BRAMPTON PARK
GOLF CLUB

*Brampton, near Huntingdon*



PRIVATE PARTIES AND CELEBRATIONS 2028

# 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

**2028 menus are a guide.** Because of food costs and seasonal availability, 2028 dishes and food and drink prices may change. We will confirm your final menu and prices when you plan your menu with us.

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

| | BRONZE · £24.75 | SILVER · £30.80 | GOLD · £42.90 |
|---|---|---|---|
| **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)** ..... **£24.20**
Per bottle, minimum order 6

**Events prosecco** ..... **£26.95**
Per bottle, minimum order 6 (about 6 glasses a bottle)

**Beer bucket** ..... **£24.20**
6 bottles of Budweiser, Corona or Peroni 0% in an ice bath

## BY THE JUG

**Orange juice, 2 litres** ..... **£13.85**

**Sparkling elderflower, 2 litres** ..... **£11.55**

**Squash, 2 litres** ..... **£7.15**

**Pimm's and fruit, 3 litres** ..... **£27.70**

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

# THE FORMAL DINING MENU

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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** ..... **£32.50 pp**

**Three courses** ..... **£40 pp**

## STARTERS

- Seasonal soup and fresh bread Vg and GF options
- Ham hock and apricot terrine, coronation mayonnaise GF
- Goat's cheese filo parcel, grapefruit and orange salad V
- Smoked haddock, black pudding and mornay sauce
- Squash and pumpkin seed tart, Stilton and rocket V · Vg option
- Chicken and wild mushroom croquette, watercress cream
- Prawn and cucumber timbale, lime mayonnaise GF
- Baked garlic mushrooms, panko crumb V · Vg option

## DESSERTS

- Strawberry crème brûlée and shortbread V · GF option
- Sticky toffee pudding, vanilla ice cream V
- Chocolate and pistachio sponge, pistachio ice cream V
- Vanilla panna cotta, fresh berries GF
- Milk chocolate délice, berries and nut brittle V · GF
- Sorbets and fruit Vg · GF
- British cheeseboard with crackers, grapes, chutney and celery GF option
- Pineapple carpaccio, lime syrup and coconut sorbet Vg · GF

## MAINS

- Pan-seared chicken breast, lardons, baby onions, red wine and button mushrooms GF
- Baked salmon wellington, grilled asparagus (seasonal) and hollandaise
- Rump of lamb, baby carrots, blackberry and mint jus GF
- Beef cheek, parsnip purée, grain mustard cream GF
- Seabass fillet, roasted vegetables and olive tapenade GF
- Charred celeriac steak, pea velouté and pine nuts Vg · GF
- Wild mushroom, spinach and truffle wellington, madeira jus V · Vg option

**Potatoes** · choose one for all mains: Creamy dauphinoise, duck fat roast potatoes, saffron buttered new potatoes, creamy mash or buttered fondant (vegan options available).

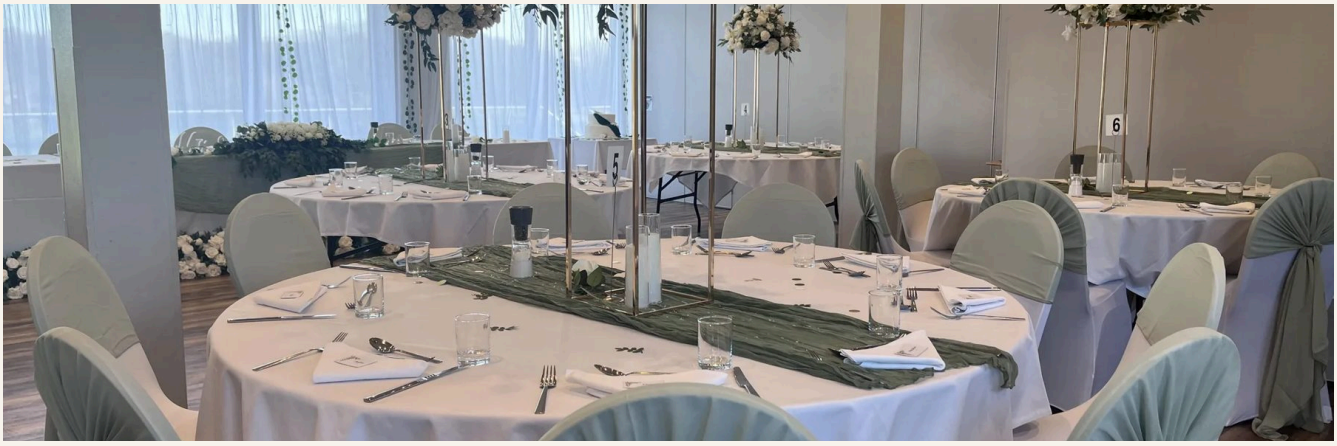
## CHILDREN'S MENU

Under-3s eat free · ages 3 to 5 £9 · ages 6 to 12 £18.70. Choose one option from each course; jugs of fruit squash included.

**Starters** · Tomato soup and roll · crudités with hummus and pitta · cheesy garlic flatbread

**Mains** · Fish and chips · chicken goujons · mac and cheese · spaghetti Alfredo · tomato and basil spaghetti (Vg)

**Desserts** · Fudge sundae · chocolate brownie and ice cream · tropical fruit salad · ice creams or sorbets



TO BEGIN, OR INSTEAD OF A MEAL

# CANAPÉS, BOWL FOOD AND SOUP

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## CANAPÉS

**Choose 3** ..... **£9.70 pp**

**Choose 5** ..... **£14.65 pp**

### Meat

Sesame chicken bon bons · spiced quail scotch eggs · pulled beef cheek tartlet · mini cheese and bacon quiche · chicken liver parfait · prosciutto and pesto crostini

### Fish and seafood

Smoked salmon roulade · cod and tarragon fishcake with salmon caviar · king prawn and avocado skewer (GF) · haddock mousse with pea purée

### Vegetarian and vegan

Gazpacho shot (Vg, GF) · wild mushroom and Stilton tart (V) · broccoli and almond pasty (V) · watermelon and peppered strawberry (Vg, GF) · arancini with chilli jam (V) · baby jacket potato with sour cream (V, GF)

## BOWL FOOD

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

**Meat or fish** ..... **£8 a bowl**

**Vegetarian or vegan** ..... **£6.80 a bowl**

### Meat

Beef stroganoff · Lincolnshire sausage and Cheddar mash · jerk chicken and sweet potato wedges · sweet chilli pork with noodles · pulled lamb belly with bubble and squeak

### Fish

Wholetail scampi and chips · roasted salmon with charred vegetables · cod and mussel green curry

### Vegetarian and vegan

Butternut squash risotto · spicy cauliflower with garlic potatoes · vegetable balti · broccoli carbonara

## ADD A SOUP COURSE

**Seasonal soup with homemade focaccia, cheese scones, cheese straws or warm rolls** ..... **£7.80 pp**

Choose from our seasonal soups through the year: spring, summer, autumn and winter menus are available from our events team.

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

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

**2028 menus are a guide.** Because of food costs and seasonal availability, 2028 dishes and food and drink prices may change. We will confirm your final menu and prices when you plan your menu with us.

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

**Pulled pork buffet** ..... **£20.80 pp**
Slow-roast pork and crackling in a bap, or a plant-based burger (Vg), with salads. 20 or more guests.

**BBQ** ..... **£19.65 pp**
Beef burgers, bratwurst, stuffed pepper (V), salads and smoky BBQ pasta salad (Vg). 25 or more guests.

**Mediterranean buffet** ..... **£21.90 pp**
Beef lasagne, lemon and basil chicken, prawn and herb linguine, Greek baked giant beans (Vg, GF), herby garlic bread and salads. 20 or more guests.

**Cold buffet** ..... **£20.80 pp**
Salads, sausage rolls, pork pies, quiches, cheeses and cold meats. 25 or more guests.

## FINGER BUFFETS

**Bronze** ..... **£11.55 pp**
Platter of freshly made sandwiches · Selection of crisps (V, Vg, GF) · Homemade cakes (GF options) · Fruit skewers and chocolate sauce (GF)

**Silver** ..... **£15.30 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** ..... **£19.60 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** ..... **£16.15 each**
Margherita, pepperoni, BBQ chicken, roasted vegetable and feta, meat feast

**Bap buffet, choose two fillings** ..... **£6.70 pp**
Bacon, sausage, halloumi (V), egg (V), Quorn sausage (V) or Cajun chicken

**Skin-on fries or spiced wedges** ..... **£4.95 pp**
20 or more guests

**Mini desserts, choose two** ..... **£6.70 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

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## AFTERNOON TEA

**Afternoon tea** ..... **£24.20 pp**

**With a glass of prosecco** ..... **£31.15 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** ..... **£12.40 pp**

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

**The Classy** ..... **£17.90 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** ..... **£26.40**

**Coffee and walnut** ..... **£26.40**

**Lemon drizzle** ..... **£26.40**

**Chocolate fudge** ..... **£26.40**

**Orange and poppy seed** ..... **£26.40**

**Sticky toffee gateau** ..... **£26.40**

**Toffee apple sponge** ..... **£26.40**

**Coconut and jam sponge** ..... **£26.40**

**Biscoff cake** ..... **£29.70**

**Carrot cake** ..... **£29.70**

**Black Forest gateau** ..... **£29.70**

**Pineapple upside-down cake** ..... **£29.70**

**Traybakes** ..... **£48.40**

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** ..... **£330**

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** ..... **£55**

**Susie's Photo Booth** ..... **£300**

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** ..... **£140 · £185 · £220**

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

**White chair covers and sashes** ..... **£3.30 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.