



# SILSDEN GOLF CLUB

*Brunthwaite Suite*

## EVENTS PACKAGE

2010

FINE  
CATERING FOR EVERY OCCASION  
[www.yorkshirecatering.com](http://www.yorkshirecatering.com)

Silsden golf club, Brunthwaite lane, Silsden, West Yorkshire bd20onh  
Tel: 01535 652998 Fine Catering: 07940935128  
[www.silsdengolfclub.co.uk](http://www.silsdengolfclub.co.uk)

Thank you for considering Silsden Golf Club for your event. Have a look through the pack and if you wish, give us a call where we can arrange an informal meeting with our chef Stephen Harper. With over 15 years of catering and hospitality experience, Stephens reputation for food of the highest quality, combined with our marvelous setting, have made Silsden Golf Club **THE** place to be for all your functions in the Aire Valley.

### BRUNTHWAITE SUITE

The Brunthwaite Suite can accommodate up to 95 guests for a seated event, possibly more in certain circumstances. On a less informal basis, for example a finger or fork buffet, it is adequate for parties of up to 150 guests. On finer days we have the large patio area overlooking the Aire valley for your enjoyment.

The suite has a fully licensed bar which will remain open throughout your event.

### ROOM HIRE CHARGES

The Brunthwaite suite  
Room hire   £117.50  
Deposit      £100.00

### CAR PARKING

Car parking up to 150 cars

### FOOD

Here at Silsden Golf Club our catering is prepared by **FINE CATERING**, using only fresh ingredients we feel we can offer something very unique.

Choose from our range of carefully selected, tasteful menus, or if you prefer take advantage of our catering experience and tailor the menu according to your exact requirements.

# CANAPÉS

Canapés can be served along with drinks on arrival

Puff pastry, cream cheese and chive slice  
Crispy chicken goujons with sweet chili dipping sauce  
Crayfish cocktail gems  
Vegetable brochette  
Spinach and grain mustard muffins with mint crème fraiche  
Deep fried cod fillets in a beer batter

Choice of three £4.75

Choice of five £5.95

# SIT DOWN MENU

## STARTERS

Parma ham with rocket, roasted cherry tomatoes, fresh parmesan shavings and a honey & grain mustard dressing £5.75  
Crispy Chicken Caesar salad £4.75  
Smoked salmon ruffles with cracked black pepper, lemon and brown bread £4.95  
Cantaloupe melon and seasonal fruits £4.75  
Classic prawn cocktail £5.50  
Home made country pate with Har-Brow winter chutney £3.95  
Chefs home made soup £3.50  
Chefs homemade fishcake with deli mayo iceberg, cucumber ribbons and a tomato relish £5.95  
Confit duck leg with a sweet chilli glaze pak choi and sesame seeds £7.50  
Duo of chicken and spinach terrine with a shallot and balsamic dressing £5.00

## MAINS

Roast Yorkshire beef, Yorkshire pudding and roast potatoes  
RIB £12.95 SIRLOIN £15.95 FILLET £19.95  
Roast pork loin with homemade apple sauce and roast potatoes £11.50  
Breast of chicken with a mushroom, bacon and red wine gravy £10.95  
Pan fried fillet of salmon with champ potatoes and white wine and fresh herb cream sauce £11.95  
Honey glazed breast of duck with steamed greens & a port sauce £15.50  
Braised lamb shank with grain mustard mash and a fresh thyme gravy £12.50  
Trio of sausage, creamed mash and an onion gravy £9.95  
Seabass fillet on a medley of Mediterranean vegetables and fresh basil £14.50  
Roast rump of lamb, dauphinoise potatoes, mint pickle £13.75

(Vegetarian dishes are available on request)

All of the above main courses will be served with seasonal vegetables

Please choose one starter, one main and one dessert from the above menus.

# SIT DOWN DESSERTS

Chefs classic raspberry Eton mess £4.95

Vanilla and cranberry swirl cheesecake with crushed Amaretto biscuits £4.95

Individual blackforest gateau £4.25

Fresh cream profiteroles with warm chocolate sauce £4.95

Fresh fruit platter £4.95

Milk chocolate terrine, white chocolate bubbles, Glava soaked raspberries £4.95

Trio of miniature desserts £6.95

Traditional bramble and apple crumble with vanilla custard £3.95

Light lemon mousse in a brandy snap basket with fresh strawberries £4.50

Vanilla panacotta, orange consommé and praline biscuits £4.95

Mixed berry pavlova with whipped cream and fruit coulis £ 4.50

Coffee and mint chocolates £1.25

All desserts are handmade by our team of professional chefs

*Please choose one starter, one main and one dessert from the above menus.*

## BUFFET 1

Assorted sandwiches  
Selection of freshly baked quiche  
Carved hot roast chicken breast garnished with lemon & rosemary  
Stand pie served with Branston Pickle  
Hot buttered new potatoes  
Rice salad  
Mixed leaf salad  
Freshly prepared coleslaw  
Selection of dips and dressings  
Crisps  
Crusty bread

£6.50 per head

Dessert £2.50 per head

Coffee and chocolates £1.25 per head

## BUFFET 2

Assorted sandwiches  
Carved honey roast ham  
Crispy chicken Caesar salad  
Platters of Scottish Oak smoked salmon ruffles with cracked black pepper and lemon  
Freshly baked quiche  
Selection of hot local sausages  
Hot buttered new potatoes  
Garlic bread  
Pasta salad  
Mixed leaf salad  
Freshly prepared coleslaw  
Selection of dips and dressings  
Crisps  
Crusty bread

£8.50 per head

Dessert £2.50 per head

Coffee and chocolates £1.25 per head

## BUFFET 3

Assorted sandwiches  
Caramelised onion tartlets with goats cheese and thyme  
Carved Yorkshire beef with mustard crème fraiche  
Freshly baked quiche  
Platters of Scottish oak smoked salmon ruffles with cracked black pepper and lemon  
Crispy chicken fillets with sweet chilli dipping sauce  
Freshly prepared coleslaw  
Mixed samsosa and pickle tray  
Mixed leaf salad  
Hot roast potatoes  
Selection of dips and pickles  
Crisps  
Garlic bread  
Selection of fine breads

£10.50 per head

Dessert £2.50 per head

Coffee and chocolates £1.25 per head

## BUFFET 4

Carved Yorkshire beef  
Carved honey glazed ham  
Freshly baked quiche  
Scottish oak smoked salmon ruffles with cracked black pepper lemon  
Parma ham, confit plum tomato and rocket platters  
Rice salad  
Penne pasta tomato and basil salad  
Hot roast potatoes/buttered new potatoes  
Selection of salads  
Selection of dips and dressings  
Garlic bread  
Selection of fine breads

Please choose one of the following hot dishes below

Chicken and sweet leek pie with flaky pastry  
Chicken Tikka Masala with rice, poppadums and pickle tray  
Steak and Guinness pie  
Special sweet and sour, steamed rice and prawn crackers  
Chef's lasagne

£13.75 per head

Dessert £2.50 per head

Coffee and chocolates £1.25 per head

## ALTERNATIVE HOT FOOD

Meat and potato pie, homemade mushy peas  
£6.50

Chefs baked lasagne, garlic bread  
£7.50

Chilli and rice served with pitta bread  
£6.50

Chicken Tikka Masala, rice , poppadums and pickle tray  
£8.50

100% Rump burgers served with home fried chunky chips, coleslaw, sliced cheese, onions  
and ice-berg lettuce, relishes, sauces and mustards.  
£6.50

(Vegetarian burgers are available on request)

Dessert £2.50 per head  
Coffee and chocolates £1.25 per head

## BUFFET DESSERT MENU

### **Cheesecakes**

Lemon, Strawberry, Rum and Rasin, Black Cherry, Raspberry.

### **Gateau**

Black forest, Strawberry, Double Chocolate and Brandy, Bailey Irish cream.

### **Profiteroles**

Filled with vanilla cream and served with warm chocolate sauce.

### **Luxury Pavlova**

Strawberry, Raspberry, kiwi with passion fruit

### **Fresh Fruit Salad**

Dessert £2.50 per head

**BOOKINGS AND DEPOSITS**  
**TERMS AND CONDITIONS**

Once you have decided on the date of your event, please contact the golf club who will be happy to check availability and make a provisional booking, which will be held for 14 days, then cancelled unless otherwise notified

A deposit of £100 is required together with a £115 non-returnable room hire charge with your completed Bookings Form to secure the booking. Please note should the event be cancelled the £100 deposit will also be non returnable.

Six to eight weeks prior to your event, please contact us in order to confirm arrangements, menus etc..., together with your estimate of numbers of guests attending.

Final numbers are required 4 weeks prior to the event,

Full payment is required 7 days before the event, unless prior arrangements have been agreed.

**FOOD ALLERGIES**

Regardless of whether a particular menu choice contains nuts, there is always a possibility that they will contain traces of nut content.

**Silsden Golf Club does not accept any responsibility in respect of nut or other allergies. Silsden Golf Club cannot warrant that its food products do not contain genetically modified additives.**

**PRICES**

The price list, menus and wines within this brochure are valid from January to December 2010, from this point the content will change and the prices will show a slight increase. However within this time the golf club reserves the right to alter prices at any time should there be a fluctuation in our costs.

**HEALTH AND SAFETY**

Whilst your guests are welcome to use the patio area under no circumstances must any guests go onto the putting green or golf course .This is down to health and safety reasons.



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## BOOKING FORM

Name.....

Address.....

.....

Contact Telephone number.....

Date of function..... Time.....

Numbers Attending.....

Catering Package.....

### Special Requirements

I enclose the following

Chq £117.50 room hire none returnable payable to Silsden golf club

Chq £100 deposit payable Stephen Harper

And agree to pay the balance in full 7 days prior to the date of my booking. I note that no part of my deposit is refundable in the event of a cancellation.

Signature.....Date.....

Please return this completed form with your deposit to:

Silsden Golf Club, Brunthwaite lane, Silsden, West Yorkshire BD20 0NH