

# Badgemore Park

Golf, Weddings, Meetings & Events

## Special Occasions, Celebrations & Parties

Whether it's a special birthday, christening, anniversary, dinner dance or company party, **Badgemore Park** offers the perfect backdrop for a unique and stylish celebration.

Enjoy a private lunch or dinner in spectacular surroundings overlooking the golf course.

Groups looking to enjoy an extended celebration with friends and family, whether for a whole day or an entire weekend, can also enjoy a round of golf or experience a range of outdoor activities including archery or river cruising.

With a dedicated event manager on hand to help you plan the finer details, and a friendly and efficient banqueting team on the day, rest assured of our personal attention at all times.

Your event should be perfect and at **Badgemore Park** we will do everything possible to make sure you and your guests experience and enjoy that perfect event.

I hope that you will allow us the opportunity to discuss your requirements in more detail and answer your questions. To make an appointment to see our facilities please contact our Event Manager on 01491 637302 or email: [events@badgemorepark.com](mailto:events@badgemorepark.com)

Henley on Thames, Oxon RG9 4NR

Telephone: 01491 637 302 Email: [events@badgemorepark.com](mailto:events@badgemorepark.com)  
[www.badgemorepark.com](http://www.badgemorepark.com)

# Function Rooms

## The Coach House Suite

Located within the Clubhouse, the Coach House Suite is suitable for up to 200 guests and has stunning views across the golf course. This room can be used for Birthday & Wedding Anniversary parties, christenings and wakes.



**The Fairway Suite:** This beautifully appointed room has one of the most spectacular views overlooking the 16<sup>th</sup>, 17<sup>th</sup> & 18<sup>th</sup> greens. This unique location can accommodate between 40 & 130 guests for formal dining. A super room for a private business dinner or that special occasion,



Our Coach House Suite also has a purpose built dance floor, complete with bar and casual tables for the perfect party setting.



### **Seating Capacity & Hire Charges**

The Fairway Suite can seat from 40 - 130 guests for formal dining and The Coach House Suite up to 200 with informal seating. The hire charge for both rooms is £1000. Single room hire charges begin from £250.00

## Marquees



Larger parties & events up to 200, including space for a dance floor and bar can be accommodated on the lawn of our private walled garden in a 12 x 30 metre marquee  
(More information upon request)

# Canapé Menu

From £8 per person

A selection of canapés that can be served during your drinks reception  
All canapé choices are bespoke

## Menus

**Three course menus including coffee – from £36 per person**

Single & two course options available upon request.

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

### Starters

Smoked salmon rosette with rocket and a dill vinaigrette

Homemade soup – a variety of options available

Forestiere pate, served with rocket salad & melba toast, finished with Cumberland sauce

Smoked venison with a peppered pear salad

Prawn & pineapple salad, served with a Marie rose sauce

Rosemary infused foccacia, topped with grilled goats cheese on a rocket & parmesan salad

Retro square vol au vent, filled with sautéed woodland mushrooms, finished in a fresh herb creamed sauce

Trio of sweet melon with champagne sorbet & strawberries

Baby mozzarella & sun-blushed tomatoes with black olives, balsamic vinegar & fresh basil

Baked portobello mushroom filled with sun blushed tomato & blue cheese, garnished with rocket & parmesan

Leek, roquefort & walnut tart with a white onion sauce

Asparagus & gruyère cheese tart with shallot cream

## Main Course

**All main courses are served with potatoes and a selection of seasonal vegetables**

Chicken fillet filled with sun blushed tomato & buffalo mozzarella, wrapped in Parma ham & served with a roasted tomato, honey & basil sauce

Chicken fillet filled with prawns & ricotta cheese & served with a white wine sauce

Corn fed chicken breast roasted with thyme, rosemary & shallots & served with gravy made from the roasting tin

Grilled Scottish salmon with a butter sauce, garnished with watercress.

Braised lamb shank with a redcurrant jus, served on a spring onion mash

Traditional beef wellington – cooked medium (supplement £7.00 per person)

Slow roasted duck fillet finished with a blackberry jus

Roasted ham hock under a sweet honey and clove glaze

Traditional roast beef with Yorkshire pudding, gravy & horseradish sauce

Fillet of beef with a pink peppercorn sauce – served medium (*supplement £7.00 per person*)

Pork medallions on butter mash with a grain mustard & cream sauce

Trio of sausage & mash with rich onion gravy (Cumberland, pork & leek or beef & black pepper)

**Traditional carvery** – choice of 2 roasted meats.

Turkey, beef, gammon, pork loin & lamb.

## Vegetarian selection

Spinach, ricotta and lemon pancakes with a roast red pepper sauce

Ratatouille pancakes with a cream & peppercorn sauce

Goats cheese, sundried tomato & black olive panzotti with basil infused olive oil

Puff pastry parcel filled with spinach, mushroom & cream

Mediterranean vegetable & mozzarella cheese wellington

## Desserts

Vanilla pod panacotta with homemade shortbread & seasonal berries in sweet syrup

Individual poached pear with white wine, mint & honey syrup

White chocolate & raspberry mousse

Profiteroles with toffee or chocolate sauce

Traditional Bread & butter pudding

Fresh Strawberries with Devon Clotted Cream (seasonal)

Fresh Fruit salad with lime & Crème Fraiche

Sticky toffee pudding with Grandma's Butterscotch sauce

Homemade lemon meringue pie

### **Chefs' Cheesecake**

*Choose from the following or suggest one of your own!*

*Baileys, mandarin, chocolate, sultana & lemon, strawberry, blackcurrant or toffee & pecan nut*

Selection of English & continental cheeses with chutney & biscuits

*Can be served as a fourth course for a supplement of £5.50 per person or a table platter for up to 10 @ £42.00*

We would be pleased to discuss any suggestions or "favourites" that you have.

## Evening Buffet Menu Selection

**Chef's choice finger buffet from £10.50 per head**

**Country finger buffet from £12.50 per head**

**Deluxe Chef's choice finger buffet from £14.00 per head**

***Please note that for food safety reasons these consumables will be out on the buffet table for a maximum of 2 hours only. Some dishes may contain traces of nuts.***

## Alternative Themed Evening Buffets

### Indian

Poppadoms  
with mango chutney

Chicken curry

Vegetable curry

Rice

Naan bread

**£14.50 per person**

### Barbeque

*(100% of guests must be catered for)*

Burgers

Hot dogs

Stuffed Mushrooms

Hot buttered new potatoes

3 x Salads

Relishes

**£14.50 per person**

### Hog Roast

(Minimum of 100 guests)

Succulent pig carved & served in baps  
with apple sauce

3 x Salads

Hot buttered new potatoes

### Continental

Pâté & cheeses

Rustic breads with olive oil  
& balsamic vinegar

Olives

**£14.50 per person**

### Italian

Beef lasagne

Vegetarian lasagne

Garlic bread

**£14.50 per person**

### English (100% of guests must be catered for)

Bacon or Sausage baps with brown sauce or ketchup

Vegetarian option available

**£5.95 per person**

# Informal Carvery Menu

## Carved hot roast buffet

*Please select a starter and a dessert from the main menus:*

Roast strip loin of beef with traditional gravy, Yorkshire puddings & horseradish sauce

**and**

*Please choose **one** from the following;*

Roast pork with crackling & apple sauce

Honey roasted ham with Dijon mustard

Roast saddle of lamb with mint sauce

Roast turkey with bacon rolls, stuffing & cranberry sauce

Salmon en croûte with a creamy dill sauce

### **Vegetarian option**

Parsnip, butternut squash & chilli Wellington served with a shallot cream

**£36 per person**

## Cold fork buffet

*Please select a starter & a dessert from the main menus:*

Poached salmon

Cured ham

Lemon & coriander chicken

Roast beef

Stuffed vine leaves

*Served with*

Tomato & mozzarella salad

Minted new potatoes

Roasted vegetable couscous

Curried rice

Green leaf salad

**£35.00 per person**

## Drinks & Wine List

### Reception drinks

Pimms/Bucks Fizz/Sparkling wine - £3.50 per glass

Champagne per glass - £6.50

Sherry, Port & Brandy - £3.00 per glass

Orange juice, mineral water & fizzy soft drinks - £4.50 per litre Jug

### White Wine

Sam's Island Chardonnay, France

Santa Serena Sauvignon Blanc, Chile

Kumi Chenin Blanc, South Africa

Chablis, Pascal Bouchard, France

Pinot Grigio Garganega, Italy

Gavi Casa Santa Orsola, Italy

### Rose

Giotto Pinot Grigio Rose' Italy

### Red Wine

Fortant Merlot, Vin de Pays D'OC, France

Chateau du Barry Lussac Saint-Emilion, France

The Range, Pinot Noir, New Zealand

Sam's Island Shiraz, SE Australia

Cotes du Rhone AC, France

Tierra Rioja Garnacha, Spain

La Folia Malbec, Argentina

### Sparkling Wine

Berri Estate Curvee Brut, SE Australia

Père Ventura, Rose' Brut, Spain

### Champagne

Duc du Rocher Brut NV,

Lanson Black Label Brut NV

Duc du Rocher Brut NV **Rose'**

**Wines start from £13.50 per bottle, Sparkling wines from £18.50 & Champagne from £38.00.**

**A full wine price list is available upon request.**

***All prices are subject to change without prior notice.***

## Bedroom Rates 2010

Prices are based on bed and breakfast and are inclusive of VAT



To book please visit [www.badgemorepark.com](http://www.badgemorepark.com) and book via our secure online booking system. Alternatively telephone 01491 637300

**E/S = En-suite bathroom P/B = Private bathroom**

ROOM NO.	NO/SIZE OF BEDS	PRICE PER ROOM
1 (E/S)	One double	£75
2 (P/B) <i>(Not En-Suite - separate bathroom)</i>	One double	£65
3 (E/S)	One double	£75
4 (E/S)	One double & one single	£85
5 (E/S)	Three singles	£85

To find alternative reasonably priced guesthouses and B&B's visit - [www.henleyaccommodation.co.uk](http://www.henleyaccommodation.co.uk)

### Golf

Visitors can play the course any time during the week and after 11am at weekends. Tee times can be arranged directly with the Pro shop on 01491 574 175

## TERMS & CONDITIONS OF BUSINESS FOR , PRIVATE FUNCTIONS & EVENTS

### 1. DEPOSITS

A provisional booking can be held for 14 days. A £200 deposit must be received in order to confirm a booking for a function. Once the deposit is paid your booking is confirmed and the deposit becomes non-refundable.

Please note that payment of the deposit also acts as your acceptance of these terms and conditions.

### 2. GUEST NUMBERS

Approximate guest numbers must be given three months before your event (or on the confirmation of your booking, if made within 3 months of your event). This figure is the "Estimated Guest Number". Final guest numbers should be confirmed at least 14 days before the date of your event. This figure is the "Final Guest Number".

### 3. INVOICING & PAYMENT

(a) 3 months prior to your event (or on the confirmation of your booking, if made within 3 months of your event) 70% of the estimated total cost of your event must be paid. At this stage the estimated total cost will be calculated by reference to the Estimated Guest Number.

(b) A further payment must be made two weeks prior to your event, such that a total of 90% of your estimated total cost is received at that time. At this stage (subject to clause 4(b) below) the estimated total cost will be calculated by reference to the Final Guest Number.

(c) The outstanding balance (which will be based on the Estimated Guest Number or the Final Guest Number, as appropriate) will be invoiced a day after the event, taking into account the deposit and other payments already received and any variance in previously agreed sale or return beverages. The final payment must be made within 14 days of your event. A discretionary service charge of £200.00 or 10% of the total of the invoices for your event (whichever is the lower) will be added to the total of the final invoice. This will be fully & evenly distributed to all staff involved in the function.

(d) A 2% surcharge will be made on all payments made by credit card.

### 4. CANCELLATIONS & AMENDMENTS

(a) In the event that you cancel or postpone your confirmed booking, at any time prior to your event, Badgemore Park reserves the right to levy the following charges:

Period of notice given before event

Cancellation Fee

At any time after payment of deposit

Deposit retained

More than 2 weeks but less than 3 months before your event

50% of the estimated total cost (calculated on the same basis as is stated in clause 3 (a) above)

2 weeks or less before your event

100% of the estimated total cost (calculated on the same basis as is stated in clause 3 (b) above

(b) If the Final Guest Number is 20% or more less than the Estimated Guest Number then Badgemore Park reserves the right to levy a charge based on the Estimated Guest Number.

(c) In the event that you amend your guest numbers within 2 weeks of your event then Badgemore Park reserves the right to charge you on the basis of the Final Guest Number.

(d) All cancellations & amendments to guest numbers must be notified to us in writing.

5. PRICES

Badgemore Park reserves the right to amend prices at its discretion. All prices will be confirmed three months before the date of your event. The listed rates/prices are inclusive of VAT at 15%.

6. EVENT ROOMS & FACILITIES

We reserve the right to amend our advertised facilities at our absolute discretion & to vary our brochure from time to time. No liability is accepted for errors or omissions in our brochure.

7. DAMAGE/LOSS & MISBEHAVIOUR

The client/hirer is responsible for allocated rooms (including overnight accommodation) during the period of the booking. Any damage/losses to the rooms, their contents or any other property owned by Badgemore Park incurred as a result of the client/hirer's (or his or her guests or agents') acts or omissions will result in a charge to the client/hirer to remedy such damage/loss. Please obtain the consent of the Events Manager before items are fixed to the walls, floors or ceilings. The manager on duty has the right to eject any person or person he or she deems to be behaving inappropriately. Expenses incurred by Badgemore Park in removing guests will be charged to the hirer.

8. GENERAL

No failure or delay by Badgemore Park in exercising any of its rights under this contract shall be deemed to be a waiver of that right. In the event of circumstances beyond Badgemore Park's control resulting in Badgemore Park being unable to provide its services, it shall have no liability in respect of any losses or damages arising directly or indirectly from such circumstances. Badgemore Park does not accept any responsibility for any loss or injury caused to guests on its premises. Badgemore Park does not accept any responsibility for any loss or damage to wedding gifts, prizes or other items deemed valuable by the client/hirer or the guests of the client/hirer



# BADGEMORE PARK

**Badgemore Henley-on-Thames Oxon RG9 4NR**  
Telephone: Professional : 01491 574175 Secretary/Manager 01491 637300  
Functions/Weddings: 01491 637302 Fax: 01491 576899 Email: info@badgemorepark.com

## EVENT BOOKING FORM

Name

Company

Name  
(if applicable)

Address

Postcode:

Telephone

Home/work:

Mobile:

Email

Date of Event:

Approx no Guests

Daytime:

Evening:

This booking form together with the terms and conditions shall form the basis of your contract with Badgemore Park Golf Club. Full terms and conditions can be found within our brochure pack.

I understand the £200.00 (private function) deposit payment enclosed with this booking form is a non refundable payment.

I confirm I have read and fully understood the terms and conditions of booking a wedding, private function or event at Badgemore Park Golf Club.

Signature

Date