GARON PARK GOLF COMPLEX

Functions











Welcome to Garon Park Golf Complex













Functions & Event Information

Garon Park Golf Complex is a licensed venue available to host both inside & outside weddings, civil ceremonies & the renewal of wedding vows.

As well as weddings, we can also cater for a wide range of events including birthday parties, anniversaries, corporate events & baby showers as well as other celebrations.

We have two rooms available for hire allowing us to cater from a minimum sit-down of 30 people up to a maximum of 90. We can extend this number up to a maximum of 150 guests for buffet events. All crockery, table linen & serving costs are included in the price.

If you require additional services such as floral decorations, DJ's or bands, these are not provided in house & so cannot be included in the price but we do have a number of recommended contacts & we would be delighted to help make arrangements for any additional services you may require.

If you do not require assistance with additional services but wish to supply your own entertainment for an event, we will need to be provided with proof of Public Liability Insurance & P.A.T testing documentation for all equipment.

You can choose from a selection of menus ranging from 2 or 3 course dinners to knife and fork buffets or for a less formal option you could opt for one of our finger buffets. Our banqueting team would also be happy to quote a customised menu to suit your needs, if you would prefer a more personalised selection.

We have created a dinner menu with a variety of choices to suit all tastes & dietary requirements. If we have failed to include one of your favourite items, please let us know & we can arrange to include this in your menu options. When selecting your menu, please choose three different starters, three mains (including a vegetarian/vegan option) and three desserts. We also have a variety of buffet options to suit everyone and every budget, including vegetarian and gluten free options.

If you are working to a budget for your buffet or meal, or if you have something specific you require then please let us know and we will compile an appropriate menu.

All beverages and full bar facilities are available.

Please Note:

Garon Park Golf Complex does not permit own or other outside caterers to assist with the catering for any event We do not cater for 18th or 21st Birthday parties.

How to Book

We will provisionally hold your booking for 1 week. If you decide to proceed, we will require a non-refundable deposit to secure your booking.

For package weddings further to the initial deposit an additional payment of 50% of the estimated final balance is due no later than 3 months before the wedding date.

The final balance on all events is due 14 days prior to the date along with the final numbers. Changes may be made up to 5 days before to increase numbers or 14 days prior if you wish to decrease numbers.

Garon Park Golf Complex will not be responsible for any consequential loss, but we will ensure that all prior arrangements will be carried out, as detailed and agreed at the time of confirmation.

Functions and Events Room Hire Charges

'Masters' Suite	Evening Hire 7pm – 12.30am	£700.00	
Day Hire	(3 hours)	£400.00	
Hourly Rate	Additional hours above the 3 hour minimum	£125.00	
'Augusta' Suite	Evening Hire 7pm – 12.30am	£400.00	
Hourly Hire	(minimum 2 hours)	£100.00	
Day Rate	9am – 5pm	£500.00	
Wedding Ceremony	y / Masters Bar (in addition to package)	£500.00	
Includes: 2 hours room hire / chair covers with your choice of coloured sash / red or ivory carpet Maximum seated 90 people			
Wedding Ceremony / Outside Patio & Marquee (in addition to package) Price on application Includes: 2 hours room hire / chair covers with your choice of coloured sash / Marquee (20ft x 30ft)			
Maximum seated 90 pe	eople		
Wedding Ceremony	y Only	£995.00	
Includes: 2 hours room hire / chair covers with your choice of coloured sash / red or ivory carpet Maximum seated 90 people			
Elegance Package	(based on 50 guests)	£3,800.00	
Includes: room hire / bar facilities / sole use of patio / wedding co-ordinator / 3 course meal / evening buffet reception drinks / table wine / toast drinks / table plan & place cards			
Minimum 30 adult covers- Maximum seated 90, Up to 150 evening guests. Prices per head: Adults £76.00 / Children under 12 years £38.00.			

Meeting & Conference Room

Breakfast Meetings We can arrange breakfast meetings in either of our suites. Our facilities are available from 7.30am

Tea & Coffee Station	£1.75pp
Tea & Coffee served with assorted biscuits	£2.50pp
Light Breakfast Orange Juice, Cereal, Toast and Preserves, Tea and Coffee	£5.95pp
Continental Breakfast Tea, Coffee and Orange Juice. Croissants, Danishes, Toast and Preserves, Platter of Ham and Cheese.	£9.95pp
Full English breakfast Tea, Coffee and Orange Juice. Full English breakfast, Toast and Preserves	£12.95pp

Lunch

We have a wide range of menus catering for all tastes from finger buffets to 2/3 course meals, or for something a bit simpler you can order from our extensive bar menu.

Please note that no changes can be made to bookings 72 hours prior to event date.

Buffets and Drinks Packages

Menu 1 £10.95 per head

Assorted Sandwiches Cocktail Sausages Sausage Rolls Chicken Bites Pizza Slices Mini Vegetable Spring Rolls

Menu 2 £12.95 per head

Assorted Sandwiches Cheese & Onion Quiche Cocktail Sausages Sausage Rolls Chicken Bites Scampi Bites Potato Wedges

Menu 3 £13.95per head

Assorted Sandwiches Honey Glazed Cocktail Sausages Mini Savoury Eggs Sausages Rolls Chicken Bites Scampi Bites Mini Vegetable Spring Rolls

Add Our Mini Dessert Finger Selection to any buffet for additional £1.75per head

Menu 4 £15.95 per head

Assorted Sandwiches Honey & Sesame Cocktail Sausages Chicken Bites Tempura Battered King Prawns Sausage Rolls Mini Vegetable Spring Rolls Pizza Slices Potato Wedges Cheese & Onion Quiche

Menu 5 Knife & Fork (min 40) £21.95 per head

Whole Dressed Salmon Gammon Ham Topside Beef Turkey Hot New Potatoes Coleslaw Pasta Salad Mixed Leaf Salad Rolls & Butter Pickles & Dressings

Menu 6 Knife & Fork (min 40) £29.95 per head

Whole Dressed Salmon Gammon Ham Topside Beef Turkey Hot New Potatoes Coleslaw Pasta Salad Mixed Leaf Salad Mixed Leaf Salad Mini Vegetable Spring Rolls Cheese & Onion Quiche Rolls & Butter Pickles & Dressings Dessert Selection (select 3 cold desserts from our dinner menus)

Drink Packages Reception Drinks & Toasts

	%Alc Vol	
Pimms & Lemonade per Jug (serves 5 Glasses)	25.0%	£16.95
Jugs of Orange Juice	0.0%	£ 6.50
Budweiser	4.5%	£ 4.20
Prosecco 70cl bottle	11.0%	£19.95
Champagne-Lanson Black Label 70cl bottle	12.5%	£39.00

All reception drinks and table wine include service charge

Table Wines

White		
Jack Rabbit Sauvignon Blanc – Valle Central, Chile Crisp with delicious fruity flavours of lime and peach	13.0%	£16.95
Jack Rabbit Pinot Grigio – Terre Siciliane IGT, Italy Crisp & fresh with flavours of zesty apple	12.0%	£16.95
Rose		
Jack Rabbit White Zinfandel - California Lively and refreshing with fresh strawberry flavours	10.5%	£16.95
Red		
Jack Rabbit Shiraz – Valley Central, Chile Rich and spicy with blackberries, raspberries and violet	13.0%	£16.95
Jack Rabbit Merlot – Valle Central, Chile Rich and fruity full of blackcurrant flavours	13.0%	£16.95
Jack Rabbit Signature Malbec – Mendoza, Argentina Opulent plum & blackberry with a hint of cocoa & vanilla	13.5%	£16.95

Dinner Menu

2 course meal & coffee @ £25.00 per head, inclusive of VAT (Choose up to 3 of each course & include a vegetarian option if required)

3 course meal & coffee @ £29.50 per head, inclusive of VAT (Choose up to 3 of each course & include a vegetarian option if required) *Surcharge may apply to some dishes see menu for details

Starters

Homemade Soup (V) (GF on request) Leek & Potato, Tomato & Basil, Cream of Mushroom, Carrot & Coriander

Crispy Fried Brie Wedges (V) Melt in the middle wedges served with red onion chutney & garden salad

Grilled Goats Cheese & Roasted Pepper (V) Baked on a bread croute with olive & balsamic dressing, served with a leaf salad

Seaside Prawn Salad (GF) Succulent prawns topped with Marie-Rose sauce, garden salad & granary bread

Seasonal Melon (V, VE, GF) Fresh ripe melon fanned and served with mango sorbet and berry coulis

Chicken Pate Smooth chicken paté served with homemade red onion chutney, garden salad & toast

Crispy Garlic Mushrooms (V) Served with garlic mayonnaise dip & garden salad

Traditional Whitebait Crispy fried and seasoned with Cajun spice, served with tartare sauce & garden salad

Homemade Fishcakes Served with sweet chilli sauce & garden salad

Warm Chicken Caesar Salad With crispy bacon, and served with a crispy garden salad

Main Courses

All Main dishes served with seasonal vegetables

Traditional Roast Topside of British Beef (GF on request) Served with a red wine gravy, Yorkshire pudding & roast potatoes

Pork Medallion (GF) Cooked in a cider gravy & topped with a crispy apple slice, served with fresh chive mash

Roast Turkey Crown Served with a rich gravy, chipolata, cranberry sauce & roast potatoes

Roasted Chicken Fillet (GF) Served in a creamy mushroom & tarragon sauce with sauté potatoes

Traditional Roasted Chicken Breast Served with all your family favourites, Chipolata, Stuffing and crispy roast potatoes

Dinner Menu Continued

Poached Salmon Fillet (GF) With a lemon & tarragon sauce served with crushed new potatoes

Grilled Seabass Fillets (GF) Served with crushed new potatoes & a prawn & dill sauce

Slow Roasted Shank of Lamb (GF on request) Served in a red wine gravy with creamy chive mash

Traditional Beef Fillet 'Wellington' (GF on request) Served with creamy gratin potatoes & a rich red wine jus *surcharge of £3.00 per head applied for this option

* surcharge of £3.00 per head applied for this option

* surcharge of £4.00 per head applied for this option

Vegan and Vegetarian Options

Baked Butternut Squash & Spinach Parcel (V) (GF on request) Wrapped in puff pastry, topped with cheese & baked to golden brown

Mushroom Wellington (V) (VE & GF on request) Baked in a short crust pastry & served with a vegetable jus

Mediterranean Vegetable Ratatouille (V, VE) A selection of Mediterranean vegetables cooked to perfection, served with steamed lemon & garlic rice

Desserts

Homemade Apple Crumble (V) served with custard or ice cream

Eton Mess (V, GF) crushed meringue mixed with fresh whipped cream and served with seasonal berries

Warm Homemade Double Chocolate Brownie (V) (GF & VE on request) served with vanilla ice cream

Homemade Vanilla Cheesecake (V) topped with a warm berry compote and cream

Fresh Fruit Salad (V, GF, VE) served with pouring cream

Banoffee Pie (V) served with a fruit coulis

Classic Bread & Butter Pudding (V) served with warm custard

Sticky Toffee Pudding (V) Served with custard or ice cream

Ice Cream Sundae (V) chocolate, strawberry & vanilla ice cream, garnished with fruit and topped with cream,

Chocolate Fudge Cake (V) served warm with vanilla ice cream & chocolate sauce

Warm Apple Pie (V) served with custard or ice cream

White Chocolate and Raspberry Cheesecake (V) served with cream

Classic Cheese Board (V) (*GF on request*) *surcharge of £2.00 per head applied to this option Mature cheddar, stilton and Somerset brie served with grapes and savoury biscuits

Wedding Package 'Elegance'

Welcome reception drink of prosecco, bucks fizz & orange juice Three course wedding breakfast ¹/₂ Bottle house wine per person A glass of sparkling wine for your toast Evening buffet

> Menu Choices Please choose one from each course

Starters

Chefs Homemade Soup of your choice (V) (GF on request) Melon Fan drizzled with berry coulis & served with mango sorbet (GF, V, VE) Chefs Homemade Paté served with red onion chutney & toasted slice

Main Courses

Topside of Beef slow roasted, served with a red wine gravy, Yorkshire pudding & roast potatoes (GF on request) Seared Chicken Breast topped with a creamy mushroom and tarragon sauce, served with sauté potatoes Mushroom Wellington, baked in a crisp shortcrust pastry & served with vegetable jus (V) (GF & VE on request)

All main dishes served with seasonal vegetables

Desserts

Lemon Cheesecake served with double cream and topped with a fruit compote Warm Homemade Chocolate Brownie served with vanilla ice cream (V) (GF & VE on request) Seasonal Fresh Fruit Salad (GF, V and VE)

Coffee & Mints

Children's menu available on request

Evening Buffet

A selection of sandwiches, sausage rolls, spicy potato wedges cocktail sausages, chicken dippers & pizza slices

Total package price £3,800

Wedding Package £76.00 per head / Children 12 years and under £38.00 per head

Based on 50 wedding guests and a maximum of 150 evening guests. All prices include VAT

The price for the package includes: Personal wedding co-ordinator, room hire, service charge, full bar facilities including staff & sole use of patio area, which is an ideal location to serve reception drinks

Wedding Gallery





















Terms and Conditions

Customer Copy

Garon Park Golf Complex Limited Eastern Avenue, Southend on sea Essex SS2 4FA

- 1. Application for a function at Garon Park Golf Complex must be made at least 48 hours before the date of the function.
- 2. Applicants are responsible for the behaviour of their guests. Please note that abuse, verbal or otherwise, to members of staff under any circumstances will not be tolerated and in the event of an incident staff are instructed to notify the Police immediately.
- 3. Only alcohol purchased from Garon Park Golf Complex can be consumed on the premises.
- 4. Any persons not complying with the Licensing Act (2003) will be required to leave the premises.
- 5. The applicant shall be liable for any damage to any fixtures, fittings and articles belonging to Garon Park Golf Complex. We shall assess the cost of damage and our decision shall be final.
- 6. We reserve the right to refuse any externally arranged entertainment services or activities and we cannot accept liability for any resultant cost.
- 7. Prices quoted include VAT unless otherwise specified. This shall be at the rate prevailing when the package was prepared and is subject to alteration should the rate change.
- 8. We cannot accept any responsibility for the loss of any wedding gifts or personal belongings left at the complex. Any unclaimed property will be kept for a period of 7 days.
- 9. All guests are required to stay within the confines of the particular functions designated areas for their own safety.
- 10. Children are not permitted to have the free run of the complex or surrounding areas. They are to remain within the function suite hired, if they require the facilities on the ground floor they **must** be accompanied by an adult at all times.
- 11. A non-refundable deposit is required at time of booking.
- 12. All guests will be required to leave the premises by 12.45am.
- 13. It is not the responsibility of the complex to arrange transport for customers.

The terms and conditions above are a copy of the terms and conditions laid out on the booking form. On payment of deposit and booking of your function a signature will be required on the booking form and this will be in acceptance of the stated terms and conditions.

Booking Form / Terms and Conditions

Garon Park Golf Complex Limited Function Application Terms and Conditions

Function Date:Function Type:				
(Please note we do not cater for 18th or 21st Birthday Parties)				
Applicants Full Name	Email:			
Applicants Home Address:				
Postcode:	Mobile No:			

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I hereby agree to the terms and conditions set out by Garon Park Golf Complex (1 to 13) detailed above.

Signed by the Applicant	Date
Signed for and on behalf of Garon Park Golf Complex Limited	
Position	.Date



GARON PARK GOLF COMPLEX

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