

Westwood Golf Clubs Wedding brochure

*Let us provide the helping hands to your happily
ever after*

Westwood Golf Club

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Leek

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Thank you for your enquiry regarding your special day 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 our Chef only use 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 day but if there is something in particular just ask us and we will try our best to enhance your very special day

Booking information

Once you have decided on your special day call to check the availability and pay your £150.00 room hire fee. This is a non-refundable deposit and secures the booking of the function room.

The outstanding balance is to be paid one week before your big day.

We ask for £250 indemnity one week prior to your special day, which is paid back the day after your wedding

Full T&C's are in the Indemnity Contract

Hot Roast Bap Buffet

£14.95 per person

A selection of fresh white and brown rolls

Choose two roasted joints from the list below

Honey Glazed Gammon, Roast Pork Loin, Topside of Roast Beef or 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 wedding breakfast option is personally served by our chef at our hot counter

(Roast bap buffet is a minimum of 30 people)

Vintage Afternoon Tea £16.95 per person

*Our afternoon tea is served in 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 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

Alongside a Glass of Prosecco or Orange Juices

Just the way afternoon tea should be

(Vintage tea is a minimum of 20 people)

Homemade Pies Supper

£16.95 per person

Mains

(Choose one 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 from the list)

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)

Toffee crunch Cheesecake, Chocolate Orange Cake,

Lemony Gateaux, Raspberry and White Chocolate Roulade

Served with jugs of fresh Cream

This will need to be done on a pre-order form one month before the wedding day. If you wish for you and your guests to have a choice of two pies and one vegetarian pies and also two desserts,

This is an additional £100.00

Wedding Breakfast

Option one

£22.95 per person

Traditional Roast Lunch

MAINS

(Choose one meat)

Honey Glazed Gammon, Roast Pork Loin, Topside of Roast Beef or Staffordshire Roast Turkey, served with Seasonal Vegetables, Minted New Potatoes, Roast Potatoes, Stuffing, homemade Yorkshire Pudding & 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)

Golden Vanilla Fudge Cheesecake & Cream

OR

Victoria Sponge served with Strawberry Compote

This will need to be done on a pre- order form one month before the wedding day. If you wish for you and your guests to have a choice of two meats and the rest of the full menu,

This is an additional £100.00

Breakfast Buffet option two

£25.95 per person

Classic favourites

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 with a red wine & onion jus

Served with Seasonal Vegetables and buttered New Potatoes

Chef's Homemade Gravy

OR

Poached cod with a cream lemon & herb sauce

Served with buttered New Potatoes and Roasted Mediterranean Vegetables

Vegetarian options

Vegetarian Cottage Pie

Served with Seasonal Vegetables, Minted New Potatoes

OR

Spicy vegetarian Wellington

served with Seasonal Vegetables, buttered New Potatoes & Gravy

DESSERTS

Choose two of the desserts

White Chocolate & raspberry Cheesecake served Pouring Cream

OR

Profiteroles served with Toffee & Belgian Chocolate Sauce

OR

Prosecco Trifle served in teacups

This will need to be done on a pre-order form one month before the wedding day. If you wish for you and your guest to have a choice of the full menu

this is an additional £200.00

Children's Wedding Breakfast Menu

£12.95 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
& Chefs Homemade Gravy*

OR

Battered fish with Chips & Mushy peas

(Vegetarian option can be done on request)

See our head chef for more information

DESSERTS

*White Chocolate and Toffee Waffle Stack
Served with Cream*

OR

*Raspberry & strawberry profiteroles
Served with cream*

*This will need to be done on a pre- order form one month before
The wedding day*

Drinks Packages

Drinks Package one: £10.00 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 three: £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 wedding afternoon or evening party.

Self-Serving Gin Parlour for just £425.00

This includes:

- *2 bottles of pink Gin (70cl)*
- *1 bottle of Bombay Sapphire Gin (70cl)*
- *1 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 creative brides

*Who have spent time and effort on their own wedding day
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 very special day*

Breakfast Buffet Options one & two

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

See our head chef for the food choices

Chair Coverings and Sashes £3.50 per chair

Window lights & sashes £40.00

Sweet Ladder £250

Fully stocked for one day's hire

(Based on 100g per person)

Children Sweet Cones £3.50 each

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

Children 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,

Turkey & stuffing, beef & onion

Sausage Rolls

Butchers Sausages on sticks

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 SILVER BUFFET

£12.95 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*

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

Breadsticks & Dips

Salad bowls

Bowls of Crisps

The GOLD BUFFET

£14.95 PER PERSON

*White & brown Assorted Sandwiches & Rolls
Filled with*

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

Turkey and Stuffing beef & onion

Pate, Smoked mackerel pate served on Crusty Bread

*Selection of Homemade Pasta Salads Coleslaw and
Potato Salad*

Sausage Rolls & Cheese Rolls

Butchers Sausages on sticks

Cheese & pineapple, Cheese & Tomato on sticks

Selection of Sliced Pizzas

Veg spring Roll and Veg Samosas

Black Pudding with Red Onion

Breadsticks & dip

Chips

Salad bowls

Bowls of Crisps

The PLATINUM BUFFET

£16.95 PER PERSON

White & brown Assorted Sandwiches and Rolls & Wraps

Filled with,

*Coronation Chicken, Cheddar Cheese, Cheese & Red
Onion, Tuna Mayonnaise, Roasted Ham,*

Roasted Ham & Tomato

Roasted Beef, Roasted Beef & Horseradish,

Turkey & Stuffing

*Selection of Pate, Smoked mackerel pate, prawn Marie
Sauce all served on Crusty Bread*

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

Sausage Rolls & Cheese Rolls

Butchers Sausages on sticks

Cheese & Pineapple, Cheese & Tomato on sticks

Selection of sliced Pizzas

Spicy Chicken Wings

Veg Spring Roll and Veg Samosas

Black Pudding with Red Onion

Breadsticks & Dip

Chips & Potato Wedges

Salad bowls

Bowls of Crisps

Additional Buffet Items

Chicken Legs £29.95 25 portions

Mixed Quiche £19.95 24 slices

Mini Yorkshire Puddings £30.00 30 portions
filled with Roast Beef

Mini Prawn Cocktails £35.00 30 portions baby
Gem Lettuce leaves filled with Prawn and
Marie Rose Sauce

Chicken Strips £35.00 30 portions

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

Mixed Indian Platter £45.00

This is for approximately 30 people
This includes Veg Samosas, Onion Bhajis, Chicken Tikka Skewers,
Tandoori Chicken Balls, mixed Naan Breads, Papadum and
condiments

Bowl of Hand cut Chips £5.99

Cheese Oatcake bites £20.00 30 portions

Mini Cheese Roll £12.95 30 portions

Pizzas 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
Strawberry Gateau	16	£22.95
Black Forrest Gateau	16	£22.95
Lemon Gateau	16	£22.99
Cookies & cream cheese cake	14	£24.95
Lemon Tart	12	£19.95
Lemon Brulee Cheesecake	14	£27.95
Chocolate Orange fudge Cake	14	£28.95
Chocolate Fudge Cake	16	£24.95
Victoria Sponge Cake	14	£22.95
Carrot Cake	16	£22.95
profiteroles	20	£25.95
Home Made Strawberry trifle	10	£15.95
Home Made raspberry trifle	10	£15.95
Doughnut stack	48	£49.99
Traditional Cheese Board	Up to 8 people per table	£29.95

Wedding Package Questionnaire

Name:	
Phone Number:	
Mobile Number:	
Time of Wedding:	
Time of arrival at the club house:	
Wedding Cars:	
Number of Guests Day time: Night-time:	
Deposit Paid:	
Outstanding Balance to be Paid:	
Entertainment:	
Wedding Breakfast Option:	
Wedding Buffet Option:	
Any added Extras:	
Drinks Package:	
What kind of Cake:	
Any Dietary Requirements:	
Who is Decorating the Room:	
Table Plan:	

Date and time of next meeting: