

Weald of Kent Functions

At the Weald of Kent we take pride in presenting a friendly, flexible and professional service when hosting any function and our aim is to ensure that you have a time to remember.

We do advise having one set menu for your function, selected from our range enclosed.

You are able to choose from our individual starter, main and dessert course selections, to make up your own three-course menu or from our set meal packages.

If you would like to further enhance your event then why not consider staying overnight in the **Headcorn Lodge** overlooking the Golf course and lakes and just a short stroll from the main clubhouse building where breakfast is served daily from 7.00 am.

Weald of Kent Functions

Reception Drinks

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| Bucks Fizz | £3.00 |
| Summer Pimms | £3.00 |
| White Wine | £3.00 |
| Red Wine | £3.00 |
| Sparkling Wine | £3.00 |
| Champagne | £5.00 |
| Kir Royale | £6.00 |

And for the classic winter function why not choose something warming:

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| Winter Pimms | £3.00 |
| Mulled Wine | £3.00 |
| Hot Chocolate and Marshmallows | £2.20 |

(All prices are per glass)

Weald of Kent Functions

Canapés

On arrival why not treat your guests to an appetiser with their drink? We offer a sumptuous selection of homemade canapés.

Chef's choice of 4 seasonal canapés

£5.75 per person

Alternatively, select 4 from the following choices:

Rare Roast Beef and Horseradish Croustarde

Smoked Salmon and Avruga Toasted Croute

Balsamic Mediterranean Vegetable

Smoked Salmon Mousse Quenelle in a Pastry Boat

Prawn and Marie Rose in a Crisp Filo Cup

Chicken and Apricot Roulade over a toasted Croute

Caramelised Red Pepper and Cream Cheese topped with Pine Nuts

£6.75 per person

Weald of Kent Functions

Starters

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| Cream of Tomato and Basil Soup (V) Served with herb croutons | £4.95 |
| Homemade Potato and Leek Soup (V) Served with herb croutons | £4.85 |
| Galia Melon Rosettes (V) Served with fresh berries, crisp leaf salad and fruit coulis | £5.45 |
| Classic Prawn Cocktail On a bed of leaf salad, served with buttered brown bread And a lemon wedge | £5.65 |
| Salad of Tomato and Buffalo Mozzarella (V) Served with a green pesto dressing and cracked black pepper | £5.45 |
| Thai Style Chicken Satay Over a toasted croute, garnished with frizzle leaf And sweet chilli jam | £5.25 |
| Ardennes' Pate On a bed of salad, with red onion confit and Melba toast | £5.35 |
| Oak Smoked Salmon Filled with a smoked trout and horseradish mousse, With rocket salad and a lemon and caper dressing | £6.85 |
| Mediterranean Vegetable and Goats Cheese Tower (V) With balsamic glaze | £5.25 |

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Main Courses

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| Pan Fried Chicken Supreme Stuffed with a wild mushroom mousse, resting over boulangere potatoes, buttered green beans and a rich cream sauce | £12.95 |
| Honey Roasted Rump of Lamb On a bed of spring greens, roasted chateaux potatoes, glazed carrots and penny onion and mushroom compote | £16.75 |
| Lemon and Parsley Crusted Delice of Scottish Salmon On a bed of olive crushed new potatoes and steamed sugar snap peas in a fish cream sauce | £12.85 |
| Roast Sirloin of English Beef Served with roasted chateaux potatoes, seasonal vegetables, Yorkshire pudding and fresh watercress in a red wine jus | £17.50 |
| Medallions of Beef On a bed of buttered green beans lyonnaise, fondant chateaux and a perigourdine sauce | £22.95 |
| Seared Breast of Duck Over an olive oil pomme puree, green bean lyonnaise and a rich cherry sauce | £14.95 |
| Poached Fillet of Chicken On a bed of Kenya beans, served with glazed carrots, buttered new potatoes and a creamy asparagus veloute | £12.50 |
| Tender Pork Medallions Served on a bed of braised red cabbage with fondant chateaux potatoes and an apple jus | £13.75 |
| Cous Cous and Mediterranean Vegetable Fougasse (V) Served with seasonal vegetables and a tomato coulis | £11.95 |
| Creamy Mushroom Stroganoff Set in a crispy filo pastry shell, served with rice and garlic bread | £10.75 |

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Desserts

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| Strawberry Tart Fresh homemade strawberry tart served with a crème Anglaise | £5.95 |
| Homemade Apple and Blackberry Crumble Served with fresh custard | £4.85 |
| Rich Chocolate Ganache Garnished with caramelised oranges with a quenelle of Chantilly cream | £5.25 |
| Raspberry and Cointreau Chocolate Cup Dressed with raspberry coulis and fresh raspberries | £6.50 |
| Freshly Made Profiteroles Filled with pastry cream, topped with rich chocolate sauce And fresh pouring cream | £5.25 |
| Vanilla Bean Crème Brulee Served with a fresh homemade shortbread biscuit | £5.75 |
| Pear, Amaretto and Frangipan Tart Served warm with pear puree and topped with vanilla ice cream | £5.45 |
| Chocolate and Clotted Cream Cheesecake Served with a rich chocolate sauce | £5.85 |
| A Selection of English and Continental Cheeses Garnished with celery, grapes and dried fruit | £5.25 |

Coffee, Tea and Chocolate Mints

£2.00

Freshly brewed coffee, tea and chocolate mints to follow your meal

Coffee, Tea and Petit Fours

£3.65

Freshly brewed coffee, tea and petit fours, a truly delicious way to end your meal

All teas and coffees can be refilled upon request

Weald of Kent Functions

Please select one starter, one main course and one dessert for your function meal from the menus below

Set Price Function Menu 1

£24.50

Leek and Potato Soup (V)
Served with herb croutons

Classic Prawn Cocktail
On a bed of crisp leaf salad, with buttered bread and a lemon wedge

Warm Tomato, Bacon and Mozzarella Tart
Served on a bed of rocket leaf salad with a green pesto dressing

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Delice of Prime Scottish Salmon with a Lemon and Parsley Crust
Served with buttered green beans and minted new potatoes

Supreme of Chicken
Stuffed with wild mushroom mousse on a bed of boulangere potatoes, green beans and a rich cream sauce

Cous Cous and Mediterranean Vegetable Fougasse (V)
With a rich tomato coulis and seasonal vegetables

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Vanilla Cheesecake
Served with fruits of the forest compote

Homemade Apple and Sultana Crumble
Served with fresh custard

Fresh Profiteroles
Filled with pastry cream, topped with rich chocolate sauce and fresh pouring cream

Freshly Brewed Coffee and Chocolate Mints

WEALD of KENT
GOLF COURSE, HOTEL & BUSINESS CENTRE

Weald of Kent Functions

Please select one starter, one main course and one dessert for your function meal from the menus below

Set Price Function Menu 2

£28.50

Galia Melon Rosettes (V)

Finished with fresh berries, a crisp leaf salad and fruit coulis

Tomato and Basil Soup (V)

Served with herb croutons

Oven Roasted Chilli Glazed Salmon

On a bed of Singapore noodles and a sweet chilli jam

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Roast Sirloin of English Beef

Served with roasted chateaux potatoes, seasonal vegetables, Yorkshire pudding fresh watercress and a red wine jus-lie

'Romney Marsh' Braised Lamb Shank

On a bed of parsley puree, roasted root vegetables and a redcurrant jus-lie

Creamy Mushroom Stroganoff (V)

Set in a crispy filo pastry shell, served with rice and garlic bread

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Rich Chocolate Ganache

Garnished with caramelised oranges and a quenelle of Chantilly cream

Homemade Raspberry Crème Brulee

Served with freshly made shortbread

Apple and Cinnamon Tart Tatin

Served with caramel sauce finished with vanilla ice cream

Freshly Brewed Coffee and Chocolate Mints

WEALD of KENT
GOLF COURSE, HOTEL & BUSINESS CENTRE

Weald of Kent Functions

Why not choose a buffet for your main course? Just choose one starter and one dessert from the selector menu and give your guests something to look forward to with the menu choice below.

Classic Buffet

£32.50 (3 courses)

Your choice from the starter menu

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Honey Roasted Sussex Ham Platter with Mustard Mayonnaise

Platters of Roast Sirloin of English Beef with Creamed Horseradish

Platters of Norfolk Turkey Breast with Cranberry Sauce

Moist Delice of Salmon Infused in Soft Garden Herbs on a Bed of Noodle Salad with a Citrus Mayonnaise

Minted New Potatoes

Tomato and Red Onion Salad

Chive Potato Salad

Homemade Cheesy Coleslaw

Continental Mixed Leaf Salad

Cucumber Salad

Mayonnaise and French Dressing

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Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

Weald of Kent Functions

Why not choose a buffet for your main course? Just choose one starter and one dessert from the selector menu and give your guests something to look forward to with the menu choice below.

Dressed Buffet

£39.50 (3 courses)

Your choice from the starter menu

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Honey Roasted Sussex Ham Platter with Mustard Mayonnaise

Whole Poached Dressed Salmon

Sirloin of English Beef Platter with Creamed Horseradish

Slices of Norfolk Turkey Platter with Cranberry Sauce

Dressed Bowls of King Prawns with a Marie Rose Sauce

Platters of Smoked Salmon and Cream Cheese Coronets

Spicy Sweet Moroccan Cous Cous Salad

Tomato and Red Onion Salad

Chive Potato Salad

Roasted Garlic Courgette Salad

Continental Mixed Leaf Salad

Cucumber Salad

Mayonnaise and French Dressing

Minted New Potatoes

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Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

WEALD of KENT
GOLF COURSE, HOTEL & BUSINESS CENTRE

Weald of Kent Functions

Weald Carvery

£32.50 (3 courses)

Why not choose The Weald of Kent's highly commended and hugely popular Carvery for your main course? Just choose one starter and one dessert from the selector menus and give your guests something to look forward to with the menu below.

Your choice from the starter menu

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Roast Topside of English Beef

Cooked medium and served with Yorkshire puddings

Roast Norfolk Turkey Breast

Served with chipolatas wrapped in bacon, homemade stuffing and cranberry sauce

Your choice of vegetables will include Savoy cabbage, buttered carrots, cauliflower mornay, honey roast parsnips and broccoli and of course our delicious roast potatoes.

Vegetarian Option (pre-ordered)

Mediterranean Vegetables with Cous Cous Fougasse and a ratatouille drizzle

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Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

Weald of Kent Functions

Finger Buffets

Buffet 1 £10.95

Assorted sandwiches
Breaded King Prawns
Hot sausage Rolls
Hot Quiches
Chicken Yakatori
Tortilla Chips and Dips
Tomato, Mozzarella and Olive Skewers Drizzled with Basil Oil
Exotic Fruit Kebabs and Mango Coulis

Buffet 2 £11.95

Assorted Tortilla Wraps
Thai Crab Cakes and Chilli Dip
Potato Wedges and Dips
Honey and Sesame Seed Cocktail Sausages
Vegetable Samosas
Chicken Satay and Peanut Sauce
Homemade Quiches
Mini Fruit Tartlets

Buffet 3 £12.95

Assorted Bridge Rolls
Assorted Tortilla Wraps
Chicken Satay and Peanut Sauce
Lemon and Lime Salmon Bruschettes
Mini Duck Spring Rolls with Plum Sauce
Vegetable Samosas
Stuffed Jalapeno Peppers
Tortilla Chips with a Selection of Dips
Mini Fruit Tartlets

Weald of Kent Functions

Weald Wine List

White Wines

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| 1. Footsteps Chardonnay (Australia) | £12.50 |
| 2. Pinot Grigio Provincia di Pavia, IGT, Corte Vigna (Italy) | £13.00 |
| 3. L'Emage Sauvignon Blanc (France) | £11.75 |
| 4. Sancerre AC LA Perriere (France) | £17.50 |
| 5. Chablis AC, Ropiteau Freres (France) | £16.50 |

Rose Wines

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| 6. Footsteps Rose Blush (California) | £12.50 |
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Red Wines

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| 7. Footsteps Cabernet Sauvignon (Chile) | £12.50 |
| 8. Montepulciano d'Abruzzo Vintage 2003 (Italy) | £11.90 |
| 9. Moondarra Shiraz Cabernet Sauvignon (Australia) | £13.00 |
| 10. Two Oceans Cabernet Merlot (South Africa) | £14.90 |
| 11. Campo Viejo Rioja Crianza Vintage 2001 (Spain) | £15.50 |

Champagnes and Sparkling Wines

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| 12. Codorniu Classico Brut Cava (Spain) | £15.90 |
| 13. Duc de Roucher Champagne | £28.00 |
| 14. Veuve Clicquot Yellow Label Champagne | £42.00 |
| 15. Bollinger N/V Champagne | £58.00 |

House Wines

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| 16. La Ronde Dry White Vin de Pays d'Oc (France) | £10.50 |
| 17. La Ronde Medium White Vin de Pays d'Oc (France) | £10.50 |
| 18. La Ronde Red Vin de Pays d'Oc (France) | £10.50 |

Bottled Waters

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| 19. 1 Litre Strathmore Sparkling | £2.80 |
| 20. 1 Litre Strathmore Still | £2.80 |

Weald of Kent Functions

Weald Room Hire Rates

Monday – Friday 2009

Minimum Capacity

| | | |
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| Ridge Room | £300 | 30 PEOPLE |
| Lakeside Room | £315 | 60 PEOPLE |
| Combined Package Waterside and Lakeside | £450 | 80 PEOPLE |

Saturday 2009

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| Ridge Room | £375 |
| Lakeside | £350 |
| Combined Package Waterside and Lakeside | £500 |

Deposit Requirements

£100 up to 50 people

£200 over 50 people

Weald of Kent Functions

Weald Room Hire Rates

Monday – Friday 2010

| | | |
|---|------|-----------|
| Ridge room | £325 | 30 PEOPLE |
| Lakeside | £375 | 60 PEOPLE |
| Combination package Waterside and Lakeside | £475 | 80 PEOPLE |

Minimum Capacity

Saturday 2010

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|---|------|
| Ridge Room | £395 |
| Lakeside | £400 |
| Combination package Waterside and Lakeside | £520 |

Deposit Requirements

£100 up to 50 people

£200 over 50 people

Weald of Kent Functions

Terms and Conditions

A booking cannot be confirmed by the Weald of Kent unless a specified deposit is received.

Estimated numbers to be agreed on confirmation of booking.

If numbers should fall below the minimum room numbers, please note that payment will still be required for the specified minimum number as listed on room hire sheet.

Menu selection should be notified no later than five weeks prior to function date.

Estimated final numbers should be notified no later than five weeks prior to function date.

Final numbers to be notified no later than 14 days prior to function date.

Increases in final numbers can be catered for but in the event of a reduction in the final number, after this time, we regret that we are unable to refund payment for meals not taken.

The balance payment to be received no later than 7 days prior to the function date.

Please note that we operate a sound limiter system for bands/discos which we recommend that your entertainment people are made aware of (volume capacity can be tested by your band/disco on setting up).

Cancellation policy

Up to 3 months prior to date of function – non refundable deposit
2-3 months prior to the date of function – 25% of current pro-forma invoice
1-2 months prior to the date of function – 50% of current pro-forma invoice
1 month or less - 100% of current pro-forma invoice

We do not levy a service charge and gratuities are at the discretion of the customer.

All prices (except room hire prices) are subject to change

I have read and agree the above terms and conditions relating to the booking indicated:

Signed Date

Name Function date

