

Ampfield

*The perfect venue
for that special occasion*

Golf & Country Club

Events Brochure 2017









Private Parties at Ampfield Golf Club

Welcome to Ampfield Golf & Country Club

Celebrate in style!

Ampfield Golf & Country Club offers you the perfect venue for enjoying a superb and relaxing lunch, dinner or celebration for up to 200 guests.

Listed below are some of our most popular parties held at our wonderful venue:

-  Birthdays
-  Anniversaries
-  Wedding Receptions
-  Christening Celebrations
-  Funeral/Wake Teas and Receptions
-  Works/Staff Parties
-  Theme/Tribute Nights
-  Local Association Lunches/Dinners

We have fast established ourselves as one of the leading venues in the region and this is due to the extremely high standard of our food, service, attention to detail and the warm and inviting atmosphere that is created from the moment you step in.

“We are proud to offer 1st class catering and hospitality in beautiful surroundings”

We offer a full catering service and a fantastic selection of menus to suit all tastes and budgets. Our food is lovingly prepared and cooked in house, using fresh, local produce, when possible. Our team in the kitchen love to use their culinary expertise to create dishes with a little more zing. We are always happy to create bespoke menus to make your event all the more memorable.

The bar is well stocked and offering a fine selection of wines from around the world, champagnes, premium spirits, real ale and a great selection of lagers – all at competitive prices!

The dining room can accommodate up to 90 guests for formal dining. The room, which offers panoramic views over the grounds, is large, light and airy and has recently been refurbished to a high standard. Patio doors, which are centrally positioned, lead out onto the private terrace,

a real feature! There is the added benefit of a large, private bar located within the room for your convenience.

The lounge area, which also has a bar, has the added benefit of an open log fire for the colder months. This room is ideal for those who wish to relax in the evening.

The clubhouse, on the whole, can accommodate up to 200 guests. We are happy to cater for up to 200 guests when opting for a more informal affair.

The beautiful terraces are a real feature and all offer glorious views over the grounds - the picket fenced area, positioned on the lawn, offering modern rattan furniture. The upper terrace with further seating offers modern patio heaters and lastly the wooden decked terrace, which is accessed from the dining room. The wooden terrace offers shade with a large retractable awning, ideal for those warm Summer days.

Whatever requirements you have for your special event, we have the team to cater for your every need and the quality of service essential to make your event the most memorable one it can be.

We offer an ideal location just two miles to the East of Romsey, seven miles to the South of Winchester and only eight miles from Southampton centre. We are easily accessible from the M27 and M3 Motorways. We are pleased to offer a large, free, secure car park, ideal for large parties and coaches.

Customer testimonials . . .

“Our guests were so complimentary on the day and afterwards, the food, service and the venue. We didn’t have to worry about a thing and were looked after and taken care of in a professional manner. We are delighted that we choose you as our venue for our party“

“Thank you all so much for making Brian’s celebration so special. The room looked so pretty and many commented on such a lovely situation. The food was wonderful and a huge thank-you to all for making the day so memorable. We will definitely be recommending you. Your hard work is much appreciated”

**Our dedicated Event Coordinator would be
delighted to create you a bespoke package to suit your
budget and requirements**

Exclusive Use/Room Hire

We are delighted to offer exclusive use of the banqueting room and terrace and you can expect to pay around £400 plus VAT for this facility.

The hire charge includes the following:

- 🔗 Exclusive use of the banqueting room
- 🔗 Private outdoor terrace area
- 🔗 Dedicated Event Coordinator
- 🔗 Dedicated Banqueting Manager
- 🔗 White table linen and napkins
- 🔗 White chair covers plus sash
- 🔗 Cake stand and cake knife, silver table number holder and easel stand

Pricing:

Finger Buffet	from	£10.95	per person
Hog Roast/BBQ	from	£8.50	per person
Formal 3 Course Meal with Coffee	from	£25.00	per person
House Wine	from	£16.00	per person
Band Cost (2 hour set)	from	£1,000.00	
DJ Cost (3 hour set)	from	£300.00	

Additional Information:

Disabled Access/Parking/Facilities	Yes
Outside Catering Permitted	No
Music/Entertainment Licence	Yes
Late Bar Licence is Available	Yes
Quiet Lounge	Yes
Civil Wedding Licence	No
Accommodation	No

Opening Times:

Breakfast/Morning Tea

Tuesday to Sunday 9am to 11am

Lunch

Tuesday to Sunday 12 noon – 3pm

Dinner/Private Events

Any night, on request for group bookings and parties

If you would like more information on holding an event at Ampfield Golf & Country Club, or would like to arrange to visit and view the Club and our facilities, please contact Kristin Anderson on 01794 368480 (option 4) or via email events@ampfieldgolf.com

Sample Finger Buffet Option 1 Menu

Coconut Prawns
Confit Duck Rolls With Plum Sauce
Five Spice Hoisin Ribs
Thai Crab Cakes
Marinated Vegetable Kebabs
Prawn & Lemon Filo Parcels
Sweet Tomato & Feta Triangles
Peri Peri Chicken Drumsticks
Chicken & Sweet Potato Skewers
Mini Meat Balls In Smokey Bacon Sauce
Rosemary & Garlic Crusted Mushrooms
Grilled Halloumi with Balsamic Tomato

Desserts

Fruit Kebabs & Lime Syrup
Orange Filled Profiteroles & Dark Chocolate Sauce
Mini Strawberry Pavlova with White Chocolate
Classic Eton Mess
Mini Chocolate Brownie

**Please choose 6 items including any of the
desserts**

£14.95 Per Person

Sample Finger Buffet Option 2 Menu

Breaded Chicken Goujons
Mini Pork Pies
South Coast Plaice Goujons
Marinated Lemon & Thyme Chicken Wings
Selection of Quiches
Honey & Mustard Cocktail Sausages
Mini Vegetable Spring Rolls
Sundried Tomato & Cheese Straws
Selection of Sandwiches

Desserts

Fruit Kebabs & Lime Syrup
Orange Filled Profiteroles & Dark Chocolate Sauce
Mini Strawberry Pavlova with White Chocolate
Classic Eton Mess
Mini Chocolate Brownie

**Please choose 6 items including any of the
desserts**

£10.95 Per Person

Sample Canapés Menu

Pesto Puff Pastry Disk, Marinated Cherry Tomato	Venison Carpaccio, Braised Onions & Poppy Biscuit
Mini Yorkshire Pudding, Mackerel Pate & Horseradish Cream	Caramelised Vegetable Terrine & Maple Duck Breast
Smoked Salmon & Lemon Butter Terrine	Mushroom Crostini & Chive Mascarpone
Duck Liver Parfait, Brioche & Red Grape Chutney	Roasted Baby Potatoes & Garlic Herb Cream Cheese

£9.95 Caters for 5 Canapés Per Person

£7.95 Caters for 3 Canapés Per Person

Sample Hog Roast Menu

Free Range Hog

Soft Floured Bap, Bramley Apple Sauce

Salads

Rustic Slaw

Apricot & Orange Cous Cous

Baby Spinach, Courgette & Aubergine Pasta Salad

Wild Rice, Red Onion & Sweetcorn

Smokey Tomato, Bacon & Mixed Beans

Roasted Garlic & Rosemary Baby Potatoes

Crisp English Leaf Salad
with Honey & Mustard Dressing

Desserts

Raspberry & Chocolate Roulade

Chocolate Fondue
with Fresh Fruit, Brownies & Marshmallows

Baked Alaska

Baked Blackberry Apples & Caramel Sauce

Salted Caramel Tart

Banana Tart Tatin

**Please choose 5 items including Salads
and Desserts**

Catering for a Minimum of 60 Guests

£20.00 Per Person

A more basic Hog Roast Menu is available from
£10.00

**Christmas Brochure
Now Available**

Sample BBQ Menu

BBQ Beef Brisket with a Sweet Redcurrant Glaze

Dorset Bone-In Pork Chop

Rolled Cumberland Sausage & Honey Glaze

Handmade Ground Fillet Burger

BBQ Chicken with Peri Peri Seasoning

Sticky Plum Marinated Pork Ribs

Whole Teriyaki Salmon

Salads

Rustic Slaw

Apricot & Orange Cous Cous

Baby Spinach, Courgette & Aubergine Pasta Salad

Wild Rice, Red Onion & Sweetcorn

Smokey Tomato, Bacon & Mixed Beans

Roasted Garlic & Rosemary Baby Potatoes

Crisp English Leaf Salad
with Honey & Mustard Dressing

Desserts

Raspberry & Chocolate Roulade

Chocolate Fondue
with Fresh Fruit, Brownies & Marshmallows

Baked Alaska

Baked Blackberry Apples & Caramel Sauce

Salted Caramel Tart

Banana Tart Tatin

**Please choose 3 BBQ options, 3 Salad and 1
Dessert**

**Extra Salads & Desserts can be Purchased for a
Small Supplement**

£25.00 Per Person

A more basic BBQ is available from £8.50

Sample Cold Fork Buffet Menu

Served on Elegant Mirrors

Artisan table of:

Breads

Cheeses

Charcuterie Meats

Pickles & Chutneys

Cured Fish

Salads

Classic Caesar Salad

Baby Leaf Salad

Waldorf Salad with Blue Cheese Dressing

Black Bean & Sweet Corn Salad
with Coriander & Lime Dressing

Potato & Chive Salad

Creamy Coleslaw

Parsley Coated Potatoes

Pasta Salad with Sweet Red Pepper, Feta & Olive

Desserts

Raspberry & Chocolate Roulade

Chocolate Fondue
with Fresh Fruit, Brownies & Marshmallows

Baked Alaska

Baked Blackberry Apples & Caramel Sauce

Salted Caramel Tart

Banana Tart Tatin

Please Choose 4 Salads and 1 Dessert

Catering for a Minimum of 50 Guests

£25.00 Per Person

Vegetarian Alternatives Available

Sample Hot Fork Buffet Menu

Mains

Thai Chicken Curry

Tagine of Lamb

54's Bouillabaisse

Mushroom & Spinach Stroganoff (V)

Stir Fried Beef & Mixed Peppers

Fisherman's Pie

Moroccan Chicken

Beef Bourguignon

Mediterranean Vegetable Lasagne (V)

**Served with a Salad or Vegetables and Rice or
New Potatoes**

Desserts

Raspberry & Chocolate Roulade

Chocolate Fondue
with Fresh Fruit, Brownies & Marshmallows

Baked Alaska

Baked Blackberry Apples & Caramel Sauce

Salted Caramel Tart

Banana Tart Tatin

Please Choose 2 Mains and 1 Dessert

£20.00 Per Person

Scan the QR Code to visit our website



Sample Function Menu

Starters

Tomato & Sweet Red Pepper Tortellini's
with Sauce Vierge **(V)**

Salad of Pickled Vegetable
Goat's Cheese & Winchester Cress

Chicken & Bacon Scotched Egg
& Basil Mayonnaise

Smoked Haddock Croquettes, Crushed Peas
& Mint Crème Fraiche

Main Courses

Apricot & Tarragon Stuffed Loin of Pork, Peach Compote
& Crackling Crumb

BBQ Mackerel Fillet, Beetroot & Potato Salad, Crispy Shallots
& Horseradish Crème Fraiche

Rump of lamb, Lambs Lettuce & Tomato Salad, Toasted Almonds
& Rape Seed Dressing

Tomato, Asparagus & Wild Mushroom Terrine
& Aged Balsamic Dressing **(V)**

Desserts

Peach Panna Cotta, Raspberry Ice Cream
Berries & Honey Comb

Milk Chocolate Mousse with Vanilla Brioche, Caramelised Fig
& Yoghurt Sorbet

Coffee Custard Tart with Pistachio Tuile
& Clotted Cream

Homemade Ice Cream with Brandy Snap Basket

Local Cheese selection

100% Arabica Coffee or Tea

£15 for 1 Course | £20 for 2 Courses | £25 for 3 Courses

The Sunday Lunch menu Changes on a Weekly Basis / The Above Prices may vary & Exclude Key Dates

All dietary needs are catered for. Children's menu is also available.

A detailed table plan will be required for large group bookings

Useful Information

Bespoke Menus

We hope our menus give you a good indication of the quality of our dishes and the wide variety of catering on offer. We would be happy to discuss all your catering needs and create you a bespoke menu to suit your tastes and budget.

Children's Catering

Children are very welcome at Ampfield Golf Club. We class children up to 15 years of age. We are happy to offer Children's portions of your chosen menu or alternatively create a child's menu of your choice.

Dietary Requirements

All dietary needs are happily catered for with advance notice.

Table Plans and Pre-Orders

For group bookings of over 8 people a pre-order will be required. For larger bookings of over 30 people choices may be limited. To ensure smooth and efficient service a detailed table plan would be required indicating your guests chosen dish and their table number. Our round tables can seat up to 8-10 guests.

Outside Catering

It is with regret that we do not allow outside catering on the premises with the exception of celebratory cakes. i.e. Birthday, anniversary, wedding cakes etc.

Drinks Prices and Bar Hours

We offer a wide variety of drinks options ranging from a varied wine list, real ale, quality beers, premium spirits. Our drinks are all competitively priced. A late licence is available on request with last orders at 11.45pm Monday to Saturday.

Pricing

It is with regret that we are unable to honour the price of alcohol due to market influences beyond our control, this also applies to the cost of food. All of our prices include VAT.

Nearby Accommodation

The Potters Heron, Ampfield - Tel: 0870 609 6155 - Distance 0.9 miles

Hilton Southampton, Chilworth - Tel: 02380 702700 - Distance 4.8 miles

The White Horse, Romsey - Tel: 01794 512431 - Distance 3.0 miles

Travelodge, Eastleigh - Tel: 0871 984 6213 - Distance 5.9 miles

The Kings Head, Hursley - Tel: 01962 775208 - Distance 1 mile

Taxis

Abbey Cars - 01794 513385

Radio Taxis - 02380 666666

Samtax - 01794 524326

“Without exception, everybody had an amazing evening. I can't believe how smoothly everything went - it didn't even bother me when the projector didn't work :-). Everybody was having such a lovely time - nothing could spoil it. Thank you - you are an asset to Ampfield!”

Ampfield Golf & Country Club

Booking Terms, Conditions & Guidance Notes

1. A non-refundable deposit, which will be the relevant venue hire charge, will be required to secure the booking. The booking will be confirmed on receipt of the deposit, which will be due 7 (seven) days after the provisional booking and on return of the signed terms and conditions. In the event that there is no venue hire charge then a non-refundable deposit of £500.00 would be required to secure the booking. All deposits and monies paid on to your function account are non-transferable or refundable.
2. The remaining balance is to be paid 2 (two) weeks prior to the event.
3. Room hire charges are dependent upon function type. Management reserve the right to alter the charges as they see fit.
4. The club does not allow any food or beverages to be brought onto the premises for consumption with the exception of birthday/wedding cakes, if it is your intention to bring your own cake onto the premises we would kindly ask that this is authorised in advance.
5. All prices quoted include VAT at the current rate, unless otherwise stated.
6. If you are holding an evening only reception/party you are required to order no less than a finger buffet and for the full number of guests attending.
7. The precise number of guests attending should be notified to us no later than 2 (two) weeks prior to the function. Should numbers decrease within the 2 (two) weeks leading up to the event date then the original number will still be charged for. The total number of guests attending must be catered for.
8. Children are charged according to their chosen menu. We will happily create a bespoke menu to suit.
9. Cancellation up to 1 (one) month prior to the event date will result in a charge calculated on 50% of the estimated cost of the function. The final balance is due 14 (fourteen) days prior to your event. Any cancellations less than 14 (fourteen) days prior to your function will incur 100% cancellation fee.
10. If the function is cancelled or numbers are reduced within a time period that we deem unreasonable then we reserve the right to charge you the full amount.
11. We reserve the right to alter the price of food and all beverages due to market influences beyond our control.
12. We reserve the right to alter dishes, on all menus, due to produce availability and inflated market value.
13. Any damage caused to the property by guests will be charged accordingly. A damage deposit of £250 will be required and held until after the event and fully refunded in the event that no damage has been caused. In the event that alcohol is brought onto the premises without prior consent then the relevant corkage charge will be chargeable.
14. May we respectfully remind you that you are responsible for your guests behavior at all times during the function. Should any of your guests behave in a disruptive or destructive manner, the management reserve the right to insist that they leave the premises.
15. We kindly ask that smokers abide by the smoking rules in and around the club.
16. We would kindly ask that children are kept under supervision at all times. Please note that guests are not permitted to walk onto the golf course or greens.
17. Please note, that when choosing your menu we may require you to limit the choices to just 1 option for starter, main and dessert with the exception of vegetarian/dietary requirements.
18. Please note that we are not liable for any damage caused to vehicles whilst parked in our car park.
19. It is with regret that we do not allow party poppers, table confetti/sprinkles in any part of the Club or dining area, unless otherwise agreed by management.

EVENT BOOKING FORM



Ampfield Golf and Country Club
Winchester Road
Ampfield
Romsey
Hampshire SO51 9BQ
Tel: 01794 368480 (Option 4)
Email: events@ampfieldgolf.com

Organisers Name:

Company Name:

Address:

Post Code:

Telephone No.:

Mobile No.:

Email Address:

Date Required:

No. of Guests:

Occasion/Event Description:

Lunch

Dinner

Special Dietary Requirements:

Additional Requirements:

To confirm the booking we kindly ask that you sign below and return the form to us with a non-refundable deposit, which will be the relevant venue hire charge. The booking will be confirmed on receipt of the deposit, which will be due 7 (seven) days after the provisional booking. In the event there is no venue hire charge then a non-refundable deposit of £500 would be required to secure the booking.

We kindly ask for final numbers no later than 2 (two) weeks prior to the event date. Should the numbers decrease within the 2 (two) weeks leading up to the event date then the original number will still be charged for. The total number of guests attending must be catered for.

Vegetarian meals and other dietary requirements must be advised of within 2 (two) days of the event, these cannot be organised on the night.

Cancellation up to 1 (one) month prior to the event will result in a charge calculated on 50% of the estimated cost of the function. The final balance is due 14 (fourteen) days prior to the event. Any cancellation less than 14 (fourteen) days prior to the event will incur 100% cancellation fee.

I confirm that I have read and agree to the Booking Terms, Conditions and Guidance Notes.

Sign Name:

Print Name:

Date: