

Wrag Barn Golf

&

Country Club

Wedding Package

2009/10

WEDDING RECEPTIONS

Wrag Barn Golf & Country Club is the ideal venue for a truly memorable Wedding Day.

We offer the complete Reception package, with the highest standard of catering and service. Our team's dedication encompasses all the experience, expertise and attention to detail so that it only remains for you to relax and enjoy the day.

Our two Suites - The Banbury and The Bellingham - are sited on the first floor of an imposing Clubhouse.

The Banbury accommodates.

Wedding Breakfast : Minimum 50, Maximum 120

Evening Reception : Maximum 150

For a smaller more intimate wedding The Bellingham accommodates.

Wedding Breakfast : Minimum 30, Maximum 50

Both suites have access to a private balcony overlooking the 18th Green, offering panoramic views across the Wiltshire countryside. Wrag Barn's picturesque gardens are an ideal backdrop to any occasion.

Our Reception Package includes:

- ❖ Regular pre-arranged Planning Meetings with the Event Manager*
- ❖ Complimentary use of your chosen room (minimum numbers apply)*
- ❖ Complimentary white linen tablecloths, slips cloths and napkins (Alternative colours can be arranged for a small additional cost)*
- ❖ Complimentary use of our Silver Cake Stand and Knife 14" square or round)*
- ❖ Ample free car parking*
- ❖ All VAT and Service Charges*

Additional Services:

- ❖ Table plans, place cards and menu's can be provided upon request for a small administration fee.*
- ❖ Balloon and Flower arrangements can be provided, prices available upon request.*
- ❖ Resident DJ available — price upon request.*
- ❖ Entertainment to suit all requirements can be sourced.*

CIVIL MARRIAGE CEREMONIES

Wrag Barn is licensed to hold Civil Ceremonies in the Bellingham Suite, which can accommodate up to 80 guests seated for the ceremony.

Costs:

*Ceremony & Reception Room hire: £200.00
Ceremony only Room hire: £350.00*

The registrar for ceremonies at Wrag Barn is:

The Superintendent Registrar

Aspen House

Temple Street

Swindon

Wiltshire

SN1 1SQ

Telephone: 01793 521734

Email: superintendentregistrar@swindon.gov.uk

How to book your Civil Ceremony

For your ceremony to take place at Wrag Barn, you must have two registration officers present. You may provisionally book their attendance up to 18 months prior to your ceremony date.

- 2. The Senior Registration Officer will complete an advanced booking form showing details of yourselves, your address and the venue of your ceremony.*
- 3. On making a provisional booking the Senior Registration Officer will inform you of the date when you must give LEGAL notice of the ceremony and to whom.*

Please remember that without this booking your Wedding cannot take place.

- 4. When you attend the registration Office to book your marriage you will have to pay a fee for giving notice. There will be another fee for the attendance of the registrars payable to the Swindon Registration Office one month before the ceremony.*

According to the law there cannot be a religious ceremony or blessing related to the civil ceremony on the premises.

Only a civil, non-religious ceremony can be permitted by the Senior Registration Officer. Any music, readings, words or performances, which form any part of the ceremony, must be secular. The content of this ceremony must be agreed in advance with the Senior Registration Officer who will be attending the ceremony.

Any right of copyright for the music, readings etc permitted at the ceremony are a matter for the holder of approval.

It is your responsibility to ensure that all legal preliminaries to your ceremony are completed and that registration officers are available to conduct your ceremony. Neither this establishment nor anyone else can do this for you.

Swindon Registrars are happy to discuss any additions/extras you would like for your ceremony for example writing your own vows.

Wedding Packages

Button Hole

*£37.00 per person
(Inc VAT)*

*Welcome Drinks on Arrival
A choice of One Glass
Per person
Bucks Fizz,
Fruit Punch,
Red & White Wine*

*Button Hole Menu
see attached*

*A Glass of Red or
White House Wine*

*A Glass of Sparkling
Wine for the Toast*

Coffee & Mints

Posy

*£42.00 per person
(Inc VAT)*

*Welcome Drinks on Arrival
A choice of One Glass
per person
Pimms,
Bucks Fizz,
Fruit Punch,
Red & White Wine*

*Posy Menu
see attached*

*A Glass of Vin de Pays
Merlot or Dalwood
Chardonnay Wine*

*A Glass of Sparkling
Wine for the Toast*

Coffee & Mints

Bouquet

*£47.00 per person
(Inc VAT)*

*Welcome Drinks on Arrival
A choice of One Glass
per person
Pimms,
Sherry,
Bucks Fizz
Fruit Punch,
Red & White Wine*

*Bouquet Menu
see attached*

*A Glass of red Chilean
Merlot or New Zealand
Sauvignon Blanc*

*A Glass of Champagne
For the toast*

Coffee & Mints

Children's meals are available upon request

Button Hole

*One selection to be made for all your guests
Additional choices can be provided for supplement*

Starter

Fan of Melon & Poached Pears

With a Mint Yoghurt Dressing

Baked Mushrooms

In a Cream Cheese, Brandy & Mustard Sauce

Marinated Feta Cheese

*Served on a bed of Salad Leaves with
Roasted Red Peppers & Lemon Dressing*

Cream of Mushroom & Chive Soup

Smoked Mackerel Terrine

With Tomato Chutney & Melba Toast

Main Course

Breast of Succulent Chicken

With Oyster Mushroom and White Wine Sauce

Served with Fresh Seasonal Vegetables & Potatoes

Alternatively we can serve Gravy instead of Sauce

Dessert

Baileys Cheesecake

Drizzled with Chocolate Sauce

Summer Pudding

With Clotted Cream

Raspberry & Kiwi Pavlova

With Raspberry Coulis

Fresh Strawberries & Cream

Coffee & Mints

Posy

*One selection to be made for all your guest
Additional choices can be provided for supplement*

Starter

Fan of Melon & Poached Pears

With a Mint Yoghurt Dressing

Baked Mushrooms

In a Cream Cheese, Brandy & Mustard Sauce

Marinated Feta Cheese

*Served on a bed of Salad Leaves with
Roasted Red Peppers & Lemon Dressing*

Cream of Mushroom & Chive Soup

Smoked Mackerel Terrine

With Tomato Chutney & Melba Toast

Main Course

Carvery

Choose two from the following

Roast Topside of Beef

Honey Baked Ham

Turkey

Lamb

All served with Fresh Seasonal Vegetable & Potatoes

Dessert

Profiteroles

Served with Hot Chocolate Sauce

Banoffie Pie

*Layer of thick Caramel on a Biscuit base,
Topped with Banana*

Coconut Crème Brulee

In a Brandy Snap Log

Strawberries & Cream

Coffee & Mints

Bouquet

*One selection to be made for all your guest
Additional choices can be provided for supplement*

Starter

Slices of Smoked Salmon

*With Red Onions, Capers and Goats Cheese
Served with Lemon, Olive & Tarragon Dressing*

Crown of Melon

With Strawberries soaked in Drambuie Syrup

Game Pate

*Laced with Brandy
Served with Redcurrant & Pesto Sauce and Toasted Brioche*

Parma Ham

*With Sun dried Tomato, Garlic & Basil Crostini
Served with a Black Olive Marinade*

Main Course

Beef Wellington

Served with a Rich Madeira Sauce

Trio of Seafood

*Salmon, Tuna & Mackerel
Served with a Rich White Wine & Mussel Sauce*

Rack of Lamb

Served with a Redcurrant & Rosemary Juice

Dessert

Brandy Snap Basket

Filled with Seasonal Berries on a Raspberry Coulis

Chocolate Sponge Pudding

Served with Rich Chocolate Sauce & Clotted Cream

Chilled Citrus Soufflé

With a Fruits of the Forest Compote

Coffee & Mints

Vegetarian Menu

Quorn & Mushroom Cakes
With a wholegrain Mustard Sauce

Vegetable Strudel
Served with Tomato & Basil Sauce

Mushroom & Leek Crepes
With Cheese Sauce

Cauliflower & Leek Bake
Topped with Sauce

Garden Tarts
In a Rich Smoked Apple Wood Cheese Sauce

Brie Mushroom & Spinach Tart
Light Pasty case filled with Sautéed Mushrooms & Spinach
Topped with Melted Brie

Roasted Vegetable Stacks
With Tomato & Basil Sauce

Aubergine & Mushroom Kebabs
With Satay Sauce

Hot Fork Buffet

A choice of two from the following:

Beef Bourguignonne

Chicken Al La King

Turkey & Ham Fricassee

Lamb Rogan Josh

Chicken & Mushroom Pie

Stir Fry Chicken & Black Bean Sauce

Sweet & Sour Pork

Chilli Con Carne

Seafood Pie

Hungarian Beef Goulash

Served with your choice of two of the following:

Rice

New Potatoes

Selection of Salads

Fresh Seasonal Vegetables

£17.95 per head

Wedding Evening Buffet Menu

Selection of Sandwiches, Assorted Crisps & Nuts

Cheese & Tomato Mini Quiches

Cocktail Sausages

Spicy Chicken Wings

Sausage Rolls

Cheese & Onion Goujons

£10.00 per head

WEDDING RECEPTION TERMS & CONDITIONS

- 1. An initial non-refundable deposit of £300.00 is payable at the time of your booking.*
- 2. A further deposit of 50% of the anticipated account is required 90 days prior to your reception.*
- 3. Final account to be settled 2 weeks prior to the event. In the event of any changes to the number after this day, additional guests must be paid for in advance of the day of the reception*
- 4. Numbers attending must be the numbers catered for at each stage of your day.*
- 5. Final arrangements to be agreed no later than two weeks prior to the reception. Any reductions in numbers after this stage will be charged in full; no monies will be refunded or transferred for use to pay for other services.*
- 6. Minimum numbers for Wedding Breakfast*
 - Banbury Suite: 50 adult guests.*
 - Less than 50 guests room hire charge will be applied.*
- 7. Table Plan is required at least 2 weeks prior to your reception.*
- 8. In the unfortunate circumstance that you have to cancel or postpone your confirmed booking at any time prior to the event, the Golf club will make every effort to resell any facilities on your behalf. Wrag Barn's cancellation policy is as follows*
 - 10-12 months prior to the event: deposit only*
 - 8-10 months prior to the event: 25% cancellation charge*
 - 6-8 months prior to the event: 50% cancellation charge*
 - 4-6 months prior to the event: 75% cancellation charge*
 - 0-4 months prior to the event: 100% cancellation charge*
- 9. In the event of cancellation, both the initial deposit and further deposit, if it has become payable, are non-refundable.*
- 10. Any Cancellations postponements or partial cancellations should be advised to the management of the club in the first instance verbally, and in writing thereafter.*
- 11. To comply with Health & Safety regulations all food consumed at your reception must be provided by Wrag Barn. Under no circumstances should any food be provided by yourselves or be taken from the premise.*
- 12. All drinks are to be purchased from Wrag Barn stocks. Items specifically requested, which we do not normally stock, should be organised at the enquiry stage so that we can obtain the product from our suppliers.*
- 13. Finger Buffets are not a substitute for meals but are light snacks.*
- 14. All drinks are to be purchased from clubhouse stocks. Items specifically requested, which we do not normally stock, should be organised at the enquiry stage so that we can obtain the product from our suppliers. Should guests wish to provide their own wine, sparkling wine or champagne, the clubhouse corkage charges are as follows:*
 - Still wine: £7.00 per 75cl bottle.*
 - Sparkling wine or champagne: £10.00 per 75cl bottle.*
- 15. It is your responsibility to collect your wedding items (table plan, name cards etc) on departure. Any items left after your special day shall be stored for 1 month only and then disposed of.*

SAFETY

A) Guests must comply with Wrag Barn's Health & Safety and Fire Regulations.

(Notices are located around the clubhouse)

B) Consideration has been taken for children's welfare and safety throughout the day.

Guest are reminded that children must be supervised at all times.

WEDDING RECEPTION BOOKING FORM

Date of Wedding

Contact

Address

.....

.....

Telephone No.

BOOKING DETAILS

Time of Civil Wedding Ceremony (if to be held at Wrag Barn)

Number of Guests Children (under12)

Time of Arrival Time To Serve

Time of Arrival Time of Departure.....
For Evening Guests

Package Required Button Posy Bouquet
 Hole

Hot Fork Buffet Yes No

Evening Buffet Yes No

Vegetarians/
Special requests

Entertainment Disco Band/Duo

Deposit Paid **Date Received**

Signed: Date:

Signing of this form signifies that you have read and agreed with our Terms & Conditions