



Venue Hire 2009

Seckford Golf Club

Seckford Hall Road, Woodbridge, Suffolk. IP13 6NT

t 01394 388000 **e** info@seckfordgolf.co.uk **w** www.seckfordgolf.co.uk

About The Terrace Restaurant at Seckford GC

The Terrace Restaurant is the centre of the Golf Club here at Seckford and is an excellent place to retire to after a hard days golfing. We serve food daily from 8:00am through until 4:00pm and we are open to the public as well as our members.

Functions in The Terrace

Planning a special function? Exhausted looking for a fantastic venue at a realistic price? Why not book The Terrace to host your special occasion?

The Terrace Restaurant is available throughout the year for private or public hire. Our beautiful Restaurant benefits from scenic views over the Golf Course and an expansive terrace area, perfect for a Drinks Reception or BBQ. The atmosphere in the Restaurant is relaxed and informal, but can be dressed up to suit your function. Holding approximately 80 people we have the perfect intimate venue for any event.

Room Hire

As a Golf Club, we have a duty to ensure that any Functions or Events that we book do not greatly disrupt our Members use of the Facilities. Our Members are more than happy to welcome Functions and Events to their Golf Club, but priority must be given to them in most cases.

As a result of this, we calculate our Room Hire Rates depending on when your Booking begins to restrict the usual operation of the Golf Club and the service that we provide to our Members. We will advise you where possible, to the most appropriate Hire Rate dependent on the Number of your Guests and your bookings requirements. Generally speaking, the larger the size of your Guest List then the earlier we have to limit the provision of the Clubhouse and it facilities to our Members.

If you require exclusive use of The Terrace then a Room Hire Rate of £875 (inc VAT) will be automatically applied to your Booking.

Therefore, the following rates apply as below:
(All prices are inclusive of VAT)

Hire of Golf Club (after 7:00pm)	No Room Hire Charge
Hire of Golf Club (from 5:00pm)	20% of Total Catering Fee
Hire of Golf Club (from 3:00pm)	£695.00
Hire of Golf Club (from 12:00pm)	£875.00

This includes provision of the following services:

- **Use of Club House**
- **Tables and Chairs**
- **All Table Cloths and Napkins**
- **Friendly and Efficient Staff**
- **An Experienced Function/Event Organiser**

The maximum numbers that we are able to cater for is 80 people, subject to entertainment requirements. We cannot provide Hire of The Room for less than 20 people at any time.

We can provide a Marquee that can be erected on our spacious Terrace to accommodate larger Functions should it be necessary. Please ask us for a quotation if you are interested in this option.

Catering

We can provide Buffet style catering and have 3 delicious Buffet Menus to choose from, starting at **just £12.95 pp**. In addition to this we are also able to cater for Sit Down Functions of up to 60 people. Menus for Sit Down functions are selected by you to fit the type of function that you are hosting. We have a range of different dishes that you select from to create your own Two or Three Course Menu which our Executive Chef, Joshua Raven, will then price for you accordingly. Prices for Sit Down Menus start from **just £12.95 pp**. Joshua and his Catering Team are very flexible to your needs and will happily discuss any special dietary requirements or changes to the standard menus.

We can cater for all types of function such as: Landmark Birthdays, Wedding Receptions, Corporate Outings or Seminars, Surprise Anniversaries, Hen or Stag Nights or simply a get together with friends.

Within this brochure is all the information required regarding booking The Terrace. Should you need any further assistance then please contact us on **01394 388000**

Drinks and Bar

We are able to include Drinks options to any Catering that we provide. These include:

- Welcome Drinks Receptions
- Wine and Water for the Tables
- Coffee and Tea to follow your meal
- Opening of Bar Tabs for You and your Guests

If you require any of these elements then please ask us at the time of booking so that we can discuss your requirements with you.

Buffet Menus

Buffet Menu 1

(Cold Platter Buffet Menu) - **£12.95** (One Course)

£14.95 (Two Course)

Choice of 4 types of canapés:

- Chipolata Cocktail Sausages
- Chicken Avocado Bruschetta
- Mini BBQ pizza Bruschetta (v)
- Mini thai fish cakes
- Risotto Cakes
- Cheese and Pineapple skewers (v)
- Vegetable Samosas
- Mushroom Quiche (v)
- Bacon and Cheddar Quiche

Choice of 1 Dip Trays:

- Crudités and Herbed Crème Fraiche Dip (v)
- Pitta Bread and Homemade Hummus
- Mixed Bread Rolls with Butter

Choice of 2 types of salad:

- Traditional Potato
- Mixed Leaves and French dressing
- Italian Pasta Salad
- Homemade Coleslaw

Mains Platters:

Poached Salmon and Coldwater Prawns, Assorted Sliced Meats, both served with appropriate condiments

Sandwich Trays:

Free Range Egg and Cress, Coronation Chicken, Tuna and Cucumber, Cheese & Pickle

Choice of 2 Desserts (if required):

Fresh Fruit Salad and Cream

Chocolate Gateau

Citrus Cheesecake

Seasonal Pavlovas

Buffet Menu 2

(Hot and Cold Buffet Menu) - £19.95

Choice of 6 types of canapés:

- Roasted Vegetable Bruschetta (v)
- Chicken Avocado Bruschetta
- Mini BBQ pizza Bruschetta (v)
- Mushroom Quiche (v)
- Bacon and Cheddar Quiche
- Cheese and Pineapple skewers (v)
- Vegetable Samosas
- Chipolata Cocktail Sausage
- Mini Thai Fish Cakes
- Homemade meatballs with tomato glaze
- Coarse Chicken Liver Pate on Toast

Choice of 1 Dip Trays:

- Crudités and Herbed Crème Fraiche Dip (v)
- Pitta Bread and Homemade Hummus
- Mixed Bread Rolls with Butter
- Garlic Crustades with Tomato Herb Dip

Choice of 2 types of salad:

- Traditional Potato
- Italian Pasta Salad
- Coleslaw
- Mixed Leaves and French Dressing
- Roasted Mediterranean Vegetables
- Caesar Salad
- Sliced Tomatoes with Red Onion

Choice of 2 Mains Platters:

- Poached Salmon and Coldwater prawns
- Assorted Sliced Meats
- Smoked Salmon and Crayfish

All served with appropriate condiments

Choice of 2 Hot Mains:

- Homemade Lasagne (Beef, Vegetable, or Seafood)
- Chicken Curry and Saffron Rice
- Cheese and Onion Pasta Bake (v)
- Homemade Thai Fishcakes
- Chef's Risotto du Jour (Vegetable, Chicken, Seafood)
- Sliced Roast Au Jus (Free range Chicken, British Beef, Suffolk Pork)
- Baked White Fish Florentine

Choice of 2 Desserts:

- Fresh Fruit Salad and Cream
- Chocolate Gateau
- Citrus Cheesecake
- Seasonal Pavlovas
- Cheese and Biscuits

Buffet Menu 3

(Champagne Reception with Hot and Cold Buffet and Passed Canapés) - £24.95

Choice of 8 types of canapés:

- Roasted Vegetable Bruschetta (v)
- Chicken Avocado Bruschetta
- Mini BBQ pizza Bruschetta (v)
- Mini Risotto Cakes (v)
- Mushroom Quiche (v)
- Bacon and Cheddar Quiche
- Homemade Meatballs with tomato glaze
- Cheese and Pineapple skewers (v)
- Vegetable Samosas
- Chipolata Cocktail Sausage
- Mini Thai Fish Cakes
- Coarse Chicken Liver Pate on Toast
- Smoked Fish Mousse on Toast

Choice of 2 Dip Trays:

- Crudités and Herbed Crème Fraiche Dip (v)
- Pitta Bread and Homemade Hummus
- Mixed Bread Rolls with Butter
- Garlic Crustades with Tomato Herb Dip

Choice of 3 types of salad

- Traditional Potato
- Italian Pasta Salad
- Coleslaw
- Mixed Leaves and French Dressing
- Roasted Mediterranean Vegetables
- Caesar Salad
- Sliced Tomatoes with Red Onion

Choice of 2 Mains Platters:

- Poached Salmon and Crayfish
- Assorted Sliced Meats
- Smoked Salmon and Coldwater Prawns

All served with complimentary condiments

Choice of 3 Hot Mains:

- Homemade Lasagne (Beef, Vegetable, or Seafood)
- Chicken Curry and Saffron Rice
- Cheese and Onion Pasta Bake (v)
- Homemade Thai Fishcakes
- Chef's Risotto du Jour (Vegetable, Chicken, Seafood)
- Sliced Roast Au Jus (Free range Chicken, British Beef, Suffolk Pork)
- Baked White Fish Florentine

Mixed Dessert Platters of Fresh Fruit Skewers, Chocolate Gateau, Assorted Chocolates, Citrus Cheesecake and Mini Pavlovas

Included with this package is 1 x glass of Champagne, Mimosa or soft drink per person and passed canapés upon reception.

Sit Down Function Menus

Starters

Crispy fried whitebait

with herb aioli, side salad and buttered bread

Mediterranean roasted vegetable bruscetta

topped with melted cheddar cheese and herb oil

Homemade pate of cognac and chicken livers

with granary toast and homemade chutney

Garden salad

with mixed leaves, cucumbers, tomatoes, and homemade vinaigrette

Caesar salad

with mixed leaves, grated parmesan, croutons and homemade caesar dressing

Prawn Cocktail

mixed leaves, marie rose sauce and coldwater prawns with buttered bread

Garlic Mushrooms

sauteed with garlic, butter, fresh herbs and served with crispy bread

Homemade Thai Fishcake

over side salad with homemade tartare sauce and lemon

Homemade Soup of the day

A piping hot bowl of homemade soup with bread and butter

small bowl

large bowl

Mains

Golfers Lunch

sliced ham, crispy chips, eggs, and your choice of coleslaw or pickle

Chicken goujons and chips

southern fried chicken goujons with crispy chips, bbq sauce and coleslaw

Seafood pasta

sautéed panga and prawns tossed with herb tomato sauce and penne pasta

Chefs Mediterranean vegetable risotto (V)

Simmered with chardonnay and Italian herbs cooked with mediterranean roasted vegetables

Chefs Prawn and vegetable risotto

Simmered with chardonnay, prawns, Italian herbs and mediterranean roasted vegetables

Chefs Chicken and vegetable risotto

Simmered with chardonnay, free range chicken, Italian herbs and mediterranean roasted vegetables

Sauteed liver and onions

pan seared calves liver and caramelised onions, with new potato mash and natural gravy

Roast of the day

locally sourced, and served with all the trimmings and plenty of gravy

Homemade thai fish cakes

served on a bed of salad with homemade tartare sauce

Scampi and Chips

wholetail scampi and crispy chips with peas and coleslaw

Mediterranean vegetable penne pasta (V)

mediterranean roasted vegetables with homemade herb tomato sauce and penne pasta

Chicken and vegetable penne pasta

free range chicken and roasted vegetables with homemade herb tomato sauce and penne pasta

Sausage and vegetable penne pasta

local pork sausage and roasted vegetables with homemade herb tomato sauce and penne pasta

Baked white fish florentine

flaky panga wrapped with spinach and cheddar, served over crushed new potatoes

Suffolk sausages

locally made pork sausages, over whole grain mustard mashed and onion gravy

Ploughmans Lunch

Cheddar or stilton wedge, sliced ham and chicken, buttered bread, pickle, coleslaw and side salad

Chicken Caesar Salad

mixed summer leaves, homemade Caesar dressing, croutons and parmesan with free range chicken

Prawn Caesar Salad

mixed summer leaves, homemade Caesar dressing, croutons and parmesan with coldwater prawns

Chicken Garden Salad

mixed summer leaves, tomatoes, cucumber and homemade vinaigrette, with free range chicken

Prawn Garden Salad

mixed summer leaves, tomatoes, cucumber and homemade vinaigrette, with cold water prawns

BBQ and Bacon Chicken

free range breast of chicken, wrapped with bacon and smothered with bbq sauce and cheddar

Baked Salmon with watercress and parsley sauce

salmon supreme baked and finished, with a light cream sauce and crushed new potatoes

Homemade British Beef lasagne

layered with béchamel, cheddar, and herb tomato sauce, served with a side salad

Homemade Free range Chicken lasagne

layered with béchamel, cheddar, and herb tomato sauce, served with a side salad

Homemade Mediterranean Roasted Vegetable lasagne (V)

layered with béchamel, cheddar, and herb tomato sauce, served with a side salad

Homemade Seafood lasagne

layered with béchamel, cheddar, seasonal fish, prawns, and herb tomato sauce, served with a side salad

Free range Chicken curry

homemade medium spiced curry with mixed vegetables and chicken over saffron rice

Seafood curry

homemade medium spiced curry with mixed vegetables, seasonal fish and prawns over saffron rice

Sweet and Sour Pork

local pork loin, glazed with sweet and sour, over egg and vegetable fried rice

Gammon Steak

pan seared 6oz gammon steak, served with apple sauce and crushed new potatoes

Fish and Chips

beer battered Panga, with crispy chips, coleslaw and homemade tartare sauce

Desserts Menu

Banana Split

sliced banana with vanilla ice cream and hot chocolate sauce

Homemade lemon cheesecake

with citrus fruit zest and a hint of vanilla

Homemade Apple crumble and custard

stewed local apples with brown sugar and cinnamon infused custard

Fruit and berry pavlova

free range egg white pavlova, chantilly cream and mixed fruits

Double fudge cake

warmed, with fruit syrup and vanilla cream

Mixed Ice cream

Three scoops of your selection vanilla, strawberry, or chocolate

Fresh fruit salad

Mixed seasonal fruits in a citrus syrup with pouring cream

Homemade Vanilla crème brulee

Classic and simple, free range egg custard infused with vanilla

Homemade Pear and Sultana Bread and butter pudding

warmed and served with vanilla custard

Banoffe Pie

Banana flavoured filling, topped with toffee crumbles and whipped cream

Citrus Tarte

Egg custard infused with citrus fruits on a shortbread base with chantilly cream

Cheese and Biscuits

Cheddar, Brie, and Stilton with homemade chutney, celery and grapes

We recommend...

Booking a Function can be a stressful time and we appreciate that. Especially, when you are trying to find reliable Suppliers for your Event. To help you, we have a lot of trusted suppliers who we can highly recommend. They cover a range of services and we know that this will help when planning your Event.

Discos:

LX Professional

Contact: David Hermon
Telephone: 01394 277611
Mobile: 07903 068339
Email: Lxpro@msn.com
Website: www.LXprofessional.co.uk

Ian Stewart

Contact: Ian Stewart
Telephone: 0845 2012599
Mobile: 07736 880790
Email: info@ian-stewart.co.uk
Website: www.ian-stewart.co.uk

Flowers:

The Flower Shop

Contact: Sheila Bloom
Telephone: 01473 255970
Mobile: :07939 877 384
Website: www.theflowershopipswich.com

Photography:

Pat B Photography

Contact: Patrick Bloomfield
Telephone: 01473 817588
Mobile: 07941 927124
Email: [pat @ patb-photography.co.uk](mailto:pat@patb-photography.co.uk)
Website: www.patb-photography.co.uk

Pelantya

Contact: Graham Stein
Mobile: 07782 285525
Email: cgs@pelantya.co.uk
Website: www.pelantya.co.uk

Cinematography:

created by Camer@on

Contact: Alex Cameron
Mobile: 07545 173638
Email: info@createdbycameraon.com
Website: www.createdbycameraon.com

Entertainment:

The Three Waiters

Website: www.thethreewaiters.com

