



Silverstone Golf Club

Silverstone Golf Club is nestled in between the Northamptonshire and Buckinghamshire border, surrounded by beautiful forestry & countryside.

Accommodating up to 130 guests for a seated function to 140 for an evening finger buffet, we offer a range of dining options.

The Woodlands Suite Function Room overlooks a stunning view, comes with it's own dance floor, bar & contained garden.

The venue is available for your exclusive use, it is the perfect choice for your celebration



It's Party Time!

ROOM HIRE CHARGES

***“Let us do your catering for your function
& just pay for the food “***

***CHOOSE ANY OF THE FOOD PACKAGES WITHIN
THIS BROCHURE & RECEIVE FREE ROOM HIRE—you only
pay per guest for the food***

OPTIONAL EXTRAS If REQUIRED

A Bar is Included at no extra Cost to 11pm

Bar extension to 12am £175.00*

In House Disco £350.00*

Black or White Chair Covers including sash colour of your choice £4.50 each





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Your Celebration can be held in our beautiful Woodlands Suite. A large airy room with floor to ceiling windows with its own bar & dance floor, fully exclusive for your use — this room can be decorated to your theme a blank canvas for you to add your key colours & decorations

Our dedicated Function Organiser is always available to answer questions, help you plan your day and will be happy to assist with all your requirements such as help with various suppliers.

We allow fireworks, your own bands, DJ, photo booths, even helicopters as we have plenty of space.

We offer Bespoke Packages too, please ask & we will design menus & quote for you.



Personalise Your Day

Traditional Hog Roast

Served with baps, & apple sauce (minimum 70 people)

£22.00 Per person

Bumper filled pork baps

Apple Sauce

Stuffing

Crackling

House Rice Salad

Fresh Green Salad

Potato Salad

Coleslaw

BBQ Menu (minimum of 50 people)

£22.00 Per Person

Prime 100% beef burgers in baps

Pork & leek sausages or Honey & lemon chicken skewers,

Vegetable kebabs or vegetarian burgers (please pre order)

Vegetable Rice Salad

Traditional Potato Salad

Fried Onions

House Coleslaw

Caesar salad

Selection of dressings & sauces

**(Please note that in adverse weather conditions the BBQ will have to
cooked in our kitchen)**



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Finger Buffet

50-75 People £17.00 per person

76-90 People £16.00 per person

91-140 People £15.00 per person

Choose 8 Items From

Southern fried chicken goujons, sandwich selection, warm sausage rolls, Indian snack selection, cocktail sausages, bacon & cheese turnovers, jacket wedges, spicy jacket wedges, vegetable spring rolls, pizza slices, savoury crisp selection., Chicken Drumsticks, vegetable crudites & dips, assorted quiches.

Bacon Baps (Minimum 70 Guests)

Served with fries & relishes £11.00 Per Person —why not have this as an extra at midnight when your guests are getting ready to depart.

Traditional Fish & Chip Van (Minimum 100 Guests)

£16.50 Per Person

EVENING DESSERTS

To add an Evening Dessert (Supl £6.50 Per Person)

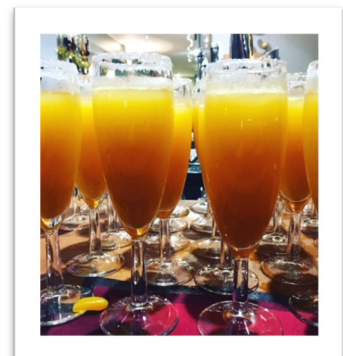
New York Cheesecake

Chocolate Torte

Lemon Cheesecake

Selection Of Mini Desserts

Profiteroles





Silverstone Golf Club

A Traditional Carvery

3 Course £30.00 Per Person

2 Course £26.00 Per Person

Choose one dish from each course for your Party

(min 50 people max 120)

(Please allow an average of 30 minutes for serving 50 guests from Carvery station)

STARTERS

- *Fanned Trio of Melon*
- *Chef's Home-made vegetable soup with sea salted & pepper croutons*
 - *Calamari rings with garlic mayo & salad*
 - *Pate & crusty bread*

MAIN COURSE

A choice of two mouth watering roasted meats

Beef, Gammon, Turkey, or Pork

(please choose two choices for the whole of your party)

Served with Roasted Potatoes & Seasonal Vegetables

DESSERT

- *Fresh cream profiteroles drizzled with chocolate sauce*

Homemade sticky toffee pudding with custard

Apple crumble & lashings of custard

**WE CAN ALSO OFFER SET THREE COURSE MENUS
PLEASE ASK FOR DETAILS**

THE ON TREND BOWL FOOD

Bowl food is designed to encourage a relaxed party environment. Bowls of “Mini” main courses are distributed by staff so your guests never break conversation or queue at the buffet.

Main Meal Bowl Food (approximately three bowls per person)

Please Choose A Total Of Three Choices

MEAT BOWLS

Chicken & Chorizo Paella

Beef Bourguignon with crushed roasted new potatoes

Chicken Noodles with Beansprouts

Sausages, creamy mash & onion gravy

Belly of pork in cider & sage, with apple sauce & spring onion mash

Chilli with nachos, cheese & sour cream

Italian Meatballs in tomato sauce & penne pasta & parmesan shavings

Fish Bowls

Seafood Paella

Ramen Noodles with chilli salmon

Fish Taco, avocado & lime

Poached salmon on crushed new potatoes in a lemon & dill mayo

Vegetarian Bowls

Wild mushroom risotto with parmesan crisps

Chickpea & root vegetable curry on rice

Black bean, tofu avocado rice bowl

Broccoli & cauliflower pasta bake

Vegetarian Chilli with nachos, cheese & sour cream.

Vegetable Paella

£25.00 Including Canapes (per head)

£22.00 Without Canapes (per head)

The bowl food is continual for an hour – serving staff deliver the food to guests via trays.



Sample Menu A

(minimum of 30 guests if in daytime)

(minimum of 50 guests in evening)

To Start (choose two)

Cream of tomato & basil soup, balsamic, crusty bread.

Chicken liver pate, red onion & port chutney, toasted ciabatta.

Scottish smoked salmon, lemon & dill crostini, horseradish cream.

For Main (choose two)

(All served with seasonal vegetables)

Slow Cooked beef with a red wine sauce, caramelized shallots & Yorkshire pudding

Mediterranean vegetable & cheddar cheese tart on a tomato & basil sauce

Chicken breast, stuffed with Mozzarella & sage with a tarragon sauce.

Choose one for your whole party to go with your main

Roasted Potatoes, Dauphinoise Potatoes, Creamy Mash Potato

To finish (choose two)

Bread, butter & chocolate pudding with custard.

Boozy chocolate pot, Chantilly cream, biscotti.

Lemon & raspberry posset, crème fraiche, shortbread.

Coffee & Mint Chocolates.

2 Course £29.00

3 Courses £35.00

Sample Menu B

(minimum of 30 guests if in daytime)

(minimum of 50 guests in evening)

To Start (choose two)

Fanned Trio of Melon with raspberry coulis & Parma ham

Smooth brussels pate with onion chutney & toast

Vegetable soup with crusty bread

For Main (choose two mains)

(All served with seasonal vegetables)

Traditional Roast Beef, & Yorkshire pudding

Roast Pork with stuffing & cracking

Roasted Turkey, pigs in blankets & stuffing

Vegetarian Tart

Choose one for your whole party to go with your main

Roasted Potatoes, Dauphinoise Potatoes, Creamy Mash Potato

To finish (choose two)

Homemade Sticky Toffee Pudding with custard

Mixed Berry Eaton Mess

Baked Vanilla Cheesecake with raspberry coulis

2 Course £27.00

3 Courses £31.00

Welcome Drinks & Canapes

A Glass Of Prosecco £5.00

A Glass of Bucks Fizz £4.50

Pimm's & Lemonade £6.50 Per Glass

A Glass Of Champagne £6.95 Per Glass

Welcome Cocktails £9.50 Per Cocktail

Or why not bottles of Beer in Ice Buckets as a welcome drink

Or just set up a tab for your guests first drink on you.

COCKTAIL HOUR

An hour for your guests to purchase cocktails from the bar

£9.50 Per Cocktail

Canapes on arrival

Mini Yorkshire Pudding – with beef & horseradish, Honey mustard pig in blanket,

Pork Crackling , Chicken Satay Sticks,

Feta cheese & olive, Mediterranean Bruschetta, Cheese Straws,

Sweet Potato Fries, Duck Spring Roll ,

3 items £7.00 per person

5 Items £10.00 per person

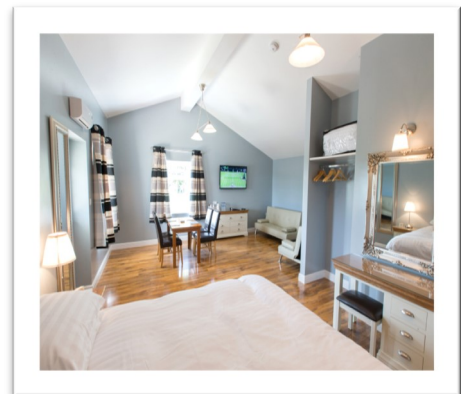




The Perfect Accommodation

Our modern onsite accommodation which has fantastic online reviews is the ideal choice for you and your guests.

Special room rates are available for your Party Guests & all rooms include breakfast the next day.



For further information, please contact our function team on
01280-850005 or email enquiries@silverstonegolfclub.co.uk

[WWW.silverstonegolfclub.co.uk](http://www.silverstonegolfclub.co.uk)