

Bentley Golf Club Limited

Ongar Road, Brentwood, Essex, CM15 9SS



Dear

Thank you for your recent enquiry regarding our function facilities.

Bentley Golf Club is situated just off the Main Road (A128) in between busy Brentwood and peaceful Ongar, set amongst one of the finest golf courses in Essex and surrounding Counties.

We have an unchallenged reputation for providing tailor made wedding receptions, conferences and social functions. We aim to provide the highest standard of service and quality with a personal touch that will guarantee your day to be the most memorable for you and your guests.

Please find enclosed: -

Terms & Conditions

Function Room Hire

Menus – Prices are a guide only

The enclosed menus are an example of what we can provide. However if you have a different menu in mind we will be happy to discuss this with you and provide an alternative quotation.

If you wish to view or book the function rooms or have any further questions, please do not hesitate to contact us on the above number.

We look forward to hearing from you.

Yours sincerely

Andy Hall

For and on behalf of Bentley Golf Club

Telephone: (01277) 373179 Fax: (01277) 375097 Professional:(01277) 372933

Restaurant:(01277) 373984 E-mail: secretary@bentleygolfclub.com

Managing Secretary: Andy Hall

VAT No: 833 0884 27 Co. Reg. No. 04992281

HIRE CHARGES

FUNCTION SUITE HIRE
£400.00

YOUR FUNCTION SUITE DEPOSIT IS NON-
REFUNDABLE

**FUNCTION SUITE HIRE WILL BE WAIVED IF
CATERING AND RECEPTION DRINKS AMOUNT TO
£1,000.00 OR MORE**

All prices are subject to review.

GENERAL INFORMATION

Function Suite

The restaurant seats up to 100 people for a sit down meal, and 120 people for a buffet. Please note the restaurant/ Function Suite is a non-smoking area.

Bar

The bar will be open on your arrival and close at 12 Midnight.

CONFIRMATION OF BOOKING

I have read, understand and agree with the terms and conditions of: -

**BENTLEY GOLF CLUB LTD
Ongar Road
Brentwood
Essex
CM15 9SS**

NAME:

.....

ADDRESS:

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.....

TELEPHONE

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DATE OF

FUNCTION

.....

TYPE OF FUNCTION

.....

NON-REFUNDABLE

DEPOSIT

.....

DATE

PAID

.....

FUNCTION SUITE

HIRE

.....

Signed

.....

Date

.....

TERMS & CONDITIONS

These terms and conditions are binding upon any person, club or organisation hiring facilities at Bentley Golf Club.

1. The person signing the confirmation form shall be deemed the hirer. No transfer shall be allowed.
2. A non-refundable deposit of YOUR FUNCTION SUITE HIRE must be submitted with a signed copy of the confirmation form. The company will not confirm the booking unless a deposit has been paid.
3. The full cost of function food and room hire must be paid in full 8 weeks prior to the function. No refunds for cancellation of meals will be given.
4. The precise number of persons attending a function will be at the discretion of the function manager following discussion with the hirer. The hirer shall then be responsible for ensuring that these limitations are observed and that all terms and conditions of the company are obeyed.
5. The company will supply the provision of ALL food and refreshment.
6. Please note that for your own safety and to comply with health and safety legislation all food will be disposed of at the end of the function and we are not permitted to allow you to take any uneaten food home.
7. The company will not be liable for any loss or damage sustained to any article left on the premises however caused.
8. The facilities may only be used for the purpose specified on the confirmation of booking.
9. The hirer shall be liable on demand for any damage to the premises or the fixtures, fittings, furniture and any articles belonging to the company this includes linen. The company whose decision shall be final shall assess the cost of such damage. The hirer shall ensure that there is no interference whatsoever within and during the period of hire with the fire extinguishers except in the case of emergency.
10. The hirer shall not allow any disorderly, dangerous, improper or illegal conduct during the function. The manager may order the immediate, total or partial clearance of the premises if such action is necessary.
11. All vehicles and property left in the car park will be entirely at the owners risk and the company will not accept responsibility for any loss or damage howsoever caused.
12. In the event of a refusal to comply with these conditions or any reasonable instructions by the company, the hirer and any persons attending functions may be excluded from the premises. The hirer will however remain liable in respect of all charges.

The company reserves the right to amend or vary these conditions and prices quoted or impose additional conditions or changes.

FUNCTION MENUS FOR UP TO 100 PERSONS

Vegetarian Alternative Available

MENU A

Tomato & Basil Soup

Sliced Roast Turkey with Pigs in Blankets

Selection of Seasonal Vegetables

Sweet available from Dessert Menu

Coffee & Mints

£23.95

MENU B

Fan of Galia Melon with Fresh Fruit

Roast Chicken with Bacon & Stuffing

Selection of Seasonal Vegetables

Sweet available from Dessert Menu

Coffee & Mints

£24.95

MENU C

Fresh Vegetable Soup

Roast Topside of Beef & Yorkshire Pudding

Selection of Seasonal Vegetables

Sweet available from Dessert Menu

Coffee & Mints

£25.50

MENU D

Prawn Cocktail

Roast Leg of Lamb with Savoury Stuffing

Selection of seasonal Vegetables

Sweet available from Dessert Menu

Coffee & Mints

£26.50

MENU E

Crab & Avocado Salad

Rack of Lamb With Herb Crust & Rosemary

Selection of Seasonal Vegetables

Sweet available from Dessert Menu

Coffee & Mints

£29.50

MENU F

Leek & Potato Soup

Duck with Orange & Passion Fruit Sauce

Selection of Seasonal Vegetables

Sweet available from Dessert Menu

Coffee & mints

£32.50

MENU G

Mixed Hors'Dourve

Roast Pork with Apple Sauce

Selection of Seasonal Vegetables

Sweet available from Dessert Menu

Coffee & Mints

£28.50

MENU H

Prawn & Smoked Salmon Cocktail

Roast Sirloin of Beef with Red Wine Sauce

Selection of Seasonal Vegetables

Sweet available from Dessert Menu

Coffee & Mints

£35.00

VEGETARIAN MAIN COURSE OPTION

See Menus A – H

Roasted Vegetables in Filo Pastry with Mushroom Sauce
Served with Seasonal Vegetables

Vegetable Lasagne
Served with Seasonal Vegetables

Stir – Fry Mediterranean Vegetables
Cooked in a Cajun Seasoning
Served on a Bed of Rice

Stuffed Peppers with a Mixture of Vegetables & Couscous
Served with Baby Corn & Sauté Potatoes

Mediterranean Courgettes
A dish consisting of Courgettes, Haricot Beans, Tomatoes, Garlic
Roast Pepper & a Hint of Oregano
Served on a Bed of Rice

Mushroom Stroganoff
Served on a Bed of Rice

DESSERT MENU

1. Profiteroles served with a Hot Chocolate Sauce
2. Summer Fruit Pavlova with a Strawberry or Raspberry Coulis
3. Dark & Light Chocolate Mousse served with a Light Chocolate Sauce
4. Chocolate & Orange Mousse with an orange Liquor Coulis
5. Old English Sherry Trifle
6. Banoffee Pie
7. Deep Filled Apple Pie
8. Luxury Strawberry Gateau with Cointreau
9. Luxury Black Forrest Gateau
10. Chocolate & Brandy Gateau
11. Peach & Champagne Tart
12. Baileys Cheesecake
13. Raspberry & Redcurrant Filo Tart
14. Lemon & Lime Cheesecake
15. Maple & Pecan Cheesecake
16. Mandarin Cheesecake
17. Strawberry Cheesecake
18. Fruits of the Forest Cheesecake
19. Exotic Fresh Fruit Platter
20. Rum & White Chocolate Torte with Rum
21. Luxury Cheese & Biscuits