

A close-up photograph of a dark wine bottle and a tulip-shaped wine glass filled with red wine, set against a vibrant red background. The bottle is on the left, and the glass is in the center, both angled towards the right.

FUNCTIONS

MENU

Menu



Aldwickbury Park
Golf Club

THANK YOU FOR CONSIDERING ALDWICKBURY PARK GOLF CLUB FOR YOUR FUNCTION.

Our two function rooms are the perfect place to host receptions, golf outings, charity dinners, weddings and family or business dinner celebrations with style and elegance.

Our aim is to make your function as stress free and enjoyable as possible whether you are holding an intimate party for 30 guests or a large party for 100 or more.

Function menu A £23.95

Function menu B £27.95

Function menu C £32.95

Minimum of 20 guests to order from the function menu. There is an additional charge of £3 per package upgrade



FUNCTION MENU A

STARTERS

A Choice of Soups

Roasted tomato & red pepper, classic french onion or cream of carrot & corriander

Melon Rose

with a pink grapefruit sorbet and fruit coulli

Wild Mushroom Risotto

finished with a parmesan crisp and herb drizzle

Warm Salad of Goats Cheese

with croutons and pine nuts with virgin olive oil dressing

Classic Smoked Salmon

with warm asparagus and Hollandaise sauce.

MAINS

Pork Fillet with Honey Baked Apples

served with a cider sauce

Oven Roasted Pepper

filled with Mediterranean vegetable risotto

Roasted Salmon Fillet

served on a white wine and asparagus sauce

Supreme of Chicken

with a wild mushroom cream sauce

FUNCTION MENU B

STARTERS

Chicken Liver Pâté

served with toasted ciabatta and red onion chutney

Bruschetta

with fresh tomato and basil, dressed with balsamic reduction

Deep fried Cajun Spiced Whitebait

served with lemon aioli and curly endive salad

Ham Hock and Leek Terrine

served with a rocket salad and balsamic dressing

MAINS

Supreme of Chicken Marinated in Garlic and Herbs

wrapped in pancetta with a red wine jus

Roasted Vegetable Stack

topped with halloumi cheese on a tomato and basil sauce

Braised Beef Steak with Baby Onions,

celery, carrots and freshly chopped herbs

Prosciutto Roasted Cod Loin

8oz roasted cod loin on a chunky sweet tomato sauce

All three function menus include freshly brewed Coffee & Mints to finish

FUNCTION MENU C

STARTERS

Baked Camembert

served in a wooden box with fresh rustic bread

Seafood Cocktail

Classic combination of prawns, crab, and smoked salmon with Marie rose sauce

Antipasto

A selection of salamis and cured sliced meats and chutneys

Classic Smoked Salmon

with warm asparagus and Hollandaise sauce.

MAINS

Lamb Shank with a Mint Jus

served on a bed of creamy mash potato

Roast Sirloin of Beef and Yorkshire Pudding

with a red wine gravy

Marinated Lamb Cutlets in Lemon and Thyme

oven roasted with a thyme jus

Sea Bass Fillets

on a bed of seafood sauce with fresh chives

DESSERTS (For all 3 Menus)

CHOOSE 4 DESSERTS FOR YOUR MENU

Crème Brûlée

Individual sweet egg custard, encrusted with caramelised sugar

Eton Mess

A refreshing mixture of crushed meringue, whipped cream, fresh strawberries and raspberries

Pannacotta

An Italian dessert of cream, sugar and vanilla, served with woodland berries and coulis

Lemon Tart

A simple and classic dessert served with Chantilly cream

Selection of Cheeses

English and continental cheese with biscuits, grapes and chutney

Apple Tart Tatin

served warm with vanilla ice cream and warm toffee sauce

Summer Pudding

served with Cornish clotted cream

White and Dark Chocolate Cheesecake

served with pouring cream and garnished with fresh strawberries

Warm chocolate Brownies

with vanilla ice cream and raspberry compote

Apple and Cinnamon Crumble

served with custard or vanilla ice cream

Passion Fruit Torte

finished with a raspberry coulis and shortbread

FUNCTION BUFFET MENUS

BUFFET MENU A £10.75

A selection of freshly made cocktail sandwiches

Mini honey and mustard sausages

BBQ Cajun chicken wings

Filled potato skins with cheese and bacon or salsa and sour cream

Selection of kettle crisps.

BUFFET MENU B £13.75

A selection of freshly made cocktail sandwiches and mini wraps

Peking duck spring rolls with hoi sin sauce

Spicy potato wedges and dips

Breaded chicken goujons with bbq dip

Warm cocktail sausage rolls

Mini selection of desserts

BUFFET MENU C £15.95

Choice of 2 from the following:

Chilli Con Carne, Lasagne, Beef Bourguignon or Pork Stroganoff

Served with jacket potatoes or basmati rice along with a selection of salads

Assorted breads and freshly brewed tea and coffee

BUFFET MENU D £19.75

Platter of cold meats (including honey roast ham, roast beef and roast turkey)

Poached Salmon with Dill Mayonnaise

Tomato and mozzarella salad with balsamic glaze

Mixed salad leaves

Homemade spicy coleslaw

Warm minted new potatoes

Selection of freshly baked breads

Selection of mini desserts and cheeses

Tea and coffee

ADD ONS per person

Tea and Coffee £1.20

Selection of
homemade desserts £3.00

Canapes on arrival £4.00

Jugs of squash £4.00

Child options available



ROOM HIRE *and* EXTRAS

FLOWERS AND BALLOONS

Floral decorations can be arranged from £10 per table. A balloon display can be put together from £30.

LINEN

We will provide linen cloths as a minimum standard for all diners from function Menus A-D. Linen napkins will be charged.

DISCO'S AND BANDS

Our inhouse DJ charges £350 for the evening. We have a comprehensive list of artists and performers we can recommend.

ROOM HIRE

We have two function areas available to hire:

The private dining area can hold up to 60 people for a sit down meal or 75 people for a buffet.

This room is priced at £40 per hour, £100 up to 4hours or £150 for the whole day or evening.

The whole clubhouse can hold up to 120 people for a sit down meal or 180 people for a buffet.

The clubhouse is priced at £500 for a Saturday evening, £350 for a Friday evening or £150 for the remainder of the week. The room hire is priced til midnight. For every hour past midnight there is an additional £100 per hour charge.

We can cater for wedding breakfasts for up to 60 people and evening receptions up to 180 guests.



DRINKS *Arrival drinks per person*

Fruit juice	£1.25
Glass of wine From	£3.00
Glass of Pimms	£3.00
Glass of Cava	£3.50
Glass of House Champagne	£4.75
Glass of Lanson Black Label	£7.25
Cava Cocktails From	£3.00
Champagne Cocktails From	£4.75

WINE LIST

We offer an extensive wine list including red, white and rose wines plus sparkling Cava and Champagne. Please ask to see our latest wine list.

HOW TO BOOK YOUR FUNCTION

For further information on booking your function please contact the events team on **01582 760112** (ext2) or email **info@aldwickburyparkgc.co.uk**

Aldwickbury Park Golf Club, Piggottshill Lane, Harpenden, Herts, AL5 1AB
www.aldwickburyparkgolfclub.com/functions



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