

# Wedding Reception at Frilford Heath Golf Club

Your wedding day is one of the most important days in your life.

A moment in time that is anticipated with excitement, experienced with joy and remembered with fondness.

I enclose our wedding information pack, which shows you the idyllic surroundings, the beautiful intimate atmosphere for lasting memories.

From start to finish our experienced staff will make your special day unfold just the way you imagined it.

You can enjoy yourself while we handle the finest details, from the way the tables are set to the menus, flowers and photographs.

All you need to do is smile for the camera!

In order to fully appreciate the wonderful location, I suggest that you come and meet me, your wedding co-ordinator, and see this for yourself.

## WEDDING CUSTOMS & TRADITIONS

Something **OLD** represents the Brides ties to her family and past life.

Something **NEW** represents the start of a new life.

Something **BORROWED** represents the couple's reliance on family.

Something **BLUE** a symbol of faithfulness.

And a sixpence in your **SHOE** promised wealth.

The Bridal veil is worn to protect the Bride from evil spirits, and traditional white dress symbolises purity.

The tradition of throwing confetti date back to ancient times when the newly married couple would be showered with rice to bestow fertility on them.

## WEDDING PACKAGE

Your wedding day should be the most memorable day of your life and unfold just the way you dreamed let us assist you at every stage from our first meeting. Every wedding reception is unique allow us to take care of all the details fine food ,attentive but discreet service ,our wedding co-ordinator will personalise all your specific needs to make you day magical in every way with all the little touches that go to delivering that perfect day.

Frilford Heath includes in all our Wedding Package's  
Exclusive uses of the Skelton Room and Dining Room.

Only one Bride and Groom at the venue.

No venue charge.

All white chair covers with swags to coordinate with your theme.

All table linen, cutlery, crockery, glassware table number stands and silver cake knife.

Our dedicated staff to put all name cards, favours & decorations on your tables.

Use of a golf buggy to go on our fabulous course for your intimate photographs.

Our wedding co-ordinator to help plan and run your special day.

Before your wedding day our co-ordinator will help you arrange:-

Your time of arrival on your wedding day

Table plans and seating arrangements

Reception Drinks and Canapés,

Your choice of Wedding Breakfast

Wine served at your meal.

Champagne or Sparkling Wine for the toast

Evening Buffet or BBQ or Hog Roast

## RECEPTION DRINKS & CANAPES

Our Skelton Room is elegantly appointed with magnificent views for you to enjoy your reception drinks.

Your own Special Cocktail

Bucks Fizz with Sparkling Wine  
& mint

Pimms & Lemonade with fresh fruit

Bucks Fizz with Champagne  
With non-alcoholic alternatives

Warm Winter Pimms with apple juice  
Fruit punch or Fresh Orange Juice

We have found that the Bride and Groom prefer to have a selection of all our canapés to give a good choice for their guests.

### Canapes

Horns with prawns marie rose

Smoked salmon canapés selection

Pastry boats with salmon mousse

Pastry spoons with pate

Cream cheese and chives

Egg mayonnaise triangles

Canapés are appetisers that are served by waiting staff during your drinks reception, following your ceremony. They are the perfect way to keep your guests entertained while you both disappear off to have your photographs taken.

## WEDDING BREAKFAST MENUS

Please choose one starter, one main course and one dessert for all your guests from the enclosed menus.

### Wedding Breakfast

Three Course £46.00 per person.

Still Mineral Water on all tables.

Children's half price of adults menu 4 to 12 years old.

Children under 4 years free.

A Cafetiere of coffee with double cream and chocolates are served after all wedding breakfasts.

Vegetarian menu can be added to your main wedding breakfast menu.

Children's menu of your choice can be arranged.

House Champagne

£34.00 per bottle

House Prosecco White or Rose

£23.00 per bottle

House Red Merlot

£15.00 per bottle

House white Sauvignon Blanc

£15.00 per bottle

# WEDDING BREAKFAST MENU

## Poultry & Meat

Frilford Supreme of Chicken

Chicken stuffed with cream cheese wrapped in bacon with a cream & brandy sauce.

Chicken en Croute

Chicken fillet with mushroom & pate encased in puff pastry finished with a Madeira sauce

Caramelized Duck Breast

Pan fried breast of duck cooked pink with a rich apricot & peach Schnapps sauce

Somerset Pork

Pork loin in a cider and apple cream sauce

Noisette of Pork

Sliced Noisette of pork with a tangy ginger & orange marmalade jus

Half Rack of Lamb

On a sweet potato mash with a rich redcurrant & port sauce

Roast Sirloin of English Beef

Served with Yorkshire pudding and a light jus

Beef Wellington

Prime fillet steak topped with pate & mushroom encased in pastry with a Madeira sauce

## Fish & Vegetarian

Sole & Salmon Roulade

Salmon fillet wrapped in lemon sole with a hollandaise sauce

Salmon en Croute

Salmon & spinach in pastry with a béarnaise sauce

Cod & Prawn Mornay

Fillet of cod and prawns in a rich creamy cheese sauce

Tomato, Mozzarella & Basil Ravioli

With a basil and tomato sauce finished with parmesan

Vegetable Nut Roast with Apricots & Goats Cheese

Roasted mixed vegetables & nuts topped with apricots & goats cheese

Mushroom & Brie Wellington

Puff pastry filled with mushroom, cranberry & hazelnut topped with brie

## STARTERS

Salad of Tomato and Mozzarella (V)

With a Basil Pesto

Venison & Duck Parfait

With a sweet onion confit

Roasted Red Onion Tatin with Goats Cheese

Caramelised sweet onions topped melted goats cheese

Fresh Scottish Salmon with Cucumber Salad

Salmon finger on a bed of creamy cucumber salad

Smoked Chicken and Crispy Bacon Salad

Bed of mixed leaves with sliced chicken breast topped with crispy bacon

Smoked Salmon & Salmon Mousse

Salmon mousse filled with a dill cream topped with smoked salmon

Melon and Parma Ham

Finished with fruit coulis

Breaded Butterfly Prawns

Prawns on a rocket leaves with a spicy guacamole

Greek Salad

Mixed leaves with olives, feta cheese and cherry tomatoes

## SWEETS

### Cold Selection:-

Chocolate Truffle Torte

Profiteroles with Toblerone warm Chocolate Sauce

Passion Fruit Crème Brulee

Individual Banoffee Pie

Saville Orange & Chocolate Torte

Very Berry Vanilla Cheesecake

Chocolate Cookie Cheesecake

### Hot Selection:-

Frilford Sticky Toffee Log with Toffee Sauce

Apple Crumble & Custard

Apricot and Peach Schnapps Bread & Butter Pudding

Warm Treacle Tart with clotted cream

Treacle Sponge & Custard

## EVENING RECEPTION

### BARBEQUE MENU

Cumberland Sausages with Caramelised Onion.

Marinated Loin of Pork in Honey, Wine and Soya sauce.

Fillet of Spicy Chicken

Vegetarian Skewers

Hot New Potatoes

Served with Coleslaw, Beetroot & Orange Salad, Rice & Peppers Salad, Pasta Salad, Mixed Seasonal Salads Relishes and Dressings.

### HOT & COLD FINGER BUFFET

#### Hot Selection

BBQ Ribs

Breaded Butterfly Prawns

Mini Vegetable Spring Rolls

Mini Duck & Hoi Sin Spring Rolls

Chicken Yakatori

Oriental Prawn

Chicken Goujons

Plaice Goujons

Breaded Garlic Mushrooms

#### Cold Selection

Selection of Mini Quiches

Mixed Salad Leaves

Fresh Salmon Fingers

Mozzarella Cheese & Tomato

Prawn & Marie Rose Sauce

Rolls of Home Cooked Ham

Spicy Chicken Breast

Traditional Coleslaw

Potato Salad

### HOG ROAST MENU

Hog Roast Free Range Hog roasted to perfection

Served in a Large Bap

With homemade cranberry sausage meat stuffing

Apple and cider sauce or plum and apple chutney

All the above will only be served for an hour and a half but this will depend on your final numbers.