

**2025 Banqueting Pack**

*“Your event is our pleasure”*

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**Room Capacities**

**Function Room**

Seated Dinner:

Maximum15 Round Tables of 10 - 3 dance floor tables then taken away (if dance floor is required)

Wedding - with long top table of 9, then maximum of 13 other round tables - the dance floor 3 then taken away after the meal

Reception - 150

Theatre Style - 150

Classroom - 80

**Carvery Suite**

60 seated dinner max on long tables

Reception - 75

Theatre Style - 40

Classroom - 30

*Other layouts can be discussed*

**Cold Finger Buffet**

All Finger Buffets come with Sandwiches. We can serve some of the items hot at an extra £1 per person.

***You can then add additional items from the list below:***

Sausage Rolls

Cheese and Onion Rolls (v)

Cocktail Sausages – Plain, BBQ & Honey Mustard Glaze

Quiche – Quiche Lorraine, Mediterranean (v) & Cheese & Tomato (v) Flavours

Vol au Vents – Coronation Chicken, Prawn Cocktail, Cheese & Onion & Mayo, Tuna Mayo, Spinach & Ricota & Egg Mayo

Pork Pies with Branston Pickle

Scotch Egg with Salad Cream

Chicken Goujons – Plain and Southern Fried – with BBQ & Mayonnaise Dip

Pizza – Margarita, Ham & Pineapple, Pepperoni, Spicy Chicken, Vegetarian

Cheese on Sticks with Pineapple and Pickled Onions

Crisps, Nuts and Olives

Chicken Wings or Drumsticks – BBQ or Peri-Peri

Duck Spring Rolls with Hoisin Sauce

Vegetable Spring Rolls with Sweet Chilli Sauce (vg)

Vegetable Samosas with Mango Chutney (vg)

Meat Samosa with Yoghurt and Mint Dip

Mac n Cheese Bites with Sweet Chilli Dip (v)

Onion Bhaji (vg)

Tempura Prawns with Sweet Chilli and Lemon Mayonnaise Dips

Falafel with Hummus (vg)

Mozzarella Sticks (v) with a Cranberry Dip

*Vegan & Gluten/Dairy free alternatives available with notice*

*All other dietaries and intolerances can be catered for*

***Pricing***

5 Items - £13 per person - £14 hot

6 items - £15 per person - £16 hot

7 items - £17 per person - £18 hot

**Sandwich Fillings** include

Cheese (v)

Ham

Egg Mayonnaise (v)

Tuna Mayonnaise

Beef

Turkey

Gammon

Prawn Cocktail

Vegan alternatives available

**Hot Rolls**

An alternative or alongside your Buffets you can supply Hot rolls for your guests:

Bacon, Sausage or Egg - £6 each

**Knife & Fork Buffet Menus**

You can mix and match between the mains below

***Mains***

Cottage Pie served with Peas

Spaghetti Bolognaise

Lasagne with Salad

Chilli Con Carne with Rice

Beef or Chicken Casserole with Rice

Chicken and Mushroom or Steak and Ale Pie with Mashed Potato and Peas

Chicken or Vegetable Fajitas with Tortilla Wraps, Salad and Salsa

5 Bean Chilli con Carne (vg)

***Oriental Mains***

*Include Rice, Chutneys, Naan Bread and Poppadum’s or Prawn Crackers*

Sweet n Sour Chicken

Thai Chicken or Vegetable Green Curry

Chicken Balti

Chicken Jalfrezi

Chicken Korma

Chicken Tikka Masala

Vegetable Curry

***Vegetarian/Vegan alternatives are available for all of the above options must be pre-ordered, along with any other allergen requirements.***

***Cold Meat/Fish/Veggie***

Roast Beef with Horseradish Sauce

Honey Roasted Gammon with Mustard

Roast Turkey Crown with Cranberry Sauce

Hot Chicken Thighs – BBQ, Plain or Spicy Glaze

Whole Dressed Poached Salmon with Hollandaise Sauce

Half Stuffed Pepper, with Savoury Rice

Quiche – Mediterranean, Cheese and Tomato or Tomato & Basil

***Pricing***

Any two mains with 2 sides - £18.95 per person

Any three Mains with 4 sides - £20.95 per person

Any four Mains with 6 sides - £23.95 per person

Can add desserts to any other menu for £4.95 per person

**Suggested 3 Course Set Menus**

*All menus include petit pain, Tea & coffee station & water jugs*

***Menu 1 - £32.95***

Choice of Soup

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Sauté Supreme of Chicken with a White Wine Sauce

Roasted Potatoes and Seasonal Vegetables

\*\*\*

Choice of Pudding

***Menu 2 - £33.95***

Brussels Pate served with Melba Toast and Red Onion Chutney

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Poached Salmon Fillet with a Lemon and Dill Sauce

New Potatoes and Seasonal Vegetables

\*\*\*

Choice of Pudding

***Menu 3 - £47.00***

Smoked Salmon and Prawn Salad with Marie Rose Sauce

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Roasted Rack of Lamb with Rosemary and Mint Jus

Dauphinoise Potatoes and Seasonal Vegetables

\*\*\*

Choice of Pudding

***Menu 4 (Vegetarian) - £28.00***

Tomato, Mozzarella and Basil Salad with a Balsamic Glaze

\*\*\*

Wild Mushroom and Pea Risotto

Selection of Vegetables

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Vegetarian alternative alongside menu or Exotic Fruit Salad

**Set Menu Selector**

*Here you can design your own set menu for all your guests, around a budget that suits you*

***Soup***

Vegetable (vg) - £5.95

Tomato and Basil (vg) - £5.95

Leek & Potato (vg) - £5.95

***Starter***

Melon with Berries (vg) - £6.95

Melon with Parma Ham - £7.95

Brussels Pate with Melba Toast and a Red Onion Chutney - £7.95

Egg Mayonnaise – Devilled with a Mustard Mayo (v) - £5.95

Prawn Cocktail - £7.95

Tomato, Mozzarella & Basil Salad with Balsamic Glaze - £6.95

Smoked Salmon and Prawn Salad with Marie Rose Sauce - £10.95

***Main Course***

*All served with a Selection of seasonal Potatoes and Vegetables*

Sauté Supreme of Chicken with a Chasseur Sauce - £19.95

Turkey and Ham Pie in a White Sauce - £17.95

Steak and Ale Pie - £17.95

Lamb Shank served in a Mint Gravy - £24.95

**Fish**

Poached Salmon Fillet with Hollandaise Sauce - £17.95

Roasted Fillet of Sea Bass with Spring Onion and Ginger - £19.95

***Roasts - £18.50***

Turkey, with Sage and Onion Stuffing, Chipolata and Cranberry Sauce

Topside Beef with Yorkshire Pudding and Horseradish Sauce

Pork with Sage and Onion Stuffing and Applesauce

**Vegetarian/Vegan**

Vegetable Lasagne (v) - £14.95

Pepper stuffed with Mixed Vegetable & Rice (vg) - £14.95

Wild Mushroom and Pea Risotto (v) - £14.95

**Desserts**

Crumble – Apple and Cinnamon - £5.95

Cheesecake (varied flavours) - £6.50

Chocolate Fudge Cake - £5.95

Profiteroles and Chocolate Sauce - £5.95

Exotic Fruit Salad - £5.50

All can be served with cream or custard

Cheeseboard – for the middle of each table - £7.50 per person

*Cheddar, Stilton, Brie, Wensleydale with Cranberry. Celery, Grapes and Red Onion Chutney*

Tea/Coffee and Chocolate Mints – £3.50

**Children’s Menus**

***Children’s Seated Menu - £13.95 per child for 3 courses***

**Starter**

Cucumber/Carrot Sticks

Garlic Bread

Tomato Soup

**Main**

Roast Chicken Breast with Vegetables

Chicken Nuggets and Chips

Spaghetti Bolognaise

Fish Fingers and Chips

**Dessert**

Neapolitan Ice Cream

Fruit Salad

Chocolate Fudge Cake

**Children’s Buffet Menu**

**£9.95 per child**

Chicken Nuggets

Pizza - varied flavours

Chips

Carrot and Cucumber Sticks

Unlimited Orange and Blackcurrant Squash

**BBQ Menus**

***Option 1*** - £17.95 per person

Beef Burgers

Chicken Thighs or Drumsticks or Wings

Lincolnshire or Cumberland Sausages

***Option 2*** - £19.95 per person

Beef Burgers

Chicken Thighs or Drumsticks or Wings

Lincolnshire or Cumberland Sausages

Pork Ribs

***Option 3*** - £24.95 per person

Beef Burgers

Chicken Thighs or Drumsticks or Wings

Lincolnshire or Cumberland Sausages

Pork Ribs

Beef Steak

+ 2 desserts

***Option 4*** - £17.50 (Vegetarian)

Vegetarian Burger

Vegetarian Sausage

Halloumi Kebab

***Option 5*** - £17.50 (Vegan)

Vegan Burger & Bun

No Meat Sausage

Stuffed Portobello Mushroom (stuffed with Rice & Vegetable Medley)

All BBQ options are accompanied with a mixture of salads & sides (see list below), Burger Rolls, Cheese, Fried Onions, Basic Salad and a range of condiments.

Please do not hesitate to enquire about any BBQ items that are not present on the list

BBQs predominately served outside, however should the weather affect this; we are able to serve indoors using chaffing dishes.

**Salads & Sides - *to accompany across all of our menus***

**Salads**

Coleslaw

Potato Salad

Pesto Pasta Salad

Tuna, Pasta & Sweetcorn

Tomato, Mozzarella and Basil with Balsamic Glaze

Greek Feta, Tomato, Cucumber & Olive

Mixed Salad

**Sides**

Jacket Potatoes

Mashed Potatoes

Hot New Minted Potatoes

Rice -

Onion Bhajis

Chicken Tikka Samosas

Vegetable Samosas

Vegetarian Spring Rolls

Garlic Bread

Nachos, Salsa, Guacamole and Sour Cream

Vegetables - Carrots, Parsnips, Mediterranean Vegetables, Cauliflower/Broccoli Cheese, Roasted Potatoes, Peas, Green Beans & many more.

**Meetings & Conferences**

**Welcome Hot Food/Drink**

Tea & Coffee - £3.00 pp

Tea, Coffee & Biscuits - £3.50pp

Tea, Coffee & Pastries - £5.00pp

Tea, Coffee & Cooked Breakfast Rolls (Bacon, Sausage & Egg) - £8.00pp

**Soft Drinks**

Still/Sparkling Mineral Water - £3.00 per bottle

Jugs Fruit Juice (orange, apple, pineapple or cranberry) - £7per jug (1litre)

**Equipment Hire**

Screen - £25.00

Projector - £50.00

Whiteboard/Flipchart - £20.00

Boom Box £50.00 for the day / Night

**Room Hire Pricing**

**Monday – Sunday**

Meeting or Conference

£150 for half a day

£300 for a full day

**Wedding/Christening Hire or Evening Reception**

Sunday – Thursday £150

Friday - £250

Saturday - £450

**Children’s Parties**

*Sundays only*

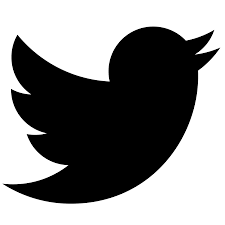
£150

**Wakes**

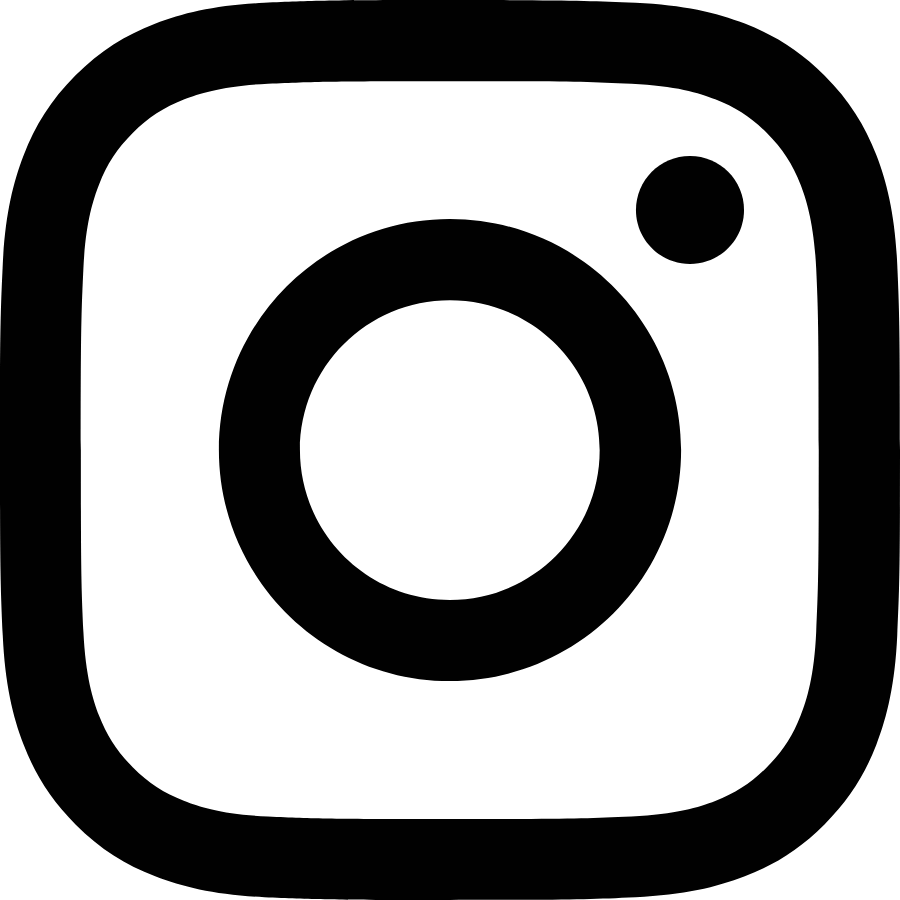
No Charge

**Hole 19 Ltd at Uxbridge Golf Club**

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