

Celebrations Brochure 2026



Thank you for your enquiry, I am delighted you are considering Chobham Golf Club for your celebration. Set in a picturesque location, Chobham Golf Club offers beautiful views and natural backdrops to compliment any occasion. When you choose Chobham Golf Club you can rest assured that the high level of service and attention to detail you will receive, both before and on the day of your function will make it the most enjoyable occasion.

The ideally positioned Montgomerie Suite is on the first floor of our Clubhouse and has a large balcony overlooking the golf course. The spacious suite is exclusively yours for the duration of your function. It is fully air-conditioned, has its own private bar, cloakrooms, lift access and ample parking for all your guests. We lay our tables with white linen to offset any flowers, balloons and table decorations that you may wish to organise.

Please take time to look through the enclosed information. Our menus are purposely designed by our head chef who prides himself on the extensive selection on offer and the quality ingredients he uses to create his dishes. If any of our menus don't meet your requirements, we would be more than happy discuss and design a menu tailored to suit you.

Packages are based on a minimum of 20 (Daytime) 40 (Evening) and maximum of 140 guests for a seated meal, with the maximum number of 200 for a non-seated buffet.

Room Hire Charge - Dependant on event

Please do not hesitate to contact me as I will be happy to answer any questions you may have and would love to show you our facilities.

If you have a specific date in mind, to avoid disappointment, please get in contact to put a provisional booking on your chosen date. To confirm your booking please complete and return the booking form along with the deposit.

I look forward to hearing from you in the near future and I sincerely hope I can be of assistance in arranging your function.

Kind regards,

Nathan

Nathan Reed
Operations Manager
01276 855584
nathan@chobhamgolfclub.co.uk

OUR MENUS ARE REVIEWED EACH JANUARY AND APPLY FOR THE WHOLE CALENDAR YEAR. IF YOUR FUNCTION DOES NOT FALL WITHIN THIS CURRENT YEAR, PLEASE CONTACT THE OPERATIONS MANAGER TO DISCUSS NEW MENUS. PLEASE NOTE ALL PRICES ARE SUBJECT TO INFLATIONARY CHANGE. ALL PRICES INCLUDE VAT

Drinks Packages

Package A

Choose between Bucks Fizz or Pimms,
Orange Juice on arrival

Half Bottle of your chosen wine* per person. Please see our attached wine list.
£ 24.00 per person

Package B

Bucks Fizz or Orange Juice on arrival

Half Bottle of your chosen wine* per person. Please see our attached wine list.
Sparkling Wine for the toast
£ 28.00 per person

Package C

Pimm's and Lemonade served with Fresh Fruit and Mint,
Bucks Fizz or Orange Juice on arrival

Half Bottle of your chosen wine* per person. Please see our attached wine list.
Sparkling Wine for the toast
£ 29.00 per person

Package D

Pimm's and Lemonade served with Fresh Fruit and Mint,
Bucks Fizz or Orange Juice on arrival

Half Bottle of your chosen wine* per person. Please see our attached wine list.
Champagne for the toast
£ 34.00 per person

*For all packages please choose from the following wines

White

Vina Carrasco Sauvignon Blanc, Chile
Bel Canto Pinot Grigio Cattarato, Italy
The Old Gum Tree Chardonnay, Australia

Rose

Ombrellino Pinot Grigio Rose- Italy

Red

Crescendo Merlot- Chile
Old Gum Tree Shiraz Shiraz- Australia

Canapés

A selection of Classic Meat, Fish and Vegetable Canapés
to compliment your arrival drinks
£13.00 per person

Bespoke drinks packages available on request

Three Course Meal

Set Menu

(All your guests having the same starter, main & dessert)
£35.00 per person

Choice Menu

(All your guests choose from 2 starters, 2 mains & 2 desserts)
£37.00 per person

We will require exact numbers for each choice and a detailed table plan highlighting the menu choices on each table.

With both options all dietary requirements will be catered for.

Two Course Meal

Choose from either a starter & main or main & dessert

Set Menu

(All your guests having the same starter, main & dessert)
£30.00 per person

Choice Menu

(All your guests choose from 2 starters, 2 mains & 2 desserts)
£33.00 per person

We will require exact numbers for each choice and a detailed table plan highlighting the menu choices on each table.

With both options all dietary requirements will be catered for



Starters

Soup (of your choice)

The Classic Prawn Cocktail

Served with Seasonal Leaves & Marie Rose Sauce GF

Heritage Tomato, Pesto & Mozzarella Salad

Heritage Tomatoes, Marinated Olives & Mozzarella with Rocket & Pine Nut Pesto V GF

Chicken & Pancetta Parfait

Served with a Sweet Tomato Chutney, Pancetta Shard & Char-Grilled Focaccia

Goats Cheese & Fig Crostini

Garlic Crouton, Red Onion Jam, Charred Goats Cheese, Baked Fig, Citrus, Beetroot Dressing V

Heirloom Carrot & Courgette Rillettes

Thinly sliced & Poached Vegetables Bound in a Lemon Pepper Mayo, Fancy Leaves V GF

Smoked Salmon, Leek & Dill Tart

Served with Fancy Leaves & Seared Lemon dressing

Caribbean Chicken, Sweet Potato & Plantain

Chicken Breast Marinated in Caribbean Spices on a Sweet Potato Puree, Honey Roasted Okra Served with Plantain Chips



Main Courses

Traditional Roast Dinner with Trimmings

Roast Beef, Pork, or Chicken
All served with Roast Potatoes, Vegetables & Gravy

Beef Short Rib Bourguignon

Beef Short Rib Slow Braised in Beef Stock & Red Wine, Dauphinoise Potatoes, Roasted Chestnut Mushrooms, Broccoli & Shallots with Roasted Carrots GF

Chicken Breast & Pancetta Florentine

Sauteed Potatoes, Broad Beans, Baby Peas, Asparagus & Pearl Onions Coated in a Mature Cheddar Cheese & Spinach Sauce GF

Maple & Sesame Glazed Pork

Served with Caramelised Apple Mashed Potatoes,
Sauteed Hispi Cabbage, Kale & Bok Choi GF

Salmon with Crushed Chilli & Caper Hollandaise

Poached Spinach, Sugar Snap Peas & Fine Green Beans with New Potatoes
Topped with a Crushed Chilli & Baby Caper Butter Sauce GF

Grilled Seabass with King prawns

Roasted Fennel, Carrot Ribbons, Parmentier Potatoes with Watercress & Chive Sauce GF

Thai Red Pepper, Spinach & Cauliflower Curry

Sweet Red Peppers, Spinach & Cauliflower in a Thai Red Curry Sauce
With Braised Basmati Rice VE GF

Portobello Mushroom En Croute

Baked in Puff Pastry with Chargrilled Aubergine, Buttered Spinach, Cheddar Mashed Potato & Wild Mushroom Sauce V

Aubergine Ratatouille

Chargrilled Aubergine Topped with Roasted Ratatouille Served on Crushed Herb Potatoes
With a lightly Peppered Butternut Squash Sauce VE GF



Desserts

Forest Berry Pavlova

Crispy Meringue with Mixed Forest Berries and Sweet Whipped Cream GF

Profiteroles Filled with Chantilly Cream

Drizzled with a Dark Chocolate Sauce

Biscoff Crème Brulé

Set Biscoff Custard Topped with a Caramel Biscuit

Sticky Toffee Pudding

Served with Vanilla Custard

Dark Belgian Chocolate Torte

With a Salted Caramel Sauce

Lemon Panna Cotta Tart

With Fresh Blueberries & Strawberry Sauce

Bramley Apple & Cinnamon Crumble

With a Creamy Vanilla Custard

White Chocolate & Raspberry Cheesecake

With a Fresh Raspberry Sauce

Fresh Fruit Salad

A blend of the market's fresh fruits VE GF

This menu is served with Freshly Baked Bread Rolls & Freshly Brewed Coffee and Mint Chocolates

Platter of Cheese & Biscuits for each table £30.00 per table



Cold Fork Buffets

Cold Buffet A

Hand Carved Roast Sirloin of Beef
Hand Carved Honey Roast Gammon
Goats Cheese & Caramelised Onion Tarts
Mixed Fancy Leaf Salad
Garden Salad with Tomato, Cucumber & Red Onion
Pasta Salad with Feta Cheese, Olives & Tomatoes
Potato Salad with Fresh Chive Mayonnaise
Traditional Coleslaw
Crusty French Baguettes
£28.00 per person

Cold Buffet B

Platter of Cold Poached Scottish Salmon
Hand Carved Honey Roast Gammon
Hand Carved Roast Sirloin of Beef
Cajun Spiced Chicken Fillets
Goats Cheese & Caramelised Onion Tarts
Mixed Fancy Leaf Salad
Garden Salad with Tomato, Cucumber & Red Onion
The Classic Waldorf Salad
Pasta Salad with Feta Cheese, Olives & Tomatoes
Traditional Coleslaw
Hot New Potatoes with Herb Butter
Freshly Baked Bread Rolls
£33.00 per person



Hot Fork Buffets

Choose any two mains for £18.00 per person

Beef Lasagne with Salad & Garlic Bread
Vegetable Lasagne with Salad & Garlic Bread
Chicken Madras with Rice & Naan Bread
Vegetable Madras with Rice & Naan Bread
Chilli Con Carne with Braised Rice
Vegetable Chilli with Braised Rice
Steak & Ale Pie with Herb Roasted New Potatoes
Cumberland Fish Pie with Seasonal Vegetables
Paprika Chicken with White beans, Baby Peas, Plum Tomatoes, Chorizo & Peppers
Sweet & Sour Pork with Red Onions, Sweet Peppers & Pineapple with Braised Rice

Desserts

These are available to follow your fork buffet or BBQ/Hog Roast
Choose any two desserts for £8 per person

Forest Berry Pavlova

Crisp Meringue with mixed Forest Berries & Sweet Vanilla Cream

Profiteroles filled with Chantilly Cream

Served with a Chocolate Sauce

Sticky Toffee Pudding

served with Creamy Vanilla Custard

Biscoff Crème Brulee

Set Biscoff Custard Topped with a Caramel Biscuit

Lemon Pannacotta tart

Served with Strawberry Sauce

Dark Belgian Chocolate Torte

With a Salted Caramel Sauce

If you require Tea & Coffee for your evening function it will need to be pre-ordered £2.50
per person

Hog Roast & BBQ

BBQ A

Beef Burger, Cumberland Sausage, Cajun Chicken Breast,
Buttered Corn on the Cob, Potato Salad, Mixed Leaf Salad,
Garden Salad, Coleslaw, French bread
£21 per person

BBQ B

Beef Burger, Cumberland Sausage, Cajun Chicken Breast, Minted Lamb Koftas, Lime &
Coriander Marinated Tuna
Buttered Corn on the Cob, Potato Salad, Mixed Leaf Salad,
Garden Salad, Coleslaw, French bread
£29 per person

BBQ V

Veggie Burger, Veggie Sausage, Hickory glazed barbeque Quorn,
Vegetable Kebabs, Cajun Spiced Aubergine Wedge,
Buttered Corn on the Cob, Potato Salad, Mixed Leaf Salad,
Garden Salad, Coleslaw, French Bread
£21 per person

Hog Roast

Free Range Pig served with Floured White Baps, Delicious Crackling, Bramley Apple Sauce &
Stuffing Served with New Potatoes, Mixed Leaf Salad,
Garden Salad, Coleslaw & Spicy Cous Cous
£25.00 per person

Please note the Hog Roast & BBQ menus are not available Dec-Feb

Please note if you choose to have a BBQ or Hog Roast you must cater for all of your guests

Please note that the minimum number for a Hog Roast is 80 people

Finger Buffets

Freshly Prepared Sandwiches with Various Fillings

Plus 3 items for £15 per person

Plus 5 items for £17 per person

Plus 7 items for £19 per person

Plus 9 items for £21 per person

Classic Cocktail Pork Sausage Rolls

Cod Goujons with a Tartar Dipping Sauce

Cajun spiced Chicken fillets

Breaded Buffalo Mozzarella with a Red Pesto Dip

Salmon, prawn & dill tartlets

Tomato, Mozzarella & Pesto Bruschetta

Mini Pork Sausages with Honey & Sesame Glaze

Seasoned fried Potato Wedges

Carrot, Celery, Corn & Red Pepper Sticks with Dips

Onion Bhaji with Curried Mayo Dip

Shredded Duck Spring Rolls with Hoi-sin Dip

Vegetable Samosa with Sweet Chilli Dip

Cheese Platter

A Platter of Various Cheeses

Served with French Bread, Chutney, Biscuits, Grapes and Celery

£12.00 per person

Antipasto Platter

A Platter of Salami, Prosciutto, Coppa Ham

Served with Olives, Gherkins, Bread & Balsamic Oil

£12.00 per person

Please note if you choose to have a finger buffet you must cater for a minimum of 75% of your total guests

Crisps & Nuts

A selection of Crisps & Peanuts for your tables

£15 per table

Please note this can only be an addition to another menu option

Bitesize Desserts

Choose any three of the following for £9 per person

Lemon tart, Chocolate Brownie, banoffee Pie,

Chocolate Profiterole or Strawberry Shortbread

Wine List

White

Vina Carrasco Sauvignon Blanc, Chile	£27
Bel Canto Pinot Grigio Cattarato, Italy	£27
The Old Gum Tree Chardonnay, Australia	£27
Picpoul de Pinet Plo de l'Isabelle, Spain	£31
Kokako Sauvignon Blanc, New Zealand	£33
Boschetti Gavi di Gavi DOCG, Italy	£38
Henri Ehrhart Pinot Gris Element Terre, France	£38
Macon-Villages, Cave de Lugny Les Florières,	£42
E Bonneville Chablis, France	£45

Rose

Ombrellino Pinot Grigio Rose, Italy	£27
Nicola Rouzet, Coteaux d'Aix en Provence, France	£33

Red

Crescendo Merlot, Italy	£27
The Old Gum Tree Shiraz, Australia	£27
Olivier Maurice Cotes du Rhone, France	£32
Conde De Castile Rioja Joven, Spain	£32
Romero Gonzalez Malbec, Argentina	£32
Mozzafiato Primitivo, Italy	£33
Esprit de Lussac, Lussac St-Emilion, France	£38
Valiano Chianti Classico DOCG Organic, Italy	£41
Ghost in the Machine Cabernet Franc, France	£45

Sparkling Wines & Champagne

Languore Spumante, Italy	£33
Prosecco Bel Canto, Italy	£35
Paul Drouet Brut, Champagne	£64

Corkage

Wine	£21
Sparkling wine	£26
Champagne	£35

All prices per 75cl bottle

Please note that the wine list may change due to supplier discontinuations.

Terms & Conditions

- No person under the age of 18 will be accepted to hire the Montgomerie Suite
- All functions must have catering
- All food and drink (excluding customers wishing to bring their own wine and pay corkage) must be supplied by Chobham Golf Club
- Food and drink supplied by Chobham Golf Club may not be taken off the premises
- Food can be displayed for a maximum of 2 hours
- Provisional booking will be held for a maximum of two weeks. If we have another enquiry for your chosen date in this period we will contact you and at this time you must confirm or forfeit the date within 24 hours
- Any additional extras you require (decorations, cakes, entertainment) must be sourced, booked and paid for by the hirer
- Access to the Montgomerie Suite prior to the booking must be authorised by Chobham Golf Club
- Menus must be confirmed 28 days in advance and final numbers must be given 14 days before the date of the function
- The hirer will be liable for any damage to the building, furnishing and golf course resulting from their or their guests actions
- The Golf Course and Practice facilities are strictly for the use of playing golfers only and for Health & Safety reasons photographers must confirm safe areas for photos with a manager
- Children attending any function must be supervised by an adult at all times
- Chobham Golf Club cannot accept any liability for theft, loss, damage or injury
- Visitors use the facilities at their own risk
- Chobham Golf Club reserve the right to refuse any application or to terminate any booking without being bound to give a reason for doing so, and the Club will not, as a result of the exercise of this right, incur any liability for breach of contract or otherwise be held liable for any expenses incurred by the hirer either indirectly or directly from such a refusal, cancellation or termination
- The hirer and all visitors must comply with the General Regulations of Chobham Golf Club (which shall be deemed to be incorporated in these conditions) and will be liable to the Club for any breach thereof of the conditions as if such breach had been committed
- No tickets may be sold to members of the general public for an event held at Chobham Golf Club
- The hirer must not advertise to the general public for functions held at Chobham Golf Club
- The confirmation deposit of £300 is non refundable
- All prices are subject to change without prior notification
- All fixed charges must be paid for 14 days before the date of the function

Cancellation charges are as follows: Please note these charges are over and above the deposit

Six months notice	£500
Three months notice	£750
One month's notice	£1,000
14 day's notice	Full balance of the function

Function Booking Form - 2026

Contact Name:

Date of Function:

Address:

Telephone Number:

Mobile:

Email Address:

Type of Function:

Arrival Time:

Number of Guests:

Please outline below your catering requirements for the function (including timings):

Any additional information:

Please find enclosed the confirmation deposit of £300.00 which will be deducted from the final invoice.

I am aware that final numbers and full payment are required 14 days before the date of the function and that no refund for reduction in numbers will be given after this time.

I am aware that the £300.00 confirmation deposit is non-refundable and I have read and agree to adhere to the terms and conditions.

Sign:

Date:

Signed by:

How did you hear about us?

Office use only: Deposit:

Sign:

Date: