

SAND MARTINS

G O L F C L U B

E V E N T S





Welcome to Sand Martins

Thank you for considering Sand Martins as the venue for your event.

Our first-floor private event room, with stunning views over the golf course and grounds, has its own bar and balcony, and is perfect for all types of events. Whether it is a Christening, Birthday Celebration, Wedding Reception or Anniversary, our dedicated Events team will ensure your occasion is truly special in every way.

With our beautiful location complimented by a south facing patio and private entrance, we have ample parking and are able to accommodate up to 150 guests. The flexibility of our room also allows us to cater for smaller, more intimate occasions.

We understand each event is very unique so our Events Team are dedicated to taking care of all the planning for big occasions from the initial enquiry through to the big day, leaving you to enjoy the event. From entertainment, decorations, cakes, flowers, stationery to transport and local accommodation — let us make recommendations. 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 is a sample of our menus, however if you would like a bespoke menu, just let us know and we will come up with some suggestions! Please speak with us regarding any allergens or dietary requirements you may have.

The best way to start to get a feel for your occasion is to arrange a time to come and view our facilities. We would be delighted to show you around and find out more about how we can make your event special.

We look forward to meeting you soon.

Kind regards

Katrina Santos

*Sales & Events Coordinator
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sales@sandmartins.com*

Finger food Options



Finger Buffet



**£20pp | Additional Items £4.50pp Please
select any six items from the list below**
• 100% of guests must be catered for

Selection of well filled sandwiches

Mini duck spring rolls with hoisin sauce

Pate topped grilled ciabatta

Selection of fresh crudités and dips

Pitta bread with hummus and olives

Cherry tomato and mozzarella skewers

A selection of quiches

Char grilled tomato red onion basil and parmesan bruschetta

Tortilla chips with salsa and sour cream

Cocktail chipolatas in honey & sesame seeds

Mini vegetable spring rolls

Teriyaki chicken strips

Falafel bites with hummus

Breaded goujons of plaice

Chicken satay skewers

Spiced chicken drumsticks

Bacon wrapped sausages

Mini vegetable samosas

Cajun spiced potato wedges

Stone baked pizza slices

Mini pork sausage rolls

Lamb kofta with a tzatziki dip

Pigs in blanket with honey and
mustard



Canapes



£13.50pp (selection of 3) | Additional Items £4.50pp
• 100% of guests must be catered for

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

Bacon wrapped chipolatas with honey and mustard



Casual Dining

If choosing two courses, please choose dessert from the buffet desserts menu



Classic Barbecue



(£22pp | With dessert £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



Tea, Coffee and Mints £2.50



Deluxe Barbecue



(£29pp | With dessert £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 tomatoes

Mixed garden salad

Roast vegetable cous cous salad

Mature grated cheddar

Floured baps and butter



Tea, Coffee and Mints £2.50



Hot Fork Buffet



(1 course £22pp | 2 course £28pp) • Choose two from the following or three if over 50 guests
Minimum Numbers 24 guests

- Lamb Tagine
- Italian meatballs in a rich tomato and basil sauce
- Slow cooked Hungarian beef goulash
- Sauté chicken with button mushrooms and tarragon sauce
- Italian lasagne with garlic bread and shaved parmesan cheese
- Slow cooked Chilli con carne with coriander sour cream (v -Available)
- Three bean chilli with coriander sour cream (v)
- Chicken with chorizo, basil, and plum tomato sauce
- Chicken tikka masala, rice, poppadum and mango chutney
- Thai red chicken curry
- Ricotta and baby spinach cannelloni with garlic and basil bread (v)
- Haddock baked in a cheddar and leek sauce
- Seasonal vegetable risotto (v)
- Creamy mashed potato topped fish pie with dill and parsley
- Creamy chicken, mushroom, and leek pie
- Steak, ale and onion pie
- Butcher’s pork sausages in a rich onion gravy
- Irish lamb stew with barley and cabbage
- Thai green coconut chicken curry
- served with
- Rice, mashed potato, new potatoes or cous cous, as appropriate
- Choice of mixed leaf salad or roasted Mediterranean vegetables
- Bread rolls and butter
- Various dips and sauces

Tea, Coffee and Mints £2.50



Cold Fork Buffet



(1 course £22pp | 2 course £28pp)
Minimum numbers of 24 guests

- 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

Tea, Coffee and Mints £2.50



Carvery



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

Choose one meat from the following or two meats if over 24 guests

Roast topside of beef

Leg of lamb (supplement £2.95pp)

Chicken

Pork loin or leg

Gammon

Norfolk Turkey

served with

Yorkshire pudding

Roast potatoes

Market Vegetables

Gravy

Bread rolls and butter

Sauces according to the meats selected



Tea, Coffee and Mints £2.50

Buffet desserts



Choose two from the following or three if over 50 guests

French apple tart with vanilla cream

Salted caramel and chocolate cheesecake

Baked cheesecake with a sour cream topping and fruits of the forest

Lemon tart with vanilla cream

Trio of chocolate truffle

Syrup sponge pudding with vanilla custard

Malted milk and Irish cream mousse

A selection of cheese and biscuits

Lemon meringue pie

Tropical fresh fruit salad

Banoffee cream pie with cinnamon cream

Raspberry and chocolate brûlée cheesecake

Apple & cinnamon crumble tart with custard

Bread & butter pudding with vanilla custard

Sticky toffee pudding with vanilla cream

Strawberry Eton mess cheesecake

Chef's selection



Tea, Coffee and Mints £2.50

Premium Menu

Please choose one starter, one main course and one dessert from the choices for all guests. Vegetarians and any other special dietary requirements can be catered for with advance notification.

Two course £29
Three course £35

Starters



Chef's seasonal soups

Chicken liver pate with grilled ciabatta and red onion chutney

Chargrilled corn-fed chicken, avocado, crispy Parma ham salad with a French dressing and crisp croutons

Filo wrapped prawns on coriander and lime dressed leaves with sweet chilli sauce

Cajun spiced chicken salad with a tomato salsa, crushed avocado and sour cream

Smoked haddock spring onion and mozzarella fishcake, with basil mayonnaise and mixed leaves

Chicken Caesar salad with romaine lettuce garlic croutons and parmesan

Duo of prawn and avocado salad with a cocktail dressing

Smoked duck breast (or goats' cheese) and beetroot salad with peppery watercress and pomegranate (v)

Parma ham and melon salad with a balsamic reduction and watercress

Smoked Scottish salmon and trout pate with grilled ciabatta and lemon dressed leaves

Baked field mushroom stuffed with three cheeses and spinach on a mixed leaf salad (v)

Mozzarella and heritage tomato salad with olive tapenade, basil balsamic reduction and rocket (v)

Crayfish tail cocktail with mixed leaves and avocado

Grilled vegetable carpaccio with lemon dressing, basil and toasted pine nuts

Watermelon and Greek feta cheese salad with basil pesto dressing (v)



Mains



- Pork tenderloin wellington with mashed potatoes and a creamy wholegrain mustard sauce
- Pan fried duck breast with butternut squash, green beans and a roasted garlic and thyme gravy
- Parma ham wrapped cornfed chicken filled with basil and mozzarella on a roasted tomato and garlic sauce
- Roasted corn-fed chicken breast on lyonnaise potatoes with a creamy tarragon sauce
- Pan fried salmon supreme, herb new potatoes, tender stem broccoli and hollandaise sauce
- Herb and parmesan crusted smoked cod loin on mashed potatoes with a cheddar sauce and mixed greens
- Slow cooked rolled shoulder of lamb with potato gratin and seasonal greens
- Crisp roasted pork belly with mashed sweet potatoes and coriander, green beans and an Asian stock reduction
- Sticky slow cooked beef daube in a rich red wine gravy on butter and rosemary mashed potatoes
- Confit duck leg with braised red cabbage and celeriac
- Lamb rump slow cooked in a rosemary gravy with roast garlic mashed potatoes (supplement £2.95pp)
- Gloucestershire old spot pork sausages on butter mashed potatoes with onion gravy and crisp onion rings
- Beef fillet steak with peppercorn sauce, fondant potatoes and seasonal greens (supplement £4.00pp)
- Traditional nut roast with portobello mushroom and crisp garlic potatoes (v)
- Goats' cheese, spinach, mushroom and feta tart with watercress, herb potatoes and a tomato and basil sauce (v)
- Seasonal vegetable risotto (v)
- Roasted vegetable Goan style curry with steamed rice, naan bread and poppadom (v)
- Mediterranean vegetable pithivier with new potatoes and tender stem broccoli (v)



Desserts



- Lemon tart with vanilla cream and raspberry coulis
- Chocolate and caramel layered mousse
- Strawberry and prosecco truffle mousse
- A selection of cheese and biscuits
- Vanilla panna cotta with fruits of the forest and crumble topping
- Coffee mousse with amaretto cream
- Chocolate tart with vanilla cream
- French apple crumble tart with custard
- Salted caramel and chocolate cheesecake
- Trio of chocolate truffle mousse
- Malted milk and Irish cream mousse
- Baked cheesecake with fruits of the forest and sour cream
- Strawberry Eton mess
- Key lime pie with cream



Tea, Coffee and Mints

Traditional Menu

Please choose one starter, one main course and one dessert from the choices for all guests. Vegetarians and any other special dietary requirements can be catered for with advance notification.

Two course £23
Three course £27



Starters



Seasonal Chef's soup (v)

Tomato and mozzarella salad with rocket (v)

Ardennes pate with toasted French bread salad and caramelised red onion chutney

Salmon and dill fishcake with mixed leaves and herb mayonnaise

Grilled chicken and bacon salad with French dressing and garlic croutons

Spiced lamb kofta on a coriander and cucumber salad with yogurt dressing

Roast chicken and avocado Caesar salad with parmesan

Prawn cocktail with smoked paprika Marie Rose dressing, cucumber, mixed leaves and lemon

Smoked Scottish mackerel pate with toasted French bread

Chargrilled peri peri chicken sweetcorn and avocado salad

Greek salad with barrel aged feta, sundried tomatoes, and olives (v)

Crisp breaded Somerset brie with cranberry sauce (v)

Tomato, basil, and red onion bruschetta with rocket pesto (v)

Herb breaded button mushrooms with a confit garlic mayonnaise and rocket (v)

Salt and pepper squid with a tzatziki dip and mixed leaves

Poached pear and stilton salad with crisp croutons and watercress

Crisp fried whitebait with a garlic and parsley mayonnaise dip



Mains



- Thai red chicken curry with steamed rice
- Shepherd's pie/Cottage pie with mature cheddar topped mashed potatoes and market vegetables
- Pork Cumberland sausages with mustard mashed potatoes, peas and gravy
- Chicken tikka masala with rice, mango chutney and a tomato and onion salsa
- Slow cooked Chili con carne with coriander, rice and sour cream topping (v- option available)
- Italian meatballs in a rich tomato sauce with garlic and parsley mashed potatoes
- Parsley breaded cod loin on roasted potato wedges with a rustic tartar sauce and mushy peas
- Choose one Pie for entire party:-
Chicken and Leek
Steak and Ale
Chicken and Mushroom
- Chicken schnitzel topped with a creamy parsley and mushroom sauce
- Chicken and field mushroom stroganoff with rice, sour cream and flat leaf parsley
- Moroccan spiced lamb stew on fragrant couscous with minted yogurt
- Chargrilled chicken topped with bacon and cheese with herb potatoes and tomato basil sauce
- Slow cooked tomato and rosemary infused beef stew with mashed potatoes and roast courgettes
- Italian lasagne with garlic bread, shaved parmesan cheese and rocket and tomato salad
- Goats' cheese spinach and red onion puff pastry tart (v)
- Seasonal vegetarian risotto with shaved parmesan (v)
- Moroccan style chickpea butternut squash stew with couscous (v)



Desserts



- French apple tart with custard
- Panna cotta with mango and ginger crumble topping
- Lemon tart with Chantilly cream
- Fruits of the forest cheesecake
- Chocolate and caramel duo mousse
- Trio of chocolate truffle
- A selection of cheese and biscuits
- Sticky toffee pudding and custard
- Mixed berry Eton mess
- Lemon Meringue pie
- Tropical fresh fruit salad
- Bread and butter pudding with custard



Tea, coffee and mints



Wine List

Red Wine



Crescendo Merlot | Italy

Intense ruby red with violet hue. Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round and complete.
£25

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

Wild Ocean Cabernet Merlot | Argentina

A richly-textured velvety wine with ripe plub and blackcurrant fruit aromas and a touch of vanilla oak. Soft and juicy
£27

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
£27

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
£22

Michel Servin Blanc | France
With an up-front nose of citrus fruit, this is a grassy and herbaceous blend with invigorating elderflower hints.
£24

Viertalo Sauvignon Blanc, Airen | Spain
With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel
£25

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

Riscos Viognier Reserva | Chile
A soft, rounded wine with notes of ripe peach and soft floral aromas. On the palate are fruity notes, with silkness and freshness
£26

Kokako Sauvignon Blanc | New Zealand
Gooseberry, pink grapefruit and tropical passion fruit with a citrus backbone. Fresh acidity with more mid-palate weight
£36

Ice Buckets

Beer Bucket
2 x Peroni
2 x Budweiser
2 x Bulmers
2 x Peroni 0%

£35.00 per bucket

Soft Drink Bucket
2 x Coke
2 x Diet Coke
2 x J20
(Orange & Passion fruit, Apple & Mango, Apple & Raspberry)
2 x Appletizer

£22.00 per bucket

Rosé Selection



Bel Canto Pinot Grigio delle Venezie Rosé | Italy
Pale pink, rich in red fruits and floral on the nose, Fresh, crunchy taste, with a good structure.
£24

Balade Romantique Rosé | 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
£29

Champagne available on request

Reception Drinks



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

Other information

Friday & Saturday

12:00 - 17:00	£300	09:00 - 17:00	£300
19:00 – 00:00.....	£400	09:00 - 12.00	£250
Bar Extension (00:00 - 01:00)	£150	12.00 - 17:00	£250
		19:00 - 00:00	£300

Your event will include the following:

- Use of our event room with private bar, dance floor, balcony, patio and cloakroom
- Dedicated events team
- White linen table cloths
- Staffing of the event
- Furniture and crockery
- Room set up
- Use of the silver cake stand and knife
- VAT and service charge

Room capacities

Capacity of 110 for a formal event
Capacity of 150 for an informal reception

Sunday to Thursday

09:00 - 17:00	£300
09:00 - 12.00	£250
12.00 - 17:00	£250
19:00 - 00:00	£300

Corkage rates

Wine 75cl	£12.00 per bottle
Sparkling Wine.....	£15.00 per bottle
Magnum Sparkling Wine	£20.00 per bottle
Champagne	£20.00 per bottle
Magnum Champagne	£25.00 per bottle

Notice must be given of all beverages being brought into the Club from outside prior the day of the event. Any beverages that the Club has not been notified of cannot be served or dispensed to your guests. The Club reserves the right to confiscate these beverages until after the event.

***A children's menu is available on request.

Chair cover hire, centre pieces and extras

- Chair covers and a sash in the colour of your choice are available to hire.
- We have a number of centre pieces for hire too, ask us for details.
- We also have suppliers for place cards, table plans etc, check our suppliers list for details.

To make a booking

A provisional booking will be held for two weeks before being released. 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 £200. These are required within two weeks of making the provisional booking before we release the date without further notice.

Terms and Conditions

Deposits

After provisionally reserving your event at Sand Martins Golf Club, a completed booking, 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 – all major UK credit/debit cards are accepted for payment apart from American Express
- 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 close

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. In the event that you need to cancel your event due to you or your guests contracting

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. This includes anybody forced to self-isolate or due to illness.
- 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

- 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.
- B. 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 all music must be kept to a reasonable sound level and the Club management reserves the right to determine the level of noise andclients and their suppliers are obliged to adjust this level.
- C. 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 and remain within the function room at all times.
- D. 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.
- E. Sand Martins Golf Club does not accept responsibility for any damage to or loss from vehicles using our car park
- F. 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.
- G. No sale, auction or business shall be transacted at Sand Martins Golf Club without prior written consent of the club.
- H. 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 any compensation to the client.
- I. 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.
- J. Balloons, decorations, flowers and centre pieces are provided by the client, 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.
- K. 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.
- L. 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.
- M. 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.
- N. The laws of England shall govern this contract and any dispute referred to the English Courts.
- O. I have read and accepted the terms and conditions

Event Booking

Event Booking Form

Name:.....

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

Telephone Number:

Email:.....

Date of Event:.....

Approximate 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 £200 deposit payment, enclosed with this booking form, is a non-refundable, non-transferable, 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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