



LACEBY MANOR

GOLF

May we congratulate you on your forthcoming wedding and thank you for considering Laceby Manor Golf Club as a venue for your wedding reception. There is no doubt that your wedding day is very special and it is an occasion to be treasured for the rest of your life.

The clubhouse can provide facilities for a wedding reception in a variety of layouts, for a sit down meal for up to 100 guests followed by an evening reception for 130 guests. If you have a larger group we can accommodate this in a marquee located within the grounds.

Laceby Manor Golf Club provides an exquisite backdrop for any occasion with beautiful landscaped gardens and an ideal, picturesque setting for any photography.

We can offer a variety of menus, fine wines, and the freedom to enjoy yourselves to the full, safe in the knowledge that every aspect of your day has been taken care of for you and your guests.

Whatever your requirements we can help to organise a reception that is tailored to suit your individual needs.



Menus

Copies of wedding menus are enclosed. If you prefer to tailor the package to your own specific requirements we will be happy to discuss alternative menus. We are pleased to cater for vegetarians and those that have special dietary needs. We can give a 50% discount for children or we can cater for them with a special children's menu (ask for details).



Drinks

We have an extensive wine list that includes champagnes and sparkling wines.



Special touches

We will provide table linen (white), napkins, table runners, chair covers (white), sashes and tall candelabra's at no extra cost (maximum 100 guests).



Bar facilities

Bar facilities and dancing are available until 12 midnight, if you require a bar extension please ask us for details.



Evening reception

To enable you to invite those friends who were unable to attend the reception, you may wish to extend your celebrations into the evening. If catering is required for the evening we do stipulate that a minimum of 80% of the guests attending must be catered for.



Booking conditions

Provisional bookings will be held for a maximum of 14 days only. After this period we will require a non-refundable deposit of £500.00 and a signed copy of a completed booking form/terms and conditions. Final numbers will be required 2 weeks before the date of your function.



Payment

Full payment is to be received by the club 4 weeks prior to the date of the reception and a proforma invoice will be issued using estimated numbers agreed at the time of booking. Any additional fees will be payable before the function when final numbers have been given. Additional drinks and wine can be paid for on the day of the reception.



Cancellation terms & conditions

The deposit of £500 is non-refundable

Functions may be cancelled up to 3 months prior to the event and no cancellation charges other than the non-refundable deposit will be due.

Functions cancelled within 3 months of the event will incur a charge of £25 per head, using the estimated numbers at the time of booking.



Entertainment

If you require a disco we regularly use a company whose charge is £150.00. If you prefer you may book your own disco or entertainment, although we do advise that they come and look at the venue before the date of the event.



Additional Information

For functions the normal closing time is 12 midnight and guests are expected to have left the premises by 12.30am.

All prices quoted include VAT at 20% and are correct at time of printing. All prices quoted may be subject to change.



Organisers responsibilities and liabilities

You are reminded that the premises is primarily a golf club and it is the responsibility of the organiser to ensure that their guests do not go onto any part of the golf course or surrounding practise areas. This is obviously for their own safety and the safety of those playing the course. The management of the club will not be responsible for any accidents, which occur due to guests being on the golf course or the surrounding practise area.

Any damage to furniture, fittings or theft of any property from the club is the responsibility of the organiser and should the above occur the organiser may be billed accordingly for the repair or replacement of items stolen or damaged.



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SPECIAL OCCASION BOOKING FORM

Name(s):.....

Address:.....

.....Postcode:.....

Telephone number (Day):.....

Telephone number (Evening):.....

Email address:.....

Estimated numbers attending:

Day:..... Evening:

Date of booking:.....

Time of wedding ceremony:.....

Venue of wedding ceremony:.....

Start time of reception:.....

Anticipated time meal required:.....

Menu Requirements:.....

Entertainment/DJ to be booked by club:.....

Amount deposit paid: £..... Date paid:.....

I have read and agree to the terms and conditions for the booking and agree to pay the sum of £500 as a non-refundable deposit.

Signature of hirer:.....

Name: Date:.....



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SPECIAL OCCASION MENU – OPTION 1

Priced at £33.00 per person
Please choose one dish for each course



Starters

Cream of roasted vine tomato and basil soup
Duck liver and orange paté served with red onion marmalade
Pearls of honeydew melon soaked in Malibu and fresh orange



Main Course

Roasted Topside of beef served with Yorkshire pudding and rich stock gravy
Supreme of chicken served with mushroom and white wine sauce
Baked fillet of fresh salmon topped with hollandaise sauce
Grilled goats cheese on a bed of authentic ratatouille garnished with tomato jus
All main courses served with chef's seasonal vegetables and potatoes



Desserts

Fruit crumble served with thick creamy custard
Deep filled blackcurrant cheesecake and fruits of the forest coulis
Lemon tart au citron served with crème fraîche
A selection of cheese and biscuits



Coffee and mints

Please note that all our menus can be adapted to suit individual requirements



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SPECIAL OCCASION MENU – OPTION 2

Priced at £37.00 per person
Please choose one dish for each course



Glass of Spanish cava or Bucks Fizz upon arrival



Starters

Cream of leek & potato soup
Smoked salmon dressed with apple crème fraiche
Grilled chevre goats cheese, served with thick cut marmalade and basil dressing



Intermediate course

Pearls of honeydew melon soaked in champagne



Main Course

Slowly braised large chunks of prime beef in a rich red wine stock sauce served
with roasted shallots and crispy bacon lardons

Baked fillet of seabass served with a basil, garlic and olive oil dressing

Wild mushroom tagliatelle cooked in a white wine cream and garlic sauce

All main courses served with chef's seasonal vegetables and potatoes



Desserts

Summer fruit pudding with Chantilli cream

Chef's tiramisu with dark chocolate sauce

A selection of cheese and biscuits served with grapes and celery



Coffee and mints

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SPECIAL OCCASION MENU – OPTION 3

Priced at £45.00 per person
Please choose one dish for each course



Glass of Spanish cava or Bucks Fizz upon arrival



Starters

French onion soup topped with a parmesan croute
Brochette of king prawn with a sweet chilli dip
Chicken liver parfait accompanied by a spicy pear chutney



Fish course

Grilled fillet of salmon with a Hollandaise sauce



Main Course

Medallions of fillet steak served with a red wine jus
Seared tuna steak served with a sweet pepper and coriander dressing
Chargrilled vegetable tartlet topped with chevre goats cheese
All main courses served with chef's seasonal vegetables and potatoes



Desserts

Sweet pear poached in lemon and ginger syrup
Deep filled blackcurrant cheesecake and fruit of the forest coulis
A selection of cheese and biscuits served with grapes and celery



Coffee and mints



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Special Occasion Menu Selector

Prices available for your own choice of menu upon request

If you would prefer something not listed below please ask our events co-ordinator



Starters

- Your choice of Chef's home made soup
- Brochette of king prawn with a sweet chilli dip
- Chicken liver parfait accompanied by a spicy pear chutney
- Duck liver and orange paté served with red onion marmalade
- Pearls of honeydew melon soaked in Malibu and fresh orange
- Smoked salmon dressed with apple crème fraiche
- Grilled chevre goats cheese, served with thick cut marmalade and basil dressing
- Breaded garlic mushrooms served with a salad garnish & a mayonnaise dip



Main Courses

- Medallions of pan fried fillet beef served with a creamy peppercorn sauce
- Seared tuna steak served with a sweet pepper and coriander dressing
- Chargrilled vegetable tartlet topped with chevre goats cheese
- Roasted Topside of beef served with Yorkshire pudding and rich stock gravy
- Supreme of chicken served with mushroom and white wine sauce
- Baked fillet of fresh salmon topped with hollandaise sauce
- Grilled goats cheese on a bed of authentic ratatouille garnished with tomato jus
- Slowly braised beef in a rich red wine stock served with roasted shallots and crispy bacon lardons
- Baked fillet of seabass served with a basil, garlic and olive oil dressing
- Wild mushroom tagliatelle cooked in a white wine cream and garlic sauce
- Lincolnshire sausages served with creamy mash and rich gravy
- Classic Beef Wellington served with a cream whiskey sauce
- Roast leg of lamb with mint sauce
- Chicken stroganoff served with fluffy rice & garlic bread
- Roast loin of pork served with apple stuffing, apple sauce & rich gravy
- Medallions of fillet steak served with a red wine jus
- Mushroom stroganoff served with fluffy rice & garlic bread

All main courses served with chef's seasonal vegetables and potatoes



Desserts

- Sweet pear poached in lemon and ginger syrup
- Your choice of deep filled cheesecake (lemon, blackcurrent, strawberry)
- A selection of cheese and biscuits
- Fruit crumble served with thick creamy custard
- Lemon tart au citron served with crème fraiche
- Summer fruit pudding with Chantilli cream
- Chef's tiramisu with dark chocolate sauce
- Profiteroles with a hot chocolate sauce
- Eton mess
- Lemon Sorbet
- Sticky toffee pudding with butterscotch sauce

Please note that all our menus can be adapted to suit individual requirements



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CANAPÉS

5 canapés @ £3.95 per person



Smoked salmon & cream cheese mini bagels
Serrano ham and red onion marmalade
Cream cheese & chive
King prawns and sweet chilli sauce
Mini Lincolnshire hot dogs with ketchup
Mini cheese burger crostini
Roast beef & horseradish
Chorizo red pepper & pesto
Mini vegetable spring rolls
Buffalo mozzarella & sun dried tomato
Asparagus tips with hollandaise sauce
Mini honey glazed Lincolnshire sausages
Mini chicken or steak & ale pies



Please choose 5 from the selection above



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DRINKS PACKAGES



Bronze option
£11.90 per person

Glass of bucks fizz on arrival
Two glasses of house red or white wine with your meal
Glass of sparkling wine for the toast



Silver option
£13.00 per person

Pimms and lemonade on arrival
Two glasses of house red or white wine with your meal
Glass of sparkling wine for the toast



Gold option
£14.95 per person

Glass of house champagne
Two glasses of house red or white wine with your meal
Glass of house champagne for the toast



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Evening Buffett



OPTION 1 - COLD BUFFET

Priced at £8.50 per person



Selection of fresh cut sandwiches
Fresh baked sausage rolls
Selection of quiche
Butchers made deep filled pork pies
Cocktail sausages
Spring Rolls with chill dip
Chicken goujons
Selection of crips & nacho's with dip



OPTION 2 – HOT & COLD BUFFET

Priced at £10.50 per person



Selection of freshly cut sandwiches
Fresh baked sausage rolls
Selection of quiche
Hot chicken drumsticks
Hot potato wedges & dips
Hot vegetable mini spring rolls with sweet chilli dip
Homemade coleslaw
Chef's potato salad
Crisps



If you would like a selection of mixed cold desserts
there would be an additional cost of £2.50 per person

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OPTION 3 – HOT & COLD BUFFET

Priced at £12.50 per person



(Hot) Choose two of the following main dishes:

Chef's spicy chilli-con-carne
Mushroom stroganoff
Chicken stroganoff
Medium spiced chicken tikka curry
Hungarian goulash
Irish Lamb stew
Beef bourguignon
Chargrilled Mediterranean style vegetables
King prawn Thai curry



(Hot) Choose two of the following side dishes:

Roasted potatoes
Jacket potatoes
Fresh cut chips
Boiled new potatoes
Fragrant basmati rice
Japanese style noodles



(Cold) Choose four of the following salads:

Fresh tossed mixed salad
Moroccan cous cous salad
Cucumber and fresh dill salad
Potato salad
Penne pasta salad
Rice salad
Mexican 5 bean salad
Coleslaw



If you would like a selection of mixed cold desserts
there would be an additional cost of £2.50 per person

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OPTION 4 – HOT BUFFET

Priced at £6.85 per person



Fresh baked rolls
filled with

Birketts grilled back bacon

or

Birketts Lincolnshire sausage

served with

Potatoes wedges and dipping sauces



OPTION 5 – HOT BUFFET

Priced at £8.90 per person



Haddock fillet coated in crispy batter
served with

Handcut chips and mushy peas

Served in traditional fish & chip box



If you would like a selection of mixed cold desserts
there would be an additional cost of £2.50 per person



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Menu Selector – Evening Buffet

Prices available for your own choice of menu upon request



Selection of freshly cut sandwiches
Fresh baked sausage rolls
Selection of quiche
Hot chicken drumsticks
Hot potato wedges & dips
Hot mini spring rolls
Crisps
Butchers made deep filled pork pies
Scotch egg platter
Fresh mixed tossed salad
Pasta salad
Homemade coleslaw
Chef's potato salad
Birketts grilled back bacon buns
Birketts Lincolnshire sausage buns
Hot roasted potatoes
Hot Lincolnshire sausages
Selection of sliced cold meats (ham, beef or turkey)
Hot new potatoes
Breaded chicken goujons
Chicken satay skewers
Selection of cheese and biscuits



Selection of mixed cold desserts