & Swede Mash, with Crispy Parsnips

Chicken Forestiere

Dauphinoise Potato, Sautéed Carrot, Corn & Tender Stem Broccoli with a Wild Mushroom & Shallot Sauce

Braised Lamb Shank

Braised Red Cabbage, Roasted Turnips & Spring Onion Mash with rich Lamb Sauce

Caribbean Spiced Pork Belly

Sweet Potato Mash, Wilted Green Leaves, Baby Peas & Caramelised Pineapple with a Barbeque Sauce & Sweet Potato Crisps

Salmon & Spinach Wellington

Tender Stem Broccoli, Roasted Carrots & Dauphinoise Potatoes with a Dill Sauce

Roasted Provençal Seabass

Sea Bass Fillet with Provençal Vegetables and Puy Lentil Cassoulet

Roasted Butternut Squash & Chick Pea Risotto

Spiced Butternut Squash, Spinach & Chick Pea Risotto
Topped with fresh Rocket Leaves

Portobello Mushroom En Crouete

Baked in Puff pastry with Char Grilled Aubergine, Buttered Spinach,
Sweet Potato Fondant & Wild Mushroom Sauce

Cauliflower Steak & Cherry Tomatoes

Pan Roasted Cauliflower Steak, Roasted Cherry Tomatoes & Celeriac Mash with a Caramelised Onion Sauce

Desserts

Forest Berry Pavlova

Crispy Meringue with Mixed Forest Berries and Sweet Whipped Cream

Profiteroles filled with Chantilly cream

Drizzled with a Dark Chocolate Sauce

Lemon Meringue Pie

With Fresh Raspberries & Coulis

Sticky Toffee Pudding

Served with Creamy Toffee Custard

Chocolate Salted Caramel Torte

With a Tangy Raspberry coulis

Strawberries & Shortbread with Clotted Cream

Rhubarb & Apple Crumble

With a Creamy Vanilla Custard

Vanilla Bean Cheesecake

With a Passion fruit & Mango Coulis

This Menu is served with Freshly Baked Bread Rolls
Freshly Brewed Coffee and Mint Chocolates



Cold Fork Buffets

Cold Buffet A

Hand Carved Roast Sirloin of Beef
Hand Carved Honey Roast Gammon
Goats Cheese & Caramelised Onion Tarts
Mixed Fancy Leaf Salad
Garden Salad with Tomato, Cucumber & Red Onion
Pasta Salad with Garlic & Fresh Herb Dressing
Potato Salad with Chive Mayonnaise
Traditional Coleslaw
Crusty French Baguettes
£20.00 per person

Cold Buffet B

Platter of Cold Poached Scottish Salmon
Hand Carved Honey Roast Gammon
Hand Carved Roast Sirloin of Beef
Cajun Spiced Chicken Fillets
Goats Cheese & Caramelised Onion Tarts
Mixed Fancy Leaf Salad
Garden Salad with Tomato, Cucumber & Red Onion
The Classic Waldorf salad
Pasta Salad with Garlic & Fresh Herb Dressing
Traditional Coleslaw
Hot New Potatoes with Herb Butter
Freshly Baked Bread Rolls
£25.00 per person



Hot Fork Buffets

Choose any two mains for £16.00 per person

Braised Lamb Moussaka with Mixed Salad
Beef Lasagne with Salad & Garlic Bread
Vegetable Lasagne with Salad & Garlic Bread
Chicken Curry with Rice & Naan Bread
Vegetable Curry with Rice & Naan Bread
Chilli Con Carne with Braised Rice
Vegetable Chilli with Braised Rice
Steak & Ale Pie with Herb Roasted New Potatoes
Cumberland Fish pie with Seasonal Vegetables
Chicken, Red Wine & Mushrooms with Braised Rice
Beef & Vegetable Casserole with Braised Rice

Desserts

These are to follow your finger or fork buffet and are priced at £6.00 per person

Forest Berry Pavlova
Crisp Meringue with mixed Forest Berries & Sweet vanilla Cream
Profiteroles filled with Chantilly Cream
Served with a Chocolate Sauce
Bread & Butter Pudding
Glazed with Whiskey & served with Creamy Custard
Madagascan Vanilla Cheesecake
Served with Passion Fruit & Mango Coulis
Lemon Panacotta Tart
Served with a rich Raspberry Syrup
Chocolate Caramel Salted Torte
With a creamy toffee sauce

If you require Tea & Coffee for your evening function it will need to be pre-ordered
£2.50 per person

Finger Buffets

Menu A

Freshly Prepared Bridge Rolls with Various Fillings
Classic Cocktail Pork Sausage Rolls
Assorted Crisps
£9.00 per person

Menu B

Rare Roast Sirloin of Beef & Horseradish
Oriental Style King Prawn Rolls
Moroccan Spiced Chicken Fillets
Breaded Jalapeño Peppers filled with Cream Cheese
Salmon, Prawn & Dill Tartlets
Tomato, Mozzarella & Pesto Bruschetta
Hickory Smoked Barbeque Chicken Wings
Mini Pork Sausages with Honey & Sesame Glaze
Cajun Spiced Potato Wedges
Carrot, Celery, Corn & Red Pepper Sticks with Dips
Onion Bhaji with Curried Mayo Dip
Shredded Duck Spring Rolls with Hoi-sin Dip
Vegetable Samosa with Sweet Chilli Dip
Mini Savoury Scotch Eggs

Menu A plus 2 items from Menu B £12.00 per person
Menu A plus 4 items from Menu B £14.00 per person
Menu A plus 6 items from Menu B £16.00 per person
Menu A plus 8 items from Menu B £18.00 per person

Menu C

A Platter of Various Cheeses
Served with French bread, Chutney, Biscuits, Grapes and Celery
£12.00 per person

Menu D

Freshly made Bacon Baps or Sausage Baps
£7.00 per person

Please note if you choose to have a finger buffet you must cater for at least
75% of your total number of guests

Wine List

White

La Tierra Rocosa Sauvignon Blanc, Chile	£22.00
TUA Pinot Grigio, Italy	£22.00
Big Bombora Chardonnay, Australia	£22.00
Bantry Bay Chenin Blanc	£22.00
Picpoul Plo d'Isabelle, Picpoul de pinet, Spain	£25.00
Finger Post Sauvignon Blanc, Marlborough, New Zealand	£26.00

Rose

Adorno Pinot Grigio Rose, Italy	£22.00
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Red

Bresco Merlot, Italy	£22.00
Five Foot Track Shiraz, Australia	£22.00
Bantry Bay Pinotage, South Africa	£23.00
Flor del Fuego Cabernet Sauvignon, Chile	£23.00
Monte Lagares Rioja, Spain	£25.00
Riscos Malbec, Chile	£25.00
Oltre Primitivo, Italy	£26.00

Sparkling Wines & Champagne

Valento Spumante, Italy	£26.00
Prosecco Corte Alta, Italy	£29.00
Paul Drouet Brut, Champagne	£49.00

Corkage

Wine	£13.00
Sparkling wine	£15.00
Champagne	£20.00

All prices per 75cl bottle

Terms & Conditions

- Chobham Golf Club reserve the right to request the attendance of accredited security staff for any Function – the cost of this will be chargeable to the hirer
- No person under the age of 18 will be accepted to hire the Montgomerie Suite
- All functions must have catering
- All food and drink (excluding customers wishing to bring their own wine and pay corkage) must be supplied by Chobham Golf Club
- Food and drink supplied by Chobham Golf Club may not be taken off the premises
- Food can be displayed for a maximum of 2 hours
- Provisional booking will be held for a maximum of two weeks. If we have another enquiry for your chosen date in this period we will contact you and at this time you must confirm or forfeit the date within 24 hours
- Any additional extras you require (decorations, cakes, entertainment) must be sourced, booked and paid for by the hirer
- Access to the Montgomerie Suite prior to the booking must be authorised by Chobham Golf Club
- Menus must be confirmed 28 days in advance and final numbers must be given 14 days before the date of the function
- The hirer will be liable for any damage to the building, furnishing and golf course resulting from their or their guests actions
- The Golf Course and Practice facilities are strictly for the use of playing golfers only and for Health & Safety reasons photographers must confirm safe areas for photos with a manager
- Children attending any function must be supervised by an adult at all times
- Chobham Golf Club cannot accept any liability for theft, loss, damage or injury
- Visitors use the facilities at their own risk
- Chobham Golf Club reserve the right to refuse any application or to terminate any booking without being bound to give a reason for doing so, and the Club will not, as a result of the exercise of this right, incur any liability for breach of contract or otherwise be held liable for any expenses incurred by the hirer either indirectly or directly from such a refusal, cancellation or termination
- The hirer and all visitors must comply with the General Regulations of Chobham Golf Club (which shall be deemed to be incorporated in these conditions) and will be liable to the Club for any breach thereof of the conditions as if such breach had been committed
- No tickets may be sold to members of the general public for an event held at Chobham Golf Club
- The hirer must not advertise to the general public for functions held at Chobham Golf Club
- The confirmation deposit of £300 is non refundable
- All prices are subject to change without prior notification
- All fixed charges must be paid for 14 days before the date of the function

Cancellation charges are as follows: Please note these charges are over and above the deposit

Six months notice	£500
Three months notice	£750
One month's notice	£1,000
14 day's notice	Full balance of the function

Function Booking Form

Contact Name:

Date of Function:

Address:

Telephone Number:

Mobile:

Email Address:

Type of Function:

Arrival Time:

Number of Guests:

Please outline below your catering requirements for the function (including timings):

Please find enclosed the confirmation deposit of £300.00 which will be deducted from the final invoice.

I am aware that final numbers and full payment are required 14 days before the date of the function and that no refund for reduction in numbers will be given after this time. I am aware that the £300.00 confirmation deposit is non-refundable and I have read and agree to adhere to the terms and conditions.

I consent to receive communication emails from the club

I consent to receiving 3rd party marketing emails including the Professional shop

Please refer to our Privacy Policy which can be found on our website www.chobhamgolfclub.co.uk

Please note Chobham Golf Club may take photos for marketing use. If you do not wish us to do so please tick this box

Sign:

Date:

Signed by:

How did you hear about us?

Office use only: Deposit:

Sign:

Date:

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