



*Functions at  
Chobham  
Golf Club  
2018*



Thank you for your enquiry, I am delighted you are considering Chobham Golf Club for your celebration. Set in a picturesque location, Chobham Golf Club offers beautiful views and natural backdrops to compliment any occasion. When you choose Chobham Golf Club you can rest assured that the high level of service and attention to detail you will receive, both on and before your function will make it the most enjoyable occasion.

The ideally positioned Montgomerie Suite is on the first floor of our Club House and has a large balcony overlooking the golf course. The spacious suite is exclusively yours for the duration of your function. It is fully air-conditioned, has its own private bar, cloakrooms, lift access and ample parking for all your guests. We lay our tables with white linen to offset any flowers, balloons and table decorations that you may wish to organise.

Please take time to look through the enclosed information. Our menus are purposely designed by our head chef who prides himself on the extensive selection on offer and the quality ingredients he uses to create his dishes. If any of our menus don't meet your requirements we would be more than happy discuss and design a menu tailored to suit you.

Packages are based on a minimum of 20 and maximum of 135 guests for a seated meal, with the maximum number of 200 for a non seated buffet.

The charge for use of The Montgomerie Suite for your function is:

2018	£395.00
2019	£450.00

Please do not hesitate to contact me as I will be happy to answer any questions you may have and would love to show you our facilities.

If you have a specific date in mind, to avoid disappointment, please get in contact to put a provisional booking on your chosen date. To confirm your booking please complete and return the booking form along with the deposit.

I look forward to hearing from you in the near future and I sincerely hope I can be of assistance in arranging your function.

Kind regards,

Cat

Catherine Ginder  
Clubhouse Manager.  
01276 855584 Extension 2  
Catherine@chobhamgolfclub.co.uk

OUR MENUS ARE REVIEWED EACH JANUARY AND APPLY FOR THE WHOLE CALENDAR YEAR. IF YOUR FUNCTION DOES NOT FALL WITHIN THIS CURRENT YEAR, PLEASE CONTACT THE CLUBHOUSE MANAGER TO DISCUSS NEW MENUS. PLEASE NOTE ALL PRICES ARE SUBJECT TO INFLATIONARY CHANGE. ALL PRICES INCLUDE VAT.

# *Drinks Packages*

## Package A

Bucks Fizz or Orange Juice on arrival  
Half Bottle of your chosen wine\* per person. Please see our attached wine list.  
Sparkling Wine for the toast  
£ 20.00 per person

## Package B

Pimm's and Lemonade served with Fresh Fruit and Mint,  
Bucks Fizz or Orange Juice on arrival  
Half Bottle of your chosen wine\* per person. Please see our attached wine list.  
Sparkling Wine for the toast  
£ 22.00 per person

## Package C

Pimm's and Lemonade served with Fresh Fruit and Mint,  
Bucks Fizz or Orange Juice on arrival  
Half Bottle of your chosen wine\* per person. Please see our attached wine list.  
Duval-Leroy Fleur de Champagne Brut for the toast  
£ 25.00 per person

\*For all packages please choose from the following wines

### White

Corte Vigna, Pinot Grigio- Italy  
Between Thorns, Chardonnay-Australia  
Casa Vista, Sauvignon Blanc-Chile

### Rose

Pinot Grigio Rosato Del Veneto-Italy

### Red

Tekena, Merlot-Chile  
Between Thorns, Shiraz-Australia  
La Campagne, Cabernet Sauvignon-France



# *Three Course Meals*

## Set Menu

(All your guests having the same starter, main & dessert)  
£28.00 per person

## Choice Menu

(All your guests choose from 2 starters, 2 mains & 2 desserts)  
£30.00 per person

We will require exact numbers for each choice and a detailed table plan highlighting the menu choices on each table.

With both options all dietary requirements will be catered for.

## Starters

Soup (of your choice)

The Classic Prawn Cocktail  
Served with Marie Rose Sauce

Crispy Gem Leaf Salad with Asparagus, Fine French Beans, Baby Peas & Mange Tout  
Topped with Feta Cheese & a Garlic & Herb Dressing

Smooth Chicken Liver Pate  
Served with Caramelised Onion Chutney & Rustic Bread

Sautéed Woodland Mushroom & Asparagus Filo Parcels  
Dressed with a Red Chard Salad

Baked Goat's Cheese & Beetroot Tart  
Served with Wild Rocket & Balsamic Reduction

Scottish Smoked Salmon  
Served with Fresh Picked Dill & Seared Lemon

Poached Chicken Caesar Salad with Baby Gem Leaves, Fresh Parmesan & Crunchy  
Garlic Croutons coated with a Caesar Dressing

## Main Courses

Roast Beef & Yorkshire Pudding,  
Roast Leg of Lamb  
Roast Chicken Supreme  
Or Roast Loin of Pork  
All served with Roast Potatoes, Vegetables & Gravy

Pan Seared Strips of Sirloin Beef  
Coated in a Stroganoff Sauce served with Braised Basmati Rice

Slow Roasted Pork Loin Steak  
Served with Creamy Apple Mash, Seasonal Vegetables & a Cider Gravy

Thai Green Curry Chicken Breast  
Served on Steamed Rice with Stir Fried Vegetables

Braised Shank of Lamb  
Served with Thyme Roasted Vegetables & Garlic Creamed Potatoes

Baked Fillet of Salmon with Samphire & Capers  
Served with Sautéed Sweet Green Vegetables & Dauphinoise Potatoes

Baked Loin of Cod  
Served with a Spiced Lentil & Mixed Bean Fricassee

## Vegetarian Main Courses

Roasted Butternut Squash & Chick Pea Risotto  
With Mild Curry Spices, Rocket Leaves & Pine Nuts

Forest Mushroom & Spinach Wellington  
Served with Roasted Tomato Sauce

Goat's Cheese & Cauliflower Gratin served with a Red Cabbage, Red Apple & Honey  
Roasted Pecan Slaw



## Desserts

Forest Berry Pavlova  
Crispy Meringue with Mixed Forest Berries and Sweet Basil Cream

Profiteroles filled with Chantilly Cream  
Served with a Chocolate Sauce

Lemon Meringue Pie with Fresh Raspberries

Bread & Butter Pudding  
Glazed with Whiskey served with Creamy Custard

Salted Caramel Chocolate Torte  
With Creamy Toffee Sauce

Strawberries & Shortbread with Clotted Cream

Caramel Apple Crumble with Custard

Double Chocolate Cheesecake with Anglaise Sauce

This menu is served with Freshly Baked Bread Rolls,  
Freshly Brewed Coffee and Mint Chocolates

Option Extra

Platter of Cheese & Biscuits for each table £25.00 per table



# *Cold Fork Buffets*

## Cold Buffet A

Hand Carved Roast Sirloin of Beef  
Hand Carved Honey Roast Gammon  
Goats Cheese & Caramelised Onion Tarts  
Mixed Fancy Leaf Salad  
Garden Salad with Tomato, Cucumber & Red Onion  
Pasta Salad with Feta Cheese, Black Olives & Cherry Tomatoes  
Potato Salad with Grain Mustard Mayo  
Traditional Coleslaw  
Crusty French Baguettes  
£20.00 per person

## Cold Buffet B

Platter of Cold Poached Scottish Salmon  
Hand Carved Honey Roast Gammon  
Hand Carved Roast Sirloin of Beef  
Cajun Spiced Chicken Fillets  
Goats Cheese & Caramelised Onion Tarts  
Mixed Fancy Leaf Salad  
Garden Salad with Tomato, Cucumber & Red Onion  
The Classic Waldorf Salad  
Pasta Salad with Feta Cheese, Black Olives & Cherry Tomatoes  
Traditional Coleslaw  
Hot New Potatoes with Herb Butter  
Freshly Baked Bread Rolls  
£25.00 per person



# *Hot Fork Buffets*

Choose any two mains for £16.00 per person

Braised Lamb Meatballs in a Goulash Sauce  
Beef Lasagne with Salad & Garlic Bread  
Vegetable Lasagne with Salad & Garlic Bread  
Chicken Curry with Rice & Naan Bread  
Chilli Con Carne with Braised rice  
Curried Butternut Squash, Spinach & Chick Pea Risotto  
Steak & Ale Pie with Herb Roasted New Potatoes  
Pork & Leek Casserole with Sweet Potato & Mixed Beans  
Thai Green Salmon with Stir Fried Vegetables & Rice

## Desserts

These are to follow your finger or fork buffet and are priced at £6.00 per person

Forest Berry Pavlova  
Crispy Meringue with Mixed Forest Berries and Sweet Basil Cream  
Profiteroles filled with Chantilly Cream  
Served with a Chocolate Sauce  
Lemon Meringue Pie with Fresh Raspberries  
Salted Caramel Chocolate Torte  
With Creamy Toffee Sauce  
Strawberries & Shortbread with Clotted Cream  
Double Chocolate Cheesecake with Anglaise Sauce

If you require Tea & Coffee for your evening function it will need to be pre-ordered  
£2.50 per person



# *Finger Buffets*

## Menu A

Freshly Prepared Bridge Rolls with Various Fillings  
Classic Cocktail Pork Sausage Rolls  
Assorted Crisps  
£9.00 per person

## Menu B

Roast Beef & Horseradish Yorkies  
Oriental Style King Prawn Rolls  
Thai green curry spiced Chicken fillets  
Breaded Jalapeño Peppers filled with Cream Cheese  
Cumberland Style Seafood Tarts  
Tomato, Mozzarella & Spinach Bruschetta  
Chicken Satay with Peanut Sauce  
Mini Pork Sausages with Honey & Sesame Glaze  
Cajun Spiced Potato Wedges  
Carrot, Celery, Corn & Red Pepper Sticks with Dips  
Onion Bhaji with Curried Mayo Dip  
Shredded Duck Spring Rolls with Hoisin Dip  
Vegetable Samosa with Sweet Chilli Dip  
Mini Savoury Scotch Eggs

Menu A plus 2 items from Menu B £12.00 per person  
Menu A plus 4 items from Menu B £14.00 per person  
Menu A plus 6 items from Menu B £16.00 per person  
Menu A plus 8 items from Menu B £18.00 per person

## Menu C

A Platter of Various Cheeses  
Served with French bread, Chutney, Biscuits, Grapes and Celery  
£12.00 per person

## Menu D

Freshly made Bacon Baps or Sausage Baps  
£7.00 per person

Please note if you choose to have a finger buffet you must cater for at least  
75% of your total number of guests

# *Wine List*

## White

Corte Vigna, Pinot Grigio- Italy	£19.00
Between Thorns, Chardonnay-Australia	£19.00
Casa Vista, Sauvignon Blanc-Chile	£19.00
Flagstone Noon Gun-South Africa	£20.00
Dashwood Sauvignon- New Zealand	£24.00
Vinho Verde, Quinta de Azevedo-Portugal	£23.00

## Rose

Pinot Grigio Rosato Del Veneto-Italy	£19.00
Wicked Lady, White Zinfandel-USA	£20.00

## Red

Tekena, Merlot-Chile	£19.00
Between Thorns, Shiraz-Australia	£19.00
La Campagne, Cabernet Sauvignon-France	£19.00
Callia Malbec, San Juan-Argentina	£22.00
Flagstone longitude-South Africa	£20.00
Marques de Morano, Rioja-Spain	£24.00

## Sparkling Wines & Champagne

Galanti Pinot Grigio Spumante	£25.00
Da Luca Prosecco	£27.00
Prosecco Extra Dry, Fantinel	£35.00
Duval-Leroy Brut Reserve	£45.00

## Corkage

Wine	£12.00
Sparkling wine	£14.00
Champagne	£20.00

All prices per 75cl bottle

# *Terms & Conditions*

- No person under the age of 18 will be accepted to hire the Montgomerie Suite
- All functions must have catering
- All food and drink (excluding customers wishing to bring their own wine and pay corkage) must be supplied by Chobham Golf Club
- Food and drink supplied by Chobham Golf Club may not be taken off the premises
- Food can be displayed for a maximum of 2 hours
- Provisional booking will be held for a maximum of two weeks. If we have another enquiry for your chosen date in this period we will contact you and at this time you must confirm or forfeit the date within 24 hours
- Any additional extras you require (decorations, cakes, entertainment) must be sourced, booked and paid for by the hirer
- Access to the Montgomerie Suite prior to the booking must be authorised by Chobham Golf Club
- Menus must be confirmed 28 days in advance and final numbers must be given 14 days before the date of the function
- The hirer will be liable for any damage to the building, furnishing and golf course resulting from their or their guests actions
- The Golf Course and Practice facilities are strictly for the use of playing golfers only and for Health & Safety reasons photographers must confirm safe areas for photos with a manager
- Children attending any function must be supervised by an adult at all times
- Chobham Golf Club cannot accept any liability for theft, loss, damage or injury
- Visitors use the facilities at their own risk
- Chobham Golf Club reserve the right to refuse any application or to terminate any booking without being bound to give a reason for doing so, and the Club will not, as a result of the exercise of this right, incur any liability for breach of contract or otherwise be held liable for any expenses incurred by the hirer either indirectly or directly from such a refusal, cancellation or termination
- The hirer and all visitors must comply with the General Regulations of Chobham Golf Club (which shall be deemed to be incorporated in these conditions) and will be liable to the Club for any breach thereof of the conditions as if such breach had been committed
- No tickets may be sold to members of the general public for an event held at Chobham Golf Club
- The hirer must not advertise to the general public for functions held at Chobham Golf Club
- The confirmation deposit of £300 is non refundable
- All prices are subject to change without prior notification
- All fixed charges must be paid for 14 days before the date of the function

Cancellation charges are as follows: Please note these charges are over and above the deposit

Six months notice	£500
Three months notice	£750
One month's notice	£1,000
14 day's notice	Full balance of the function

# *Function Booking Form*

Contact Name:

Date of Function:

Address:

Telephone Number:

Mobile:

Email Address:

Type of Function:

Arrival Time:

Number of Guests:

Please outline below your catering requirements for the function (including timings):

Any additional information:

Please find enclosed the confirmation deposit of £300.00 which will be deducted from the final invoice.

I am aware that final numbers and full payment are required 14 days before the date of the function and that no refund for reduction in numbers will be given after this time.

I am aware that the £300.00 confirmation deposit is non-refundable and I have read and agree to adhere to the terms and conditions.

Sign:

Date:

Signed by:

How did you hear about us?

Office use only: Deposit:

Sign:

Date: