



Functions & Events Brochure

More than just a golf course

Simply the Right Venue for All Occasions...

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Greens Restaurant

Collingtree Park Golf Club

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Planning Your Event...

Our Team here at Greens Restaurant & Bar will assist you in planning your function and can answer any questions you may have along the way, what we can offer:

- Up to 100 for a 3 Course Dinner Event
- Up to 145 for a Buffet Style Event
- 145 Maximum Capacity

Here at Greens Restaurant & Bar, we can offer packages from Room Hire only to Full Service and Decor, our Team will meet with you and go through the various catering options and any extras we can help you with such as decor, entertainment and accommodation.

The Best Way to Experience our Venue is to Come in for a Viewing...

Please arrange a meeting with one of our Team who will be delighted to show you around Greens Restaurant & Bar at Collingtree Park Golf Course.

Room Hire Charges

Monday – Thursday

£95.00

Friday

£195.00

Saturday, Sunday & Bank Holidays

£295.00

Chef's Handcrafted Buffet Menu's

Finger Buffets

Classic stylish finger food giving your guests some excellent choices of skilfully prepared light buffet items whilst they mingle.

Bronze Finger Buffet £10.95pp

(Only available Mon- Thurs)

6 Savoury Items

Silver Finger Buffets £13.95pp

8 Items -7 Savoury 1 sweet

Gold Finger Buffet £16.95pp

8 Savoury 2 Sweet

Options

Hickory BBQ drumsticks
Pork & apple cocktail sausage rolls
Royal Dim Sum sweet chilli dip
Spicy sweet corn cakes sriracha mayonnaise
Assorted finger sandwiches (meat-fish-vegetarian options)
Savoury Welsh rarebit toasts
Corn chips, guacamole & spicy salsa
Mini beef burgers
Mini Bakewell tarts
Mini chocolate & orange tarts
Jerk chicken wings, pineapple salsa
Homemade sausage rolls
Breaded fish goujons with tartar sauce
Onion bhaji's, mango chili dip
Filled bridge rolls (meat-fish-vegetarian selection)
Hummus, vegetable crudités
3 cheese straws
Assorted mini reception pastries

Selection of sandwiches (meat-fish-vegetarian selection)
Homemade vegetarian sausage rolls
Southern fried chicken goujons
Moroccan falafels
Vegetable crudités with dips
Kettle chips

Fork Buffets

A wide selection of beautifully prepared food choices served as a walk through buffet giving your guests a meal to remember

Classical Fork Buffet £19.95

Carved Honey Glazed Ham
Poached Salmon Fillet
Roast Pepper and Green Onion Frittata
Baby new Potatoes in Parsley Butter
Homemade Coleslaw
Heritage Tomato Salad with Red Onion and Basil
Cucumber and Dill Salad
Selection of Breads
Selection of Sauces and Dressings

Dessert
Lemon and basil cheese cake
Profiteroles pyramid with a chocolate sauce
Fresh fruit

Oriental Fork Buffet £16.95

Shredded Peking duck
Szechwan chilli chicken
Sticky smoked tofu
Duck wraps
Selection of sauces
Oriental shredded salad
Royal dim sum selection
Prawn crackers
Fruit platter

Tex-Mex Fork Buffet £13.95

Tex-Mex
Pulled BBQ Pork
Southern-Fried Vegan Pattie
Spicy Potato Wedges Chipotle Mayonnaise
Soft Bread Rolls
Buttered Corn on the Cobs
Hand Cut Coleslaw
Chef's Fresh Baby Leaf Salad
Guacamole-Sour Cream-Salsa

(Optional additional dessert; Fruit platter +£2pp, other desserts +£4pp & cheeseboard +£5pp)

Drink Packages

Gold Drinks Package

From £17.50
Choice of welcome Drink
½ bottle house wine
Glass Prosecco to toast

Silver Drinks Package

From £13.50
Reception Drink
½ bottle of house wine

Bronze Drinks Package

From £5.50
Glass of Red /White wine
Alternatives-Beer
Soft drink

**Other beers, wines and sparkling wines are available;
prices above are based on our house wine. Please get
in contact with regards to upgrades or individual
requirements**

Receptions

Welcome your guests in style with a selection of canapes with your
welcome drink.

Examples below

£1.00pp per Canape-Minimum order x3 (to discuss)

Smoked salmon cream cheese toasts

Mini crab cakes lemon emulsion

New York pastrami on rye

Lamb kofta minted yoghurt

Mini onion bhajis, mango chilli dip

Italian tricolour salad spoon

Mini lemon meringue pies

Chocolate raspberry tart

Strawberries & Cream

Selection of x6-£7.95

Selection of x4-£5.95pp

Private Dining at Greens Restaurant

Gold-3 Courses 3 choices £27.95

Silver-3 courses 2 Choices £24.95

Bronze-2 course 1 choices £19.95

(Set menu with dietary requirements)

Prices includes complimentary tea or coffee

(Example menus)

Starters-Non-Vegetarian

Char-grilled Caesar Salad, Romaine Parmesan garlic croutons
Cured duck salad endive and caramelized orange walnut dressing
Crayfish Cocktail, bloody Marie Sauce
Chicken liver parfait with onion marmalade
Bruschetta, cured tomatoes & Parma ham
Cured Mackerel, tomato confit, lemon chilli oil
Thai Fishcakes, shredded oriental salad
Cured salmon celeriac remoulade (*£1.50 supplement*)

Starters-Vegetarian

Whipped goats cheese mousse, heritage beetroot, wild rocket
Marinated olives, cured tomatoes, baba ganoush flat bread (Vegan)
Brie, sweet red onion flan
Tabbouleh falafels hummus (Vegan)
Char-grilled asparagus egg sun blushed tomato salad bowl
Thai sweetcorn cakes, shredded oriental salad
Feta, roasted red onion, baby spinach watermelon
Wild Mushrooms gruyere puff pastry case (*£1.50 supplement*)

Main Courses-Non-Vegetarian

Chicken supreme smoked garlic butter cauliflower puree chateaux potatoes
Duck Confit, morello cherries, fine beans sweet red onions sautéed potatoes
Rib eye steak, slow roast tomatoes mushrooms chipped potatoes (£4.00 Supplement)
Braised Rump of lamb, oregano tomatoes spinach creamed potato (£2.00 Supplement)
Seared Seabass, new potato's char-grilled asparagus, peppers, fennel
Smoked paprika baked Salmon, tomato chilli confit, spelt grain chestnut mushroom risotto
Cod loin-herb crumb, pea puree, buttered new potatoes, Parma ham crisps(£4.00 Supplement)
Blackened creole spiced Hake, parmentier potatoes charred vegetables Salsa, (£2.00 Supplement)
Slow cooked short rib of beef bubble and squeak roasted vegetables

Main courses-Vegetarian

Portobello mushroom en-croute, Roast broccoli Chateau potatoes (vegan)
Roast Aubergine walnut roast, parmentier potatoes charred vegetables salsa Verdi
Cauliflower steak, slow roast tomatoes mushrooms chipped potatoes(vegan)
Wild mushroom risotto truffle oil rocket baby plum tomatoes
Moroccan chick pea tagine fruit & nut cous-cous, minted cucumber (vegan)
Sweet potato goats cheese pie spinach creamed potatoes
Roast peppers spiced grains harissa sautéed potatoes (vegan)
Spinach ricotta cannelloni, baby leaves, parmesan, balsamic dressing

Desserts

3 chocolate brownie berry compote vanilla pod ice cream
Apple crumble tart cinnamon ice-cream salted caramel
White chocolate and raspberry cheesecake
Seasonal fruit bowl brandy snap, vegan ice cream (vegan)
Dark chocolate hazelnut torte cardamom cream
Mascarpone date flan espresso ice-cream
Lemon bramley apple meringue pie
Continental Cheese board grapes country chutney (£2.00 Supplement)

4th Course

£5.00pp

Add a family service cheese board or fresh fruit platter to finish your meal

Terms & Conditions

Our Events Manager will contact you within the next few days to arrange a viewing to discuss your requirements further.

We will provisionally book your required date which we can hold for 14 days without deposit.

Confirm your event date by returning with a Deposit of £350.00.

Our Events Manager will then send you an email confirming your booking and details discussed so far.

Two Weeks prior to your event our Events Manager will be in contact to ensure every final detail is correct and to finalise your menu choices and numbers for your event.

THE FINAL BALANCE IS DUE 14 DAYS PRIOR TO YOUR EVENT

Terms & Conditions for events at Collingtree Park Golf Club

At Collingtree Park Golf Club and Greens we strive to offer our guests the highest level of customer service. In order for us to do this please review our terms and conditions detailed below:

Provisional bookings will be held for up to 14 days.

We will give you 72 hours notice to confirm your booking should another customer require the same date within this 14 day provisional booking period.

A non refundable deposit of 20% of the anticipated event package (minimum of £350) is required to secure and confirm your booking.

Full payment, along with menu choices and final details for your event are required 14 days before the date of your event.

Deposits and final payments are non-refundable and cannot be transferred to credits or other products.

The management of Collingtree Park Golf Club and Greens reserve the right to refuse the sale of alcohol to intoxicated persons and to escort off the premises any persons causing a disturbance to other persons.