



HORSLEY LODGE

EVENTS - CELEBRATIONS - FUNCTIONS

Thank you for your enquiry regarding private dining. Horsley Lodge is the perfect setting for all manner of events and celebrations, including club or society dinners, birthdays, anniversaries and christening celebrations to name but a few.

Function Facilities

Dependent upon the seating style and numbers of guests we have multiple private dining rooms available, plus **The Restaurant** at Horsley for smaller parties.

Tables of up to 10 diners can be accommodated in **The Restaurant**. Parties in excess of this number will be seated in one of our function rooms.

Our **Old Restaurant**, with amazing views of the 9th and 18th holes, seats up to 36 diners and has its own lounge area for reception drinks or coffee afterwards. There is also access to the patio allowing you to enjoy the best of the British weather.

For larger parties, **The Amber Suite** can hold up to 110 guests for a sit-down meal, 160 for an evening Buffet. The room has a private bar, air conditioning and includes the use of the Atrium and Mediterranean Garden for drinks.

Seated Lunches & Dinners - Party Sizes & Menus

Events– up to 36 in number

The organiser can choose from the menus included in the pack Diners should pre-order from the menu, with a full pre-order required 1 week prior to the booking.

Events– above 37 in number

Our Head Chef will discuss your menu requirements and budget in order to create a bespoke set menu (one dish per course) for your event.

Buffet Meals – Christenings, Funerals and other celebrations – Party Sizes & Menus

The Old Restaurant can accommodate up to 50 people for a more informal buffet menu, whilst the maximum number of guests in the Amber Suite is 160. The restaurant is not available for private functions.

Menus & Wine List

Enclosed are sample menus. We are also more than happy to discuss any specific requirements that you may have. We recommend that you select your reception drinks and wines in advance so that we can have them ready for your arrival. The bar is also available for your guests to use.

Additional Information

Most dietary requirements can be catered for, provided that we are advised at the time of booking. A children's menu is also available for younger guests.

We are more than happy to assist you in organising your event including items such as flowers, celebration cakes or table decoration.

Please do not hesitate to contact our Events Co-ordinator should you wish to discuss any additional information.

Please select a menu from the options below and then ask you guests to

make their selection to form your pre order.

Set Menus

Menu 1

Broccoli & Stilton soup

French onion soup, Gruyere croute

Chicken liver parfait, Melba toast, dressed leaves & chutney

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10oz French trimmed pork cutlet, black pudding mash, mashed carrot & swede, fine greens beans, sage sauce

Pave of beef, colcannon mash, honey glazed root vegetables, red wine & thyme sauce

Pan fried fillet of salmon, fresh herb mash, fricassee of butter beans & asparagus

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Passion fruit torte, raspberry sorbet

Dutch apple pie, English custard

Sticky toffee pudding, caramel sauce, Devon clotted cream

Tea & Coffee

£26.00 per person

Menu 2

Roasted tomato & red pepper soup, Basil oil & croutons

Rosette of smoked salmon, Norwegian prawns, charred lemon, leaves & Marie rose sauce

Caesar dressed leaves, marinated chicken, croutons & shaved Parmesan

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Roasted lamb rump, pomme Anna, braised red cabbage, mange tout, redcurrant jus

Sirloin steak Dianne, Dauphinoise potatoes, glazed carrots & fine green beans

Pan roasted halibut, spinach, parmentier potatoes, crayfish buerre blanc

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Strawberry & champagne cheesecake, crème Chantilly

Belgian chocolate truffle, Baileys cream

Dutch apple pie, English custard

Tea & coffee

£30.00 per person

Menu 3

Cream of cauliflower soup, blue cheese scone

Duck liver parfait, orange gel, toasted brioche

Pan fried scallops, pea puree, black pudding & pancetta

Chargrilled Mediterranean vegetable terrine, baby herbs, tomato & Basil dressing

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3 bone rack of Derbyshire lamb, gratin potatoes, petit pois a la Francais, lamb jus

Fillet steak Rossini, panache of vegetables, Châteaux potatoes, Madeira jus

Roasted turbot, potato & herb rosti, baby carrots, lobster sauce

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Croque en bouche

Tart au citron, lime syrup, vanilla cream

Chocolate fondant, raspberry gel & puree

Tea & coffee

£36.00 per person

Vegetarian Alternatives

Root vegetable, lentil & nut roast, parmentier potatoes, mange tout, roast vegetable gravy
Wild mushroom tagliatelle, coriander & garlic ciabatta, Parmesan crisp & white truffle oil
Asparagus, mint & pea risotto, crispy herbs & tarragon oil

Canapés

To be served with your reception drinks.

Please choose 4 items for a set price of £6.50 per person

Mini Yorkshire puddings, horseradish cream, roast beef
Thai fishcakes, sweet chilli sauce
Chicken Caesar bon bons
Whitebait, aioli
Mediterranean vegetable frittata
Ratatouille tartlets

Sorbet

Please enquire for our available flavors
£3.25 per person

Children's Menu

Please select one dish per course for all children less than 10 years of age

Cheesy garlic bread
Melon
Soup of the day
~
Chicken nuggets chips & beans
Sausage, mash & peas, gravy
Spaghetti bolognese with grated cheese & garlic bread
~
Chocolate brownie & ice cream
Ice cream selection
Jelly & ice cream

£17.00 per person

Half portions of our main menus priced accordingly are also available

Vintage Tea

The afternoon tea consists of the vintage crockery, unlimited tea and coffee, a selection of finger sandwiches on white and brown bread, a selection of cakes, Plain and Fruit scones clotted cream and Jam

Adults £16.95 per person
Children are priced at £9.95 per person

Buffet Menus

Classic buffet

Open & closed sandwiches on a selection of fresh breads
Hot sausage rolls, HP sauce
Huntsman & Gala pork pie, piccalilli
Vegetable spring rolls & samosas, sweet chilli sauce and minted yoghurt
Garlic bread slices with cheese
Choose 3 of our house salads
£16.50 per person

Buffet selector

Open & closed sandwiches on a selection of fresh breads
Please choose five items from below
Hot sausage rolls, HP sauce
Selection of warm quiche
Buffalo chicken fillets, blue cheese dip
salmon & cod goujons, tartare sauce
Smoky BBQ spare ribs
Potato skins with chilli beef, vegetable chilli, sour cream & Jalapenos
Onion bhajis, vegetable samosas, vegetable pakora, minted yogurt, coriander & diced onions
Chunky chips with salsa, BBQ sauce & garlic mayo
Choose 3 of our house salads
£18.50 per person

Funky buffet

Selection of tapas
King prawns with garlic & chilli
Calamari with aioli
Meatballs in tomato sauce
Black pudding bon bons with piccalilli syrup
Patatas bravas
Breaded Brie with hot & sour sauce
Freshly baked pizza Margarita
Roasted vegetable & pesto
Ham, pepperoni & salami
Rocket, Parmesan & balsamic salad
Italian style roast potatoes with Rosemary, sea salt & roasted garlic olive oil
£19.50 per person

Fork buffet 1

Indian style chicken Balti, lamb Madras, creamy vegetable tikka masala
Garlic & coriander flat breads
Onion bhajis, vegetable samosas, vegetable pakora, minted yogurt, coriander & diced onions
Pilau rice
Poppadums
£18.50 per person

Fork buffet 2

Penne pasta Bolognese, vegetable lasagne, tagliatelle with salmon & chives
Garlic bread with cheese
Rocket, Parmesan & balsamic salad
Italian style roast potatoes with Rosemary, sea salt & roasted garlic olive oil
£18.50 per person

Fork buffet 3

Beef stroganoff, chicken a la King, wild mushroom & asparagus ragout
Garlic bread
Mixed salad with house dressing, creamy chive coleslaw
Hot buttered new potatoes
£18.50 per person

Carvery Menu

Freshly roasted topside of beef & loin of pork carved in the room by our Chef
served with duck fat roasted potatoes, Horseradish sauce, sage & onion stuffing, rich pan roasted gravy, buttered cobs and
your choice of 3 of our house salads
(vegetarian option – lentil & nut roast, garlic & Thyme roasted potatoes, vegetable gravy)
£18.50 per person

BBQ Menu

Minute Sirloin steaks, marinated chicken fillets, lamb kofta kebabs, vegetable & halloumi kebabs
pita bread, tzatziki, hummus, olive, red onion & tomato salad, Parmesan & rocket salad, Rosemary, olive oil & garlic roasted
new potatoes, corn on the cob, homemade hot chilli & tomato sauce
£24.50 per person

House salads

Creamy chive coleslaw
Tomato, red onion & feta, balsamic reduction & olive oil
New potato, spring onion & mayonnaise
Penne pasta, diced peppers, fresh Basil & vinaigrette
Dressed, mixed leaves, baby herbs & house dressing

(Please note that 100% of guests attending your function must be catered for. Buffet options may be subject to change)

Desserts

Please asks our events team for our wide selection
£5.00 per person

Drinks Reception	per glass	Menu Suggestions	per person
Pimms No.1	£5.50	Additional buffet items	£1.50
Sparkling Wine - Brut	£5.50	Tea & Coffee	£2.00
Prosecco	£5.50	Cheese Board	£7.50
Champagne	£7.95	Cheese Platter (serves 30)	£150.00
Bucks Fizz	£5.50	Scones, clotted cream and Jam	£3.25
Orange Juice	£2.50	Selection of mini desserts	£3.00

Terms and Conditions

Booking and Deposits

A provisional booking may be held for up to 14 days. A non-transferable, non-refundable deposit of £100 for the Old Restaurant and £200 for the Amber Suite is required to secure the booking. If the deposit is not paid within 14 days of the provisional booking being made, then Horsley Lodge Ltd reserves the right to release your booking without further notification.

Final Numbers

Final numbers, menu choice and any special dietary requirements must be confirmed one week prior to the event, Any change to numbers after this period are deemed to be fully chargeable.

Payment

Full payment of the total estimate cost for the event is required seven days prior to the event. Any additional charges e.g. bar drinks additional wine etc. must be paid for upon departure.

Entertainment – Amber Suite only

We can provide the services of our house DJ for an additional charge. If you wish to arrange your own entertainment, a surcharge of £100 applies. Your entertainer must provide us with a copy of their Public Liability Insurance in advance of the event. Our DJ's equipment is not available for hire.

Damage

The hirer shall be required to pay for any loss or damage to any part of the hotel premises, fixtures, fittings and equipment, which is caused by the hirer, his guests or paid servants.

Responsibility

Horsley Lodge will not be held responsible for the loss of or damage to any items brought onto the premises e.g. cameras, gifts, decorations etc.

Alterations

Horsley Lodge will not be held responsible for circumstances beyond our control. If the need to change any aspect of your event arises, you will be notified immediately. We will endeavour to ensure that the changed service will be of an equal or higher standard.

Children

Children are very welcome. We do ask that they are supervised at all times, especially whilst the food is being served. Horsley Lodge does not have a crèche or children's play area.

Golf Course

For safety reasons, guests are not permitted on any part of the golf course.

Photographs

You may wish to take photos on the purpose built paved area by the lakes at the entrance to Horsley Lodge, as the surroundings provide excellent photo opportunities. For safety reasons photographs are not permitted on any other area of the golf course.

Outside Catering

All food and beverages must be purchased from Horsley Lodge. With the exception of items such as celebration cakes and chocolate fountains, we do not permit guests to provide their own food or engage outside caterers.

Licensing Act 1964

The hirer and all persons attending must comply with all requirements of the Licensing Act 1964, together with all the statutory instruments since enacted.

End of the Night

All musical entertainment must finish no later than midnight. Last orders are called at 11.45pm and the club's bars close at midnight.

Hotel Bedrooms

Horsley Lodge has 14 bedrooms, 11 in the main clubhouse and Rutland, Salt Suite and Barn Cottage all of which may be booked by you and your guests (subject to availability.) We offer a preferential room rate for event guests, please ask for the prevailing rate. All bedrooms must be confirmed with a £50 deposit 16 week in advance of your event. Any rooms not confirmed after this stage will be released for general sale. Any cancellations made with less than one week's notice will result in a cancellation fee equivalent to one night stay.

Signed _____

Date _____