

The Perfect Venue for the Perfect Day...
Wedding Brochure 2020



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

Congratulations

The Management & Staff at The Park Wood Golf Club would like to offer you their warmest congratulations and best wishes for your forthcoming wedding.

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. We have experience in holding Civil and Traditional Asian Weddings so please do not hesitate to contact one of our friendly staff should this be of interest.

Our wedding venue sits on 180 acres of sprawling landscaped grounds making The Park Wood the perfect setting for your dream wedding. Champagne and Canapés can be served to your guests outdoors and the spectacular scenery will serve as the ideal backdrop for those important photos.

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.

Cake service is also available. Our Chef will cut your wedding cake after your pictures and it can be served on platters with your finger buffet or put into cake boxes for your guest to enjoy. We also offer the option to hire 6 uplighters which can be used to enhance your wedding reception room. The bar is available until 11pm. If you would like to extend this we can offer this for £50.00 per additional hour.

Booking your wedding with us will also entitle you to your very own **Personal Wedding Coordinator** Free of Charge! Your experienced Wedding Coordinator will guide you through your planning process and will ensure to take the stress out of this joyous occasion.

For your information, we have pleasure in enclosing menus of our Drinks Packages, Canapés and the options for your Wedding Breakfast. We also include details of an Evening Finger Buffet menu that can be made available for your evening guests.

We wish to tailor your wedding 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 special day is nothing short of perfect.

The Team at 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;

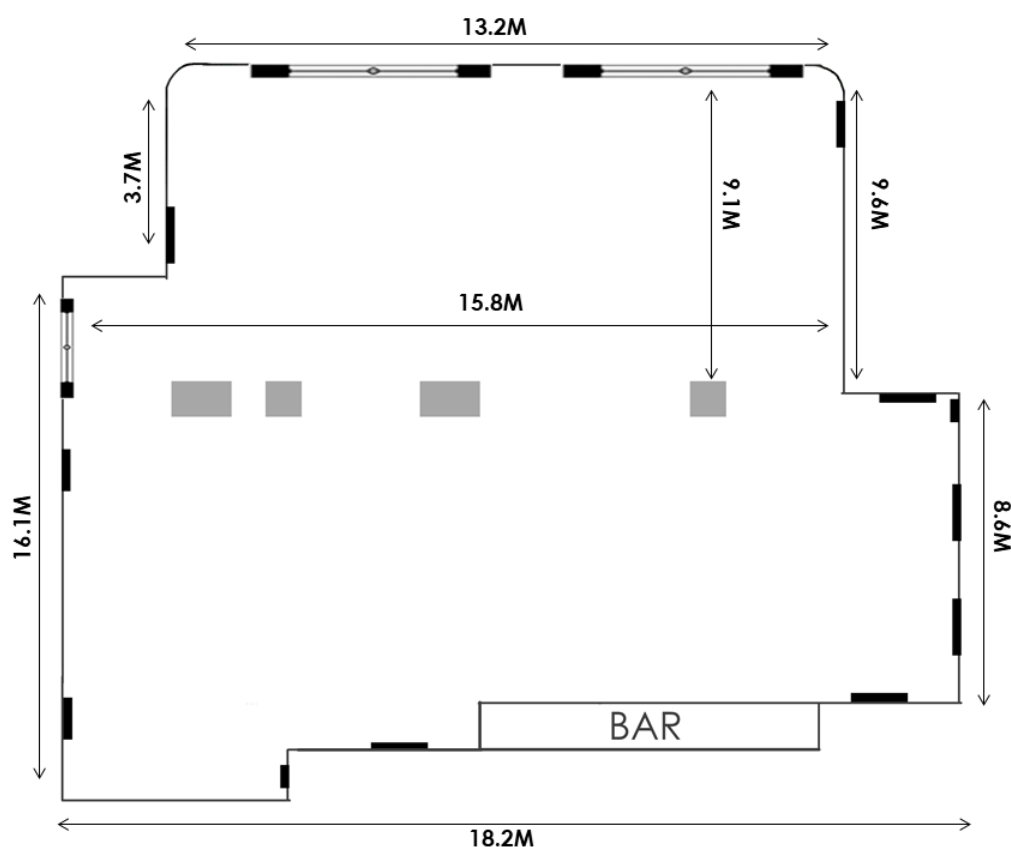
The **Casuarina Suite** is an ideal location for large events.

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

Room	Location	Seated	Reception	Room Hire
Casuarina Suite	Ground Floor	250	350	£1400
Casuarina & Tembusu (Combined)	Ground Floor	350	500	£2000
Tembusu Suite	Ground Floor	100	150	£1000
Magnolia Suite	First Floor	80	100	£800

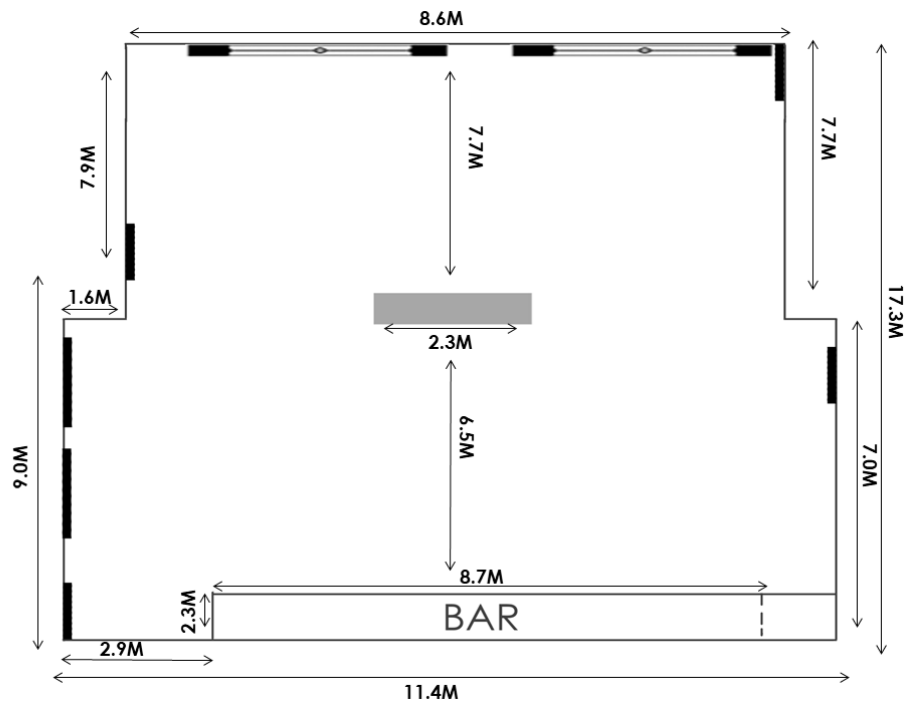
Casuarina Suite

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.



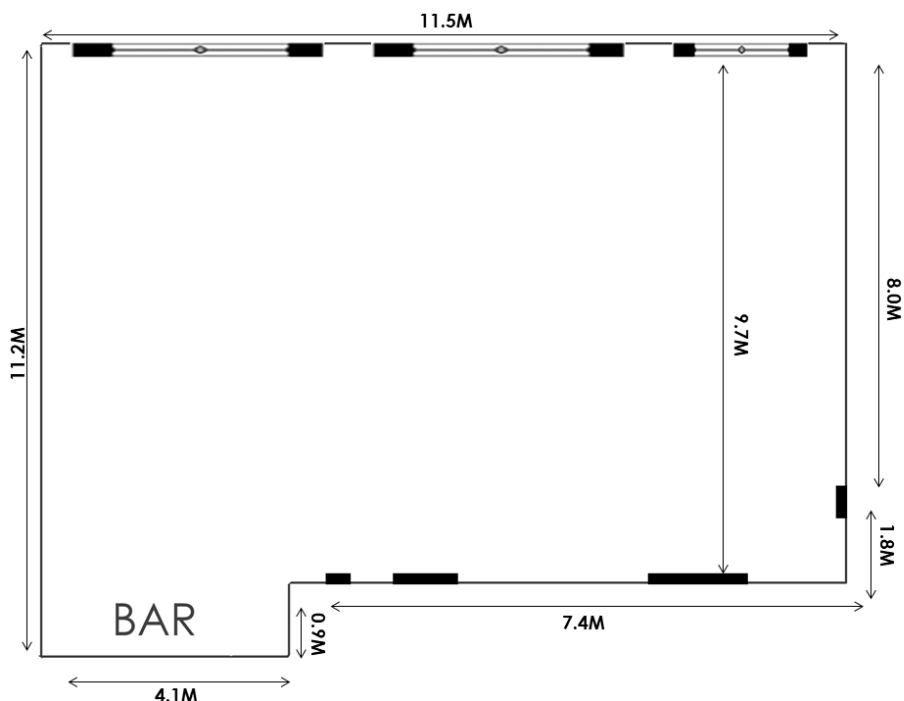
Tembusu Suite

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

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

Platinum

2 Glasses of Bucks fizz on arrival
Half a bottle of House wine per person to accompany the meal
Two bottles of mineral water per table (1 still and 1 sparkling)
Glass of prosecco for the toasts

£24.00 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

Wedding Breakfast Menu

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

The meal will be followed by coffee and mints.

Starter

Roast tomato, red pepper and basil soup with toasted brioche
Tuscan bean soup with pancetta and rosemary served with warm focaccia
Baked Camembert with green tomato chutney and garlic bread
Goat cheese, fig and rocket salad with honey and pistachio
Smoked salmon, pickled beetroot and crayfish with passion fruit coulis
Prawn cocktail with ancient grain loaf
Parma ham, rocket, fennel and pine kernels with a mustard vinaigrette

Main

Roast chicken supreme with rosemary jus
served with fondant potatoes, sauté mushrooms and green beans
Breast of guinea fowl, casserole of garden peas, broad beans, asparagus and smoked bacon,
fondant potatoes and a creamy cider sauce
Braised featherblade of beef with fondant potatoes, red cabbage and roast parsnip
served with a Merlot and thyme jus
Slow cooked lamb shank with port and shallot jus, mash potatoes and roasted root vegetables
(£5 supplement)
Grilled salmon fillet, chargrilled asparagus, horseradish mash potatoes and hollandaise sauce
Brie and mushroom tart with saute spinach and parmentier potatoes

Dessert

Creme brûlée with amaretti biscuits
Salted caramel brownie with dark chocolate ice cream
Passion fruit bavarois with coconut ice cream
Baked vanilla cheesecake with strawberry ice cream
Lemon tart with raspberry sorbet
Fruit salad with orange sorbet
(melon, passion fruit, pineapple, strawberry, orange, dragon fruit)
Three scoops of Movenpick ice cream (vanilla, caramel, chocolate)

£32.50 per person

Children's Menu

(2-12 years old)

Starter

Cheesy garlic bread

Main

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)

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

Afternoon Tea

Egg mayonnaise and cress

Chicken Tikka Masala and rocket

Prawn and marie rose

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

Carrot cake

Macaroons

Chocolate cake

Selection of Tea

£25.00 per person

Finger 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

Onions 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



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/s of the Wedding Couple

Date of Wedding

Contact Name

Address

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Postcode

Telephone

Mobile

Email address



Ceremony / Reception or
Ceremony & Reception

Number of guests – Daytime

Number of guests – Evening

Arrival time

Additional requirements

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Wedding Terms & Conditions

1. Deposit A deposit of £600 is required at the time of booking.

2. Confirmation & Final Payment

Full payment and final attendee numbers must be received at least 30 days in advance of all Events.

If final attendee numbers are not received 30 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 final 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 30 days in advance of the Event, will result in the cancellation of your Event. The Client shall still 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 30 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 your 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 wilful 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:

- Cancellations 6 months or more prior to the Event date: 50% of the deposit will be forfeited

- Cancellations more than 30 days before the Event but less than 6 months: 100% of the deposit will be forfeited

- Cancellation 30 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 30 days before the Event, as per Condition 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 or Management for any losses incurred whilst planning, organising or cancelling the 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 payments made to it. The Client will have no claim against the Club or Management for any losses incurred as a result of this cancellation.

9. Prices All prices shown on Function, Wedding and Banqueting Menus are correct at the time of going to press. The Club reserves the right to alter the details and prices of menus at any time in the event of unforeseen market circumstances.

10. Finishing Times Functions must finish at the time agreed. Extensions 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.

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 of 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 _____