

# Drinks Packages

## Room Hire Charges

### 2012

Jan—April £500  
May—September £900  
October—December £700

### 2013

Jan—April £500  
May—September £900  
October—December £700

Prices include the hire of the dance floor, golf club linen, bar services and staffing  
Additional linen requirements will be charged accordingly

## Arrival Drinks & Additional Extras

### Reception Canapés

3 items per person

£5.00 per person

### Reception Drinks

Kir Royale

£3.95 per glass

Pimms & Lemonade

£19.00 per jug

House Champagne

£7.50 per glass

Bucks Fizz

£3.95 per glass

### Hintlesham Drinks Package

A glass of Kir Royale on arrival

£15.50 per person

½ bottle of house wine per person

A glass of sparkling wine for the toast

### Additional Table Drinks

Mineral Water

£3.90 per bottle

Fruit Juice

£9.50 per jug

Cordial

£3.50 per jug

Non Alcoholic Wine

from £12.00 per bottle

### Corkage Charges

Champagne

£ 10.00 each 75cl bottle

Sparkling Wine

£ 10.00 each 75cl bottle

Other Wines

£ 8.00 each 75cl bottle

# Set Price Menu Options...

## Price Plan 1

£25.50pp

Arrival Drinks of Buck Fizz or Orange Juice

Selection Canapés (3 per person)

### Starters

Homemade Soup (v)

Pork & Apple Pate with a Wild Leaf Salad, Melba Toast & a Spiced Apple Compote

Goats Cheese & Walnut Stuffed Field Mushroom on a bed of Rocket  
with homemade Chutney (v)

### Mains

Chicken Breast in a Creamy Wild Mushroom & White Wine Sauce  
with Crushed New Potatoes

Parma Ham & Rosemary Wrapped Fillet of salmon with Herby New  
Potatoes & a Rich Tomato Sauce

Butter Fried Cheese Polenta with Herby Roasted Vegetables (v)

(All above served with Mixed Seasonal vegetables)

### Deserts

Lemon & Lime Cheesecake on a Ginger Snap Base with a Lemon Curd Sauce

Chocolate & Hazelnut Pavlova with Fresh Cream

Trio of Cheeses with savoury Biscuits & a Homemade Chutney

...followed by Paddy & Scott's Coffee & Mints

# Price Plan 2

£32.50pp

Arrival Drinks Of Buck fizz or Orange Juice

Selection of Canapés (3 per person)

A Glass of House Wine red or white per person with Wedding Breakfast

## Starters

Home Made Soup (V)

Large Smoked Salmon & Cream Cheese Bellini Served on a bed of Mixed Leaves

Warm Chicken & Bacon Salad with A rich Balsamic Dressing  
Served with Ciabatta Croutons

Bruschetta of Goats Cheese & Black Olive Tapenade (V)

## Mains

Slow Braised Beef with Root Vegetables in a Real Ale Gravy & Creamy Mashed Potatoes

Chorizo Crusted Pollock Served on a Potato Rosti with a Sweet Red Pepper Coulis

Apple & Thyme Stuffed Roast Belly of Pork with Crunchy Crackling & an Aspalls  
Cider Gravy served with Roasted Potatoes

Mushroom & Stilton Wellington with Creamy Mashed Potatoes & a Red Wine Reduction (V)

(All Served with mixed Seasonal vegetables)

## Desserts

A Rich Dark Chocolate & Raspberry Tart with a Raspberry Puree & Clotted Cream

Homemade Ginger Shortbread Stack with Lime Infused Whipped Cream & Mango

Toffee Apple & Cinnamon Crumble with Ice Cream

Trio of Cheeses with savoury Biscuits & a Homemade Chutney

...followed by Paddy & Scott's Coffee & Mints

Hintlesham Golf Club

# Price Plan 3

£39.75

Arrival Drinks of Hintlesham Punch, Buck Fizz or Non alcoholic Fruit Punch

A selection of Canapés (3 per person)

A glass of house red or white with the Wedding Breakfast & a glass of fizz for the toast

## Starters

Homemade Soup (V)

Crab, Prawn & Spring Onion Salad Served on a bed of Mixed Leaves  
with a Lemon Citrus Dressing

Sesame Crusted Chicken Served on a Chinese Bean Sprout & Peanut Salad  
with a Chilli & Coriander Dressing

Tempura Vegetables with a Sweet Chilli Dipping Sauce (V)

## Main

Oven Roasted Lamb Shank with Red Wine Rosemary & Garlic sauce  
on a Root Vegetable Mash

Chicken Stuffed with Mozzarella Wrapped in Parma Ham served  
with a Sweet Red Pepper & Tomato Sauce with Herby Roasted New Potatoes

Poached Cod with a creamy Prawn, Mussel & White Wine Sauce served  
with a Buttery Parsley Mashed Potatoes

Ratatouille Vegetable & Goats Cheese Filo Strudel Served with Roasted Garlic  
New potatoes & a Watercress Sauce (V)

(All served with Mixed Seasonal Vegetables)

## Desserts

Bitter Lemon Panna-Cotta with a Strawberry & Basil Compote

Chocolate & Honeycomb Cheesecake with a Dark Chocolate & Toffee Sauce

Homemade sweet Pastry Fresh Fruit Tart Filled With Crème Pâtisserie  
served with a Mixed Fruit Coulis & Hand Spun Caramel Nest

Trio of Cheeses with savoury Biscuits & a Homemade Chutney

...followed by Paddy & Scott's Coffee & Mints

# Price Plan 4

£49.50pp

Arrival Drinks of Kir Royal or Non alcoholic Fruit Punch

Luxury Canapés

Half a Bottle of Red or White Wine per Person & a Glass of Champagne for the toast

## Starter

Homemade Soup (v)

Crispy Duck Served with a Salad of Spring Onion Cucumber & Bean Sprouts,  
with Chilli & Hoisin Sauce Served In a Crispy Taco Basket

Smoked Salmon Timbale Filled with Avocado, Prawn & Lemon Cream Cheese  
served with a Mango salsa

Pan Fried Tomatoes & Aubergines with a Polenta Crust Stack, served on a Bed of Rocket &  
Drizzled with an Olive Oil & Red Pesto Dressing

## Main

Roasted Lamb Rump with a Minted Herb Crust Served On a Bed of Parsnip & Potato  
Daulphinoise with a Butternut Squash & Cumin Puree

Braised Beef Short Ribs on Potato & Horseradish Mash, Drizzled with a Red Wine & Beef  
Stock Reduction & Topped with Fresh Peppery Watercress

Skate Wing with a Caper Butter Sauce with an Olive Oil & Roasted Garlic Mash

Handmade Roasted Pumpkin & Sage Ravioli Served with a Burnt Butter Sauce topped with  
Fresh Rocket & Parmesan (v)

(All served with Mixed Seasonal Vegetables)

## Dessert

Croquembouche

## Cheese Course

A Selection Of Cheeses Served with Fresh Fruit, Celery, Savoury Biscuits  
& Warm Bread with Home Made Chutney

...followed by Paddy & Scott's Coffees & Handmade Truffles

# Price Plan 5

£60.00pp

Arrival Drinks of Peach Bellini or Kir Royals

Luxury Canapés

Half a Bottle of Red or White Wine per Person & a Glass of Champagne for the toast

## Starter

Homemade Soup (v)

Lobster Tail & Warm Potatoes Salad Drizzled in a Garlic Aioli

Wild Mushroom Risotto with Truffle Oil and Parmesan Crisp

Pan Fried Balsamic Pear salad with a Pancetta, Gorgonzola & a Warm Honey Dressing

## Intermediate

Twice Baked Goats Cheese Soufflé with a Homemade Chutney

## Pallet Cleanser

Lemon & Mint Sorbet

## Main

Beef Wellington with Slow Roasted root Vegetables, Creamy Mash Potatoes & Vino Cotto

Monkfish with a Butternut Squash Fondant, French Beans & a Sauce Vierge

Thyme Roast Duck with Puy Lentils, Sautéed Tomatoes & Courgette ribbons

Homemade Roasted Mediterranean Vegetable & Feta Vol-au-vent with a Green Pesto Sauce & a Rocket Salad

## A trio of desserts

Tarte au Citron, Molten Chocolate Brownie and white Chocolate Mousse  
with Passion Fruit and a Pistachio Tuile

...followed by Paddy & Scott's Coffee & handmade truffles

# Classic British Menu

2 Courses for £12pp or 3 Courses for £ 15pp

Traditional Prawn cocktail with Granary Bread & Butter  
Chefs Homemade Soup (V)  
Pork & Apple Pate with Melba Toast & homemade Chutney

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Bangers & Mash with a Red onion Gravy  
British Lamb Shepherd's Pie 'Or' Traditional Cottage Pie  
Braised Pork & with Apple  
Classic Beef Stew with Homemade Herby Dumplings

(All served with a selection of seasonal vegetables)

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Rich Bread & Butter Pudding with Ice-Cream  
Traditional Suet Jam Roly Poly with Vanilla Pod Custard  
Treacle & Pecan Tart Served with Clotted Cream  
(made with an all Butter Sweet Pastry )

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Paddy & Scott's Coffee

# Roast Dinner

With All the Trimmings

2 Coursers for £13.50 or 3 Coursers for £17.00  
Max of 3 choices Per Courser & Pre Order Required

Soup of the day (v)

Melon Parma Ham & Rocket Salad with a Balsamic Glaze

Smooth Chicken Liver Pate Served with Melba Toast & Chutney

Spiced Battered Pollock with a Chilli, Coriander & Pea Puree with Salad

Ricotta & Borlotti Pate with Warm Bread Drizzled with Olive Oil & Smoked Paprika (v)

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Succulent Scottish Roast Beef

Apple & Thyme Stuffed Roast Belly of Pork with Crunchy Crackling

Norfolk Roasted Turkey Crown with Cranberry & Chestnut Stuffing

Roasted Leg of Lamb with Rosemary & Garlic Crust

Pan Seared Roasted Cod Fillet served with Pancetta & a Fresh Pea Puree

Crepe Galette (v)

(Freshly made Layer of Pancakes filled with Lentils & a Creamy Mushroom & Spinach Sauce)

(All served with a selection of seasonal vegetables)

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Vanilla Crème Brulee with Homemade Short Bread

Buttery Toffee Apple & Cinnamon Crumble with a Vanilla Pod Ice-Cream

Individual Chocolate & Cherry Trifle

Chocolate & Honey Comb Cheese Cake

Mixed Tropical Fruit Pavlova

Maple & Pecan Pie Served with a Vanilla Bean Ice Cream

(made with an all Butter Sweet Pastry)

A selection of Cheese & savoury Biscuit

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Paddy & Scott's Coffee

# Cold fork Buffet

Please pick Two items From Below for £15.50PP or Three for £18.50PP

Cold Sliced Suffolk Ham  
Cold Sliced Tender Roast Beef  
Cold Sliced Norfolk Turkey Crown  
Whole Poached Dressed Salmon  
Succulent King Prawn Skewers  
Roasted Vegetable and Goat Cheese Strudel (V)

A choice of one of our Homemade all Butter Short Crust Pastry Quiche

Roasted Tomato, Basil & Parmesan  
Crab Gruyere Cheese & Chive  
Broccoli & Stilton (V)  
Traditional Quiche Lorraine

Pick Three of the following salad options

Mixed Leaf Salad  
Tomato, Basil, Red Onion Salad  
Homemade Crunchy Coleslaw  
Tomato & Mozzarella Salad  
Mixed Pepper & Cous Cous Salad  
Traditional Greek Salad  
Five Bean Salad  
Jersey Royals Dressed in Butter with either Mixed Herbs or Fresh Mint  
Seasoned Potato Wedges  
Savoury Rice Salad  
Warm Potato Salad with Lemon & Chive Vinaigrette

All of the above will be served with a Selection of Warm Breads

Why Not Add a Dessert & coffee for an Extra £5.00pp

White Chocolate & Raspberry Cheesecake  
Chocolate & Pecan Brownies Served with Vanilla Pod Ice-Cream  
Ultimate Carrot Cake with Cream Cheese Frosting  
Croquembouche  
Lemon Meringue Pie with an all Butter Pastry Crust  
Toffee Posset Served with Homemade Honeycomb  
Mixed Selection of Mini Desserts & Patisseries

# Hot Fork Buffet

Please pick 2 items from the list below £15.00 Or 3 for £20.00

Spicy Chicken & Sweet Potatoes Curry  
Lamb Rogan Josh  
Mixed vegetable Curry (V)  
Beef Chilli Con Carne  
Five Bean Chilli (V)  
Comforting Cottage Pie  
Traditional Fish Pie  
Beef Stroganoff  
Steak & Adnams Ale Pie  
Chicken In a Honey & mustard Sauce  
Braised Pork & Apples with an Aspalls Cider Sauce  
Traditional Beef Lasagne  
Porcini Mushroom & Parmesan Lasagne (V)

Served with Your Choice of 2 Of the following

Mashed Potatoes  
Buttered Jersey Royal Potatoes  
Roast potatoes  
Rice  
Chips  
French Fries  
Seasoned Wedges

A choice of either

Mixed Vegetables  
Mixed Seasonal Salad  
Mediterranean Roasted Vegetables

Why Not Add a Dessert & coffee for an Extra £5.00pp

White Chocolate & Raspberry Cheesecake  
Chocolate & Pecan Brownies Served with vanilla Pod Ice-Cream  
Ultimate Carrot Cake with Cream Cheese Frosting  
Croquembouche  
Lemon Meringue Pie with an all Butter Pastry Crust  
Toffee Posset Served with Homemade Honeycomb  
Mixed Selection of Mini Desserts & Patisseries

# Cheese Cake

£5.25 per person



A Selection Of whole Cheeses Served with...

Fresh Fruit

Celery

Savoury Biscuits

Warm Breads

Homemade Chutney & Pickled Onions

Why not add a glass of port for £3.00, a Bottle of Taylors Ruby Port for £22.00, 1/2 a bottle of LBV Port for £20 or a Bottle of LBV Port for £32

(Number of tiers is dependant on the size of party)

# Manned Hog Roast Buffet

£16.00  
(over 80 guests)

Locally Sourced Hog, Slowly Roasted on a Spit  
With lots of Crunchy Crackling, Floured Baps, Homemade Spiced Apple Sauce  
and Seasoned Potato Wedges

...With A Homemade Stuffing of your choice

Sage & Onion  
Apple & Cranberry  
Apricot & Pecan  
Sausage meat & Red Onion Stuffing

...and a selection of Salads  
(Please Pick 3 of the Following)

Dressed Green Salad  
Homemade Coleslaw  
Pasta Salad with Blue Cheese & Crispy Bacon Dressing  
Mixed Roasted Vegetables & Cous Cous  
Tomato, Red Onion & Basil Salad  
Traditional Greek Salad  
Wild Rice Salad  
Rocket & Parmesan

Why Not Add a Dessert & coffee for an Extra £5.00pp

White Chocolate & Raspberry Cheesecake  
Chocolate & Pecan Brownies Served with Vanilla Pod Ice-Cream  
Ultimate Carrot Cake with Cream Cheese Frosting  
Croquembouche  
Lemon Meringue Pie with an all Butter Pastry Crust  
Toffee Posset Served with Homemade Honeycomb  
Mixed Selection of Mini Desserts & Patisseries

# Spit Roasted Whole Lamb

(Price Subject to Market value)

Lamb to Be Served with...

Warm Pitta Bread, Mint Sauce & Seasoned Wedges

...With a marinade of your choice

Rosemary & Garlic Olive Oil

Dried Greek Rub

Tandoori Paste & Yogurt

Mint, Garlic & Red Wine

Hintlesham Golf Club Secret Rub with Juniper Thyme & Garlic

(to list but a few of the ingredients in our secret rub, as that's all we are allowed to tell you by orders of the Chef!)

...and a selection of salads

(Please Pick 3 of the Following)

Dressed Green Salad

Homemade Coleslaw

Pasta Salad with Blue Cheese & Crispy Bacon Dressing

Mixed Roasted Vegetables & Cous Cous

Tomato, Red Onion & Basil Salad

Traditional Greek Salad

Wild Rice Salad

Rocket & Parmesan

Why Not Add a Dessert & coffee for an Extra £5.00pp

White Chocolate & Raspberry Cheesecake

Chocolate & Pecan Brownies Served with Vanilla Pod Ice-Cream

Ultimate Carrot Cake with Cream Cheese Frosting

Croquembouche

Lemon Meringue Pie with an all Butter Pastry Crust

Toffee Posset Served with Homemade Honeycomb

Mixed Selection of Mini Desserts & Patisseries

# Hintlesham BBQ Banquet

£23.00pp

(minimum of 20 guests)

Please select four of the following options...

Homemade Premium Beef Burgers with a Floured Bap

Suffolk Butchers Pork & Herb Sausages

Garlic & Rosemary Marinated Lamb Skewers

Smoked Paprika Chicken & Pineapple Kebabs

Chilli & Lime King Prawn Kebabs

Glazed Tuna Steaks in a Honey & Soy Sauce \*

4oz Rib Eye Steak \*

(\* £4 Supplement per person applies)

Served With a choice of ...

Seasoned Potato Wedges or Buttered New Potatoes

...and a selection of salads

(Please Pick 3 of the Following)

Dressed Green Salad

Homemade Coleslaw

Pasta Salad with Blue Cheese & Crispy Bacon Dressing

Mixed Roasted Vegetables & Cous Cous

Tomato, Red Onion & Basil salad

Traditional Greek Salad

Wild Rice Salad

Rocket & Parmesan Salad

Why Not Add a Dessert & coffee for an Extra £5.00pp

White Chocolate & Raspberry Cheesecake

Chocolate & Pecan Brownies Served with Vanilla Pod Ice-Cream

Ultimate Carrot Cake with Cream Cheese Frosting

Croquembouche

Lemon Meringue Pie with an all Butter Pastry Crust

Toffee Posset Served with Homemade Honeycomb

Mixed Selection of Mini Desserts & Patisseries

# Self Selector

## Evening Finger Buffet

£15 per person

Choose 15\* to make your own buffet menu

Selection of Freshly Made Sandwiches with an assortment of fillings \*5

Homemade Pizza \*2  
(Fresh Basil, Mozzarella & Tomato or Bacon & Red Onion)

Tempura of King Prawn with Sweet Chilli Dipping Sauce\*3

Homemade Sausage Rolls\*3

Roasted New Potatoes with a Sour Cream & Chive Dip\*3

Garlic & Cheese Dough Balls with a Tomato Compote \*2

Chicken Skewers\*3  
(Tandoori Marinated/ BBQ/ Chilli & Lime or Honey & Sesame Seed)

Fish & Chips\*5  
(Deep Fried Fish Goujons with Chips & Tartare Sauce)

Baby Cheese Scones with Herb Butter\*2

Chicken Caesar Wraps Or Beef Rocket & Stilton Wraps\*4

Home Made Cheese & Ham Muffins\*2

Mini Smoked Salmon & Cream Cheese Bagels\*2

Onion Bhaji with a Cucumber & Mint Raita\*2

Homemade Salt & Black Pepper Beer Battered Onion Rings\*2

Tempura Mixed Vegetables with a Sweet Chilli Dipping Sauce\*3

Mini Bacon Rolls \*3

Honey & Whole Grain Mustard Glazed Cocktail Sausages \*3

In House Made Houmous with Warm Bread & Crunchy Vegetables \*4

(additional stars available at a supplement)

## Finger Buffet Option 1

Mixed Platter of Sandwiches (cheddar cheese, Egg Mayo, Home cooked Ham)

Sausage Rolls

Mini Spring Rolls

Crisp & Peanuts

£5.50pp

## Finger Buffet Option 2

Mini Bacon Rolls

BBQ Chicken Skewers

Seasoned Wedges

Onion Bhaji

Breaded Garlic Mushrooms

Mini Lamb Kofte

£10.00pp

## Finger Buffet Option 3

A Selection Of Homemade Wraps (Roasted Mixed Veg, Beef & Stilton & Chicken Caesar)

Mini Smoked Salmon & Cream Cheese Bagels

Roasted New Potatoes

Honey & Mustard Glazed Cocktail Sausages

Chicken Satay with a Satay Dip

Roasted vegetable & Feta Tartlet

Vegetable Tempura with a Sweet Chilli Dip

Filo Wrapped King Prawns

£16.00pp

## Late Night Feast Buffet

A Choice of Large Baps Filled With Either

Bacon, local Sausages or Stilton & field Mushrooms

Served With French fries or Wedges

And a Selection of Sauces

£8.50pp

# Children's Menu

£8.50 per Child  
Age 3 To 12

## Starter

Home Made Soup  
Mixed Seasonal Melon  
Cheesy Garlic Dough Balls with a Tomato Dipping Sauce

## Main

Homemade Chicken Breaded Strips Served with Chips & Beans  
Mini Bangers & Creamy Mash with Gravy & Peas  
Three Cheese Macaroni with Crunchy Carrot & Cucumber Sticks (V)  
Breaded Salmon Goujons Served with Chips & Peas

## Dessert

Fresh Mixed Fruit with a Chocolate Dipping Sauce  
Mini Chocolate Brownies with Ice-Cream  
Mixed Ice-Cream Sundaes with a Homemade Biscuits

...unlimited jugs of Squash to be provided all day

# Cream Tea Buffet

£14.50 per person

Assorted Finger Sandwiches to include the following fillings:

Home cooked Suffolk Ham,  
Cracked Black Pepper & Cream Cheese with Cucumber,  
Egg Mayo & Fresh Rocket

Homemade Cheese Scones with Herby Butter (V)

Homemade Mini Sausage Rolls

Smoked Salmon & Cream Cheese Roulade

Traditionally baked Fruit Scones with clotted Cream & Tiptree Jam

Chefs Cake of the Day

Paddy & Scott's Coffee & selection of Teas

How about accompanying your Afternoon Tea with a chilled glass of Prosecco?

# BOOKING CONDITIONS

## Golf Course & Clubhouse

On the golf course itself, dress rules are strictly golf clothing & shoes only; no jeans, tracksuits, sweatshirts, trainers etc. In the bar and dining areas in the clubhouse, guests are expected to dress suitably. Smart casual is the minimum requirement.

## Written Confirmation & Final Numbers

All reservations are considered provisional, and are subject to release, until written confirmation has been received. Only upon receipt of a deposit and signed booking conditions will the reservation be considered as confirmed. Menu and wine choices are required no later than two weeks prior to the event.

Confirmation of final numbers must be received no later than 48 hours in advance. The final invoice will reflect this minimum number, plus any further increase in that number. Table plans must be submitted 5 days prior to the event.

## Insurance & Damages

We accept no responsibility for the loss or damage to individuals' possessions whilst on the property. Damage to the building, plants, equipment etc, caused by a booking person or their guests, will be charged at cost to the person booking the function as an extra.

## Deposits & Cancellation Charges

To make a confirmed booking, a signed copy of our booking conditions and a non-refundable deposit are required. All booking will incur cancellation charges as follows: cancellation within 84 days: 50%, 42 days: 75% and 28 days: 100%. Charges will be calculated upon the estimated final invoice. The management reserve the right to cancel any function due to unforeseen circumstances beyond our control.

## Hire Charges (if applicable)

**2012** - Function room hire, Jan-Apr £500, May-Sept £900, Oct-Dec £700. Marquee ground rent £800

**2013** - Function room hire, Jan-Apr £500, May-Sept £900, Oct-Dec £700. Marquee ground rent £800

## Function Bookings

The venue accepts all bookings on the basis that the Hintlesham Golf Club supplies all food & drink items. The Management reserves the right to amend its published prices by giving a minimum of 3 months notice, also reserve the right to increase its published prices for V.A.T and duty increase imposed on them by the Government's budget, without prior notice.

The latest finish time for functions is 12.00 midnight, all alcohol must be consumed within 15 minutes. Please advise your band or disco that they must leave the premises 30 minutes after the end of the function. All noise particularly music must be kept to a reasonable level and comply with both Statutory and Local Regulations, inside and outside of marquee's and clubhouse.