

SAND MARTINS

G O L F C L U B

W E D D I N G S





Welcome to Sand Martins

Congratulations on your forthcoming wedding and thank you for considering Sand Martins as the venue for your big day.

Sand Martins offers the ideal setting for your wedding reception. Our driveway winds through the stunning golf course grounds and leads you up to our impressive Georgian style club house. With its large south facing patio it is ideal for a summer drinks reception and the perfect backdrop for your wedding photos.

Our private, air conditioned, function room situated on the first floor, has its own private bar, balcony and spectacular panoramic views overlooking the golf course. We can accommodate up to 110 guests for a day formal reception and 150 for an informal evening reception with ample parking for your whole party. The flexibility of our rooms also allows us to cater for smaller, more intimate occasions.

Our talented team of chefs, led by Tim Mackenzie, use only the best local produce to ensure that your chosen meal is of the highest quality. Attached you will find a selection of menus to include 3 course meal, BBQ, hog roast, carvery, finger buffet etc. If you have your own ideas just let us know and we can tailor make a menu to suit your requirements.

We understand your wedding is a very unique and special occasion so our dedicated events team will work with you from the initial enquiry through to the day to create a bespoke wedding package just for you.

If you wish to arrange a time to meet or should you require any further information, please feel free to contact us

*Sales & Events Team
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sales@sandmartins.com*



Create Your Bespoke Wedding Day

Create Your Bespoke Wedding Day



At Sand Martins we provide the perfect venue so you can add the finishing touches to enable you to plan your day from beginning to end.

A personal & dedicated service

Our events team are experienced and dedicated to providing you with a personal service right from initial enquiry through to the big day itself.

Your wedding day will include

- Use of our function room with private bar, dance floor, balcony and patio
- Red carpet and personal welcome
- Dedicated Events Manager on the day
- Use of the grounds for your wedding photos
- Use of cake stand & knife
- White linen tablecloths and napkins
- Function Room until midnight

Room Capacities & Hire Rates

- Capacity of 110 for a formal wedding breakfast
- Capacity of 150 for an informal evening reception

Room Hire

- Wedding breakfast and evening reception
£600
- Evening Only Wedding Reception
£400

Menus & Wine

Please select your wedding breakfast, evening buffet and drinks from the menus to follow, all of which are individually priced. A children's menu is available on request.

Chair Cover Hire

Please contact our supplier, Add Style UK, for details on colours and costs.

To Make a Booking

A provisional booking will be held for two weeks. To confirm a booking, we will require a completed booking form, signed copy of the terms and conditions and a non-refundable, non-transferable deposit of £500

Complete Wedding Package



At Sand Martins we also offer a complete wedding package priced at £75.00 per person, designed to make your arrangements and budgeting easy to manage.

The package is available for a minimum of 60 guests and includes the following:

- Wedding Coordinator and dedicated Events Manager on the day
- Red carpet and personal welcome
- Drinks reception of sparkling wine or Bucks Fizz or Pimm's and orange juice on arrival*
- Your choice of food from our Formal Wedding Menu
- A half bottle of red or white house wine per guest served with the meal
- A glass of prosecco for the toasts
- Use of the silver cake stand and knife
- White linen tablecloths and napkins
- Hire of the room for the duration of your wedding breakfast and evening reception
- VAT and service charge

Evening Buffet

An evening buffet can also be arranged to suit your requirements.
Prices start from £20 per head.

Room capacities & Hire Rates

Capacity of 110 for a formal wedding breakfast
Capacity of 150 for an informal evening reception

To make a booking

A provisional booking will be held for two weeks. To confirm a booking, we will require a completed booking form, signed copy of the terms and conditions and a non-refundable, non-transferable deposit of £500

** 1 glass per person*

Wedding Menus



Canapes



Canapes £13.50 per person (selection of 3) • £4.50 per person for additional choices

A selection of canapés that can be served during your drinks reception, please choose from the following:

- Crisp risotto balls filled with mozzarella and basil (v)
- Panko coated prawns with chilli, coriander mayo and lime
- Italian meat ball with a spiced tomato sauce on herb grilled ciabatta
- Mini Bacon and Aberdeen Angus cheeseburger
- Chicken skewers with a sweet chilli lime and coriander dip
- Lamb kofta with tzatziki
- Spinach and Greek feta filo parcels (v)
- Smoked duck with sundried tomato pesto
- Honey roast cocktail sausages with a wholegrain mustard dip
- Tomato, red onion and basil bruschetta (v)
- Smoked salmon, dill and sour cream blini
- Chargrilled Scottish sirloin with balsamic roast shallots
- Mini prawn cocktail cups
- Goats' cheese & sundried tomato tart (v)
- Ardennes pâté with red currant jelly
- Herb smoked chicken Caesar crostini
- Yorkshire pudding with roast beef and creamed horseradish
- Thai fish cakes with a coriander mayonnaise
- Falafel and hummus bites (v)



Wedding Menus



To create your own wedding menu, please choose one starter, one main course and one dessert from the choices below for all guests. Vegetarians and any other special dietary requirements can be catered for with advance notification.

£39 per person (Minimum Numbers of 30 Guests apply)

Starters

- Chef's seasonal soup
- Chicken liver pâté with grilled ciabatta and red onion chutney
- Chargrilled corn-fed chicken, avocado, crispy Parma ham salad with a French dressing and crisp croutons
- Prawn & crayfish cocktail with smoked paprika Marie Rose dressing
- Thai style prawn and cod fishcake with coriander
- Chicken Caesar salad with romaine lettuce, garlic croutons and parmesan
- Panko coated king prawns with a garlic, mint and cucumber dip, red onions and shredded cos lettuce
- Smoked duck breast and beetroot salad with peppery watercress and a pomegranate dressing
- Parma ham and melon salad with a balsamic reduction and water cress
- Smoked Scottish salmon with herb cream cheese, mixed leaves and crisp crostini
- Crisp herb breaded button mushrooms on arugula with a garlic mayonnaise dip
- Baked field mushroom stuffed with three cheese on a mixed leaf salad (v)
- Mozzarella and tomato salad with basil balsamic reduction and rocket (v)



Mains

Chargrilled corn-fed chicken breast marinated in olive oil, garlic and chopped herbs topped with Parma ham and mozzarella cheese with a roast tomato and basil sauce

Roasted corn-fed chicken breast on lyonnaise potatoes with a creamy tarragon sauce

Pan fried salmon supreme, herb new potatoes, tender stem broccoli, hollandaise sauce

Chargrilled sword fish on a roast tomato chorizo and bean cassoulet with rocket

Slow cooked lamb rump on crushed new potatoes with a Rosemary and white wine sauce

Crisp roasted pork belly with mashed sweet potatoes and coriander, green beans and an Asian sauce

Sticky slow cooked beef daube in a rich red wine gravy on butter and Rosemary mashed potatoes

Slow cooked lamb shank in a tomato and olive sauce on polenta

Gloucestershire Old Spot pork sausages on butter mashed potatoes with onion gravy and crisp onion rings

Traditional nut roast with Portobello mushroom and crisp garlic potatoes (v)

Goats' cheese, spinach and feta tart with watercress, herb potatoes and a tomato and basil sauce (v)

Seasonal vegetable risotto (v)

Mushroom & onion pithivier with new potatoes and tender stem broccoli (v)

Desserts

Lemon tart with vanilla cream and raspberry coulis

Layered chocolate mousse with raspberry coulis

French apple tart with vanilla cream

Chocolate tart with a coffee cream

Pear and almond tart with clotted cream

A selection of cheese and biscuits

Mango and vanilla panna cotta with fruits of the forest and crumble topping

Chocolate brownie with ice cream

Salted caramel and chocolate cheesecake

Tea, coffee and chocolate mints

Evening Buffet Options



Finger Buffet



£20pp | Additional Items £4.50pp
Please select any six items for your whole party

- Freshly made vol au vents
- Selection of fresh crudités and dips (v / gf)
- Pitta bread with hummus and olives (v)
- Cherry tomato and mozzarella skewers (v)
- A selection of quiches
- Chargrilled tomato red onion basil and
parmesan bruschetta (v)
- Tortilla chips with salsa and sour cream (v)
- Cocktail chipolatas in honey & sesame seeds
- Teriyaki chicken strips
- Falafel bites with hummus (v)
- Breaded goujons of plaice
- Chicken satay skewers
- Spiced chicken drumsticks
- Bacon wrapped sausages
- Mini vegetable samosas (v)
- Cajun spiced potato wedges (v)
- Stone baked pizza slices
- Mini pork sausage rolls
- Mini vegetable spring rolls (v)
- Lamb Kofta with a tzatziki dip



Classic Barbecue



(1 course £22pp | 2 course £28pp)
100% of guests must be catered for

Hereford beef burger with mature cheddar
Country herb sausages with caramelised onion
Pork belly ribs with a BBQ rub
Peri-peri chicken drumsticks
Butter basted jacket potatoes

served with

New potato salad
Traditional coleslaw
Italian pasta salad
Mixed garden salad
Mature grated cheddar
Floured baps and butter



Deluxe Barbecue



(1 course £29pp | 2 course £36pp)
100% of guests must be catered for

Sand Martins BBQ pulled pork
Peri-peri chicken breast fillets
4oz Teriyaki rump steak with caramelised onions
Scottish salmon fillet with lemon butter

served with

Garlic and herb buttered Portobello mushroom
Butter basted jacket potatoes
New potato salad with a wholegrain mustard
mayonnaise
Traditional coleslaw
Italian pasta salad with olives, basil and sun-dried
Mixed garden salad
Roast vegetable cous cous salad
Mature grated cheddar
Floured baps and butter



Cold Fork Buffet



(1 course £22pp | 2 course £28pp)

Honey glazed roast ham

Roast topside of beef rubbed with rosemary and mustard

Quiche selection

Please also choose two of the following to be served as part of your buffet

Roast Norfolk turkey

Whole gala pies

Chargrilled Coronation chicken

Chargrilled vegetable platter

Smoked trout and mackerel mousse

served with

Whole grain mustard and dill new potato salad

Coleslaw

Mixed garden leaves salad

Italian pasta salad with roasted vegetables

Cherry tomatoes

Spanish onions and cucumber

A selection of bread rolls and butter

Various dips and sauces

Please choose dessert from the buffet desserts menu

Add Tea, Coffee & Chocolate Mints for £2.50 Per person



Red Wine



Viña Carrasco Merlot | Chile

Offers good concentration and depth of fruit with a soft and plummy texture and hints of vanilla

£24

The Old Gum-Tree Shiraz | Australia

This is a classic fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and spice

£26

Vista Plata Malbec | Argentina

This big and bold Malbec leads with intense fruit. The oak gives a vanilla character and provides a serious backbone to this wine with velvety soft tannins

£28

Mozzafiato Primitivo | Italy

This Primitivo has a mouth-coating palate of dried prune, date and cherry with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity

£30



White Wine



Languore Trebbiano Chardonnay | Italy

Straw-yellow with light greenish hue. Intense, with tropical fruit and flowers. Structured and full bodied, smooth and well balanced

£24

Crescendo Pinot Grigio | Italy

A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish

£26

Viña Carrasco Sauvignon Blanc | Chile Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white

£28

Kokako Sauvignon Blanc | New Zealand

Gooseberry, pink grapefruit and tropical passion fruit with a citrus backbone. Fresh acidity with more mid-palate weight

£30



Rosé Selection



Balade Romantique Rosé | South of France
Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers and a stroke of acidity on the finish
£28

Fizz



Prosecco Bel Canto | Italy
Delicate and aromatic with fine bubbles. This prosecco carries lots of fresh peach, pear and an elegant zest
£30.00

Champagne available on request

Reception Drinks



Buck Fizz or Pimms
£7 per glass
Prosecco
£8 per glass
Orange Juice
£9 per jug

Event Booking



Weddings Terms and Conditions

Deposits

After provisionally reserving your event at Sand Martins Golf Club, a completed Booking Form, signed terms and conditions, together with a non-refundable, non-transferrable, booking fee is required within 14 days to secure the booking. The booking form should contain details of the expected numbers of guests.

Payment Dates

- A. A further 50% deposit is required 4 weeks prior to the event, with the final payment of the estimated charge 14 working days prior to the event.
- B. The balance of charges is payable upon presentation of an invoice and full payment of any incidentals is required within 7 days after the function (if a credit is applicable, we will forward the payment within 14 days of the event). Sand Martins Golf Club reserves the right to charge interest at the rate of 2.5% per week or part thereof compounded.
- C. Written confirmation of the address where the final account is to be sent is required 7 days prior to the event, otherwise credit facilities will not be able to be given and payment will be required on the day.
- D. Deposits are non-refundable.
- E. Damage deposit - A £500 deposit maybe required 14 working days before the event. This will be returned after the event if no damage has been caused and any outstanding bills have been closed.

Cancellations

In the event of cancellation of a booking by the client, for whatever reason, Sand Martins Golf Club will make a cancellation charge for the total anticipated loss of revenue to the club on the following basis:

- 6 months prior to the event taking place, 10% of total value booking
- 3 months prior to the event taking place, 50% of total value of booking
- 1 month prior to the event taking place, 100% of total value of booking
- In the event of the club re-letting the booked facilities the cancellation charge shall be reduced by the amount of the revenue received by the club from such re-letting.
- Notice of cancellation must be given in writing.

Our Cancellation Rights

Sand Martins Golf Club reserves the right to cancel any booking forthwith and without any liability on its part in the event of any damage or destruction of the club by fire or any other cause, any shortage of labour or food supplies, lock-outs or industrial action, or any cause beyond control of the club that will prevent it from performing its obligations in connection with any booking.

Final Payment

- Final details i.e., menu, wines, schedule etc, must be received by Sand Martins Golf Club at least a month prior to the function.
- The final number of guests should be confirmed 14 working days prior to the event. The Club may allow you to increase the final numbers attending within 7 days prior to your event at their discretion, but reductions from final numbers are not permitted.
- Sand Martins Golf Club reserves the right to vary the menu and wines specified in confirmation letters in the event of unavailability of any items.
- All prices include VAT and are subject to change without prior notification.

House Rules

- F. A. No food or beverage may be brought from outside into the premises or consumed on the premises unless provided by us. Food must not be taken off the premises following your event and please note under Health & Safety regulations food cannot be displayed for more than two hours and will be removed following this period. A minimum food order is required for all events.
- G. The club requires knowledge of any proposed third-party contractors for entertainment or services for the function. A PLI (Personal Liability Insurance) certificate and PAT certificate for all electrical elements of the entertainment is required before the date of the event. You are advised that allmusic must be kept to a reasonable sound level and the Club management reserves the right to determine the level of noise and clients and their suppliers are obliged to adjust this level.
- H. If you or any of the guests cause any nuisance or offence to our visitors, members or employees, we reserve the right to request those individuals leave the premises. All children must be supervised by an adult.
- I. The client will be responsible for any loss or damages sustained by the Club in respect of the premises, furnishings, utensils or equipment, whether the same is caused wilfully or by negligence or default, and shall be liable for the cost or replacement, cleaning or repair plus compensation for the loss of business caused thereby.
- J. You may not install any equipment, erect any display, make any alterations or affix anything to our premises without prior consent from the Management Team.
- K. No sale, auction or business shall be transacted at Sand Martins Golf Club without prior written consent of the Club.
- L. If in the opinion of the Club, the client, guest or representatives should act in a manner considered to be prejudicial to the good name of Sand Martins Golf Club, the Club shall be at liberty to terminate the contract or event forthwith, without being liable for any refund or anycompensation to the client.
- M. The customer agrees to be bound by all reasonable instructions of duly authorized representatives of Sand Martins Golf Club in respect of the conduct of the event and shall further ensure that those attending shall similarly comply.
- N. Balloons, decorations, flowers and centre pieces are provided by the customer, access to the function room can be obtained by prior arrangement. All balloons must be supplied on the day of the event and removed on the night. Party poppers and confetti are not permitted on the premises.
- O. For lunch bookings parties must vacate the room by 17.00. Evening events start at 19.00, unless otherwise agreed in advance by the Management. Earlier access to organisers is subject to availability.
- P. Any written information made available to the client by Sand Martins Golf Club shall be deemed to be incorporated herein and in the event of a dispute these Terms and Conditions shall prevail.
- Q. No modifications to these Terms and Conditions shall be binding upon Sand Martins Golf Club unless the same is in writing and duly signed by a properly authorized Manager at Sand Martins Golf Club.
- R. The laws of England shall govern this contract and any dispute referred to the English Courts.

I have read and accepted the terms and conditions.

Signature: Date:

No. Of Guests:

Booking Form

Name:.....

Address:.....
.....
.....

Telephone Number:

Email:.....

Date of Event:.....

No. of Guests:

Event Title:.....
.....

This booking form, together with the terms and conditions shall form the basis of your contract with Sand Martins Golf Club.

I understand the £500 deposit payment, enclosed with this booking form, is a non-refundable, non-transferrable, payment.

I confirm I have read and understood the terms and conditions of booking an event at Sand Martins Golf Club.

Signature:

Date:.....



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