



*Your
Special
Day*



*Weddings at
Chobham
Golf Club*

Congratulations!

Thank you for your enquiry regarding your forthcoming wedding reception. I am delighted you are considering Chobham Golf Club as your chosen venue.

Set in a picturesque rural location, Chobham Golf Club offers beautiful views and natural backdrops to compliment your special day.

We understand that your wedding day will be the happiest day of your life and it's of utmost importance to us that both you and your guests have a truly enjoyable day.

We pride ourselves on our high level of service and attention to detail both on and before the day, making it the most memorable and perfect occasion.

The ideally positioned Montgomerie Suite is on the first floor of our Club House. It has a large balcony overlooking the golf course and benefits from numerous windows ensuring that it is filled with plenty of natural daylight. The spacious suite is exclusively yours for the day. It is fully air-conditioned, has its own private bar, cloakrooms, lift access and we also have 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. At the front of the Club House we have a large patio, an ideal location to enjoy your arrival drinks and canapés. And a few steps away is our beautiful purpose-built wedding garden for those treasured wedding photos.

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, which are all carefully prepared in-house. We offer menu-tasting on the first Sunday of every month at a reduced rate (advance booking essential).

If any of our packages don't meet your requirements we would be more than happy to discuss and design a day tailored specifically to your requirements.

All packages are based on a minimum of 40 and maximum of 135 guests for the wedding breakfast, with the maximum number for your evening function of 200.

Please don't 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 which we will hold for two weeks. 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 wedding reception.

Kind regards,
Nathan Reed,
Clubhouse Manager.
01276 855584
nathan@chobhamgolfclub.co.uk





Room Hire Charge

2022

Montgomerie Suite £925

2023

Montgomerie Suite £955

Food options & prices may be subject to change



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
£ 23.00 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
£ 25.00 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
£ 28.00 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

Canapés

A selection of Classic Meat, Fish and Vegetable Canapés
to compliment your arrival drinks
£9.00 per person



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



Wedding Breakfast

Served with Freshly Baked Bread Rolls, Freshly Brewed Coffee and Mint Chocolates

Set Menu

All your guests having the same starter, main & dessert
£41.00 per person

Choice Menu

All your guests choose from 2 starters, 2 mains & 2 desserts
£43.00 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)

A Plate of Scottish Smoked Salmon
With Pickled Beetroot, Baby Capers & Caramelised Lemon

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

Oak Smoked Duck with Chicory, Honey & Soy
Thin Slices of Smoked Duck Breast with Chicory Leaves, Charred Orange Segments,
Honey & Soy Sauce Reduction

Heritage Tomato salad
With Basil & Lime Marinated Olives, Asparagus Tips, Rocket & Radicchio

Cauliflower, Cheddar & Wild Mushroom Tart
With Fancy Leaves, Caramelised Baby Onions, Thyme & Cherry Tomatoes

Crayfish & Crab Thermidore
With Samphire grass, Rocket leaves, Asparagus Tips & Herb Toasted Foccacia Bread

Scorched Mackerel Fillet
With Cucumber & Watermelon Salad



Main Courses

Roast Sirloin of Beef

Served with Yorkshire pudding, Roasted Root Vegetables, Roast Potatoes & Horseradish Gravy

Honey Glazed Breast of Duck

Honey Roasted Duck Breast served with a Celeriac Mash, Seasonal Vegetables finished with a Spiced Plum Compote & Rich Duck Sauce

Baked North Atlantic Cod

Loin of Cod Baked with Braised Puy Lentils, Asparagus Tips & Sweet baby Peas in a Rich Creamy White Wine Sauce

Chicken with Smoked Pancetta & Wild Mushrooms

Pan Roasted Chicken Breast with Sautéed Pancetta & Wild Mushrooms in a Chicken & Thyme Gravy with Herb Roasted New Potatoes & Fresh Vegetables

Braised Short Rib of Beef

Sticky Glazed Short Rib of Beef with Root Vegetables, Pearl Onions & Chestnut Mushrooms, Slow Braised in a Red Wine & Beef Sauce with Horseradish Creamed Potatoes

Roasted Rack of Lamb

Pan Roasted Best End of Lamb Served with Dauphinoise Potatoes, Seasonal Vegetables and a Lightly Minted Lamb Sauce

Salmon en Croute with Champagne & Dill

Fillet of Salmon Baked in Puff Pastry served with Braised Leeks, Roasted Carrots & New Season Potatoes Finished with a Champagne & Dill Cream Sauce

Roast Loin of Pork with Black pudding & Crackling

Tender Pork Loin served with a Baked Apple Mashed Potato, Black Pudding Puree, Crackling, Seasonal Vegetables & Cider Pork Sauce

Vegetarian Main Courses

Cauliflower Steak & Cherry Tomatoes

Pan Roasted Cauliflower Steak with Charred Aubergine & Cherry Tomatoes served with Celeriac Mash and a Forest Mushroom Sauce

Curry Spiced Butternut Squash & Chick Pea Risotto

Mildly Spiced Butternut Squash, Wilted Spinach & Creamy Chick Pea Risotto topped with Freshly Shaved Parmesan & Rocket Leaves



Desserts

Chocolate Caramel Salted Torte
Smooth Chocolate Mousse layered with a Blend of Caramel & Toasted Hazelnuts on a
Chocolate Biscuit Crumb Infused with Sea Salt

Forest Berry Pavlova
Meringue filled with a Basil Chantilly Cream & Mixed Forest Berries

Chantilly Cream Profiteroles
Served with a Dark Chocolate Sauce

Sticky Toffee Pudding
With Creamy Toffee Anglaise Sauce

Madagascan Vanilla Bean Cheesecake
With Passion Fruit & Mango Coulis

Vanilla Crème Brulee
Served with Shortbread Biscuits



Strawberry Vacherin with Raspberries
Strawberry Mousse served in a Crisp Meringue Nest with chunks of Strawberry &
Raspberry topped with a Rich Berry Coulis

Children's Wedding Breakfast

A set menu must be chosen for all children

Starters

Fanned Melon with Mixed Berries
Carrot, Cucumber & Sweet Pepper Sticks
Garlic & Herb Toasted Baguette Slices

Main Course

Fish Fingers, Chips & Beans
Sausage, Chips & Beans
Homemade Chicken Nuggets, Chips & Beans

Dessert

Chocolate, Vanilla or Strawberry Ice cream

£21.00 per person

Alternately children may have a half portion of the chosen adult menu for half the price.

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
Potato Salad with Chive Mayonnaise
Traditional Coleslaw
Crusty French Baguettes

Served with a selection of Cheesecakes, Tortes, Tarts & Fresh Fruit Salad

£30.00 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
Traditional Coleslaw
Hot New Potatoes with Herb Butter
Freshly Baked Bread Rolls

Served with a selection of Cheese & Biscuits, Cheesecakes, Tortes, Tarts & Fresh Fruit Salad

£36.00 per person

Follow your fork buffet with Tea & Coffee

£2.50 per person



Finger Buffets

For Evening Buffets Only

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 for finger buffet you must cater for at least
75% of your total number of guests

Terms & Conditions

- We will require a £200.00 refundable deposit over and above the confirmation deposit. This is to cover any damage, loss or cleaning costs incurred by either the hirer or the hirer's guests during the function. The premises will be inspected and any damage, loss or specialised cleaning will be reported to the hirer within 72 hours. This deposit will be a cheque dated with the date of your function and it will be held by Chobham Golf Club and returned to you after the function, if there is no damage, loss or specialised cleaning required.
- No person under the age of 18 will be accepted to hire the Montgomerie Suite
- All evening 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
- Please note 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 £700 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
- Members may not use their Club Levy Card to pay invoices or bar tabs
- 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

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

Wedding Booking Form

Contact Name:

Date of Wedding:

Bride & Grooms Name:

Address:

Telephone Number:

Mobile:

Email Address:

Civil Ceremony:

Time of Ceremony:

Number of Guests:

Extra Evening Guests:

Please outline below your catering requirements for the day:

Any additional information:

Please find enclosed the confirmation deposit of £700.00 which will be deducted from the final invoice and the refundable deposit of £200.00 (this must be a cheque dated with the date of the Wedding).

I am aware that final numbers and full payment are required 14 days before the date of the wedding and that no refund for reduction in numbers will be given after this time.

I am aware that the £700.00 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

Sign:

Date:

Signed by:

How did you hear about us?

Office use only: Deposit:

Sign:

Date:

Weddings at Chobham Golf Club 2022