

Why Choose Hoebridge?

The Surrey Suite at Hoebridge Golf Centre sits surrounded by picturesque countryside amid three golf courses with stunning views over the Surrey Downs.

Our highly experienced and friendly team will happily go that extra mile to ensure that your Wedding Day is the perfect day that you always dreamed it would be. They will take every care to ensure that your day is well-co-ordinated and runs smoothly from start to finish exactly to your wishes.

We pride ourselves on the standard of our food and the quality of our service and offer the warmest of welcomes to you and your guests.

Our dedicated Food & Beverage Management Team are here to guide and assist you from the moment you book your wedding to the moment your last guest leaves at the end of the day. Through a series of pre-event meetings we will ensure that every detail is noted and delivered as you wish on the day.

ROOM HIRE

Monday and Tuesday	From £150.00
Wednesday & Thursday	From £200.00
Friday & Saturday	From £400.00
Sunday	From £100.00



Surrey Suite

The newly refurbished Surrey Suite has many windows helping to create a bright and fresh atmosphere. The room can seat up to 90 people for a sit down meal and can accommodate up to 140 for an evening buffet. Overlooking the 10th tee and the back of the 18th green of the Hoebriidge course, this area provides the perfect back-drop for wedding photographs.

We have a range of catering packages to suit your taste and 'wow' your guests, including formal buffets, carvery and dessert buffets.

With a range of long and round tables available, we will be able to provide table plans to suit you. (We have enclosed some suggested table plans for your consideration.) All tables come with white linen tablecloths and linen napkins.

Bar

The bar offers a wide range of drinks as well as an excellent choice of wines (if you would like a particular drink that we do not stock, please ask and we will aim to get it for you) and is licensed until 12 midnight for your evening reception. We can also offer a Bar Tab facility for reception drinks if required.

Additional Services

DJ & Disco until 11:45pm - £250.00 (subject to availability)

Chair covers including sash and set up - £4.00 per chair

A dance floor is available upon request.





HOEBRIDGE
Golf Centre

Wedding Packages

(Prices per head)

Reception Drinks

Sparkling wine or Champagne
(approximately 10 glasses per bottle)

Wine
(approximately 5 glasses per bottle)

Wine

See our wine list enclosed
On tables for Wedding Breakfast
(½ bottle per person)

Toast

To be served just prior to speeches
(1 bottle per 10 guests)

Bar Tab facility available (please ask for details)

Canapés

Smoked salmon and cream cheese blinis
Sautéed mushroom and parmesan tartlet
Brie and cranberry bruschetta
Chicken liver pate and onion marmalade
Vegetable spring rolls with hoi sin dipping sauce

Filo wrapped prawns with sweet
chilli dipping sauce
Roasted pepper and goats cheese tartlet
Mozzarella, cherry tomato and basil skewers

£4.25 per person for 4 canapés per person
or £1.20 per extra canapé per person



Prices correct at time of printing 1st April 2012



HOEBRIDGE
Golf Centre

Wedding Package 1

3 course meal £24.95 per person

(Select up to 2 dishes from each course)

Starters

Duck and orange paté with onion marmalade and toasted brioche
Roasted vegetable and mozzarella tartlet with basil pesto and mixed leaves
Smoked Scottish salmon with baby capers and dill
Leek and potato soup
Tomato and basil soup
French onion soup

Mains

Roasted chicken supreme with a mushroom, white wine and cream sauce
Oven roasted salmon with grilled asparagus and a soft herb beurre blanc
Ale Braised beef with baby onions and bacon
Garden pea, mint and goats cheese risotto

Desserts

Cream filled chocolate profiteroles with rich chocolate sauce
White and dark chocolate cheese cake with a Cointreau flavoured cream
Exotic fresh fruit salad with berries
Warm tart tatin with caramel sauce and vanilla ice cream

Freshly brewed coffee and chocolate mints





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Wedding Package 2

3 course meal £28.95 per person

(Select up to 2 dishes from each course)

Starters

Parma ham and Galia Melon
Prawn and crayfish tian bound in lime and coriander mayonnaise topped with baby leaves
finished with a mango coulis
Poached pear served with blue cheese ,toasted walnut and watercress salad
Field mushroom and chive soup
Roasted sweet potato and red onion soup
Italian tomato and roasted pepper soup

Mains

Roasted chicken supreme on an Italian style tomato sauce topped with mozzarella and rocket leaves
finished with basil pesto
Oven roasted sea bream fillet on olive oil mashed potato finished with a chive buerre blanc
Braised lamb shank cooked with root vegetables in a rich red wine and redcurrant sauce
with garlic mashed potato
Roasted aubergine filled with ratatouille topped with parmesan cheese

Desserts

Tart au citron with crème anglaise and lemon sorbet
Apple and berry tartlet crumble with vanilla ice cream
Rich chocolate ganache torte with pistachio ice cream
Baked crème brulee with fresh berries

Freshly brewed coffee and chocolate mints



Wedding Package 3

3 course meal £33.95 per person

(Select up to 2 dishes from each course)

Starters

Peppered mackerel and baby beetroot salad with horseradish cream
Warm caramelised red onion and goats cheese tartlet on balsamic dressed mixed leaves
Parma ham cherry tomato and boccacini salad finished with basil oil
Pan seared duck breast with orange reduction and baby leaves

Mains

Oven roasted guinea fowl on celeriac mash with a game jus topped with pancetta crisp
Roasted seabass fillet with a prawn buerre blanc and chive mashed potato
Pan seared lamb loin with a rich redcurrant and rosemary sauce with dauphinoise potatoes
Mushroom ravioli in a sage butter topped with wild mushrooms and truffle oil

Desserts

Assiette of desserts, lemon posset, chocolate truffle torte pistachio ice cream
Raspberry and shortbread mille feuille with chantilly cream
Warm toffee and pecan pie with crème anglaise and vanilla ice cream
Deep filled baked American cheesecake with a blueberry compote

Freshly brewed coffee and chocolate mints



Wine List

White Wines

Marqués del Turia Viura Sauvignon £13.25

SPAIN
Crisp, clean and dry

Keate's Drift Chenin Blanc £14.95

SOUTH AFRICA
Soft and rounded with hints of pear and apple

Pinot Grigio Delle Venezie, Villa Borghetti £16.50

ITALY
Gentle and dry with aromas of elderflower and spice

Terramater Vineyard Reserve Sauvignon Blanc £16.95

CHILE
Ripe gooseberries and passion fruit with a crisp clean finish

Mâcon-Lugny Les Charmes £24.95

FRANCE
Rich and complex with delicate notes of apples and a little honey

Rosé Wines

El Coto de Rioja Rosado £18.75

SPAIN
Clean strawberry fruit followed by a dry finish

Red Wines

Marqués del Turia Bobal Syrah £13.25

SPAIN
Light soft with delicate black berry fruit

Paso del Sol Merlot £14.50

CHILE
Damsons and plums with a gentle finish

Nero d'Avola 'Celso' £15.40

ITALY
A full bodied Sicilian, replete with fine dark fruit

Crystal Brook Shiraz £17.75

AUSTRALIA
Intense dark fruit completed by a hint of oak and a spicy finish

El Coto de Rioja Crianza £19.95

SPAIN
Blackcurrants and raspberries with a gentle kiss of oak

Sparkling Wines

Proecco Brut Spumante NV £19.95

ITALY
Ripe peaches and apples with a refreshing fizz

Raboso Rosato Brut Spumante NV £19.95

ITALY
Strawberries and raspberries with a dry finish

Champagnes

Charles Leprince Grande Reserve NV £24.20

FRANCE
Crisp apple characters enhanced by complex aromas of brioche

Laurent Perrier Brut NV £55.00

FRANCE
Fresh, crisp and clean with a fine mousse