

Mr Neil Hirst

2020

**Crosland Heath
Golf Club**

Wedding Proposals

01484 653216

Wedding Proposals @ Crosland Heath Golf Club

Always here to help

The golf club caterer and Secretary will assist you with planning the all important details including choosing a menu to suit the tastes of all your guests.

Please call 01484 653216 to discuss your plans and arrange to come and have a look around the club house. We look forward to seeing you soon.

Be our guest

Welcome to Crosland Heath Golf Club, one of Yorkshire's finest golf courses. Weddings at Crosland Heath Golf Club are about you, your partner and creating the perfect day. We know that it's the little details that make all the difference, so from your arrival to the personalised table decorations, we will make sure your day is truly unforgettable. We are passionate and caring; our chef is innovative and skilled; our service teams are devoted perfectionists. You are our guest – we'll take good care of you. We will make sure your day is truly unforgettable.

Congratulations

We take pride in creating dream days. Our independence means we are adaptable and small enough to care about your individual dreams for your big day. You'll see that passion for the personal touch in all sorts of ways.

Passion for the personal touch

The little touches that make us different start before you even book your wedding. Of course, you also expect the unexpected: whether that means shopping for special coloured candles to suit the wedding theme or just being there to calm last minute nerves. Our wedding packages make it easy to plan and budget for your big day, but should you wish to add your own flourish that isn't a problem. Our 'blank canvas' function room can be styled exactly as you require, if you'd like some guidance, we can draw on our years of experience to help create a theme that perfectly matches your personality and tastes. We can host a wedding breakfast for up to 120 guests.

Setting

Your guests won't only remember the wedding, but also the immaculate service. We plan weddings down to the smallest detail and draw upon years of experience to make sure of a seamless day. Our staff are attentive yet discrete and take pride in their ability to anticipate guests' needs.

For our wedding menus we've travelled the region, sourcing the freshest and most wholesome produce from local suppliers. Our beef is as Yorkshire as the pudding that accompanies it, and your guests will most likely have travelled further than the fish! Our menus are the result of years of wedding experience because we know how to create modern menus that satisfy every taste. Creativity is balanced with simplicity...

We want to delight not confuse, but you'll notice that even classics come with a tempting twist. Of course, should you wish to create your own personalised menu, perhaps to match a theme or to evoke a region that is special to you, we will gladly oblige. You even sit down with Chef to discuss your ideas.

You bring the party, we'll bring the atmosphere

We're not just a wedding venue – we're a party venue. Which is why we're the ideal base for celebrations after the big day. Perfect for anniversary gatherings and some of those other lovely occasions that sometimes follow weddings – like christening parties!

Our Wedding Day Proposal:

- Co-ordinator who will be on hand to help you plan your wedding day
- Wedding breakfasts: chef signature menus to suit all budgets and tastes
- A selection of red, white & rose wines to choose from for your wedding breakfast
 - A selection of sparkling wines for the toast or welcome drink
 - Use of the cake stand and knife
- Evening buffet selection. Minimum number of 40 adult guests applies.

Alternative buffet menus are available, please speak to our caterer for full details and prices.

- Ivory linen tablecloths - other colours available on request.
 - Complimentary high quality paper napkins
- Chair covers with choice of coloured sashes on request

Wedding Packages @ Crosland Heath Golf Club

Condor Proposal:

For 40 guests for the wedding breakfast and evening buffet. £2,500

Additional guests can be accommodated:

£48 per person for the day and £18 per person for evening guests.

Wedding Breakfast

Please choose one from each course, for all your guests:

Starters:

Corn Fed Chicken and Baby Leek Terrine with apricot chutney and baby mixed leaf salad

Salmon and Whitby Crab Pate granary crostini and dressed petit salad

Feta Cheese and Red Onion Tart mixed leaf salad and balsamic dressing

Main Courses:

Roasted Sirloin of Beef with Yorkshire pudding and red wine gravy

Slow Roasted Leg of Lamb with Yorkshire pudding and mint gravy

Leek, Potato and Cheese Pithivier

All served with seasonal vegetables and potatoes

Desserts:

Yorkshire Cheese Plate with celery, grapes and biscuits
Baked Vanilla Cheesecake with mixed berry sauce
Sticky Toffee Pudding Baileys toffee sauce

Freshly Brewed Coffee or Tea served with chocolate mints

Evening Buffet Selection:

Mixed Sandwiches with a variety of fillings and breads
Cajun Chicken Drumsticks
Warm Pork Pie with pickle
Loaded Potato Skins with cheese and ham
Coleslaw | Greek Salad | Caesar Salad
*Special dietary requirements can be catered for with prior notice,
please discuss with your Wedding Co-ordinator*

Albatross Proposal:

For 35 guests for the wedding breakfast and 70 evening buffet, £2,300

Additional guests can be accommodated:

£39 per person for the day and £16.50 per person for evening guests

Wedding Breakfast

Please choose one from each course, for all your guests:

Starters:

Chef's Homemade Soup freshly baked bread roll
Prawn and Crayfish Cocktail lemon wedge and brown bread
Chicken Liver Parfait red onion jam, toasted brioche

Main courses:

Roast Loin of Pork with red onion and sage stuffing, Yorkshire pudding and cider jus
Chicken, Mushroom and Parma Ham Ballotine and mushroom sauce
Butternut Squash and Blue Cheese bake

Desserts:

Sticky Toffee Pudding Baileys toffee sauce
Raspberry and White Chocolate Panna Cotta seasonal berries
Warm Treacle Tart vanilla custard

Freshly Brewed Tea or Coffee chocolate mints

Evening Buffet:

Hand Cut Sandwiches with a variety of fillings and breads

Hot Cajun Chicken with soured cream

Warm Sausage Rolls with spiced brown sauce

Selection of Pizza Slices

Chips with spiced tomato sauce

Coleslaw | Caesar salad

*Special dietary requirements can be catered for with prior notice,
please discuss with your Wedding Co-ordinator*

Birdie Proposal:

For: 60 guests for the wedding breakfast and evening buffet. £2,800

Additional guests can be accommodated:

£36.00 per person for the day and £7.50 per person for evening guests

Wedding Breakfast

Please choose one from each course for all your guests.

Starters:

Chef's Homemade Soup freshly baked bread roll

Tian of Honeydew Melon berry compote, red wine and ginger syrup

Main courses:

Roast Breast of Chicken red onion & sage stuffing, Yorkshire pudding, roast potato, rosemary jus

Roasted Garlic and Mushroom Tagliatelle smoked Wensleydale

Desserts:

Strawberry Eton Mess white chocolate cookie

Lemon and Lime Cheesecake chantilly cream, berry compote

Freshly Brewed Coffee chocolate mints

Evening Buffet

Choose one from the below:

All served in either freshly Baked Baguettes, Ciabatta Rolls or in Baps:

Plum Tomato, Pesto and Mozzarella

Pork Sausages | Grilled Bacon | Cheese Burgers | Roasted Pork Loin with Stuffing

All served with Spicy Potato Wedges and Dips

*Special dietary requirements can be catered for with prior notice,
please discuss with your Wedding Co-ordinator*

Winter Tee Proposal:

For: 60 guests for the wedding breakfast and evening buffet. £2,020

Additional guests can be accommodated

£36 per person for the day and £16 per person for evening guests

Wedding Breakfast

Please choose one from each course, for all your guests .

Starters:

Chef's Homemade Soup freshly baked bread roll
Salmon and Whitby Crab Cake granary crostini and dressed petit salad

Main courses:

Individual Beef Hot Pot winter vegetables and dauphinoise potatoes
Chicken Chasseur winter vegetables and creamy mashed potatoes
Spicy Root and Lentil Casserole root vegetables and new potatoes

Desserts:

Sticky Toffee Pudding Baileys toffee sauce
Glazed Lemon Tart winter berries and chantilly cream

Freshly Brewed Coffee or Tea chocolate mints

Evening Buffet

Choose one from the below:

All served in either Freshly Baked Baguettes, Ciabatta Rolls or in Baps:

Plum Tomato, Pesto and Mozzarella

Pork Sausages | Grilled Bacon | Cheese Burgers | Roasted Pork Loin with Stuffing

All served with Spicy Potato Wedges and Dips

*Special dietary requirements can be catered for with prior notice,
please discuss with your Wedding Co-ordinator*

Taking Care of the Little Ones:

We always strive to look after the 'little people' and with this in mind we have put together a menu designed specifically for them.

Children aged 5-12 years are charged at half the adult price

Any under 2's are classed as infants, they are not catered for and are complimentary. Any children over the age of 12 years will be charged as adults and catered for within your chosen package menu.

Please choose one from each course, for all your guests.

Starters:

Half portion of the adult starter chosen
Chef's Homemade Soup freshly baked bread roll
Melon Slices raspberry coulis

Main courses:

Half portion of the adult main course chosen
Baked Chicken Fillets fries and baked beans
Cheesy Pasta garlic bread

Desserts:

Half portion of the adult dessert chosen
Ice Cream

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