



WEDDINGS



ST AUSTELL
GOLF CLUB



Congratulations!

It's time to start planning your big day and we are delighted that you are considering our venue to host your wedding.

Getting married is such a special occasion and choosing the right venue is just as important. Our venue has such a lot to offer to ensure that your special day is your day, your way.

With all our years of experience, and professional wedding coordinator as part of our team, we pride ourselves in offering the highest standard of service to ensure your day is memorable for all the right reasons.

From your first visit to the venue, our wedding coordinator will be on hand to assist you every step of the way.

The Venue

Our historic golf course with Clubhouse and our permanent Marquee offers stunning views over 9th & 18th holes. The Marquee can accommodate up to sixty guests for either a three-course wedding breakfast or buffet. The evening reception will be held in the clubhouse with an additional thirty guests. For a more intimate affair we can host up to sixteen guests in our Trophy Room.

Your Special Day, Your Way

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

We can offer the full works from a traditional wedding to include drink packages, three course meals and evening buffets to a more relaxed atmosphere with just an evening buffet.

You are more than welcome to decorate and style your tables and venue with your chosen theme and to supply your own disco and/or band.

Room Hire

Full Day Reception **£850**

Inclusive of: Wedding coordinator; chairs; tables; crockery; cutlery; glassware; table plan and place cards; cake table and cake knife; white table linen and napkins; Master of Ceremonies.

Evening Only Reception **£550**

Inclusive of: Wedding coordinator; chairs; tables; crockery; cutlery; glassware; cake table and cake knife; white table linen.

Drink Packages

The Clubhouse Package - £12 per person

Arrival Drink: A glass of red or white wine or soft drink

Wedding Breakfast: A glass of red or white wine

Toast Drink: A flute of Sparkling Wine

Bucks Fizz Package - £16 per person

Arrival Drink: A flute of Classic Bucks Fizz or orange juice

Wedding Breakfast: Half a bottle of House Wine

Toast Drink: A flute of Prosecco

Champagne Package - £20 per person

Arrival Drink: A flute of Prosecco or orange juice

Wedding Breakfast: Half a bottle of House Wine

Toast Drink: A flute of Champagne

Three Course Meal £25 per person

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, Walnut, Fig, Rocket Salad (V / GF)

Served with Chef's seasonal vegetables

Desserts

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

(Alternative menus are available on request)

Hot & Cold Buffets

Clubhouse Hot Buffet - £15 per person

Select one hot buffet option from the following:

Home-made Lasagna

Cottage Pie

Chicken Curry

Mexican Chilli

Beef bourguignon

Thai chicken and vegetable curry with coconut and coriander

Mediterranean roasted vegetable lasagna (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 | Green beans | Potato wedges

Clubhouse Classic Cold Fork Buffet - £23.00 per person

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 - £25 per person

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 - £24 per person

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 - £27 per person

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 chilies

A platter of sliced melon & fresh pineapple

New York baked cheesecake

Artisan Buffet - £30 per person

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

Finger Buffets

Finger Buffet Option One - £14.00 per person

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

Finger Buffet Option Two - £15.00 per person

A selection of sandwiches, specialty 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 - £16.00 per person

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

Finger Buffet Option Four - £17.00 per person

A selection of sandwiches, specialty 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 - £16.00 per person

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

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 of £750. 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. *By paying the deposit you agree to our Terms and Conditions.*

You must indicate numbers for your wedding 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.

Final Numbers

The expected number of guests attending (within 10%) must be confirmed in writing at least six weeks prior to the wedding day. 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 more than 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 weddings 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 willful 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 50% of the anticipated invoice total is settled no later than 6 months prior to the wedding date and that outstanding balance be paid in full no later than 6 weeks prior to the wedding date. Unfortunately, we are unable to make any amendments or offer refunds on any payments after this date. Weddings booked less than 6 months in advance necessitate a payment of 50% of the anticipated invoice total which must be paid at the time of

booking and the final balance must be paid not less than 6 weeks prior to the wedding day.

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.

Evening Food & Sundries

A minimum of 80% of guest numbers must be catered for regarding evening reception food. We are unfortunately unable to hold or store any wedding cakes prior to the wedding day. All cakes must be delivered on the day of the wedding 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 books, wedding gifts, cards, card boxes and contents and so please ensure that an usher, best man or designated guest takes responsibility for these items. Any wedding items will be left in the storage room area for the bridal couple to take away the following morning. 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 wedding dates (up to the 6 month point) is entirely at the discretion of the Golf Club and a charge may be levied. We are unable to change a wedding 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.