



The Perfect Wedding Venue



The Club House

At Gillingham Golf Club

Woodlands Road, Gillingham, Kent. ME7 2AP
Telephone: **01634 853017**





Your Wedding at The Clubhouse

The Clubhouse wedding function room is in a great central location with a hotel just opposite and a large car park right outside the venue.

The function room caters for up to 120 people seated and a maximum capacity of 200 for the evening function, talented chefs serving locally produced fresh food and the services of our event manager to make sure your special day is perfect in every way.

Flexibility is the key

It's your day – you can choose exactly what you want. We have a range of packages that you can easily pick from and you can totally customise it with your event manager.

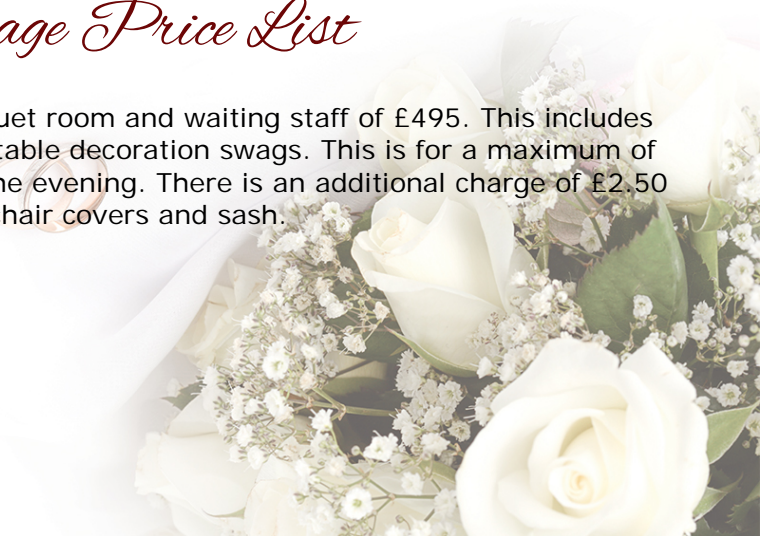
Telephone the office on 01634 853017 to make sure your date is free and arrange an initial visit. We would be happy to show you our facilities and you can sit with our event manager to discuss ideas and price options.

Our function room and Bar

- We have a large bar area serving drinks at normal bar prices
 - PA system for speeches
 - Stage area for your entertainment
 - Large dance floor
- Round tables of 8 or 10 and long tables if required with crisp white linen table cloths
 - White chair covers can also be hired for the event.
- Full toilet facilities including a disabled toilet and a lift to the upper floor
 - Outside balcony overlooking the golf course

Wedding Package Price List

We have a standard charge for the hire of the banquet room and waiting staff of £495. This includes linen tablecloths and napkins, waiting staff and top table decoration swags. This is for a maximum of 120 guests seated during the day and up to 200 in the evening. There is an additional charge of £2.50 each for white wedding chair covers and sash.





Wedding Packages

We customise every wedding according to your wishes but have included a guide to prices to help you decide. The food we serve is of the highest quality locally sourced and cooked in house by our own team of talented chefs.

We also have an extensive selection of wines to choose from and can also source a particular wine if you wish.

Canape Menus

Canapé and pre reception Drink

£10.00 per person

A Selection of Homemade Canapés served with glass of Bucks Fizz, Pimms or Orange Juice

(6 Bites per person)

Prawn & Parma Ham

Salmon Crostini

Quenelle of Pate on Toast

King Prawn wrapped in Parma Ham

Warm Pancetta and Asparagus Parcel

Rare Beef with Horseradish Cream and Pickled Cucumber

Homemade Spring Roll (v)



Various Quiches (v)

Cherry Tomato stuffed with Mozzarella and Pesto (v)

Homemade Chicken Satay

Tempura Fish Goujons with Homemade Tartar Sauce





Starters @ £5.50 per person

Wild Mushroom & Shallot Soup (v)

Leek & King Edward Potato Soup (v)
garnished with Deep Fried Basil Garnish

Roasted Vine Tomato & Red Pepper Soup (v)

Stuffed Blanche Tomato (v)
served on a bed of Dressed Leaves with Red Pepper & Onion Chutney

Sautéed Mushrooms served in a Cream Sauce (v)
served with Rustic Bread

Starters @ £6.50 per person

Crown of Gala Melon (v)
served with Mango Coulis

Ham Hock Terrine
served with Piccalilli and Rustic Bread

Quenelle of Smoked Mackerel Pate
atop Toasted Ciabatta and drizzled with Horseradish & Orange Dressing

Sliced Parma Ham
served on a bed of Rocket Salad dressed with Glazed Figs


Starters @ £7.25 per person

Smoked Salmon
served on a Bed of Rocket Salad with a Lemon Dressing

Smoked Breast of Duck
served on a Bed of Watercress and Orange Salad

Smoked Salmon and Prawn Parcel
served on a bed of Mixed Leaf Salad and Sweet Chilli Dressing





Main Course @ £12.50 Per Person

Spinach, Mushroom & Beefy Tomato Pancake Stack (v)
Laced with a Vegetarian White Wine Reduction

Tomato & Spinach Tarte Tatin (v)
Served with Basil Pesto

Main Course @ £13.50 Per Person

Red Onion & Camembert Cheese Soufflé Tart (v)
Served with a Rich Red Wine & Tomato Sauce

Red Onion Confit & Goats Cheese Tart (v)
Served with a warm Balsamic Dressing

Main Course @ £16.50 Per Person

Crown of Turkey
Served with Pigs in Blankets and Garlic & Herb Stuffing

Pan Fried Fillet of Salmon
Served with a Champagne & Caviar Princess Sauce

Chicken Breast Stuffed with Wild Mushroom & Stilton Mousse
Served with a White Wine Shallot and Cream Reduction

Herb Crusted Tenderloin of Pork
Served with Wholegrain Mustard Sauce

Main Course @ £18.50 Per Person

Pot Roasted Topside of Beef
Presented with a Horseradish Yorkshire Pudding and Red Wine Jus





Main Course @ £19.50 Per Person
Pan Seared Corn Fed Chicken Breast
Stuffed with Asparagus Mousse laced with a Chardonnay Veloute

Main Course @ £22.00 Per Person
Fillet of Sea Bass
Poached on a Seafood Bouillabaisse

Roast Sea Bass
With a Medley of Seafood Cream Sauce

Herb Crusted Halibut Fillet
Served with a Saffron Cream

Main Course @ £22.50 Per Person
Rump of Lamb
Served with Wild Redcurrants in a Red Jus

Main Course @ £24.50 Per Person
Fillet of Beef
Topped with Liver pate and Served with a Three Peppercorn Sauce

All of the above is to served with Potatoes of your choice and Two Seasonal Vegetables





Desserts @ £4.50 Per Person

Pear & Chocolate Tart

Dressed Trio of Chocolate Mousse

Dressed Chocolate Truffle Torte with Fresh Cream

Rich double Chocolate Torte served with Fresh Cream

Individual Dressed Mixed Berry Cheesecake

Mixed Wild Berry Cheesecake

Mixed Berry Syllabub

Dressed Banoffee Cheesecake

Homemade Raspberry Pavlova

Mixed Berry Syllabub served with Shortbread Biscuits

Tarte au Citron served with Crème Fraiche

Homemade Treacle Pudding served with Crème Anglaise

Cheese & Biscuits

£6.95 per person

Tea, Coffee and After Dinner Mint

£1.50 per person





Hot & Cold Buffet

£18.95 Per Person

Chicken Curry & Rice

Lasagne

& Mixed Salad

Choose 6 from the following :

Hand Cut Sandwiches with a Selection of Fillings

Chicken Satay

Chicken Wings

Spicy Chicken Drumsticks

Chicken Goujons

Fish Goujons

Hot & Spicy Prawns

Pork Pies

Sausage Rolls

Various Quiches

Honey Glazed Cocktail Sausages

Vegetable Spring Rolls

Vegetable Samosas

Onion Bhaji's





Fork Buffet @ £20.00 per person

Bread Roll & Butter
Dressed Salmon
Baked Ham
Turkey
Beef
New Potatoes
Mixed Leaf Salad
Coleslaw
Tomato & Onion Salad
Pasta Salad

Finger Buffet

£11.00 Per Person (8 Choices)

£13.00 Per Person (10 Choices)

Hand Cut Sandwiches with a Selection of Fillings

Chicken Satay
Chicken Wings
Spicy Chicken Drumsticks
Chicken Goujons
Fish Goujons
Hot & Spicy Prawns
Pork Pies
Sausage Rolls
Various Quiches
Honey Glazed Cocktail Sausages
Vegetable Spring Rolls
Vegetable Samosas
Onion Bhaji's





Drinks Price List

Welcome drinks

Glass of Prosecco - £3.50 per person

Bucks Fizz - £3.25 per person

Pimms - £3.50 per person

Orange Juice - £1.50 per person

Prosecco bubbly wine for toast- £3.50 per person

Welcome drinks are served by our waiting staff on arrival and before the toast





Wine List 2015

White Wine

	175ml	250ml	Bottle
1. Cullinan View Chenin Blanc, (South Africa) Deliciously fresh and creamy with a peachy fruit character.	3.60	4.85	13.95
2. Footsteps Chardonnay (SE Australia) A fresh style of apricot slices and a twist of citrus	3.60	4.95	14.35
3. Monte Verde Sauvignon Blanc (Chile) Classic gooseberry flavours enhanced by tropical fruit and zesty lemon			14.75
4. Hardys Riddle Colombard-Chardonnay (SE Australia) Zingy Colombard Character, a richer fuller style			14.95
5. Footsteps, Pinot Grigio, Veneto (Italy) Clean and refreshing popular grape with green apple and a floral finish			15.75

Rose Wine

	175ml	250ml	Bottle
6. Whispering Hills White Zinfandel (California USA) Fresh Summer Fruit flavours and lively acidity	3.95	5.25	15.45

Red Wine

	175ml	250ml	Bottle
7. Footsteps Merlot, Pays d'Oc (France) Redcurrants and sumptuous black cherries abound	3.60	4.85	14.35
8. Short Mile Bay Shiraz (SE Australia) Ripe blackcurrant and Bramble fruit followed by a hint of spice	3.60	4.95	14.35
9. Hardys the Riddle Cabernet-Merlot (SE Australia) Easy drinking with soft tannins, lingering finish and a light oak influence			14.95
10. Da Luca Nero d'Avola, Terre Siciliane (Italy) Fresh cherry and bramble fruits with a hint of vanilla			15.45
11. Callia Malbec, San Juan (Argentina) Soft berry fruit flavours with usual pinch of spice associated with malbec			15.85

Sparkling Wine

			Bottle
12. Galanti Prosecco Extra Dry (Italy) Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach			18.95

