



CONFERENCES & BANQUETING

INTRODUCTION

London Golf Club is perfectly placed to serve your meeting and events requirements.

We have a selection of meeting rooms that are all naturally lit and equipped with air conditioning, the latest audio-visual technology and complimentary wireless broadband.





THE GREAT HALL

With a magnificent, vaulted ceiling and grand fireplace, the Great Hall is the perfect setting for a drinks reception or product launch and provides a spectacular welcome for guests on arrival.

It is also licensed to hold civil wedding ceremonies for up to 120 guests.





THE LONG BAR

Contemporary bar with panoramic views over the lakes and courses.

Perfect for social gatherings with access to an outside terrace lending itself to al fresco dining and informal parties. The Long Bar can be paired with our Banqueting Room for maximum capacity.





THE HENRY COOPER ROOM

A stunning oak panelled room perfect for smaller meetings.

With a balcony overlooking the main entrance to the clubhouse, this room has a wonderful atmosphere suited to intimate dining and licensed to hold civil wedding ceremonies for up to 70 guests.





THE BANQUETING ROOM

A grand room with a stunning view of the lakes and two championship golf courses.

The room includes a wooden dance floor, atmospheric lighting, sky painted ceiling, gold chandeliers, and access to the terrace. Ideal for fine dining, parties, business conferences, presentations, and wedding receptions.





THE HERITAGE & INTERNATIONAL SUITES

The Heritage Suite is perfect for all types of events, including meetings and private dining, with access to a large outside terrace. The Heritage rooms 1 and 2 can be booked individually or combined into a suite.

The International Suite is ideal for director's meetings or private lunches with access to the outside terrace. The International rooms 1 and 2 can be booked individually or combined into a suite.

All four suites (Heritage 1 and 2, and International 1 and 2) are licensed to hold civil wedding ceremonies and can be combined to form one large function room accommodating up to 130 people.





THE HERITAGE SUITE



THE INTERNATIONAL SUITE



BREAKFAST

FULL ENGLISH BREAKFAST

Cumberland Sausage, Smoked Back Bacon, Scrambled Egg, Rosti Potato, Grilled Tomato and Baked Beans with White or Granary Toast and Preserves. Served with a selection of Tea and Coffee, and Orange Juice.

£20.00 per person

BREAKFAST ROLL

Filled with Cumberland Sausage and Smoked Back Bacon. Served with a selection of Tea and Coffee.

£13.00 per person

PASTRIES

Selection of Danish Pastries and Croissants with Preserves. Served with a selection of Tea and Coffee.

£6.00 per person

YOGHURT POT

Filled with Granola and Natural Yoghurt, topped with a Fruit Compote.

£3.00 per person

*Please choose one item for all guests. Please note any dietary requirements.



LIGHT LUNCH

CHARGRILLED RIBEYE STEAK BAGUETTE

With Mozzarella Cheese, Shallot Marmalade and Rocket.

Served with Chunky Chips.

£20.00 per person

WHOLETAIL SCAMPI

With Chunky Chips, Peas, Lemon, and Tartare Sauce.

£15.00 per person

7oz. GRILLED BEEF BURGER

Topped with Monterey Jack Cheese, Smoked Streaky Bacon,
served on a Brioche Bun with Tomato Relish and Chunky Chips.

£15.00 per person

CHARGRILLED TANDOORI CHICKEN

With Shredded Lettuce, Tomato and Cucumber Raita in a Warm Flatbread.

Served with Mini Poppadoms and Mango Chutney.

£15.00 per person

BRIE AND PARMA HAM PLOUGHMAN'S

With Spring Onion and Tomato Salad, Chunky Coleslaw,
Cornichons, and Crusty Bread.

£13.50 per person

SANDWICH PLATTERS

1½ ROUNDS OF SANDWICHES PER PERSON

£11.50 per person

1½ ROUNDS OF SANDWICHES PER PERSON WITH CHUNKY CHIPS

£14.50 per person



FINGER BUFFET

£22.00 per person

SANDWICHES OR WRAPS

Choose four of the following:

- Prawn and Citrus Mayonnaise
- Cheese and Pickle (V)
- Ham and Mustard
- Piri Piri Chicken and Roast Pepper
- Tuna Mayonnaise and Cucumber
- Egg Mayonnaise and Cress (V)

Choose four of the following:

- Pork Sausage Rolls
- Chipolatas with Honey and Mustard Glaze
- BBQ Chicken Wings
- Cajun Chicken Strips
- Vegetable Spring Rolls (V)
- Onion Bhaji (V)
- Crudités with Houmous Dip (V)

DESSERTS

Choose one of the following:

- Carrot Cake with Vanilla Frosting
- Chocolate Brownie with Chantilly Cream
- Profiteroles with Chocolate Sauce



FROM THE GRILL

£40.00 per person

- Cider Pulled Pork
- Cumberland Sausage
- Piri Piri Chicken Breast
- Beef Burger with Fried Onions

Vegetarian - £40.00 per person

- Roasted Pepper filled with Herbed Rice and Feta Cheese (V, can be made vegan)
- Beyond Meat Sausage (GF) (VG)
- Beyond Meat Burger with Fried Onion (GF) (VG)

SIDES AND SALADS

- Potato Salad
- Chunky Coleslaw
- Tomato, Cucumber, and Mixed Leaf Salad
- Monterey Jack Cheese Slices
- Brioche Buns
- Summer Berry Eton Mess

GRILL ADD-ONS

- Grilled Salmon with Citrus Oil **£4.50 per person**
- Marinated King Prawns **£4.50 per person**
- BBQ Baby Back Pork Ribs **£4.00 per person**
- Butter Corn on the Cob (V) **£2.00 per person**

HOT AND COLD FORK BUFFET

A - £22.00 per person

- Chicken Tikka Masala Curry with Pilau Rice and Naan Bread
- Chickpea, Potato, and Spinach Curry
- Mango Chutney and Mint Raita
- Red Onion, Tomato, and Coriander Salad
- Lemon and Ginger Posset with Coconut Macaroon
- Selection of Teas and Coffee with Mint Chocolates

B - £25.00 per person (minimum 12 people)

- Grilled Medallion of Honey Teriyaki Pork
- Stir Fried Egg Noodles
- Sautéed Broccoli, Garlic, and Ginger
- Red Onion, Cucumber, and Tomato Salad
- Banoffee Cheesecake
- Selection of Teas and Coffee with Mint Chocolates



SET LUNCH & DINNER

Two Course Meal - £35.00 per person

Three Course Meal - £42.00 per person

STARTER

- Chef's Soup of the Day with a Bread Roll
- Smoked Salmon, Piri Piri Prawn, Cucumber, and Baby Leaf Salad
- Charcuterie Plate - Mozzarella, Parma Ham, Salami, Tomatoes, Olives, Mixed Leaves, and Crusty Bread

MAIN

- Pan Fried Chicken Supreme, Champ Mash Potato, French Beans with Mushroom Cream Sauce
- Roast Loin of Pork with Apple Stuffing, Thyme Roasted Potatoes, Buttered Savoy Cabbage, and Red Wine Jus
- Blackened Fillet of Salmon served with Herb Cous Cous and Pepper Ratatouille
- Pepper and Caramelised Onion Filo Tart with Tomato and Basil Sauce and Rocket Salad (VG)

DESSERT

- St. Clement's Posset and Shortbread
- Mint Chocolate Cheesecake
- Selection of Artisan British and Continental Cheeses, Fruit Chutney, and Crackers (£3.00 supplement per person)

Coffee and Mint Chocolates



BOWL FOOD

Selection of three for £27.00 per person

- Cumberland Sausage and Mash with Onion Gravy
- Teriyaki Salmon on Special Egg Fried Rice
- Teriyaki Halloumi on Egg Fried Rice (V)
- Pulled BBQ Chicken with Parmentier Potatoes and Spring Onions
- Lamb Kofte with Cucumber and Mint Raita
- Hot Mini Cinnamon Doughnuts
- Strawberry and Marshmallow Skewer with Chocolate Sauce

- Marinated King Prawns **£4.50 per person**
- BBQ Baby Back Pork Ribs **£4.00 per person**
- Butter Corn on the Cob (V) **£2.00 per person**

AFTERNOON TEA

£25.00 per person

- Cucumber on White Farmhouse Bread
- Ham and Cheese on Granary Bread
- Smoked Salmon and Dill Cream Cheese Blini
- Fruit Scones with Clotted Cream and Preserves
- Victoria Sponge Cake
- Carrot and Orange Cake
- Selection of Teas and Coffee



PREMIUM MENU

STARTERS

- Pressed Belly of Pork with Caramelised Apple Gel, and Apple and Endive Salad £8.50 per person
- Warm Cajun Spiced Mini Chicken Skewers with a Mango and Kiwi Salsa £8.50 per person
- Twice Baked Winterdale Cheese Soufflé Gratin with Red Onion Marmalade (V) £8.50 per person
- Oak Smoked Salmon and King Prawn with Pickled Cucumber, Dill, Beetroot Purée, and Watercress £8.50 per person
- Chargrilled Bruschetta topped with Buffalo Mozzarella, Marinated Tri-Colour Tomatoes and Basil with Balsamic Reduction (V) £8.50 per person

MAIN COURSES

- Roast Sirloin of Beef with Yorkshire Pudding, Chateau Potatoes, Glazed Carrots, tied Green Beans and a Red Wine Jus £30.00 per person
- Fillet of Pork en Croute and Braised Pork Cheek with Fondant Potato, Savoy Cabbage, Peas, Bacon, and Calvados Jus £28.00 per person
- Chicken Breast stuffed with Mozzarella and wrapped in Parma Ham served with Boulangère Potatoes, Ratatouille and Madeira Jus £24.00 per person
- Pan Fried Salmon with Herb Crushed New Potatoes, Asparagus and Champagne Cream Sauce £24.00 per person
- Butternut Squash and Goats Cheese Risotto with Mixed Cress and Parmesan Crisp (V) £20.00 per person
- Chickpea, Sweet Potato, and Spinach Pie with Tomato and Pepper Sauce (VG) £20.00 per person

DESSERTS

- Sticky Toffee Pudding with a Vanilla Ice Cream and Toffee Sauce £7.00 per person
- Lemon Posset with Strawberries, Baby Basil, and Shortbread Crumb £7.00 per person
- Banoffee Cheesecake with Rum Butterscotch Sauce £7.00 per person
- Chocolate Brownie with Raspberries and Mascarpone Cheese £7.00 per person
- Selection of Local and Continental Cheeses with Chutney, Bread, and Biscuits £9.00 per person



CANAPÉS

Selection of four canapés for £11.00 per person

- Teriyaki glazed Beef and Pepper Skewers
- Grilled Goats Cheese and Roasted Red Pepper Tart (V)
- Ardennes Pâté with Red Onion Marmalade Croute
- Roasted Asparagus wrapped in Parma Ham
- Mini Duck Spring Rolls
- Mini Vegetarian Spring Rolls (V)
- Smoked Salmon, Dill, and Cream Cheese Blinis
- Buffalo Mozzarella, Tomato and Basil Crostini (V)
- Quails Egg and Mushroom Duxelles on granary croute
- Pan fried Scallops with Pea Purée and Crispy Bacon Crumbs
- Mini Yorkshire Pudding topped with Rare Beef and Red Wine Jus

CHILDREN'S MENU

Two Course Meal £16.00 per child

Three Course Meal £18.00 per child

STARTER

- Tomato Soup
- Garlic Bread

MAIN COURSE

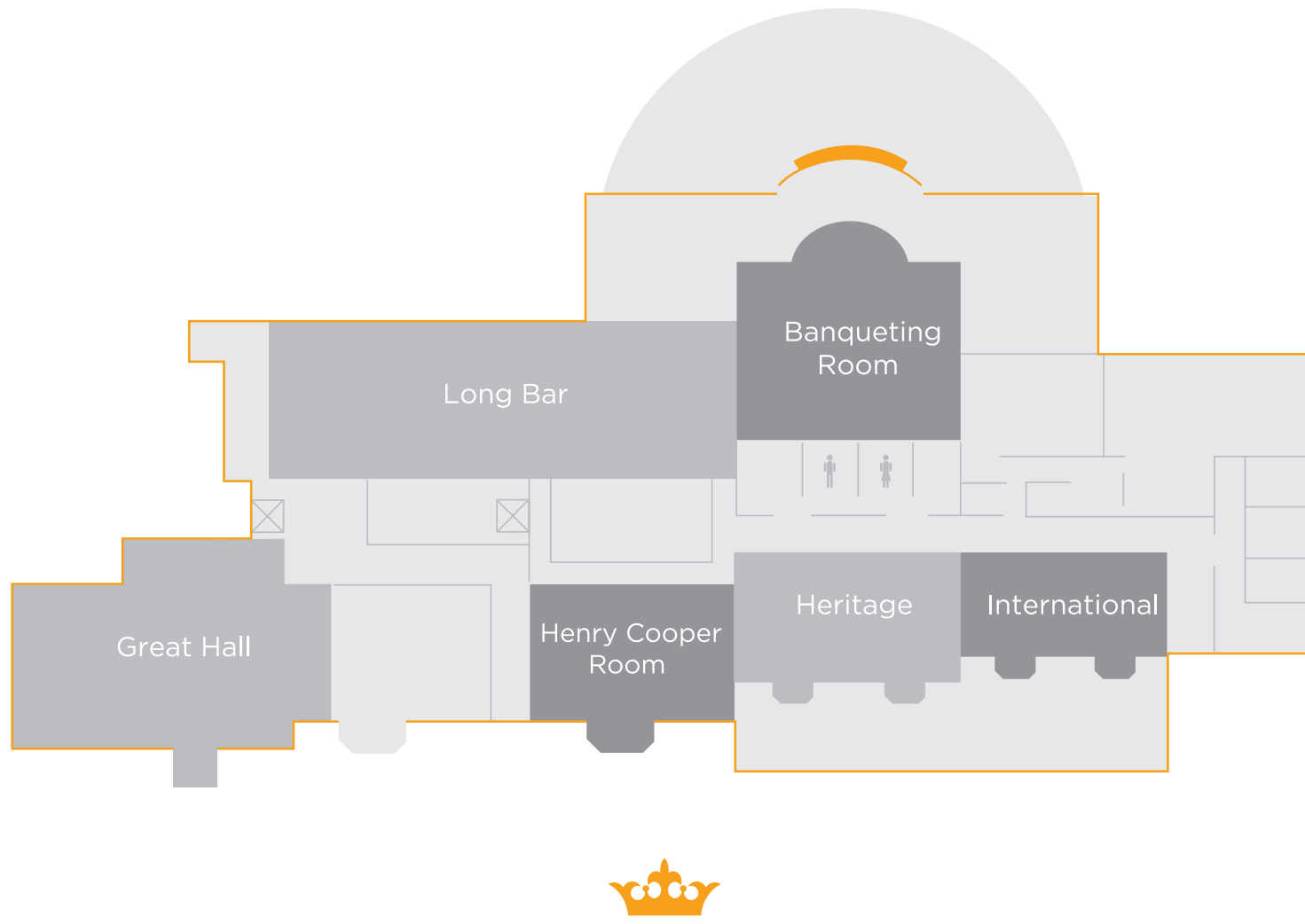
- Breaded Chicken Goujons with French Fries and Baked Beans
- Sausages with Mashed Potato and Petit Pois
- Penne Pasta with Tomato Sauce with Garlic Bread (V)
- Breaded Fish Goujons with Chips and Peas

DESSERT

- Vanilla Ice Cream



FACTS, FIGURES & CAPACITIES



Room	Banqueting Room	Long Bar	Heritage Suites		International Suites		Henry Cooper Room
			1 or 2	1 and 2	1 or 2	1 and 2	
Dimensions (Max)							
Length	12.0 m	26.0 m	6.2 m	12.0 m	5.5 m	11.0 m	10.6 m
Width	10.0 m	6.0 m	6.0 m	6.2 m	4.5 m	4.5 m	7.3 m
Capacities (Approx)							
Theatre	150	-	45	90	26	52	60
Classroom	80	-	30	60	12	24	-
Banquet	132	-	35	70	12	24	40
Reception	200	100	50	100	20	40	70
Boardroom	-	-	18	36	12	26	26
Lighting							
Internal Controls	✓	✗	✓	✓	✓	✓	✓
Other Features							
Air Conditioning	✓	✗	✓	✓	✓	✓	✓
Windows	✓	✓	✓	✓	✓	✓	✓
Access to Terrace	✓	✓	✓	✓	✓	✓	✗
Telephone point	✗	✗	✓	✓	✓	✓	✓
Blackout	✗	✗	✓	✓	✓	✓	✓
Background music	✓	✓	✓	✓	✓	✓	✓
Fireplace	✓	✓	✗	✗	✗	✗	✓
Video Conferencing	✗	✗	*On Request		*On Request		*On Request
TV	*On Request	*On Request	Wall Mounted		Wall Mounted		*On Request
Projector and Screen	*On Request	*On Request	*On Request		*On Request		*On Request
Flipchart	*On Request	*On Request	*On Request		*On Request		*On Request



CONTACT

Meeting and event hire pricing is available upon request at half and full day rates. Members of London Golf Club receive a discount on room hire rates.

Room hire rates include table set up, still and sparkling water, pens and notepads at each setting, mints, television with HDMI port, whiteboard pens, and flipchart.

Projector and screen, extra flip charts and televisions are available upon request for an additional fee. Third party hire rates are also available upon request including DJ, audio/visual systems, etc.

For more information, please contact the wedding and events department on **01474 875720** or email **weddingandevents@londongolf.co.uk**.





