



Bulbury Woods

Hoburne Golf

Weddings at Bulbury Woods Golf Club

The perfect setting
for *your perfect day*



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

What's included

Exclusive Clubhouse Hire £500.00

- › You will have exclusive access to the main Clubhouse during your wedding breakfast and evening reception until midnight on your special day.
- › White table cloths and white table napkins and chair covers, cutlery, crockery and glassware.
- › Fully stocked bar with professional bar staff (last orders at 11:30pm)
- › Complementary car parking for you and your guests.

The main clubhouse capacities

Wedding breakfast for 90 guests

Evening reception with dance floor 120 guests



Silver Package

Reception Drinks

A glass of your chosen reception drink for each guest

Pimm's or Bucks Fizz

Wedding Breakfast

A three-course meal served with coffee

Your guests may choose from:

- › Two starters
- › Three main courses, including a vegetarian option
- › Two desserts

Wine and Toast

- › ½ bottle of house wine per adult guest
(House Sauvignon Blanc or House Cabernet Sauvignon)
- › A glass of De Luca Prosecco for the toast

Evening catering

A selection of: Fish goujons, Chicken goujons and Halloumi goujons

All served with chunky chips and a selection of sauces

Price **£85.00** per adult

Minimum catering requirement: 40 adults

Package Information

This is a set package, and items cannot be exchanged or substituted with elements from other packages.

Additional evening guests are charged at £10.00 per person on the Silver package.

Children aged 11 – 18 years old can have the above silver package charged at £80.00 per child replacing the alcoholic drinks with soft drinks.

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

All items are subject to availability.



Silver Menu

Starters

Curried sweet potato soup

Onion bhaji and sweet potato crisps (vg, gfi)

Leek and potato soup

Chive cream and crusty bread (v) (gfi, vg option available)

Sauteed woodland mushroom bruschetta

White wine, cream, garlic, a toasted brioche and Old Winchester shavings
(v) (gfi option available)

Classic prawn cocktail

Gem lettuce, cocktail sauce, king prawn, lemon and brown bread
(gfi option available)

Crispy cauliflower bites

Sriracha mayo, spring onions, sesame seeds, red chilli,
fresh lime and coriander (vg) (gfi)

Wild boar pate with plums

Tomato and onion chutney, pickled red onions
and salted crisp breads (gfi option available)

Mains

Roast British topside of beef

Garlic and thyme roasted potatoes, glazed carrots, buttered savoy cabbage,
homemade Yorkshire pudding and a rich beef gravy (gfi option available)

Slow-cooked pork belly

Caramelised apple purée, dauphinoise potatoes, rich red wine jus
and buttered savoy cabbage (gfi)

Seared fillet of chicken

Dijon mustard, cream, capers, parsley, buttered cabbage,
roasted carrots and sauteed new potatoes (gfi)

Pan-seared sea bass fillet

Crushed herby baby potatoes, Tenderstem broccoli, crispy pancetta,
cherry tomatoes and a beurre blanc sauce (gfi)

Beetroot and goats cheese filo wellington

Glazed carrot and parsnip, Tenderstem broccoli, roasted new potatoes,
balsamic and honey reduction (v)

Butternut squash and sage risotto

Roasted butternut pieces with toasted pine nuts and herb oil (vg) (gfi)

Desserts

Lemon pannacotta tart

Wild berry compote and Chantilly cream (v)

Rhubarb crumble

Warm vanilla custard (v)

Warm chocolate brownie

Chocolate sauce and vanilla ice cream (v) (gfi)

Sticky toffee pudding

Fudge chunks, toffee sauce and New Forest vanilla ice cream (v)

Fruit salad

Fresh fruit pieces, orange juice and mango sorbet (vg) (gfi)

Trio of New Forest ice cream

Strawberry / Vanilla / Chocolate

Freshly brewed coffee

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

All items are subject to availability.



Gold Package

Reception drinks

A glass of your chosen reception drink for each guest:

- › Pimm's or Bucks Fizz

Wedding breakfast

A three-course meal served with coffee

Your guests may choose from:

- › Two starters
- › Three main courses, including a vegetarian option
- › Two desserts

Wine and toast

- › ½ bottle of house wine per adult guest
(House Sauvignon Blanc or House Cabernet Sauvignon)
- › A glass of De Luca Prosecco for the toast

Evening buffet

Assorted sandwiches

- › Mature cheddar cheese with tomato and onion chutney (v)
- › Ham with tomato and whole grain mustard
- › Tuna flakes mixed with mayonnaise and sliced cucumber
- › Classic egg mayonnaise (v)
- › Breaded chicken goujons served with a sweet chilli dip
- › Vegetable spring rolls served with a Thai sweet chilli sauce (vg)
- › Samosas and bhajis served with a raita dip (v)
- › Mini sausage rolls
- › Chunky chips and sauces

Price **£95.00** per adult

Minimum catering requirement: 40 adults

Package Information

This is a set package, and items cannot be exchanged or substituted with elements from other packages.

Children aged 11 – 18 years old can have the above gold package charged at £90.00 per child replacing the alcoholic drinks with soft drinks.

Additional evening guests are charged at £21.95 per person for the Gold package.

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

All items are subject to availability.



Gold Menu

Starters

Cream of onion soup

Old Winchester cheese toasts (v) (gfi option available)

Roasted tomato and red pepper soup

Fresh basil and crusty bread (v) (gfi, vg option available)

Chicken, apricot and pancetta terrine

Spiced tomato chutney and crispy bread wafers (gfi option available)

Hot smoked Chalkstream trout pâté

Pickled cucumber, smoked salmon rosette and toasted brioche (gfi option available)

Chickpea shawarma croquettes

Hummus, tzatziki and micro coriander (vg)

Tomato and mozzarella salad

Red onion, fresh basil, extra virgin olive oil and a balsamic glaze (v) (gfi)

Mains

Slow-roasted lamb leg

Dauphinoise potato, buttered savoy cabbage, roasted carrots and a red wine jus (gfi)

Classic braised duck leg

Sautéed green beans, braised red cabbage, Lyonnaise potatoes and an orange sauce (gfi)

Pan fried fillet of salmon

King prawn skewer, grilled courgettes, potato galette, warm red pepper, tomato, mango and coriander salsa

Chicken wrapped with serrano ham

Creamy goats cheese, roasted peppers, chorizo, a sherry jus, garlic green beans and sauteed new potatoes (gfi)

Wild mushroom, celeriac and spinach strudel

Roasted new potatoes, Tenderstem broccoli and a roasted red pepper coulis (vg)

Creamy vegetable Risotto

Asparagus, Tenderstem, leeks, peas, Old Winchester shavings and a herb oil (v, gfi) (vg option available)

Desserts

Homemade lemon posset

Red berry compote and shortbread biscuits (v)

A selection of cheese

Chutney, celery, grapes and savoury biscuits (v) (gfi option available)

Chocolate panettone bread and butter pudding

Warm vanilla custard (v)

Espresso Eton mess

Mascarpone, Chantilly cream, crushed meringue and caramel sauce (v, gfi)

Apple and cinnamon strudel

Warm vanilla custard (v)

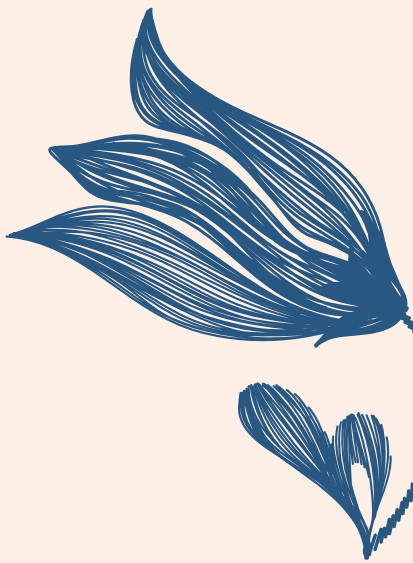
Fruit salad

Fresh fruit pieces, orange juice and mango sorbet (vg) (gfi)

Freshly brewed coffee

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

All items are subject to availability.



Children's Packages

11 - 18 years old

Silver package - £80 per child

Gold package - £90 per child

Soft drink alternates

- › Frobisher's fruit juice available for reception drink
- › Orange and Passion fruit, Apple and Raspberry, Apple and Mango
- › A choice of soft drink to be served during the wedding breakfast
 - › Coco-Cola pint, Diet Coke pint, Sprite pint
 - › Frobisher's Orange, Apple, Cranberry juice

A top up of any of the above choices to be served for the toast

10 years old and younger £13.95 per child

A choice of:

- › Cream of tomato soup
- › Fan of melon

- › Breaded chicken goujons served with French fries and peas
- › Penne pasta in tomato sauce served with garlic bread
- › Grilled pork sausages served with French fries

Selection of ice cream

Chocolate brownie and ice cream

Unlimited squash

Orange or blackcurrant

Package Information

This is a set package. Items cannot be exchanged or substituted with elements from other packages.



Bulbury Woods

Hoburne Golf

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Terms and conditions

Bookings are confirmed on receipt of a £500.00 non-refundable deposit. A further £1000.00 is requested six months prior to your wedding date. Final numbers and final payment for all other services are to be confirmed no later than 6 weeks in advance of your wedding date. In the event of a cancellation all room hire and catering payments are non-refundable after this date. Access to set up for all external suppliers will be from 8am on the day of the wedding. Our prices are quoted inclusive VAT at the current rate.

Cancellation

Should you have to cancel your booking notification must be received by us in writing. When an event cancels if there is a cost to us and we may not be able to arrange a replacement event, you will incur cancellation charges. Notice received up to 45 days before the function date – loss of deposit. Notice received less than 45 days prior to the function date – 100% of all monies paid.