



Weddings

at Ramsdale Park Golf Centre



RAMSDALE PARK
Golf Centre

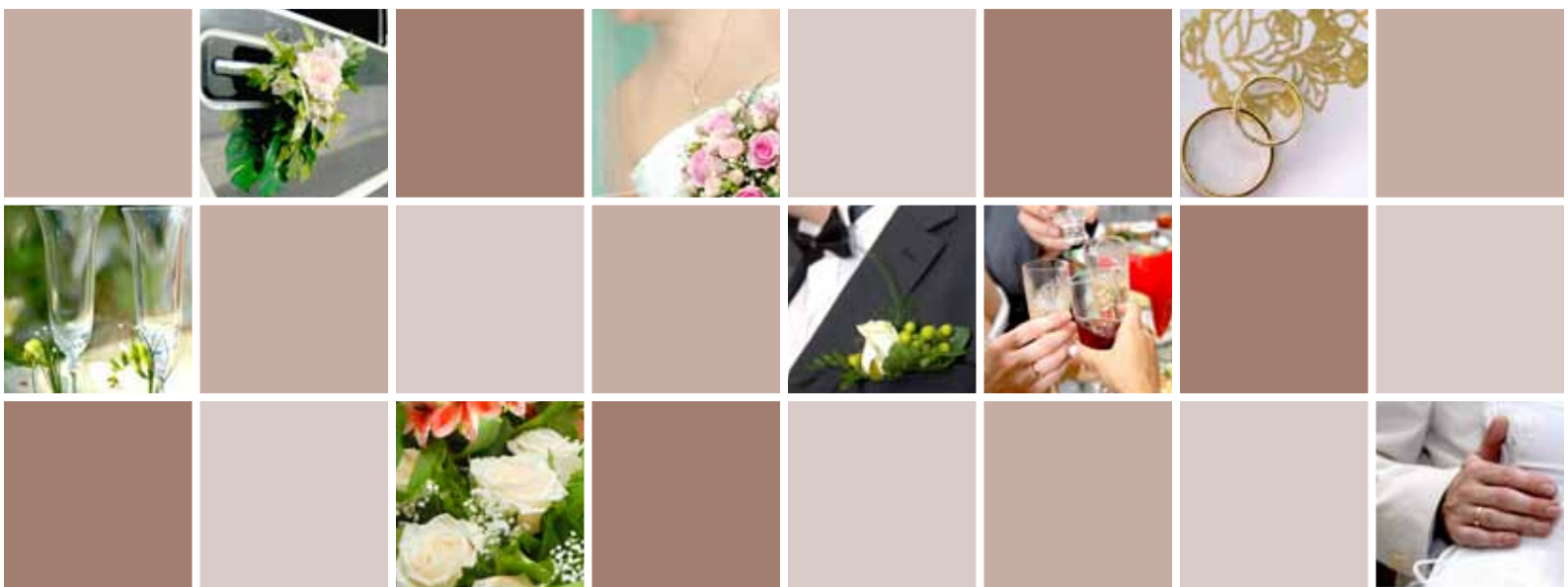


Congratulations on your upcoming wedding...
and thank you for considering Ramsdale Park as the venue for
your special day.

Your wedding day is one of the most important and memorable days of your life, here at Ramsdale Park we will ensure you treasure the day forever.

Your dedicated wedding co-ordinator, will work with you to plan every stage of your special day and ensure everything is perfect.

Located in the picturesque Nottinghamshire countryside our Course View Suite offers the ideal setting combined with excellent facilities. The venue is light, spacious and stylish with contemporary décor and air conditioning. In addition to our excellent facilities and the quality of our food we also provide a first class service. Our catering team is friendly, professional and committed to ensuring that your wedding exceeds your expectations.



Your wedding should be all you dreamed of and, with this in mind; our experienced wedding coordinator can offer advice, guidance and inspiration every step of the way. From selecting your food and drinks to flowers, photography, cakes, and the many choices you face when planning your day. We will help make the process as easy as possible so that you find the planning and anticipation as enjoyable as the day itself.



Room Hire



Room Hire Fees

Friday and Saturday £150

Monday – Thursday £100

The room can be structured to accommodate various sized parties with a maximum of 90 seated guests and 120 for a buffet.

Please peruse our packages for a comprehensive introduction to the venue and what we can offer. We believe a personal approach is paramount in ensuring the enjoyment of your day. The best way to accomplish this is through meeting each couple to discuss their individual requirements and ideas. Please contact our wedding coordinator who will be delighted to discuss your options and arrange a convenient time for you to visit the venue and take a look around.





Wedding Menu - £25.95 per person

Starters

Chicken Black Pudding & Bacon Terrine
With Toasted Brioche & Red Onion Marmalade

A Fan of Avocado
With Prawns & Marie Rose Sauce

Home Cured Salmon Gravlax
With Olives, Sun Blush Tomatoes & Pesto

Assiette of Smoked Fish (Supplement Cost £1.95)
Smoked Trout, Salmon and Halibut, with a Chive & Horseradish Cream

Tian of Melon
With a Mango & Chilli Salsa

Mediterranean Vegetable & Goats Cheese Terrine
Toasted Brioche & Plum Chutney

Traditional Welsh Rarebit
With Sun Blush Tomatoes & Pesto

Main Courses

Pan Roasted Breast of Chicken
Roasted Root Vegetables, Garlic Mashed Potatoes & Red Wine Jus

Confit Chicken Legs
Braised Red Cabbage & Dauphinoise Potatoes

Braised Haunch of Venison
With Mushrooms, Bacon, Baby Onions & Red Wine Sauce

Roast Rump of Lamb (Supplement Cost £2.95)
Dauphinoise Potatoes & Mediterranean Vegetable Gateau

Fillet of Salmon Stuffed with Fresh Crab
Baked with Herb & Garlic Crust, Basil Mashed Potatoes & Herb Butter Sauce

Baked Field Mushrooms Filled with Ratatouille
Glazed with Mozzarella, Spiced Cous Cous & Rocket

Oyster Mushrooms & Goats Cheese
With Spinach, Baked in Filo Pastry

All main courses are served with a selection of freshly prepared seasonal vegetables and potatoes



Desserts

Chocolate & Strawberry Roulade

Raspberry Sable

Shortbread Biscuits Layered with Sweetened Citrus Cream Cheese & Fresh Raspberries

Summer Pudding with Chantilly Cream

Profiteroles with Chocolate Sauce

Passion Fruit & Mango Bavaois

Crumble Topped Apple & Red Fruit Pie
With Crème Anglaise

Triple Chocolate Mousse
With Chocolate Sauce & Crème Anglaise

Please select one choice from each course to devise your menu.

If you require a wider choice please select two dishes from each course - A pre order is required for this option.

All set dinner menus include coffee with mints.

Drink Packages

Package A £12.95

Bucks Fizz on Arrival

2X 175ml glasses of Red or White Wine with Meal

A glass of Sparkling Wine to Toast

Package B £17.50

Kir Royale on Arrival

2X 175ml glasses of Red or White Wine with Meal

A glass of Champagne to Toast

Children's Menu

Chef's Homemade Tomato Soup
Fan of Melon with Raspberry Coulis

~

Classic Sausage & Mash served with Garden Peas
Chicken Nuggets, Chips & Baked Beans
Tomato Pasta with Salad

~

Vanilla Ice Cream with Chocolate Sauce

A choice of Orange Juice or Orange Squash served with the meal

£10.00 per Child
(10 years & under)

Evening Buffet



Party Buffet A

Vegetable Spring Roll
Beer battered Cod Goujons
Cheese & Tomato Pizza
Crispy Chicken Drumstick
Gala Pie with Egg
Freshly filled Sandwiches
Sausage Rolls
Selection of Crisps
Crudités & Dips
Cheese & Onion Lattice Fingers

£9.95 per person

Party Buffet B

Platter of mixed of Cold Meats
Selection of Bread rolls
Cheese platter
Prawns Marie Rose
Mixed Leaf Salad
Pasta Salad
Coleslaw
Crudites and Dips
Gala Pie
Homemade Quiche
Pickles and Olives

£14.95 per person

Barbeque Menu

Beef Burger
Sausage
Cajun Chicken Breast
BBQ Ribs
Bread Rolls
Mixed Salad Leaves
Pasta Salads
Coleslaw
Jacket Potatoes
Selection of Dips & Pickles

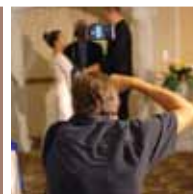
£12.95 per person

Buffet Desserts

Fruit Topped Cheese Cake
Chocolate Torte
Strawberry and Chocolate Pavlova
Cream Filled Profiteroles Served with Chocolate Sauce

£2.95 per person

What Happens Next?



Please make an appointment to meet with our wedding coordinator by telephoning 01159 655 600 to discuss initial requirements and availability of dates.

After confirming your date is available we require a £200 holding deposit. Upon receiving this we will send you a receipt, the Terms and Conditions for you to sign and return, and a confirmation letter inviting you to make an appointment at your convenience to discuss your further ideas and to begin planning your day with your wedding coordinator.

Following the initial meeting we would ask you to visit the venue for a follow up meeting approximately 6 – 8 weeks prior to your wedding to discuss and confirm your chosen wedding breakfast, reception drinks, evening buffet, entertainment, room decoration, set up and timings. However, please bear in mind that your wedding coordinator is always on hand in the months leading up to your day if you have any questions, need advice or guidance on any aspect of your day

Points to Consider...

To help you begin making plans please find some useful points which will give you some direction:

12 months before: Choose your date, budget, number of guests, venue, book your honeymoon and choose your Best Man and Chief Bridesmaid

8 months before: Choose your dress, book your transport, arrange a photographer, make a gift list, reserve your guests' accommodation and book a DJ.

5 months before: Choose your stationary and flowers, choose your rings and order your wedding cake.

2 months before: Book your hair and makeup stylist, send your invitations at least 6 weeks in advance, finalise your menus, reception drinks, wines and table plans.

2 weeks before: We do require full payment 14 days before the event, along with confirmation of final numbers. You can also discuss final details at this stage for cake delivery, table plans etc.



Wedding Etiquette



When it comes to planning your reception here are some examples of traditional wedding etiquette to give you some guidance.

The Receiving Line

The receiving line is the ideal way to greet your guests. The traditional receiving line is as follows:

Brides Mother, Bride's Father, Bride, Groom, Groom's Mother, Groom's Father, Chief Bridesmaid, Best Man

Seating Plan

Below is the traditional table plan but this can be altered according to your requirements:

Best Man
Chief Bridesmaid
Groom's Father
Bride's Mother
Groom
Bride
Bride's Father
Groom's Mother
Bridesmaid

Toasts and Speeches

- Before the meal is served it is traditional for someone to say grace.
- The Bride's father proposes a toast to the Bride and the Groom
- The Groom then replies by thanking the Bride's parents and guests.
- He then toasts the Bridesmaids.
- The Best man then replies on behalf of the Bridesmaids and reads a selection of the wedding cards.

Further Arrangements



We have worked with the following suppliers for many years and have found their products and services to be of a consistently high standard.

Flowers

Flowers and Gifts by Scrupypys
01159 268 855
www.flowersbyscrumpys.co.uk

Taxis

24/7 Taxis: 01159 652 477
D and G 01159 607 607

Wedding Cakes

Helen Houlden Exclusive Cake Design
www.helenhouldencakes.co.uk
01159 656 132

Prestigious Car Hire

Lightfoot Limousine Company
01159 636 222

ENTERTAINMENT

DJ: Avanced Disco 01158 479 759
Live Music: Perry Williamson 07795 285 455

Accommodation

Park Plaza: 01159 477 200
Park Inn Nottingham: 01159 359 988

Chocolate Fountain

The Cocoa Tree (Teresa)
www.cocoa-tree.co.uk

PHOTOGRAPHY

Jon Rouston
www.jonrouston.co.uk

BALLOONS

Balloon Explosion
01159 396 333