

# Weddings at Chobham Golf Club



# Congratulations!

Thank you for your enquiry regarding your forthcoming wedding reception. I am delighted you are considering Chobham Golf Club as your chosen venue.

Set in a picturesque rural location, Chobham Golf Club offers beautiful views and natural backdrops to compliment your special day.

We understand that your wedding day will be the happiest day of your life and it's of utmost importance to us that both you and your guests have a truly enjoyable day.

We pride ourselves on our high level of service and attention to detail both on and before the day, making it the most memorable and perfect occasion.

The ideally positioned Montgomerie Suite is on the first floor of our Club House. It has a large balcony overlooking the golf course and benefits from numerous windows ensuring that it is filled with plenty of natural daylight. The spacious suite is exclusively yours for the day. It is fully air-conditioned, has its own private bar, cloakrooms, lift access and we also have 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. At the front of the Club House we have a large patio, an ideal location to enjoy your arrival drinks and canapés. And a few steps away is our beautiful purpose-built wedding garden for those treasured wedding photos.

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, which are all carefully prepared in-house. We offer menu-tasting on the first Sunday of every month at a reduced rate (advance booking essential).

If any of our packages don't meet your requirements we would be more than happy to discuss and design a day tailored specifically to your requirements.

All packages are based on a minimum of 40 and maximum of 135 guests for the wedding breakfast, with the maximum number for your evening function of 200.

Please don't hesitate to contact me as I will be happy to answer any questions you may have and would love to show you our venue.

If you have a specific date in mind, to avoid disappointment, please get in contact to put a provisional booking on your chosen date which we will hold for two weeks. 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 wedding reception.

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





## *Room Hire Charge*

2026

Montgomerie Suite £1045

2027

Montgomerie Suite £1095



# Drinks Packages

## Package A

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  
£ 27.00 per person

## Package B

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 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.  
Champagne for the toast  
£ 33.00 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, Italy  
The Old Gum Tree Shiraz, Australia

## Canapés

A selection of Classic Meat, Fish and Vegetable Canapés  
to compliment your arrival drinks  
£12.00 per person



# 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

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

## Corkage

Wine	£21
Sparkling wine	£26
Champagne	£35

All prices per 75cl bottle



# Wedding Breakfast

Served with Freshly Baked Bread Rolls, Freshly Brewed Coffee and Mint Chocolates

## Set Menu

All your guests having the same starter, main & dessert

£47.00 per person

## Choice Menu

All your guests choose from 2 starters, 2 mains & 2 desserts

£49.00 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)

A Plate of Scottish Smoked Salmon

With candy Beetroot, Baby Capers & Caramelised Lemon

Chicken Parfait

With roquet & red chard Leaves, baked focaccia crouton, sweet tomato chutney

Smoked Duck breast with orange & blackberries

Thin Slices of Smoked Duck Breast with fancy Leaves, Charred Orange Segments, blackberries & blackberry vinaigrette

Heirloom Tomato salad

With Basil & Lime Marinated Olives, Asparagus Tips, Rocket & Radicchio

Wild Mushroom, walnut & Dolcelatte Tart

With Fancy Leaves, Caramelised Baby Onions, Thyme roasted Cherry Tomatoes

Crayfish & Crab Tian

With Samphire grass, Roquet & frisée leaves, tomato & lemon dressing

Seared Mackerel Fillet

With tomato, endive & piccalilli Salad



## Main Courses

### Roast Sirloin of Beef

Served with Yorkshire pudding, Roasted Root Vegetables, Roast Potatoes & Horseradish Gravy

### Duck breast with Orange & cracked black pepper

Pan roasted duck breast with dauphinoise potatoes, Seasonal Vegetables finished with a caramelised orange & cracked black pepper Sauce

### Baked North Atlantic Cod

Loin of Cod Baked with Braised Puy Lentils, Asparagus Tips & Sweet baby Peas in a Rich Creamy White Wine Sauce

### Chicken with Smoked Pancetta & Wild Mushrooms

Pan Roasted Chicken Breast with Sautéed Pancetta & Wild Mushrooms in a Chicken & Thyme Gravy with Herb Roasted New Potatoes & Fresh Vegetables

### Braised Short Rib of Beef

Sticky Glazed Short Rib of Beef with Root Vegetables, Pearl Onions & Chestnut Mushrooms, Slow Braised in a Red Wine & Beef Sauce with Horseradish Creamed Potatoes

### Roasted loin of Lamb

Pan Roasted lamb loin Served with sauteed Potatoes, Seasonal Vegetables and a Lightly Minted Lamb Sauce

### Sole fillet with Hasselback potatoes

Lightly grilled fillets of sole with baked Hasselback potatoes, seasons vegetables & pink peppercorn hollandaise

### Roast Loin of Pork with baked red apple & Crackling

Tender Pork Loin served with a creamy Mashed Potato, baked red apple, Crackling, Seasonal Vegetables & Cider Pork Sauce

## Vegetarian Main Courses

### Cauliflower Steak & Cherry Tomatoes

Pan Roasted Cauliflower Steak with chargrilled Aubergine & Cherry Tomatoes served with Celeriac Mash and a Forest Mushroom Sauce

### Curry Spiced Butternut Squash & Chickpea Risotto

Mildly Spiced Butternut Squash, Wilted Spinach & Creamy Chickpea Risotto topped with Freshly Shaved Parmesan & Rocket Leaves



## Desserts

Dark Belgian Chocolate Torte  
With a Salted Caramel Sauce

Forest Berry Pavlova  
Meringue filled with a Basil Chantilly Cream & Mixed Forest Berries

Chantilly Cream Profiteroles  
Served with a Dark Chocolate Sauce

Sticky Toffee Pudding  
With Creamy Toffee Anglaise Sauce

White chocolate & raspberry Cheesecake  
With fresh raspberries & berry Coulis

Vanilla Crème Brulee  
Served with Shortbread Biscuits

Lemon Panna cotta Tart  
Glazed blueberries & strawberry sauce



# Children's Wedding Breakfast

A set menu must be chosen for all children

### Starters

Fanned Melon with strawberries  
Carrot, Cucumber & Sweet Pepper Sticks  
Garlic & Herb Toasted Baguette Slices

### Main Course

Fish Fingers, Chips & Beans  
Sausage, Chips & Beans  
Homemade Chicken Nuggets, Chips & Beans

### Dessert

Chocolate, Vanilla or Strawberry Ice cream

£25.00 per person

Alternately children may have a half portion of the chosen adult menu for £33

# 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 Chive Mayonnaise  
Traditional Coleslaw  
Crusty French Baguettes

Served with a selection of Cheesecakes, Tortes, Tarts & Fresh Fruit Salad

£42.00 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

Served with a selection of Cheese & Biscuits, Cheesecakes, Tortes, Tarts & Fresh Fruit Salad

£49.00 per person

Follow your fork buffet with Tea & Coffee

£2.50 per person



# Finger Buffets

For Evening Buffets Only

## Menu A

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 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



## Menu B

A Platter of Various Cheeses

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

£12.00 per person

Please note for finger buffet you must cater for at least  
75% of your total number of guests

# Terms & Conditions

- We will require a £200.00 refundable deposit over and above the confirmation deposit. This is to cover any damage, loss or cleaning costs incurred by either the hirer or the hirer's guests during the function. The premises will be inspected and any damage, loss or specialised cleaning will be reported to the hirer within 72 hours. This deposit will be a cheque dated with the date of your function and it will be held by Chobham Golf Club and returned to you after the function, if there is no damage, loss or specialised cleaning required.
  - No person under the age of 18 will be accepted to hire the Montgomerie Suite
  - All evening 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
  - Please note 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 £700 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
  - Members may not use their Club Levy Card to pay invoices or bar tabs
  - Chobham Golf Club reserve the right to request the attendance of accredited security staff for any Function – the cost of this will be chargeable to the hirer
- 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 |

# Wedding Booking Form

Contact Name:

Date of Wedding:

Bride & Grooms Name:

Address:

Telephone Number:

Mobile:

Email Address:

Time of Ceremony:

Arrival Time:

Number of Guests:

Extra Evening Guests:

Please outline below your catering requirements for the day:

Any additional information:

Please find enclosed the confirmation deposit of £500.00 which will be deducted from the final invoice and the refundable deposit of £200.00 (this must be a cheque dated with the date of the Wedding).

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

I am aware that the £700.00 confirmation deposit is non-refundable and I have read and agree to adhere to the terms and conditions.

*I consent to receive communication emails from the club*

*I consent to receiving 3<sup>rd</sup> party marketing emails including the Professional shop*

*Please refer to our Privacy Policy which can be found on our website  
[www.chobhamgolfclub.co.uk](http://www.chobhamgolfclub.co.uk)*

Sign:

Date:

Signed by:

How did you hear about us?

Office use only: Deposit:

Sign:

Date: