



# 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 18<sup>th</sup> Century through to the early 20<sup>th</sup> 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 13<sup>th</sup> 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 18<sup>th</sup> January 1938.



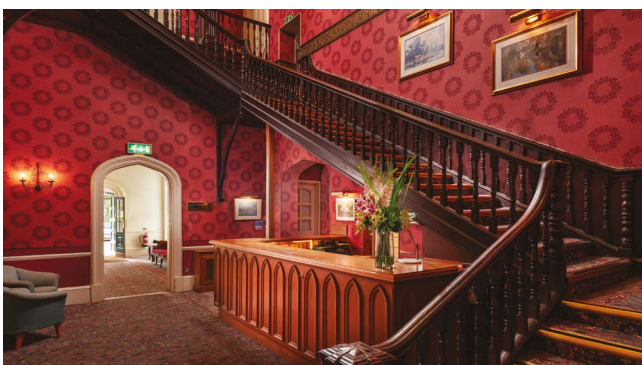




# Ceremony & Wedding Suites

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.

*And of course our experienced events co-ordination team will be happy to assist with any amendments, additions, or if you like, bespoke wedding package that best suits your needs.*

## £99 per guest, to include:

- 1 glass of Prosecco on arrival
- 3 course wedding breakfast
- 3 choice canapé selection
- A glass of wine per guest 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 (v)

### Ham Hock & Parsley Terrine

Pickled Vegetables & Toasts

### Salad of Melon (v)

Grape, Cous Cous & Cucumber Ginger  
& Lime Dressing

### Rolled Dill Cured Gravadlax & 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 (v)

Brunoise Ratatouille, Rocket & Basil Dressing

### Fillet of Seabass

Crushed Baby New Potatoes, Glazed Chantarray  
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 (v)

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 Strudel 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

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**Chicken Satay**

With Lettuce & Mayonnaise Dip

**Soup (v)**

**Crudités & Dip (v)**

**Garlic Bread (v)**

## Mains

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**Cheese & Tomato Pizza (v)**

With Carrot & Lettuce Salad

**Cod Goujons**

Chunky Chips & Peas

**Chicken Nuggets**

French Fries & Peas

**Beef Skewer**

Rice & Gravy

## Dessert

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**Selection of Ice Cream**

**Chocolate Brownie**

Vanilla Ice Cream

*Includes jugs of squash for arrival drink and drinks with meal*



# Canapés

Then, choose 3 canapes:

## Cold

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**Goats Cheese Mousse & Confit Red Onion (v)**

**Tartelette**

**Smoked Chicken & Mango Crostini**

**Tiger Prawn & Pearled Melon**

**Smoked Salmon & Cream Cheese Blinis**

**Pearled Melon & Parma Ham**

**Pesto & Tomato Tartelette (v)**

**Bruschetta with Tomato, Olive (v)**

## Warm

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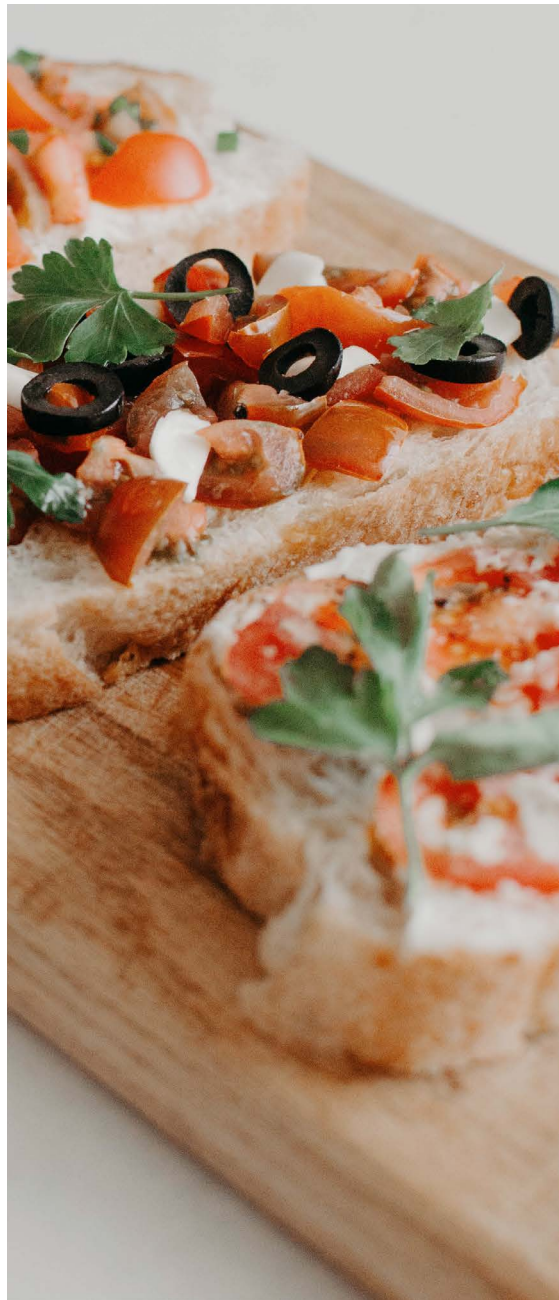
**Mini Vegetable Quiche (v)**

**Chicken Croquette**

**Chicken Tikka Skewer**

**Rare Roast Beef & Horseradish Crostini**

**Olive & Mozzarella Arancini (v)**



# Evening Buffet

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

## **Selection of Cocktail Sandwiches**

(Egg Mayonnaise, Tuna Mayo & Red Onion, Cheese Tomato & Pickle, Ham & Mustard)

## **Fried Chicken & Vegetable Gyoza**

## **Indian Selection (v)**

(Onion Bhaji, Vegetable Samosa, Aloo Tikka)

## **Salt & Pepper Squid**

Chilli Mayo

## **Vegetable Spring Rolls (v)**

Sweet Chilli Dip

## **Vegetable Nuggets (v)**

## **Korean Fried Chicken Hot Sauce**

## **Goujons of Cod**

Tartare Sauce

## **Filo Coated King Prawns**

## **Cocktail Sausages**

Honey & Sesame Seed Dressing

## **Mini Pork Ribs**

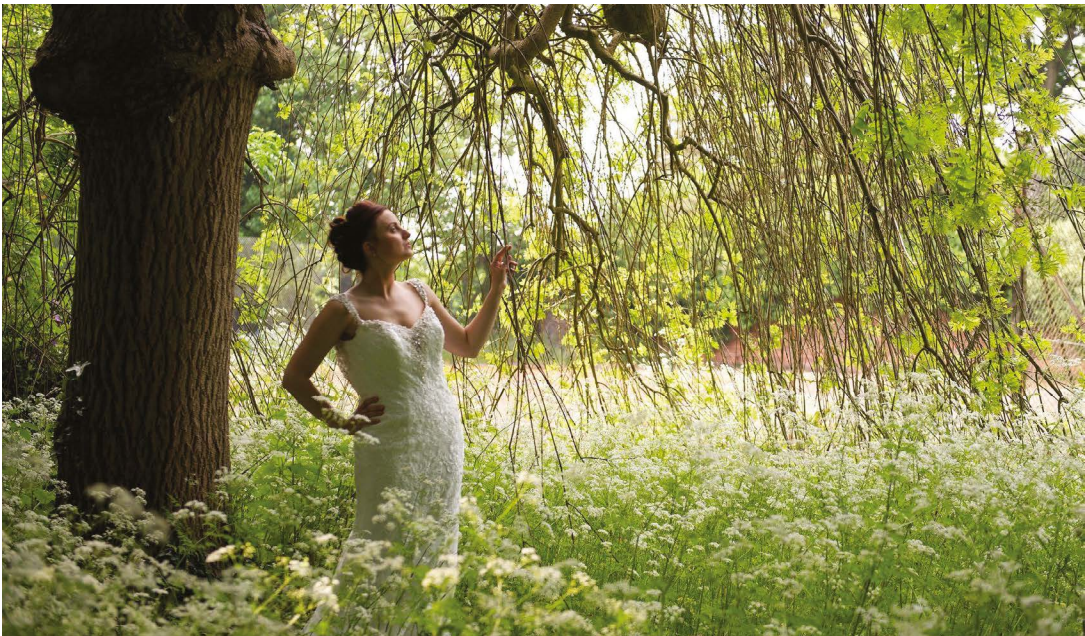
BBQ Sauce

## **Mini Scotch Eggs**

## **Cheese & Onion Rings (v)**

## **Pizza Bites (v)**





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