

# Weddings

AT  
THE WARWICKSHIRE GOLF & COUNTRY CLUB



Let us propose...

the following

A romantic scene of a bride and groom standing in front of a vintage car. The groom, on the left, is wearing a dark suit and is holding the bride's hand. The bride, on the right, is wearing a white wedding dress and a long veil, and is holding a bouquet of flowers. The car behind them has a sign that says "Just Married". The entire image is overlaid with a semi-transparent, light-colored filter.

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# The Warwickshire Golf & Country Club

A great venue for the best day of your life! The beautiful surroundings and fantastic facilities will help make your day truly special. The Warwickshire Golf & Country Club is a Civil Ceremony Venue and holds a license for every Reception Room within its Conference & Banqueting Centre. We have the ability to cater for Weddings of any size (up to a maximum of 220 guests) and can tailor make a day to suit your own individual requirements.

Not only can you hold your Ceremony here but we can also cater for your Wedding Breakfast or Evening Buffet. Take a look at the Earls & Kings Upgrade Packages and let us organise everything from your table arrangements to evening entertainment.

The Warwickshire is the ideal setting for photographs with beautiful lakes offering great backdrops.

We can also cater for other special occasions such as Birthdays, Christenings, Anniversaries, Christmas Parties, Functions and Conferences.

## Room Capacities

Room hire charges apply.

Charges begin from as little as £825.00 inc VAT.

Royal Room - 100 Guests

Royal Leamington Room - 140 Guests

Leamington Room - 40 Guests

Leamington Spa Room - 100 Guests

Spa Room - 60 Guests

Royal Leamington Spa Room - 180 Guests

## Accommodation

We have a host of special rates available at the local hotels for all your accommodation requirements.

Room Hire Rates are dependant on the time of year and season, for prices for your preferred wedding date please ask the wedding coordinator.

# Wedding Menus – £21.95 per person

## Canapés/Nibbles

*Price Upon Request*

## Starters

Homemade Soup of the Day  
*served with a Crusty Bread Roll*

Homemade Ham Hock & Chicken Terrine  
*served with a Piccalilli Coulis on a bed of Pea Shoot Salad*

Homemade Smoked Mackerel Pate  
*served on a bed of Green Salad & Slices of Crusty Bread*

Homemade Hake Lime & Chilli Fishcake  
*served with Sour Cream on bed of Seasonal Salad Leaves*

Homemade Beetroot & Feta Cheese Tartlet  
*served on a Bed of Seasonal Salad Leaves with a Fresh Basil Pesto*

Sheesh Kebab  
*served on a Bed of Mixed Leaf Salad topped with a Mint Yoghurt*

## Main Courses

Two Meat Carvery with Beef or Honey Roast Ham  
*Selection of Seasonal Vegetables, Roast Potatoes  
Rich Jus & Yorkshire Pudding*

A Pork Cutlet  
*served with a Black Pudding Mash, Red Cabbage & a Rich Red Wine Jus*

Chicken wrapped in Streaky Bacon  
*served in a Rich Tomato Sauce with Roasted New Potatoes & Green Beans*

Seasonal Market Fish  
*served with New Potatoes and Seasonal Vegetables*

Chicken, Mushroom & Spring Onion Pie  
*served with Creamy Mash & Green Beans*

Chicken stuffed with Garlic & Mushrooms  
*with a Red Wine Jus served with Dauphinoise Potatoes & Seasonal Vegetables*

## Vegetarian Options

*Available on request*

# Wedding Menus

## Desserts

Chocolate Delice  
*served with a Raspberry Coulis*

Homemade Baked Hazelnut Cheesecake  
*topped with a Chocolate Cream*

Homemade Key Lime Pie  
*topped with Vanilla Cream and Lime Zest*

Homemade Sticky Toffee Pudding  
*served with Toffee Sauce & a Ball of Ice Cream*

Fresh Raspberry Pavlova  
*topped with a Raspberry Cream*

A Dark Chocolate & Cherry Brownie  
*served with Vanilla Ice-Cream*

Tea and Coffee and mints

Cheese Platter (£4.00 per person)  
Mature Cheddar Cheese, Brie & Stilton  
*served with Grapes & Crackers & Homemade Red Onion Chutney*

## Wedding Breakfast BBQ Menu £21.95 Per Person

Marinated Cajun Chicken Fillet

Pork & Chilli Burger

A Pepered Grill Steak

Homemade Potato Salad

Homemade Coleslaw

Fresh Green Herb Salad with Two Home-Made Dressings

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Homemade Baked Hazelnut Cheesecake  
*served with a Chocolate Cream*

Children's Menu available Upon request

If you would like something specific to your own tastes then let us create a different menu with you to suit what you require.

Bespoke menu's will be priced individually.

Minimum of 60 day guests during the months of  
May, June, July, August & September.



# Drinks Options

Jugs of Pimms - £16.00 a jug

Jug of Orange Juice - £5.00 a jug

Bottle Of Sparkling Wine - £19.95 a bottle

Bottles Of Beer – From £3.50 a bottle

House Wine – From £15.25 a bottle

Champagne – £45.00 a Bottle

(Approx 6 glasses from a bottle / jug)

## Corkage

£8.50 Per bottle of Still Wine

£10.50 Per Bottle of Sparkling wine

£12.00 Per Bottle of Champagne

# Evening Buffet Options

## Italian Buffet

Homemade Meat Balls in a rich Tomato Sauce  
Garlic Flat Breads  
Tomato, Basil & Red Onion Pasta Salad  
Caesar Salad  
Marinated Olives  
\*\*\*  
Homemade Tiramisu  
**£12.50 per person**

## British Lunch Menu

Crusty Bread  
Honey Roasted Ham  
Pickled Onions  
Pickle  
Homemade Game Pie  
Homemade Scotch Eggs  
served with a Wholegrain Mustard Mayonnaise  
Fresh Green Herb Salad  
\*\*\*  
Homemade Bread & Butter Pudding  
served with Custard  
**£12.50 per person**

## Lighter Evening Buffet Options

A Selection of Sandwiches  
served with Chips  
**£6.50 per person**  
\*\*\*  
Bacon / Sausage Batches  
**£4.50 per person**  
\*\*\*  
Pulled Pork Batches  
£6.50 per person  
**£12.50 per person**

## American Style Buffet

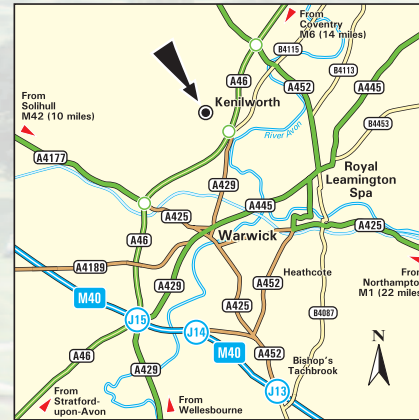
Homemade Mini Beef Burgers  
BBQ Chicken Wings  
Mini Corn on the Cobs  
Homemade Coleslaw  
Fresh Green Herb Salad  
French Fries  
\*\*\*  
Homemade New York Cheesecake  
**£12.50 per person**

## Evening BBQ

Cajun Chicken Drumsticks  
Butcher Style Beef Chip Steak Burger  
Served in a Crusty Bread Roll  
Warwickshire Cumberland Sausage with Sautéed Onions  
Homemade Potato Salad  
Homemade Coleslaw  
Fresh Green Herb Salad with Two Home-Made Dressings  
\*\*\*  
Homemade Key Lime Pie  
topped with a Vanilla Cream & Lime Zest  
**£12.50 per person**

# Contact Us

Contact the Events Team on 01926 622 582 or [warwickshire.events@theclubcompany.com](mailto:warwickshire.events@theclubcompany.com) to check the availability of your preferred dates and to arrange a time to view the facilities.



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