



Croham Hurst Golf Club



Wedding and Private Function Information Pack 2012



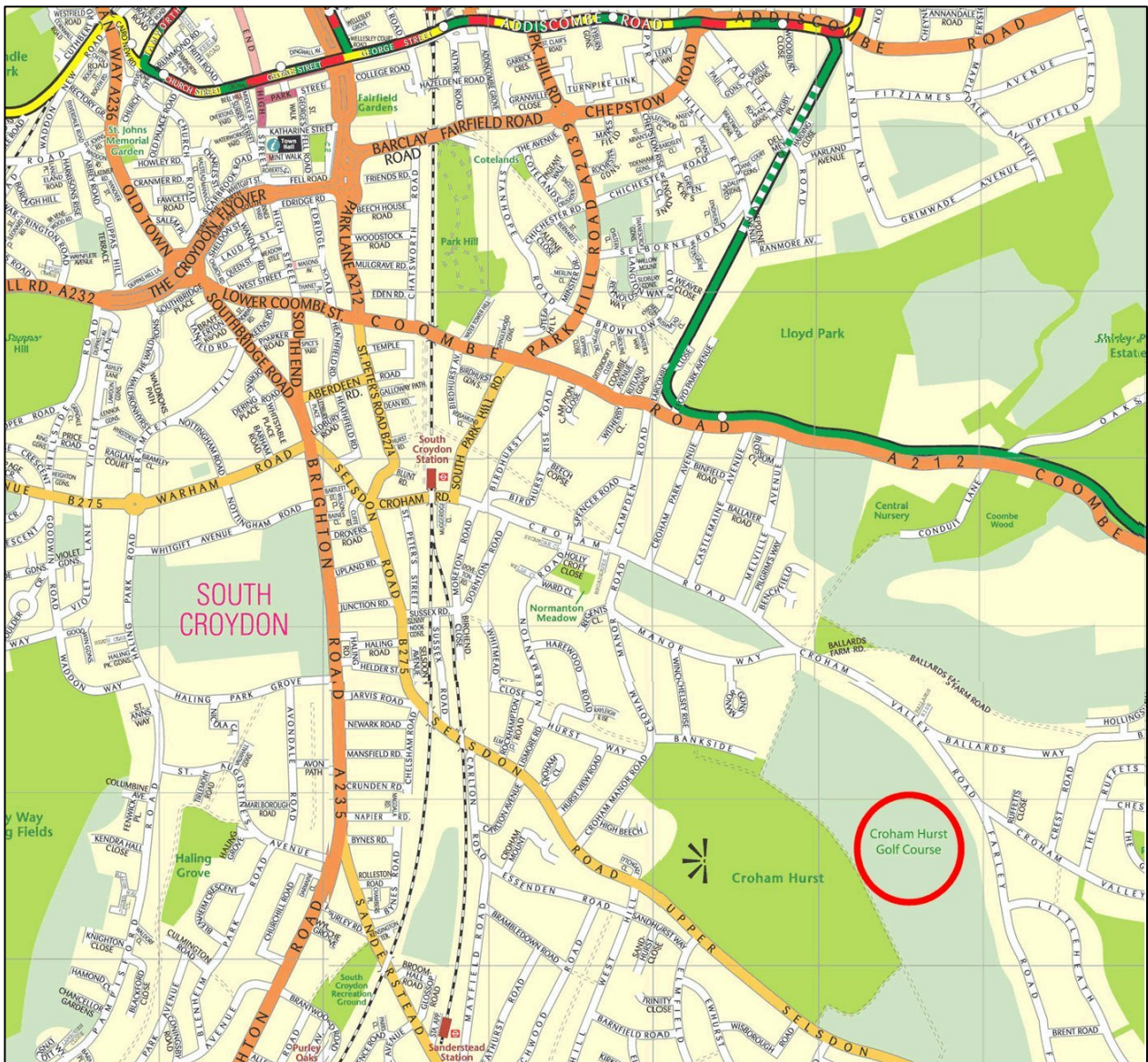
VENUE INFORMATION 2012

Thank you for your enquiry.

Croham Hurst Golf Club is situated in gently undulating countryside 500 feet above sea level and is a parkland 18 hole course with densely wooded slopes.

Location

It is close to South and East Croydon Stations, only 15 minutes by rail from Central London and conveniently located to both Junctions 6 and 7 off the M25. It is also situated on the 64, T33 and 409 bus routes.





Facilities

The Lounge, available for hire for private functions and weddings, is a through room with the bar at one end and the Dining room at the other but has the option of being divided by curtains. The room can seat 100 guests for a sit down dinner and 120 for buffets (see menus to follow). A further 40 guests can be accommodated in the evening.

Guests may use the patio area in warm, sunny weather and photographs may be taken in the area to the right hand side of the putting green. The veranda is for members use but may be used by guests also when all members have left in the evening. Children are most welcome, but we ask that they are kept under adult supervision at all times.

In addition we have a small Committee Room for hire suitable for small groups. It seats a maximum of 12 for private dining or 16 for business meetings.

Catering

We have a selection of tempting menus and wines for you to choose from. However, these are only guidelines and we are happy to discuss any special requirements that you may have. We will do our best to cater for any special dietary requirements. Please find enclosed sample menus along with our booking form and note that we are able to tailor a package to suit your needs. Whilst every effort is made to adhere to the set prices they are subject to variation due to changes in market prices. Such additional charges will be kept to a minimum. For any further information please contact the office.

To Book

Please telephone the office on 020 8657 5581 for date availability and return the completed booking and signed Terms and Conditions forms along with a cheque for £300 deposit.

Room Hire Charges 2012

Room Hire Charges on request
Committee Room: £100 per day

LOCAL HOTELS

"Selsdon Park Hotel are offering a special discounted rate to Wedding and Function Guests at Croham Hurst Golf club of £75 Bed and full English Breakfast in a double room. If you would like to take up this offer please contact our Reservations Team on 0208 657 8811."

Croydon Park Hotel – 020 8680 9200
Selsdon Park Hotel – 020 8657 8811
Aerodrome Hotel – 020 8680 1999
Premier Travel Inn - 08701 977 069



TAXI SERVICES

Direct Car Services – 0208 657 0700 or Mobile: 07960 863096

Station Cars - 020 8657 1110

Croydon Central Cars – 020 8686 4499

FLORISTS

Maurice Hyde - 020 8688 4922

BALLOONS

Jesters Party Shop – 0208 667 9394

Elite Balloons– 020 8660 0000

DISCO

John Codd : Home- 01372 727356

Mobile – 07889 631188

CAKE MAKERS

Michael Brown Bakers – 020 8651 1876

CHAIR COVERS

JOJO Events – 01689 809 829 or 07939 026007

www.jojodecorors.com

Karen's Covers – 020 8669 5225 or 07980 257947

www.karencovers.co.uk

Whilst we are happy to provide local information, unfortunately we are unable to endorse these companies. We are also unable to act as Third Party in any contractual agreements or monetary transactions.



Fork Buffet Menu £23.50 per person

(Served Hot & Cold)

Roasted vegetables & couscous
Selection of homemade quiches
Mixture of pickles & chutneys

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Selection of cold meats  
Smoked fish platter  
Whole poached dressed salmon

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Chunky Coleslaw
Fresh Potato and Chive Salad
Fresh Green Salad

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Chicken in a White Wine and Crème Fraîche Sauce served with rice  
Mushroom and Vegetable Lasagne with Mushroom and Veloute Sauce

All served with rice and minted new potatoes

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Vanilla Cheesecake with cream
Profiterole Tower with warm chocolate sauce

(Choose one of the above)



Finger Buffet Menus 2012

£13.00 per person

Selection of Smoked Salmon Canapés

* * *

Mini Fish 'n' Mushy Pea Rostis
Breaded Butterfly Prawns
Thai Chicken Selection
Mini Duck & Hoi sin Spring Rolls
Mini Savoury Brioche Selection
Mini Cheeseburger Crostinis
Sweet & Sour Chicken Rolls
Selection of Freshly Made Sandwiches
Selection of Individual Quiche

* * *

(A choice of four can be made from the above main dishes)



FINGER BUFFET MENU £15.00 per head

French Canapé Selection

* * *

Mini Steak, Stilton and Whisky Rosti
Mini Cottage Pies
Sweet and Sour Chicken Rolls
Lime and Coriander Mini Chicken Kebabs
Soy and Ginger Bubble Battered Chicken Strips
Chicken Pakora
Mini Ham and Cheese Panini's
Mini Seafood Pastries
Salmon, Rocket and Parmesan Pastry Bites
Spinach and Feta Goujons
Red Thai Chicken Skewers
Selection of Freshly Made Sandwiches
Selection of Individual Quiche

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Mini Cheesecake Selection

(A choice of six can be made from the above main dishes)



FINGER BUFFET MENU £17.00 per head

Chicago Style Canapés

* * *

Brioche, Black Pudding & Quails Egg Bites
Mini Smoked Haddock & Onion Tartlets
Mini Scones with Sun blaze Tomato, Feta Cheese & Green Pesto
Smoked Salmon Mousse with a Soft Mustard & Dill Centre
Mini Chicken & Salsa Fajitas
Mini Smoked Salmon Bagels
Lemongrass Marinated King Prawn Skewers
Monterey Jack, Cheese & Onion Goujons
Mini Italian Crostini
Mini Duck & Hoi sin Spring Rolls
Selection of Freshly Made Sandwiches
Selection of Quiche

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Mini Cheesecake Selection

(A choice of seven may be made from the above main dishes)



LUNCH MENU

STARTERS

Seasonal Melon with Fruit Compote
Prawn Cocktail with brown bread
Pate with Red Onion Chutney and Melba Toast
Tomato and Herb Soup
Creamy Garlic Mushrooms with Thyme on Toast
Smoked Fish Tian with Horseradish Cream
Smoked Chicken Salad with a Light Chilli Mayonnaise

MAIN COURSE

Steak and Ale Pie
Poached Salmon with a White Wine Sauce
Stuffed Chicken Breast
Minted Lamb Chop
(Vegetarian on Request)

DESSERT

Raspberry Pavlova
Vanilla Cheesecake
Fruit Salad with Cream
Treacle Tart with Custard

2 Courses £18.50

3 Courses £22.50



FUNCTION MENU 2012 @ £29.50 per person

STARTERS

Wild mushroom soup finished with truffle oil
Cream of roasted pepper soup
Trio of fanned melon with berry compote
Prawn and crayfish salad with marie rose sauce
Duck liver parfait served with salad and melba toast
Smoked salmon with caper and beetroot salad
Garlic field mushroom gratin with red pepper sauce and salad
Smoked mackerel and trout mousse with salad

MAIN COURSE

Breast of chicken stuffed with mascarpone cheese and creamed leeks
wrapped in parma ham with tomato sauce
Rack of lamb served with redcurrant and mint sauce (£3.00 supplement)
French trimmed pork cutlet with mustard seed mash served with thyme and cider cream sauce
Beef wellington with horseradish gravy (£3.00 supplement)
Medallions of pork served with crushed new potatoes and Chinese 5 spice
Poached salmon served with dill and white wine sauce, new potatoes and broccoli
Cajun chicken with rosemary oil served on a bed of roasted vegetable couscous with tomato and
basil dressing
Steak Diane (cooked one way) with dauphinoise potatoes and green beans
Minted lamb steak with seasonal vegetables, dauphnoise or chateau potatoes with a mint and
juniper sauce
Slow cooked belly of pork served on a bed of sweet potato mash with apple and mustard sauce
Green Thai chicken curry infused with lime, coriander and lemon grass served with fragrant rice
and coriander naan bread

DESSERTS

Vanilla cheesecake with strawberry coulis
Strawberry and shortbread stack served with cream
Profiteroles served with warm chocolate sauce
Apple tatan with crème anglaise (£2.00 supplement)
Chocolate tart with vanilla and elderflower cream
Croham Hurst Fruit crumble served with custard

One choice from each of the above should be selected. If there are any special dietary requirements or alternative menu choices these can be discussed with our head chef.



FUNCTION BOOKING FORM 2012
CONTACT DETAILS

Name: _____

Address: _____

Daytime Telephone: _____
Evening Telephone: _____

Mobile No: _____
E-mail address: _____

FUNCTION DETAILS

Date of Event: _____

Time of Arrival: _____

Type of Event: _____

Number of Guests: _____

Number of Additional Evening Guests: _____

CATERING

Finger Buffet

Fork Buffet

Sit Down Dinner

Specific Menu Choices



DRINKS

Reception

- | | |
|-------------------------------------|--|
| <input type="checkbox"/> Pimms | <input type="checkbox"/> Sparkling Wine |
| <input type="checkbox"/> Bucks Fizz | <input type="checkbox"/> Soft Drinks |
| <input type="checkbox"/> Champagne | <input type="checkbox"/> Water (still and sparkling) |

Table Wine

Wine Number (see list)	Number of bottles

Toasting

- | | |
|------------------------------------|---|
| <input type="checkbox"/> Champagne | <input type="checkbox"/> Sparkling Wine |
|------------------------------------|---|

Evening Bar

- | | |
|-----------------------------------|--------------------------------------|
| <input type="checkbox"/> Cash Bar | <input type="checkbox"/> Account Bar |
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Should you wish to supply your own wine, the following corkage charges apply:
£10 per bottle of wine and £15 per bottle of Champagne

ANY ADDITIONAL INFORMATION

