The 19th Hole

Thorney Golf Centre
English Drove
Thorney
Peterborough
Cambs PE6 0TJ

Telephone: 01733 271218

The 19th Hole

Wedding Brochure

Packages

A.
Linen, Tablecloths, Napkins - £1.50 per head

B.
Chair Covers & Sashes
Mirrors with Tea Lights, wishing Well
and Mr & Mrs Sign - £325.00

C.
Fairy Light Backdrop
for Top Table - £150.00

D.
Sweet Cart only - £75.00
Sweets £1.00 per head

E.
Alternate Package
All of the above for 100 Guests including sweets £750.00

F.
DJ - £250.00

G.
Venue Hire - £300.00

This brochure has been designed to help you to make the most of your special day here at The 19th Hole.

Our fully air-conditioned function room can cater for up to 150 guests, and allows for 120 guests requiring a formal sit down meal.

We have a wide menu selection, both for Main Reception and Evening Buffet.

A fifty point Wedding checklist has been provided to help you plan a wonderful and memorable wedding

We trust that we can help you to celebrate your special day in style.

A minimum non-refundable deposit of £300 is required on booking your function to guarantee your date.

Final Payment is due in full three weeks prior to the reserved date.

Confirmation of all requirements and guest numbers must be finalised in writing three weeks prior to the reserved date.

The Wedding Breakfast Menu

STARTERS

Homemade Soup
A hearty bowl of homemade soup served with a bread roll & butter

Chicken Liver & Brandy Pate
A rich chicken liver &brandy pate, accompanied with a red onion marmalade served with a bread roll & butter

Stilton Mushrooms (v)
Sautéed mushrooms in a rich stilton cream sauce served on a toasted crouton

Trio of Melon Balls (v)
Served with a mixed berry compote

Vegetable Spring Rolls (v)
Served with a sweet & sour dip

MAIN COURSES

Guinea Fowl
Breast of locally farmed guinea fowl filled with a pork & leek stuffing
Wrapped in bacon & topped with red wine gravy

Traditional Roast
Choose from topside of beef, breast of chicken, turkey or pork loin
Served with yorkshire pudding

Wild Mushroom Chicken
Breast chicken served with a wild mushroom cream sauce

24 Arrange wedding dress fitting
25 Co-ordinate wedding trousseau
26 Select bridesmaids dresses
27 Hire morning suits
28 Choose page boy suits
29 Select flowers for bride's bouquet
30 Select flowers for bridesmaids
31 Organise flowers for church
32 Co-ordinate flowers for reception tables
33 Arrange flowers for mother's gifts
34 Arrange button holes for men
35 Book hairdresser for bride and bridesmaids
36 Prepare speeches for wedding reception (groom, bride's father and best man)
37 Plan seating arrangements
38 Decide top table seating arrangements
39 Confirm final numbers for reception
40 Confirm final numbers for evening reception
41 Ascertain any special menu requirements
42 Confirm entertainment for evening reception
43 Organise decoration for reception
44 Select gifts for bridesmaids
45 Select gift for best man
46 Select gifts for page boys
47 Co-ordinate welcoming line
48 Clarify storage of wedding presents
49 Cancel milk and newspapers whilst on honeymoon
50 Trust the 19th Hole to give you a special day.

Wedding Checklist

Our 50 point plan for the perfect wedding

1. Book church or registry office
2. Book service
3. Confirm date and times of reception
4. arrange organist/choir
5. Create wedding reception guest list
6. Prepare evening reception guest list
7. Order printing of wedding invitations
8. Select wedding present list
9. Post wedding invitations
   (include map and directions to church and reception)
10. Post evening reception invitations
11. Book photographer
12. Organise video of wedding and reception
    (check with vicar as some churches make a separate charge)
13. Organise chauffeur driven wedding cars
14. Choose and purchase wedding rings
15. Book honeymoon
16. Order wedding cake
17. Organise cake stand and knife
18. Choose menu for wedding reception
19. Choose menu for evening reception
20. Decide on drinks required for arrival and toast
21. Decide on drinks for the wedding reception meal
22. Decide on drinks for evening reception
23. Co-ordinate colours for tablecloths and napkins

Chicken Supreme
Supreme of chicken served on a bed of creamy leeks

Three Meat Carvery
Served with all the trimmings

Salmon Fillet
Choose from a creamy leek or wild mushroom cream sauce

VEGETARIAN MAIN COURSES

Broccoli, Stilton & Cashew Nut Bake (v)
Vegetable Crumble (v)
Vegetable Wellington (v)

DESSERTS

Cheesecake
Either - Chocolate Orange, Millionaires Shortbread, Lemon Meringue, Winter Berry, Bounty, Black Cherry or White Chocolate & Raspberry

Crème Brûlée
This can be made with a variety of flavours

Profiteroles
Either - Topped with a chocolate sauce or with a baileys cream filling & white chocolate sauce

Lemon & Raspberry Posset
Served in a champagne flute

Selection of Luxury Ice Cream

Cheese & Biscuits (£1.50 supplement)
A selection of fine cheese

£30.00 per guest

These are menu ideas, if there is something else you would prefer please let us know

Wedding Buffet Menu

MENU 1 - £8.95 per guest
Finger Buffet
Selection of assorted sandwiches, sausage rolls, cocktail sausages, vegetable spring rolls, chicken goujons and spirals

MENU 2 - £9.95 per guest
Finger Buffet
Selection of assorted sandwiches, sausage rolls, cocktail sausages, vegetable spring rolls, vegetable samosas, chicken goujons, cheese & pineapple, quiche, selection of dips and spirals

MENU 3 - £17.50 per guest
Carved Buffet
Ham, beef, turkey, mixed salad, coleslaw, potato salad, rice salad, pasta salad, waldorf salad, quiche, hot new potatoes, bread rolls & butter

Cheese & Pâté Boards - £8.50 per guest
A selection of fine cheese and pâté served with bread rolls and crackers

Starters - £5.00 per guest
A wide selection available on request

Desserts- £5.00 per guest
A wide selection available on request

BARBECUE £12.50 per guest
4oz burger served in a brioche bun, lincolnshire sausage, chicken drumstick, new potatoes & assorted salads

Wine and Toast Packages

CRYSTAL - £9.50 per guest
Bucks fizz or orange juice on arrival
One glass of house wine, red or white with your meal
A glass of sparkling wine to toast the bride & groom
Champagne supplement - £3 per head

DIAMOND - £12.50 per guest
Bucks fizz or orange juice on arrival
Two glasses of house wine, red or white with your meal
A glass of sparkling wine to toast the bride & groom
Champagne supplement - £3 per head

PLATINUM - £13.50 per guest
Pimms or orange juice on arrival
Two glasses of house wine, red or white with your meal
A glass of sparkling wine to toast the bride & groom
Champagne supplement - £3 per head

Orange Juice - £7.50 per jug

Tea or Coffee - £2.00 per guest