

BRAMPTON PARK
GOLF CLUB

Brampton, near Huntingdon

PRIVATE PARTIES AND CELEBRATIONS 2027

CELEBRATIONS

Birthdays, anniversaries, christenings and family gatherings



WELCOME

CELEBRATE AT BRAMPTON PARK

Golf course views, our own kitchen and a team who will look after every detail.

From milestone birthdays and anniversaries to christenings, baby showers, retirements and family reunions, our first-floor rooms in Brampton, near Huntingdon, can be set up exactly the way you want them.

Choose a formal sit-down meal, a relaxed buffet, sharing boards or afternoon tea, and add drinks packages and extras to suit.

Our events team will help you plan from your first enquiry to the day itself, and our kitchen prepares all of the food on site.

We are close to the A1 and A14 and to Huntingdon station, with free parking for your guests and a stairlift to our first-floor rooms.

110	3	Balcony	Free
SEATED GUESTS	EVENT ROOMS	COURSE VIEWS	PARKING

YOUR ROOM

All prices include VAT.

ROOM	CAPACITY	GOOD TO KNOW
Event Suite (Event Spaces 1 and 2)	Up to 110 seated	Exclusive use of the first-floor bar and balcony
Event Space 1	Up to 60 seated	Exclusive use of the first-floor bar and balcony
Event Space 2	Up to 40 seated	Access to the first-floor balcony; bar downstairs

ROOM HIRE

	EVENT SUITE	EVENT SPACE 1	EVENT SPACE 2
Monday to Thursday and Sunday · half day	£290	£212	£190
Monday to Thursday and Sunday · whole day	£420	£290	£265
Friday and Saturday evening · half day	£370	n/a	n/a
Friday and Saturday · whole day	£600	n/a	n/a

- Half days usually run from 8am to 3pm, or 5pm to midnight. We can be flexible if your event runs through the middle of the day.
- Friday and Saturday evening bookings have a minimum spend of £530, which can include room hire, your food and drinks packages and anything bought at the event bar on the night.
- Room hire includes linen tablecloths and napkins when food is booked, and bar staff for the Event Suite and Event Space 1.
- Members: 7-day members receive one free room booking, and 5-day members receive 50% off room hire.





RAISE A GLASS

DRINKS PACKAGES

Choose a package for your arrival drinks, your meal and the toasts. Prices are per person.

	BRONZE · £22.50	SILVER · £28	GOLD · £39
On arrival	Prosecco or sparkling elderflower	Pimm's, prosecco or sparkling elderflower	Champagne, peach Bellini or sparkling elderflower
With your meal	Half a bottle of Verdejo or Merlot	Half a bottle of Pinot Grigio or Shiraz	Half a bottle of Malbec or Grenache Blanc Viognier
Water	Jugs of iced water	Half a bottle of Highland mineral water	Half a bottle of Highland mineral water
For the toasts	Prosecco	Prosecco	Champagne

BY THE BOTTLE

House red (Merlot) or white (Verdejo) **£22**
Per bottle, minimum order 6

Events prosecco **£24.50**
Per bottle, minimum order 6 (about 6 glasses a bottle)

Beer bucket **£22**
6 bottles of Budweiser, Corona or Peroni 0% in an ice bath

BY THE JUG

Orange juice, 2 litres **£12.60**

Sparkling elderflower, 2 litres **£10.50**

Squash, 2 litres **£6.50**

Pimm's and fruit, 3 litres **£25.20**

Guests can buy anything else they would like from the bar.

THE FORMAL DINING MENU

Served at your tables. Choose three options per course for your guests, including a vegetarian or vegan option, with seasonal vegetables on the table and tea, coffee and chocolates to finish. Minimum 25 guests.

Two courses ..... **£28.50 pp**

Three courses ..... **£35.30 pp**

STARTERS

- Seasonal soup (Vg and GF options)
- Ham hock and apricot terrine, leaves and coronation mayonnaise GF
- Goats cheese filo parcel, grapefruit and orange salad V
- Smoked haddock, black pudding and pancetta with mornay sauce
- Squash and pumpkin seed tart, Stilton and rocket salad V · Vg option
- Chicken and wild mushroom croquette with watercress cream
- Prawn and cucumber timbale, toasted bread and tomato sauce GF option

DESSERTS

- Strawberry crème brûlée, shortbread, Chantilly cream V · GF option
- Mixed berry summer pudding with raspberry sorbet Vg · GF option
- Chocolate and pistachio sponge with pistachio ice cream V
- Stem ginger sponge with orange custard V
- Ice creams in a homemade tuile basket with fruit V · GF option
- Sorbets and fruit Vg · GF
- British cheeseboard: Stilton, Cheddar and Red Leicester, crackers, grapes, red onion chutney and celery GF option

MAINS

- Pan-seared chicken breast, bacon lardons, baby onions, red wine and button mushrooms GF
- Baked salmon wellington, grilled asparagus (seasonal), hollandaise sauce
- Rump of lamb, baby carrots, blackberry and mint jus GF
- Slow-braised beef, parsnip purée, grain mustard cream GF
- Seabass fillet, roasted vegetables and olive tapenade GF
- Charred celeriac steak with pea velouté and pine nuts GF · Vg
- Broccoli and almond pithivier, port cream and vine tomato V · Vg option
- Mushroom, spinach and Stilton wellington, creamy white wine sauce V

Potatoes · choose one for all mains: Creamy dauphinoise, crispy duck fat roast, forestière (mushroom, onion and bacon), saffron buttered new potatoes, Cheddar and herb mash, or buttered fondant.

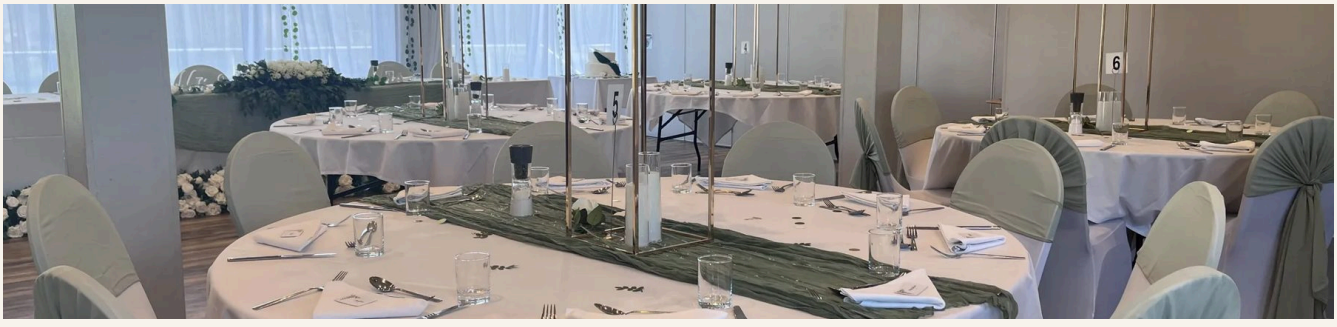
CHILDREN'S MENU

£17 per child aged 12 and under. Under-3s eat free. Choose one option from each course; jugs of fruit squash included.

Starters · Cream of tomato soup and roll (V) · crudités with hummus and pitta (Vg) · cheesy garlic flatbread with tomato salsa (V)

Mains · Battered fish, chips, crushed peas and lemon · chicken goujons, fries and beans · mac and cheese with broccoli (V) · Parmesan creamed spaghetti with spinach (V) · tomato spaghetti with basil and peas (Vg)

Desserts · Fudge sundae (V) · warm Belgian chocolate brownie and strawberries (GF) · tropical fruit salad (Vg) · ice creams (V) · sorbets (Vg)



TO BEGIN, OR INSTEAD OF A MEAL

CANAPÉS, BOWL FOOD AND SOUP

CANAPÉS

Choose 3 ..... **£8.80 pp**

Choose 5 ..... **£13.30 pp**

Meat

Baby steak pies with Guinness gravy · chicken liver parfait and plum chutney (GF) · toad in the hole · Cajun pulled pork and bubble and squeak (GF) · sesame chicken bon bons · black pudding and Stilton sausage roll

Fish and seafood

Lemon crab cakes and tartare sauce (GF) · roasted salmon and guacamole (GF) · poppy seed battered king prawn and chilli jam · gravadlax and peach blinis

Vegetarian and vegan

Panko brie with red onion relish (V) · vegetable spring rolls with paprika mayonnaise (V) · leek and Stilton parcel (V) · BBQ butternut squash skewers (Vg, GF) · ratatouille tartlets (Vg)

BOWL FOOD

Bowl food can replace a sit-down meal; three bowls make a main course. Minimum 25 bowls per choice.

Meat or fish ..... **£7.30 a bowl**

Vegetarian or vegan ..... **£6.20 a bowl**

Meat

Ale-braised beef, garlic mash and gravy (GF) · katsu chicken and pilau rice · Lincolnshire sausage, champ and onion gravy · honey glazed pork loin and soy vegetables (GF) · chilli con carne with soured cream and rice (GF)

Fish

Beer-battered haddock goujons, chips and mushy peas · herby king prawn and chorizo paella (GF) · Thai salmon and cod red curry with rice (GF)

Vegetarian and vegan

Thai butternut squash, chickpea and spinach curry (Vg, GF) · tandoori roasted vegetables and jasmine rice (Vg, GF) · mac and cheese with garlic croutons (V) · vegetarian sausage, mash and onion gravy (Vg)

ADD A SOUP COURSE

Seasonal soup with homemade focaccia, cheese scones, cheese straws or warm rolls ..... **£7.10 pp**

Spring · asparagus and crème fraîche; garden pea and mint; carrot and cumin; minestrone (all V)

Summer · chilled gazpacho (Vg); field mushroom and rosemary (V); cream of tomato (V); chicken and sweetcorn

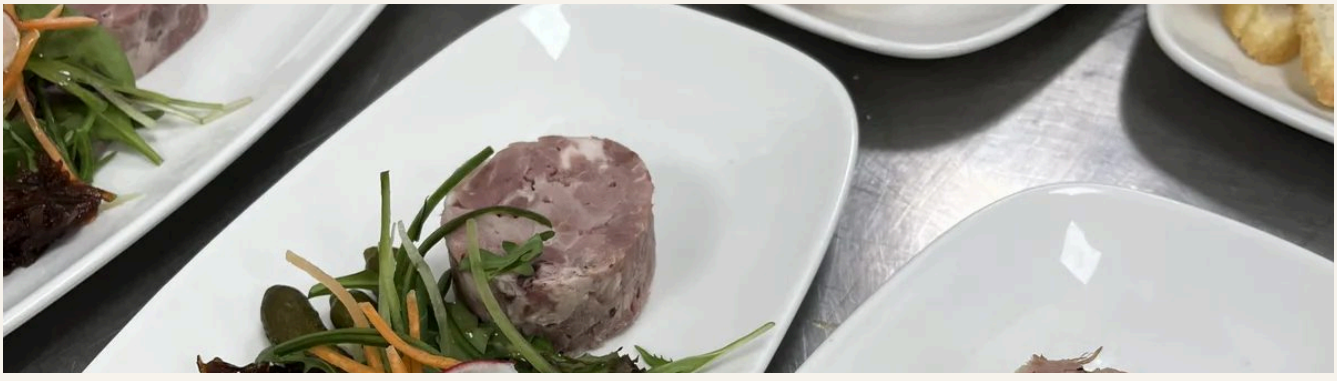
Autumn · leek and potato (V); broccoli and Stilton (V); sweet potato and pumpkin (V); beef and lentil broth

All soups can be made gluten-free; ask us about vegan options.

Winter · chunky vegetable broth; curried cauliflower; roasted red pepper and goats cheese; honey roasted parsnip and chive

All year · crab and corn chowder; French onion with rarebit croûte; roasted butternut and coriander (V); chilled vichyssoise (V); watercress and potato (V)

Our food is prepared in kitchens where cross-contamination may occur, and menu descriptions do not list every ingredient. Please tell us about any allergies or intolerances when you send your numbers. V vegetarian · Vg vegan · GF gluten-free · DF dairy-free.





RELAXED DINING

BUFFETS AND CASUAL FOOD

Buffets run for two hours, and evening buffets close at 10pm.

Pulled pork buffet ..... **£18.90 pp**

Slow-roasted pork and crackling in a large floured bap with apple sauce and sage and onion stuffing, or a plant-based burger (Vg). With potato and chive salad, Caesar salad, summer slaw and jewelled couscous. 20 or more guests.

BBQ ..... **£17.85 pp**

Cheeseburgers and bratwurst in large rolls, ratatouille-stuffed peppers with herb crumb (V), salads, apple and red cabbage slaw, caramelised onions and sauerkraut. 25 or more guests.

Mediterranean buffet ..... **£19.90 pp**

Beef ragù lasagne, lemon and basil chicken (GF), prawn and chorizo paella (GF), olive pesto pasta (Vg), garlic focaccia, hummus, Caesar salad, feta and plum tomatoes, paprika new potatoes. 20 or more guests.

Cold buffet ..... **£18.90 pp**

Homemade quiches and sausage rolls, cheeses with celery and grapes, sliced meats and pickles, sun-dried tomato focaccia and a choice of salads. 25 or more guests.

FINGER BUFFETS

Bronze ..... **£10.50 pp**

Platter of freshly made sandwiches · Selection of crisps (V, Vg, GF) · Homemade cakes (GF options) · Fruit skewers and chocolate sauce (GF)

Silver ..... **£13.90 pp**

Freshly made sandwiches · Crisps (V, Vg, GF) · Vegetable crudités and dips (Vg, GF) · Homemade Lincolnshire sausage rolls · Homemade cakes (GF options) · Fruit skewers and chocolate sauce (GF)

Gold ..... **£17.80 pp**

Freshly made sandwiches · Wraps (V, Vg) · Crisps (V, Vg, GF) · Vegetable crudités and dips (Vg, GF) · Homemade Lincolnshire sausage rolls · Cajun Scotch eggs · Homemade quiche (GF) · Homemade cakes (GF options) · Fruit skewers and chocolate sauce (GF)

CASUAL EXTRAS

Stone-baked 12-inch pizzas ..... **£14.70 each**

Margherita, pepperoni, BBQ chicken, roasted vegetable and feta, meat feast

Bap buffet, choose two fillings ..... **£6.10 pp**

Bacon, sausage, halloumi (V), egg (V), Quorn sausage (V) or Cajun chicken

Skin-on fries or spiced wedges ..... **£4.50 pp**

20 or more guests

Mini desserts, choose two ..... **£6.10 pp**

Toffee and date cake · Belgian chocolate brownie (V, GF) · berry pavlova (V, GF) · lemon posset with shortbread · vanilla cheesecake (V) · key lime pie (V)

SHARING BOARDS AND SWEET THINGS

AFTERNOON TEA, BOARDS AND CAKES

AFTERNOON TEA

Afternoon tea ..... **£22 pp**

With a glass of prosecco ..... **£28.30 pp**

- Finger sandwiches (GF options): free-range egg and cress (V); cream cheese and cucumber; roast beef, horseradish and caramelised onion; honey glazed ham, mature Cheddar and pickle
- Coronation chicken vol-au-vent and homemade mini sausage rolls
- Fruit scone with strawberry conserve and clotted cream (GF option)
- Glazed lemon tart with berries, chocolate éclair, mini English trifle and macarons
- Served on vintage crockery and cake stands, with a selection of teas

CHARCUTERIE BOARDS

For 20 or more. Served on giant boards with homemade focaccia, crackers, butter, celery, cucumber, chutneys, nuts and dried fruit, pickled onions and hummus.

The Classic ..... **£11.25 pp**

Ham, salami, pepperoni and chorizo; Cheddar, brie and Stilton; tomatoes, grapes, melon and blueberries

The Classy ..... **£16.25 pp**

Ham, pastrami, prosciutto, salami and chorizo; Cheddar, brie, Shropshire Blue, Manchego and goats cheese; sun-dried tomatoes, olives and fresh fruit



CELEBRATION CAKES

Double-stacked 10-inch cakes serve 14 to 16. Traybakes serve 28 to 32. Whole cakes can be made gluten-free.

Victoria sponge with fresh strawberries **£24**

Coffee and walnut **£24**

Lemon drizzle **£24**

Chocolate fudge **£24**

Orange and poppy seed **£24**

Sticky toffee gateau **£24**

Toffee apple sponge **£24**

Coconut and jam sponge **£24**

Biscoff cake **£27**

Carrot cake **£27**

Black Forest gateau **£27**

Pineapple upside-down cake **£27**

Traybakes **£44**

Millionaire's shortbread · white chocolate flapjack · double chocolate brownie · rocky road · Malteser traybake · tiffin · Bakewell tart · white chocolate blondie



MAKE IT YOURS

EXTRAS AND ENTERTAINMENT

Andy's Disco **£300**

7pm to midnight, with stage lighting, requests on the night and playlists built around your choices. Book directly with Andy at bookings@andymanndj.co.uk.

Karaoke, added to Andy's Disco **£50**

Susie's Photo Booth **£275**

A three-hour window, fully manned, with a huge choice of props, a print for every guest and a digital copy of every photo. Book at bookings@andymanndj.co.uk

Crisp wall ..... **£125 · £170 · £200**

Small (70 packs), medium (110) or large (140): Hula Hoops, Walkers, Wotsits, Squares, Monster Munch and Pom-Bears

White chair covers and sashes ..... **£3 per chair**

Black, gold, blue or coral organza, cream lace or sage chiffon. Ask us about other colours.

MUSIC

We have built-in speakers and can play your playlist, or you can connect by Bluetooth. You are also welcome to bring your own DJ or band. Discos finish at midnight and the bar closes at 11.30pm.

PLANNING AHEAD

PLACES TO STAY

Marriott Hotel, Huntingdon · 01480 446000
Holiday Inn, Brampton Racecourse · 01480 277277
Premier Inn, Brampton Services · 0333 003 1734

Andy's Disco and Susie's Photo Booth are booked directly with them, and we cannot accept responsibility for their services.



GOOD TO KNOW

BOOKING AND QUESTIONS

How do we confirm our booking?

The full room hire fee and a signed booking form confirm your booking. All terms are in the booking form.

When do you need numbers and food choices?

Two weeks before your event.

Do your prices include VAT?

Yes, all prices in this brochure include VAT.

Can we bring our own food?

All catering is provided by our own kitchen from the menus in this brochure.

What if guests have special dietary needs?

We can cater for special diets when they are pre-ordered.

How do guests reach the first-floor rooms?

We do not have a lift, but we do have a regularly serviced stairlift, and our staff are happy to help. Please bear this in mind for guests who use a wheelchair.

Can we use a microphone or show photos?

Yes. Please request the microphone in advance. Our large mobile TV with an HDMI lead is ideal for photos or videos.

Can we play background music?

Yes. Our built-in speakers can play any music you request, or you can connect your own playlist by Bluetooth.

Can we bring an assistance animal?

Assistance animals are welcome, provided they are well behaved and on a lead.

Can we come and look around?

Of course. Email events@bramptonparkgc.co.uk or call 01480 434700 to arrange a visit.





BRAMPTON PARK
GOLF CLUB

GET IN TOUCH

COME AND SEE US

We would love to show you around. Call or email our events team to check a date, talk through your plans or arrange a visit.

Brampton Park Golf Club
Buckden Road, Brampton
Huntingdon, Cambridgeshire PE28 4NF

01480 434700
events@bramptonparkgc.co.uk
bramptonparkgc.co.uk

FINDING US

From Huntingdon station: take the B1514 towards Brampton. At the first roundabout after the 30mph sign, take the first exit, then go straight over the roundabout at Brampton Park. We are on the left.

From Cambridge (A14): join the A1 north, take the first exit (A141 Thrapston) to the Brampton Hut roundabout, then the B1514 towards Brampton and Huntingdon. Go straight over two roundabouts, take the 2nd exit onto Church Lane, then straight over at Brampton Park. We are on the left.

From Peterborough (A1 south): leave the A1 for the B1514 towards Brampton, take the 2nd exit at the roundabout onto Buckden Road. We are on the right.

Free parking on site.