



*Functions @  
Belton Park*





# **Function Information**

## *The Venue*

*The function room at Belton Park is set within 300 acres of beautiful Lincolnshire parkland. Enclosed is a selection of our more popular menu suggestions but it must be remembered that this is **your** event, so we would endeavour to accommodate any personal requests – please just ask.*

*The layout of the room is flexible and will comfortably accommodate a formal dining arrangement for between 50 and 100 guests. For less formal functions, this figure could comfortably be doubled.*



## **FAQ's**

- ~ *Tables are laid on linen tablecloths with all the usual bits and bobs – cutlery, crockery, cruet, napkins and glasses etc. Any additional decorations are at the discretion of the guest.*
- ~ *Seating can be arranged on tables for 6 to 12 people.*
- ~ *The bar opening times are also flexible but for the sake of harmony with our near neighbours, we like to wind down at midnight with carriages at 12.30am.*
- ~ *Service charges are not included in our prices.*
- ~ *It is most likely that we will have a function of some description on the evening/lunchtime prior to your event. Please check when access would be available.*



# **Drinks Packages**

## **Package 1**

*£6 Arrival drinks to comprise a glass of Pimm's,  
Bucks Fizz or orange juice*

*£4 A bottle of House Wine between 4 people*

*£6 A glass of Sparkling Wine for the toast*



## **Package 2**

*£6 Arrival drinks to comprise a glass of Pimm's,  
Bucks Fizz or orange juice*

*£2 A bottle of House Wine between 2 people*

*£6 A glass of Sparkling Wine for the toast*



## **Package 3**

*£6 Arrival drinks to comprise a glass of Pimm's,  
Bucks Fizz or orange juice*

*£4 A bottle of House Wine between 4 people*

*£6 A glass of Champagne for the toast*



## **Package 4**

*£6 Arrival drinks to comprise a glass of Pimm's,  
Bucks Fizz or orange juice*

*£2 A bottle of House Wine between 2 people*

*£6 A glass of Champagne for the toast*



## **Canapés**

### **Canapé Menu No. 1**

**♣ Mini pork pie**

**♣ Cocktail sausage rolls**

**♣ Duck pate toasted squares**

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### **Canapé Menu No. 2**

**♣ Savoury crolines – mini pastries with savoury fillings**

**♣ Mini pork pie**

**♣ Mini Yorkshire pudding with roast beef & horseradish**

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### **Canapé Menu No. 3**

**♣ Chicken satay**

**♣ Chinese spring rolls**

**♣ Smoked salmon & cream cheese canapés**



## **Wedding Breakfast & Function Menu**

### **To start...**

*All soups are freshly prepared and served with crusty bread and butter*

**Tomato & Red Pepper Soup (V)** – *Tomatoes, red peppers and herbs  
finished with cream*

**Cream of Country Vegetable Soup (V)** – *Seasonal vegetables, herbs & fresh cream*

**Broccoli & Stilton Soup (V)** – *Broccoli, stilton cheese and cream*

**Ardennes Pate** – *A classic course pate served with toast and Cumberland sauce*

**Chicken Liver & Cointreau Pate** – *A smooth pate finished with  
Cointreau served with toast and Cumberland sauce*

**Bacon & Mushroom Salad** – *Pan fried bacon and mushrooms  
pan fried on mixed salad leaves with herb vinaigrette*

**Salmon Fishcakes** – *Salmon fishcakes in breadcrumbs served  
with a creamy tomato & basil sauce*

**Goujons of Plaice** – *Breaded plaice goujons served with tartare sauce,  
lemon wedges and salad garnish*

**Spicy Crab Cakes** – *Flakes of white crab meat in breadcrumbs with sweet chilli dip*

**Classic Prawn Cocktail** – *Icelandic prawns on crispy Iceberg lettuce  
with seafood sauce and brown bread and butter*

**Smoked Salmon & Prawn Salad** – *Smoked salmon and Icelandic prawns  
served with a crisp salad and lemon wedge*

**Mushrooms with Cheese & Garlic (V)** – *Portabello mushrooms filled with cream,  
garlic & cheddar cheese*

**Deep Fried Breaded Camembert (V)** – *Breaded Camembert, deep fried  
and served with Cumberland sauce*

**Goats Cheese Salad (V)** – *Toasted goats cheese served on  
mixed salad leaves with a sweet chilli dressing*

**Fresh Melon (V)** – *Succulent fresh seasonal melon served with fruit coulis*



## **Mains...**

*All main courses are served with fresh seasonal vegetable and a selection of potatoes*

**Roast Topside of Beef & Yorkshire Pudding** - Succulent topside of beef, red wine gravy and Yorkshire pudding

**Roast Loin of Lincolnshire Pork** - Tender pork loin gently roasted and served with gravy and apple sauce

**Roast Lincolnshire Turkey** - Boned and rolled turkey, served with stuffing, "Pigs in Blankets" and cranberry sauce

**Roast Lincolnshire Gammon** - Roast gammon ham served with proper gravy

**Chicken Breast with Sherry & Mushroom Sauce** - lightly poached chicken breast in a creamy mushroom sauce finished with sherry

**Chicken with Bacon & Cheddar Cheese** - Supreme of chicken wrapped in bacon with a rich cream cheese sauce

**Lamb Shank** - Tender lamb on the bone with a sweet mint & onion gravy

**Haddock with Hollandaise** - Poached haddock fillet served on fresh asparagus with hollandaise sauce

**Cod with Parsley Butter** – loin of cod with hot parsley butter

**Salmon Fillet with Herb Crumb** - Salmon fillet with lemon & herb crumb topping with white wine & dill sauce

**Salmon with Prawn Sauce** - Salmon fillet with a creamy sauce finished with prawns

**Luxury Fish & Seafood Pie** - Salmon, smoked haddock & prawns in a rich creamy sauce, topped with mashed potato



## **Mains...Vegetarian**

All main courses are served with fresh seasonal vegetable and a selection of potatoes

***Cheese, Broccoli & Potato Gratin (V)*** – *Broccoli with cream cheese, sliced potatoes and cheese*

***Wild Mushroom Strudel with Cream & Brandy Sauce (V)*** – *Wild & fresh mushrooms, rice & courgettes in creamy brandy sauce in puff pastry case*

***Stilton & Vegetable Crumble (V)*** – *Vegetables in a rich stilton sauce topped with a crunchy herb crumb*

***Butternut Squash, Beetroot & Red Onion Lasagne (V)*** - *Layered, pasta, butternut squash, beetroot & red onion with creamy sauce & parmesan*

***Parsnip, Sweet Potato & Chestnut Bake (V)*** - *Parsnip, sweet potato & chestnuts in tomato sauce, topped with sauté potato and cheese*

***Mushroom, Cranberry & Brie Wellington (V)*** – *Mushrooms, spinach, Brie & cranberry in light puff pastry*

***Black Bean Jambalaya (V)*** - *rice, peppers, black beans & sweet potato with Cajun spices*

***Spicy Penang Curry (V)*** - *Cauliflower, green beans & peppers in spicy coconut sauce with basmati rice*



## **Optional Extras**

***Sorbet Course - £3.00 per person -***

*Champagne sorbet*

***Fish Course - £5.00 per person -***

*Select from any of the fish starters or downsize a main course*

***Cheese Course - £4.50 per person -***

*English and continental cheeses served with celery, grapes and savoury biscuits*



## **Desserts**

**Fresh fruit Pavlova** – Light meringue with fresh fruits in season and topped with cream

**Brandy Snap Basket** – Brandy snap baskets filled with fresh fruits & whipped cream

**Strawberry Mille Feuille** – Layered puff pastry filled with vanilla cream & strawberries with fondant icing

**Chocolate Latte** – Layered milk & dark chocolate mousse on coffee sponge with chocolate shavings

**Summer Pudding** – Classic dessert with blackcurrants and mixed berries

**Caramel Panna Cotta** – Italian dessert with cream and vanilla finished with caramel

**Sticky Toffee Pudding** – Hot sticky pudding served with toffee ice cream

**Raspberry & White Chocolate Cheesecake** – White chocolate swirled with raspberries  
**Strawberries & Cream** - When in season

**Chocolate Profiteroles** – Choux pastry balls filled with fresh cream and drizzled with chocolate sauce

**Strawberry “Eton Mess”** - Cream, strawberries and meringues on an oat biscuit base

**Lemon and Lime Cheesecake** – Lemon and lime mouse on a dark biscuit base

**Chocolate Lumpy Bumpy** – Chocolate mousse & ganache on chocolate sponge with pecan nuts & chocolate fudge

**Apple Crumble & Custard**

**Bread & Butter Pudding & Custard**

**Cheese & Biscuits** - English and continental cheeses served with celery, grapes and savoury biscuits

**Coffee with chocolate mints**





***Finger Buffet Menu ~ Belmont***

***A selection of sandwiches and rolls on white, wholemeal and granary bread***

***with the following fillings:***

*Greenland prawns with seafood dressing*

*Tuna mayonnaise*

*Roast ham*

*Cheddar cheese and pickle*

*Chicken with mild curry mayonnaise*

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*Petit croines ~*

*pastry parcels filled with salmon mousse, mushroom cream and ham & cheese*

*Breaded chicken fillet with tomato salsa*

*Smoked salmon and cream cheese canapes*

*Chinese dimsum with sweet chilli sauce*

*Lincolnshire pork pie*

*Mini quiche selection ~*

*Tomato & basil, cheese, onion & chive, stilton & broccoli & mushroom & cheddar*



***Finger Buffet Menu ~ Ancaster***

***A selection of sandwiches and rolls on white, wholemeal and granary bread  
with the following fillings:***

*Tuna mayonnaise*

*Roast ham*

*Cheddar cheese and pickle*

*Chicken with mild curry mayonnaise*

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*Pizza Bites*

*Cheese & tomato pizza pieces*

*Breaded chicken fillet with tomato salsa*

*Goujons of plaice with tartare sauce*

*Cheese straws ~*

*Butter pastry, cheddar & gruyere cheese*

*Lincolnshire pork pie*

*Mini quiche selection ~*

*Tomato & basil, cheese, onion & chive, stilton & broccoli & mushroom & cheddar*



***Finger Buffet Menu ~ Brownlow***

***A selection of sandwiches and rolls on white, wholemeal and granary bread  
with the following fillings:***

*Tuna mayonnaise*

*Roast ham*

*Cheddar cheese and pickle*

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*Pizza Bites*

*Cheese & tomato pizza pieces*

*Lincolnshire sausage rolls*

*Cheese puffs ~*

*Puff pastry with cheddar cheese*

*Lincolnshire pork pie*

*Mini quiche selection ~*

*Tomato & basil, cheese, onion & chive, stilton & broccoli & mushroom & cheddar*



## **Evening Hot Buffet**

A selection of **four** items from the following...

*Steak & ale pie*

*Cottage Pie*

*Shepherd's Pie*

*Fisherman's pie*

*Chicken & mushroom pie*

*Chicken, leek & ham pie*

*Lincolnshire sausages with onion gravy*

*Chunks of beef casseroled in Guinness*

*Braised steak & onions in red wine gravy*

*Lamb casserole with red wine & rosemary*

*Beef Bourignon*

*Coq au vin*

*Pork casseroled in cider*

*Lasagne Verdi*

*Chicken Korma (mild)*

*Chicken Tikka Massala (medium)*

*Sweet & Sour Chicken*

*Chilli con Carne*

*Chicken in a BBQ sauce*

*Cheese, Broccoli & Potato Gratin (V)*

*Stilton & Vegetable Crumble (V)*

*Vegetable lasagne (V)*

*Vegetable Balti (V)*

*Vegetable Tagine (V)*

*🍷 Plain boiled rice*

*🍷 Chips*

*🍷 Warm crusty bread*



## **Luncheon Menu**

### **Starters**

Tomato & Red Pepper Soup (V) – Tomatoes, red peppers and herbs finished with cream

Cream of Country Vegetable Soup (V) – Seasonal vegetables, herbs & fresh cream

Carrot & Coriander Soup (V) – Carrots and coriander served with croutons

Goujons of Plaice – Breaded plaice goujons served with tartare sauce, lemon wedges and salad garnish

Ardennes Pate – A classic course pate served with toast and Cumberland sauce

Chicken Liver & Cointreau Pate – A smooth pate finished with Cointreau served with toast

Salmon Fishcakes – Salmon fishcakes in breabcrumbs served with a creamy tomato & basil sauce

Mushrooms with Cheese & Garlic (V) – Portabello mushrooms filled with cream, garlic & cheese

Classic Prawn Cocktail – Icelandic prawns, iceberg lettuce, seafood sauce & brown bread & butter

Bacon & Mushroom Salad –bacon and mushrooms pan fried on salad leaves with herb vinaigrette

Fresh Melon (V) – Succulent fresh seasonal melon served with fruit coulis

### **Main Courses - served with a selection of potatoes & vegetables**

Roast Topside of Beef - topside of beef, red wine gravy and Yorkshire pudding

Roast Loin of Lincolnshire Pork - Tender pork loin served with gravy and apple sauce

Roast Lincolnshire Turkey - turkey breast with stuffing, "Pigs in Blankets" and cranberry sauce

Roast Lincolnshire Gammon - Roast gammon ham served with proper gravy

Chicken Breast, Sherry & Mushroom Sauce - chicken breast in creamy mushroom & sherry sauce

Chicken with Bacon & Cheddar Cheese - chicken breast wrapped in bacon, rich cream cheese sauce

Steak & Guinness Pie - Chunks of steak Guinness gravy served with short crust pastry

Chicken, Ham & Leek Pie – chunks of chicken, ham and leeks with short crust pastry

Cod with Parsley Butter – Large loin of cod with hot parsley butter

Salmon with Prawn Sauce - Salmon fillet with a creamy sauce finished with prawns

Fish & Seafood Pie - Salmon, smoked haddock & prawns in a creamy sauce, topped with mashed potato

Cheese, Broccoli & Potato Gratin (V) – Broccoli with cream cheese, sliced potatoes and cheese

Wild Mushroom Strudel with Cream & Brandy Sauce (V) – Wild & fresh mushrooms, rice & courgettes in creamy brandy sauce in puff pastry case

Parsnip, Sweet Potato & Chestnut Bake (V) - Parsnip, sweet potato & chestnuts in a tomato sauce, topped with sauté potato and cheese



**Desserts (V)**

Raspberry Pavlova – Light meringue filled with fresh raspberries and topped with cream

Brandy Snap Basket – Brandy snap baskets filled with fresh fruit & whipped cream

Strawberry Mille Feuille – puff pastry filled with vanilla cream & strawberries with fondant icing

Chocolate Latte – Layered milk & dark chocolate mousse on coffee sponge with chocolate shavings

Summer Pudding – with blackcurrants, raspberries, blackberries, strawberries & gooseberries

Fresh Fruit Shortcake – Fresh fruit with butter shortcakes and fresh cream

Sticky Toffee Pudding – Hot sticky pudding served with toffee ice cream

Raspberry & White Chocolate Cheesecake – White chocolate swirled with raspberries

Strawberries & Cream - When In season

Chocolate Profiteroles – Choux pastry balls filled with fresh cream and drizzled with chocolate sauce

Strawberry “Eton Mess” - Cream, strawberries and meringues on an oat biscuit base

Lemon and Lime Cheesecake – Lemon and lime mouse on a dark biscuit base

Chocolate Lumpy Bumpy – mousse & ganache on chocolate sponge with pecan nuts & chocolate fudge

Apple Crumble & Custard

Bread & Butter Pudding & Custard

Cheese & Biscuits – English and continental cheeses served with celery, grapes and savoury biscuits

Vanilla ice cream

**Coffee with mints**

**If you are pre-ordering, a maximum of three options per course may be selected.**

**If you are not pre-ordering, please select one per course.**



## *Function & Wedding Services*

|                           |         |
|---------------------------|---------|
| 🍷 Room hire day & evening | £200.00 |
| 🍷 Room hire evening only  | £100.00 |

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|                                 |                  |
|---------------------------------|------------------|
| 🍷 Function & Wedding Breakfast  | £ 28.50 pp       |
| 🍷 Canapés 1                     | £ 4.50 pp        |
| 🍷 Canapés 2                     | £ 5.50 pp        |
| 🍷 Canapés 3                     | £ 6.00 pp        |
| 🍷 Finger buffet ~ Belmont       | £ 13.50 pp       |
| 🍷 Finger buffet ~ Ancaster      | £ 12.50 pp       |
| 🍷 Finger buffet ~ Brownlow      | £ 11.50 pp       |
| 🍷 Hot buffet                    | £ 10.50 pp       |
| 🍷 Desserts (where not included) | £ 5.00 pp        |
| 🍷 Luncheon Menu                 | £ 15.95/18.95 pp |

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|----------------------------------|------------|
| 🍷 Drinks Package 1               | £ 12.00 pp |
| 🍷 Drinks Package 2               | £ 14.00pp  |
| 🍷 Drinks Package 3               | £ 14.00pp  |
| 🍷 Drinks Package 4               | £ 16.00 pp |
| 🍷 Pimm's Cocktail                | £ 4.00pp   |
| 🍷 Bucks Fizz                     | £ 4.00 pp  |
| 🍷 Orange juice                   | £ 1.00 pp  |
| 🍷 Champagne toast                | £ 6.50 pp  |
| 🍷 Sparkling wine toast           | £ 5.00 pp  |
| 🍷 Wine corkage (per bottle)      | £ 6.00pp   |
| 🍷 Champagne corkage (per bottle) | £ 8.00pp   |
| 🍷 Linen napkins                  | £ 2.50 pp  |

Prices are inclusive of VAT @ 20%



**Belton Park Golf Club**

**Function Room Booking Form**

|                           |  |
|---------------------------|--|
| <b>Name of function</b>   |  |
| <b>Date of function</b>   |  |
| <b>Number of guests</b>   |  |
| <b>Arrival time</b>       |  |
| <b>Eating time</b>        |  |
| <b>Time function ends</b> |  |
| <b>Contact name/s</b>     |  |
| <b>Telephone number</b>   |  |
| <b>Email address</b>      |  |
| <b>Address</b>            |  |
|                           |  |

I have read and understand the terms & conditions (see over).

|               |  |
|---------------|--|
| <b>Signed</b> |  |
| <b>Name</b>   |  |
| <b>Date</b>   |  |

Please return the booking form together with the required deposit to, Steve Rowley, Belton Park Golf Club, Belton Lane, Grantham, Lincs, NG31 9SH.





## **Belton Park Golf Club**

### **Terms & Conditions**

1. Provisional bookings will be taken without obligation and held for 14 days. If written confirmation and deposit are not received the booking will be released. To secure your date please fill in the attached booking form and forward with a deposit of £150. A letter of confirmation will be sent by return of post.
2. Payment - once your booking has been confirmed you will need to finalise all arrangements at least 1 month before the date. A final account will be invoiced to you following the function.
3. Cancellation – in the unlikely event of a cancellation, unless an alternative booking is found, the golf club reserve the right to invoice for the following amounts:
  - Up to 1 month before the event – the deposit.
  - 2 to 4 weeks prior to the event – the deposit + 10% of the anticipated final invoice.
  - Less than 2 weeks but more than 3 days prior to the event – the deposit + 25% of the anticipated final invoice.
  - Within 3 days of the event – the deposit + 50% of the anticipated final invoice.
4. Any damage to the venue caused by the hirer or by any guest of the hirer will be charged as part of the final invoice.
5. The safeguarding of presents, decorations and all property brought to Belton Park Golf Club is entirely the responsibility of the hirer.
6. Due to Food Hygiene recommendations, cold buffets may only be displayed for a maximum of two hours.
7. On occasions, and due to no fault of BPGC specific menus may vary from those listed.
8. B.P.G.C. accept no responsibility for any lack of food when catering for fewer people than those actually in attendance.



*Belton Park Golf Club*



*Belton Park Golf Club*

*Belton Lane, Grantham, Lincs, NG31 9SH*

*01476 567399 ~ [greatgolf@beltonpark.co.uk](mailto:greatgolf@beltonpark.co.uk) ~*

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