

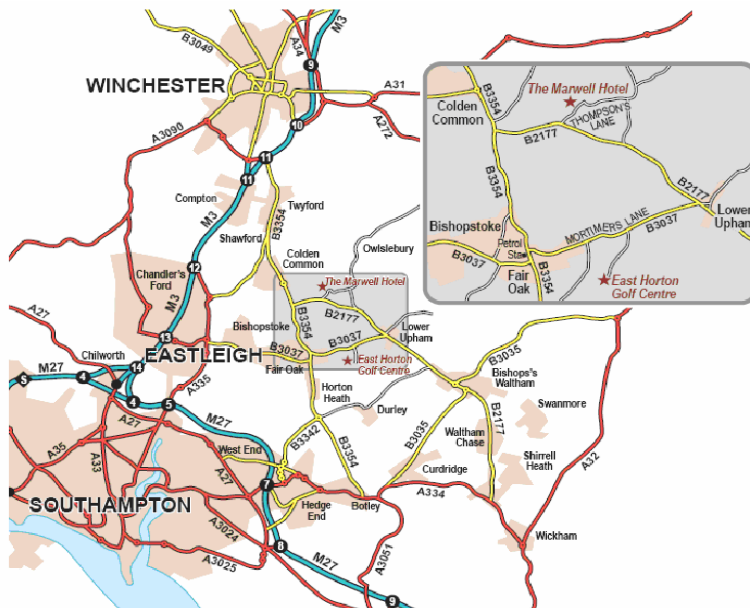
HOW TO BOOK YOUR WEDDING RECEPTION

After you have visited and discussed your requirements with us,
simply place a provisional booking for the date required.
We will then require a confirmation and deposit of £500.00
Final payment is due 1 month prior to the day.
In the event of cancellation all deposits are non-refundable

your wedding day

@ east horton golf centre

MAP



2008

East Horton Golf Centre Ltd
Mortimers Lane
Fair Oak
Eastleigh
Southampton
Hampshire
Telephone: 023 8060 2111
Facsimile: 023 8069 6280
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Thank you for considering East Horton as the venue for your Wedding. Please allow us to take this opportunity and congratulate you on your forthcoming marriage.

Please rest assured that from the moment of your first inquiry to the end of your big day that our team of dedicated staff will be on hand to offer any assistance or advice that you may require.

OUR PRICES INCLUDE THE FOLLOWING:-

Landscape grounds (260 acres) for your wedding photographs,

Ample free parking,

White linen tablecloths and napkins,

Silver cake stand and knife,

Red carpet on arrival,

Large decorative candle stands,

SUGGESTIONS FOR APERITIFS ON ARRIVAL

sherry £3.00

fruit juice orange, pineapple or grapefruit £2.50

fruit punch (non alcoholic) £3.85

bucks fizz made with sparkling white wine and orange juice £5.50

bucks fizz made with house champagne and orange juice £6.50

glass of pimms cocktail topped with lemonade and fruits £5.50

'kir' made with dry white wine with crème de cassis £5.00

'kir-royale' made with sparkling wine with crème de cassis £6.00

DRINKS PACKAGES (price per person)

Snowdrop) £17.75

winter warming glass of home made mulled wine on arrival

two glasses of house wine with your meal

glass of sparkling white wine for the toast

Primrose) £18.75

a glass of pimms cocktail topped with lemonade and fruits on arrival

two glasses of house wine with your meal

glass of sparkling white wine for the toast

Meadowsweet) £19.75

a glass of sparkling wine, bucks fizz or fruit juice on arrival

two glasses of house wine with your meal

glass of champagne for the toast

Lavender) £20.75

a glass of champagne, bucks fizz or fruit juice on arrival

two glasses of house wine with your meal

glass of champagne for the toast

FINGER BUFFET MENUS

FUNCTION BUFFET MENU

£13.00 per person

Marinated cajun chicken drumsticks and tandoori wings
Chicken satay with spicy satay dip
Buffet sausage rolls
Quiche lorraine (ham & cheese)
A selection of home-made sandwiches to include:
Prawn with marie-rose sauce
Tuna mayonnaise with cucumber
Ham and mustard
Egg mayonnaise
Cheese and pickle
Mini sausages wrapped in bacon
Mini onion bhajis

EXECUTIVE FINGER BUFFET

£17.00 per person

Marinated chicken drumsticks & wings in four different sauces:
Tandoori, chilli, Cajun and Philippine style
Chicken & pork satay with spicy satay dip
Buffet sausage rolls
Quiche lorraine (ham & cheese)
Quiche salmon, mushrooms & chives
A selection of homemade sandwiches with four different fillings:
Roast beef with horseradish tapenade,
Tomato & olive bruschetta on ciabatta
Salmon served with dill dressing on pumpnickel
Mature cheddar cheeses with pickle
Lincolnshire sausages wrapped in smoked bacon
Assorted mini Danish pastries

MENUS

Enclosed is a selection of our suggested set menus and menu selector.
We will be delighted to assist, should you wish to create your own set menu or have a special dish in mind. The enclosed finger buffet menus are for your evening reception. Please also note that there is a minimum charge of £13.00 per person and we only cater 100% of the evening attendance. Vegetarian options are available.
We must be informed of any special dietary requirements in advance of the day.

DRINKS

Also attached is a copy of our suggested drinks and wine package but please feel free to make your own choice from our extensive selection. Bars will be made available throughout your wedding breakfast and evening function. We do not offer wine on a corkage basis.

ENTERTAINMENT

We will be delighted to help you arrange any form of entertainment for your reception.

CIVIL CEREMONIES AND CIVIL PARTNERSHIPS

Garden Room (up to 60 guests)	£350.00
Greenwood Room (up to 200 guests)	£400.00
Greenside Bar	please enquire with the wedding coordinator

Please note these are our room hire charges, there is an additional charge by the civil registrars. All three of our function rooms are fully licensed for civil ceremonies. From small intimate ceremonies of close family and friends, to inviting every person you know, we will handle your day with the same care and attention to detail as is the East Horton standard.

ACCOMMODATION

Having the nearby Marwell Hotel as our sister business allows us to offer preferential rates for accommodation to wedding guests. They have a professionally designed honeymoon suite making it the ideal place for you to spend your first evening of married life. From your room you can hear roaring tigers, chattering monkeys and countless exotic species of bird life. The hotel staff would be more than happy to arrange a trip to the Marwell zoo for you while you're in there care.

ROOM HIRE CHARGES

Please ask your wedding co-ordinator for a quote.

MENU SELECTOR

Create your own menu from the following dishes

SOUPS

- Broccoli and fennel soup with pesto cream glaze. £7.50
- A light tomato soup garnished with jardinière of vegetables. £7.50
- Carrot and coriander soup. £7.50
- French onion soup with cheese crouton. £7.50
- Cream of onion and cider soup garnished with apples, cheese and basil glaze. £7.75
- Oriental chicken soup with pak choy and spring onions. £7.50
- Cock-a-leekie soup. £7.50
- Selected seafood and saffron soup. £7.50
- A light mussel and leek soup with quenelles of mussels mousse. £7.75
- Cream of scallop and shrimp soup with rouille. £8.95

STARTERS

- Home made pate with Cumberland sauce and melba toast. £7.95
- Chicken liver parfait with orange and ginger preserve. £7.95
- Gardeners vegetable terrine with lime and fresh herbs vinaigrette. £7.95
- Terrine of selected poultry with cranberry sauce. £8.45
- Seafood and shellfish terrine with gazpacho and basil dressing. £8.45
- Smoked chicken and bacon salad with honey and ginger dressing. £8.95
- Fanned avocado with royal Greenland peeled prawns and marie rose sauce. £8.95
- A purse of selected seafood in filo pastry with lobster and brandy sauce. £8.95
- Terrine of plum tomatoes and mozzarella cheese with saffron and basil dressing. £7.95
- Home made gravadlax of salmon with saffron yoghurt and dill sauce. £10.45
- Deep-fried brie with continental lettuce, apple and nut preserve. £8.45
- Selected meat and fish hors d'ouvres with various dressings. £10.45
- Char grilled vegetables with croutons and black olives. £7.95
- Tiger prawns wrapped with bacon, black beans butter sauce. £10.45
- Seafood kebab with kedgerree and aromatic curry sauce. £10.45
- Spinach and Edam cheese strudels with tomato and herb sauce. £7.50
- Poached egg florentine with mornay sauce. £8.25
- Avocado and ham gratin. £8.95
- Oriental duck with butter beans and bacon, orange and ginger vinaigrette. £10.45
- A salad of Peking duck with seaweed, celery, cucumber and hoisin sauce. £9.95
- Fanned melon in season with fresh fruits and fruit sorbet. £9.95
- Melon and Parma ham. £8.25

Ivy £36.50

Starters

Terrine of plum tomatoes, artichokes and mozzarella cheese with a pesto dressing.

Timbale of smoked salmon filled with prawn mousse and a marie rose sauce.

Asparagus and Parma ham salad with melon pearls, lemon and a fresh herb dressing.

Main Courses

Fillet of Scottish beef topped with stilton mousse on a bed of spinach served with a port wine sauce.

Breast of gressingham duck with a timbale of its own meat, served on a pool of cointreau and pink peppercorn sauce.

Grilled fillets of black bream and orange tilapia and a lemon grass and coriander flavoured liquor.

* Selection of vegetables and potato of the day. *

Desserts

Dark chocolate and hazelnut tart with tuille twists and blackcurrant coulis.

Strawberry mille-fuille with strawberry mousse and raspberry sauce.

Filter coffee with chocolate mint.

Please choose one starter, main course and dessert

Orchid £33.50

Starters

Spinach and cheese strudels with a tomato and basil sauce.

A warm salad of Peking duck with deep fried seaweed, batons of cucumber, celery and hoisin vinaigrette.

Main Courses

Fillet of pork wellington in filo pastry with perigourdine sauce.

Roast sirloin of Scottish beef with Yorkshire pudding, red wine and horseradish sauce.

Grilled fillet of sea bream with a garlic butter glaze and lime butter sauce.

* Selection of fresh vegetables and potato of the day. *

Desserts

Brandy snap basket filled with assorted ice-creams, decorated with fresh fruits and fruit sauces.

Bread and butter pudding with orange custard.

Filter coffee with chocolate mint.

Please choose one starter, main course and dessert

MAIN COURSES

- Breast of chicken in puff pastry with garlic and fresh herbs filling, Madeira sauce. £14.95
- Breast of chicken with red wine and wild mushroom sauce. £14.95
- Honey roast baby chicken flavoured with lemon and garnished with grapes. £14.95
- Roast Scottish sirloin of beef with marchand du vin sauce. £19.25
- Roast rib eye of beef with Yorkshire pudding, port and horseradish sauce. £17.45
- Scottish sirloin of beef steak with garlic butter glaze and burgundy wine sauce. £19.45
- Scottish fillet of beef steak with stilton mousse, spinach, and Armagnac sauce. £19.95
- Pot roasted saddle of English lamb, cabbage, bacon, fennel seeds and thyme. £17.95
- Fillet of English lamb wellington with redcurrant and mint sauce. £17.95
- Roast loin of pork with apricot and walnut filling, crushed apples and pork jus. £15.95
- Medallions of pork with brandy and green peppercorn sauce. £18.95
- Baked fillet of plaice with salmon mousse, champagne and fresh chive sauce. £18.45
- Grilled fillet of Scottish salmon with black olives crust and tomato fondue. £18.45
- Poached fillet of English cod with queen scallops and white wine sauce. £18.45
- Grilled fillets of rainbow trout with prawns and capers and fresh coriander. £15.50
- Roasted fillets of bream with galangal and turmeric paste, spring onions and ginger sauce. £16.95
- Grilled fillet of English cod steak with garlic and lime glaze. £16.45
- Poached fillet of plaice with crab mousse quenelles and fresh asparagus, saffron sauce. £16.95
- Pan seared fillet of orange tilapia, timbale of coconut rice, lemon grass butter sauce. £16.95

VEGETARIAN MAIN COURSES

- A timbale of asparagus and artichokes with fresh herb crust, gazpacho sauce.
- Spinach and cheese strudels with a tomato and basil sauce.
- Oriental vegetable stir-fry in filo pastry with tofu tempura, black beans sauce.
- Char grilled vegetables with parmesan cheese cracknel, pesto sauce.
- The greenwood restaurant vegetarian symphony with various sauces.
- All main courses are served with a selection of fresh vegetables and potato of the day.

DESSERTS

- Brandy snap basket with honey crunch ice cream, fresh fruits and fruit sauces. - £7.25
- Tiramisu with coffee sauce. - £6.95
- White and dark chocolate chips cheesecake with fruit coulis. - £6.95
- Lemon tart with lemon sorbet and sauce anglaise. - £6.95
- Bread and butter pudding with orange custard. - £7.25
- Coffee with chocolate mint. - £2.65
- Coffee with homemade petite fours - £3.95
- Please note that we will be happy to design or re-create your favourite dishes.
- Prices includes 17.5% V.A.T.

Bluebell £29.50

Starters

Chef's homemade soup of the day.
Coarse farmhouse pate with tomato chutney.

Main Courses

Roast loin of pork with an apricot and walnut stuffing,
crushed apples and cider essence.

Supreme of chicken in a white wine and tarragon
sauce with peppers and mushrooms.

Pan seared salmon steak with saffron and a white wine sauce.

- Selection of fresh vegetables and potato of the day. *

Desserts

Lemon tart with mango sorbet and sauce Anglaise
Meringue nest with mixed Chantilly berries, Chantilly cream and raspberry coulis

Filter coffee with chocolate mint.

Please choose one starter, main course and dessert

Lily £31.50

Starters

Assiete of Scottish smoked salmon with a lemon and caper dressing
Avocado, ham and mushroom gratin in white wine and tarragon sauce.

Main Courses

Braised shank of lamb with rosemary and redcurrant jus
Supreme of chicken with jardinière of vegetables, Muscadet wine sauce.

Grilled fillet of rainbow trout with garlic and lemon butter

- * Selection of fresh vegetables and potato of the day. *

Desserts

Chocolate chip cheesecake with raspberry coulis
Summer pudding with cream and smashed berry juice

Filter coffee with chocolate mint.

Please choose one starter, main course and dessert