

Love

Desire

Cherish

Devotion
Happiness

WEDDINGS
AT CANFORD MAGNA GOLF CLUB





Weddings 2012/13

I take great pleasure in enclosing Canford Magna Golf Club's Wedding Package for your perusal.

If you are looking for beautiful surroundings, superb food and friendly efficient staff, then Canford Magna Golf Club will take care of every detail.

Your guests will have a truly exceptional day in one of the most superb venues in the area. The glorious views of the surrounding countryside will be the making of your most romantic day.

The selection of menus enclosed is intended as a guide. Should you wish to compile your own menu, our team would be only too happy to discuss these in greater detail.

The patio area offers an idyllic setting for our extensive range of Barbeques, or more traditionally you can choose from our selection of Buffet menus.

Our Wedding Brochure is set out as a guide to help you with your planning, should you have any issues not mentioned please do not hesitate to contact either our Clubhouse Manager or Wedding Co-ordinator.

Wedding Breakfast Menus

Menu A

£23.95 Per Person

Roasted Vine Tomato and Sweet Red Pepper Soup finished with Wholemeal Croutons

oOo

Seared Fillet of Scottish Salmon presented with a White Wine, Prawn and Chervil Sauce

oOo

White Chocolate Crème Brulee accompanied by a Chocolate Tuille Biscuit

oOo

Freshly Brewed Coffee and After Dinner Mints

Menu B

£24.95 Per Person

Chilled Fan of Seasonal Melon presented with a Platter of Fresh Fruit and a Fruit Coulis

oOo

Pan Fried Supreme of Chicken finished with a Wild Mushroom and Rich Port Wine Sauce

oOo

Baked Lemon Tart finished with Summer Fruits and a Pool of Raspberry

oOo

Freshly Brewed Coffee and After Dinner Mints

Menu C

£25.95 Per Person

Homemade Chicken Liver Parfait accompanied by Melba Toast and a Rich Onion Marmalade

oOo

Roast Loin of Dorset Pork presented with Homemade Seasoning, Caramelised Apple with a Rich Roast Gravy

oOo

Raspberry Crème Brulee Tart presented with Soft Fruits and a Shortbread Biscuit

oOo

Freshly Brewed Coffee and After Dinner Mints

Menu D

£26.95 Per Person

Roulade of Smoked Scottish Salmon filled with a Chive, Tomato and Asparagus Cream Cheese

oOo

Roast Sirloin of British Beef presented with Shallots, Wild Mushrooms and a Red Wind Sauce

oOo

Homemade White Chocolate & Raspberry Parfait Accompanied with Strawberries Poached in Champagne

oOo

Freshly Brewed Coffee and After Dinner Mints

Menu E

£28.95 Per Person

Chilled Melon and Champagne Soup presented with Brunoise of Exotic Fruits

oOo

Pan fried Breast of Aylesbury Duck presented with an Orange, Blackcurrant and Mango Sauce

oOo

Profiteroles filled with Milk Chocolate Cream and Drizzled with Warm Chocolate Sauce

oOo

Freshly Brewed Coffee and After Dinner Mints

Menu F

£30.95 Per Person

Homemade Ham Hock Terrine presented on Wild Rocket Salad finished with Homemade Piccalilli

oOo

Roast Rack of English Lamb Coated with a Provencal Crust with Sauté Baby Vegetables, Leek Creamed Potatoes & Redcurrant & Mint Jus

oOo

Summer Berry Parfait accompanied by Summer Berries poached in Champagne and a Vanilla Bean Ice Cream

oOo

Freshly Brewed Coffee and After Dinner Mints

Cheese and Biscuit Platter available served at £3.50 supplement per head

Luxury Carved Wedding Buffet

£23.50 per person

Sliced Honey Roasted Gammon Ham

Carved Roast Sirloin of Beef

Fresh Tandoori Coated Chicken Skewers

Fingers of Glazed Salmon Presented with King Prawns

Poached Langoustines Infused with Lemon, Garlic and Coriander

Tossed Mixed Green Salad

Cherry Tomato, Red Onion and Fresh Basil Salad

Fresh Egg Noodles bound in Sweet and Sour Sauce with Atlantic Prawns

Waldorf Salad

Homemade Coleslaw

Potato Salad with Crispy Bacon and Fresh Chives

Hot Buttered New Potatoes with Fresh Herbs

Freshly Baked Bread Rolls

A Selection of Dressings

Wedding Breakfast BBQ'S

Menu A

£18.95 per person

5oz Rump Steak

Thai Style Supreme of Chicken

Salmon Supreme Steamed with Lemon, White Wine and Julienne of Vegetables

Homemade Coleslaw

Mediterranean Pasta Salad topped with Parmesan Shavings

Mixed Tossed Salad

Hot Buttered New Potatoes with Fresh Herbs

A Selection of Dressings

Menu B

£23.95 per person

6oz Seasoned Sirloin Steak

6oz Pork Loin Steak marinated in Orange, Ginger and Thyme

Thai Marinated Chicken Supreme

Monk Fish Kebabs Marinated with Chilli, Lime and Coriander

Homemade Coleslaw

Mediterranean Pasta Salad topped with Parmesan Shavings

Mixed Tossed Salad

Hot Buttered New Potatoes with Fresh Herbs

A Selection of Dressings

Evening Reception BBQ'S

Evening BBQ A

£11.95 Per Person

Quarter Pound Beef Burger in a Soft Floured Bap

Handmade Pork and Leek Sausage

Piri Piri Chicken Breast

Fried Onions

Mediterranean Pasta Salad

Mixed Tossed Salad

Hot Buttered New Potatoes with Fresh Herbs

A Selection of Dressings

Evening BBQ B

£14.95 per person

Quarter Pound Beef Burger in a Soft Floured Bap

5oz Honey and Mustard Glazed Gammon Steak

Cajun Spiced Chicken Fillet

Fried Onions

Homemade Coleslaw

Mediterranean Pasta Salad

Mixed Tossed Salad

Hot Buttered New Potatoes with Fresh Herbs

A Selection of Dressings

**BARBEQUES A & B EVENINGS ONLY
BARBEQUES ARE AVAILABLE 1ST APRIL – 30TH SEPTEMBER**

Evening Reception Buffets

Choice of 6 Items @ £11.95per person

Each Additional Item @ £1.75 per person

Selection of Freshly Made Sandwiches

Assorted Filled Bridge Rolls

Cocktail Sausage Rolls

Duo of Individual Homemade Quiche

A Selection of Mini Vol Au Vants

Deep Fried Chicken Goujons served with Sweet Chilli and Lime Mayonnaise

Chicken Satay served with Chilli and Peanut Dip

Mixed Seafood and Vegetable Chinese Dimsums served with Plum Sauce

Golden Breaded Plaice Goujons served with Tartar Sauce

Spiced Potato Wedges served with Salsa Sauce

Cocktail Vegetable Samosas served with a Light Curried Mayonnaise Dip

Evening Reception Hot Buffets

Choice of 2 dishes @ £14.95 per person

Green Thai Chicken Curry presented with Pilau Rice

Sweet and Sour Chicken accompanied with Egg Fried Rice

Beef Stroganoff presented with Pilau Rice

Mushroom Stroganoff presented with Pilau Rice

Arrival Drinks

House Wine (White or Red) £3.50 per glass

Sparkling Wine £3.50 per glass

Bucks Fizz £3.50 per glass

Pimm's Cocktail £4.25 per glass

Champagne £5.00 per glass

Kier Royale £5.00 per glass

Drinks Packages

Bronze Package

£11.95 per person

Buck Fizz / Orange Juice on arrival

2 Glasses Red or White House Wine

Glass of Sparkling Wine for the Toast

Silver Package

£14.95 per person

Pimm's Cocktail / Orange Juice on arrival

3 Glasses Red or White House Wine

Glass of Sparkling Wine for the Toast

Gold Package

£19.95 per person

Champagne Cocktail / Non Alcoholic Punch on arrival

3 Glasses Red , White or Rose Wine

Glass of Champagne for the Toast

This is only a small selection of the drinks available.
Should you wish to devise your own drinks package we would be
happy to advise.

Wine List

White Wine

Los Romeros, Sauvignon Blanc Chile	£12.99
Whispering Hill, Chardonnay California	£13.99
Cullinan View Chenin Blanc South Africa	£13.99
The Gourmet, Chardonnay Australia	£14.99
Pinot Grigio Del Veneto Italy	£14.99
Nobilo Southern Rivers, Sauvignon Blanc New Zealand	£17.99
Sancerre La Fuelle France	£19.99
Pouilly-Fuisse Les Ancolies France	£24.99

Red Wine

Los Romeros, Sauvignon Blanc Chile	£12.99
Whispering Hill, Merlot California	£13.99
The Gourmet, Shiraz Australia	£13.99
Cullinan View Pinotage South Africa	£14.99
Vina Plata, Bonarda-Malbec Argentina	£14.99
Marques De Morano, Rioja Spain	£16.99
Fleurie Les Muriennes France	£19.99
Chateauneuf-Du-Pape Le Prince Du Logis France	£24.99

Rose Wine

Whispering Hill, White Zinfandel California	£13.99
--	--------

Sparkling Wine

Berrie Estates Cuvee Brut Australia	£15.99
Berri Estates Brut Rose Australia	£16.99

Bookings

Terms and Conditions - All functions

1. Written confirmation is required for the booking with a deposit of £300.00, this includes room hire .
Deposits are non refundable if cancellation is made 28 days or less prior to a function or 6 months for a wedding reception.
Deposits are used for room hire fees
2. Final confirmation of numbers is required 72 hours prior to functions, any reduction in numbers after this time will be charged.
3. Any reduction on the original number booked for a function, the management reserves the right to relocate the function to suit the final numbers confirmed.
4. Final room layout must be confirmed no later than 48 hours prior to functions. In certain circumstances changes may be arranged at a minimum charge of staff costs.
5. Full payment for catering is payable 2 weeks in advance of the function date. A Final beverage account will be sent after the event.
6. If payment is not received in full, 1 week in advance of the function date. The club reserves the right to cancel the function. This will render the client responsible for full payment.
7. Cancellations of functions received 14 days or less prior to the function date, will also render the client responsible for full payment.
8. The final beverage account less the deposit must be settled in full on the day of the function.
9. Interest may be added to the account if payment is not received within 21 days, at a cost of 2% above Natwest PLC prevailing base rate per week until payment is received.
10. Any costs incurred in the collection of payment, such as legal and/or professional expenses and court costs (this list is not exhaustive), will be added to the clients account.
11. All prices are inclusive of VAT at the current rate of 20%, prices are subject to variations without prior notice. In the case of Government changes in taxation, no notice need be given, even if the booking is confirmed in writing. From time to time menus may need to be altered due to seasonal restrictions. Management will endeavour to maintain current prices but reserve the right to pass on any increases which may be imposed by suppliers of the Government.
12. The management reserves the right to change any conditions within the format, without prior notice.
13. Prices are applicable for 2012/2013
14. All prices are subject to change without notice 90 days prior to the date of the function, unless previously confirmed in writing.

15. The club accepts no responsibility for any person or their belongings on the club's premises.
16. The entertainment booked directly by the clients must have adequate public liability insurance at a limit of indemnity of no less than two million pounds.
17. Guests are reminded to leave the premises as quietly as possible to avoid any unnecessary disturbance to our neighbours, your co-operation would be greatly appreciated.
18. The club reserves the right to refuse admission if the accepted dress code of smart casual dress is not adhered to i.e. no jeans, men's shirts without a collar or sleeves, tracksuits or training shoes.
19. A 'No Smoking Policy' is maintained throughout the club .
20. Cars may be left in the car park at the owners risk and can be collected from 7.00am the following day, please inform the Duty Manager on the evening if this is the case.
21. Any damage incurred i.e. broken plates, cigarette burns etc. will be charged for.
22. Alcoholic raffle prizes are not to be consumed on the premises and will be confiscated if opened.
23. Any fouling of the premises, including the grounds as a result of vomiting etc, will be subject to non return of paid deposit or an extra cleaning charge of £200.00.

I Have Read and Understood, And Agree To Abide By The Terms And Conditions As Listed Above.

Signed.....
(Client or Clients Representative)

Print Name.....

Date.....