



**THE BRISTOL**  
**Golf Club**

*Wedding Brochure*  
*2010 / 2011*

St Swithens Park, Blackhorse Hill, Almondsbury, Bristol, BS10 7TP  
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# *The Ideal Venue for Your Wedding Celebrations*

Congratulations on your forthcoming Wedding

Here at The Bristol Golf Club our professional staff offers their expert guidance to help make your day a truly memorable occasion.

The Bristol Golf Club has views over the Severn estuary which provides the ideal setting for your wedding reception and the perfect backdrop for your wedding album.

Whether you are choosing the complete wedding package or having the wedding reception following a religious ceremony, you will find our function suites are beautifully appointed with plenty of natural day light. There is ample space and secure parking for the bridal party and their guests.

Our experienced wedding co-ordinator possess a wealth of knowledge and will arrange or advise on the essential details to ensure your wedding day will be one of the most memorable days of your lives and perfect in every way.

*Choosing the Bristol golf Club as the venue for your  
wedding is the first step towards your special day.*





# *Your Wedding Ceremony at The Bristol Golf Club*

Dependent on the numbers of guests (maximum 120) we can offer:

Round cake stand  
Silver cake knife  
Menu cards  
Table Plan  
Special rates and menus for children  
Red carpet on arrival  
Banqueting manager to act as toast master  
Special rates  
Fun packs-presented to the children to keep them occupied during the speeches

## *The Wedding Reception Packages*

Our special Wedding Reception packages have been designed to make your decisions and budgeting easy. At the same time it can be custom-made to suit your individual needs to make it that little bit different than others.

You will find a selection of Wedding menu choices from which to build your own menu and we will be pleased to accommodate any special dietary requirements.

A variety of recommended wine and drinks selections for your wedding are offered and our full wine list is available upon request.

The wedding trimmings are all inclusive and your only extra cost is entertainment for an evening party, which you choose according to your personal taste and budget.

Room hire is inclusive with our 3 package options.





# Your Guide to Wedding Etiquette

Weddings throughout the centuries have been influenced by various rules of etiquette. We have set out below the relevant practical and up to date information to help plan a truly memorable and successful occasion.

**Who pays for what?** – It has long been traditional for the Bride's parents to organise and pay for the wedding. Nowadays, however, the parents of the groom may contribute, as may the Bride and Groom. It is not unusual for the Bride and Groom to pay for everything.

**The Groom is responsible for:** All fees connected with the church (except flower decoration) – Bouquets for the Bride and her Bridesmaids, flower sprays for both Mothers and buttonholes for himself, the Best Man and the Ushers – Engagement and wedding rings – Presents for attendants and the Best Man.

By convention, the Groom should pay for the honeymoon, but Brides often contribute as they would to any other shared holiday. Who pays for the Bridesmaids dresses can be a tricky subject. In many cases the Bridesmaids and other attendants will pay for their own clothes.

**The Reception:** At the reception, the Bride and Groom arrive first, closely followed by the parents. If a formal receiving line is not desired, the Bride and Groom alone could meet the guests at the door. At a large wedding this saves time. A formal receiving line is formed as follows: Brides Parents – Grooms Parents - Bride and Groom – Attendants – Best Man

**The Top Table:** Traditional line up: Best man, Grooms Mother, Brides Father, Bride, Groom, Brides Mother, Grooms Father and Chief Bridesmaid

**Timing** – Liaise with the toastmaster or Best Man beforehand. As an example, we show a timetable for a reception following a wedding at 2.00pm

- 3.30pm Guests arrive at the reception
- 4.30pm Sit down for Wedding Breakfast
- 6.00pm Toastmaster or Best Man requests silence for the cutting of the cake and speeches
- 6.30pm Conclusion of the formal wedding celebrations

- 7.30 for 8.00pm Venue ready to receive Evening Reception Guests
- 9.30pm Evening Party Buffet
- Midnight Bride and Groom leaves and Guests depart

**The Best Man** – This is usually the Grooms Brother or best friend. His role will include the following: - Organising the stag night – Organising arrangements for the Groom and Ushers including Groom's outfit, flowers for buttonholes, transport to the reception and handing out service sheets – Getting the Groom to the church on time – Responsibility for the rings and handing them to the Minister at the appropriate time in the ceremony – At reception, liaise with Toastmaster on timing of speeches etc – Making a speech in which he thanks the Groom and toasts the Bridesmaids and the happy couple – Ensuring the Groom has clothes to change into for going away and (if hired) ensuring all suits are returned to the hire company

**The Chief Bridesmaid** – The female equivalent of the Best Man, she is there to provide support for the Bride. Her responsibilities include – Organising the hen party - Helping the Bride and the younger Bridesmaids to dress – Arranging the Brides veil and train – taking the Brides bouquet when she reaches the chancel steps, holding it during the service and presenting it to the Bride after the register has been signed in time for the procession – Taking charge of the bridal dress after she has changed into her going – away outfit.

**Ushers** - They usually organise the parking of cars at the church and at the reception – They greet the guests at the ceremony and show them to their seats. The Brides family and friends sit on the left of the church and the Grooms on the right. – The Ushers must remember to leave a seat for the Brides Father and Bridesmaids – They help the Best Man give out the order of service sheets.

**The Brides Father** – Traditionally, the Bride travels to the church with her Father, on whose right arm she then proceeds up the aisle and the Father 'gives her away' to the Groom. If the Father is not present, it is not so unusual nowadays for the Mother/Bother to give the Bride away.





# Room Hire Rates



## *Wedding Ceremonies*

South Gloucestershire Council has granted approval of The Bristol Golf Club to be regularly used for the solemnisation of marriages in pursuance of section 26 (1) (bb) of the marriage act 1949.

Civil Wedding Ceremonies can take place at The Bristol Golf Club in the following rooms:

- **The St. Swithins Suite**
- **The Terrace room**
- **The Sherrell Room**
- **The Severn Room**

The following points should be noted by couples wishing to hold their marriage on the premises:

- As soon as provisional arrangements have been made, the couple should notify the superintendent registrar at South Gloucestershire register office. Tel: 01454 863410. A fee for his/her attendance will be payable by the couple prior to the ceremony.
- The couple will also have to give notice of marriage to the superintendent Registrar(s) of the district(s) in which they live. This must be given in person by one of the couple.
- Only a civil, non-religious ceremony can be permitted by the superintendent registrar. Any music, reading or performance which form any part of the ceremony must be secular. The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony.

The St Swithens Suite	£400.00 to hire. Maximum of 100 guests
The Terrace Room	£300.00 to hire. Maximum of 50 guests
The Sherrell Room	£250.00 to hire. Maximum of 35 guests
The Severn Room	£250.00 to hire. Maximum of 23 guests

**We would be delighted to discuss your special day in more detail and also show you our facilities here at The Bristol Golf Club.**

**For further details please telephone: 01454 620000**





# The Severn Wedding Package



At £48 per guest

## Starters

- **Oriental Fruit Salad**  
Tender chunks of melon, pineapple & citrus fruits bound with light crème fraiche and served on a bed of seasonal leaves
- **Herb & Mushroom Pate**  
A delicate selection of assorted mushrooms & fresh herbs combined to form a creamy vegetarian pate, served with red onion marmalade & wholemeal toast
- **Melon & Orange Sorbet**  
Half ripe Galia melon filled to the brim with refreshing Mediterranean orange sorbet drizzled with cointreau
- **Chefs homemade Soup of the Day**

## Main Courses

- **Roast Topside of Beef with Yorkshire Pudding**  
Succulent topside of beef slow roasted & served with a rich wine gravy & traditional Yorkshire pudding
- **Stuffed Roast Loin of Pork**  
Tender pork stuffed with a savoury herb farce & gently roasted, served with sweet gravy & apple sauce
- **Roast Turkey**  
Boned & rolled Turkey, simply roasted & served traditionally with stuffing, bacon wrapped sausage & cranberry sauce
- **Poached Chicken Breast in Mushroom Sauce**  
Lean supreme of chicken lightly poached & served in a creamy herb & mushroom sauce

## Desserts

- **Fruits of the Forest Cheesecake**  
Rich creamy cheesecake on a crumbly biscuit based topped with fruits of the forest in a raspberry sauce
- **Strawberry Shortcake Bavaois**  
Shortcake sandwich filled with a creamy strawberry mousse and dressed with shipped cream and fresh strawberry
- **Deep Dish Apple Pie**  
Butter rich short pastry filled with cooked apples & spices, served with fresh pouring cream
- **Fresh Fruit Salad**  
Seasonal fruits peeled & chopped in a sweet citrus syrup, served with fresh pouring cream

## Coffee and Mints

*All of the weddings packages include the 'Drinks Package'*





# *The Almondsbury Wedding Package*



At £55.00 per guest

## *Starters*

- **Duck & Green Peppercorn Terrine**  
Shredded breast of duck with soft green peppercorns & seasonal herbs bound together to form a delicate savoury terrine, served with a sharp fruit chutney & Wholemeal toast
- **Prawn, Salmon & Champagne Roulade**  
Warm water prawn, flaked & smoked salmon combined with soft herbs & bound in a light cream cheese to form a roulade, drizzled with herb oil & served on a bed of crisp green leaves
- **Wild Mushroom & Bacon Salad**  
A seasonal selection of wild mushrooms sautéed gently with bacon lardoons, bulb garlic & fresh herbs, presented on a bed of dressed fresh green leaves
- **Deep Fried Rosemary & Garlic Brie**  
A generous portion of creamy brie cheese coated in a rosemary flavoured breadcrumbs & deep fried golden brown, served on crisp green leaves with a flavoursome Cumberland sauce

## *Main Courses*

- **Roast Loin of Cod with Parsley Butter**  
Prime loin of cod fillet simply baked under foil with lemon & served with seasoned parsley butter
- **Stuffed Saddle of Lamb**  
Early season New Zealand lamb saddle stuffed with a light fruit and herb farce & served with sweet citrus flavoured gravy
- **Gilled Salmon Hollandaise**  
Lean fillet of salmon lightly grilled & dressed with a creamy hollandaise sauce on a bed of water cress
- **Pimento Stuffed Chicken Breast**  
Tender chicken breast stuffed with a sweet pimento mousse, roasted & served with a light tomato & basil sauce

## *Desserts*

- **Tiramisu**  
Italian coffee & almond trifle made with mascarpone cheese, dressed with grated chocolate & cocoa powder
- **Chocolate & Lime Cheesecake**  
Rich chocolate & lime mousse on a dark biscuit base garnished with candied lime slices
- **Caramelised Banana Pancake**  
Served with vanilla ice cream
- **Walnut & Maple Tart**  
Served with cream

## *Coffee and Mints*

*All of the weddings packages include the 'Drinks Package'*





# *The St Swithins Suite Package*



**At £60 per guest**

## *Starters*

- **Lemon & Coriander Chicken**  
Strips of lean chicken breast fillet marinated in lemon & Coriander & lightly grilled, served on fresh green leaves with chilled yogurt & mint dressing
- **Seafood Bouche**  
Assorted shell fish, seafood & seasonal herbs bound in creamy béchamel sauce & served in golden puff pastry case on a bed of crisp green leaves
- **Smoked Salmon**  
Thinly sliced smoked salmon simple served with lemon juice & cracked black pepper, dressed with a dill & lemon garnish
- **Melon & Parma Ham**  
Succulent slices of seasonal melon & wafer thin slices of the finest Parma ham served with green leaves & the zest of citrus fruits

## *Main Courses*

- **Rack of Lamb**  
Succulent best end of lamb slowly roasted & served slightly pink in a rack with rich dark minted gravy
- **Beef Wellington**  
Prime fillet steak on a bed of chicken liver pate, wrapped in a golden puff pastry case & served with a rich sweet port wine jus
- **Grilled Duck Breast**  
Served in a red berry sauce
- **Sea Bass Fillet**  
Served in lemon butter

## *Desserts*

- **Lemon Tart**  
Sharp lemon tart in a short pastry case served with a complimentary lime flavoured sorbet
- **Crème Brulee**  
Individual sweet egg custards, encrusted with a crunchy toasted brown sugar topping
- **Apple Strudel**  
Served with crème anglaise
- **Triple Chocolate Bavaois**

## *Coffee and Petit Fours*

*Cheese Board – designed for a table of 10*

*All of the weddings packages include the 'Drinks Package'*





# *Drinks Package*



## *Drinks on Arrival*

- Wine
- Fruit Punch
- Alcoholic Punch
- Sherry
- Pimms
- Bucks Fizz

## *2 Glasses of Wine with the Meal*

- **House White**  
Stowells Signature Chenin Blanc
- **House Red**  
Stowells Signature Tempranillo

## *A Glass of Champagne for the Toast*

- **House Champagne (St Swithens Package only)**  
Gremilett Brut NV
- **Banrock Station Sparkling Chardonnay**





# Buffet Selections



## Menu 1 - £8.95

- Cocktail sandwich selection • Hot & Spicy chicken drumsticks
- Individual Vegetarian quiche • Savoury Lincolnshire cocktail chipolatas
- Mixed canapé selection • Oriental dim sum selection
- Golden potato wedges

## Menu 2 - £12.95

- Selection of filled wraps • Barbecue chicken wings
- Tomato, basil & garlic brochettes • Dry spiced spare ribs
- Assorted savoury pastries • Warm salmon brochettes
- Roasted garlic & rosemary potatoes

## Cold Canapés

- Chicken liver parfait • Cream cheese & Prawn • Tomato, garlic & basil
- Anchovy & sweet dill pickle • Feta cheese & olive

## Warm Canapés

- Smoked salmon & horseradish cream • Stilton & red onion
- Wild mushrooms & garlic • Mini Thai Dim Sum Selection
- Golden potato wedges

**Canapé selection - £5.95 per person** (additional canapés £1.25 per person)

## Fork Buffet 1 - £12.95

- Selection of cold meats • Flaked tuna, mayonnaise & spring onions
- English & Continental cheese selection • Potato salad & chive mayonnaise
- Tomato & red onion salad in vinaigrette • Dressed green leaves
- Pasta spirali in a light garlic & herb oil • Rustic wholemeal bread & butter

# *Winter Wedding Package 2010 / 2011*



## *Starters*



*Bacon & Mushroom Brochette*

*Pan Fried Bacon & Mushroom served on a toasted Brochette with Fresh Rocket Salad*

*Baked Beetroot & Goats Cheese Tart*

*Yolaki Chicken with Sweet Chilli Noodle Salad*

*Oven Baked Kebabs served on a Stir Fry Noodle Salad with a hint of Chilli*

## *Mains*

*Roast Turkey served with Stuffing, Pigs in blankets and a Red Wine Jus*

*Roast Sirloin of Beef served with Yorkshire Pudding*

*Poached Chicken Breast served with a Creamy White Wine and Chive Sauce*

*Grilled Salmon served with a Hollandaise Sauce*

*Mushroom & Spinach Filo Parcel*

*Vegetable & Goats Cheese Bake*

## *Desserts*

*Chocolate & Cherry Torte*

*Raspberry & White Chocolate Roulade*

*Strawberry & Champagne Charlotte*

*Fresh Fruit Salad served with Pouring Cream*

*Apple Pie served with Pouring Cream*

*Profiteroles served with a warm Chocolate Sauce*

*Sticky Toffee Pudding*

*£38.00 per guest including the drinks package*



*Please choose 1 starter, main and dessert. The Winter Wedding Package runs from November – March*