

CONGRATULATIONS!



Congratulations on your engagement and thank you for choosing the Coulsdon Manor Hotel & Golf Club as a potential venue for one of the most important days of your life.

Whatever your requirements, our experienced staff will be on-hand to discuss your needs for all stages of your day. We pride ourselves on offering a personal and professional service, working with you to make sure that your day turns out just as you dreamed.

Coulsdon Manor was rebuilt in the 18th century as a country retreat and offers all the charm you would expect from a country house, making it an idyllic venue for your civil ceremony and subsequent celebration.

Whether you are planning a small intimate get together or something larger, we have a variety of options to suit your needs.

Wedding Ceremonies & Civil Partnerships

We have two suites that are licensed for the solemnisation of civil ceremonies;

The Churchill Suite which is licensed for up to 60 people seated and the Blenheim Suite which is licensed for up to 100 people seated.

Ceremony Room Hire

The Blenheim Suite	The Churchill Suite
£350.00	£350.00

Room hire does not include the registrar fees for conducting the ceremony. In order to book your registrar and make the arrangements for your ceremony, you will need to contact Croydon Registry Office on 020 8726 6300.

Wedding Suites

The Blenheim Suite

Our second largest, can accommodate up to 80 people for a wedding breakfast and 120 for a reception. This suite is self-contained with its own purpose-built bar and private outdoor courtyard.

The Manor House

Situated on the ground floor overlooking the terrace, our Manor House makes a spectacular venue with its high ceilings, chandelier and muralled walls. When you choose The Manor House, you also have exclusive use of the Cocktail Bar so that you can have up to 120 of your friends and family with you to celebrate and 200 for an evening reception.

We also have a selection of smaller function rooms that can cater for up to 20 people should you feel that any of the above rooms are too large for your group.



Room Capacities

Suite	Maximum Numbers
The Churchill Suite	60 for a civil ceremony
The Blenheim Suite	80 wedding breakfast 120 evening reception
The Manor House	120 wedding breakfast 200 evening reception

Vintage Wedding Package

To include:

One glass of Buck's Fizz on arrival

3 course wedding breakfast from vintage menu

One glass of house wine with your meal

One glass of sparkling wine for your toast

Five item evening finger buffet

Table plan

White linen tablecloths and napkins

Red carpet

Evening DJ

Complimentary reception room hire

Complimentary overnight stay for bride & groom with bubbly

Discounted rates for 10 further bedrooms for your guests

Menu tasting 6 months prior to your wedding



Minimum 60 guests at £85.00 per adult

Children under 12 years £20.00 per child

Subject to availability

Vintage Menu Selector

Please select one starter, one main and one dessert to form a 'set' meal

To Start

Leek & potato soup

Bocconcini mozzarella pearls & cherry tomato salad

With basil pesto dressing

Salad of melon, grape, cous cous and cucumber

Ginger & lime dressing

Ham hock & parsley terrine

With pickled vegetables & toasts

To Follow

Ballentine chicken supreme

Chicken breast filled with goats cheese, wrapped in parma ham with fondant potato, wilted spinach, roasted cherry tomato & cider cream sauce

Duo of porks

Belly & pork tenderloin with colcannon mash fine beans & sage jus

Pan fried cod loin

With confit new potato, pancetta & samphire, lemon butter sauce

Vegetarian moussaka & apple tzatziki

With soft tomato & herb sauce

To Finish

Warm sticky toffee pudding

With toffee sauce

Glazed lemon tart

With raspberry sorbet

Fresh fruit salad

With cream

White chocolate cheesecake

With dark chocolate tuile

Crystal Wedding Package

To include:

One glass of Prosecco on arrival

3 course wedding breakfast from crystal menu

Half a bottle of house wine per person with your meal

One glass of Prosecco for your toast

Five item evening finger buffet

Table plan

White linen tablecloths and napkins

Red carpet

Evening DJ

Complimentary reception room hire

Complimentary overnight stay for bride & groom with bubbly

Discounted rates for 10 further bedrooms for your guests

Menu tasting 6 months prior to your wedding



Minimum 60 guests at £95.00 per adult

Children under 12 years £20.00 per child

Subject to availability

Crystal Menu Selector

Please select one starter, one main and one dessert to form a 'set' meal

To Start

Rolled dill cured gravadlax & smoked salmon

With parmesan tuile, lemon & caperberry dressing

Parma ham & crumbled goats' cheese salad

With walnut dressing

Chicken & pistachio terrine

Mixed herb salad & saffron mayonnaise

Fish Ceviche, colourful & light salad

Chopped chilled fish, chilli, avocado, lime, tomato, cucumber

To Follow

Braised beef blade (flat iron steak)

A full flavoured cut from the chuck primal with a line of muscle running through the centre giving the meat a full flavour, with horseradish mash & fine beans

Fillet of seabass

Crushed baby new potatoes, glazed chantanay carrot, fine beans & champagne butter sauce

Honey glazed duck breast

With celeriac puree, fondant potatoes, broccoli spears & rosemary jus

Mediterranean vegetable Tian

Tower of roasted vegetables with brunnoise ratatouille, rocket & basil dressing

To Finish

White chocolate pannacotta

With raspberry coulis

Strawberry mousse

With shortbread

Warm apple tart tatin

With salted caramel ice cream

Duo of English cheeses

With grapes, chutney & biscuits

Diamond Wedding Package

To include:

One glass of Champagne on arrival

Six choice canapés selection

3 course wedding breakfast from diamond menu

Tea/coffee/petit fours

Half a bottle of house wine per person with your meal

One glass of Champagne for your toast

Five item evening finger buffet

Table plan

White linen tablecloths and napkins

Red carpet

Evening DJ

Complimentary reception room hire

Complimentary overnight stay for bride & groom with bubbly

Discounted rates for 10 further bedrooms for your guests

Menu tasting 6 months prior to your wedding



Minimum 60 guests at £99.00 per adult

Children under 12 years £20.00 per child

Subject to availability

Diamond Menu Selector

Please select one starter, one main and one dessert to form a 'set' meal

To Start

Confit duck & chicken terrine

With raisin puree, pear chutney & brioche toasts

Trio of smoked fish

With pickled shallot, caper & herb salad & horseradish crème fraiche

Oriental beef salad

Fine slices of rare beef, peppers & spring onions bound with honey & soya dressing with mixed leaf

Golden beetroot & goats' cheese salad

With honey & balsamic dressing

To Follow

Braised lamb shank

With sweet potato mash & mixed bean cassoulet

Roasted salmon fillet Vaudois

With potato rosti, braised leeks, white wine butter sauce

Fillet of beef Rossini with duck foie gras toast

Gratin dauphinoise, fine beans, port wine jus

Medley of fish fillets

Tuna, cod, salmon & hake presented with potato & pea terrine, wilted spinach & a creamed lobster bisque

To Finish

Assiette of chocolate

Mixed chocolate desserts

Almond & pear tart

With amaretto crème anglais

Lime cheesecake

With dark chocolate tuile

British cheese plate

With chutney, grapes & biscuits

Children's Menu (under 12's)

£20.00 per child

Please select one starter, one main and one dessert to form a 'set' meal

To Start

Chicken Satay

With lettuce and mayonnaise dip

Soup & Bread

Salmon Mousse

With salad and toasts

Crudités and Dip

Garlic Bread

To Follow

Cheese & Tomato Pizza

With carrot and lettuce salad

Chicken Nuggets

With French fries and peas

Cod Goujons

With chunky chips and peas

Beef Skewer

With rice and gravy

To Finish

Selection of Ice Cream

Chocolate Brownie

With Vanilla Ice Cream

or half portion Adult Menu

(Includes jugs of squash for arrival drink and drinks with meal)

Vegetarian/Vegan Menu

To Start

Vegetarian/Vegan Soup

Asparagus and Wild Mushroom Tartelette

With basil pesto dressing

Pearled Melon & Vegan Feta Salad

With raspberry dressing

Lemon & Herb Roasted Pepper and Fennel Salad

With citrus dressing

To Follow

Cauliflower Steak

With sweet potato puree and blackened mushrooms

Mediterranean vegetable Skewers

With saffron rice and soft basil and tomato drizzle

Butternut Squash Risotto

With grilled vegetable and ratatouille stack

Vegetarian Moussaka Rolls

With apple tzatziki

Vegetarian desserts and any other special dietary needs catered for
according to requirements

Canapés

Please select 3 items at £8.00 per person or 4 items at £10.00 per person

Cold Canapés

Goats cheese mousse & confit red onion tartelette

Smoked chicken & mango crostini

Tiger prawn & pearled melon

Bresaola (*Italian air-dried beef*)

Smoked salmon & cream cheese blinis

Pearled melon & Parma ham

Pesto & tomato tartelette

Bruschetta with tomato, olive & mozzarella



Hot Canapés

Mini vegetable quiche

Chicken croquette

Chicken tikka skewer

Crab profiteroles

Rare roast beef & horseradish crostini

Olive & mozzarella arancini

Mushroom caps filled with crab mousse

Evening Finger Buffet Menu

Please select 5 items to create your evening finger buffet menu.

Additional items at £2.00 each

*Cheese Platters price upon request

Tea/coffee @ £2.95 per person

Selection of Sandwiches

(egg mayo, tuna, cheese & pickle, ham)

Mozzarella & Tomato Pizza

Selection of Quiches

Chicken Satay with Peanut Sauce

Goujons of Plaice with Tartar Sauce

Sausage Rolls

BBQ Chicken Drumsticks

Strips of Chicken Tikka with Minted Yoghurt Dressing

Cocktail Sausages in Spicy Honey Sesame Seed Dressing

Mini Pork Ribs in BBQ Sauce

Beef Satay with Teriyaki Dipping Sauce

Vegetable Samosas with Yoghurt Dip

Vegetable Spring Rolls with Chilli Dip

Vegetable Goujons with Coriander Salsa

**Crudities served with Sour Cream,
Mayo & Sweet Chilli Dips**

Barbecue Selection

5 Items from hot BBQ - £19.50 | 6 Items from hot BBQ - £21.95

Supplement £6.00 per person to upgrade from evening buffet to BBQ

Lamb Cutlets

Glazed Pork Sausages

Beef Burgers

Cajun Chickens

Vegetable Kebabs

Lamb & Mint Burgers

Teriyaki Beef Kebabs

Marinated Salmon Steak

BBQ Pork Ribs

BBQ Chicken Drumsticks

Selection of 5 Salads and Basket of Breads *(Included)*

Hog Roast

Minimum 100 to be catered for - £18.00 per person

Locally reared Hog Roast

Served with apple sauce and bread rolls

Together with Chef's Selection of salads

Accommodation

At the end of a long day, you or your guests may wish to stay and relax without the worry of trying to get home and we are able to offer preferential rates for you and your guests.



Package Offer

10% DISCOUNT

FROM WEDDING PACKAGE

Monday - Fridays or Sundays

10% discount applies to the Vintage, Crystal and Diamond Package price only.

Terms & Conditions

1. The Hotel reserves the right to require full payment four weeks prior to holding a wedding/private function.

Blenheim Suite - minimum numbers are 60

Manor House - minimum numbers are 80

2. All deposits are non-refundable.

3. In the event of cancellation of any confirmed booking or non arrival by the customer, the customer shall pay to the Hotel a cancellation or non arrival fee. However, the Hotel shall do its utmost to re-let the space, but if having used their best endeavours, the Hotel is unable to do so, the following cancellation charges will apply:

4. Where a cancellation of an event, or reduction in numbers for a conference, accommodation or pre-booked facilities is made, the following charges will apply:

If the booking is for less than 50% of the Hotels total number of bedrooms or in the case of room hire bookings only:

a. 91-120 days before the date 20% of anticipated revenue

b. 61-90 days before the date 40% of anticipated revenue

c. 31-60 days before the date 60% of anticipated revenue

d. 15-30 days before the date 80% of anticipated revenue

e. 0-14 days before the date 100% of anticipated revenue

For bookings of half or more of the Hotels bedrooms:

a. 120-150 days before the date 25% of anticipated revenue

b. 91-120 days before the date 50% of anticipated revenue

c. 31-90 days before the date 75% of anticipated revenue

d. 0-30 days before the date 100% of anticipated revenue

5. All cancellations must be made in writing otherwise 100% charge will be made for the total business lost.

6. The Hotel reserves the right to cancel any booking forthwith, without any liability on its part in the event of damage or destruction to the Hotel by fire or any other causes, any shortages of labour or food suppliers, strikes, walkouts or industrial unrest or any other cause beyond the control of the Hotel, which shall prevent it from performing its obligations in connection with any booking. In these circumstances, every effort will be made to accommodate the booking in another similar hotel of equal standard.

Terms & Conditions

7. The Customer shall notify the Hotel in writing not less than four weeks prior to a function or event of the final numbers attending.(minimum numbers apply). If a customer's booking is accepted by the Hotel on the basis that a minimum number will attend the function for which the booking is made, the amount payable shall be calculated on such minimum numbers or the numbers actually attending, whichever is the greater.
8. If the numbers of persons attending is reduced by 10% or more from the original number guaranteed, the Hotel reserves the right to change the booking to a different suite, or room (as best fits the numbers involved).
9. All meetings/functions timings must be agreed in advance and noted on Hotel Planner to be sent and signed by the Hotel at the time the booking is made.
10. The conference rooms and exhibition space or any part thereof shall not be sublet by the customers to any third party without prior consent of the Hotel.
11. The Hotel does have air conditioning in selected rooms. If this facility fails for reasons beyond our control, the Hotel cannot be held responsible or accept a claim. We will, however, in the event of this failure, still be able to provide all the other facilities as contracted.
12. The Hotel cannot accept responsibility for the property of customers or guests left in the Hotel. Cloakrooms are provided for the convenience of customers and guests but any goods deposited in the cloakrooms are deposited at the owners risk and without obligation on the part of the Hotel. We refer to the Hotel Proprietors Act 1956, of which a copy is available for inspection at the reception desk.
13. The Client shall be responsible for any damage caused to the Hotel or the furnishings, utensils and equipment therein by the wilful act or default of the customer or guests of the customer and shall pay to the Hotel on demand the amount required to make good or remedy such damage.
14. The Client shall not store or place in the Hotel or the other buildings on the site or in the grounds any inflammable, combustible or objectionable substances or liquids.
15. The affixing of signs, displays and posters to walls may only be carried out with the consent of the Hotel.

Terms & Conditions

16. We cannot allow food or drink other than that purchased on the premises to be consumed within the Hotel by the Client or guests of the Client.
17. On the day of arrival bedrooms are not retained after 18.00 hours unless one night's terms have been paid in advance or written confirmation has been received of the expected time of arrival. Check in time is 15.00 hours or later. Guests arriving prior to 15.00 hours may leave luggage in reception if their room is not ready. Check out time is 11.00 hours on the morning of departure.
18. Customers booking a corporate hospitality or team building event must ensure that the Company organising the event have adequate liability insurance with Health and Safety procedures plus the documentation required by the Law.
19. The Coulsdon Manor reserves the right to refuse the use of its name in any form of advertising or publicity.

These Terms and Conditions are non-negotiable at all times and stand as a legal binding document.

Contact us

Coulsdon Manor Hotel

Coulsdon Court Road,
Old Coulsdon
CR5 2LL

T: 08431 787 149

W: www.bespokehotels.com/coulsdonmanorandgolf

E: Btill.coulsdon@bespokehotels.com

“bespoke”
HOTELS