



WEDDINGS

CM

COULSDON MANOR HOTEL
& GOLF CLUB

ESTD 1850



Our History

The Coulsdon Manor Hotel as it's known today sits in Old Coulsdon, a downland village that has its origins in pre-historic times. From the late 18th Century through to the early 20th Century, Coulsdon was a typical old-time village and Manor encompassing a ~ thousand acres of farmland and woodland; presided over by the local Squire and Rector with its little group of craftsmen supporting the needs of its farms and cottages. The current hotel building was built in 1850 by the third Squire of the Manor of Coulsdon, Thomas Byron. The fine Victorian house replaced the much smaller Hartley Farm, which could be dated back to the 13th Century.

Golf came to Coulsdon Manor shortly after the estate was purchased by a developer in 1923. The Harry Colt designed course has, although private at first, remained relatively unchanged ever since, with it been opened to the public as Coulsdon Court Golf Course on the 18th January 1938.

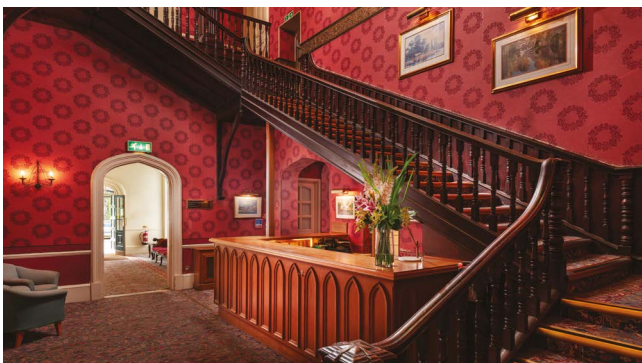




Ceremony & Wedding Suites

Our Blenheim Suite is licenced for civil ceremonies for up to 100 guests and can be used for wedding breakfasts for up to 80 guests or a reception for up to 120. The Blenheim Suite benefits from a private bar and two private terraces.

The Manor Room caters for 120 seated guests and up to 200 for an evening reception and overlooks our large terrace and a large private grassed area with sweeping views of the golf course. This beautiful room with high ceilings, chandeliers throughout, and muralled walls make the perfect space for you and your guests to dance the night away. The room also benefits from a large private bar and the use of our adjacent Churchill suite.



Wedding Package

Let us do the hard work, and to make life just a little bit simpler. We have included all you need to have an unforgettable day with us, but left just enough for you to make the day personal and memorable.

£99 per guest, to include:

- One glass of Prosecco on arrival
- 3 course wedding breakfast
- 4 choice canapé selection
- Half a bottle of house wine per person with your meal
- 1 Glass of Prosecco with your toast
- Five item evening buffet
- Red and white carpets
- White linen, tablecloths and napkins
- White chair covers
- Complimentary reception room hire
- Audio equipment for speeches
- Complimentary overnight stay for bride and groom
- Discounted room rates for your guests
- Menu tasting



Wedding Menu Selector

Simply choose from below. Firstly for your tasting, choose 2 for each course (6 dishes), then decide on 1 of each course to provide a set meal for your guests (3 dishes).

Starters

Leek & Potato Soup

Ham Hock & Parsley Terrine

Pickled Vegetables & Toasts

Salad of Melon

Grape, Cous Cous & Cucumber Ginger
& Lime Dressing

Rolled Dill Cured Gravdax & Smoked Salmon

Parmesan Tuile, Lemon & Caperberry Dressing

Confit Duck & Chicken Terrine

Pear Chutney & Brioche Toast

Oriental Beef Salad Fine Slices of Rare Beef

Peppers & Spring Onions Bound with Honey
& Soya Dressing with Mixed Leaf

Parma Ham & Crumbled Goats' Cheese Salad

Walnut Dressing

Light Salmon Mousse

Mixed Pepper & Tomato Salsa



Mains

Honey Glazed Duck Breast

Celeriac Purée, Fondant Potatoes, Broccoli Spears
& Rosemary Jus

Mediterranean Vegetable Tian Tower of Roasted Vegetables

With Brunnoise Ratatouille, Rocket & Basil Dressing

Fillet of Seabass

Crushed Baby New Potatoes, Glazed Chantany
Carrot, Fine Beans & Champagne Butter Sauce

Braised Lamb Shank

Sweet Potato Mash & Mixed Bean Cassoulet

Fillet of Beef

Pan Roasted with Gratin Dauphinoise, Fine Beans,
Port Wine Jus

Ballentine Chicken Supreme

Chicken Breast Filled with Goats Cheese, Wrapped
in Parma Ham with Fondant Potato, Wilted Spinach,
Roasted Cherry Tomato & Cider Cream Sauce

Vegetarian Moussaka & Apple Tzatziki

Soft Tomato & Herb Sauce

Roasted Salmon Fillet Vaudois

Potato Rosti, Braised Leeks, White Wine Butter Sauce

Desserts

Assiette of Chocolate Mixed Chocolate Desserts

British Cheese Plate

Chutney, Grapes & Biscuit

Wild Berry Cheesecake

Chocolate Tuile

Warm Sticky Toffee Pudding

Toffee Sauce

Glazed Lemon Tart

Raspberry Sorbet

White Chocolate Cheesecake

Dark Chocolate Tuile

Fresh Fruit Salad

Cream

Warm Apple Tart

Salted Caramel Ice Cream

Our chef will be happy to discuss any specific dietary requirements, allergens etc and will remain flexible to your needs.



For your younger guests

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

Children's Menu (under 12's)
£20.00 per child

Starters

Chicken Satay

With Lettuce & Mayonnaise Dip

Soup & Bread

Crudités & Dip Garlic Bread

Mains

Cheese & Tomato Pizza

With Carrot & Lettuce Salad

Cod Goujons

Chunky Chips & Peas

Chicken Nuggets

French Fries & Peas

Beef Skewer

Rice & Gravy

Dessert

Selection of Ice Cream

Chocolate Brownie

Vanilla Ice Cream

Includes jugs of squash for arrival drink and drinks with meal

Canapés

Then, choose 4 canapes:

Cold

Goats Cheese Mousse & Confit Red Onion

Tartelette

Smoked Chicken & Mango Crostini

Tiger Prawn & Pearled Melon

Smoked Salmon & Cream Cheese Blinis

Pearled Melon & Parma Ham

Pesto & Tomato Tartelette

Bruschetta with Tomato, Olive

Warm

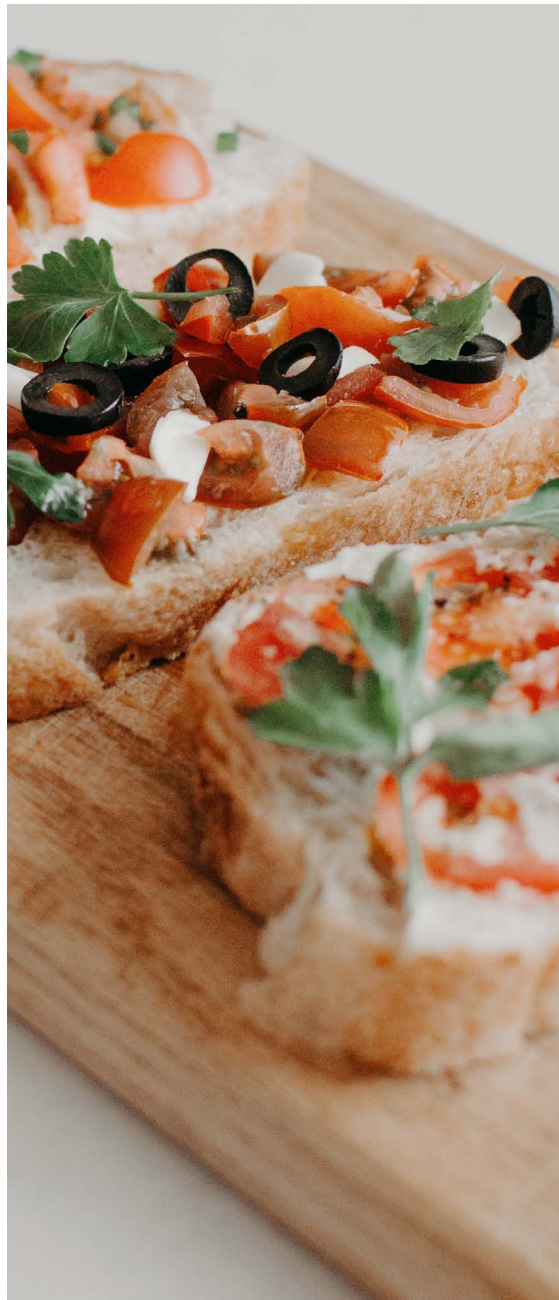
Mini Vegetable Quiche

Chicken Croquette

Chicken Tikka Skewer

Rare Roast Beef & Horseradish Crostini

Olive & Mozzarella Arancini



Evening Buffet

And finally, for your evening buffet, please choose 5 of the below:

Selection of Cocktail Sandwiches

(Egg Mayonnaise, Tuna, Cheese & Pickle, Ham)

BBQ Beef Mandu Dumplings

Indian Selection

(Onion Bhaji, Veg Samosa, Aloo Tikka)

Salt & Chilli Chicken Strips

Vegetable Spring Rolls with Sweet Chilli Dip

Duck Spring Rolls with Peking Sauce

Korean Fried Chicken with Hot Sauce

Goujons of Cod with Tartare Sauce

Filo Coated King Prawns

Cocktail Sausages in Honey & Sesame Dressing

Mini Pork Ribs in BBQ Sauce

Mini Scotch Eggs

Cheese & Onion Rings



