



Make Your Wedding *Memorable*

Bulbury Woods Golf Club

Bulbury Woods Golf Club offers an unrivalled level of service and attention to detail in the beautiful and relaxing environment of our clubhouse. This makes it an ideal location for your wedding breakfast and evening reception.

Our unique venue provides stunning views of the golf course and our picturesque surroundings, which boasts a large patio area, are ideal for your guests to soak up the atmosphere. Our dedicated team will help bring your dream wedding to life.

With complimentary car parking, first class food, fully licensed bar, and a personalised service from start to finish.



Club house capacities:

Wedding breakfast
for 70 guests

Evening reception with
dance floor 100 guests



Silver Package

Please choose one option from each course to offer your guests.

Starters

Homemade soup

Served with crusty ciabatta roll and butter

Smooth brussels pate, fruit chutney and crisp wafer bread

Mains

Pan roasted chicken supreme (gfi)

Mushroom and white wine cream sauce, green beans and lyonnaise potatoes

Baked honey and mustard glazed gammon

Herbed potatoes

Butternut squash and sage risotto (vg) (gfi)

Roasted butternut pieces, toasted pine nuts and herb oil

All served with seasonal vegetables

Desserts

Chocolate fudge cake

Cream and chocolate sauce

Apple and cinnamon crumble (v) (gfi)

Creamy vanilla custard

Tea and coffee

Glass of Prosecco for the toast

(v) Vegetarian | (vg) Vegan | (gfi) Gluten free ingredients

All items are subject to availability.

Gold Package

Please choose two options from each course to offer your guests.

Starters

Homemade soup

served with a crusty roll and butter

Chicken and smoked hamhock terrine (gf option available)

broad bean – pea and bacon salad – salted bread wafers

Prawn and crayfish cocktail

succulent prawns and crayfish on crisp lettuce, topped with our seafood cocktail sauce, brown bread and butter

Mains

Garlic, rosemary and mustard glazed pork loin

apple and thyme stuffing, lyonnaise potatoes and cider cream sauce

Slow braised beef

button mushrooms, baby onions and crispy pancetta, served on creamy mashed potatoes

Pan fried seabass fillet (gfi)

olive crushed new potatoes and crispy kale with a tomato and roasted pepper dressing

Butternut squash, spinach and filo wellington

on warm spiced tomato coulis and hasselback potatoes

All served with seasonal vegetables

Desserts

Basque style cheesecake (v)

salted caramel ice cream – toffee sauce

Rich chocolate brownie (v) (gfi)

served with banoffee ice cream new forest ice cream

Warm apple pie (v) (gfi) (vegan option available)

New Forest vanilla ice cream

Tea and coffee

Glass of Prosecco for the toast

(v) Vegetarian | (vg) Vegan | (gfi) Gluten free ingredients

All items are subject to availability.

Platinum Package

Please choose three options from each course to offer your guests.

Starters

Homemade soup

served with a crusty ciabatta roll and butter

Smoked salmon slices

pickled cucumber salad, dill sour cream with brown bread and butter

Chickpea shawarma and cauliflower bhaji croquettes (v)

with mango chutney dip and a Kachumber salad

Mains

Traditional roast beef

Accompanied by homemade yorkshire puddings, herb roast potatoes, horseradish sauce and rich gravy

Slow roast leg of English lamb

with garlic and rosemary, accompanied by herb roast potatoes and mint sauce

Poached salmon fillet

herbed new potatoes and buttered kale, with caper and lemon butter sauce

All served with seasonal vegetables

Desserts

Fruits of the forest eton mess (v) (gfi)

Sweet forest fruit compote with vanilla whipped cream and crushed meringues

Homemade lemon posset

with shortbread biscuits and fruit compot

Selection of local british cheeses

with biscuits, chutney and grapes

Tea and coffee

Glass of Prosecco for the toast

(v) Vegetarian | (vg) Vegan | (gfi) Gluten free ingredients

All items are subject to availability.



Children's menu

Based on age 12 and under

Cream of tomato soup

Fan of melon

Breaded chicken goujons

served with french fries

Penne pasta

in tomato sauce served with garlic bread

Grilled pork sausages

served with french fries

Selection of ice cream

Fresh fruit salad

with vanilla ice cream

One drink on arrival and one drink with the meal

Choice of orange juice, apple juice, lemonade or cola

Full afternoon tea

Glass of Prosecco on arrival

Selection of homemade sandwiches (select 4 fillings)

Sliced mature cheddar cheese – tomato & onion chutney ^(v)

Tuna flakes mixed

with mayonnaise and sliced cucumber

Classic egg mayonnaise ^(v)

Coronation chicken

with crisp lettuce

Selection of fruit and plain scones

with Rodda's clotted cream and jam

Victoria sponge cake, mini cake selection

Tea and coffee

^(v) Vegetarian | ^(vg) Vegan | ^(gfi) Gluten free ingredients

All items are subject to availability.

Evening reception

Classic finger buffet

Selection of five sandwiches and chips plus four savoury items

Sliced mature cheddar cheese and real ale chutney (v)

Tuna flakes mixed

with mayonnaise and sliced cucumber

Classic egg mayonnaise (v)

Breaded chicken goujons, sweet chilli Mayo

Mini sausage rolls

Pizza – pepperoni or Margaritha

Samosas and bhajis (v)

with raita dip

Vegetable spring rolls (v) (vg)

with Thai sweet chilli sauce

Classic cheese table

A selection of traditional cheeses

accompanied by hummus, olives, fruits, pickles, crackers and breads
all laid out for your guests to graze on.

(v) Vegetarian | (vg) Vegan | (gfi) Gluten free ingredients

All items are subject to availability.



Bulbury Woods

Hoburne Golf

Wedding Tariff

Silver wedding package

£50.00 per person

Gold wedding package

£65.00 per person

Platinum wedding package

£80.00 per person

Evening classic finger buffet

£19.95 per person (evening only)

Evening classic cheese table

£19.95 per person (evening only)

Children's menu

£13.50 per child (under 12)

Full day and night room hire

£400.00

Evening room hire

£200.00

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 bulbury-woods.co.uk

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