

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

Accommodating up to 140 guests for a seated wedding breakfast, bridal couples can choose from a range of dining options, including a formal seated dinner, hot buffet or an informal BBQ.

We are licensed to hold both outside & inside wedding ceremonies.

The venue is available for your exclusive use, it is the perfect choice for your Special Day.



Happily Ever After Begins Here



Wedding Ceremonies can be conducted either inside in our Woodlands Suite or outside in our beautiful secluded garden, with its Victorian Gazebo. (weather dependant)

We are happy for you to personalise your Wedding with decorations for your ceremony.



If you are contemplating having a Civil Ceremony here at Silverstone Golf Club please check the date is available with us before contacting the registrars.

Aylesbury Vale Registrars

01494-475092

Email:

ceremonies@buckinghamshire.co.uk

A Relaxed Atmosphere



Your Wedding reception can be held in our beautiful fully lined ivory marquee, a blank canvas for you to add your key colours, with chair sashes, table runners, table decorations and bunting.

We also have a stunning function room, The Woodlands Suite is a large airy room with floor to ceiling windows with it own bar & dance floor, fully exclusive for your use — this room can be decorated to your theme.

Our dedicated Wedding 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 with suppliers.



Personalise Your Day





WEDDING FACILITY OPTIONS

Red carpet entrance and ceremony aisle,
dedicated wedding organiser, white table linen, service staff,
your own exclusive bar.

Option 1

The Greeting Room - for your welcome drink and canapés leading into the

Woodlands Suite

The Woodlands Suite– with private bar, dance floor, ideal for a band or disco for your evening reception or for your Wedding Breakfast.

The Marquee (April-September) stunning fully lined sitting in your exclusive garden with its Victorian styled gazebo.

The perfect place for your Wedding Breakfast.

Sunday-Friday £1500.00 Saturday £1700.00

Option 2

The above without the Marquee Option

Sunday-Friday £1200.00 Saturday £1500.00

Civil Ceremony if required £400.00 (Inside or Outside)

FOR WINTER WEDDINGS 1st OCTOBER- MARCH 31st

Take £200.00 Off Room Hire Price



The Perfect Accommodation

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

We have fourteen bedrooms onsite.

Silverstone Golf Club is perfect for hosting pre wedding dinner the night before the big day and group breakfasts in our restaurant.

The Bridal Suite is a beautiful large bedroom where the bride and bridesmaids can all get ready together, plenty of room for

hairdressers, make up artists and the all important photographer.

Special room rates are available for your Wedding Guests.

We do like you to take out all our Wedding Accommodation for your guests the cost per bedroom including breakfast is £120.00 Per Night

The Bridal Suite Price is £130.00 Per Night inc breakfast







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



The Following Dishes have been designed by our Chefs

with you in mind.

£52.00 Per Person

Please Select one starter, one main & one dessert for your whole Wedding Party & one vegetarian starter, main & dessert.

Starters

Chicken & Apricot Terrine

With homemade chutney & crusty bread

Chefs Home-Made Soup (select one) served with crusty bread

Roasted Red Pepper (v)

Cream Of Vegetable (v)

Tomato & Basil (v)

Carrot & Coriander (v)

Tomato Bruschetta With Basil, Garlic & Olive Oil

With rocket & balsamic dressing (v)

Duo Of Seasonal Melon with Parma Ham

Accompanied with a raspberry vinaigrette

Creamy Garlic Mushrooms (v)

Served with crusty bread

Chargrilled Mediterranean vegetables with baby mozzarella balls (v)

With basil oil & balsamic glaze

Intermediate Sorbet Course (Supl) £5.75

Lemon Sorbet

Mango Sorbet

Champagne Sorbet



Main Courses (Select one)

Lamb Shank with a rich minty gravy

Slow roasted pork loin with a cider jus

Pork & leek sausages with pan cooked cranberry chutney

Salmon fillet marinated in honey & basil

Slow cooked beef with a red wine sauce, caramelised shallots & Yorkshire pudding

Roasted Turkey with sage & onion stuffing, pigs in blankets and traditional gravy

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

Accompaniment Choice (please select one)

Creamed potatoes infused with wholegrain mustard

Dauphinoise potatoes

Roasted potatoes

Creamy Mash Potato

Ramen Noodles

Vegetable Choice (please select one)

Medley of vegetables (carrots, peas, broccoli)

Glazed roasted root vegetables

Creamed leeks & peas

Cauliflower cheese, broccoli & carrots



Vegetarian Main Courses (Select one)

Sun blushed tomato & brie tartlet accompanied by a leek sauce

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

Red cabbage roulade with brie & red onion marmalade

Goats Cheese & Red Onion Tart

Cheese Course

Can also be served as a dessert

Supl £9.00

Selection of four cheeses with celery, grapes & savoury biscuits

per person

Desserts

Homemade traditional tiramisu served with caramel sauce

Baked Vanilla cheesecake with a raspberry coulis

Mixed Berry Eaton Mess

Chantilly cream filled choux bun with chocolate sauce

Classic Fudge Brownie served with vanilla ice cream

Chocolate Fudge Tart _ caramel chocolate tart with honeycomb

Sticky Toffee Pudding served with butterscotch sauce & vanilla custard

We also offer children's menus for children aged 10 & under £15.00

Main & Dessert.



EVENING CATERING

Traditional Hog Roast

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

£23.00 Per Person (if in conjunction with Wedding Breakfast)
£26.00 Per Person (for later Weddings dining after 6.00pm—just evening food)

Please select 4 savoury items from the options below:

Coleslaw, potato salad, Caesar salad, jacket skins & sour cream, mixed leaf salad, spicy wedges & sour cream, couscous, corn on the cob, half jacket potatoes, Chips, Rice Salad.

BBQ Menu (minimum of 60 people)

£23.00 Per Person (if in conjunction with Wedding Breakfast)
£26.00 Per person (for later Weddings dining after 6.00pm—just evening food)

Prime 100% beef burgers & baps

Pork & leek sausages <u>or</u> Honey & lemon mini chicken skewers, Vegetable kebabs, vegetarian burgers, vegetarian sausages (please choose two)

Potato Salad

Fried Onions

Coleslaw

Corn on the cob

Caesar salad

Selection of dressings & sauces

EVENING CATERING



Evening Buffet (only in conjunction with Wedding Breakfast)

Mini Burgers with tomato relish, assorted finger sandwiches, warm sausage rolls, mini hot dogs, assorted quiches, bacon & cheese turnovers, jacket wedges, spicy wedges, southern fried chicken goujons, vegetable crudités with dips, pizza slices, savoury crisp selection, lemon & pepper chicken drumsticks, samosas, vegetable spring rolls, onion bhajees.

6 Items £14.00 8 Items £17.00 10 items £20.00

Bacon Baps (Minimum 60 Guests)

(only in conjunction with Wedding Breakfast)

Served with fries & relishes £10.00 Per Person —why not have this as an extra at midnight when your guests are getting ready to depart.

<u>Traditional Fish & Chip Van (Minimum 80 Guests)</u>

£16.00 Per Person

EVENING DESSERTS

To add an Evening Dessert (Supl £5.50)

New York Cheesecake with coulis

Chocolate Profiteroles drizzled with chocolate sauce

Zesty Lemon Cheesecake with double whipped cream



A Traditional Wedding Carvery

£42.00 Per Person

Choose one dish from each course for your Wedding Party (min 50 people max 120)

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

STARTERS

- * Brussels Pate with homemade chutney & crusty bread
- * Trio of Melon with Parma Ham accompanied with a raspberry vinaigrette
- * Chef's Home-made Soup with sea salted & pepper croutons

Please choose from

Cream of tomato and basil soup
Seasonal Vegetable Soup
Leek & Potato Soup

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 & The Trimmings

DESSERT

- * Zesty Lemon Cheesecake with raspberry coulis
- * Fresh Cream Profiteroles drizzled with chocolate sauce
- * Apple Tartelette with Crème Anglais

Freshly brewed coffee and tea with chocolate mints



Drinks packages

Platinum £23 per person

A welcome glass of Champagne or Pimm's with Lemonade

Two glasses of our selected house wine (Red, White or Rose)

A glass of Champagne for the toasts

Gold £22 per person

A welcome glass of Prosecco

Two glasses of our selected house wine (Red, White or Rose)

A glass of Prosecco for the toasts

Silver £21 per person

A welcome glass of Bucks Fizz

Two glasses of our selected house wine (Red, White or Rose)

A glass of Prosecco for the toasts

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

Those Little Extras

Our Disco £400.00

Our DJ is happy to play any tunes you require, he always gets the party going & we always get fantastic compliments from guests.

White chair or black covers Including sash colour of your choice £4.00 Per Chair

Decorative wooden chiavari chairs & sashes £3.00 Per Chair

Coloured Table Runners to match your theme £4.00 Per Table

Canapes on arrival

3 items £6.00 per person 5 Items £10.00 per person

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