



Wedding Receptions



The Bradford
Golf Club

ONE OF YORKSHIRE'S PREMIER CLUBS



Congratulations on your Engagement

We would love the opportunity to host your special day.

We will take care of everything, ensuring you have the most stress-free planning process. You will be met by our Events Coordinator to build a truly bespoke celebration to tailor to your individual requirements, catering for your every wish.

The Club boasts breath-taking views over the Aire Valley and provides the perfect backdrop for your wedding photos.

Our spacious and contemporary clubhouse can cater for up to 110 guests in our Rodney Foster Suite for your Wedding Breakfast with up to 60 added evening guests.

- From all the staff at The Bradford Golf Club



Wedding Reception Packages



* All prices are per guest. You may choose a maximum of two different dishes per course; a vegetarian option can be provided for those who require one. We can cater for all different dietary requirements, please enquire when booking your menu choices.

Silver

£45 per head*

Starters

- Garlic King Prawn Bruschetta, watercress, balsamic glaze
- Chicken liver pate, spiced apple chutney, croutes
- Smoked Haddock Arancini, tomato & basil sauce
- Ham hock terrine, piccalilli, toasted ciabatta

Mains

- Chicken Supreme, stuffed with Wensleydale and spring onion, wrapped in bacon, scallion mash, thyme sauce
- Oven-roast Cod, crushed new potatoes, parsley sauce
- Lamb Rump, parsnip mash, rosemary & thyme gravy
- Pan seared Hake, lyonnaise potato, parsley velouté

All served with seasonal vegetables

Desserts

- Chocolate orange Crème Brulee, vanilla shortbread
- Lemon and Raspberry posset, ginger snap biscuits
- Sticky toffee pudding, toffee sauce & vanilla custard
- Chocolate torte, pistachio cream

All served with tea, coffee, and truffles





Gold

£55 per head*

Starters

- Chicken & Chorizo croquette, garlic aioli
- Hot smoked peppered Mackerel, potato & horseradish salad
- Confit duck terrine, spiced fruit chutney, toasted ciabatta
- Cod & prawn fishcake, tarragon & lemon mayonnaise

Mains

- Confit lamb shoulder, fondant potato, mint jus
- Roast Seabass fillet, Duchess potatoes, brown shrimp butter
- Chicken breast stuffed with sun blushed tomato, basil, goats' cheese, Parmenter potatoes, red pepper coulis
- Lemon & garlic swordfish, crushed new potatoes, tomato compote

All served with seasonal vegetables

Desserts

- Double chocolate brownie, honeycomb ice cream, baileys white chocolate sauce
- Raspberry & white chocolate cheesecake
- Apple & mixed berry crumble tart, clotted cream
- Chocolate & rum parfait, chocolate orange sauce, toasted hazelnuts

All served with tea, coffee, and truffles

Platinum

£65 per head*

Starters

- Chicken & apricot terrine wrapped in prosciutto ham, croutes, tomato chutney
- Beetroot Salmon Gravadlax, celeriac remoulade
- Moroccan Lamb skewers, mint raita
- Herb crusted tuna, niçoise salad, lemon oil

Mains

- Salmon Wellington, spinach, dill, and lemon filling, boulangère potatoes, chive beurre Blanc
- Trio of Pork: Croquette, confit shoulder, pork belly, creamy mash, apple cider gravy
- Rack of lamb, spiced red cabbage, butternut squash croquette, mint jus
- Lemon Dover Sole, Tenderstem broccoli, buttered king prawns, duchess potatoes

All served with seasonal vegetables

Desserts

- Chocolate fondant, brandy snap, salted caramel ice cream
- Vanilla Panna cotta, honey & gin roasted strawberries, toasted almonds
- Trio of chocolate: chocolate mousse with Chantilly cream, chocolate tartlet with honeycomb, chocolate orange brownie, white chocolate sauce
- Lemon meringue tart, mango sorbet, toasted pistachios

All served with tea, coffee, and truffles



Vegetarian Options



Starters

- Tomato & Basil Bruschetta
- Breaded goats' cheese, toasted walnut & pear salad
- Leek & cheddar croquette, garlic aioli
- Creamy wild mushroom tartlet, rocket salad

Mains

- Mediterranean Vegetable gnocchi, tomato & basil sauce
- Sun blushed tomato & feta risotto, basil pesto
- Spinach & wild mushroom roulade, boulangère potatoes, stilton white wine cream
- Sweet potato & goats cheese tagliatelle, sweet potato crisps

Extra Courses

Soup Course - Extra £6 per person

Lightly spiced sweet potato, crème fraîche
Tomato, Red Pepper & Roast garlic
Pea with ham hock
Cream of wild mushroom, truffle oil
Carrot & Coriander with carrot crisps

All served with rustic bread roll and butter

Cheese Course - Extra £40 per table

Selection of Yorkshire cheeses, biscuits, celery, frozen grapes, fruit chutney. Based on one platter per table of 8-12 guests.



Childrens Menu

£15 per head / 2 Courses

Mains

- Fish or Chicken goujons skinny fries, baked beans, or peas
- Cheesy pasta & garlic bread.
- Cheese & tomato or pepperoni pizza.

Desserts

- Fresh fruit salad
- Ice cream with chocolate sauce.
- Chocolate brownie with ice cream.

** Alternatively,
a half portion from
your wedding
breakfast adult menu
is available at half
price of the selected
menu.*



Canapes

3 x canapes per person - £6

4 x canapes per person - £7.50

5 x canapes per person - £8

- Tomato & Basil bruschetta
- Spinach & goats cheese tartlets
- Mini meatballs, tomato fondue
- Thai Crabcakes, mango salsa
- Smoked salmon pate on croutes
- Mini beef wellington
- Ham hock terrine, piccalilli on croutes
- Chilli crusted king prawns, chilli dip



Buffet Options



Option 01

£25 per head

- Traditional carved meat platters
- Greenland prawn & smoked salmon platter
- Selection of traditional quiches
- Onion bhajis, veg spring rolls, samosas, mint raita & mango chutney
- Selection of traditional salads
- Butter roasted herb new potatoes
- Garlic bread
- Warm rustic bread rolls

Option 02

£29 per head

- Chicken curry & rice
- Naan bread
- Lasagna
- Garlic bread
- Onion bhajis, spring rolls, samosas, mint raita & mango dip
- Tempura prawns & sweet chilli dip
- Chicken wings with a BBQ dip
- Selection of traditional salads
- Potato wedges



Option 03

Prices are per person

Hot Sandwiches - £10

- Bacon & Lincolnshire sausage
- Potato wedges or seasoned skinny fries

One Pot Wonder - £10

- Chilli con carne & rice, tortilla chips & sour cream
- Lasagne, Garlic bread & salad
- Chicken Balti, rice & naan bread

Hot Sandwich Buffet - £15

- Cajun chicken breast
- Roast pork loin with stuffing and apple sauce
- Roast beef with caramelized onions
- Served in a breadcake, potato wedges & selection of traditional salads

Drinks Packages

Silver £25 per head

- An arrival drink per guest - Prosecco, Bottle of Peroni, Bucks' Fizz or orange juice for non-drinkers
- Half a bottle of house wine per guest with the meal
- A glass of Prosecco per guest for the toast

Gold £30 per head

- An arrival drink per guest - Prosecco, Bottle of Peroni, Bucks' Fizz or orange juice for non-drinkers
- Half a bottle of wine per guest with the meal (Rioja and Sauvignon Blanc)
- A glass of Prosecco per guest for the toast

Platinum £35 per head

- An arrival drink per guest - Prosecco, Bottle of Peroni, Bucks' Fizz or orange juice for non-drinkers
- Half a bottle of wine per guest with the meal (Cote du Rhone and Sancerre)
- A glass of Champagne per guest for the toast

Please be noted that Bradford Golf Club operates a no corkage policy.







Included in Day Packages

- Exclusive use of our function room and sectioned patio area
- In-house Catering
- White linen tablecloths and white linen napkins plus the provision of all crockery, cutlery, glassware, and associated service equipment for your event
- Wheelchair and family friendly access
- Jugs of iced water on each table
- Fully stocked bar with a variety of spirits, wines, and beers
- Freshly Brewed Tea or Coffee with chocolate truffles served after your meal
- Use of cake stand and knife
- Easel Stand
- Complimentary car parking
- Dedicated personal co-ordinator
- Fully trained, uniformed staff to serve your meal and drinks, working under management supervision



Optional Extras

- In - house DJ - £350
- Using own DJ / band - they will need to provide public liability insurance and PAT certificates prior to the event for inspection
- Chair covers and sash - £4.50 per chair.





Optional Entertainment

We can arrange all types of entertainment for you and your guests, from DJs to a full swing band and firework displays over the golf range, we can even transform the premises to match your party theme should you require. So even if we have not covered it in our events pack, don't be afraid to ask as we are always open to new ideas. Should you be looking for an external service please see our list of local suppliers below:

- **Unlimited Creations** - Decorations and balloons - 07495691072
unlimitedcreationsshipley@gmail.com
- **Hollins Hall Hotel** - 1.6 miles
<https://www.britanniahotels.com/hotels/hollins-hall-hotel-country-club>
- **The Queens Head Burley** - 3.8 miles
<https://queensheadburley.co.uk/air-bnb>
- **The Craiglands Hotel** - 5.7 miles
<https://www.craiglands.co.uk/>
- **Premier Inn Leeds Bradford Airport** - 3.5 miles
<https://www.premierinn.com/gb/en/hotels/england/west-yorkshire/leeds/leeds-bradford-airport.html>
- **Rideaway Taxis** - 01943 884444
- **SJK Taxis** - 0113 250 5222

Terms & Conditions

- Room Hire £1000
- House DJ £350
- Using own D.J./ band: - They need to provide public liability insurance and PAT certificates prior to the event for inspection.
- Last orders 12:00 am, carriages by 12:30 am.

A deposit of £300 is required at the time of booking your event to secure the date. The deposit is held until the week after the event and will be refundable in full upon the following conditions:

- No damages or breakages have occurred. In the event of damages or breakages the deposit will be withheld to pay for repairs and replacements where necessary and any balance remaining after repairs returned.
- Any further costs over the deposit value will be charged to the customer separately and payment is required by return of invoice.
- We have an extremely strict policy on guests found to be consuming their own food and drinks, possessing, or taking any illegal substances. Should this occur at your event this will automatically result in the confiscation of the food, alcohol or illicit substances and the loss of your full deposit. We also reserve the right to close your event early and, if appropriate, involve the police if drugs are found. **PLEASE INFORM YOUR GUESTS OF THIS.**

By accepting the terms and conditions of this booking, you acknowledge that you are liable in full for any damages caused.

Settlement of account

6 months before your event date we require 50% of your final Balance this will be based on numbers at that point, but confirmation of final numbers will be due one month before. All accounts to be settled in full one month prior to the start of the event, by card or bank transfer.

Cancellation Policy

Should you cancel 6 months before your event, you will lose 25% of your total paid.

Should you cancel 3 months before your event, you will lose 50% of your total paid. Anything under 3 months before your event, you will lose 100% of your total paid.

Catering

We pride ourselves on the quality of our food and therefore should you require food to be served at your event then this will be provided only by our chefs. We do not allow outside catering at our events. We will need to know your full menu choices one month before your event.

Left Over Food

It is our company policy not to let guests take any leftover food with them from a venue. Please discourage guests asking for "doggy bags".

Corkage

The club has an excellent wine and spirit selection and has a policy of no corkage. If there is a specific drink required for you event, our events manager will be happy to discuss supply options.

Decorations

We do not allow any table confetti, crystals, cello tape, or decorations on the walls. All candles should be non-drip and enclosed. All balloons need to be brought on the day and taken home on the evening if they want to be saved.

Other points

We will store any personal items after your function e.g., table decorations, flowers, presents, cards, etc. However, they are stored entirely at your own risk, and we do not accept no responsibility for breakages or loss. You are asked to collect your belongings the next day between 11am and 5pm.

Prices

All menu prices are per person, inclusive of VAT and have been calculated on a minimum of 40 guests attending your Wedding. Parties of less than 40 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices. Wine prices may be amended to allow for any Government Taxes and Currency fluctuations.





We welcome the opportunity to share your big day with you

For booking or to enquire about your wedding please call or email:
01943 875 570 | events@bradfordgolfclub.co.uk



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