



WEDDING PACKAGES



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WWW.OAKRIDGEGOLFCLUB.CO.UK



Our wedding packages include a personal wedding coordinator assigned to assist you throughout the planning process.

PRICES QUOTED IN OUR PACKAGE ARE INCLUSIVE OF ALL OF THE FOLLOWING:

ROOM & BAR HIRE

Exclusive hire of our function suite and a staffed bar for the day is included. This will be available to you from the time you arrive until the conclusion of your celebrations.

The bar will be open in readiness for your arrival and will remain open until midnight.



ROOM SET UP

Our standard room set up, included in the package price, is as follows.

Red carpet and red ropes on arrival

White table linen and napkins

Use of our silver cake knife and stand

Chair cover with sash colour of your choice in your wedding breakfast room

Table numbers and stands

Use of our easel for table plan

WE CAN ARRANGE ADDITIONAL ROOM DRESSING AND FEATURES AS REQUIRED FOR AN ADDITIONAL FEE.



DRINKS & CATERING

Our day price is inclusive of a 4-course wedding breakfast, with your choice of starter, main and dessert from our magnificent menu selection.*

Our evening price is inclusive of a buffet, BBQ or pizza selection of your choice from our range of menus.*

Drinks are included as follows:

Arrival drink of prosecco or
bucks fizz per person

Two glasses of house wine per
person to accompany the meal

A glass of prosecco per person
for your toast



MASTER OF CEREMONIES

Master of ceremonies to host your special day,
announcing your arrival at the wedding breakfast
and opening the evening buffet

*SOME CHOICES MAY CARRY A SUPPLEMENTAL CHARGE. WHERE
THIS IS APPLICABLE IT WILL BE INDICATED ON THE MENU.





WEDDING BREAKFAST MENU



STARTERS

COCKTAIL OF MELON

pearls of seasonal melon macerated in Malibu,
topped with toasted coconut

DELICE OF MELON

offered with a refreshing blackcurrant sorbet

CHEFS PATE MELBA TOAST

with red onion & fig chutney

SMOKED SALMON & BEETROOT GRAVADLAX TERRINE

with 1/2 wholemeal toasted bagel,
dill & yoghurt sauce

PRAWN BOATS

with little gem lettuce & prawns marie rose sauce

SMOKED MACKEREL SALAD

set on a bed of celeriac & red apple & dill cream

MARKET SALAD

fine beans, julienne tomatoes, asparagus & fresh
herb dressing, topped with a soft-boiled egg



WEDDING BREAKFAST MENU



SOUPS & SORBETS

SOUPS CAN BE CHOSEN AS A STARTER
OR AS AN ADDITIONAL COURSE FOR AN
EXTRA £3.50 PER PERSON



CLEAR SOUP OF SHITAKE MUSHROOMS &
SPRING ONIONS

complimented with chicken gyoza dumplings

HOME-MADE CREAM OF TOMATO SOUP
drizzled with basil cream

LEEK & POTATO SOUP



ADD A SORBET COURSE TO CLEANSE THE PALATE
FOR AN ADDITIONAL £2.00 PER PERSON

APPLE, MANGO OR RASPBERRY SORBET

CHAMPAGNE SORBET


£0.50 per person supplement



WEDDING BREAKFAST MENU



MAINS



PAVE OF BEEF
slowly braised with sweet
red onions, lardons of
smoked bacon & fresh
thyme

PAUPIETTE OF BEEF
stuffed with tomato
sausage meat, braised
with black olives & tomato
sauce

ROAST CHICKEN
BREAST
offered with traditional
accompaniments

BREAST OF CHICKEN
button onions, lardons of
pancetta, wild mushrooms,
red wine sauce

ROAST TURKEY BREAST
offered with traditional
accompaniments


ESCALOPE OF TURKEY
pan fried in sage crumbs
offered with a butter &
garlic sauce

ROAST LEG OF LAMB
carved from the bone
offered with a mint &
redcurrant reduction
(SUPPLEMENT £3PP)

ROAST LOIN OF PORK
with apple sauce, sage &
onion seasoning

ROAST LOIN OF PORK
served on the bone with a
Calvados & cream sauce

ROAST SIRLOIN
OF BEEF
with Yorkshire pudding,
pan gravy & traditional
accompaniments
£4.00 SUPPLEMENT
MINIMUM NUMBERS OF 25





WEDDING BREAKFAST MENU



VEGETARIAN MAINS



5 BEAN CHILLI

served with tacos, sour cream and tomato salsa

GLUTEN FREE MUSHROOM STROGANOFF

with rainbow rice

SPINACH & MUSHROOM LASAGNE

topped with mozzarella & nutmeg

MOROCCAN VEGETABLE TAGINE

and harissa sauce





WEDDING BREAKFAST MENU



DESSERTS & CHEESE



BELGIAN APPLE
LATTICE PIE
with crème anglaise

CHERRY &
MASCARPONE
CHEESECAKE
with black forest coulis

TIRAMISU AND
KAHLUA CRÈME


BRANDY SNAP
BASKET
with salted caramel
ice cream

CRÈME BRÛLÉE
CHEESECAKE
raspberry coulis

LEMON
PANNACOTTA TART
with minted orange salad

FRESH STRAWBERRIES
& CLOTTED
OR DOUBLE CREAM
(May-October only)

SELECTION OF CHEESE
AND BISCUITS,
CHUTNEY AND FRUIT
£2.50 SUPPLEMENT



ADD A CHEESE COURSE
FOR AN ADDITIONAL £3.50 PER PERSON

A SELECTION OF 3 ARTISAN CHEESES,
with chutney, oatcakes & grapes



FINGER BUFFET



A STANDARD FINGER BUFFET
INCLUDES SIX ITEMS AND ONE DESSERT

SELECTION OF TRADITIONAL SANDWICHES
on wholemeal & white bread

MINI DUCK SPRING ROLLS WITH HOI SIN SAUCE

CHICKEN TIKKA KEBABS SKEWERED WITH
RED ONION & CUCUMBER RAITA

CUMBERLAND SAUSAGE WRAPPED
IN SMOKED BACON

brushed with honey & grained mustard

CRISPY GARLIC MUSHROOMS
stuffed with peppered philly & garlic

ASSORTED QUICHE

MINI BUFFET PIZZA

HOME MADE SAUSAGE ROLLS

SEA SALT & ROSEMARY POTATO WEDGES

SPICED CHICKEN WINGS, SWEET CHILLI DIP

VEGETARIAN SAMOSAS

BOWLS OF SALAD, DIPS, & KETTLE CHIPS





CHEF'S HOT BUFFET



A STANDARD HOT BUFFET
INCLUDES 3 ITEMS AND ONE DESSERT



BEEF BOURGUIGNON

slowly braised with smoked bacon, button
onions & mushrooms in a red wine sauce

CHICKEN TIKKA MASALA

served with rainbow rice, naan bread,
mini poppadums & mango chutney

VEGETABLE CURRY


rich with onion, spices & coriander & cooked
with natural yoghurt, served with pilau rice,
naan bread, poppadum & lime pickle

LASAGNE VERDE

prime beef lasagne served with
garlic bread and a salad selection

SPLIT PERI PERI CHICKEN

not unlike the high street!
served with a selection of salads,
halloumi & potato fries





BUFFET DESSERTS



ONE DESSERT FROM THE FOLLOWING
IS INCLUDED WITH A BUFFET

APPLE PIE
BLACK FOREST GATEAUX
CHOCOLATE FUDGE CAKE
STRAWBERRY CHEESECAKE
all served with cream



UPGRADE YOUR BUFFET MENU WITH 2
DESSERTS FROM THE FOLLOWING
SUPPLEMENT £4 PER PERSON



STRAWBERRY & CLOTTED CREAM TART
with strawberry sauce, topped with clotted
cream & decorated with whole strawberries

CHOCOLATE ORANGE DESSERT
chocolate brownie base topped with a chocolate filling
& orange sauce, decorated with chocolate crumb

HONEYCOMB CHEESECAKE
A biscuit base topped with a white chocolate baked
cheesecake topped with pieces of chocolate coated
honeycomb & a dark chocolate drizzle

FRUTTI DI BOSCO
Pastry case filled with patisserie cream, topped
with a layer of sponge & forest fruits



STONE-BAKED PIZZA MENU



A CHOICE OF 3 PIZZA COMBINATIONS
FROM THE FOLLOWING

Our delicious 8" pizzas are prepared and freshly baked on the premises. Cooked on traditional pizza stones heated to a high temperature not achievable in conventional ovens.

We deliver authentic, thin and crispy pizza lavished with the best Italian ingredients, just the way the original pizza masters of Napoli intended.

RUSTIC CLASSIC

Rustic combination of tangy tomato sauce and creamy For di Latte mozzarella

SIMPLY SALAMI

Delicious cured Italian Napoli salami with tangy tomato sauce and Fior di Latte mozzarella

NICE & SPICY

Spicy calabrian nduja sausage laced with chilli spread over the pizza base, topped with tomato sauce, For di Latte mozzarella, sweet peppadew peppers, fiery salami and chilli peppers



STONE-BAKED PIZZA MENU



ROCK THE PARMA

Tomato sauce, For di Latte mozzarella, wild rocket, parmigiano reggiano and 18 month dry cured parma ham, full of intense and sweet flavours, topped with a dash of balsamic glaze

THE GARDEN CLUB

A vegetarian celebration with tangy tomato sauce, crushed garlic, For di Latte mozzarella, sweet red onions, soft roasted courgettes, peppadew peppers and finished with fresh wild rocket

CHICKEN & PESTO

A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts

SERVED WITH DIPS

Sweet Chilli
BBQ Sauce

Ketchup
Garlic & Herb

OUR PIZZAS ARE AVAILABLE WITH A
GLUTEN FREE BASE





TRADITIONAL HOG ROAST



AVAILABLE FOR A MINIMUM OF 80 GUESTS



A whole hog,
slowly roasted over
coals on our patio



SERVED WITH

White Bread Rolls
Sage & Onion Stuffing
Apple Sauce
Crispy Crackling

Veggie Burgers

AVAILABLE AS AN ALTERNATIVE



STREET FOOD BBQ



UPGRADE YOUR HOG ROAST FOR £2 PP



BBQ Pulled Beef

Slowly cooked pulled beef is an absolute must-try, it will be tender, succulent, and packed with incredible flavour

6oz Burgers

Chef's own handmade burgers made from 100% beef

Hot Dogs

Delicious sausage served in a sliced bun, topped with mustard & tomato sauce

SERVED WITH

Grated Cheese | Chips
Jalapenos | BBQ Sauces



SOUTHERN SLOW ROAST



UPGRADE YOUR HOG ROAST FOR £3 PP



Meats roasted low &
slow, marinated in our
secret recipe rubs, tender
& packed full of flavour

BBQ Pork Butt

Texan 24-hour Beef Brisket

Cajun Spiced Whole Roast Chickens

Grilled Vegetable and Halloumi Wraps

SERVED WITH

Memphis Style Crunchy Coleslaw | Mac & Cheese

Cajun Spiced Sweet Potato Wedges | Seasonal Green Leaf Salad

Fresh Bread Rolls & Wraps

SAUCES

Jack Daniels Smokey Sweet BBQ Glaze

Cajun Hot Pepper Sauce

Stubbs Legendary Hickory Bourbon BBQ Sauce



PACKAGE PRICES



WEDDING BREAKFAST CAPACITY - 160
EVENING RECEPTION CAPACIT - 200

	2021		2022		2023	
JANUARY TO MARCH & OCTOBER TO DECEMBER	DAY	EVENING	DAY	EVENING	DAY	EVENING
	£55	£16	£60	£16.50	£65	£17

	2021		2022		2023	
APRIL TO SEPTEMBER	DAY	EVENING	DAY	EVENING	DAY	EVENING
	£60	£17	£65	£17.50	£70	£18

WEDNESDAY, THURSDAY & FRIDAYS (EXCLUDING BANK HOLIDAY'S)	15% OFF ABOVE RATES
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Oakridge Golf Club has no minimum numbers for wedding celebrations, but we do require a minimum spend for the wedding breakfast, drinks package and evening catering of the following:

MONDAY TO THURSDAY £1,500	FRIDAY & SATURDAY £1,700
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PRICES QUOTED ARE PER PERSON AND INCLUSIVE OF VAT @ 20%.
CHILDREN UNDER THE AGE OF 10 YEARS HALF PRICE
CHILDREN 3 AND UNDER FREE OF CHARGE

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