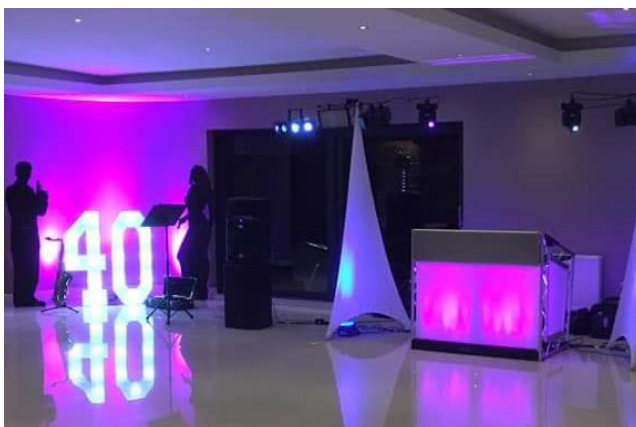


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Park Wood Golf Club

ORIDAGroup.

Functions & Events Brochure 2020



Chestnut Avenue
Westerham
TN16 2EG
Tel: 01959 577744
www.parkwoodgolf.co.uk



Functions & Events

The Management & Staff at The Park Wood Golf Club would like to welcome you to the beautiful grounds of the Park Wood Golf Club

We want you to relax and enjoy your special day secure in the knowledge that our friendly and professional staff have taken great care of even the smallest detail.

Our Head Chef Luciano Carlucci has designed some fabulous menus for you and your guests. All his menus consist of dishes of the highest quality. Please bear in mind that the menus contained in this brochure are not exhaustive and we can tailor a menu to meet with your own special requirements.

Our spectacular venue sits on 180 acres of sprawling landscaped grounds making The Park Wood the perfect setting for your event.

All of our function suites can be decorated to impress. Tables are designed to seat 8 to 10 guests. All tables are dressed to perfection with white linen napkins, tablecloths and fine cutlery. We also provide a seat cover and chair decoration service.

Booking your event with us will also entitle you to your very own **Personal Events Coordinator** Free of Charge! Your experienced Coordinator will guide you through your planning process and will ensure to take the stress out of your function.

For your information, we have pleasure in enclosing a range of menus including our two course, three course and buffet menus.

We wish to tailor your event to suit you and your guests, so should you have any questions or wish to make any suggestions or alterations to our menus please do not hesitate to ask us. Our friendly staff will always be available to assist and to ensure that your day is nothing short of perfect.

The Team at The Park Wood

Function Suites

All of our Function Suites have internet access, their own private bars and beautiful views of the countryside overlooking the 18th green and our stunning fountain in the lake.

We have three suites available for your function;

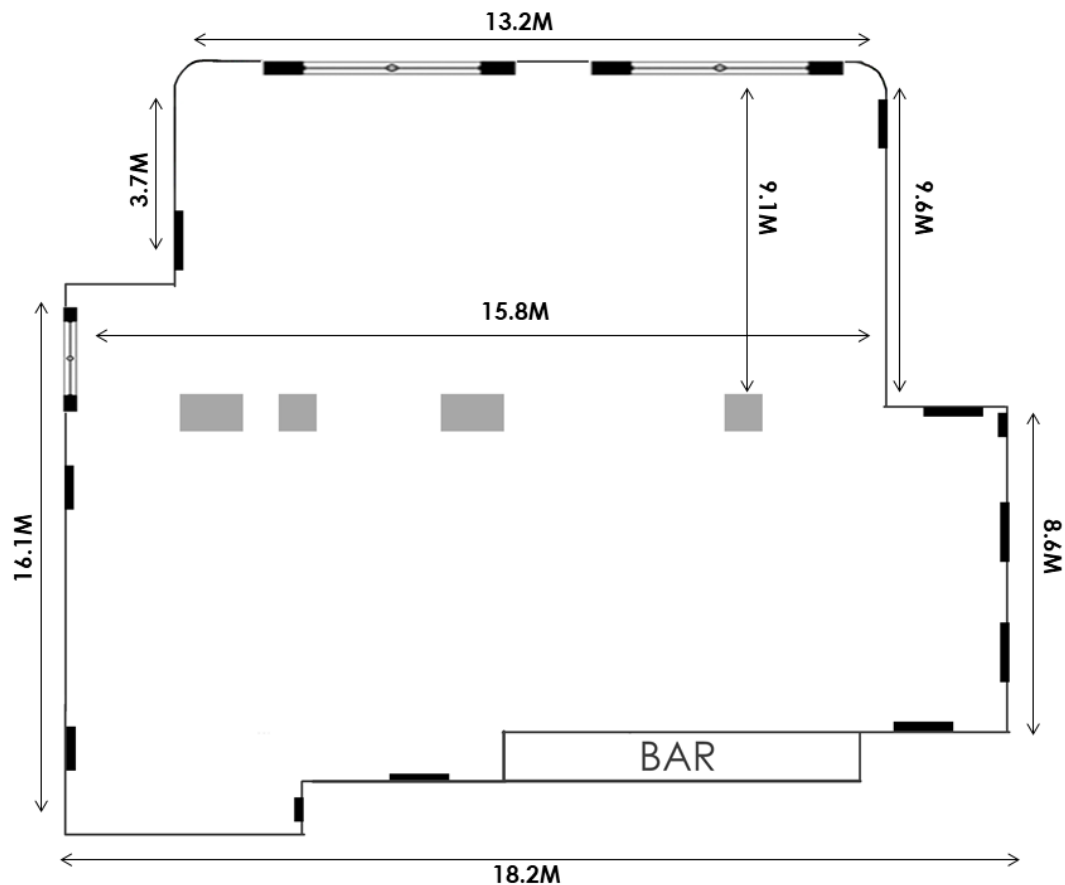
The **Casuarina Suite** is an ideal location for large events.

The **Tembusu Suite** and the **Magnolia Suite** can accommodate up to 100-150 guests depending on the type of event.

Room	Location	Seated	Reception
Casuarina Suite	Ground Floor	250	350
Casuarina & Tembusu (Combined)	Ground Floor	350	500
Tembusu Suite	Ground Floor	100	150
Magnolia Suite	First Floor	80	100

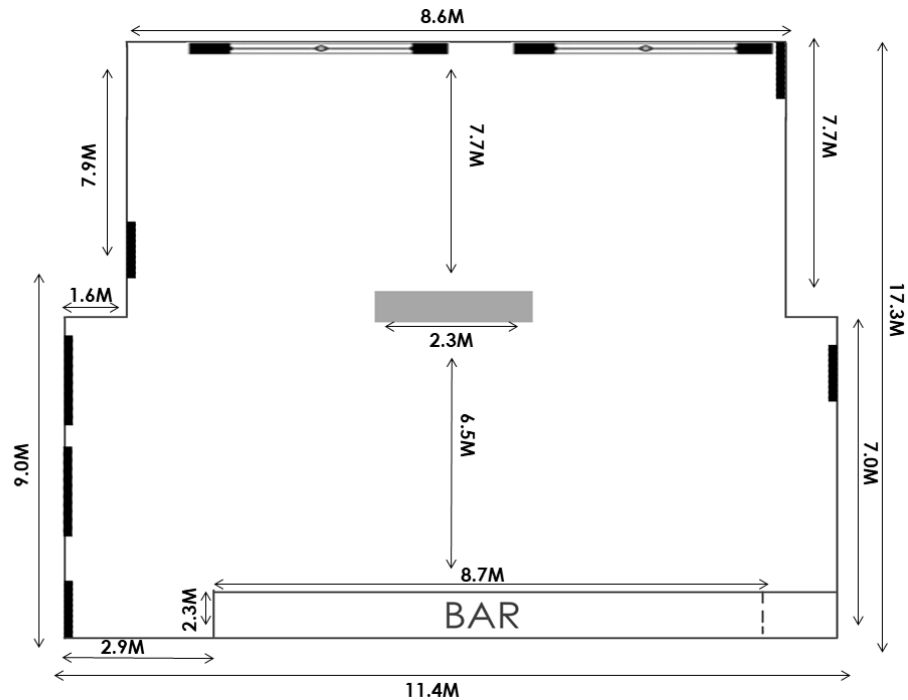
Casuarina Suite

This stunning function suite never fails to impress. It is our largest suite with fantastic views and plenty of natural daylight. It is located on the ground floor and has its own private bar offering a complete range of drinks. This is the perfect room for large parties or events and can be combined with the Tembusu suite for larger functions if needed.



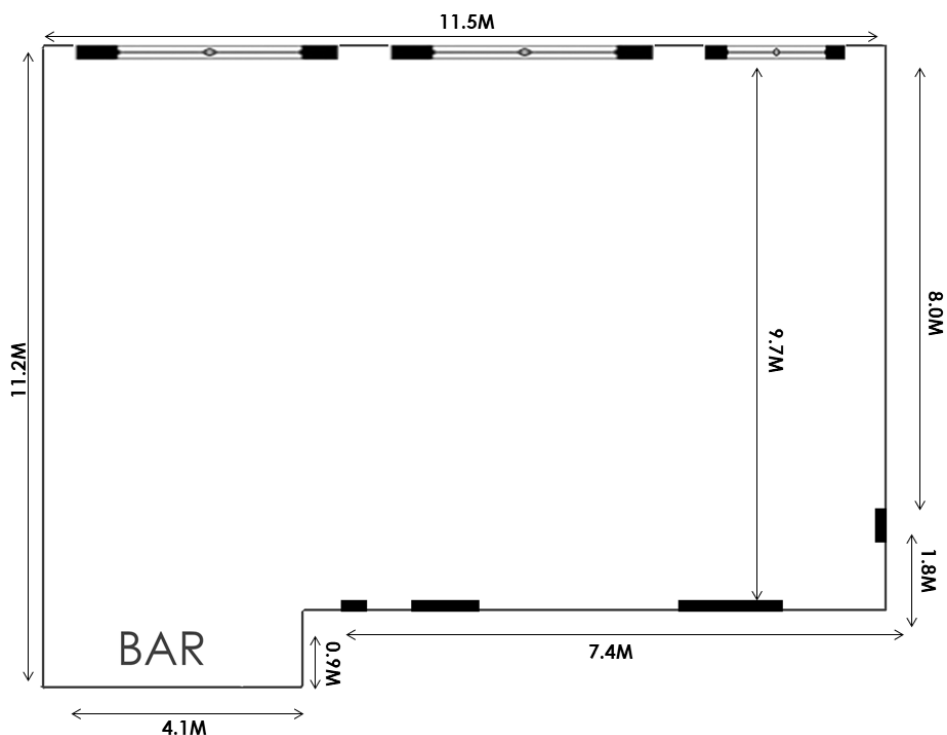
Tembusu Suite

With its unique floor plan, this is a popular space for small and medium size events. It is located on the ground floor and on a lovely summers day you are able to open the patio doors and enjoy the outdoor seating area. It also has its own private bar offering a complete range of drinks.



Magnolia Suite

With stunning views over the Kent countryside this room will take your breath away. It has its own private balcony overlooking the golf course and beautiful surroundings. This Suite is located on the first floor accessible via stairs and has its own private bar (please speak to one of our Team to discuss available drinks)



Drinks Packages

Arrival Drinks

Bottled Beer (Corona / Singha) - £4.00

Glass of Prosecco - £5.50

Glass of Bucks Fizz - £5.50

Glass of Pimms - £4.50

Silver

Glass of bucks fizz on arrival

Glass of prosecco for the toasts

£10.00 per person

Gold

Glass of bucks fizz on arrival

Half a bottle of house wine per person to accompany the meal

Glass of prosecco for the toasts

£19.00 per person

Canapés

Savoury

Smoked salmon and cream cheese bagel

Goats cheese and raspberry crostini

Parma ham and fig

Breaded king prawns with sweet chilli sauce

Smoked chicken and cucumber skewer

Cherry tomato and mozzarella skewer

Sweet

Selection of Petit Four

Chocolate brownie

Chantilly cream and strawberry tartlet

Selection of Macaroons

2 canapés - £3.00 per person

3 canapés - £5.00 per person

5 canapés - £7.50 per person

Banqueting Menu

Please select one choice from each course for all of your guests.

Coffee and mints will be served after your meal.

Starter

Sweet potato, coconut and coriander soup

Duck and mango salad with a lime and chilli dressing

Smoked salmon, cream cheese and cucumber with rye bread

Prawn cocktail with ancient grain toast

Chicken liver pate with onion and ale chutney, toasted brioche and pickled onions

Mushroom and stilton tartlet

Goats cheese, fig and watercress salad with honey and hazelnut dressing

Main

Braised featherblade of beef with fondant potatoes and red wine jus,
roasted root vegetables and steamed broccoli

Poached chicken fillet with a creamy tarragon sauce, dauphinoise potatoes,
braised leeks and honey carrots

Chicken supreme with garlic and rosemary new potatoes, white wine sauce,
garlic mushrooms and french beans

Duck breast with fondant potatoes, Morello cherry and port jus,
honey glazed parsnips and french beans

Slow cooked lamb shank with mash potatoes and red wine jus,
braised red cabbage and tender stem broccoli (£5 supplement)

Breast of guinea fowl, casserole of broad beans, leeks, garden peas and pancetta,
fondant potatoes and cider jus

Cod loin with a saffron sauce, fondant potatoes, wilted spinach,
sauté portobello mushrooms and asparagus

Spinach and ricotta tortellini with arrabbiata sauce

Dessert

Profiteroles with chocolate sauce

Vanilla and toffee honey pot ice cream

Tiramisu semifreddo

White chocolate box with pannacotta and raspberry ice cream

Pear charlotte with chocolate ice cream

Cherry frangipane tart with pistachio ice cream and custard

2 Course meal - £21.00 per person

3 Course meal - £27.00 per person

Pre-order Banqueting Menu

Please select up to three choices for each course for all of your guests.
Coffee and mints will be served after your meal.

Starter

Sweet potato, coconut and coriander soup
Duck and mango salad with a lime and chilli dressing
Smoked salmon, cream cheese and cucumber with rye bread
Prawn cocktail with ancient grain toast
Chicken liver pate with onion and ale chutney, toasted brioche and pickled onions
Mushroom and stilton tartlet
Goats cheese, fig and watercress salad with honey and hazelnut dressing

Main

Braised featherblade of beef with red wine jus
Poached chicken fillet with a creamy tarragon sauce
Chicken supreme with garlic and white wine sauce
Duck breast with Morello cherry and port jus
Slow cooked lamb shank with red wine jus (£5 supplement)
Breast of guinea fowl and cider jus
Cod loin with a saffron sauce
Spinach and ricotta tortellini with arrabbiata sauce

Please select one potato to accompany all of the dishes:

☐ Fondant Potato ☐ Dauphinoise ☐ New Potatoes ☐ Mash

All dishes served with seasonal vegetables

Dessert

Profiteroles with chocolate sauce
Vanilla and toffee honey pot ice cream
Tiramisu semifreddo
White chocolate box with pannacotta and raspberry ice cream
Pear charlotte with chocolate ice cream
Cherry frangipane tart with pistachio ice cream and custard

2 Course meal - £23.00 per person

3 Course meal - £29.00 per person

Children's Menu

(2-12 years old)

Starter

Cheesy garlic bread

Main Course

Sausages served with chips and beans

Dessert

Ice cream

£15.00 per child

Hog Roast

Delicious hog roast cooked on site
and superbly carved

Served with:

Baps

Apple Sauce

Potato wedges

Coleslaw

Mixed leaf salad

Stuffing

£18.75 per person
(Minimum of 80 people)

Afternoon Tea

Egg mayonnaise and cress

Chicken Tikka Masala and rocket

Smoked salmon and cream cheese

Pastrami, caramelised onion and gouda

Scones, jam and clotted cream

Matcha tea and raspberry Battenberg

Kir Royal cheesecake

Profiteroles with chocolate sauce

Macaroons

Chocolate cake

Selection of Tea

£19.00 per person

BBQ Menu

Mains

(Please select 3 from the following)

8oz beef burgers
Minted lamb koftas
Jerk chicken thighs
Piri Piri chicken kebabs
Bourbon glazed chicken wings
German smoked sausages
Cumberland sausage rings
Beetroot, red pepper and quinoa burger

Sides

(Please select 4 from the following)

Cherry tomato, baby mozzarella and basil salad
Mixed leaf salad
Potato and chive salad
Roasted peppers cous cous
Greek salad
Chips
Sweet potato fries
Spicy potato wedges
Corn on the cob
Coleslaw
Bread rolls basket
Pitta bread
Cheese garlic bread

Dessert

(Please select 2 from the following)

Tiramisu
Fruit salad
Lemon tart
Selection of Donuts
Strawberries and cream
Dark chocolate mousse
Coconut panna cotta with pineapple salsa
Vanilla cheesecake

£25.00 per person

Buffet Menu

Please select 6 Options for £12.95 per person or 8 Options for £15.95 per person

Vegetarian

Falafel
Tomato and mozzarella pizza
Breaded halloumi
Cream cheese jalapeno
Cheesy garlic bread
Vegetable samosas
Cherry tomato and feta mini quiche
Mushroom and stilton mini quiche
Red pepper and olive mini quiche
Vegetable spring roll

Fish

Scampi
Salmon goujons
Breaded king prawns
Filo wrapped prawns
Smoked salmon and cream cheese mini bagels

Meat

Crispy crumb chicken goujons
Peri peri chicken skewers
BBQ chicken wings
Duck spring roll
Lamb koftas
Lamb samosas
Honey and mustard sausage bites
Sausage roll
Pigs in blanket
Mini pork pies

Sweet treats

Selection of macaroons
Salted caramel brownies
Mini chocolate eclairs
Vanilla cheesecake
Churros with toffee sauce
Profiteroles with chocolate sauce
Pineapple, melon and strawberry skewers

Platters

Each platter serves 10 portions

Potato wedges

£20.00

New potato and chives salad

£20.00

Onion rings

£20.00

Chips

£20.00

Coleslaw

£20.00

Cherry tomato and cucumber salad

£20.00

Mixed leaf salad

£20.00

Quinoa, pomegranate, almonds and spring onion salad

£20.00

Fruit platter

£35.00

Selection of sandwiches

£40.00

Crudités and dips

(Celery, cucumber and carrot with a houmous dip)

£40.00

Cheese platter

(Brie, stilton and mature cheddar served with grapes, celery and chutney)

£55.00



Functions and Events Booking Form

Please complete both sides of this form and return it with your deposit to:-
Park Wood Golf Club, Chestnut Avenue, Tatsfield, Kent, TN16 2EG
Please make cheques payable to 'Park Wood Golf Club'

Name of Event/Organisation

Event Date

Contact Name

Address

Postcode

Telephone

Mobile

Email address



Type of Event

Number of guests (approx)

Arrival time

Menu

Menu cost

Additional requirements

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Functions and Events Terms & Conditions

- 1. Deposit** A non-refundable deposit of £200 is required at the time of booking.
- 2. Confirmation & Final Payment** Full payment and final attendee numbers must be received at least 14 days in advance of all Events. If final attendee numbers are not received 14 days in advance of the Event, the number quoted on the booking form will be deemed as the Final Attendee Number and a corresponding final invoice shall be raised and be payable in full by the Client. Once the payment has been made, increases in number of attendees will be accommodated if the Club is informed at least 7 days in advance of the event. Any decrease in numbers or changes to the Event that result in a reduction in final invoice value will be accommodated but no refund or credit shall be given. Failure to pay the final invoice 14 days in advance of the Event will result in the cancellation of your Event. The Client shall remain liable for the full price of the invoice.
Payment after the event shall only be allowed with the written agreement of the management. In such instances, invoices must be paid in full within 14 days of date of Invoice.
- 3. Menu** The menu must be confirmed 14 days in advance of the Event date.
- 4. Buffet Food** In accordance with our food and hygiene policy our buffet food will not be displayed for more than 2 hours and will be cleared by our Front of House team. Any remaining food will be discarded. Any advice we may give regarding quantity of food is purely advice and it is the sole responsibility of the customer to order the correct amount of food for the event.
- 5. Corkage** No self-supplied food and/ or drink is permitted on the premises without the explicit written consent of the Club. A surcharge will apply.
- 6. Damage** The Client shall be liable for any damages caused to the Club or any of its furnishings, fixtures, walls, utensils or equipment by the willful act or negligence of the Client or any of his/ her guest or employee and shall pay to the Club on demand the amount required to make good or remedy such damage including compensation for loss of business whilst such damage is being repaired.
- 7. Cancellation Charges** Cancellation of bookings by the Client must be made to the Club in writing and charges outlined below will apply:
 - The deposit taken at the time of booking is non refundable.
 - Cancellations 14 days or less before the Event: 100% of the deposit will be forfeited plus 100% of the invoice paid will be forfeited. (Please note that if Full Payment has not been made by 14 days before the Event, as per Clause 2 of this agreement, the Client still remains liable for the full price of the invoice)The Client will have no claim against the Club for any losses incurred whilst planning, organising or cancelling the event. We strongly advise that the Client secure the correct insurance policy before planning their event.
- 8. Cancellation by the Club** The Club reserves the right to cancel any booking at any date before the Event for whatever reason. In this unlikely event the Club will repay in full all deposit and invoice payment made to it. The Client will have no claim against the Club or Management for any losses incurred as a result of this cancellation. If the Club is forced to cancel an event for reasons beyond its control, refunds will be considered in accordance with prevailing Consumer Rights law.
- 9. Prices** All prices shown on the Function, Wedding and Banqueting Menus are correct at the time of printing. The Club reserves the right to alter the details and prices of the menus at any time in the event of unforeseen market circumstances.
- 10. Finishing Times** Functions must finish at the time agreed. Extension to the finish time will not be allowed unless agreed in writing prior to the event.
- 11. Equipment Storage** The Club will try wherever possible to assist guests with storage of equipment etc. however shall accept no liability for any damage or loss.
- 12. Personal Property** The Club shall not be liable for loss of or any damage to the property of the Client or any of his/ her guests suffered or incurred whilst on the Club premises including personal belongings.
- 13. Car Park** Vehicles are left in the Car Park at the owner's own risk.
- 14. Guest and Client Safety** The Club, golf course and lakes are potential hazards. The Client and his/ her guests are not allowed to enter the grounds of the Golf Course and children must be supervised at all times.
- 15. Minimum Numbers** In the event the Event is accepted on the basis of a minimum number of attendees, the minimum number of attendees shall be charged in full even if final attendee numbers fall below this level.
- 16. Covid 19 Statement** COVID-19 has been declared as a worldwide pandemic by World Health Organization. The government and federal health organisation have implemented social distancing measures to prohibit the congregation of large groups of people. ORIDA Golf and Leisure have put in place preventative measures to reduce the spread of COVID- 19, however take no liability if the Client or his/her guests contract the virus. We advise all clients to ensure that they arrange adequate insurance cover prior to their event visit. If the Client's event is directly affected by COVID-19 please refer to our *Clause 8 Cancellation by the Club*.

The Club collects personal information when you register with us, subscribe with us or book an event. This information is used to provide the services requested and if you agree, to send you marketing information. The Club will not share your information for marketing purposes with companies outside ORIDA Corporation LTD. For more information explaining how we use your information please see our privacy policy.

☐ Please tick this box to give permission for us to send further information about our products and services

I agree to the terms and conditions of this contract

Signature _____ Print Name _____ Date _____