



A DAY TO REMEMBER







ON YOUR SPECIAL OCCASION

Shank you for considering Bondhay and its excellent facilities as the venue for your special occasion. Our dedicated staff will ensure that they do everything possible to make the day one to remember forever.

Our aim at Bondhay Golf Club is to ensure you have a truly memorable day by providing fabulous food, with excellent service delivered by staff committed to meeting your requirements at the highest level. Let us take away the stresses and strains of the month, weeks and days leading up to this very special celebration. We can organize and plan all aspects of your occasion including recommending professional services to deliver entertainment, table plans, floral displays, stationery designs, balloons, transport and photography.

The function room can be structured to accommodate small groups to very large parties.

Seated Meals maximum of

130 guests with limited dancefloor

150 with no dancefloor

Buffets maximum of 250 guests

With our compliments, we include the following:

- Red Carpet
- Cake stand and Knife
- Crisp white table linen and white napkins (special requirements will have an extra cost)
- A complimentary round of golf for 4 players
- Picturesque Garden for photographs

Recommended Professionals

Bridget Wood – Venue Stylist & Sweet Cart

Telephone Number: 07854 652 777 Website: www.keithwoodsentertainment.co.uk

Disco Knights - Charlie

Our resident DJ with huge experience and personalised serviceTelephone Number: 07708 932 277Email: disco.knights@hotmail.co.uk

Balloon Line

Telephone Number: 01246 813338

Email: nigel@balloonlineuk.com

Adam Sendall

Professional Photography

Telephone Number: 07800 849 037

Email:adam@aesphotography.co.uk

Fuse Fireworks

Telephone Number: 0845 388 3873 0793 800 1511 Email: zoe@fuse-fireworks.com

Room Hire Fees & Charges

Friday & Saturdays All Day £250.00 Evening Only (from 6pm) £125.00
Other days on request
Bar extension (until 1.00am) £150.00
Damage Bond £200.00 (Refundable if no Damage)
All prices listed are inclusive of VAT and are valid for the period of
October 2019 – September 2020.
Price may be subject to change due to seasonal and inflationary pressures.
All cancellations must be made in writing by post or email as per Terms and
Conditions.

Booking Your Special Day

Simply ask us to provisionally reserve your chosen date, we will then require a non-refundable deposit to secure your booking, accompanied by a signed copy of our Terms and Conditions. You will then receive confirmation, upon receipt of this you then can make an appointment with the Clubhouse Manager or Head Chef to discuss your ideas and begin planning for your special day.

Clubhouse Manager – Rebecca Fores Tel No: 01909 723608 Ext 2 Email: office1@bondhaygolfclub.com

Head Chef – James Keeling Tel No: 01909 723608 Ext 4 Email: office@bondhaygolfclub.com





THE CLASSIC

Your guests can choose from these options

STARTERS

Freshly made Vegetable, Wild Mushroom or Tomato & Basil Soup

Served with a Warm Rustic Roll with Butter

MAINS

Slow Cooked Braised Beef, Turkey or Pork Loin & Crackling

Served with Yorkshire Pudding, Mashed Potatoes, Roasties & Seasonal Vegetables White Meats will be served with Sage & Onion Stuffing

DESSERTS

Profiteroles

Drizzled with Chocolate Sauce

Homemade Cheesecake

Chef's Lemon Cheesecake accompanied by Mixed Berry Compote

£18.95 per guest

Mini Cheeseboard £2.50 additional per guest instead of a dessert

Drinks Package £8.95 per guest includes

A glass of

- Chilled Bucks Fizz on arrival
- Red or White Wine Served to Your Table with your Meal
 - Sparkling Wine for the Toast





THE CONTINENTAL

Your guests can choose from these options

STARTERS

Freshly made Vegetable, Wild Mushroom or Tomato & Basil Soup

Served with a Warm Rustic Roll with Butter

Chilled Tian of Melon

Served with Strawberry & a Mint Infused Sauce

MAINS

Chicken Supreme

Wrapped in Bacon & Topped with a Creamy Mushroom Sauce, served with Seasonal Vegetables

& Fondant Potato

Topside of Beef

Served with Yorkshire Pudding, Mashed Potatoes, Roasties & Seasonal Vegetables

DESSERTS

Apple & Raspberry Crumble

Served with Ice-Cream or Custard

Chocolate Junkyard

Served with Cream

£21.95 per guest

Mini Cheeseboard £2.50 additional per guest instead of a dessert

Drinks Package £8.95 per guest includes

A glass of

- Chilled Bucks Fizz on arrival
- Red or White Wine Served to Your Table with your Meal
 - Sparkling Wine for the Toast

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THE METROPOLITAN

Your guests can choose from these options

STARTERS

Freshly made Vegetable, Wild Mushroom or Tomato & Basil

Served with a Warm Rustic Roll with Butter

Classic Prawn Cocktail

Served on a Bed of Leaves in a Marie Rose Sauce accompanied by Brown Bread & Butter

Chicken & Liver Parfait

Served with Mixed Leaves, Melba Toast & Cranberry Dressing

MAINS

Roasted Lamb Shank in Mint & Rosemary Gravy

Served with Mashed Potatoes, Roasties & Seasonal Vegetables

Rolled Belly Pork filled with a Sage and Onion Stuffing

Served with Yorkshire Pudding, Mashed Potatoes, Roasties & Seasonal Vegetables White meats will be served with Sage & Onion Stuffing

Cod & Spring Onion Fishcakes

Served with Mixed Leaves & Garlic Mayonnaise

DESSERTS

Warm Lemon Drizzle Sponge

Served with your Choice of Cream or Custard

Chocolate Torte

Accompanied by Raspberry Coulis topped with a Sprig of Mint

£23.95 per guest

Mini Cheeseboard £2.50 additional per guest instead of a dessert

Drinks Package £8.95 includes

A glass of

• Chilled Bucks Fizz on arrival

Red or White Wine Served to Your Table with your Meal

• Sparkling Wine for the Toast

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VEGETARIAN MENU

STARTERS

Homemade Bruschetta

Homemade mix of Fresh Tomato, Red Onion, Basil, Olive Oil & Cracked Black Pepper, served over Toasted Garlic Ciabatta Bread & finished with a Balsamic Glaze.

Garlic & Cheese Mushrooms

Garlic Mushrooms tossed in our Rich Cheese Sauce, served with Toasted Garlic Ciabatta.

MAINS

Vegetarian Nut Roast

Traditional Nut Roast served with Buttered New Potatoes & Seasonal Vegetables Chef's Mediterranean Pasta

A Tomato based Pasta Dish including Mixed Peppers, Fresh Tomatoes Red Onion & Penne Pasta served with a Fresh Toasted Roll

GLUTEN FREE

STARTER

Freshly made Vegetable, Wild Mushroom or Tomato & Basil Soup

Served with a Butter Portion & Gluten Free Bread Roll

MAINS

Pan Fried Salmon Served with Herby New Potatoes & Seasonal Vegetables.

Traditional Sunday Lunch

Meat of Your Choice served with Mashed & Roast Potatoes, Seasonal Vegetables & Gluten Free Gravy.

DESSERTS

Raspberry Macaroon

Topped with a Dark Chocolate Sauce Classic Fruit Cocktail

A Mixture of Classic Fruits including, Apple, Grapes, Mango & Strawberries

£19.95 per guest

CHILDREN'S MENU

0 – 4 years

Glass of Orange Juice on arrival

Chicken Nuggets, Chips & Beans Cheese & Tomato Pizza, Chips & Salad Garnish Sausage & Mash with Peas

Ice – Cream

£6.50 per child

5 – 10 years

Glass of Orange Juice on arrival

Chicken Nuggets, Chips & Beans Wholetail Scampi, Chips & Peas Cheese & Tomato Pizza, Chips & Salad Garnish Beef Burger, Chips & Salad Garnish Sausage & Mash with Peas

Chocolate Fudge Cake & Ice-Cream

£8.95 per child

Canapés

Chicago style – 3 per guest £5.50 p/h

Cheese Straws Mini cheese & tomato bruschetta Mini cracker topped with cheese & pickle Special requirements can be catered for – please speak to the Head Chef

BUFFET CHOICES

Pork or Turkey Delight

Freshly Roasted Pork Loin or Turkey Cobs

Served with crackling, stuffing, apple or cranberry sauce and roast potatoes

£9.50 per guest

Add Salad Garnish for £1.00

Change roast potatoes for homemade chips £1.00 extra

Great British Picnic (GBP)

Offers a quality, traditional style of buffet with the following Traditional Selection of Sandwiches Homemade Sausage Rolls Pork Pie Salad Bowls Fresh Coleslaw Spicy Wedges Pickles Selection of Crisps A Mixture of Chicken Drumsticks and Wings Chef's Savoury Rice **£11 per guest** Add Quiche Lorraine for £1.50 per guest Change wedges to hand-cut chips for an extra £1.00 per guest





Bondhay's BBQ Buffet

Freshly Baked Bread Rolls Bondhay's 100% 6oz Beef Burgers Traditional Lincolnshire Sausage Seasoned Chicken Wings Chef's New Potatoes rolled in an Herby Butter Caramelized Onions Grated Cheese Fresh Coleslaw and Salad Sauces & Dips **£12.50 per guest**

Italian Feast

Choose from Lasagne Al Forno or a more traditional Lasagne HOT BRUSCHETTA'S - Rustic toasted bread with a drizzle of olive oil, topped with field mushrooms & Mozzarella or Goat's Cheese & Red Pepper You have the option to change Bruschetta's for Mini Homemade Pizza Homemade Garlic Bread Mixed Leaves with Balsamic Dressing

£12.95 per guest

Cosmopolitan

Offers a selection of Hot Dishes to accompany the Cold Dishes

Hot Spicy Chicken Fillets

Traditional selection of Sandwiches

Indian selection of Samosas, Spring Rolls, Onion Bhajis and Mango Chutney

Homemade Lasagne and Garlic Bread

Comprehensive selection of Salad

Spicy Wedges

Savoury Rice

Chef's pasta

£14.95 per guest

Change Wedges to Hand-Cut Chips for an extra £1.00 per guest