



MELTHAM GOLF CLUB HOSPITALITY BROCHURE 2024

Our Services

Celebration of Life

Birthday Celebrations

Anniversary Celebrations

Wedding Receptions

Lunch & Dinner Functions

Proms



Thick Hollins Hall,
Meltham,
Holmfirth
HD9 4DQ

CONTACT US



www.meltham-golf.co.uk



01484 850227 Ext: 3



events@meltham-golf.co.uk



ROOM HIRE & FACILITIES

Upon booking your event with us the room hire fee is required as your deposit. Please note that availability can be limited so booking in advance is advised and we do not accept provisional bookings.

Suites	Weekday	Weekend
The Hollins Suite Up to 90-120 guests (Minimum catering for 60 guests)	£50.00	£100.00 *Excluding Saturday daytime (Full Hollins suite available from 19:00hrs)
Dining Room Up to 50 – 60 guests	£50.00	£100.00
Marquee Up to 150 – 250 guests	Prices available on request	Prices available on request

Deposit

£100.00 deposit is required to secure the date which is deducted from the final catering balance.

Please note that in the event of a cancellation, any room hire or catering payments are non-refundable. Such payments can be redeemed at a later date, for a duration of 12 months.

Room hire is inclusive of:

- Outside Seating area with panoramic views.
- Entertainment allowance until (23:00 Monday - Saturday) (22:00 Sundays)
- White linen tablecloths
- Use of TV for photo or presentation purposes
- In-house audio system for background music with option to connect additional devices for personal playlists
- Microphone
- Disabled access
- Baby changing facilities
- Free Wi-Fi (Password: melthamgc1908)



FOOD OPTIONS

Please note: All meuns have a minimum catering of 25 persons

<p>Menu 1 £12.50 per person</p>	<p>Bruchetta of tomato, caramelised red onion & pesto Spicy chicken wings, blue cheese dip Trio of melon, basil & mozzarella Hummus, pomegranate & feta, pitta crisps Chicken liver pate, melba toast Homemade coleslaw Potato Salad Caesar salad</p>
<p>Menu 2 £15.00 per person</p>	<p>Chicken skewers, satay sauce Yorkshire puddings, roast beef, horseradish crème fraiche Homemade Indian Selection; vegetable samosas, onion bhajis, mushroom pakoras, mint yoghurt Breaded Brie, cranberry sauce Mac n cheese bites, BBQ sauce Guacomole, mango salsa, chilli sauce, tortilla chips Tomato, basil, mozzarella & balsamic salad, mixed leaves Potato & egg salad</p>
<p>Menu 3 £18.00 per person</p>	<p>Salt & pepper belly pork banh mi Chicken tikka mini poppadoms, yohgurt, mango salsa Spanakopita, Greek salad Scotch eggs, Hendersons brown sauce Tian of prawn & smoked salmon Confit duck tacos, sweetcorn, chilli jam, avocado Patatas bravas Waldorf salad Caprese salad</p>
<p>Build your own Taco Bar £12.00 per person</p>	<p>Tacos BBQ pulled pork Brisket chilli con carne Cajun vegetables Sour cream & chive dip BBQ sauce Guacamole Salad</p>



FOOD OPTIONS CONT.

Please note: All menus have a minimum catering of 25 persons

<p>Sandwich & Salad Menu £12.00 per person (choose 4 of each)</p>	<p>Sandwiches</p> <p>The Continental Roast ham & cheese baguette, tomato chutney</p> <p>The Vietnamese Noodles, coriander, avocado & mango summer rolls, peanut dipping sauce</p> <p>The Mediterranean Roasted vegetables, pesto & mozzarella, foccacia</p> <p>The Greek Shredded lamb, hummus, pomegranate, flatbread</p> <p>The Italian Salami, rocket, sun dried tomato, basil, ricotta, ciabatta</p> <p>The Indian Onion bhaji, mint yoghurt, mango chutney, naan</p> <p>The British Salmon, cream cheese, cucumber, dill, white sliced bread</p> <p>The American Sliced turkey, bacon, lettuce, tomato, boiled egg, mayo, triple toasted bread</p>	<p>Salads</p> <p>The American Caesar salad, romaine, croutons, Caesar dressing</p> <p>The Mediterranean Orzo pasta, pesto, roasted vegetables, balsamic</p> <p>The Greek Feta, tomatoes, olives, cucumber</p> <p>The Italian Caprese salad, vine tomato's, mozzarella, basil, extra virgin olive oil</p> <p>The Moroccan Giant couc ocus, chicken, mint, apricots, sultana, sumac</p> <p>The Indian Chicken tikka mayo, spicy rice</p> <p>The British Ham, egg, new potato, cress salad</p> <p>The French Tuna niçoise, new potato, boiled egg, onion, green beans</p> <p>The Thai Papaya lime, beansprouts, carrots, baby corn, peanuts, chilli</p>
<p>Desserts £4.50 per person</p>	<p>Peach Melba crème brûlée, biscotti Chocolate caramel mouse Malteser eton mess, raspberry coulis Strawberry shortcake cheesecake Rocky road brownie Tiramisu Churros, chocolate dipping sauce Lemon posset, white chocolate cookie Zabaglione profiteroles Black forest gateaux</p>	
<p>Reception Service Drinks On Arrival</p>	<p>Glass of sparkling wine - £3.50 per glass Bucks fizz - £3.00 per glass Prosecco - £5.50 per glass Bottled beer - £4.50 per bottle Pimm's & lemonade - £4.50 per glass Cordial juice - £5.50 per jug Fresh orange juice - £11.50 per jug</p>	



TERMS & CONDITIONS

- Final numbers and full payment for catering services are to be confirmed at least ONE WEEK in advance or at your earliest convenience.
- Payments in instalments are also accepted subject to T&C's and a 25% deposit. To arrange a free consultation please contact the events team by calling 01484 850 227 ext 3 or email events@meltham-golf.co.uk
- All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients.
- Please inform us of any special dietary requirements or allergies for you and your guests.
- Meltham Golf Club can provide substitute dishes upon request but cannot be held responsible for not conforming to dietary requirements or allergies if not given prior notice.
- Any foods prepared for an event will be served at the required time and left to stand for no longer than ONE HOUR.
- The Club accepts no responsibility for leftover food taken off the premises and guests will be asked to sign a disclaimer to that effect.
- We do not provide any take-away facilities.

Key:

N= contains nuts

V = Vegetarian

V* = Some options vegetarian

VA = Vegetarian alternative available

GF = Gluten Free

GFA= Gluten free alternative available

VE = Vegan

The Meltham Golf Club team would like to take this opportunity to thank you for your consideration in booking your special event with us.

We hope you have an enjoyable event and consider our services in the future.



TRUSTED SUPPLIERS

Dom Denison Photography Videography	Website: bespokeimagery.com Email: dom@bespokeimagery.com Tel: 07957 435 536
Rumours Entertainments Events : Venue dressing, sound & lighting, DJ's & Live Act Entertainment	Website: www.rumour-entertainments.co.uk Email: enquiries@rumour-entertainments.co.uk Tel: 0161 637 9928
DJ Matty Blakey	Website: djmattyblakey.co.uk Email: contact@djmattyblakey.co.uk Tel: 07938 849 986
Chris Hawkey CA Discos	Email: chrisauckland50@hotmail.com Tel: 07874 775 431 01484 531726
Olly Bassett Magic Refined, Stylish Close-up Magic	Website: www.ollybassettmagic.co.uk Email: ollybassettmagic@gmail.com Tel: 07974 434 690