



Your Wedding Day

Hurtwood Park Polo & Country Club

“...to have and to hold
from this day forward...”

A day to Remember...

All prices listed are based on 100 people.

Your quote includes:

- ~ **The Menu**
(including alternatives for Vegetarians & those with special dietary requirements)
- ~ **Service of accompanying Wines/Drinks**
- ~ **Tables & Chairs**
(when opting for the Three Course Wedding Breakfast)
- ~ **Ivory Table Linen**
(for a particular colour theme, we can provide a quote)
- ~ **Place Settings** (including Crockery & Cutlery)
- ~ **All necessary Glassware**

Your quote does not include the following:

- ~ **Any accompanying Wines/Drinks**
- ~ **Marquee Hire**
- ~ **Tables & Chairs**
(when opting for a Buffet Selection)
- ~ **Bespoke Linen, Crockery or Cutlery**
- ~ **VAT at prevailing rate on selected items**
- ~ **A staffing charge may apply**
(when opting for a Buffet Selection)

The prices given may be subject to change should the number of guests fluctuate. For numbers up to 80, a surcharge per person will apply.

We also include a year's Complimentary Social Membership to Hurtwood Park with every exclusive booking.

EXCLUSIVE VENUE HIRE

During peak months May to September inclusive & December	£2500
During off-peak months January to April inclusive and October & November	£1500
Monday to Thursday by negotiation.	

All fees are subject to VAT

DEPOSIT REQUIRED to secure booking: £500



Three Course

Wedding Breakfast

Newly-weds are not considered married
until they have eaten Breakfast together,
hence the term "Wedding Breakfast..."

At Hurtwood, we are proud of the reputation we have gained for good food and continually strive to improve and innovate. So whether you opt for a served Three Course Wedding Breakfast, choose from one of our Buffet Selections or have any ideas of your own, we cater for all eventualities and are happy to tailor the Menus to suit each individual couple.

To Start...

*Glazed Goat's Cheese (v)
with toasted Pine Nuts & Pesto*

*Terrine of Diver Caught Scallops & Oak Smoked Salmon
with Sauce Vierge*

*Thai Spiced Crab Cake on an Oriental Vegetable Salad
with Whisky, Honey & Soy Dressing*

*Parfait of Foie Gras
with Port & Redcurrant Jelly & Granary Toast*

*Filo Tartlet of Avocado & Buffalo Mozzarella (v)
with Kalamata Tapenade & Baby Leaves*

*Crayfish, Prawn & Apple Cocktail
with Little Gem Lettuce*

*Steamed Local Asparagus (v)
with Chive & Lemon Hollandaise, Cracked Pepper & Parmesan*

*Pressed Ham Terrine
with Piccalilli*

*Roasted Quail
with Rosewater & Beetroot Crisps*

*Chanterais Melon & Jamón de Serrano
with Curly Endives*

*Trilogy of Smoked Fish
with Creamed Horseradish*

*Oak Smoked Scottish Salmon
with Blinis & Crème Fraîche*



For Mains...

Rack of English Lamb

*with Fondant Potatoes, Redcurrant & Balsamic Jus
(£8 Surcharge)*

*Pan Roasted Supreme of Corn-Fed Chicken
with Fricassee of Forest Mushrooms & Garlic Olive Oil Mash*

Fillet of Beef

*with Thyme Roasted Vegetables, Fondant Potato & Madeira Jus
(£8 Surcharge)*

Roasted Poussin

with Streaky Bacon, Button Onions, Tarragon & Tomato Jus

Pavé of Salmon

with Vanilla Potatoes, Wilted Spinach & Salsa Verde

Tartlet of Wild Mushrooms (v)

with Wild Roquette & Pecorino

Roast Sirloin of Matured Scottish Beef

with Yorkshire Pudding & Red Wine Gravy

Roast Loin of Pork

with Apricot, Chilli and Rosemary Stuffing & Roast Potatoes

Roast Leg of English Lamb

with Minted Jus & Roast Potatoes

Pithivier of Chargrilled Vegetables (v)

with Red Pepper Coulis & Pistou

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To Finish...

*Seasonal Berry Pavlova
with Raspberry Cream & Coulis*

*Lemon & Raspberry Tart
with Sauce Anglaise*

Chocolate & Orange Crème Brulée

*Profiteroles
with Hot Chocolate Sauce*

Strawberry Sableé

*Apple & Sultana Crumble
with Custard*

*White Chocolate & Raspberry Sponge
with Crème Anglaise*

Passion Fruit Crème Brulée

Coconut & Mango Bavaois

Selection of Cheeses

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Coffee

THREE COURSE WEDDING BREAKFAST @ £55.00 per person
CHILDREN'S MENU is available upon request. Please ask for more details.

*Please note when making your selection, all guests must have the same Starter, Main Course and Dessert,
although an exception will be made for guests with dietary requirements.*

Notice of any special dietary requirements must be given at least 10 days prior to the function.

Canape Selection - the lighter bites

Why not offer your guests some delicious canapés on arrival to accompany their reception drinks.
We have a diverse range to choose from listed below and over-leaf.

Salt-Crusted Mini Baked Potatoes (v)
with Cold Chive Hollandaise

Peking Duck Pancakes
with Hoi Sin Sauce

Thai King Prawns on Individual Spoons

Hot Smoked Salmon Blinis
with Dill Crème Fraiche

Parmesan & Black Olive Shortbreads (v)
with Parsley Pesto & Goats Cheese

King Prawn & Mange Tout Skewers

Field Mushroom & Hollandaise Tartlets (v)

Potato Rosti
with Smoked Trout & Salsa Verde

Quails Egg, Basil & Sunblushed Tomato Skewers (v)

Mozzarella & Cherry Tomato Skewers (v)

Avocado-Wasabi Sushi (v)

Italian Dough Balls (v)
with Garlic Oil

Filo Tartlets
with Smoked Salmon, Pepper & Lime

Little Croustades
filled with Gravdax & Soured Cream

Vegetable Spring Rolls (v)

Chicory & Carrot Remoulade (v)
on Focaccia Toast

Asparagus Spears (v)
with a Lemon Mayonnaise

Asian Avocado & Coriander Salsa (v)
with Naan Bread

Quails Eggs & Celery Salt (v)

Toasties
with Smoked Trout Mousse

Anchovy Toast

Homemade Cheddar Biscuits (v)

Caesar Salad Bites (v)

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Canape Selection - the bigger bites

*Marinated Chicken Satay
with Peanut Satay Sauce*

*Thai Fishcakes
with Sesame & Lime Dipping Sauce*

*Bangers & Mash
on Individual Spoons*

*Mini Yorkshire Puddings
with Rare Beef, Horseradish & Mustard Creme Fraiche Sauce*

*Fish & Chips
in Mini Cones*

*Mini Cheeseburgers
with Ketchup*

*Smoked Haddock Fish Cakes
with Tartare Sauce*

Mint Marinated Lamb Kebabs

Sesame Soy Glazed Fillet of Beef Skewers

*Stovies
(Mashed Potato Cake with Sausages, Onions & Bacon)*

*White Bean & Potato Cakes (v)
with Crème Fraiche*

Bubble & Squeak Croquettes

*Thai Pork Satay Kebab
with Peanut & Coconut Sauce*

Barbecued Pork Spare Ribs

*Lamb Kofta
with Natural Yoghurt & Mint Dip*

Crab & Asparagus Tart

*Swede & Bacon Cakes
with Dill Sauce*

Beef & Onion Bhaja

Butternut Squash, Red Onion & Feta Beignets (v)

*Forest Mushroom Risotto (v)
(in a Bowl)*

*Monkfish Risotto & Red Pepper Coulis (v)
(in a Bowl)*

*Blackened Chicken & Bombay Potato
(in a Bowl)*

*Finnan Haddock & Coriander Scone
with Leek & Potato Cream*

CANAPES @ £4.25 per person (based on 3 Choices)

CANAPES @ £6.25 per person (based on 5 Choices)

Buffet Selections

Basic Bronze

Choose ONE Hot Dish, THREE Salads & ONE Dessert from the Menus over-leaf
All hot dishes are served with Basmati Rice or Potatoes and a Selection of Bread Rolls & Condiments

£32.50 per person

Sterling Silver

Choose TWO Hot Dishes, FOUR Salads & TWO Desserts from the Menus over-leaf
All hot dishes are served with Basmati Rice or Potatoes and a Selection of Bread Rolls & Condiments

£37.50 per person

Gorgeous Gold

*Looking for something a little different?
With the delicious aroma of a sizzling Hog or Lamb Roast,
set taste buds alight by creating that perfect balance between Socialising & Dining.*

To accompany your Spit Roast, choose FOUR Salads & TWO Desserts from the Menus over-leaf
Served with Fresh White Baguettes, Apple Sauce & Mustard

£42.50 per person

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Hot Dishes

*Lasagne
Coq au Vin
Moussaka
Chicken Cacciatore
Beef Stroganoff
Chilli con Carne
Cottage Pie
Thai Green Chicken or Seafood Curry
Beef Bourguignon
A Mirror of Cold Carved Honey Glazed Ham, Sirloin of Rare Beef & Turkey Breast
Chicken Tikka Masala
Chicken in a White Wine Mustard & Crème Fraiche Sauce*

Salad Bar

<i>Mixed Leaf Salad Caesar Salad Salade Nicoise Classic Potato Salad Chicory, Apple & Walnut Salad with Blue Cheese Dressing Baby Spinach with Red Chard & Shredded Beetroot Roasted Garlic & Rosemary New Potatoes Mexican Style Five Bean Salad Broad Bean Salad with Pancetta & Sherry Vinegar Greek Salad Apple, Celery & Crayfish Salad</i>	<i>Tzatziki Remoulade Tabbouleh Baby Roast Beetroots Cherry Tomato & Bocconcini Mozzarella Salad with Pesto Marinated Roasted Vegetables Anti Pasti Style Moroccan Spiced Apricot & Roast Vegetable Couscous Oriental Style Noodle Salad with Coriander Leaf & Soy Anya Potato Salad with Shallots & Vinaigrette Warm Lentil Salad with Walnuts & Goat's Cheese</i>
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Desserts

<i>Profiteroles with Hot Chocolate Sauce Lemon & Raspberry Tarte Delice of Wild Strawberries Belgian Chocolate Truffle Torte Iced Pistachio Parfait</i>	<i>Croque en Bouche Caramel & Hazelnut Paris Brest Apple & Sultana Crumble with Custard Kiwi & Passion Fruit Pavlova</i>
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Our Terms & Conditions

All prices quoted in our quotation are correct at time of writing. We reserve the right to alter the price or quotation at any time up to **one month prior to the function**. Such alteration in price will only occur if we suffer an increase in our costs, and/or your requirements change.

Bar and wine prices are correct at the time of printing but such items are subject to alteration without notice.

Approximate numbers of guests must be supplied at the time of booking and a guaranteed number of guests is required at least **five days prior to the function**.

The charge will be based on the guaranteed number or the actual attendance, whichever is the greater.

A deposit of £500 will be taken as confirmation of booking. The remaining amount must be **paid in full, 14 days prior to the function**.

Cancellation of bookings: If you cancel your function, you will be subject to cancellation fees as set out below. Cancellation fees will be based on the quoted price per guest multiplied by the approximate number of guests, or if guaranteed numbers have been given, the guaranteed number of guests.

Cancellation fees:

Up to 3 months before the function – deposit only

Between 2 months and up to 3 months before the function - 20% of the total price

Between 1 month and up to 2 months before the function - 50% of the total price

Between 2 weeks and up to 1 month before the function - 75% of the total price

Less than 2 weeks before the function – 100% of the total price

Prices are subject to Value Added Tax unless marked otherwise.

The hirer is responsible for all breakage, loss of equipment, stock and/or hire furniture, and any damage caused whatsoever to the Venue and its surroundings during the period of hire. These will be charged at replacement cost.

Hurtwood Park Polo Club Ltd will not be held accountable for anyone who fails to bring to our attention any food allergies.

Hurtwood Park Polo Club Ltd shall not be liable for any non-fulfilment due to cause beyond the owner's control.