

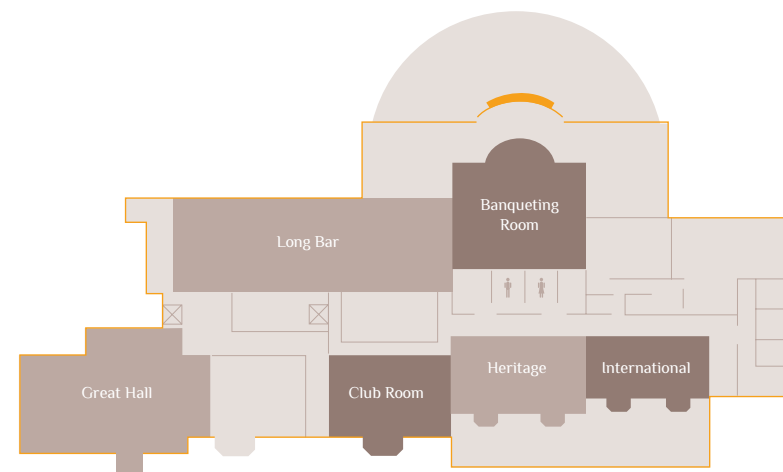


LONDON
GOLF CLUB

Conferences & Banqueting

Facts, figures and capacities

ROOM	BANQUETING ROOM	LONG BAR	HERITAGE SUITES		INTERNATIONAL SUITES		CLUB ROOM
			1 OR 2	1 AND 2	1 OR 2	1 AND 2	
Dimensions (max)							
Length	12.0m	26.0m	6.2m	12.0m	5.5m	11.0m	10.6m
Width	10.0m	6.0m	6.0m	6.2m	4.5m	4.5m	7.3m
Capacities (approx)							
Theatre	170	–	45	90	26	52	–
Classroom	80	–	30	60	12	24	–
Banquet	132	–	35	70	12	24	40
Reception	200	100	50	100	20	40	60
Boardroom	–	–	18	36	12	26	26
Lighting							
Dimmers	✓	✓	✓	✓	✓	✓	✓
Internal controls	✓	✗	✓	✓	✓	✓	✓
Other features							
Air conditioning	✓	✗	✓	✓	✓	✓	✗
Windows	✓	✓	✓	✓	✓	✓	✓
Access to terrace	✓	✓	✓	✓	✓	✓	✗
Telephone point	✗	✗	✓	✓	✓	✓	✓
Blackout	✗	✗	✓	✓	✓	✓	✗
Background music	✓	✓	✓	✓	✓	✓	✓
Fireplace	✓	✓	✗	✗	✗	✗	✓
Video Conferencing	✗	✗	✗	✗	✗	✗	✓



Welcome To London Golf Club

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.

Entrance

The Great Hall is perfect for a cocktail reception or product launch and provides a spectacular welcome for guests on arrival.

The Banqueting Room

A grand room with a stunning view of the lakes and two championship golf courses at the front of the clubhouse. Ideal for receptions, fine dining, parties, business conferences and presentations.

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 Heritage Suite

Perfect for all types of events, including meetings and private dining, with access to a large outside terrace. Heritage Rooms 1 & 2 can be booked individually or combined.

The International Suite

Ideal for directors meetings or private lunches with access to the outside terrace. International Rooms 1 & 2 can be booked individually or combined.

All four suites (Heritage 1 & 2 and International 1 & 2) are licensed to hold civil wedding ceremonies and can be combined to form one large function room accommodating up to 140 people.

The Club Room

A stunning oak paneled room equipped with state of the art video conferencing facilities perfect for smaller meetings. With a balcony overlooking the main entrance to the clubhouse, this room has a wonderful atmosphere suited to intimate dining.

Hire Charges

Room hire charges for meetings include flipchart hire, pads and pens. For private dining white linen napkins and tablecloths are included in the menu price.

A range of equipment and services including audio visual are available from London Golf Club to support your event. Further details and prices available on request.

Day delegate rates available on request

Room Hire	Full day	Half Day	3 hrs
Banqueting Room	£1900	£1200	£750
Heritage 1 or 2	£400	£250	£150
Heritage 1 & 2	£800	£500	£300
International 1 or 2	£300	£200	£120
International 1 & 2	£600	£400	£250
Club Room	£650	£400	£250

Optional extras:

DVD / video player	£20
Data projector & screen	£185
Plasma screen	£30
PA system	£90
Video conferencing	Price on application
Projector screen - depending on size	Price on application

Other services can be organised on request, (i.e. staging, floristry, entertainment, golf etc..)



Menus

Breakfast Selection

- Full English Breakfast served with Toast and Preserves £10.50
- Bacon or Sausage Ciabatta £7.00
- A Selection of Pastries £5.00
- Continental Breakfast Buffet £12.00
- Smoked Haddock with Spinach and Cheddar Cheese Sauce Served on a Toasted Bloomer with Grilled Tomatoes £11.50
- Scrambled Eggs with Dry Cured Bacon, Roasted Field Mushrooms, Black Pudding & Watercress £10.50

All of the above selection is served with fresh filtered coffee and a selection of teas.

Brunch Menu

(minimum of 10 people) £15.00 per person

Creamy Scrambled Eggs
Toasted English Muffin
Crispy Streaky Bacon
Mini Cumberland Sausage Ring
Roasted Flat Cap Mushroom
Honey Glazed Ham
Smoked Haddock Florentine
Grilled Beef Tomatoes
Sautéed New Potatoes
Tea, Coffee and Orange Juice

Working Lunch

A – £15.50 per person

Homemade Large Sausage Roll
French Style Onion Rings
Cajun Battered Chicken
Selection of Filled Wraps
Olive Bread Ciabatta Pizza
Fruit topped Choux Buns

B – £15.50 per person

Stilton Topped Field Mushroom Filo Croute
Selection of Filled Bridge Rolls
Curry Infused Battered Fish Goujons
Loaded Potato Skins
Chicken Sate with Peanut Sauce (N)
Chocolate Brownie

Finger Buffets

A – £19.95 per person

Indian Tandoori Chicken with Cucumber Raita
Battered Fish Goujons with Tartare Sauce and Lemon
Mini Tomato and Goats Cheese Pizza (v)
Assorted Cocktail Filled Wraps
Vegetable crisps
Breaded Garlic and Parsley Mushrooms (v)
Honey & Mustard Glazed Cocktail Cumberland Sausages
Mini Fruit Tartlets (v)

B - £19.95 per person

Spicy BBQ Chicken Wings
Breaded King Prawns with Sweet Chilli Sauce
Vegetable Tartlet (v)
Assorted Open Bridge Rolls
Tortilla Chips with Salsa Rose (v)
Lamb Kofta with a Mint Dressing
Onion Bhaji (v)
Mini Chocolate Profiteroles (v)

Hot and Cold Fork Buffet

A - £22.95 per person

Indian Chicken Karahi with Pilaff
Poppadums, Onion and Coriander Salad
Roasted Vegetable Dhansak Curry with Pilaff (v)
Honey Roasted Gammon and Mustard Mayonnaise
Roasted Kentish Turkey with Cranberry Compote
Roast Scottish Sirloin of Beef with Creamed Horseradish
Chef's Selection of Seasonal Salads

Seasonal Fruit Pavlova

English & Continental Cheeseboard with Walnut Bread (N)
Fresh Filtered Coffee and After Dinner Mints

B - £22.95 per person

Beef Fillet Mignon with Mushroom and Peppercorn Sauce Served on a Bed of Creamy Pasta
Wild Mushroom Fricassee (v)
Smoked Apple Turkey
Homemade Sausage Rolls and Quiches
Chef's Selection of Salads
Vanilla Cheesecake with Fruit Compote
English & Continental Cheeseboard with Walnut Bread (N)
Fresh Filtered Coffee and After Dinner Mints

C - £27.95 per person

Pan Fried Supreme of Chicken and Red Wine Sauce
Bacon, Shallots and Mushroom and a Parsley Mash
Wild Mushroom Spinach & Goats Cheese En Croute (v)
Poached Scottish Salmon with a Garden Herb Dressing
Selection of Continental Meats, Salami, Parma Ham, Salt Beef
Gravadlax with Lemon Dressing
Chef's Selection of Salads
Chocolate Marquise with Baileys Sauce
English & Continental Cheeseboard with Walnut Bread (N)
Fresh Filtered Coffee and After Dinner Mints

Summer Barbeque

Menu – A - £26.50

Cumberland Sausages served with Fried Onions
Homemade Beef Burger
Barbeque Pork Ribs
Roasted Peppers and Feta Cheese
Rosemary and garlic Oven Baked Potato Wedges
Chunky Coleslaw
Dressed Mixed Leaf Salad
Tomato Black Olive and Basil Salad
Selection of Freshly Baked Breads
Strawberry and Raspberry Eton Mess

Menu – B - £26.50

Lamb and Mint Sausages
Papillote of Salmon with a Leek and Fennel Julienne
Lemon Chicken Jen Jen
Buttered Corn on the Cob
Baby Jacket Potatoes with Sour Cream and Chives
Chunky Coleslaw
Dressed Mixed Leaf Salad
Tomato Black Olive and Basil Salad
Selection of Freshly Baked Bread
Lemon Posset

Barbeque Add On (price per person)

Chargrilled Rib Eye Steak - £2.50
Marinated Garlic King Prawns - £2.50
Swordfish with Lime and Ginger Marinade - £2.50
Chinese Marinated Pork Steak - £2.00
Caramelised Dark Rum Bananas - £1.50
Flambéed Peppered Pineapple - £1.50

Canapés

Selection of 4 canapés at £8 per person

Beef and Pepper Teriyaki
Marinated Goats Cheese on Bruschetta (v)
Ardennes Pate with Shallot Marmalade en Croute
Roast Peppers on Ciabatta (v)
Rice Paper Mini Spring Rolls – Duck or Vegetarian
Smoked Salmon Dill and Cream Cheese Blinis
Mozzarella, Tomato and Basil Crostini (v)
Chicken and Spring Onion Yakatori
Seared Scallops with Lemon Dressing
Wild Mushroom Spinach and Parmesan Palmiers (v)
Mini Yorkshire Pudding topped with Rare Beef & Gravy

Supplement £3.50 per person

Sushi Selection – Fish, Sea Food or Vegetarian
Oyster shot with one of the following

- Bloody Mary
- Lime Ginger and Chilli
- Citrus Squeeze and Sea Salt

Set Lunch and Dinner

2 Course Meal - £26.50 per person

3 Course Meal - £32.50 per person

Chef's Soup of the Day with Warm Breads

Parma Ham with Mozzarella Cheese Balls and Roasted Figs

Smoked Salmon Salad with Lemon & Caper Dressing

Petit Spinach and Mushroom Tart with Shallot Marmalade and Baby Leaves

Poached Smoked Haddock with Mature Cheddar Sauce and Poached Eggs, Spinach and Crushed New Potatoes

Chargrilled Chicken with Rosti Potato, Sautéed Artichoke and Cream White Wine Sauce

Pan Fried Lambs Liver with Crispy Bacon & Rich Onion Gravy Served with Mashed Potato & Fresh Vegetables

Locally Made Pork Chilli and Tomato Sausages with Roasted Red Pepper Mash and Onion Gravy

Pumpkin and Shallot Risotto with Shaved Parmesan and Wilted Spinach

White & Dark Chocolate Brownies with Kirsch Cherries

Vanilla Pod Crème Brûlée with Shortbread Biscuits

Banana and Baileys Cheesecake

Stilton, Winterdale Cheddar and French Brie with Walnut Bread and Homemade Chutney (N)

Coffee & Mint Chocolates

A la Carte Selection

Soups

- Roasted Tomato with Pesto and Crème Fraiche (v) (N) £6.50
- Leek and Potato with Cream and Chives (v) £6.50
- Courgette and Mint (v) £6.50
- Chicken Consommé with Wild Mushroom Ravioli £7.00

Starters

- Smoked Salmon and Trout Roulade served with a Cucumber Salad £ 7.25
- Twice Baked Cheddar Soufflé with Roasted Pear and Walnut (v) (N) £7.25
- Caesar Salad with Crispy Pancetta or Chargrilled Smoked Salmon £6.75
- Grilled Goats Cheese with Roasted Sweet Peppers and Rocket Salad (v) £6.75
- Roma Tomato, Mozzarella and Avocado Tian with Basil Oil (v) £6.75
- Melon Nest with Mango Sorbet and Fruit Coulis (v) £6.25
- Homemade Chicken Liver Pate with Shallot Marmalade £ 6.75
- Prawns and Crayfish Cocktail in a Baby Gem Cup £6.95
- Cajun Chicken Kebabs with a Mango and Kiwi Salsa £6.95

Main Courses

- Roast Supreme of Chicken on Parsley Mash served with a Shallot, Mushroom and Bacon Rich Red Wine Sauce £18.55
- Roasted Guinea Fowl with Marsala Jus, Puy Lentils, Fondant Potato and Buttered Savoy Cabbage £19.55
- Pan Fried Supreme of Chicken, Wrapped in Parma Ham and Swiss Cheese, served with Tied Green Beans, Gratin Dauphinois and a Jus Roti £19.55
- Pork Fillets Stuffed with Date and Apple, served with a Cider Jus, Sautéed Red Cabbage and a Potato Rosti Tower £19.55
- Herb Crusted Fillet of Lamb with Redcurrant Jus, served on a bed of Smoked Garlic Couscous, Blackened Plum Tomatoes and Wilted Spinach £20.25
- Roast Sirloin of Scottish Beef and Yorkshire Pudding, served with Chateau Potatoes, Glazed Carrots, Broccoli and a Red Wine Jus £24.55
- Fillet of Beef en Croute with Chateau Potatoes served with Tied French Beans and Glazed Carrots in a Madeira and Tomato Jus £25.95
- Chargrilled Tuna Steak on a bed of Warm Potato Salad and Salsa Verde £19.55
- Sea Bass Fillet on a Timbale of Basmati Rice with a Cherry Tomato Sauce £18.55
- Oven Baked Fillet of Salmon served with Saffron Potatoes, Asparagus Bundle and a Citrus Hollandaise Sauce £18.55

Vegetarian Main Courses

- Roasted Butternut Squash and Parmesan Risotto Finished with Wilted Rocket (v) £17.95
- Wild Mushroom, Spinach and Goats Cheese En Croute (v) £17.95
- Penne Pasta and Roasted Yellow Pepper dressed with a Tomato and Mascarpone Sauce (v) £17.95
- Sundried Tomato and Mozzarella Ravioli served with a Sage Butter Sauce (v) £17.95

Desserts

- Traditional Bread and Butter Pudding served with Sauce Anglaise £6.50
- Vanilla Cheesecake with a Rum Fudge Sauce £6.50
- Glazed Lemon Tart with a Raspberry Coulis £6.50
- Tiramisu with Tia Maria Syrup £7.00
- Exotic Fruit Salad with Rose Water Syrup £6.50
- White Chocolate Torte topped with Blueberries £7.00
- Sticky Toffee Pudding & Vanilla Ice Cream served in a Brandy Snap Basket (N) £6.50
- Honey Caramelised Pear with Crème Fraiche £6.50

Cheese Course (N)

English and Continental Cheese Plate with Walnut Bread and Homemade Chutney (for 1 person) £9.95

English and Continental Cheese Board with Walnut Bread and Homemade Chutney (for 1 table) £27.95

Fresh filtered coffee

Fresh Filtered Coffee and Mints £2.50 per person

Fresh Filtered Coffee and Petit Fours £3.95 per person

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