

Weddings

AT
THE WARWICKSHIRE GOLF & COUNTRY CLUB



Let us propose...

the following

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The Warwickshire Golf & Country Club

A great venue for the best day of your life! The beautiful surroundings and fantastic facilities will help make your day truly special. The Warwickshire Golf & Country Club is a Civil Ceremony Venue and holds a license for every Reception Room within its Conference & Banqueting Centre. We have the ability to cater for Weddings of any size (up to a maximum of 220 guests) and can tailor make a day to suit your own individual requirements.

Not only can you hold your Ceremony here but we can also cater for your Wedding Breakfast or Evening Buffet. Take a look at the Earls & Kings Upgrade Packages and let us organise everything from your table arrangements to evening entertainment.

The Warwickshire is the ideal setting for photographs with beautiful lakes offering great backdrops. We can also cater for other special occasions such as Birthdays, Christenings, Anniversaries, Christmas Parties, Functions and Conferences.

Civil Ceremony Room Capacities

Royal Room - 100 Guests

Royal Leamington Room - 160 Guests

Leamington Room - 60 Guests

Leamington Spa Room - 120 Guests

Spa Room - 60 Guests

Royal Leamington Spa Room - 190 Guests

Accommodation

We have a host of special rates available at the local hotels for all your accommodation requirements.

Room Hire Rates

Royal Room

(100 Guests - Banquet Style) £550

Leamington Room

(40 Guests - Banquet Style) £275

Spa Room

(60 Guests - Banquet Style) £375

Royal Leamington Room

(140 Guests - Banquet Style) £825

Leamington Spa Room

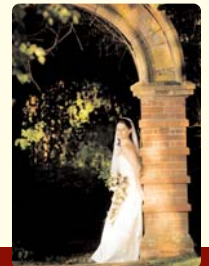
(100 Guests - Banquet Style) £650

Royal Leamington Spa Room

(220 Guests - Banquet Style) £1200

Civil Ceremony Rate

£375



Earls & Kings Upgrade Packages

Upgrade your wedding package by adding one of the following special touches to your Wedding Day.

Earls Package

Table Plan

Table Place Cards

Entertainment - Choice of Pianist/Harpist/String Quartet/DJ/Band

Table Decorations - Flowers/Balloons

Chocolate Fountain / Champagne Fountain

Hire of a Silver Antique Cake Stand & Knife

Masters Of Ceremony

Kings Package

All of the above including;

Summer/Winter Aura Beauty Treatments

Summer/Winter Golf

Swimming Pool, Spa Area & Sun Terrace Passes

Engraved Cake Knife

Contact our Wedding Co-ordinator for prices.

Aura Wedding Treatments

Winter Packages

For the Bride

Hot stone back massage
Luxury Jessica spa manicure with heated mitts
Clarins pre party facial

£105
2 hours

For the Groom

Hot stone back massage
ESPA facial for men (includes scalp massage)
Manicure for men

£110
2 hours 15 minutes

Summer Packages

For the Bride

Clarins Aromatic polisher
Jessica manicure and pedicure

£90
2 hours 30 minutes

For the Groom

Clarins fitness facial
Manicure for men

£65
1 hour 15 minutes

Honeymoon Package

Clarins Aromatic polisher
Back massage
File/varnish hands and feet

£95
2 hours

Wedding Menus

Canapés

Price Upon Request

Starters

Pearls of Melon and Strawberries £5.00
Marinated in Sparkling Wine and Raspberry Syrup

Confit of Duck Leg £8.00
Served on a bed of Red Cabbage with a Port and Ginger Jus garnished with Deep Fried Leeks

Salmon and Monkfish Terrine £8.00
Served with a Roasted Pepper Salad and a Lime Dressing

Cream of Asparagus Soup £5.00
Served with Blue Cheese Straws

Caramelised Goats Cheese Tartlet £6.00
Served on a bed of Roasted Red Onions, an Orange and Rocket Salad and a warm Goats Cheese Dressing

Pan-fried Red Mullet £8.00
Served with a Green Caper Dressing topped with Rocket and Herbs

Warm Chicken Caesar Salad £6.00
Served with Lardons of Bacon, Ciabatta Croutons and a rich Caesar Sauce

Main Courses

(50% Off for Children under 5 years old)

Sirloin of Beef £17.00
Sirloin of Beef served with Yorkshire Pudding, Roasted Vegetables and Braised Potatoes

Fillet of Beef Wellington £18.00
Fillet of Beef, pan fried with a Mushroom Duck cell, wrapped in Bacon and Puff Pastry served with turned Braised Potatoes, Green Beans and served with a Port Jus

Stuffed Chicken £13.00
Chicken stuffed with Wild Mushroom Parfait wrapped in Pancetta served with a Red Wine Jus, with Roasted New Potatoes, Baby Carrots

3 Bone Welsh Rack of Lamb £17.00
With a Herb and Juniper Berry Crust, on an Olive Mash topped with Roasted Parsnips and Green Beans and served with a Rosemary Jus

Pan-fried Pork Fillet £16.00
With a Cream Cinnamon Sauce, Wild Mushrooms and Roasted Shallots served on a Monk Potato with Roasted Vegetables topped with Deep Fried Leeks

Shank of Lamb £16.00
Slow Braised Shank of Lamb served in its Jus with an Olive Mash, Green Beans and Carrots

Pan-fried Salmon £13.00
Fillet of Salmon pan-fried with Herbs and Butter with Baby Spinach served with a Seafood Sauce and Baby New Potatoes

Vegetarian Options

Available on request

Wedding Menus

Desserts & Coffee

White and Dark Chocolate Cheesecake £6.00

Served with Wild Berries and a White and Dark Chocolate Sauce

Strawberry Shortbreads £6.00

Home-made Shortbread Biscuits topped with a Wild Berry Mousse with Chocolate Cigars and a Sugared Mint

Red Wine Pear £6.00

Pear poached in Red Wine served cold with its own Jus with Fresh Raspberries and a Vanilla Sauce

Lemon Tart £6.00

Home-made Lemon Tart with a crispy topping of Sugar and Nuts served with Fresh Strawberries and Cream

Apple Tart Ta Tan £6.00

Served warm with a Toffee and Cream Sauce with Fresh Raspberries and Mint

Plate of Cheese (per person) £7.00

Brie, Cheddar and Stilton served with Grapes, Apple, Biscuits and Butter

Cheese Platter (Per Table) £18.00

Selections of Cheese & Biscuits

Coffee, Tea & Mints £2.00

Children's Menu

£7.95 per child (under 10's)

Breaded chicken nuggets

Grilled chicken fillets

Breaded cod fillet fish fingers

Sausages in gravy

All the above served with a choice of chips, new potatoes or mash and beans, peas or sweetcorn.

Cheese and tomato pizza wedges with salad and garlic bread slices

Penne pasta bolognaise with garlic bread slices

Roasted vegetable and tomato sauce pasta bake with garlic bread slices

*All followed by
strawberry, vanilla and chocolate ice cream with fan wafer biscuits*

Drinks Packages

Silver

£15.00 per person

Glass of wine or Orange Juice on arrival

Half bottle of house wine with meal

Glass of sparkling wine for toast drink

Gold

£20.00 per person

Glass of Pimms or Bucks Fizz on arrival

Half bottle of house wine with meal

Glass of champagne for toast drink

Platinum

£25.00 per person

Glass of champagne on arrival

Half bottle of choice wine from our wine list with meal

Glass champagne for toast drink

Buffet Menus

Evening Buffet

6 items - £12.00 per person
8 items - £16.00 per person
10 items - £18.00 per person

Honey and grain mustard glazed cocktail sausages
Selection of quiche fingers
Vegetable crudités, pitta fingers and bread sticks with dips
An assortment of sandwiches
Breaded chicken drumsticks, BBQ dip
Cheddar cheese, tomato and red onion ciabatta slices
Cocktail sausage rolls
An assortment of mini wraps
Crispy vegetable samosas with sweet and sour dip
Cajun jacket wedges with sour cream and chive dip
Breaded plaice goujons with tartare dip
Buffet pork pie pieces with Dijon mustard dip
Salted ribs, peanuts and tortillas with a salsa dip

Finger Buffet Desserts

Cream filled profiteroles tower with white chocolate sauce and strawberries
Chocolate brownies and cookies
Mini blueberry and chocolate muffins

Evening BBQ Menu

£22.00 per person

Chicken thigh marinated in garlic and thyme
Butchers style beef chip steaks burger
Cajun style thick pork steak
Warwickshire Cumberland sausage with sautéed onions

All of the above is cooked on the barbecue then served with the following:

Baked jacket potatoes and new potatoes
Crusty French Bread and soft floured baps
Mixed leaves, coleslaw, tomato, cucumber and red onion pesto pasta
A selection of sauces and dips

Followed by a selection of cold desserts

Hog Roast

£22.00 per person - Minimum Number of 50 guests required

Includes staffing, machine hire, crispy crackling, homemade apple sauce and stuffing, large soft floured rolls

Additional £2.95 per person for Jacket Potatoes and Chive Butter, and English Garden Salad

Wine List

White Wine

Riddle Chardonnay - Semillion, S. E Australia

Crisp and dry with a soft, creamy texture with lime flavours and subtle oak characters 2

£15.25

250ml - £4.90 • 175ml - £3.70

Stonehaven Riesling, S. Australia

Medium bodied, with flavour profile of pineapple, lime and green apple 3

£17.95

Cullinan View Chenin Blanc, South Africa

Well balanced with a youthful, fruity character and a fresh zesty acidity 1

£15.25

250ml - £4.95 • 175ml - £3.70

Ruffino Lumina Pinot Grigio, Italy

With substance and finality, the flavour profile consists of notable pear and citrus hints.

A lively, medium bodied white wine 4

£17.95

Tierra Sauvignon Blanc, Chile

Fresh fruit, citrus and mineral notes with a clean finish 2

£15.75

250ml - £4.95 • 175ml - £3.70

Rose

Whispering Hills White Zinfandel, California

A salmon pink wine with fresh summer-fruit flavours and a lively acidity 5

£15.25

250ml - £4.95 • 175ml - £3.70

Wine List

Red Wine

Don Jacobo Rioja Crianza, Spain

Abundant bright raspberry aromas mingle with cherries and is layered with a creamy barrique character C

£18.95

Hardys 'The Riddle' Shiraz Cabernet, S.E Australia

Spicy pepper, raspberry and cherry fruit, blackcurrant, capsicum and mint C

£15.25

250ml - £4.95 • 175ml - £3.70

Kleine Zalze Pinotage, South Africa

Distinctive, refreshing and very fruity flavour B

£15.95

Chateaux Moulin Du Barrail, Bordeaux France

Intense black cherry aroma with vanilla oak cream. Powerful and well balanced D

£22.95

Tierra Merlot, Chile

Dense, structured, with layers of blackcurrant and integrated oaks D

£15.25

250ml - £4.95 • 175ml - £3.70

Wine List

Sparkling Wines

Berri Estate Cuvee Brut, S.E Australia

A soft, fruity Aussie sparkler with a lively effervescence. The aromatic sultana and the crisp Colombard and Chenin Blanc grapes makes a perfect combination of fruit and acidity 2

£17.95

Piper Heidsieck Brut NV, France

85% Pinot grapes give the wine its now stylist, full bodied character, while having the hallmark freshness 1

£45.00

Pinot Grigio Rose Sparkling

Dry yet fruity this sparkling wine is incredibly delicate and refreshing

£17.95

Wine List

Tasting Notes

WHITE WINE rated 1-8

1 being driest

8 being sweetest

RED WINE rated A-E

A being lightest

E being the most full bodied

Drink Options

Including Children's Drinks

Pimms and Lemonade £4.95 Per Glass

Bucks Fizz Champagne £4.95 Per Glass

Bucks Fizz Sparkling £4.50 Per Glass

Sparkling Wine £4.00 Per Glass

Champagne £7.00 Per Glass

House Wine £3.50 Per Glass

Bottled Beers £2.80 Per Bottle

Drink Options

Including Children's Drinks

Jug of Orange Juice £5.00 Per Jug

Orange Juice £2.00 Per Glass

Coca Cola £2.00 Per Glass

Lemonade - £2.00 Per Glass

Your Wedding Food & Wine Planner

Food & Wine Planner

Canapés	Guest nos.....	x	£.....	Total	£.....
Starters	Guest nos.....	x	£.....	Total	£.....
Main Courses	Guest nos.....	x	£.....	Total	£.....
Vegetarian Courses	Guest nos.....	x	£.....	Total	£.....
Children's Courses	Guest nos.....	x	£.....	Total	£.....
Desserts	Guest nos.....	x	£.....	Total	£.....
Cheese Platter's	Platter nos.....	x	£.....	Total	£.....
Coffee & Mints	Guest nos.....	x	£.....	Total	£.....
Evening Buffet	Guest nos.....	x	£.....	Total	£.....
Arrival Drinks	Guest nos.....	x	£.....	Total	£.....
Children's Drinks	Guest nos.....	x	£.....	Total	£.....
Table Wine	Bottle nos.....	x	£.....	Total	£.....
Toast Drinks	Guest nos.....	x	£.....	Total	£.....
Room Hire: £.....					
Civil Ceremony: £.....					
Earl Package / King Package: £.....					
Additional: £.....					
GRAND TOTAL: £.....					

Your Wedding Food & Wine Planner

Menu Choices

Canapés:

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Starters:

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Main Course:

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Vegetarian:

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Children:

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Dessert:

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Cheese Platters:

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Coffee & Mints:

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Evening Buffet:

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Arrival Drinks:

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Children's Drinks:

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Table Wine:

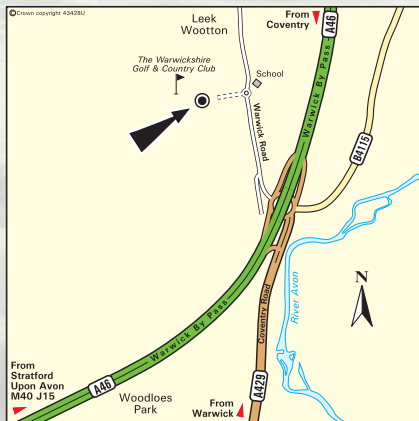
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Toast Drinks:

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Contact Us

Contact Hayley Nevin, Wedding Co-Ordinator on 01926 622 582 or e-mail h.nevin@theclubcompany.com to check the availability of your preferred dates and to arrange a time to view the facilities.



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