



Function Information

The Venue

The function room at Belton Park is set within 300 acres of beautiful Lincolnshire parkland. Enclosed is a selection of our more popular menu suggestions but it must be remembered that this is your event, so we would endeavour to accommodate any personal requests – please just ask.

The layout of the room is flexible and will comfortably accommodate a formal dining arrangement for between 50 and 100 guests. For less formal functions, this figure could comfortably be doubled.



FAQ's

- ~ Tables are laid on linen tablecloths with all the usual bits and bobs – cutlery, crockery, cruet, napkins and glasses etc. Any additional decorations are at the discretion of the guest.
- ~ Seating can be arranged on tables for 6 to 12 people.
- ~ The bar opening times are also flexible but for the sake of harmony with our near neighbours, we like to wind down at midnight with carriages at 12.30am.
- ~ Service charges are not included in our prices.
- ~ It is most likely that we will have a function of some description on the evening/lunchtime prior to your event. Please check when access would be available.



Drinks Packages

Package 1

- ☛ Arrival drinks to comprise a glass of Pimm's,
Bucks Fizz or orange juice
- ☛ A bottle of House Wine between 4 people
- ☛ A glass of Sparkling Wine for the toast



Package 2

- ☛ Arrival drinks to comprise a glass of Pimm's,
Bucks Fizz or orange juice
- ☛ A bottle of House Wine between 2 people
- ☛ A glass of Sparkling Wine for the toast



Package 3

- ☛ Arrival drinks to comprise a glass of Pimm's,
Bucks Fizz or orange juice
- ☛ A bottle of House Wine between 4 people
- ☛ A glass of Champagne for the toast



Package 4

- ☛ Arrival drinks to comprise a glass of Pimm's,
Bucks Fizz or orange juice
- ☛ A bottle of House Wine between 2 people
- ☛ A glass of Champagne for the toast



Canapés

Canapé Menu No. 1

- ☛ Mini pork pie
- ☛ Cocktail sausage rolls
- ☛ Duck pate toasted squares



Canapé Menu No. 2

- ☛ Savoury crolines – mini pastries with savoury fillings
- ☛ Mini pork pie
- ☛ Mini Yorkshire pudding with roast beef & horseradish



Canapé Menu No. 3

- ☛ Chicken satay
- ☛ Chinese spring rolls
- ☛ Smoked salmon & cream cheese canapés



Wedding Breakfast & Function Menu

To start...

All soups are freshly prepared and served with crusty bread and butter

Tomato & Red Pepper Soup (V) –

Tomatoes, red peppers and herbs finished with cream

Cream of Country Vegetable Soup (V) –

Seasonal vegetables, herbs & fresh cream

Broccoli & Stilton Soup (V) –

Broccoli, stilton cheese and cream

Curried Parsnip Soup (V) –

Parsnips with cream and mild curry spices

Carrot & Coriander Soup (V) –

Carrots and coriander served with golden croutons and chopped coriander

Goujons of Plaice –

Breaded plaice goujons served with tartare sauce, lemon wedges and salad garnish

Ardennes Pate –

A classic course pate served with toast and Cumberland sauce

Chicken Liver & Cointreau Pate –

A smooth pate finished with Cointreau served with toast and Cumberland sauce

Salmon Fishcakes –

Salmon fishcakes in bread crumbs served with a creamy tomato & basil sauce

Goats Cheese Salad (V) –

Toasted goats cheese served on mixed salad leaves with a sweet chilli dressing

Cod, spinach & cheddar cheese fishcakes –

Flakes cod with spinach & cheddar in crispy bread crumbs

Mushrooms with Cheese & Garlic (V) –

Portabello mushrooms filled with cream, garlic & cheddar cheese

Classic Prawn Cocktail –

Icelandic prawns on crispy Iceberg lettuce with seafood sauce and brown bread and butter

Bacon & Mushroom Salad –

Pan fried bacon and mushrooms pan fried on mixed salad leaves with herb vinaigrette

Deep Fried Breaded Camembert (V) –

Breaded Camembert, deep fried and served with Cumberland sauce

Smoked Salmon & Prawn Salad –

Smoked salmon and Icelandic prawns served with a crisp salad and lemon wedge

Fresh Melon (V) –

Succulent fresh seasonal melon served with fruit coulis



Wedding Breakfast & Function Menu

Mains...

All main courses are served with fresh seasonal vegetable and a selection of potatoes

Roast Topside of Beef & Yorkshire Pudding –

Succulent topside of beef, red wine gravy and Yorkshire pudding

Roast Loin of Lincolnshire Pork –

Tender pork loin gently roasted and served with gravy and apple sauce

Roast Lincolnshire Turkey –

Boned and rolled turkey, served with stuffing, "Pigs in Blankets" and cranberry sauce

Roast Lincolnshire Gammon –

Roast gammon ham served with proper gravy

Roast Leg of Lamb –

Leg of lamb saddle served with Port gravy and mint sauce

Chicken Breast with Sherry & Mushroom Sauce –

lightly poached chicken breast in a creamy mushroom sauce finished with sherry

Chicken with Bacon & Cheddar Cheese –

Supreme of chicken wrapped in bacon with a rich cream cheese sauce

Lamb Shank –

Tender lamb on the bone with a sweet mint & onion gravy

Steak & Kidney Pudding –

Chunks of steak & kidney in ale gravy served in a traditional suet pudding

Haddock with Hollandaise –

Poached haddock fillet served on fresh asparagus with hollandaise sauce

Cod with Parsley Butter –

Large loin of cod with hot parsley butter

Plaice with Chilli & Spring Onion

Grilled plaice fillet with spring onion and chilli

Salmon with Prawn Sauce –

Salmon fillet with a creamy sauce finished with prawns

Luxury Fish & Seafood Pie –

Salmon, smoked haddock & prawns in a rich creamy sauce, topped with mashed potato



Wedding Breakfast & Function Menu

Mains...Vegetarian

All main courses are served with fresh seasonal vegetable and a selection of potatoes

Cheese, Broccoli & Potato Gratin (V) –

Broccoli with cream cheese, sliced potatoes and cheese

Wild Mushroom Strudel with Cream & Brandy Sauce (V) –

Wild & fresh mushrooms, rice & courgettes in creamy brandy sauce in puff pastry case

Stilton & Vegetable Crumble (V) –

Vegetables in a rich stilton sauce topped with a crunchy herb crumb

Tortellini with Stilton & Rocket Pesto (V)

Cheese filled tortellini, spinach, mushrooms and rocket pesto in a stilton sauce

Parsnip, Sweet Potato & Chestnut Bake (V) –

Parsnip, sweet potato & chestnuts in a tomato sauce, topped with sauté potato and cheese

Mushroom, Cranberry & Brie Wellington (V) –

Mushrooms, spinach, Brie & cranberry in light puff pastry

Mediterranean Risotto (V) –

Tomatoes, spinach, onions & courgettes flavoured with basil & nutmeg



Optional Extras

Sorbet Course - £2.00 per person -

Champagne sorbet

Fish Course - £4.00 per person -

Select from any of the fish starters or downsize a main course

Cheese Course - £2.50 per person -

English and continental cheeses served with celery, grapes and savoury biscuits



Wedding Breakfast & Function Menu

Desserts

Raspberry Pavlova –

Light meringue filled with fresh raspberries and topped with cream

Brandy Snap Basket –

Brandy snap baskets filled with fresh fruit & whipped cream

Strawberry Mille Feuille –

Layered puff pastry filled with vanilla cream & strawberries with fondant icing

Chocolate Latte –

Layered milk & dark chocolate mousse on coffee sponge with chocolate shavings

Summer Pudding –

Classic dessert with blackcurrants, raspberries, blackberries, strawberries & gooseberries

Fresh Fruit Shortcake –

Fresh fruit with butter shortcakes and fresh cream

Sticky Toffee Pudding –

Hot sticky pudding served with toffee ice cream

Raspberry & White Chocolate Cheesecake –

White chocolate swirled with raspberries

Strawberries & Cream –

When In season

Chocolate Profiteroles –

Choux pastry balls filled with fresh cream and drizzled with chocolate sauce

Strawberry “Eton Mess” –

Cream, strawberries and meringues on an oat biscuit base

Lemon and Lime Cheesecake –

Lemon and lime mouse on a dark biscuit base

Chocolate Lumpy Bumpy –

Chocolate mousse & ganache on chocolate sponge with pecan nuts & chocolate fudge

Apple Crumble & Custard

Bread & Butter Pudding & Custard

Cheese & Biscuits–

English and continental cheeses served with celery, grapes and savoury biscuits

Coffee with chocolate mints

For information on food allergens, please speak to Lorraine or Steve.



Luncheon Menu

Starters

Homemade tomato & basil soup with crusty bread
Ardennes pate with Cumberland sauce & crusty bread
Salmon fishcakes served with a prawn sauce
Bacon and mushroom salad, herb vinaigrette
Smoked mackerel with horseradish sauce
Fresh melon served with raspberry coulis (V)

Main Courses

served with a selection of potatoes & vegetables
Roast turkey with seasonal trimmings
Roast beef & Yorkshire pudding
Roast pork with apple sauce
Steak & kidney pudding
Chicken, ham & leek pie
Chicken breast wrapped in bacon with a rich cheese sauce
Coq au vin
Poached salmon with a white wine, dill & cream sauce
Spinach, mushroom and cheese tartlet (V)
Cheese, broccoli & potato gratin (V)

Desserts & coffee (V)

Apple pie & custard
Blackberry & apple crumble & custard
Bread & butter pudding & custard
Lemon meringue pie
Eton mess cheesecake
Banoffee pie
Chocolate lumpy bumpy
White chocolate cheesecake
Vanilla ice cream
Cheese & biscuits

Coffee with mints

If you are pre-ordering, a maximum of three options per course may be selected.

If you are not pre-ordering, please select one per course.



Finger Buffet Menu ~ Belmont

*A selection of sandwiches and rolls on white, wholemeal and granary bread
with the following fillings:*

Greenland prawns with seafood dressing

Tuna mayonnaise

Roast ham

Cheddar cheese and pickle

Chicken with mild curry mayonnaise

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Petit crolines ~

pastry parcels filled with salmon mousse, mushroom cream and ham & cheese

Breaded chicken fillet with tomato salsa

Smoked salmon and cream cheese canapes

Chinese dimsum with sweet chilli sauce

Lincolnshire pork pie

Mini quiche selection ~

Tomato & basil, cheese, onion & chive, stilton & broccoli & mushroom & cheddar

£12.00 per person



***Finger Buffet Menu ~ Ancaster***

*A selection of sandwiches and rolls on white, wholemeal and granary bread  
with the following fillings:*

Tuna mayonnaise

Roast ham

Cheddar cheese and pickle

Chicken with mild curry mayonnaise

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Pizza Bites

Cheese & tomato pizza pieces

Breaded chicken fillet with tomato salsa

Goujons of plaice with tartare sauce

Cheese straws ~

Butter pastry, cheddar & gruyere cheese

Lincolnshire pork pie

Mini quiche selection ~

Tomato & basil, cheese, onion & chive, stilton & broccoli & mushroom & cheddar

£11.00 per person



Finger Buffet Menu ~ Brownlow

*A selection of sandwiches and rolls on white, wholemeal and granary bread
with the following fillings:*

Tuna mayonnaise

Roast ham

Cheddar cheese and pickle

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Pizza Bites

Cheese & tomato pizza pieces

Lincolnshire sausage rolls

Cheese puffs ~

Puff pastry with cheddar cheese

Lincolnshire pork pie

Mini quiche selection ~

Tomato & basil, cheese, onion & chive, stilton & broccoli & mushroom & cheddar

£10.00 per person

For information on food allergens, please speak to Lorraine or Steve.



## Ploughman's Buffet

- ☛ Chicken liver pate
- ☛ A selection of British & Continental cheeses
- ☛ Mixed salad & homemade coleslaw
- ☛ Selection of pickles
- ☛ Warm crusty bread & butter



## Hot Buffet

A selection of four items from the following...

- |                                          |                                                  |                          |
|------------------------------------------|--------------------------------------------------|--------------------------|
| Steak & ale pie                          | Cottage Pie                                      |                          |
| Shepherd's Pie                           | Fisherman's pie                                  |                          |
| Chicken & mushroom pie                   | Chicken, leek & ham pie                          |                          |
| Lincolnshire sausages with onion gravy   | Chunks of beef casseroled in Guinness            |                          |
| Braised steak & onions in red wine gravy | Lamb casserole with red wine & rosemary          |                          |
| Beef Bourignon                           | Coq au vin                                       | Pork casseroled in cider |
| Chicken & vegetable casserole            | Lasagne Verdi served with salad and crusty bread |                          |
| Chicken Korma (mild)                     | Chicken Tikka Massala (medium)                   | Chicken Balti (medium)   |
| Sweet & Sour Chicken                     | Chilli con Carne                                 | Beef goulash             |
| Moroccan lamb tagine                     | Chicken in a BBQ sauce                           |                          |
| Cheese, Broccoli & Potato Gratin (V)     | Stilton & Vegetable Crumble (V)                  |                          |
| Vegetable lasagne (V)                    | Vegetable Balti (V)                              | Vegetable Tagine (V)     |

- ☛ Plain boiled rice
- ☛ Chips
- ☛ Warm crusty bread



## Cold Buffet Menu

- |                                          |                                  |
|------------------------------------------|----------------------------------|
| ☛ Whole dressed salmon                   | ☛ Roast topside of beef          |
| ☛ Honey roast ham                        | ☛ Lincolnshire turkey            |
| Mixed salad leaves with herb vinaigrette | Tomato, red onion & pepper salad |
| Tomato, basil & pasta salad              | Egg mayonnaise                   |
| Homemade coleslaw                        | Celery, apple & walnut salad     |
| Hot buttered new potatoes                |                                  |
| Warm crusty bread                        |                                  |



## **Desserts**

### **Raspberry Pavlova –**

Light meringue filled with fresh raspberries and topped with cream

### **Brandy Snap Basket –**

Brandy snap baskets filled with fresh fruit & whipped cream

### **Strawberry Mille Feuille –**

Layered puff pastry filled with vanilla cream & strawberries with fondant icing

### **Chocolate Latte –**

Layered milk & dark chocolate mousse on coffee sponge with chocolate shavings

### **Summer Pudding –**

Classic dessert with blackcurrants, raspberries, blackberries, strawberries & gooseberries

### **Fresh Fruit Shortcake –**

Fresh fruit with butter shortcakes and fresh cream

### **Sticky Toffee Pudding –**

Hot sticky pudding served with toffee ice cream

### **Raspberry & White Chocolate Cheesecake –**

White chocolate swirled with raspberries

### **Strawberries & Cream –**

When In season

### **Chocolate Profiteroles –**

Choux pastry balls filled with fresh cream and drizzled with chocolate sauce

### **Strawberry “Eton Mess” –**

Cream, strawberries and meringues on an oat biscuit base

### **Lemon and Lime Cheesecake –**

Lemon and lime mouse on a dark biscuit base

### **Chocolate Lumpy Bumpy –**

Chocolate mousse & ganache on chocolate sponge with pecan nuts & chocolate fudge

### **Apple Crumble & Custard**

### **Bread & Butter Pudding & Custard**

### **Cheese & Biscuits–**

English and continental cheeses served with celery, grapes and savoury biscuits

For information on food allergens, please speak to Lorraine or Steve.



## *Function & Wedding Services*

|                           |         |
|---------------------------|---------|
| ☛ Room hire day & evening | £200.00 |
| ☛ Room hire evening only  | £100.00 |



|                                 |                  |
|---------------------------------|------------------|
| ☛ Function & Wedding Breakfast  | £ 25.00 pp       |
| ☛ Canapés 1                     | £ 4.00 pp        |
| ☛ Canapés 2                     | £ 5.00 pp        |
| ☛ Canapés 3                     | £ 5.50 pp        |
| ☛ Ploughman's Buffet            | £ 8.00 pp        |
| ☛ Finger buffet ~ Belmont       | £ 12.00 pp       |
| ☛ Finger buffet ~ Ancaster      | £ 11.00 pp       |
| ☛ Finger buffet ~ Brownlow      | £ 10.00 pp       |
| ☛ Hot buffet                    | £ 9.00 pp        |
| ☛ Cold buffet                   | £ 16.00pp        |
| ☛ Desserts (where not included) | £ 4.00 pp        |
| ☛ Luncheon Menu                 | £ 13.50/15.50 pp |



|                                  |            |
|----------------------------------|------------|
| ☛ Drinks Package 1               | £ 9.50 pp  |
| ☛ Drinks Package 2               | £ 11.50pp  |
| ☛ Drinks Package 3               | £ 11.50pp  |
| ☛ Drinks Package 4               | £ 13.50 pp |
| ☛ Pimm's Cocktail                | £ 3.75pp   |
| ☛ Bucks Fizz                     | £ 3.75 pp  |
| ☛ Orange juice                   | £ 1.00 pp  |
| ☛ Champagne toast                | £ 5.00 pp  |
| ☛ Sparkling wine toast           | £ 3.50 pp  |
| ☛ Wine corkage (per bottle)      | £ 4.50     |
| ☛ Champagne corkage (per bottle) | £ 6.50     |
| ☛ Linen napkins                  | £ 2.50 pp  |



**Belton Park Golf Club**

**Function Room Booking Form**

|                           |  |
|---------------------------|--|
| <b>Name of function</b>   |  |
| <b>Date of function</b>   |  |
| <b>Number of guests</b>   |  |
| <b>Arrival time</b>       |  |
| <b>Eating time</b>        |  |
| <b>Time function ends</b> |  |
| <b>Contact name/s</b>     |  |
| <b>Telephone number</b>   |  |
| <b>Address</b>            |  |
|                           |  |

I have read and understand the terms & conditions (see over).

|               |  |
|---------------|--|
| <b>Signed</b> |  |
| <b>Name</b>   |  |
| <b>Date</b>   |  |

Please return the booking form together with the required deposit to, Steve Rowley, Belton Park Golf Club, Belton Lane, Grantham, Lincs, NG31 9SH.



## **Belton Park Golf Club**

### **Terms & Conditions**

1. Provisional bookings will be taken without obligation and held for 14 days. If written confirmation and deposit are not received the booking will be released. To secure your date please fill in the attached booking form and forward with a deposit of £150. A letter of confirmation will be sent by return of post.
2. Payment - once your booking has been confirmed you will need to finalise all arrangements at least 1 month before the date. A final account will be invoiced to you following the function.
3. Cancellation – in the unlikely event of a cancellation, unless an alternative booking is found, the golf club reserve the right to invoice for the following amounts:
  - Up to 1 month before the event – the deposit.
  - 2 to 4 weeks prior to the event – the deposit + 10% of the anticipated final invoice.
  - Less than 2 weeks but more than 3 days prior to the event – the deposit + 25% of the anticipated final invoice.
  - Within 3 days of the event – the deposit + 50% of the anticipated final invoice.
4. Any damage to the venue caused by the hirer or by any guest of the hirer will be charged as part of the final invoice.
5. The safeguarding of presents, decorations and all property brought to Belton Park Golf Club is entirely the responsibility of the hirer.
6. Due to Food Hygiene recommendations, cold buffets may only be displayed for a maximum of two hours.
7. On occasions, and due to no fault of BPGC specific menus may vary from those listed.
8. B.P.G.C. accept no responsibility for any lack of food when catering for fewer people than those actually in attendance.