SHIRLEY PARK GOLF CLUB



The venue where dreams come true! Celebrate your wedding in style at our renovated 20th Century Golf club.



www.shirleyparkgolfclub.co.uk events@shirleyparkgolfclub.co.uk



Welcome to Shirley Park Golf Club

Set in the Surrey countryside, flanked on one side by parkland and the wooded Shirley Hills on the other, it makes a beautiful venue for your wedding reception.

Shirley Park Golf Club has a licence to perform Marriage and Civil partnerships, a spacious dining room with a high domed ceiling and our lounge has floor to ceiling windows that look out over the course. Its an ideal venue to have your ceremony, wedding breakfast and evening function all held in one place.

Our dining room can seat up to 80 wedding guests with a variety of first class menus and 150 guests with a finger buffet in the evening. We cater for all dietary requirements, including vegetarian, vegan or gluten-free and have special children's menus.

Our room hire fee starts from £395. We have a licence to host wedding ceremonies as well, so why not join us for the full day.











We have 3 room hire rates to suit a variety of needs.

EVENING HIRE 6PM - MIDNIGHT ± 395.00

HALF-DAY HIRE 2PM - MIDNIGHT ± 695.00

FULL-DAY HIRE 10AM - MIDNIGHT ± 995.00

Hire start time is determined by access, including decorating/setup.





Wedding Packages



Silver Package

Dedicated wedding planner and catering staff One welcome drink Hot and cold fork buffet or Hog Roast One glass of house wine per person Prosecco for the toast Linen, cutlery and glassware Stunning views overlooking our 18-hole golf course Evening dancefloor PA system and Microphone for speeches



Wedding Packages



Gold Package

Dedicated wedding planner and catering staff Welcome drinks 1.5 glasses per person 3 course Gold wedding breakfast with coffee and mints Two glasses of house wine with the meal Champagne for the toast Linen, cutlery and glassware Stunning views overlooking our 18-hole golf course Evening dancefloor PA system and Microphone for speeches

£62

Wedding Packages



Platinum Package

Dedicated wedding planner and catering staff Champagne and Orange Juice for the welcome drink 3 course Platinum wedding breakfast with coffee and mints Mineral water on tables Two glasses of house wine with the meal Champagne for the toast Linen, cutlery and glassware Stunning views overlooking our 18-hole golf course Evening dancefloor PA system and Microphone for speeches

£72

Wedding Packages



Vegan Package

Dedicated wedding planner and catering staff Welcome drink of Prosecco and/ or orange juice 1.5 glasses per person 2 course wedding breakfast with coffee and mints (& soy milk) One glass of house wine with the meal Prosecco for the toast Linen, cutlery and glassware Stunning views overlooking our 18-hole golf course Evening dancefloor PA system and Microphone for speeches



Wedding Packages



Winter Package

Available 1st November - 28th February

Dedicated wedding planner and catering staff One welcome drink 3 course meal One glass of house wine per person Prosecco for the toast Linen, cutlery and glassware Stunning views overlooking our 18-hole golf course Evening dancefloor PA system and Microphone for speeches

£45

Silver Wedding Menn



Hot and Cold Fork Buffet

Main Dishes:

Scottish Topside of Beef Slow-cooked Gammon Ham Darnes of Fresh Salmon Vegetarian Quiche Vegetable Samosas Bread and Butter

Side Dishes:

Mixed Leaves Coleslaw Tomato, Red onion & Chive Salad Warm New Potatoes

OR

Curry Buffet

Chicken Curry or Vegetarian Curry

Served with:

Rice, Naan bread, Poppadoms, Onion Bhajis, Samosas, Curry Potatoes and selection of Dips

OR

Hog Roast Menu

Slow Roasted Hog Cooked until tender and juicy, served in a gourmet brioche bun

Served with one of:

Potato Wedges | Spiced Wedges | Warm New Potatoes

And any two of:

Mixed Leaves salad | Homemade Red Coleslaw | Tomato, Red Onion & Chive Salad

Gold Wedding Menn



Starter

Selection of Mushrooms cooked in Cream, Garlic and White Wine Halloumi and Mediterranean Vegetable stack

> Smoked Fish Pate served with Melba toast Duck Liver Pate served with Melba toast



Main Course

Rump of Lamb (+£2.50) Served pink and with a Redcurrant Jus

Loin of British Beef Served with Yorkshire pudding and a traditional gravy

Confit of Duck Slow-roasted leg of Duck, cooked in a traditional French style

> Roast Fillet of Hake Served with sauce beurre Blanc



Desserts

Profiteroles filled with Vanilla cream and topped with a rich Chocolate sauce

Tropical fresh fruit salad and cream

Home-made apple & berry crumble and custard

Warm Chocolate Brownie and Vanilla ice cream





Starter

Lobster Bisque

Scottish Smoked Salmon with Atlantic Prawns served with a Marie Rose sauce

Mixed antipasti Chorizo, Salami, Parma Ham, Stuffed Bell Peppers, Olives and Rocket

> Stuffed Portobello Mushroom With Caramelized Red Onion and blue Cheese



Main Course

Beef wellington Whole fillet of Beef with Mushroom and Chicken Liver Pate encased in Puff Pastry, served with gravy

Rack of Lamb French trimmed rack of herb-encrusted Lamb, served with minted gravy

> Stone Bass Fillet Served on a bed of Asparagus with a Sauce Vierge



Desserts

Poached Pears, Red Wine and Cinnamon, served with Vanilla Cream

Home-made Lemon Meringue Roulade Berry Compote

Sticky Toffee Pudding with Toffee Sauce and Custard

Vegan Wedding menn

Choose either starter and main or main and dessert

Starter



Home Made Soups (Choice of One per Function)

> Carrot and Cumin Curried Cauliflower Tomato and Basil Pea and Mint Soup

Chilled Trio of Melon Sliced Honeydew, Gala and water melon with a Berry Compote

Avocado and Tomato A salad of Avocado, Beef Tomato, baby Rocket Leaves, Dressed with Olive Oil, Balsamic & Basil Capers

Garlic Mushrooms Fresh Mushrooms (button, chestnut and oyster) cooked Garlic, Tarragon and White Wine served on chard French Bread

Main Course

Thai Red Curry Baby leaks, Corn and Parsnips cooked in authentic Thai Red Curry sauce with Coconut milk, served with Basmatic Rice

Aubergine, Red Lentil and Cashew nut Sweet Curry and Basmati Rice

Stuffed Red Pepper with Rice, Tomatoes, Onions, Mint, Parsley, Mediterranean seasonings served with New Potatoes

> Spiced Vegetable Tagine Chickpea and Aurbergine Tagine served with Rice

Sweet Potato & Caramelised Onion Parcel wrapped in Filo pastry

Desserts

Mango and Coconut Slice Chocolate Brownie Fresh Fruit Salad All served with Vegan Vanilla Ice Cream

Winter Wedding Menn



Starter

Soup of the day (V) Served with a Bread Roll



Main Course

Topside of Beef served with Yorkshire pudding, Roast Potatoes and Seasonal Vegetables

> Pork Loin served with Roast Potatoes and seasonal Vegetables

> Gammon served with Roast Potatoes and seasonal Vegetables

> Chicken served with Roast Potatoes and seasonal Vegetables

Sweet Potato & Caramelised Onion Parcel Wrapped In Filo Pastry (V)

Desserts

Chocolate Fudge Cake

Syrup Sponge Served with Custard



Canapés

Aromatic crispy duck pancake wrap with hoisin sauce	£1.75
Tartlets of smoked chicken and coriander	£1.65
Tempura prawn with sweet chilli dip	£1.75
Chicken Liver paté on crostini with redcurrant jelly	£1.65
Smoked salmon and cream cheese on blinis	£1.75
Chorizo, mozzarella and olive kebab	£1.65
Goat's cheese tartlet with caramelised red onion and thyme	£1.65
Mini Yorkshire filled with roast beef and horseradish	£1.65
Tricolore kebab - mozzarella, tomato and basil	£1.65

Minimum order of 1 canapé per guest We recommend a choice of 5 canapés for your event



Finger Buffet Menn

Selection of Sandwiches

Honey Roast Ham & Mustard Tuna & Cucumber Egg Mayonnaise Smoked Salmon Prawns Cheese & Pickle

Selection of Main Dishes

Vegetable Samosas Vegetable Spring Rolls Sausage Rolls Quiche Tempura Prawns Chicken Goujons Breaded Chicken Wings Breaded Mushrooms Cocktail Sausages with Honey & Mustard Fish Goujons Selection of Danish Pastries Fresh Fruit Platter

Menu Selection

£14.25pp - Choice of 3 Sandwiches & 3 main £17.25pp - Choice of 5 Sandwiches & 6 main £20.45pp - Choice of 6 Sandwiches & 9 main

Add a selection of Cakes for an additional £3.50pp | Tea and Coffee £3.00pp

Certain dishes can be made gluten free and dairy free upon request.

Fork Buffet Menn

Menu 1

Main Dishes: Scottish Top Side of Beef Slow-cooked Gammon Ham Darnes of Fresh Salmon Vegetarian Quiche Vegetable Samosas Bread and Butter

Salads: Mixed Leaves Coleslaw Tomato, Red Onion & Chive Salad Warm New Potatoes

222.50 per guest

Menu 2

Main Dishes: Scottish Strip of Beef Served Medium Slow-cooked Gammon Ham Coronation Chicken Darnes of Fresh Salmon Prawns in Marie-Rose Sauce Vegetarian Quiche Bread and Butter

Salads:

Mixed Leaves Tomato, Red Onion & Chive Salad Homemade Red Cabbage Coleslaw New Potatoes with Butter & Cracked Black Pepper Cheese Board

£27 per guest

Add a selection of cakes for an additional $\pounds 3.50pp$ | Tea and Coffee $\pounds 3.00pp$

Certain dishes can be made gluten free and dairy free upon request.



KID'S MINU



Available for Children under 12

Option 1 £15pp Option 2 £20pp

No Starter

Homemade soup of the day

Chicken Goujons with chips, Fish fingers with chips or Pasta salad with mixed Vegetables

Ice cream with chocolate sauce

A smaller portion of the adult's meal from any menu

Ice cream with chocolate sauce







Our Preferred Suppliers

Florist Becca Bloom 07576150903 www.beccablooms.com

DJ & Music

LDI Entertainment 07707183549 www.ldimusic.com

Photographer

Prince Short 07817695952 www.principeshort.com

Venue Decor

Darkstar 07799030907 www.darkstareventsuk.co.uk



Lets Connect!



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