

Westwood Golf Club's

Party celebrations brochure

*Let us help you plan your incredibly special
celebration just the way you want it to be*

Westwood Golf Club

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Thank you for your enquiry regarding your party celebration at Westwood Golf Club

About the golf club

We are a well-established golf club with a passion for what we do.

Our staff pride themselves on what they do and are always happy to help. Our chef only uses the freshest ingredients that are locally sourced within our area. They will also accommodate you and your guests with any dietary or lifestyle choices

*Our clubhouse lounge can comfortably hold approx 100 guests
That leads off to our balcony with beautiful views of our golf course
and rolling hills*

The following pages include everything you will need for your special celebration but if there is something you are particularly looking for don't hesitate to ask and we will try our absolute best to enhance your special celebration.

Booking information

Once you have decided on the date of your celebration call to check the availability and pay your £150.00 non- refundable deposit. This secures the booking of the room.

Please note: The outstanding balance is to be paid one week before your party celebration day.

We ask for £250 indemnity one week before which is paid back the day after your party.

Full T&C's are in the Indemnity Contract that you will receive two weeks before your celebration day.

Breakfast buffet

£12.95 per person

The breakfast buffet is great for an early christening reception

This buffet is a self serve buffet which will be presented in our hot chafing dishes

A selection of fresh white and brown bread & bread rolls

Butchers Sausages

Bacon

Baked Beans

Fresh Roasted Tomatoes

Sliced Farmhouse Mushrooms

Hash Browns

Free Range scrambled Eggs

Black Pudding

White and Brown Toast

Selection of Jams and Marmalades

Selection of condiments

Served with Tea and Coffee

(This buffet option is only available till 12 noon)

Hot Roast Bap Buffet

£12.95 per person

*The Hot Roast Bap is just the right start to an informal event
or meeting...*

*A selection of fresh White and Brown
rolls*

Choose two Roasted Joints from:

*Honey Glazed Gammon,
Roast Pork Loin,
Topside of Roast Beef
Staffordshire Roast Turkey*

Served with:

*Stuffing Balls, Chipolata Sausages,
Slow cooked Red Onions, Homemade
Chips, Roasted potatoes Homemade
Yorkshire Pudding, Chef's Homemade
Gravy & a selection of condiments*

*This Hot Roast Bap Buffet option is served personally by our Chefs at
our hot counter*

(Roast bap buffet is a minimum of 30 people)

Vintage Afternoon Tea

£14.95 per person

The Vintage Afternoon Tea is exactly right for a christening, baby shower or special birthday

Our afternoon tea is served on our vintage china & cake stands.

All sandwiches are served on white and brown bread

Cream Cheese and Cucumber with Black Pepper and Rocket

Egg Mayonnaise and Cress

Cheddar Cheese and Red Onion Chutney

Honey Roast Ham and Tomato

A selection of Crostini

Mini Sausage Rolls & Mini Cheese Rolls

Selection of Scones served with

Cornish Clotted Cream and Strawberry Jam

Mini cakes

Your choice of Tea or Coffee and also

A Glass of Prosecco or Orange Juice

Just the way an afternoon tea should be!

(Vintage tea is a minimum of 15 people)

Homemade Pies

£16.95 per person

The homemade Pies are the key to a traditional family reunion

Mains

(Choose one homemade pie from the list)

Individual Traditional Homemade Short Crust Pastry Pie

With a choice of

Steak and Ale

Meat and Potato

Chicken Ham and Leek

*Served with buttered New Potatoes and Seasonal Vegetables and Chef's
Homemade Gravy*

Vegetarian Option

(Choose one Vegetarian option from the list if required)

Cheese, Potato and Spring Onion Pie

Vegetarian Cottage Pie

*Served with buttered New Potatoes, Seasonal Vegetables & Vegetarian
Gravy*

Selection of Desserts:

(Choose one dessert from the list)

Chocolate Orange Cake,

Lemon Gateaux, Raspberry and White Chocolate Roulade

Served with jugs of Fresh Cream

*This option requires a pre-order form one month prior to the
celebratory date. If you wish for you and your guests to have a choice
of two pies and one vegetarian pie and all the dessert options*

This is an additional £100.00

Traditional Celebratory option

£17.95 per person

Traditional Roast Lunch

*The traditional Roast is simply perfect for a
Significant birthday celebration or leaving dinner*

MAINS

(Choose one meat)

Topside of Roasted Beef

or

Staffordshire Roast Turkey

*served with Seasonal Vegetables, Minted New Potatoes, Roast
Potatoes, Stuffing, and Homemade Yorkshire Pudding with
Chef's Homemade Gravy*

OR

Spicy Vegetarian wellington

*Served with Seasonal Vegetables, Minted New Potatoes, Roast
Potatoes, Homemade Yorkshire Pudding, Stuffing & gravy*

DESSERTS

(Choose one of the desserts)

Toffee crunch Cheesecake served with Cream

OR

*Victoria Sponge served with Raspberry Compote & White
Chocolate Roulade*

*This option requires a pre-order form one month prior to the
celebratory date. If you wish for you and your guests to have a choice
of the full menu meats this is an additional £100.00*

Classic Favourites Celebratory Option

£22.95 per person

Classic favourites

Our classic Favourites option is simply perfect for an anniversary or engagement party

Mains

Choose two mains and one vegetarian main

Pan Roasted Chicken Breast with a Creamy Garlic and Mushroom Sauce

Served with buttered New Potatoes and Seasonal Vegetables

OR

Braising steak red wine onion jus

Served with Seasonal Vegetables buttered New Potatoes and chef's homemade gravy

OR

Poached Cod with creamy Lemon & herb Sauce

Served with New Potatoes and Roasted Mediterranean Vegetables

Vegetarian options

Vegetarian Cottage Pie

served with Seasonal Vegetables and Minted New Potatoes

OR

Spicy vegetarian Wellington

served with Seasonal Vegetables, buttered New Potatoes & Gravy

DESSERTS

Choose one of the desserts

Profiteroles served with Toffee & Belgian Chocolate Sauce

OR

Prosecco Trifle served in teacups

This option requires a pre-order form one month prior to the celebratory date. If you wish for you and your guests to have a choice of the full menu meats this is an additional £100.00

Children's Menu

For Celebratory and Classic Options

£10.95 per person

Under 14 years only

MAINS

*Chicken Breast served with Peas & sweet corn, Roast Potatoes
and Homemade Yorkshire pudding served with Chefs
Homemade Gravy*

OR

*Two Sausages served with chips, Peas & Sweet corn
With Chefs Homemade Gravy*

OR

Battered Fish with Chips & Mushy Peas

*Vegetarian option can b on request,
Please see our head chef for more information*

DESSERTS

White Chocolate and Toffee Waffle Stack served with Cream

OR

Raspberry & strawberry Profiteroles

*This option requires a pre- order form one month prior to the
celebratory date.*

Drinks Packages

Drinks Package one: £9.00 per person

- Includes a glass of Bucks Fizz or Orange Juice on arrival & a glass of Prosecco for the toast

Drinks Package two: £47 per table of 8 to 10 people only

- Includes one bottle of house Red, one bottle of house White and one bottle of house Rose

Drinks Package 3: £59 per table of 8 to 10 people only

- Includes one bottle of house Red, one bottle of house White and one bottle of house Rose
- With one bottle of Prosecco

Children's Drinks Packages

- Orange Juice on Arrival and Mocktail for the Toast £6.00 per child
- Jugs of Juice £5.00 serves 8 to 10 children

Gin Parlour

Self-Serving Gin Parlour

Have fun allowing you and your guests to make their own Gins. This is a great twist for any party celebration.

Self-Serving Gin Parlour for just £425.00

This includes:

- Two bottles of Pink Gin (70cl)
- One bottle of Bombay Sapphire Gin (70cl)
- One Bottle of Whitley Neil Rhubarb and Ginger Gin (70cl)
- 15 bottles of Schweppes Tonic water
- 15 bottles of Schweppes Lemonade
- Ice
- Glassware (125ml)
- Fresh Fruit selection (Strawberries, Raspberries, Blueberries, Pink Grapefruit, Lemons, sliced Cucumber, sliced Ginger)
- 25ml measure

Please note this is for over 18s only

OPTIONAL EXTRAS

Room setup for your special day £100

This is for those craft people who have spent time and effort on their own special decorations

Our highly trained staff will put your decorations out just the way you would like them to be. We are also happy to help and advise you on the best way that your decorations will look to suit the room and to enhance your incredibly special day

Buffet Options Traditional & Classic

Starters can be added to both buffet options one & two for an additional cost starting from £5.95 per person

See our head chef for the food choices

Chair Coverings and Sashes £3.50 per chair

Window lights & sashes £50.00

Sweet Ladder £250

Fully stocked for one day's hire

(Based on 100g per person)

Children's Sweet Cones £3.50 each

Filled with a selection of sweets to keep the little ones happy at the dinner table (Minimum order of 10)

Children's Goodie Bags £6.50 each

Filled with colouring book & crayons, bubbles, and sweets great for keeping the little ones happy at the dinner table

(Minimum order of 5 suitable for age 3 and over)

THE BRONZE BUFFET

£10.95 PER PERSON

Assorted Sandwiches served on white and brown bread filled with

Cheddar Cheese, Cheddar Cheese & Red Onion, Tuna Mayonnaise, Roasted Ham, Roasted Ham & Tomato, Egg Mayonnaise

Beef & onion, turkey & stuffing

Mini Sausage Rolls

Butchers Sausages on sticks

Cheese & Pineapple, Cheese & Tomato

On sticks

Homemade Coleslaw cheesy coleslaw

Potato salad & spicy Potato Salad

Chips

Salad bowls

Bowls of Crisps

THE SILVER BUFFET

£11.95 PER PERSON

Assorted Sandwiches served on white and brown bread filled with

Cheddar Cheese, Cheddar Cheese & Red Onion, Tuna Mayonnaise, Roasted Ham, Roasted Ham & Tomato, Egg Mayonnaise

Beef & onion, turkey & stuffing

Mini Sausage Rolls & Cheese Rolls

Butchers Sausages on sticks

Pate on Crusty Bread

Cheese & Pineapple, Cheese & Tomato on sticks

Homemade Coleslaw cheesy coleslaw

Potato salad & spicy Potato Salad

Black Pudding with Red Onion

Chips

Salad bowls

Bowls of Crisps

The GOLD BUFFET

£12.95 PER PERSON

*Assorted Sandwiches served on
White and brown bread & rolls filled with,
Cheddar Cheese, Cheese & Red Onion, Tuna
Mayonnaise, Roasted Ham, Roasted Ham & Tomato
Turkey and Stuffing, beef & onion, egg mayonnaise*

Pate on Crusty Bread

*Selection of Homemade Pasta Salads, Coleslaw and
Potato Salad*

Mini Sausage Rolls & Cheese Rolls

Butchers Sausages on sticks

Cheese & Pineapple, Cheese & Tomato on sticks

Selection of sliced Pizzas

Black Pudding with Red Onion

Chips

Salad bowls

Bowls of Crisps

The PLATINUM BUFFET

£13.95 PER PERSON

*Assorted Sandwiches served on white and brown
Rolls & wraps filled with
Cheddar Cheese, Cheese & Red Onion, Tuna
Mayonnaise, Roasted Ham, Roasted Ham & Tomato
Roasted Beef, Roasted Beef & Horseradish, Turkey &
Stuffing, egg mayonnaise*

*Pate & Prawn Marie Rose Sauce served
On Crusty Bread*

*Selection of Homemade Pasta Salads, mixed Rice,
Coleslaw and Potato Salad*

Mini Sausage Rolls & Cheese Rolls

Butchers Sausages on sticks

Cheese & Pineapple, Cheese & Tomato on sticks

Selection of sliced Pizzas

Black Pudding with Red Onion

Chips & Potato Wedges

Salad bowls

Bowls of Crisps

Additional Buffet Items

Chicken Legs £35.95 20 portions

Mixed Quiche £19.95 24 slices

Mini Yorkshire Puddings £30.95 30 portions
filled with Roast Beef

Mini Prawn Cocktails £35.95 20 portions
Baby Gem Lettuce leaves filled with Prawn and
Marie Rose Sauce

Mixed Chicken Strips £45.95 30 portions

Breaded Tandoori Chicken strips, Southern Fried Chicken strips
Breaded Piri Piri Chicken strips, Breaded Cajun Chicken strips

Mixed Indian platter £45.95

This serves approximately 30 people
This includes Veg Samosas, Onion Bhajis, Chicken Tikka skewers,
Tandoori Chicken balls, mixed Naan Breads, Papadum and
condiments

Cheese Oatcake bites £20.00 30 portions

Mini Cheese Rolls £12.95 30 portions

Pizza slices £14.95 30 portions

Please note: We are unable to swap the Additional Buffet Items for the
set Menu Buffet Options

Sweet treats

Menu

DESSERT	PORTIONS	PRICE
<i>Strawberry Gateau</i>	16	£22.95
<i>Black Forrest Gateau</i>	16	£22.95
<i>Lemon Gateau</i>	16	£22.99
<i>Cookies & cream cheesecake</i>	14	£24.95
<i>Lemon Tart</i>	12	£22.95
<i>Lemon Brulé Cheesecake</i>	14	£27.95
<i>Chocolate Orange fudge Cake</i>	14	£28.95
<i>Chocolate Fudge Cake</i>	16	£24.95
<i>Victoria Sponge Cake</i>	14	£22.95
<i>Carrot Cake</i>	16	£22.95
<i>profiteroles</i>	20	£25.95
<i>Home Made Strawberry trifle</i>	10	£15.95
<i>Home Made raspberry trifle</i>	10	£15.95
<i>Doughnut stack</i>	48	£49.99
<i>Traditional Cheese Board</i>	<i>Up to 8 people per table</i>	£29.95