



Functions & Banqueting Brochure 2021



Three Households
Chalfont St Giles
HP8 4LW
www.oaklandparkgolf.co.uk



Functions & Banqueting

The Management & Staff at Oakland Park Golf Club would like to welcome you to the beautiful grounds of Oakland Park Golf Club.

We want you to relax and enjoy your special day secure in the knowledge that our friendly and professional staff have taken great care of even the smallest detail.

Our Head Chef has designed some fabulous menus for you and your guests. All the menus consist of dishes prepared to the highest quality. Please bear in mind that the menus contained in this brochure are not exhaustive and we can tailor a menu to meet with your own special requirements.

We have two rooms available for your function;

The Mezzanine suite can accommodate up to 50 guests for smaller more intimate gatherings. The Clubhouse suite can accommodate up to 100 guests for larger gatherings.

Room	Location	Seated	Reception
Mezzanine	1 st Floor	40	50
Clubhouse	Ground Floor	80	100

Our spectacular venue sits on 100 acres of natural and landscaped grounds making Oakland Park Golf Club a beautiful setting for your event.

Our function suites can be decorated to impress. Tables are designed to seat 8 to 10 guests. All tables are immaculately dressed with white linen napkins, tablecloths and fine cutlery. We also provide a seat cover and chair decoration service.

Booking your event with us will also entitle you to your very own **Personal Events Coordinator** Free of Charge! Your experienced Coordinator will guide you through your planning process and will ensure to take the stress out of your function.

For your information, we have pleasure in enclosing a range of two course, three course and buffet menus.

We wish to tailor your event to suit you and your guests, so should you have any questions or wish to make any suggestions or alterations to our menus please do not hesitate to ask us. Our friendly staff will always be available to assist and to ensure that your memorable event is nothing short of perfect.

The Team at Oakland Park

Room Hire

The room hire cost includes all staffing costs, tables and chairs, white linen for the tables, cutlery and crockery.

Our bar closes at 11.00pm and the music stops and guests depart at 11.30pm.

We also offer various other services so please speak to our Events Team for more details.

Clubhouse

Mon-Thursday, Sunday	£200
Friday	£250
Saturday	£300

Mezzanine

Mon-Thursday, Sunday	£70
Friday	£90
Saturday	£120

Drinks Packages

Arrival Drinks

Bottled Beer - £4.00
Glass of Prosecco - £5.50
Glass of Bucks Fizz - £5.50
Glass of Pimms - £4.50

Silver

Glass of Bucks Fizz on Arrival
Glass of Prosecco for the Toasts
£10.00 per person

Gold

Glass of Bucks Fizz on Arrival
Half a Bottle of House Wine Per Person to Accompany the Meal
Glass of Prosecco for the Toasts
£19.00 per person

Canapés

Savoury

Smoked Salmon and Cream Cheese Blini
Vegetable Samosas
Breaded King Prawns with Sweet Chilli Sauce
Smoked Chicken and Cucumber Skewer
Cherry Tomato and Mozzarella Skewer
Vegetable Spring Rolls

Sweet

Salted Caramel Profiteroles
Chocolate Brownie
Chantilly Cream and Strawberry Tartlet
Selection of Macaroons

2 canapés - £3.00 per person
3 canapés - £5.00 per person
5 canapés - £7.50 per person

Banqueting Menu

Please choose **one** set menu for your guests (40 guests or less).

If you have 40 guests or more you are welcome to offer your guests up to 2 choices per course.

Coffee and Mints will be served after your meal.

Starter

Roast Mediterranean Vegetable Soup with Garlic Croutons

Duck Pate with Toasted Sourdough Bread and Red Onion Confit

Smoked Salmon, Prawns and Crayfish with a Marie Rose Dressing

Brie, Bacon and Chestnut Mushroom Tart

Honey and Soy Glazed Chicken Edamame Bean Noodle Salad

Grilled Goat Cheese and Caramelised Onion Tart

Main

Basted Chicken Supreme with Baby Onion and Chorizo Tomato Sauce

Braised Beef Steak with Ale and Baby Onion Jus, Braised Cabbage and Carrots

Grilled Sweet Chilli Glazed Salmon Delice

Slow cooked Lamb Shank with Port and Thyme
(£5 supplement)

Pan Seared Pork Tenderloin

Grilled Sea Bass with Prawns, Capers and Lemon

Roasted Mediterranean Vegetable and Brie Wellington with Spiced Tomato Passata

All dishes will be served with seasonal vegetables.

Please select one potato to accompany all of the dishes:

Fondant Potato Dauphinoise New Potatoes Parmentier Mash

Dessert

Lemon Cheesecake with Raspberry Sorbet

Chocolate Brownie with Vanilla Ice Cream

Vanilla Crème Brulée with Amaretti Biscuits

Tropical Fruit Salad, Pineapple Juice and Ice Cream

Toffee Apple Crumble with Custard

2 Course meal - £25.00 per person (set menu) 2 Course meal - £27.00 per person (Pre-Order)

3 Course meal - £29.00 per person (set menu) 3 Course meal - £31.00 per person (Pre-Order)

Children's Menu

(2-12 years old)

Starter

Cheesy Garlic Bread

Main Course

Breaded Chicken Fillet with Chips and Beans

Dessert

Ice Cream

£12.00 per child

Afternoon Tea

Selection of Sandwiches:

Free Range Egg and Chive Mayonnaise

Honey Roast Ham, Mature Cheddar and Wholegrain Mustard

Smoked Salmon, Cream Cheese and Cucumber

Roasted Peppers and Rocket Pesto

Fruit Scones, Clotted Cream and Strawberry Jam

Salted Caramel Brownie

Ginger and Pumpkin Cake

Eclair filled with Vanilla Cream and topped with Belgian Chocolate

Selection of Macaroons

Selection of Tea

£19.00 per person

Hog Roast

Delicious hog roast cooked on site

And superbly carved

Served with:

Baps

Apple Sauce

Potato Wedges

Coleslaw

Mixed leaf salad

Stuffing

£19.50 per person
(Minimum of 80 people)

Buffet Menu

Please select 6 Options for £12.95 per person or 8 Options for £15.95 per person

Vegetarian

Falafel
Tomato and Mozzarella Pizza
Breaded Halloumi
Cream Cheese Jalapeno
Cheesy Garlic Bread
Vegetable Samosas
Cherry Tomato and Feta Mini Quiche
Mushroom and Stilton Mini Quiche
Red Pepper and Olive Mini Quiche
Vegetable Spring Roll

Fish

Scampi
Salmon Goujons
Breaded King Prawns
Filo Wrapped Prawns
Smoked Salmon and Cream Cheese Mini Bagels

Meat

Crispy Crumb Chicken Goujons
Peri Peri Chicken Skewers
BBQ Chicken Wings
Duck Spring Roll
Lamb Koftas
Lamb Samosas
Honey and Mustard Sausage Bites
Sausage Roll
Pigs in Blanket
Mini Pork Pies

Sweet Treats

Selection of Macaroons
Salted Caramel Brownies
Mini Chocolate Eclairs
Vanilla Cheesecake
Churros with Toffee Sauce
Profiteroles with Chocolate Sauce

Platters

Each platter serves 10 portions

Potato Wedges

£20.00

New Potato and Chives Salad

£20.00

Onions Rings

£20.00

Chips

£20.00

Coleslaw

£20.00

Cherry Tomato and Cucumber Salad

£20.00

Mixed Leaf Salad

£20.00

Fruit Platter

£35.00

Selection of Sandwiches

£40.00

Crudités and Dips

(Celery, Cucumber and Carrot with a Houmous dip

£40.00

Cheese platter

(Brie, Stilton and Mature Cheddar served with Grapes, Celery and Chutney)

£55.00



Functions and Events Booking Form

Please complete both sides of this form and return it with your deposit to:-
Oakland Park Golf Club, Three Households, Chalfont St Giles, HP8 4LW.
Please make cheques payable to 'Oakland Park Golf Club'

Name of Event/Organisation

Event Date

Contact Name

Address

Postcode

Telephone

Mobile

Email address



Type of Event

Number of guests (approx.)

Arrival time

Menu

Menu cost

Additional requirements

Functions and Events Terms & Conditions

- 1. Deposit** A non-refundable deposit of £200 is required at the time of booking.
- 2. Confirmation & Final Payment** Full payment and final attendee numbers must be received at least 14 days in advance of all Events. If final attendee numbers are not received 14 days in advance of the Event, the number quoted on the booking form will be deemed as the Final Attendee Number and a corresponding final invoice shall be raised and be payable in full by the Client. Once the payment has been made, increases in number of attendees will be accommodated if the Club is informed at least 7 days in advance of the event. Any decrease in numbers or changes to the Event that result in a reduction in final invoice value will be accommodated but no refund or credit shall be given. Failure to pay the final invoice 14 days in advance of the Event will result in the cancellation of your Event. The Client shall remain liable for the full price of the invoice.
Payment after the event shall only be allowed with the written agreement of the management. In such instances, invoices must be paid in full within 14 days of date of Invoice.
- 3. Menu** The menu must be confirmed 14 days in advance of the Event date.
- 4. Buffet Food** In accordance with our food and hygiene policy our buffet food will not be displayed for more than 2 hours and will be cleared by our Front of House team. Any remaining food will be discarded. Any advice we may give regarding quantity of food is purely advice and it is the sole responsibility of the customer to order the correct amount of food for the event.
- 5. Corkage** No self-supplied food and/ or drink is permitted on the premises without the explicit written consent of the Club. A surcharge will apply.
- 6. Damage** The Client shall be liable for any damages caused to the Club or any of its furnishings, fixtures, walls, utensils or equipment by the willful act or negligence of the Client or any of his/ her guest or employee and shall pay to the Club on demand the amount required to make good or remedy such damage including compensation for loss of business whilst such damage is being repaired.
- 7. Cancellation Charges** Cancellation of bookings by the Client must be made to the Club in writing and charges outlined below will apply:
 - The deposit taken at the time of booking is non refundable.
 - Cancellations 14 days or less before the Event: 100% of the deposit will be forfeited plus 100% of the invoice paid will be forfeited. (Please note that if Full Payment has not been made by 14 days before the Event, as per Clause 2 of this agreement, the Client still remains liable for the full price of the invoice)The Client will have no claim against the Club for any losses incurred whilst planning, organising or cancelling the event. We strongly advise that the Client secure the correct insurance policy before planning their event.
- 8. Cancellation by the Club** The Club reserves the right to cancel any booking at any date before the Event for whatever reason. In this unlikely event the Club will repay in full all deposit and invoice payment made to it. The Client will have no claim against the Club or Management for any losses incurred as a result of this cancellation. If the Club is forced to cancel an event for reasons beyond its control, refunds will be considered in accordance with prevailing Consumer Rights law.
- 9. Prices** All prices shown on the Function, Wedding and Banqueting Menus are correct at the time of printing. The Club reserves the right to alter the details and prices of the menus at any time in the event of unforeseen market circumstances.
- 10. Finishing Times** Functions must finish at the time agreed. Extension to the finish time will not be allowed unless agreed in writing prior to the event.
- 11. Equipment Storage** The Club will try wherever possible to assist guests with storage of equipment etc. however shall accept no liability for any damage or loss.
- 12. Personal Property** The Club shall not be liable for loss of or any damage to the property of the Client or any of his/ her guests suffered or incurred whilst on the Club premises including personal belongings.
- 13. Car Park** Vehicles are left in the Car Park at the owner's own risk.
- 14. Guest and Client Safety** The Club, golf course and lakes are potential hazards. The Client and his/ her guests are not allowed to enter the grounds of the Golf Course and children must be supervised at all times.
- 15. Minimum Numbers** In the event the Event is accepted on the basis of a minimum number of attendees, the minimum number of attendees shall be charged in full even if final attendee numbers fall below this level.
- 16. Covid 19 Statement** COVID-19 has been declared as a worldwide pandemic by World Health Organization. The government and federal health organisation have implemented social distancing measures to prohibit the congregation of large groups of people. ORIDA Golf and Leisure have put in place preventative measures to reduce the spread of COVID- 19, however take no liability if the Client or his/her guests contract the virus. We advise all clients to ensure that they arrange adequate insurance cover prior to their event visit. If the Client's event is directly affected by COVID-19 please refer to our *Clause 8 Cancellation by the Club*.

The Club collects personal information when you register with us, subscribe with us or book an event. This information is used to provide the services requested and if you agree, to send you marketing information. The Club will not share your information for marketing purposes with companies outside ORIDA Corporation LTD. For more information explaining how we use your information please see our privacy policy.

Please tick this box to give permission for us to send further information about our products and services

I agree to the terms and conditions of this contract

Signature _____ Print Name _____ Date _____