

Thank you for considering Badgemore Park for your special occasion.

With many versatile and unique function areas it is an ideal choice for that special birthday, family celebration or dinner dance.

With a dedicated banqueting co-ordinator 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.

Our large banqueting suite with wonderful panoramic views of the golf course is suitable for parties of from 40 to 130 guests and our Clubhouse bar on the ground floor is ideal for informal parties and dancing for up to 200.

In summer months, the private walled garden with a marquee is perfect for parties of up to 200 people.

I hope that you will allow us the opportunity to discuss your requirements in more detail and answer your questions. If you would like to make an appointment to see the facilities please contact our Event Manager on 01491 637302 or email events@badgemorepark.com

Canapé Menu

£8 per person

Please find below a selection of canapés that can be served during your drinks reception

Rare roast beef with horseradish & caramelised onion in mini Yorkshire puddings

Smoked mackerel Pâté in chicory leaves

Lime & coriander chicken skewers

Selection of savoury blinis & crostini

Three-course menus including coffee - £27 per person

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

Starters

Prawn & smoked salmon timbale with rocket salad

Homemade soup – a variety of options available

Chicken liver Pâté with gooseberry chutney & toasted brioche

Crayfish & avocado salad with a Marie Rose sauce

Smoked venison with a peppered pear salad

Crayfish, smoked salmon & watercress salad served with a lemon & dill vinaigrette

Vegetarian selection

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

Grilled goats cheese crostini with red onion marmalade

Leek & Roquefort & walnut tart with a white onion sauce

Asparagus & Gruyère cheese tart with a shallot cream

Main Courses

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

Chicken fillet filled with sun-dried tomato & buffalo mozzarella, wrapped in Parma ham & served with a creamy white wine sauce

Chicken fillet filled with smoked cheese & ham & served with a creamy leek 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

Roasted breast of guinea fowl with honey braised baby carrots & game gravy

Scottish salmon fillet with char-grilled asparagus & parsley butter

Chunky home-made fishcakes with lemon mayonnaise, salad & skinny fries

Saddle of lamb with a rosemary & rich redcurrant gravy

Braised lamb shank with confit roast vegetables & spring onion mash

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

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 celeriac mash with a grain mustard & cream sauce

Roast belly of pork with spring cabbage & spring onion mash.

Sausages & mash with rich onion gravy (You choose the sausages)

Vegetarian selection

Parsnip, butternut squash & chilli pastry parcel served with a shallot cream

Haloumi cheese, aubergine & sweet potato stack topped with melted cheese

Crepes filled with chestnut mushrooms & potatoes sautéed in garlic, rosemary & thyme & served with a creamy white wine sauce.

Roast vine tomato, shallot & mozzarella tart served with honey & basil tomato sauce

Risotto balls with feta cheese & sun-blushed tomatoes served with a rocket salad

Desserts

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

Brandy snap basket filled with red fruits & Chantilly cream

Poached pear with white wine, mint & honey syrup

Balsamic strawberry shortcake

Amaretto parfait with liqueur syrup

White chocolate & raspberry mousse

Profiteroles with toffee or chocolate sauce

Bread & butter pudding (also available in chocolate)

Sticky toffee pudding with a rich toffee sauce

Dark Chocolate, Black Cherry & Kirsch Mousse

Warm Panattone cake served with cream

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 £4.00 per person

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



Evening Buffet Menu Selection

Potato wedges with sour cream & BBQ dip
Smoked salmon with cream cheese on savoury biscuit
Spicy chicken wings
Mini quiche
Spicy chicken tortilla wrap
Battered chicken goujons
Mini vegetable spring rolls with dip
Carrot & coriander goujons with tarragon mayonnaise
Spicy vegetable samosa
Mini French pizza (includes vegetarian)
Chipolata sausage with honey mayonnaise dip
Sausage rolls (includes vegetarian)
Spicy chicken fillets with spicy tomato & red pepper salsa
Chinese dim sum with Hoi Sin sauce
Vegetable satay skewers with peanut sauce
Selection of sandwiches
Smoked haddock fishcakes with lemon mayonnaise
Chocolate profiteroles
Fresh Strawberries
Chocolate brownies
Mini fruit tartlets

Choose any 4 items for £10.00 per person / any 5 items for £12 per person

6 items for £14 per person / 7 items for £16 per person / 8 items for £18 per person

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

Continental

Pâté, cheeses & cold meats

Rustic breads with olive oil
& balsamic vinegar

Olives

£14 per person

Mexican

Chicken fajitas

Vegetables fajitas

Mini corn on the cob

Tortilla chips with salsa & sour cream

£14 per person

Italian

Beef lasagne

Vegetarian lasagne

Garlic bread

£14 per person

English (100% of guests to be catered for)

Bacon baps with brown sauce or ketchup

Cheese & onion pasties

Potato wedges with dips

£10 per person

Indian

Poppadoms with mango chutney

Chicken curry

Vegetable curry

Rice

Nan bread

£14 per person

BBQ

(100% of guests must be catered for)

Burgers

Hot dogs

Vegetable kebabs

Caramelised onions

Relishes

£14 per person

Hog Roast

(Minimum of 100 guests)

Succulent pig carved & served in baps
with apple sauce

Vegetable kebabs

£14 per person

Alternative Menus

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

&

*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

or

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

£27 per person

Cold fork buffet

Please select a starter and a dessert from the main menus

Poached salmon

Cured ham

Lemon & coriander chicken

Roast beef

Stuffed vine leaves

Served with

Tomato & mozzarella salad

Minted baby new potatoes

Roasted vegetable couscous

Curried rice

Green leaf salad

£27 per person

Drinks & Wine List

Reception drinks

Pimms - £15 per litre jug

Mulled wine - £11 per litre jug

Sherry, Port & Brandy - £3.00 per glass

Orange juice, mineral water & fizzy soft drinks - £4 per litre

Wine list

White Wine

Fortant de France Chardonnay, Vin de Pays D'OC – France 2005/06

Casa La Joya Sauvignon Blanc, Colchagua Valley – Chile 2005/06

Cullinan View Chenin Blanc, Robertson – South Africa 2005/06

Casa La Joya Reserve Gewurztraminer, Colchagua Valley – Chile 2005/06

Chablis, Gloire de Chablis, J.Moreau et fils – France 2004/05

Pinot Grigio Provincia di Pavia, Collezione Marchesini – Italy 2005/06

Sancerre Les Collinettes, Joseph Mellot – France – 2004/05

Rose

Corte Vigna Pinot Grigio Rose delle Venezie – Italy 2005/06

Red Wine

Fortant Merlot, Vin de Pays D'OC – France 2004/05

Château Lyonnat, Lussac Saint-Emilion – France 2002/03

Cullinan View Pinotage, Robertson – South Africa 2004/05

Berri Estates Shiraz – SE Australia 2004/2005

Cotes du Rhone, La Denteliere, Caves Saint-Pierre – France 2004/05

Don Jacob Crianza Rioja Tinto, Bodegas Corral – Spain 2001/02

Bourgogne Pinot Noir Couvent des Jacobins, Louis Jadot – France 2003/04

Sparkling Wine & Champagne

Berri Estate Curvee Brut – SE Australia

Cordoniu Pinot Noir Brut Rose, Cava – Spain

Perrier-Jouet Gr& Brut – Champagne

Veuve Clicquot Yellow Label Brut – Champagne

Wines start from £13.95 per bottle and Champagne from £30.00.

This list is a guide as the wine selection & price tariff may change between time of booking and your first meeting with your party co-ordinator.

Bedroom Rates 2009

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



To book

Email: info@badgemorepark.com

Phone: 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) Not En-suite	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

Local Hotels

The Catherine Wheel - 01491 848484

The Red Lion Hotel – 01491 572161

Hotel Du Vin – 01491 848400

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

Room Hire Charges for Private Lunches and Dinners

Rates may be negotiable during off peak seasons and weekdays

Suite /Marquee	Hire Charges	Max Capacity Round Tables	Max Capacity Standing
Small Marquee & Garden	£250 (Excluding tables & chairs)	64	80
Large Marquee	From £3,000 (Excluding tables & chairs)	300	350
Clubhouse Bar	£500	50	200
Fairway Suite	£500	132	200
Entire Banqueting Suite (Fairway Suite used for the meal, Clubhouse Bar used for dance floor & bar)	£750	132	200

Marquees

Chairs can be hired from £3.00 each and tables from £8.00.

Tablecloths, linen napkins and staffing inclusive

Fairway Suite & Clubhouse Bar

Chairs, tables, tablecloths and linen napkins in the Fairway Suite, staffing and use of the bar is included in the hire prices.

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

1. DEPOSITS

A provisional booking can be held for 14 days. A £400 deposit must be received in order to confirm a booking for a wedding. 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.