

Heswall
Golf Club
Established 1902



2011 FUNCTION BROCHURE



Heswall Golf Club is situated in a stunning location with uninterrupted views over the River Dee to the Welsh hills and beyond.

Our function room can be used for various functions from weddings to christenings and formal dinners. The room can cater for up to 100 people for a formal dinner or 120 for an informal buffet with entertainment.

At this time, I would like to take this opportunity to thank you for requesting this brochure. All of the menus that follow are guides and should you require anything different, our House Manager will be more than pleased to discuss your requirements further.

Reception/Arrival Drinks

Sherry (Dry, Medium, sweet)	£1.75	House Wine (Red, Rose, White)	£10.95 Per Bottle
Bucks Fizz (Orange Juice and Sparkling White Wine)	£3.25	Mulled Wine	£2.60
Bucks Fizz Royale (Orange Juice and Champagne)	£6.25	Fruit Punch (contains alcohol)	£2.75
Sparkling Wine (Dry or Sweet)	£3.00	Fruit Punch (alcohol free)	£1.90
Kir (Crème de Cassis and Sparkling White Wine)	£3.50	A Perfect Pimms	£2.75
Kir Royale (Crème de Cassis and Champagne)	£6.25	Whiskey	£1.75

Size Guidelines

Sherry is served in derivatives of 50ml

Whiskey is served in derivatives of 25ml

Champagne/Sparkling Wine is served in 125ml glasses

We will be happy to discuss any alterations to any of these drinks should you have any of your own personal favourites

Manager: Graham Capewell
Heswall Golf Club, Cottage Lane, Gayton, Heswall, Wirral. CH60 8PB
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Canapé's

Please choose any combination from the list below

Glazed Goats Cheese, With A Beetroot Chutney (V)

Sundried Tomato, Kalamata Olive And Parmesan
Crostinis (V)

Smoked Haddock Ricette, On A Mini Herb Scone

Potted Salmon And Prawn On A Whole Meal Crouton

Mini Chorizo And Pepperdew Tartlet

Oakmere Asparagus With A Parma Ham Crostinis

Confit Duck Leg With A Plum Sauce

Mini Chicken Caesar Basket

Honey Glazed Chipolata Sausage

A Shot Of Chilled Gaspachio (V)

Tuna Carpaccio, Slam Ginger And Wasabi

Chicken Liver Parfait With Pear Chutney

4 choices £6.25 per person, 5 choices £6.95 per person, 6 choices £7.60 per person, 7 choices £8.20 per person

Buffets

Buffet A

A Selection Of Open And Closed Sandwiches To Include,

Roast Topside Of Beef And Horseradish, Cheshire Turkey And Cranberry Sauce, Roast Ham And Mustard Mayonnaise, Tuna And Cucumber, Cheddar Cheese And Sweet Pickle, Egg Mayonnaise And Watercress.

Marinated Chicken Drumsticks

Spicy Potato Wedges

Savoury Sausage Rolls

Potato Red Onion And Chive Salad

Creamy Homemade Coleslaw

Tomato, Red Onion. Cucumber And Dressed Mixed Leaves.

£7.50 Per Person

Dessert Can Be Added At £3.00

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Buffet B

A Selection Of Open And Closed Sandwiches To Include,

Roast Topside Of Beef And Horseradish, Cheshire Turkey And Cranberry Sauce, Roast Ham And Mustard Mayonnaise, Tuna And Cucumber, Cheddar Cheese And Sweet Pickle, Egg Mayonnaise And Watercress.

Various Salads to Include,

Potato, Red Onion, Cucumber And Dressed Mixed Leaves
Celeriac Remoulade
Rocket Parmesan & Balsamic Syrup

Choose any 5 items from the list below

Goats Cheese, Red Pepper & Roasted Garlic Bruschetta
Chicken Caesar Wraps
Lamb Koftas With Mint Raita
Mini Beef burgers With Tomato Salsa
Cajun Spiced Salmon Fingers
Smoked Salmon & Crème Fraiche Bagels
Cheshire Cheese, Leek & Gruyere Tart
Chicken Yakatori Skewers
King Prawn Skewers, With A Bloody Mary Mayonnaise
Confit Duck Leg With Braised Red Cabbage & Hoi Sin Sauce

£11.50 Per Person

Dessert Can Be Added At £3.00

Buffet 3

A Choice Of Either

Chicken Tika Balti Or Lamb Rogan Josh

Accompanied With Pilau Rice, Spiced Wedges Or French Fries

Onion Bahjis, Pakoras, Spring Rolls, Mini Poppadoms, Naan Bread & Mango Chutney

Various Salads To Include,

Bean Sprouts, Mixed Capsicums, Coriander, Spring Onion & Chilli,
Egg Noodles, With Chilli, Garlic, Soy Sauce & Toasted Sesame Seeds
Dressed Crisp Mixed Baby Leaves, With Red Onion, Plum Tomato & Cucumber.

Dessert

Please choose from 1 dessert from the dessert section

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OR

Lancashire Hotpot

Accompanied With Pickled Red Cabbage, Beetroot & Crusty Bread

Hot Buttered New Potatoes Or Spicy Wedges & A Panache Of Seasonal Vegetables

Various Salads To Include,

Potato, Red Onion, Cucumber And Dressed Mixed Leaves

Celeriac Remoulade

New Potato, Chive, Red Onion & Wholegrain Mustard

Dessert

Please choose from 1 dessert from the dessert section

£13.50 Per Person

Buffet 4

Seafood Platter To Include,

Smoked Salmon, King Prawns, Assorted Flavoured Salmon Pieces, Cold Water Prawns, Char Grilled Tuna Loin Pieces. Accompanied By Lemon & Garlic Aioli, Salsa Verde & Bloody Mary Mayonnaise.

Cold Meat Platter To Include,

Prosciutto, Salami, Chorizo Sausage, Breseola & Pastrami. Accompanied By Onion Bread, Sundried Tomato Bread, Olive Oil & Balsamic Vinegar.

Skewered Chicken Satays With A Peanut & Mint Sauce

Warm Pita Bread With Humous, Kalamata Olives, Sundried Tomato Pesto & Tzatziki

Char Grilled Asparagus, With Extra Virgin Olive Oil, Parmesan & Black Pepper

Glazed Goats Cheese Tarts, With Fig And Blueberry Jam

Tortilla Wraps To Include,

Cajun Chicken & Sour Cream, Cheddar Cheese & Spring Onion, Yellow Fin Tuna & Mixed Capsicums

Spiced Potato Wedges Or Hot Buttered New Potatoes

Classic Greek Salad Of Feta Cheese, Cucumber, Vine Ripened Tomatoes, Katamala Olives

Cous Cous, With Mixed Capsicums, Apricot, Mint & Cumin

Rocket, Parmesan & Sun blushed Tomatoes With Aged Balsamic

Spiced Tomato & Chilli Tri-Colour Pasta Salad

Dessert

Please choose from 1 dessert from the dessert section

£17.50 Per Person

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Dinner Menus

Starters

Home Made Soup Of The Day £2.95

Served With Fresh Crusty Bread (Roasted Tomato & Red Pepper, Cream Of Mushroom & Celeriac, Sweet Potato & Chilli, Cream Of Vegetable, Carrot & Coriander, Rustic Potato & Leek)

Chicken Liver Parfait £3.95

Served With A Red Onion Marmalade, Crisp Rocket Leaves, Toasted Brioche And A Herb Oil

Glazed Goats Cheese £4.25

In A Puff Pastry Case, With Honey Glazed Figs, Crisp Cured Ham And Rocket Leaves

King Prawn Cocktail £4.50

With Baby Gem Leaves, Cherry Tomatoes And A Bloody Mary Mayonnaise

A Warm Tart Of Asparagus, Sun blush Tomato & Feta Cheese £3.95

Served With Rocket Leaves And A Balsamic Syrup

Mushroom Bruchella £3.95

A Bruschella Of Woodland Mushrooms With A Shallot, Garlic And Coriander In A Cream Sauce

Confit Of Duck Leg £4.25

Served With An Oriental Salad & A Warm Plum Sauce

Potted Salmon & Prawns £4.50

With Rocket Leaves, Red & Golden Cherry Tomatoes And A Dill And Mustard Mayonnaise

Main Course

Oven Baked Chicken Breast £11.25

Stuffed With Brie, Wrapped In Pancetta And Served With Rissole Potatoes And A Tarragon Cream Sauce

Char Grilled Chicken Breast £10.75

Served With Mediterranean Vegetables, Rosti Potato And A Rich Basil Jus

Slow Cooked Belly Pork £12.25

With Caramelised Parsnips, Rosti Potato And An Apple And Calvados Sauce

Pan Fried Rump Of Conwy Valley Lamb £13.25

Served With Spinach Crushed Potato And A Rosemary And Garlic Jus

Shoulder Of Welsh Lamb £12.95

With A Sage Crushed Potato, Pea And Mint Puree And A Rich Red Wine Jus

8oz Sirloin Steak £13.25

Cooked Medium, With Grilled Mushrooms & Tomatoes, With A Burgundy Jus

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6oz Fillet Steak £18.95

Cooked Medium, With A Shallot & Garlic Crushed Potato, Beef Steak Tomato, Field Mushroom And A Rich Red Wine Jus

Pan Fried Breast Of Gressingham Duck £11.50

With Parsley Crushed Potato, Candid Figs And A Raspberry Scented Jus

Oven Baked Fillet Of Herb Crusted Salmon £11.25

Served With Asparagus, New Potato, And A Dill Cream Sauce

Prosciutto Wrapped Fillet Of Cod £13.75

With Caponata And A Salsa Verde

Sweet Potato & Courgette Lasagne

With Gruyere Cheese

Sun blush Tomato & Red Pepper Risotto

Served With Crisp Rocket And Parmesan Shavings

Shallot, Artichoke & Wild Mushroom Tarte Tatin

Desserts

Tarte Au Citron £3.00

Baked Fresh Lemon Anglais, Caramelised Topping And Finished With Fresh Raspberries

Chocolate Tart £3.00

Smooth Rich Dark Chocolate, Topped With A Chocolate Mirrored Glaze, Served With A White Chocolate Sauce

Lattice Apple Tart £3.00

Chopped Spiced Apples And Raisins', On A Crème Patisserie Base, Topped With Golden Pastry Lattice, Served With Crème Anglais

Tarte Au Poires £3.00

A Frangipane Base Topped With Pear Halves and Finished With An Apricot Glaze and Crème Anglais

Baked Vanilla Cheesecake £3.00

Served With A Blue Berry Compote And Chantilly Cream

Amaretti And White Chocolate Cheesecake £3.00

Served With A Honeycomb Cream

Irish Coffee Dessert £3.00

A Whiskey Soaked Sponge Base, Topped With A Light Coffee Mousse And Finished With A Rich Chocolate Ganache

Banoffee Pie £3.00

Traditional Dessert Made With Bananas And Caramel

Classic Bread And Butter Pudding £3.00

Served With Poached Apricots And A Crème Anglais

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Sticky Toffee Pudding £3.00

Served With A Light Caramel Sauce

A Platter Of English Cheese's £3.50

Served With Water Biscuits And A Fruit Chutney

A Platter Of Continental Cheese's £4.00

Served With Water Biscuits And A Fruit Chutney

Coffee

Fresh Ground Coffee Or Tea £2.50

With Chocolate Mints

Fresh Ground Coffee Or Tea £3.50

With Petit Fours

We will be happy to discuss any alterations to any of these menus should you have any of your own personal favourites. If you have any special dietary requirements, we are more than happy to discuss this with you at the time of your booking. We cannot guarantee that any of these menu items do not contain nuts or nut derivatives; however we will do our utmost to source alternatives that do not contain nuts or nut traces if required.

Whilst every endeavor is made to remove all fish bones, some items may still contain bones.

Any food products removed during or after a function are at the individuals' own risk and Heswall Golf Club will not take any responsibility for these items once they leave our premises.

Room Hire

There is a **£100.00** room hire charge

This includes:

White linen table cloths

Burgundy napkins with the Golf Club Logo

Personalized menus

Additional items can be arranged at additional costs:

Coloured linen napkins

Coloured linen slip cloths

Disco

Toastmaster

Balloons

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Wine List

HOUSE WINES

Our Burgundy-style House Wines come from the reputable house of Paul Bouchard, Beaune, in the heart of the Côte d'Or region of France.

Blanc de Blancs, Rouge, Rosé £10.95

CHAMPAGNE & SPARKLING

Montaudon Champagne Brut £34.00
An excellent non-vintage Champagne from awards winner House.

Veuve Ambal Brut £16.95
"Methode Traditionnelle"

A light, lively sparkling wine from burgundy made by the "Traditonal Method".

FRENCH WHITE WINES

Macon Villages ~ Albert Bichot £16.50
A crisp, dry wine with a bright emerald tint and plenty of body and finesse. This wine is at its best with seafood.

Chablis 'Domaine Long Depaquit' £19.95
A crisp, dry wine with a bright emerald tint and plenty of body and finesse. This wine is at its best with seafood.

FRENCH RED WINES

Côte de Beaune Villages ~ A. Bichot £19.95
A soft, elegant wine with delicious fruit and flavour. Perfect with red or white meats served in rich sauces.

Côtes du Rhone 'Seigneur de Lauris' £15.50
From over 80 y.o. vines this outstanding wine has a wonderful colour and a pleasant aroma of fruits and spices.

Châteauneuf-du-Pâpe Chateau Cabrières' £24.95
This powerful Rhône wine is fermented in barrels for 12 months prior to bottling. Superb with beef dishes.

ITALY & SPAIN WINES

Pinot Grigio Delle Venezie £13.00
Popular white wine with low acidity.

Pinot Grigio Delle Venezie Rose £13.00
Popular white wine with a strawberries flavour.

Chianti Superiore £19.95
Generally regarded as one of the top wines of Italy, this 'big' heavy red wine is produced from Nebbiolo grapes.

Larchago Rioja Crianza £17.50
This full-bodied Rioja has an intense cherry-red colour and a smooth flavour. Aged in casks for 16 months.

AUSTRALIA

Runamok Estate Chardonnay ~ Australia £17.50
This wine has a typical Chardonnay character and soft fruit flavours enhanced by delicate oak integration.

Runamok Estate Shiraz ~Australia £17.50
A fine example of Australia's 'signature' red wine. Rich and full-bodied with spicy fruit and oak flavours.

Runamok Estate Merlot ~ Australia £17.50
Good colour, complex 'leafy' bouquet and a soft mellow finish. Very good with red meats or chicken dishes.

NEW ZEALAND WINES

Mud House Sauvignon Blanc £22.50
An excellent Marlborough wine with lifted passion fruit, honeysuckle and nettle aromas finishing with tropical and citrus notes.

Mud House Pinot Noir £22.50
A delicate wine with Subtle aromas of berry fruit compote and sweet spice.

We will also be pleased to source any other wines possible for your function if you require.
If you wish to provide your own wines for your function the following corkage charges will apply

A bottle of wine £3.00, A Bottle of sparkling wine £3.50, A bottle of champagne £4.50



Terms and Conditions

DEPOSIT PAYMENTS

1. All bookings require a deposit within 14 days of the provisional booking. If the event occurs less than 14 days from booking the deposit is required at time of booking.
2. All bookings require a deposit, unless the Customer has an account with the Club with a unique reference number, supported by a Purchase Order number.
3. Bookings are provisional until receipt of appropriate written confirmation or deposit and signed copy of these terms and conditions. The Club reserves the right to cancel any booking without liability in the event of non-payment of a deposit.
4. Deposits are non-refundable except under circumstance defined in section 14.
5. A deposit of £100 is required at the time of booking for events with a total value under £500. For events with a total value greater than £500 the Club reserves the right to request a higher level of deposit.

ARRANGEMENTS AND NUMBERS ATTENDING

6. The Customer must confirm to the Club all information necessary to organise the event including, the anticipated number of attendees and details of special dietary requirements and menu selections, not less than 14 working days prior to the event. Where a booking is made at less than 14 days notice, all such information must be confirmed at the time of the booking.
7. Final confirmed numbers are required no later than 3 days prior to the event.
- 8 - In the event of 2 or more attendees cancelling, the customer will be liable to pay for the full cost of any pre ordered food & beverage for the absent guests.
9. The Club reserves the right to reallocate the event if the attendance differs significantly from the predicted number. The Club will give written notice of amendments prior to the event if given a reasonable notice period of changes by the Customer. The Club reserves the right to make any necessary amendments to the proposed menu or facilities.

CANCELLATION

10. Cancellation charges are based upon the Customer's most recent confirmation.
11. In the event of cancellation prior to an event the charges are as outlined in the matrix below.
8 days or more prior to the event = All deposits lost or event transferred to a future date
7-0 days prior to event = Full balance payable
12. The Club will make every attempt to resell cancelled booking space/times and use the profit in calculation of cancellation charges.
13. The Club may, at its sole discretion, cancel at any time any event it deems may prove unsuitable or disruptive to the Club as a whole. Although not bound to do so the Club would, if permitted, offer a minimum of 48hrs notice in consideration of the Customer's need to amend arrangements. In such event the Club will refund all monies paid in advance by the Customer and shall be deemed to have no further liability arising from the cancellation. In the event that a Customer is found to have misrepresented the nature of an event, the Club reserves the right to cancel the event without refund of monies paid in advance.

PAYMENT

14. For all bookings payment is to be made in full no later than 14 days after the event.
15. The Club is not liable to offer reductions or reimbursement in the event that weather affects your day in any way whatsoever excluding section 14.
16. The Customer agrees to take full responsibility, and reimburse the Club, for the cost of repair arising from any damage to the property, contents or course and grounds by the players in their golf society.
17. All prices quoted include VAT unless otherwise stated.

I have read and agree to the above Terms and Conditions.

Signature

Print Name

Date