



DUNHAM FOREST GOLF  
& COUNTRY CLUB

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*Outstanding Golf, Exclusive  
Weddings and Venue Hire in  
Cheshire.*

# Weddings

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# *Dunham Forest Golf & Country Club*

is considered by many to be one of the most beautiful parkland golf courses in the UK.

Weddings at Dunham mean that you have exclusivity of the venue for your event as well as access to our beautiful grounds for your wedding photographs.

We also offer:

- Red carpet on arrival
- Bespoke food packages that are freshly prepared and homemade using locally sourced ingredients
- Finishing touches such as white linen tablecloths & napkins, a silver cake stand & knife and venue dressing
- Golf packages - particularly popular with Grooms looking for Stag ideas or even for the morning of the wedding
- Local knowledge - we are happy to provide you and your guests with details of Hotels and Guesthouses in the area, ideas for days out and recommendations of places to eat and drink.





## *Civil Ceremonies*

We are licensed to conduct Civil Ceremonies in our Clubhouse and out in our beautiful grounds throughout the year. Just speak to one of our Wedding team to find out more about how we can help make your day extra special.

To book your Civil Ceremony, you will firstly need to contact the Trafford Registry Office directly on **0161 912 3026** or email them at **[registrars@trafford.gov.uk](mailto:registrars@trafford.gov.uk)**

Please note that Civil Ceremony room hire will have a separate charge.



## *Simplicity Package*

£35.50 per person\*

Includes 1 arrival drink per person (additional £5.95pp) from the following options AND 1 glass of Prosecco per person for the Toasts.

Bucks Fizz, Pimms & Lemonade, Prosecco, Mulled Wine, Winter Pimms or Champagne (£4 extra pp).

### *Starters*

- Homemade Vegetable Soup
- Fanned Honeydew Melon with Summer Fruits
- Breaded Mushrooms with Garlic Mayonnaise

### *Main Courses*

- Roast Breast of English Turkey with Traditional Trimmings and Roast Potatoes
- Roast Rump of English Lamb with Garlic & Rosemary and Roast Potatoes
- Roast Supreme of Chicken with a White Wine & Mushroom Sauce and Roasted New Potatoes
- Posh Fish & Chips

### *Desserts*

- Steamed Syrup Sponge with Crème Anglaise
- Warm Chocolate Brownie with White Chocolate Ice Cream
- Raspberry Crème Brûlée with Shortbread Biscuits



## *Classic Package* £46.50 per person\*

Includes choice of 1 arrival drink per person (additional £5.95pp) - Bucks Fizz, Pimms & Lemonade, Prosecco, Mulled Wine, Winter Pimms or Champagne (£4 extra pp).

### Starters

- Smoked Salmon Mousse with Melba Toast
- Chicken Liver Pâté with Red Onion Marmalade & Caramelised Onion Bread
- Broccoli & Stilton Soup
- Red Onion & Goats Cheese Tart

### Main Courses

- Roast Rump of Beef with Yorkshire Pudding, Roast Potatoes & Gravy
- Honey & Ginger Chicken with Sultana & Mango Salsa and Sea Salt Roast Potatoes
- Fillet of Salmon with Hollandaise Sauce & Minted New Potatoes
- Roast Leg of English Lamb with Creamed Potatoes

### Desserts

- Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream
- Rich Chocolate Torte with White Chocolate Ice Cream
- Lemon Tart with Clotted Cream
- Baked Vanilla Cheesecake with Raspberry Coulis

### Drinks

- Half a Bottle of House Wine per person
- A Glass of House Champagne per person for Toasts
- Coffee & Petit Fours





## *Grand Package* £58.50 per person\*

A glass of House Champagne (additional £7 per person) and Amuse-bouche on arrival.

### *Starters*

- Homemade Soup with a Miniature Savoury Scone
- Tempura Vegetables with Sweet Chilli Dip
- Sliced Smoked Salmon with Capers & Dip
- Beef Fillet Carpaccio with Parmesan Cream Petit Salad

### *Main Courses*

- Fillet of English Beef with Hand-cut Chips & Roasted Vine Potatoes
- Honey Glazed Rack of English Lamb with Red Cabbage & Rosemary Roast Potatoes
- Marinated Golden Sea Bass with Steamed Pak Choi & Sesame Glazed Noodles
- Roast Supreme of Chicken with Caramelised Shallots & Dauphinoise Potatoes

### *Desserts*

- Dark Chocolate Mousse with Orange Shortbread
- Marmalade Bread & Butter Pudding with Custard
- Eton Mess with Tuile Biscuits
- Individual Lemon Meringue with Pouring Cream

### *Drinks*

- Half a Bottle of House Wine per person
- A glass of House Champagne per person for the Toasts
- Coffee & Petit Fours



## Summer BBQ £35.00 per person\*

### From the Grill

- Moroccan Salmon
- Steak Kebabs
- Chicken Drumsticks
- Lamb Koftas with Minted Yoghurt
- Sausages
- Griddled Asparagus
- Garlic Mushrooms

### Side Dishes

- Potato Wedges
- Sweetcorn
- Green Salad
- Tomato & Onion Salad

### Dessert

- Summer Berry Salad with Vanilla Ice Cream

### Drinks

- One Glass of Pimms & Lemonade per person on arrival
- One Glass of Sparkling Wine per person for the Toasts

### Vegetarian Option

- Brie & Beetroot Tart
- Mushroom, Brie, Rocket & Redcurrent Bundle
- Butternut Gruyere & Quinoa Roulade

### Children's Menu (age 10 & under)

- £14.95 pp for half portion of above BBQ menu
- £9.95 pp for a 3 course meal and drink of your choice



# Evening Buffet Menus

## Menu 1 - £13.95 per person\*

Choose 4 items from List A and 3 items from List B

## Menu 2 - £15.95 per person\*

All 6 items from List A and choose 3 items from List B

### List A

- Selection of Smoked Salmon and Vegetarian Quiches
- Chicken Goujons
- Vegetable Spring Rolls with Sweet Chilli Sauce
- Mini Lamb Koftas with Minted Yoghurt
- Mediterranean Bruschetta Selection
- Teriyaki Chicken Skewers

## Evening BBQ - £11.95 per person\*

Beef Burgers, Sausages, Corn on the Cob, Potato Wedges, Mixed Green Salad, Coleslaw, Sauces & Bread

*Both menus include a selection of meat, fish and vegetarian sandwiches on white and wholemeal bread.*

### List B

- Tomato and Red Onion Salad
- Potato Wedges
- Roasted New Potatoes
- Mixed Leaf Salad
- Potato Salad
- Garlic Bread
- Coleslaw







## *Canapes* £2.50 per item\*

### Day

- Vegetable Crudités & Dips
- Smoked Salmon Blinis
- Potato Latkes with Sour Cream & Apple Sauce
- Baby Baked Potatoes with Sour Cream & Chives
- Salmon & Dill Fishcakes with Crème Fraîche
- Aubergine & Pine Nut Fritters with Roasted Tomato Sauce
- Sesame Glazed Fillet Steak Skewers
- Lemon Marinated Tortellini

### Night

- Mini Fish & Chips
- Mini Beef Burgers
- Mini Tuna Burgers
- Vegetable Spring Rolls with Sweet Chilli Dip
- Buckets of Chicken Goujons, Chips & Sausages (£5.00 per head\*)





## *Further Information*

\*All menu prices are subject to VAT at 20%.

### **Food & Beverage Policy**

Consumption of any food and drink that has not been provided by Dunham Forest Golf and Country Club is strictly prohibited unless written consent has been provided prior to the function. If any guests bring their own supply of food or alcohol onto the premises, a corkage fee will be charged to the organiser of the function.

### **Health & Safety**

All guests should comply with the club's Health & Safety policy.

### **Alcohol License**

Our licensing policy states that guests are not to bring their own alcohol onto the premises. This includes miniature bottles of alcohol. The bar is open from 11am and last orders is called at 11.30pm. However, functions can continue until 12am and the premises must be vacated by 12.45am at the latest.

### **Fireworks & Grounds**

All Fireworks of any description are banned within the grounds of the Country Club. Guests are not permitted to access any of the putting surfaces on the golf course.



## Gallery

Our venue is a blank canvas and we have a list of trusted suppliers we can provide including Photographers, Lighting, Cakes, Photo Booths, Venue Dressing and more.



HELEN MARY IMAGES  
PHOTOGRAPHER HALE, ALTRINCHAM AND CHESHIRE