



Chart Hills
Wedding & Banquet
Brochure
2011



Wedding & Banquet Receptions

An outstanding venue lovingly restored with luxury and comfort

Chart Hills is situated on the northern boundary of the Weald district with over 200 acres of gently undulating hills in our little piece of Kent.

Chart Hills officially opened in August 1993 by one of England's undisputed greatest sporting personalities in the game of golf, Mr. Nick Faldo, who also designed this challenging Championship standard golf Course.

In 2005 the Chart Hills experienced serious fire damage; however, after many months of waiting, our Club House has been completely restored to the splendour we have today.

Our owners Mr. & Mrs. Gibbons are to be credited with the decoration and finish that is of the highest standard with the fabrics and furniture of the very best quality. Chart Hills now has a fabulous club house to match its wonderful course.

The new function suite, christened the Carnforth Suite in honour of our Club President, The Right Honourable Lord Parkinson, can cater for all of your private or business requirements.

With a private terrace and garden overlooking the range and putting greens, it is an ideal venue for Weddings and Banquets seating up to 120 people and to cater up to 160 evening guest.

At Chart Hills we take great pleasure in providing a friendly, professional service with attention to detail in order to ensure we surpass your expectations.

Please do not hesitate in contacting either Mark Kerr or Kim Weller to arrange a viewing and guide you through your event and answer any questions you may have.



Civil Marriages

Chart Hills has been approved for the solemnization of Civil Marriages. This permits couples to have a Civil Marriage outside the district in which they live.

A fee of £250.00 for the use of the Ceremony room is applicable.

How to arrange your Civil Marriage

Contact Chart Hills to check availability for the preferred date of your Wedding and make a provisional reservation.

Once you have confirmed the date of your choice, Chart Hills will process your booking online and the Registrar will contact you directly with correspondence to your booking.

An additional fee is applicable for the services of the Registrar, paid directly.



Wedding & Banquet Procedure

Upon selecting Chart Hills as your preferred venue for your Wedding or Banquet a provisionally booking can be held for your date of choice for a maximum period of 14 days. During this period written confirmation and the term and conditions agreed together with a deposit of £500.00 should be sent to Chart Hills in order to confirm the booking.

A room hire charge of £500.00 is applicable to all weddings and banquets as this ensures exclusivity to one party only

An initial meeting is recommended to guide you through information that will be required in order to ensure the smooth running of your event.

Approximately eight weeks prior to the date of your event we should convene again to collate information and discuss the running of your event in greater detail providing you with an estimate of the final cost.

Two week prior to the date, final numbers should be agreed and a further deposit made to cover the estimated final costs. Any additional costs on the day should be settled upon departure.



Wedding & Banquet Check List

In order to assist you in the organization of your Wedding or Banquet, with the least amount of worry, we have prepared some points that will be discussed at each meeting.

If you have any queries regarding these details, do not worry. We do understand that some points are either not applicable to your event or cannot be answered until nearer the date of your event. We would ask that you bring and have as much information as you can when you attend the final details meeting.

Guest Numbers

We require to know approximately how many guests including children that will be attending your event, for the day and then again in the evening (where applicable)

Timings

We will ask you a number of questions about the running order of the day, for example expected arrival time at Chart Hills.

Bridal Party details

We will require full names of sponsors, Best Man/Men, Father of the bride (where applicable) and the preferred order of the speeches. If you are not sure, we will be happy to advise.

Table Plan

We will arrange and discuss with you your seating arrangements, such as how many tables you require and whether you will want a long or round top table.

Cake

The details required regarding your cake will include, how many tiers? Who is providing the cake and when? Whether you wish to save a tier to forward to absent guests etc. This is just to ensure we are well prepared for your special day as much as possible.

Suppliers details

We will require full name and contact numbers for all external suppliers due at Chart Hills and when. These will include Photographer, musicians/DJ, videographer, Florist etc.

Drinks – Reception, Wine and Toast

Please consider what reception drink, wine with the meal and Toasting wine with the speeches that you will require.

Receiving Line

We will ask you whether you wish to have a line up prior to the meal and who will this consist.

Bar

We will ask if you have any specific requests for the bar for your event such as an account or cash bar.

Menu Choice

Please select one set meal for all your guests. Should there be other dietary request we can discuss their requirements when you have this information.

Children can be catered for by providing either a half portion or a Child's menu.



Reception Drinks

Upon arrival at Chart Hills, our friendly and professional staff will welcome all your guests with a drink of your choice.

Here is a selection of some popular suggestions:

Pimms Cocktail (Pimms No 1 & Lemonade)	£4.00 per glass
Bucks Fizz (Sparkling Wine & Orange Juice)	£4.75 per glass
Bucks Fizz (Champagne & Orange Juice)	£6.75 per glass
Kir (White Wine & Crème de Cassis)	£4.50 per glass
Kir Royale (Champagne & Crème de Cassis)	£7.50 per glass
Non Alcoholic Fruit Punch (A blend of natural juices)	£2.75 per glass
White Wine Fruit Punch (A blend of White Wine, natural juices and Grenadine)	£4.10 per glass
Mulled Wine (Red Wine Infused with Cloves, Cinnamon, Spices and Brandy)	£4.50 per glass
Chilled Orange Juice	£6.95 per Litre Jug
Mineral Water (Still & Sparkling)	£3.90 per Bottle

Should you have any other Reception Drink requirements,
we will be happy to discuss them with you.



Canapé Menu

Smoked Salmon & dill pin wheels

Chicken liver parfait crostinis

Mini sesame coated sausage rolls

Feta cheese & Olive parcels (v)

Mango & brie pastry (v)

Devils on horseback

Satay chicken fillets with honey & curry dip

Blinis with cream cheese & smoked salmon

Ham & asparagus rolls

Prawn tartlets

Choux balls with cream cheese & chives (v)

Mini Yorkshire puddings with roast beef & horseradish

Cottage pie tartlets with a cheese topping

Japanese style prawns with a chilli sauce (v)

Cherubs on horseback

Mini chocolate choux buns

Fruit kebabs with a chocolate & Malibu dip

Chocolate dipped strawberries

Strawberry & cream filled brandy snaps

Mini raspberry pavlovas

Mini strawberry & chocolate shortbreads

Select 5 canapés for £6.50
Any additional canapés are £1.00 per item



Wedding & Banqueting Menus

Our 2011 Menu has been created for parties
between 12 and 120

Menu from £35.00 per person

We ask you to select the same menu for all your guests, choosing one dish for each course.

Special dietary requirements should be indicated as soon as possible.

We always endeavour to not use genetically modified ingredients.

Some of our dishes may contain traces of nut product.

Should you prefer something that is not included in our menus,
please do not hesitate to ask us; we will do our very best to accommodate your requests.

Chef de Cuisine: Jason Wearn
Food & Beverage Manager: Mark Kerr



Starters

Prawn Cocktail served with a Gazpacho Salsa with Melba Toast

Chicken Liver Parfait with Brandy served with a Sweet & Sour Tomato Compote (GF)

Trio of Salmon accompanied by dressings of Beetroot, Watercress and Mango (GF)
(Gravadlax, Mousse & Ceviche)

Layered Kentish Game Terrine with a Wild Rocket Salad & Spiced Plum Marmalade (GF)

Roasted Red Pepper & Tomato Soup served with Soured Cream & Pesto (V), (GF)

A Warm Ericssee of Wild Mushrooms set on Toasted Brioche and Fresh Herbs (V)
drizzled with white Truffle Oil

Creamy White Onion & Thyme Soup served with Garlic and Spring Onion Crotons (V)

Red & White Wine Poached Pears with Prosciutto Ham Served with a Port Glaze (GF)

Pea & Ham Hock Soup served with crispy Pancetta and Basil

Smoked Leek & Potato Soup (V)

(V) = Suitable for Vegetarians
(GF) = Suitable for Gluten Free diets



Main Courses

Rump of Lamb with a Herb Crust served with a glazed Fondant Potato and Mint & Caper infused Red wine Jus

Sirloin of Beef, roasted with Garlic & Rosemary served with Chateau Potatoes, Yorkshire Pudding and a Red wine Jus

Free range Chicken breast stuffed with a Sweet Red Pepper Mousse (GF) set on Bubble & Squeak with a Tarragon Cream Sauce

Ballotine of Free range Chicken with a Spinach & Goats Cheese (GF) filling served with Dauphinoise Potatoes and a Honey Glaze

Fillet of Salmon with Mussels & Caviar set on crushed New Potatoes (GF) served with a Cucumber & Chive Butter Sauce

Guinea Fowl served with Lyonnaise Potatoes and a Marsala Wine & Puy Lentil Sauce

Glazed Belly of Pork served with Fondant Potato, Mini creamed Leek Pie (GF) and a wholegrain Mustard Sauce

Roulade of Salmon Fillet with a Leek Mousse set on Lemon infused crushed (GF) Potatoes served with a Watercress Cream Sauce

Slow Cooked Blade of Beef served with Parsley crushed Creamed Potatoes (GF) and a Cepe Mushroom & Roasted Beetroot Sauce

Wild Mushroom & Artichoke Tart served with a Rocket & Parmesan Salad (V)

Spinach & Ricotta Gnocchi served with a Sorrel & Pine nut Sauce (V)

Glazed and Roasted Butternut & Goats Cheese Cannelloni served with (V) a Lightly spiced Tomato Sauce



Desserts

Fresh Fruit Salad with a Elderflower Syrup

Trio of desserts served on a Slate
(Crème Brûlée // Chocolate Pot // Lemon & Raspberry Bavarois)

Lemon & Lime Posset topped with a Rose Wine Glaze

White Chocolate Tort with Blueberries

Vanilla Cheesecake served with Honeycomb and a Rum Fudge Sauce

Pink Champagne & Red Berry Jelly served with a Vanilla Pod Ice Cream

Honey & Lavender Pana cotta served with Ginger Shortbread

Individual Rum Trifle with a Vanilla Cream & Pistachio Praline

Coffee & Mints

Coffee only	£1.50 per person
Coffee & Mints	£2.00 per person
Coffee & Petit fours	£2.50 per person



Finger Buffet Menu

Bacon Rolls
Marinated Spiced Chicken Drumsticks
Mini Pork Pies
Assorted Mini Savoury Pasties
Vegetable Samosas with a Cucumber & Mint dip
Bridge Rolls
Cocktail Sandwiches
Mini Tortilla Wraps (3 Fillings)
Chicken Satay Kebabs
Chicken Tikka Kebabs
Assorted Mini Vegetable Quiches
Smoked Salmon Tarts
Assorted Nacho Chips
Mini Pizzas
Potato Spiced Wedges & dips
Sausage Rolls
Salmon Goujons with a Sesame Seed crust
Haddock Goujons with a Poppy Seed crust
Assorted filled Puff Pastry Cases
Assorted Mini Picoras with a Curry dip

Chocolate Eclairs
Cocktail Danish Pastry Selection

Additional Items

Vegetable Crudités x 20 @ £20.00
Cheeseboard x 20 @ £30.00
Fresh Fruit Platter x 20 £35.00

Your selection of 8 items £14.00

Your selection of 10 items £16.00

Your selection of 12 items £18.00



Wedding & Banquet

Wine List

Each wine on this list has been chosen with great care to ensure that you will derive the greatest possible pleasure.

Over the past decade many talented new winemakers have risen to the forefront of quality. The producers we have chosen are a mixture of established growers and new talents, but the number one consideration has been the quality of the wines chosen for your enjoyment.

Whilst every effort is made to ensure that vintages remain constant, if however we are unable to obtain the vintage listed, a suitable alternative will be offered.

E&O.E. January 2011
Valid From January 2011



Champagne & Sparkling Wine

Spain	1	Mont Marcal Cava Sparkling Brut Reserva	NV	£26.25
Spain	2	Mont Marcal Rose Cava Sparkling Rose	NV	£27.25
Champagne	3	De Malherbe Champagne Brut Reserve	NV	£40.25
Champagne	5	Lenoble, A R Lenoble Damery Brut Intense	NV	£52.25



White Wine

Light Crisp and Refreshing

Italy	10	Inzolia Chardonnay "Di Sicilia", Il Paradosso	2009	£16.25
S Africa	12	Boors Kloof Chenin Blanc	2010	£16.50
Italy	13	Pinot Grigio Ca' Luca, Delle Venezie	2009	£16.75

Medium Bodied with Good Fruit

Chilie	14	Los Caminos Sauvignon Blanc	2000	£17.25
Burgundy	16	Chablis Domaine Alain Gautheron	2008	£26.75

Rose Wine

Italy	20	Pinot Grigio Rose San Antonio, Veneto	2009	£16.50
S. Africa	21	Cabernet Rose Wild Rush, Rietvallei Est.	2010	£17.50



Red Wine

Soft, Supple and Easy Drinking

Italy	25	Nero d'Avola Shiraz. Il Paradosso, Sicily	2009	£16.25
Spain	28	Rioja Tampranillo Bodegas Aldeanueva	2009	£17.50

Rounded with Good Depth and Character

Chile	30	Los Caminos Merlot	2009	£17.25
Argentina	31	Alpataco Pinot Noir	2008	£25.25

Full Bodied and Robust

Australia	34	Pimpala Road Geoff Merrill, Shiraz	2008	£23.25
Argentina	35	Malbec ES Vino Finca Sopenia	2009	£21.25



Port Wine

Portugal	40	Taylor's Ruby Port	NV	£30.25
Portugal	41	Croft	2003	£35.25



Meeting Notes



Terms and Conditions

Chart Hills Golf Club do ask clients to be aware that all Events are conducted on the basis of the following terms and conditions.

1. CONFIRMATIONS

A provisional booking for the date of your choice will be held for a maximum of 14 days. During this period Chart Hills Golf Club requires written confirmation and a non-refundable deposit of £500. The booking is confirmed on receipt of both the deposit and the client's written confirmation. It is also at this stage that Chart Hills Golf Club's Term's and Conditions for all bookings must also be signed. Should Chart Hills Golf Club NOT receive confirmation within the 14 day period Chart Hill Golf Club reserves the right to automatically cancel any provisional booking.

2. PAYMENTS

Eight weeks before the date of the Wedding/Banquet, a pro-forma invoice will be issued based on the guest figures at this time. After your final details meeting with the Wedding Co-ordinator, a further pro-forma will be issued to cover the outstanding balance and any changes in the details at this stage. Settlement of this is required two weeks prior to the date of the Event. Any additional costs must be settled upon departure unless a written agreement in advanced from Chart Hills Golf Club to forward an invoice which must be settled within 7 days. Please note that Chart Hills Golf Club requires a minimum of 5 working days to process personal cheques as payment.

3. CANCELLATIONS

In the unlikely event you have to cancel your booking, a charge will be made, calculated as a percentage of the total booking value, according to the scale highlighted below:

Cancellation period percentage

12 Weeks or more prior to the event – the deposit will be forfeited unless Chart Hills Golf Club are able to re-let the room for a similar event

6 – 12 Weeks prior to the event – 50% of the total estimated value will be charged.

2 – 6 Weeks prior to the event – 75% of the total estimated value will be charged.

2 Weeks or less to the event – 100% of the total estimated value will be charged.

In the unfortunate event that Chart Hills cannot honour the booking a full refund will be given.

All cancellations should be confirmed in writing by the client. Cancellation will be effective from the date of receipt of written confirmation. Any costs incurred for a particular event, that otherwise would not have been incurred; will be charged in the event of cancellation unless Chart Hills Golf Club is able to mitigate their loss.

4. REDUCTION IN NUMBERS

Chart Hills Golf Club reserves the right to set a minimum number to be charged for the event. Approximate numbers must be confirmed in writing to Chart Hills Golf Club at the time of booking. Final numbers must be given to the hotel at least 14 days before the Event. It will be these figures that the final invoice will be based upon.



Terms and Conditions

5. INTEREST

Interest on overdue invoices shall accrue from the date when payment becomes due from day to day until the date of payment, at a rate of 4% above HSBC Bank's base rate from time to time in force and shall accrue at such a rate after, as well as before any judgement.

6. DAMAGE

The client is responsible to Chart Hills Golf Club for any damage caused by the client or their guests, agents, employees etc.

7. CORKAGE

No wines or spirits may be brought in to the allocated rooms by the client or guests for consumption on the premises unless prior written consent from Chart Hills Golf Club has been obtained and for which a charge will be made. Please consult our Wedding/ Banqueting Co-ordinator for details

8. WEDDING/BANQUETING BROCHURE INFORMATION

All information and prices in the brochure were correct at time of printing and are subject to change without prior notice. Chart Hills Golf Club cannot accept responsibility for any errors or omissions. All arrangements featured in this brochure are subject to availability.

9. DATA PROTECTION ACT.

Any information supplied to Chart Hills Golf Club is held in accordance with the Data Protection Act 1998 and may be used by Chart Hills Golf Club to keep you informed of special offers and promotions we believe are of interest to you. We do not disclose personal information to any other organisation.

I have read, understood and agree to abide by the above Terms and Conditions.

Event date _____

Signature (I) _____ Print _____

Signature (I) _____ Print _____

Date _____