

Whatever your occasion, The Clubhouse along with our very own Marquee will provide stunning views of the 9<sup>th</sup> & 18<sup>th</sup> holes along with a passionate team dedicated to make your event a success.

From a wide range of buffets to three course meals, or should you wish to create catering options to suit the style of your event, we would be delighted to discuss your requirements.

Our Marquee which offers private dining is perfect for any event and can be adapted to suit all occasions. From birthdays to anniversaries, graduations to special family occasions, christenings to celebration of life we can provide private dining for up to 80 people.

If your event is for business then you can use the Marquee for a meeting room and it is perfect for boardroom and theatre style meetings, team presentations or for more informal meetings. For smaller meetings you have the option to use our Trophy Room which is ideal for up to 30 people.

## Event Rooms & Capacities

	Theatre Style	Board Room	U-Shape	Cabaret	Dinner	Dinner Dance
<b>Clubhouse</b>	N/A	N/A	N/A	N/A	80	60
<b>Trophy Room</b>	30	16	10	N/A	16	N/A
<b>Marquee</b>	100	60	45	50	90	N/A

## Room Hire

	Half Day	Full Day
<b>Clubhouse</b>	£POA	£POA
<b>Trophy Room</b>	£POA	£POA
<b>Marquee</b> (April - October)	£POA	£POA

## Equipment

Flipchart & pens	£POA	Microphone & PA system	£POA
Screen	£POA	Additional microphones	£POA
Data projector	£POA	TV screen	£POA

## Catering

Tea & coffee  
Bacon, sausage or egg baps  
Danish pastries  
Soup & sandwiches  
Pasty & chips

### The Clubhouse Finger Buffets

#### **Finger Buffet Option One - £POA**

A selection of sandwiches, speciality rolls & wraps (1.25 rounds per person)  
Sesame chicken goujons with sweet chilli mayo dip pot  
Vegetable samosas with cucumber & mint raita  
Salmon & dill shortcrust pastry quiches  
Fresh mini fruit skewers  
Mini chocolate fudge cakes

#### **Finger Buffet Option Two - £POA**

A selection of sandwiches, speciality rolls & wraps (1.25 rounds per person)  
Lemon & herb chargrilled chicken fillet skewers served with Caesar sauce dip  
Yorkshire puddings topped with horseradish & roast beef  
Stone baked pizzas topped with mozzarella, fresh herbs & fresh chilli  
Fresh mini fruit skewers  
Plum or apricot frangipane tarts

#### **Finger Buffet Option Three - £POA**

A selection of sandwiches, speciality rolls & wraps (1.25 rounds per person)  
Lemon & herb marinated grilled chicken skewers  
Falafels with garnish & a pot of chickpea humus  
Ham & cheese shortcrust pastry quiche Lorraine  
Fresh mini fruit skewers  
Portuguese custard tarts

#### **Finger Buffet Option Four - £POA**

A selection of sandwiches, speciality rolls & wraps (1.25 rounds per person)  
Honey mustard pork chipolatas  
Toasted crostini topped with smoked salmon, cream cheese & fresh dill  
Spinach pakoras served with minty yogurt dip & fresh coriander  
Fresh mini fruit skewers  
Chocolate brownies & oat flapjacks

#### **Finger Buffet Option Five - £POA**

A selection of sandwiches, speciality rolls & wraps (1.25 rounds per person)  
Chicken tikka skewers served with cucumber & mint raita  
Crispy butterfly prawns with a chilli dipping sauce  
Individual shortcrust spinach & cheese quiches  
Fresh mini fruit skewers  
Chocolate brownies & oat flapjacks

## Cornish Buffet £POA

Medium pasties, Cornish meats and cheeses, crackers & chutney, scones with jam & clotted cream

## Cornish Cream Tea £POA

Two scones, jam & clotted cream with tea & coffee

## Afternoon Tea £POA

A selection of finger sandwiches, mini cakes, two scones, jam, clotted cream and a pot of tea or coffee

## Old Fashioned Classic Barbeque £POA

Burgers, sausages, falafel burger (V), potato salad, pasta salad, garden salad, crusty bread. *(Available during summer months only)*

## The Clubhouse Barbeque £POA

Burgers, sausages, falafel burger (V), potato salad, pasta salad, ribs, grilled corn on the cob, honey and soya glazed chicken drumsticks, prawn and chorizo skewers. *Barbeques (Available during summer months only)*

## Breakfast £POA

Bacon, sausage, hash browns, baked beans, slow roasted tomato, hog's pudding, flat mushrooms, scrambled egg, toast, tea, coffee and orange juice.

## The Carvery £POA *(minimum of 30 people required)*

Two roasting joints, chef's seasonal vegetables, Yorkshire pudding, roast garlic & rosemary potatoes, red wine gravy.

## Clubhouse Hot Buffet £POA *(minimum of 15 people required)*

Select **one** hot buffet option from the following:

- Home-made Lasagne
- Cottage Pie
- Chicken Curry
- Mexican Chilli
- Beef bourguignon
- Thai chicken and vegetable curry with coconut and coriander
- Mediterranean roasted vegetable lasagne (v)
- Mushroom stroganoff (v)
- Chicken supreme in a tarragon & white wine sauce

Choose One Side Dish:

- New potatoes
- Boiled rice
- Corn on the cob
- Crunchy coleslaw
- Garlic bread
- Jacket potato
- Salad bowl
- Mixed vegetables or Green beans
- Potato wedges

## Cold Buffets

### **Clubhouse Classic Cold Fork Buffet – £POA** *(minimum of 10 people required)*

Oven poached salmon with prawns in a sour cream & cucumber dressing  
Hand carved ham with whole grain mustard platter served with accompanying sauces & garnish  
Chargrilled Italian style chicken breast pieces  
Roasted Mediterranean vegetables served with classic tomato & creamy mozzarella  
Crunchy vegetable salad of seasonal leaves, cherry tomatoes, sweetcorn & raw peppers  
New potato salad & spring onion salad with a light mayo dressing  
Rustic breads & butter  
Profiteroles served with a rich chocolate sauce (one portion per person)  
A selection of fresh fruit skewers (one per person)

### **Clubhouse Executive Cold Fork Buffet - £POA** *(minimum of 10 people required)*

Blackened ginger & lime king prawns served with thick slices of smoked salmon & lemon wedges  
A platter of home roasted meats: rare roast beef, baked ham, served with fresh garnish and a caper & olive oil dressing  
Filo parcels filled with a fresh vegetable ratatouille  
Potato salad with cornichon gherkins & fresh dill in a light mayo dressing  
Chef's special slaw salad  
Cous cous salad with seasonal herbs  
Classic seasonal mixed leaf salad with cherry tomatoes & cucumber  
Traditional Cornish cheeseboard with mixed crackers  
Mixed crusty bread platter  
Selection of mixed pudding pots: chocolate mousse & berry mousse (one pudding pot per person)

### **Clubhouse Italian Cold Fork Buffet - £POA** *(minimum of 10 people required)*

Roasted stuffed chicken breasts, sliced & served with mixed leaves  
Grilled salmon fillets topped with a creamy pesto crust  
Italian style spinach & Parmesan frittata  
Italian fine green bean salad  
Italian tomato & fresh mozzarella salad with fresh oregano & grilled bread  
Rice salad with peas, chopped ham & fresh garden mint  
New potato salad, dressed with a lemon & olive oil vinaigrette  
Crusty baguettes served with butter  
Tiramisu

### **Clubhouse Special Cold Fork Buffet - £POA** *(minimum of 10 people required)*

Home cooked real salt beef platter served with original horseradish & gherkins  
Delicious chicken breast escalope coated in fresh breadcrumbs, lemon & black pepper  
Roasted aubergines and toasted ciabatta salad served with rocket & balsamic dressing  
Tabbouleh salad of bulgur wheat & fresh mixed herbs  
Lentil salad with fresh lemon & olive oil dressing & crumbled feta cheese  
Classic seasonal mixed leaf salad with cucumber & grated carrots  
Pitta bread served with houmous, & marinated chillies  
A platter of sliced melon & fresh pineapple  
New York baked cheesecake

## **Artisan Buffet One - £POA** *(minimum of 10 people required)*

A platter of smoked fish with honey mustard dressing  
Parmesan crust chicken breast escalope served with a side of Caesar sauce  
Roasted red & yellow peppers with a virgin olive oil & caper dressing with fresh parsley salad  
Salad of tender fine green beans with a classic vinaigrette dressing  
Chargrilled artichoke salad with fresh lemon  
Italian pasta salad with fresh pesto & pinenut dressing  
Toasted ciabatta platter  
Cut fresh fruit platter  
Apple tarts served with Cornish clotted cream

## **Artisan Buffet Two - £POA** *(minimum of 10 people required)*

Rare roasted beef served with horseradish crème fraiche & watercress  
Roasted salmon with lemon & dill mayo  
Roasted peppers stuffed with herby brown mushroom rice  
Vine tomato, fresh mozzarella & basil salad  
Grilled aubergines with balsamic dressing  
Potato salad with lemon dressing  
Rustic breads served with butter  
Cut fresh fruit platter  
Individual mixed mini dessert

## **Platters**

**Our food platters are perfect to use as a centre piece by adding them to any of our other buffet menus or simply to have a good variety to offer your guests.**

### **Meat Food Platter** (Serves 10) - £POA

Our meat platter is set on a bed of iceberg lettuce and has slices of ham, roast beef, turkey and chicken breast. The meat platter is garnished with salad.

### **Crudités Food Platter** (Serves 20) - £POA

Our crudité platter comes with a selection of seasonal sliced vegetables plus salsa, garlic and hot tomato dips and humus. The crudité platter is garnished with salad.

### **Oriental Food Platter** (Serves 10) - £POA

Our oriental platter comes with samosas, spring rolls, dim sums, onion bhaji, chicken sate sticks and sweet chilli mayonnaise and salsa dips. The oriental platter is garnished with salad.

### **Cheese Board Food Platter** (Serves 10) - £POA

Our cheese board platter comes with a selection of cheese including Cornish Blue, Cornish Yarg, Cheddar & Cornish Brie. The cheese board platter also comes with biscuits, grapes, celery and chutney.

### **Sliced Fruit Food Platter** (Serves 10) - £POA

Our sliced fresh fruit platter has a mixture of fruits including kiwi, melon, strawberries, red and white grapes and pineapple. The sliced fruit platter has yoghurt dips.

## **Salmon Food Platter** (Serves 10) - £POA

Our salmon food platter has 10 slices of salmon fillet on a bed of iceberg lettuce, cucumber, peppers and baby tomatoes.

## Private Dining

We can offer intimate or large private dining facilities for all occasions. Our Trophy Room can hold a maximum of 16 guests seated on a square table to enable everyone to engage in conversation during dinner. Alternatively our Marquee (seasonal availability between April until October) can host larger events up to 90 guests or alternatively our Restaurant can cater for up to 50 guests. We have put together three different private dining menus. We would require a pre-order in advance.

## Private Dining Menus

### Menu One - £POA

#### Starters

**Carrot & Ginger Soup**  
(V / Vg)

**Tomato & Mozzarella**  
Basil & Balsamic Glaze  
(V / GF)

**Farmhouse Pate**  
Spiced Tomato Chutney, Crostini, Mixed Leaf Salad

#### Mains

**Roast Chicken Supreme**  
Tarragon Sauce, Fondant Potato

**Oven Baked Hake**  
Tartare Velouté, Confit Cherry Tomatoes, Dauphinoise Potato

**Confit White Onion & Blue Cheese Tart** (V / GF)  
Walnut, Fig, Rocket Salad

*Served with Chef's seasonal vegetables*

#### Dessert

**Clubhouse Eton Mess** (GF)

**Chocolate Brownie**  
Vanilla Ice Cream

**Vanilla Cheesecake**  
Mixed Berry Compote

**Cheese Plate** (£5 supplement)  
Brie, Stilton, Goat's Cheese, Mature Cheddar, Cheese Biscuits, Tomato Chutney, Grapes

## Menu Two - £POA

### Starters

#### Roast Tomato Soup

Balsamic Glaze

(V / GF)

#### Greek Salad (V / GF)

Feta Cheese, Olives, Tomato, Cucumber, Oregano, Red Onion, Olive Oil

#### Prawn Cocktail

Marie Rose, Cucumber, Iceberg Lettuce, Smoked Paprika

### Mains

#### Braised Steak

Mushrooms, Silver Skin Onions, Fondant Potato, Confit Tomatoes

#### Sea Bream

Sauce Vierge, Crushed New Potatoes

#### Stuffed Courgette (V / GF)

Provençale Vegetables, Smoked Cheese, Spiced Tomato Chutney

*Served with Chef's seasonal vegetables*

### Dessert

#### Chocolate Torte

Fresh Strawberries, Clotted Cream

#### Baked New York Cheesecake

Fresh Raspberries, Raspberry Sorbet

#### Apple and Cinnamon Crumble

Vanilla Custard

#### Cheese Plate (£5 supplement)

Brie, Stilton, Goat's Cheese, Mature Cheddar, Cheese Biscuits, Tomato Chutney, Grapes

## Menu Three - £POA

### Starters

**Broccoli & Blue Cheese Soup** (V / GF without Croutons)  
Croutons

**Cold Roast Duck Breast** (GF)  
Celery, Grape, & Walnut Salad, Orange Syrup

**Smoked Mackerel Pate**  
Celeriac & Pear Remoulade, Horseradish Cream

**Pickled Beetroot & Goat's Cheese Salad** (V / GF)  
Cream Cheese, Chive

### Mains

**Roast Sirloin Beef Medallions**  
Roasted Shallots, Red Wine Jus, Champ Mashed Potatoes

**Roasted Lamb Rump**  
Mint & Caper Jus, Lyonnaise Potatoes

**Pan Fried Salmon**  
White wine Sauce, Herb Crushed Potatoes

**Stuffed Butternut Squash** (V / GF)  
Mixed Bean Cassoulet, Spiced Tomatoed Sauce  
*Served with Chef's seasonal vegetables*

### Dessert

**Sticky Toffee Pudding**  
Butterscotch Sauce, Vanilla Ice Cream

**Lemon Tart**  
Baby Meringues, Summer Berry Compote, Raspberry Sorbet

**Snickers Eton Mess**  
Chocolate Brownie, Malt Cream, Roasted Peanuts, Meringue, Vanilla Ice Cream

**Strawberries & Cream**  
Fresh Strawberry Compote

**Cheese Plate** (£5 supplement)  
Brie, Stilton, Goat's Cheese, Mature Cheddar, Cheese Biscuits, Tomato Chutney, Grapes



## Terms & Conditions

### Bookings & Deposits

A provisional booking can be held for four weeks at which time the booking will be automatically released should we not hear back from the client.

A booking only becomes confirmed upon receipt of written confirmation from yourselves along with a non-refundable & non-transferable deposit which is usually the Room Hire charge. The Golf Club accepts no liability for a function room not being available unless we have acknowledged receipt of the above and we have confirmed the booking in writing. You must indicate numbers for your event and your booking is accepted on these numbers, a charge may be levied if the final number attending is significantly lower than agreed numbers at this time.

By paying your deposit you agree to our terms & conditions.

### Final Numbers

The expected number of guests attending (within 10%) must be confirmed in writing at least two weeks prior to the event. This will be the number charged, or greater if the numbers increase at the last minute. The Golf Club reserves the rights to alter the room booked if the numbers fall significantly from the time of booking.

### Timings

The Golf Club reserves the right to charge for unscheduled variations to the timetable in excess of 30 minutes that may result in any additional staff cost to the Golf Club. The Clubhouse Bar will be open until midnight with music also ending at that time and guests departing by 12:30am.

### Invited Guests

The Golf Club reminds those booking events that they are fully responsible for the conduct of all guests that they invite onto the Golf Club premises and will be charged for all damage to the Golf Club and its property of a wilful and malicious nature, which may be higher than expected where trades people are required to work overnight if the Golf Club has another function the next day. The Golf Club does not have a dress code; however, we ask that a minimum of smart casual wear to be worn.

### Payments

We ask that the final outstanding balance of the anticipated invoice total is settled in full no later than two

weeks prior to the event date. Unfortunately, we are unable to make any amendments or offer refunds on any payments after this date.

Events booked less than one week in advance necessitate a payment of 100% of the anticipated invoice total which must be paid at the time of booking.

### Corkage

No beverage or food may be brought into the Golf Club or its grounds by the client, guests or representatives for consumption or sale on the premises. The Golf Club operates a No Corkage Policy.

### Sundries

We are unfortunately unable to hold or store any client equipment. All cakes, if applicable, must be delivered on the day of the event and set up by the designated person. The Golf Club staff are unable to be held responsible for this task.

We regret that St Austell Golf Club is unable to accept responsibility or any liability for guest items and contents and so please ensure that a designated guest takes responsibility for these items.

The Golf Club cannot accept any responsibility or liability for any items left behind.

### Cancellations

The cancellation terms are as follows:

#### THE DEPOSIT IS STRICTLY NON-REFUNDABLE OR TRANSFERABLE

6 months to 6 weeks' notice of cancellation – the customer is liable for 50% of pre-agreed charges.

6 weeks and under notice of cancellation – the customer is liable for 100% of pre-agreed charges.

Any change of event dates (up to the 3 month point) is entirely at the discretion of the Golf Club and a charge may be levied. We are unable to change a date after this stage and therefore the cancellation policy would apply.

All pricing and menus are correct at the time of publication. St Austell Golf Club reserves the right to amend pricing and menu choices at our discretion. Where no packages have been agreed the minimum priced food menu and drinks package will apply.