



SURREY DOWNS

The Perfect Venue for the Perfect Day...
Wedding Brochure 2019



Surrey Downs Golf Club
Outwood Lane
Kingswood
KT20 6JS
Tel: 01737 839090
www.surreydownsgc.co.uk



Congratulations

The Management & Staff at Surrey Downs Golf Club would like to offer you their warmest congratulations and best wishes for your upcoming wedding.

We want you to relax and enjoy your special day secure in the knowledge that our friendly and professional staff have taken great care of even the smallest detail.

Our Head Chef Chris Huggett has created some delightful menus for you and your guests. All his menus are made up of dishes of the highest quality. Please bear in mind that the menus published in this brochure are not exhaustive and we can come up with a menu to meet with your own special requirements. We have experience in holding Civil and Traditional Asian Weddings so please do not hesitate to contact one of our friendly staff should this be of interest.

We have two rooms available for your function;

The Willow Suite is a perfect location for large events.

The Rowan Suite can accommodate up to 50 guests for smaller more intimate gatherings.

Room	Location	Seated	Reception
Willow	Ground Floor	120	150
Rowan	First Floor	32	50

Our wedding venue sits on 180 acres of landscaped grounds making Surrey Downs the perfect setting for your dream wedding. The modern Clubhouse is designed as a traditional barn and is well equipped with state-of-the-art facilities. It has views over our superb golf course, the lakes and manicured course which makes it a stunning place for your wedding. Champagne and Canapés can be served to your guests outdoors and the gorgeous scenery will serve as the idyllic backdrop for those important photos.

All of our function suites can be decorated to impress. Tables are designed to seat 8 to 12 guests. All tables are dressed to excellence with white linen napkins, tablecloths and fine cutlery. We also provide a seat cover and chair decoration service.

Cake service is also available. Our Chef will cut your wedding cake after your pictures and it can be served on platters with your finger buffet or put into cake boxes for your guests to enjoy. The bar is available until 11.30pm. If you would like to extend this, we can offer this for £100.00 per additional hour.

Booking your wedding with us will also allow you to your very own Personal Wedding Coordinator Free of Charge! Your experienced Wedding Coordinator will guide you through your planning process and will ensure to take the stress out of this happy occasion.

For your information, we have pleasure in enclosing menus of our Drinks Packages, Canapés and the options for your Wedding Breakfast. We also include details of an Evening Finger Buffet menu that can be made available for your evening guests.

We wish to tailor your wedding to suit you and your guests, so should you have any questions or wish to make any suggestions or changes to our menus please do not hesitate to ask us. Our friendly staff will always be available to assist and to ensure that your special day is nothing short of perfect.

The Team at Surrey Downs

Room Hire

The room hire cost includes all staffing costs, tables and chairs, white linen for the tables, cutlery and crockery.

Our bar closes at 11.30pm and the music stops and guests depart at midnight.

We also offer various other services including table centrepieces, chair covers and sashes so please speak to our Events Team for more details.

Rowan Suite (Reception)	
Saturday	£500
Friday	£450
Monday – Thursday, Sunday	£400

Willow Suite (Reception)	
Saturday	£1090
Friday	£890
Monday – Thursday, Sunday	£790

Ceremony Hire	
Rowan suite	£300
Willow suite	£350

Drinks Packages

Silver

Glass of bucks fizz on arrival
Glass of prosecco for the toasts

£10.00 per person

Gold

Glass of bucks fizz on arrival
Half a bottle of house wine per person to accompany the meal
Glass of prosecco for the toasts

£19.00 per person

Platinum

2 Glasses of Bucks fizz on arrival
Half a bottle of House wine per person to accompany the meal
Two bottles of mineral water per table (1 still and 1 sparkling)
Glass of prosecco for the toasts

£24.00 per person

Canapés

Savoury

Butterflied breaded prawns
Hoi sin duck spring rolls
Vegetable samosas
Szechuan vegetable spring rolls
Tomato, basil and mozzarella bruschetta
Smoked salmon and horseradish cream cheese roulade

Sweet

Gluten free macaroons
Salted caramel coated profiteroles
Cherry and almond flapjack
Mini banoffee pies
Strawberry and mint chocolate rounds

4 canapés - £9.50 per person

5 canapés - £11.00 per person

6 canapés - £12.50 per person

Wedding Breakfast Menu

Please select up to three choices from each course for all of your guests.
The meal will be followed by coffee and mints.

Starter

Sweet potato and coriander soup with naan bread croutons

Chicken parfait with caramelized red onion chutney, toasted ciabatta

Tricolore salad of bocconcini mozzarella, cherry tomato and basil

Smoked salmon, crayfish and prawn tian with samphire salad

Main

Pan seared butterflied chicken supreme with mushroom and white wine cream sauce,
fondant potato

Braised lamb shank with redcurrant jus served on bubble n squeak

Oven baked salmon delice with dill lemon sauce served on crushed buttered new potatoes

Braised beef and baby onion pie with creamed potato

Baked butternut squash, red pepper and brie wellington with glazed baby onion jus

All served with seasonal vegetables

Dessert

Spiced rum and orange crème brulée with chocolate langue du chat

Mint chocolate mousse topped with praline crumb

Triple chocolate brownie with clotted cream ice cream

Apple and cinnamon brioche butter pudding with brandy custard

£42.50 per person

Children's Menu

(2-12 years old)

Starter

Cheesy garlic bread

Main Course

Breaded chicken fillet served with chips and beans

Dessert

Vanilla ice cream with chocolate sauce

£17.50 per child

Hog Roast

Delicious hog roast cooked on site
and superbly carved

Served with:

Baps

Apple sauce

Potato wedges

Coleslaw

Mixed leaf salad

Stuffing

£19.50 per person
(Minimum of 80 people)

Afternoon Tea

Selection of sandwiches:

Egg and mustard cress mayonnaise

Honey roast ham, sliced tomato and wholegrain mustard

Smoked salmon, cream cheese and cucumber

Roasted peppers and rocket pesto

Pastrami and horseradish cream with baby gem lettuce

Fruit Scones, clotted cream and strawberry jam

Rum and orange brownie

Ginger and apple cake

Eclair filled with vanilla cream and topped with belgian chocolate

Selection of macaroons

Coffee and walnut cake

Baked egg custard tarts

Selection of Tea

£29.50 per person

Finger Buffet Menu

Please select 6 Options for £16.50 per person or 8 Options for £18.50 per person

Vegetarian

Vegetable samosas with mango chutney dip
Tomato and basil bruschetta
Spinach, goats cheese and red onion quiches
Cajun spiced potato wedges with sour cream and chive dip

Fish

Butterflied breaded prawns with sweet chili dip
Salt n pepper squid
Green chilli prawn balls
Prawn coconut and lime bites
Cod goujons with tartar sauce

Meat

Hoi sin duck spring rolls with plum sauce
Garlic and herb sausage rolls
Chicken tikka skewers
Teriyaki spare ribs
Yorkshire puddings with roast beef and horseradish
Southern fried popcorn chicken
Ham and cheese quesadillas
Bacon and brie tarts
Mini honey mustard glazed pork bites
Mini savoury pies

Sweet treats

Gluten free rum & orange brownie
Mini dipping doughnuts with raspberry jam and white chocolate sauces
Assorted gluten free macaroons
Rocky road bites
Chocolate coated peanut flapjack bites
Mini egg custard tarts
Mini churros with chocolate dip
Lemon drizzle cake squares

Platters

Each platter serves 10 portions

Cajun spiced potato wedges

£22.50

New potato and chives salad

£20.00

Onions rings

£20.00

Chips

£20.00

Coleslaw

£20.00

Cherry tomato and cucumber salad

£20.00

Mixed leaf salad

£20.00

Fruit platter

£35.00

Selection of wraps

£40.00

Crudités and dips

(Celery, cucumber and carrot with a beetroot and mint houmous dip)

£35.00

Cheese platter

(Brie, stilton and mature cheddar served with grapes, celery and chutney)

£55.00



SURREY DOWNS

Please complete both sides of this form and return it with your deposit to:-
Surrey Downs Golf Club, Outwood Lane, Kingswood KT20 6JS
Please make cheques payable to 'Surrey Downs Golf Club'

Name/s of the Wedding Couple

Date of Wedding

Contact Name

Address

Postcode

Telephone

Mobile

Email address



Ceremony / Reception or
Ceremony & Reception

Number of guests – Daytime

Number of guests – Evening

Arrival time

Additional requirements

Wedding Terms & Conditions

1. Deposit A deposit of £600 is required at the time of booking.

2. Confirmation & Final Payment

Full payment and final attendee numbers must be received at least 30 days in advance of all Events.

If final attendee numbers are not received 30 days in advance of the Event, the number quoted on the booking form will be deemed as the Final Attendee Number and a corresponding final invoice shall be raised and be payable in full by the Client.

Once the final payment has been made, increases in number of attendees will be accommodated if the Club is informed at least 7 days in advance of the event. Any decrease in numbers or changes to the Event that result in a reduction in final invoice value will be accommodated but no refund or credit shall be given.

Failure to pay the final invoice 30 days in advance of the Event, will result in the cancellation of your Event. The Client shall still remain liable for the full price of the invoice.

Payment after the event shall only be allowed with the written agreement of the management. In such instances, invoices must be paid in full within 14 days of date of Invoice.

3. Menu The menu must be confirmed 30 days in advance of the Event date.

4. Buffet Food In accordance with our food and hygiene policy our buffet food will not be displayed for more than 2 hours and will be cleared by our Front of House team. Any remaining food will be discarded. Any advice we may give regarding quantity of food is purely advice and it is the sole responsibility of the customer to order the correct amount of food for your event.

5. Corkage No self-supplied food and/or drink is permitted on the premises without the explicit written consent of the Club. A surcharge will apply.

6. Damage The Client shall be liable for any damages caused to the Club or any of its furnishings, fixtures, walls, utensils or equipment by the wilful act or negligence of the Client or any of his/her guest or employee and shall pay to the Club on demand the amount required to make good or remedy such damage including compensation for loss of business whilst such damage is being repaired.

7. Cancellation Charges

Cancellation of bookings by the Client must be made to the Club in writing and charges outlined below will apply:

- Cancellations 6 months or more prior to the Event date: 50% of the deposit will be forfeited

- Cancellations more than 30 days before the Event but less than 6 months: 100% of the deposit will be forfeited

- Cancellation 30 days or less before the Event: 100% of the deposit will be forfeited plus 100% of the invoice paid will be forfeited.

(Please note that if Full Payment has not been made by 30 days before the Event, as per Condition 2 of this agreement, the Client still remains liable for the full price of the invoice)

The Client will have no claim against the Club or Management for any losses incurred whilst planning, organising or cancelling the Event.

8. Cancellation by the Club

The Club reserves the right to cancel any booking at any date before the Event for whatever reason. In this unlikely event the Club will repay in full all deposit and payments made to it. The Client will have no claim against the Club or Management for any losses incurred as a result of this cancellation.

9. Prices All prices shown on Function, Wedding and Banqueting Menus are correct at the time of going to press. The Club reserves the right to alter the details and prices of menus at any time in the event of unforeseen market circumstances.

10. Finishing Times Functions must finish at the time agreed. Extensions to the finish time will not be allowed unless agreed in writing prior to the event.

11. Equipment Storage The Club will try wherever possible to assist guests with storage of equipment etc. however shall accept no liability for any damage or loss.

12. Personal Property The Club shall not be liable for loss of or any damage to the property of the Client or any of his/her guests suffered or incurred whilst on the Club premises including personal belongings.

13. Car Park Vehicles are left in the Car Park at the owner's own risk.

14. Guest and Client Safety The Club, Golf Course and Lakes are potential hazards. The Client and his/her guests are not allowed to enter the grounds of the Golf Course and children must be supervised at all times.

15. Minimum Numbers In the event the Event is accepted on the basis of a minimum number of attendees, the minimum number of attendees shall be charged in full even if final attendee numbers fall below this level.

The Club collects personal information when you register with us, subscribe with us or book an event. This information is used to provide the services requested and if you agree, to send you marketing information. The Club will not share your information for marketing purposes with companies outside of ORIDA Corporation LTD. For more information explaining how we use your information please see our privacy policy.

☐ Please tick this box to give permission for us to send further information about our products and services

I agree to the terms and conditions of this contract

Signature _____ Print Name _____ Date _____