

Taunton Vale Golf Club



The welcoming atmosphere and charming countryside setting make our Clubhouse at Taunton Vale Golf Club an excellent venue for your Wedding Reception.

Our extended dining room and bespoke conservatory comfortably accommodate most sizes of event - from an intimate reception for 20 guests to larger family celebrations of up to 100 seated, although we are licensed for up to 150 guests on an informal basis, such as buffets.

Our excellent Clubhouse facilities include a fully stocked, licensed bar with a first class catering reputation.

Our attention to detail, great flexibility and professional approach means you can have the utmost confidence in our arrangements, leaving you to enjoy our friendly atmosphere and savour the delightful hospitality you will receive on your special day.

We know how important your big day is to you and take great pride in tailor making it to suit your individual requirements.

We look forward to meeting with you and booking your dream wedding with us.

For further information or for availability, please contact the Club Secretary's on 01823 412220

E-mail: admin@tauntonvalegolf.co.uk

Or visit www.tauntonvalegolf.co.uk



General Information:

A non refundable Room Hire Charge will apply to all wedding receptions, our hire charges are as follows:

January, February & November	£200
March, April & October	£300
May to September & December	£400

We can offer Evening Hire only (from 7pm) at half price!

Our Room Hire Charge includes all areas from our Lounge Doors through and provisions of a staffed licensed bar. A late license can be applied for if requested at the time of booking (additional charges may apply).

Our Room Hire is chargeable upon booking by way of a deposit. All bookings remain provisional until payment has been received (Deposits are non-refundable).

A popular Disco is available for your evening reception at a cost of £170, subject to availability. Guests are of course welcome to book their own entertainment.

Please note that our buffet menus are designed for informal layouts and the prices do not include table linen hire. We can provide table linen for a seated buffet for an additional £1.00 per person.

All outstanding balances must be settled prior to the day of your Wedding.

We can also cater for mid-week weddings. Please contact us for more information.

All prices quoted in this Wedding Pack are inclusive of VAT.

All prices are correct at the time of print.

Wedding Information updated November 2011



Drinks Packages:

Option no. 1

Ponte Prosecco, Asti Spumante, Bucks Fizz or Orange Juice
On Arrival (choice of 2)

Or

Ponte Prosecco or Asti Spumante to Toast
£2.75 per person

Option no. 2

Ponte Prosecco, Asti Spumante, Bucks Fizz or Orange Juice
On Arrival (choice of 2)

And

Ponte Prosecco or Asti Spumante to Toast
£5.00 per person

Option no. 3

Ponte Prosecco, Asti Spumante, Bucks Fizz or Orange Juice
On Arrival (choice of 2)

A glass of Red, White or Rosé with your meal
From our Gulara Range

Ponte Prosecco or Asti Spumante to Toast
£8.00 per person

Alternative drinks available at additional cost

Wines can also be purchased by the bottle - please ask to see our wine list



Wedding Breakfast Menu:

Roasted Tomato & Fresh Basil Soup served with a Crusty Roll and Butter

Potato & Leek Soup topped with Crispy Julienne Leeks and served with a Crusty Roll and Butter

Wild Mushroom & Thyme Soup served with a Crusty Roll and Butter

Chicken, Liver, Smoked Bacon & Brandy Pate served with Spicy Tomato Chutney,
Salad Garnish, a Crusty Roll and Butter

Pan Cooked Salmon & Prawn Fishcakes served with a Roasted Red Pepper and Lime Dip and Salad Garnish

Roasted Mediterranean Sun Dried Tomato & Goats Cheese Tart served with a Roasted Tomato and Garlic Dressing

Honey Dew Melon served with Oak Smoked Parma Ham and Fresh Figs

Pan Seared Salmon Fillet laid on a bed of Crushed New Potatoes & Spring Onions and served with
Baby Leeks, Vine Roasted Cherry Tomatoes and Draped in a Tomato Butter Sauce

Pan Cooked Duck Breast served on a bed of Braised Red Cabbage, served with Creamed Potato and Draped
with Roasted Shallot, Raspberry and Port Sauce and Green Beans wrapped in Bacon

Fresh Spinach & Wild Mushroom Risotto topped with a Parmesan Crisp, drizzled with Basil Oil and
served with mixed Rocket Salad

Apricot & Fresh Sage stuffed Chicken Breast wrapped in Smoked Bacon, laid on a bed of Crushed Garlic &
Parsley New Potatoes and served with Baton Carrots and Green Beans wrapped in Bacon

Roasted Fillet of Pork laid on a Potato Rosti, draped with a Dijon Mustard Sauce and served with
Buttered Spinach and Baton Carrots

Monkfish Fillet wrapped in Parma Ham laid on a bed of Dill & Red Onion Potatoes and served with a
Lemon Butter Sauce, Spinach and Baton Carrots

Pan Cooked Breast of Chicken laid on a mixed Bean Cassoulet with Sun Dried Tomato and Crushed Potatoes
draped in a White Wine Tomato and Basil Sauce

Roasted Rib of Beef served with Homemade Yorkshire Puddings, Crispy Roast Potatoes and Seasonal Vegetables

Pot Roasted Lamb Shank with Moroccan Spices laid on a bed of Rosemary & Garlic Creamed Potatoes and
served with Sugar Snap Peas and Baton Carrots

Chocolate & Orange Mousse served with Shortbread Biscuits

Raspberry & White Chocolate Cheesecake with a Wild Berry Coulis

Sticky Toffee & Date Pudding drizzled with Caramel Sauce

Profiteroles served with Chantilly Cream and Chocolate Sauce

Crème Brulee with Fresh Strawberries

Caramelised Apple & Cinnamon Pie served with Vanilla Custard

Warm Chocolate & Hazelnut Brownie served with Vanilla Ice Cream

Cheese, Biscuits & Fruit Platter (available as an additional Course) at £3.95 per person

Coffee & Mints

**(A maximum of 3 selections per course, excluding a Vegetarian Option for the Main Course)
2 Courses at £24.95 per person or 3 Courses at £29.95 per person**

Evening Buffet Menus:

Choose 5 items for £7.95 per person

Or

Choose 7 Items for £8.95 per person

Please make your selection from the list below:

A Selection of Sandwiches (includes Vegetarian Option)

BBQ Chicken Drumsticks

Cajun Chicken Drumsticks

Chinese Seasoned Chicken Drumstick

Hot Roast Potatoes

A Selection of Quiches (includes Vegetarian Option)

Sausage Rolls

Crudités and Dips

Selection of Pizza Breads (includes Vegetarian Option)

Selection of Vol-Au-Vents (includes Vegetarian Option)

Sun Dried Tomato & Mozzarella Bruschetta

Vegetarian Spring Rolls

Cheddar Cheese Puffs

Breadsticks, Crisps and Nuts will be included with your selections at no extra cost

**For an additional £2.95 per person you may add a choice of
2 Homemade Desserts from the following:**

Profiteroles served with Chocolate Sauce

Exotic Fruit Salad

Tart-au-Citron

Bakewell Tart

Gateaux of the Day

Or

For £3.95 per person we will serve a Cheese, Biscuits & Fruit Platter

as your Dessert Course



Cold Meat Buffet Menu:

2 Courses

Choice of 3 carved Meats
(choose from Ham, Beef, Pork or Turkey)

Crusty Roll & Butter
Potato Salad
Coleslaw
Pasta Salad
Cous Cous Salad
Mixed Salad
Smoked Salmon & Cream Cheese Roulades
Crudités & Dips
Rosemary & Garlic Roast Potatoes
Fruit & Cheese Display
Honey & Thyme Chicken Drumsticks

Desserts:

(Please select two from the list below)

Chocolate Profiteroles
Raspberry & White Chocolate Cheesecake
Black Forrest Gateaux
Lemon Tart

£19.95 per person



Taunton Vale Golf Club

Wedding Reception - Booking Form



Name

Address

Telephone (Home & Work)

Date Required

Number of Guests

Arrival Time

Finish Time

Catering Requirements

(To be agreed with the
Head Chef prior to day)

**Room Hire Charge (deposit) To Be Enclosed Upon Confirmation of Booking
(Please see general information)**

I accept the terms and conditions overleaf on behalf of the Party

Signed

Print Name

Date

Dress Code & Code of Conduct:

Please ensure that all guests are aware of the following dress and conduct code:-

In the Lounge Bar and Dining Room, smart casual dress is permitted.

The Practise Putting Green, Driving Range, 9 Hole Course and 18 Hole Course are strictly out of bounds.

Guests are not permitted to use the Spikes Bar without prior permission from the staff behind the bar.

Please note also that Smoking is not permitted anywhere inside the building.

Any person not observing our dress or conduct codes may be asked to leave the premises.

Terms & Conditions:

Deposit & Confirmation:

Completed Booking Forms do not guarantee your reservation until we have received a deposit. To avoid disappointment, individual menus and full requirements must be confirmed no later than one month before your reception.

If your booking is not confirmed within 8 weeks, other enquiries will receive priority.

Our Cancellation Policy:

Please advise us as soon as practicable if the booking is to be cancelled.

Cancellations of whole bookings need to be made at least 28 days in advance of the party, please note your deposit will not be refunded.

Changes in numbers may be accepted up to 48 hours prior.

In the event of a breach of the notice conditions, Taunton Vale Golf Club reserves the right not to refund any monies paid or charge at the full price.

Please note that you are liable for any damage caused to the clubs facilities by you or your party and will be charged accordingly.

Balance of Payment:

Full pre-payment must be received by the Club at least one month in advance of your Reception.

Wedding Questionnaire

Please complete this questionnaire to provide us with some additional detail and return it with your booking form and deposit.

Date of your Wedding:

Time of your Wedding:

Location of your Wedding:

Arrival Time for Reception:

Time Required for Meal or Buffet:

Type of Catering Required (Dinner or Buffet):

Number of Adults Attending:

Number of Children Attending (please state ages):

Children's Catering Requirements (if different to main menu):

Will a Top Table Be Required:

If so, for how many people (maximum 8 people):

Table Linen Requirements:

(We have White or Ivory tablecloths, Maroon over-covers and White or Maroon Cloth Napkins)
Please state if you are supplying your own linen.

Please note that an additional charge will apply when table linen is required for a Buffet

Please inform us of the table decorations that you have organised -
(Flowers, favours, place names etc.):

Drinks Requirements (please see our Drinks Packages):

Will a Cake Table Be Required:

Will a Gift Table Be Required:

When do you intend the Speeches, Toasting and Cake Cutting to take place:
(i.e. before you eat, after main course or after dessert course etc.)

Have You Compiled a Table Plan:

(Please note that we will require two copies of your table plan, the second copy displaying menu selections)

What Time Will Your Evening Reception Start:

Will you have additional Guests in the evening, if so how many:

Will There Be Any Catering Requirements in the Evening:
If so, please specify:

Will you Require The Use of Our Resident DJ:
If not, will you be organising your own entertainment:

Will you require the use of our Dance floor:

Who Is The Person Responsible for Paying the Final Bill:
Contact Number:

Additional Comments:

Please ensure that all belongings including any decorations are not left on the premises.
Taunton Vale Golf Club will not except responsibility for items lost or left over night.

Signed:

Print Name:

Date: