



BANQUETING

AT BRICKHAMPTON

BRICKHAMPTON COURT GOLF COMPLEX

PRIVATE DINING

Brickhampton Court Golf Complex's offers a variety of suites allowing us to cater to all party sizes, dinners and lunches. Our Oak suite is the largest of our rooms catering for 140 seated guests, with our beech and ash joining room also available for parties of up to 40 guests.

Organising your event at Brickhampton Court Golf Complex is easy. We have a selection of packages available, alternatively we can create a bespoke event by adding your chosen menu, drinks and additional services to our standard room hire rate.

Our professional and enthusiastic Events Team are available throughout the planning process of your event and our dedicated Food and Beverage Team will ensure that everything runs smoothly on the day.

Whatever the occasion, business or pleasure, we're sure you will find something to get your taste buds going on our banqueting menus. We have a mouth-watering selection including hot and cold fork buffets, and two or three course meal options.

To complement the home cooked food on offer at Brickhampton Court Golf Complex, we have an eclectic wine list with wines from all over the globe.



ROOM HIRE

Our Oak Suite can accommodate various sized parties with a maximum of 120 seated guests and up to 160 for a buffet. With our smaller functions rooms available for parties of up to 40 guests.

We believe a personal approach is paramount in ensuring the enjoyment of your day. Our dedicated Events team, will be delighted to discuss ideas offer advice or guidance on any aspect of the day.

Contact us on 01452 859 444 or E-mail Events@brickhampton.co.uk to arrange a convenient time for you to visit and take a look around.

After confirming your date is available, we require a deposit to secure the booking. Full payment is due prior to the event along with confirmation of final numbers; in the meantime our Events team will provide you with your payment plan.

Our Events team is on hand in the months preceding if you have any questions, or if you need advice or guidance on any aspect of your event.

ROOM HIRE FEES

Please note that for private dining packages room hire is within your package fees so the below would not be applicable when selecting a Dining Package.

FUNCTIONS AND EVENTS

Reception - Friday and Saturday - £395.00

Reception - Monday to Thursday - £295.00

Reception - Sunday - £295.00

For room hire until midnight

4 HOUR ROOM HIRE

Friday and Saturday - £195.00

Sunday to Thursday - £145.00

For room hire for a period of 4 hours

Bar Extensions Available

£150.00 until 01:00

ARRIVAL DRINKS

Pimm's and Lemonade	£3.75
Bucks Fizz	£4.95
Red and White Wine	£3.70
Mulled Wine	£4.00
Summer Fruit Punch	£4.95
Champagne	£6.95
Prosecco	£5.95

Prices apply when non inclusive of package

CANAPÉ MENU

Artichoke and Tomato on White Bread

Apple and Foie Gras on Sweet Chestnut Bread

Prawn, Basil-flavoured Cheese & Tomato Mini Brioche

Vegetables on Nordic Bread

Smoked Salmon, Lemon-flavoured Cheese and Cucumber Mini Brioche

Smoked Trout & Cucumber on Black Bread

Mandarin and Prune with Smoked Duck on White Bread

Ham, Fig Butter and Pistachio on Olive Bread

Please select the number per person you require

Selection of 3 (when non inclusive of package) **£6.00**

Selection of 5 (when non inclusive of package) **£8.00**

BANQUETING MENUS

SPRING / SUMMER BANQUETING MENU

£18.95 /2 COURSES

£23.95 /3 COURSES

Please choose 2 starters, 2 mains (plus vegetarian option if Required) and 2 desserts for your entire party

STARTERS

Garden Pea Soup (v)

Prawn and Avocado Salad

Beetroot Tart Tartin, Grilled Goat's Cheese, Watercress, Balsamic Dressing

Suffolk Ham Hock and Leek Terrine, Piccalilli, Crostini

MAIN COURSES

Lemon and Garlic Roast Chicken with Moroccan Spices, Served with New Potatoes and Green Beans

Slow Cooked Lamb Shoulder, Salsa Verdi, Olive and Feta Mash

Cod En Papillote with Potatoes, Asparagus and Scallion Pistou

Striploin of Beef, Garlic and Rosemary Parisian Potatoes, Grilled Fine Beans, Béarnaise Sauce (+£2.50 pp supplement)

Aubergine, Goat's Cheese & Tomato Bake

DESSERTS

Rhubarb and Custard Crème Brûlée

Pecan Tart, Clotted Cream, Salted Caramel Sauce

Summer Pudding, Chantilly Cream

Strawberry Pavlova

BANQUETING MENUS

AUTUMN / WINTER BANQUETING MENU

£18.95 /2 COURSES

£23.95 /3 COURSES

Please choose 2 starters, 2 mains (plus vegetarian option if Required) and 2 desserts for your entire party

STARTERS

Roasted Tomato and Smoked Paprika Soup **(v)**

Kedgerree Fishcake, Beurre Blanc Sauce

Beetroot Tart Tatin, Soft Goats Cheese, Balsamic Dressing **(v)**

Confit Chicken and Grilled Courgette Pithivier, Creamy Tarragon Velouté

MAIN COURSES

Confit Duck Leg Cassoulet

Blade of Beef Braised in Guinness, Grilled Mushroom, Caramelised

Baby Onions, Horseradish & Potato Mash

Fish & Seafood Pie, Cheddar Mash

Seared Corn Fed Chicken, Chorizo, Thyme Risotto

Vegetarian Nut Roast, Braised Red Cabbage, Roasted Potatoes, Gravy & Yorkshire Pudding

DESSERTS

Chocolate Meringue, Praline Cream, Chocolate Syrup

Bailey's Crème Brûlée

Chocolate Mousse, Chocolate Brownie, White chocolate Foam & Honeycomb

Steamed Sticky Toffee Pudding, Vanilla Custard

BANQUETING ADDITIONAL OPTIONS

THOSE LITTLE TOUCHES

Cheeseboards based on tables of 10 (£50.00)

Bottle of Port (£35.00)

Side of Salmon Serves 50 People (£150.00)

Midnight Rolls (Bacon & Sausage Rolls) served on Departure (£4.00 Per Person)

BAR EXTENSION

To keep the party going longer we can arrange a licence extension to 1am for an additional £150.00.

ROOM DECORATION

Chair covers with coloured sashes to reflect your colour scheme add the finishing touches to the room decoration £4.50 per chair, including set up.

ENTERTAINMENT DISCO

We will happily provide a DJ for your evening wedding reception 7.30pm until finish £295.00.

(If you wish to source your own entertainment there is a charge of £50.00. They must provide public liability insurance and a PAT certificate).

CATERING FOR CHILDREN

We recommend that guests under 12 years of age are catered for using our children's menu.

Sausage, beans & chips

Cod goujons, peas & Chips

Chicken nuggets, beans & Chips

Chicken Salad

£4.95 per little treasure



WHITE WINE

FINCA NOVA AIREN SPAIN, A refreshing white, with a delicate aroma of green apple, joined by subtle lemon on the palate.

£14.50

VINA CARRASCO SAUVIGNON BLANC CHILE, Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.

£15.95

ALFREDINI GARGANEGA PI NOT GRIGIO ITALY, Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge.

£16.50

PICPOUL PLO D'ISABELLE FRANCE, A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.

£18.95

VALLE BERTA GAVI ITALY, Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality, with a clean and refreshing finish.

£19.50

SPARKLING WINE & CHAMPAGNE

CAVA CALAMINO SPAIN, An elegant and refined cava which displays bright green apple, lemon citrus, toasty almond and brioche characters.

£19.50

PROSECCO CORTE ALTA ITALY, Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

£21.95

J DE TELMONT GRANDE RESERVE NV, One of the few remaining, family owned Champagne houses, De Telmont produces the excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.

£31.00

ROSÉ WINE

LE BOIS DES VIOLETES ROSÉ FRANCE, Fresh and criso, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

£15.50

RED WINE

FINCA NOVA TEMPRANILLO SPAIN, Subtle notes of red cherry, raspberry and redcurrant dominate this medium bodied, soft and juicy red.

£14.50

VINA CARRASCO MERLOT CHILE, Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

£15.95

FIVE FOOT TRACK SHIRAZ AUSTRALIA, a pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.

£17.50

CLARO RESERVA PINOT NOIR CHILE, smokey red fruit dominates, supported by subtle notes of liquorice and herbs. A delicate, yet complex style of wine.

£18.50

MARQUES DE LAIA CRIANZA RIOJA SPAIN, full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.

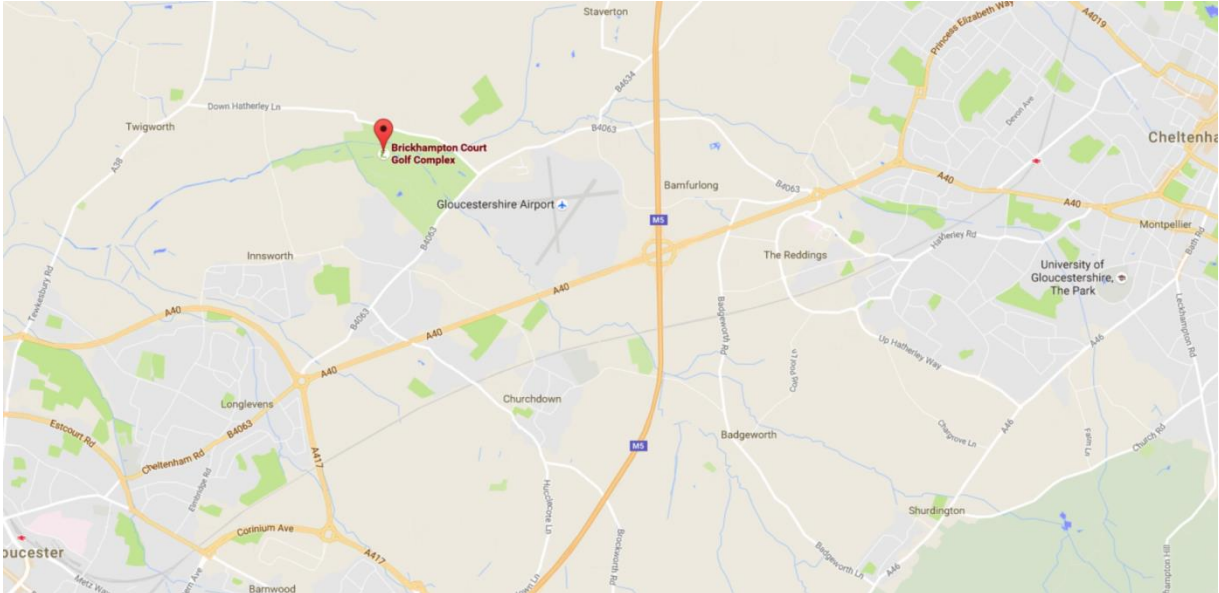
£19.50

For more information and to book simply contact our Events Team
on 01452 859 444 or email Events@brickhampton.co.uk



BRICKHAMPTON COURT

GOLF COMPLEX



TRAIN STATIONS

Cheltenham – 5 Miles away Gloucester – 5 Miles away

MOTORWAY

M5 Junction 11 – 1 Mile away

AIRPORT

Staverton – 1 Mile away

Book your appointment with Brickhampton Court Golf Complex

Cheltenham Road, Churchdown, Gloucester, GL2 9QF

Telephone: 01452 859 444

Facimillie: 01452 859 333

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