



CHELSEFIELD
LAKES
GOLF CENTRE

Wake Receptions



A calm and private setting
to gather, reflect and remember.

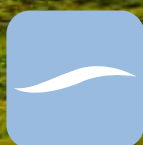




A peaceful place to gather

Losing a loved one is a difficult and emotional time. At Chelsfield Lakes, our team will help you arrange a calm, respectful reception with as little stress as possible.

Set in a tranquil location, Chelsfield Lakes offers a quiet setting for family and friends to come together, reflect, and remember.



**CHELSTFIELD
LAKES**
GOLF CENTRE

☎ 01689 896266

✉ sales@chelsfieldlakes.co.uk



Handled with care

Our experienced team will guide you through the arrangements and be on hand throughout the day.



Flexible spaces

We can accommodate smaller, intimate gatherings as well as larger receptions.



Simple menu options

Choose from hot fork buffets, finger buffets and optional extras to suit the occasion.



Quiet surroundings

Set beside the lake and golf course, Chelsfield Lakes offers a peaceful backdrop for family and friends.



WAKE RECEPTIONS AT CHELSFIELD LAKES

Celebration Menu

Starters

Homemade Soup and fresh bread roll (v)

Fanned Cantaloupe Melon

served with parma ham (df & gf)

Traditional Caprese Salad

served with balsamic glaze (gf & v)

Honey and Mustard Ham Hock Terrine

served with piccalilli and ciabatta crostini

Caramelised Goats Cheese and Roasted Rainbow

Beetroot Salad (gf)

Classic Prawn Cocktail topped with Marie Rose sauce
and served with a tempura prawn

Mains

Steamed Fillet of Salmon served with a white wine and
chive sauce, lemon and dill crushed potatoes and fine green
beans (gf)

Roast Loin of Cod served on a bed of ratatouille with crispy
parmentier potatoes and roasted cherry tomatoes on the
vine (gf & df)

Roasted Supreme of Chicken served with garlic and
rosemary roasted potatoes, seasonal vegetables and a rich
chicken jus

Wild Mushroom Risotto topped with garlic and thyme
roasted wild mushrooms (vg & gf)

Beef Bourguignon served with creamy mashed potatoes,
braised pearl onions and seasonal vegetables

Confit Pork Belly served with creamy wholegrain mustard
mashed potatoes, seasonal vegetables and an apple cider
jus (£5 supplement)

Vegan Beetroot Wellington served with garlic and
rosemary roasted potatoes, seasonal vegetables
and a vegan gravy (vg)

Desserts

New York Baked Vanilla Cheesecake

served with blueberry compote and Chantilly cream (v)

Vegan Trillionaires Tart served with raspberry coulis
and vegan Chantilly cream (vg & gf)

Classic Lemon Tart with raspberry coulis and Chantilly
cream (v)

Homemade Apple and Sultana Crumble served with
creamy custard (v)

Fresh Fruit Salad (vg & gf)

Apple and Blackberry Pie served with creamy custard (v)

Coffee & Mints

*To ensure your role as host is as enjoyable as possible,
we recommend that a single menu is chosen from the
celebration menu to be served to all guests (dietary
requirements will be catered for separately). If you wish to
offer your guests a choice then we are happy to allow two
choices to be made from each course, but this will incur a
small supplement of £3.50 per person.*

*We require full numbers, menu choices and payment 1 month
before your event.*

Hot Fork Buffet

Please choose one of the following menus for you and your guests.

GB Classic

Cottage Pie glazed with sharp cheddar

Vegan Root Vegetable Shepherds Pie topped with sweet
potato mash (vg)

Cumberland Sausages with real ale and onion gravy

Honey Roasted Carrots and Parsnips (v & gf)

Buttered Garden Peas (v & gf)

Roasted Baby New Potatoes with garlic and thyme (vg & gf)

Hog Roast

Slow Roasted Pulled Jerk Pork

Racks of Pork Ribs served in a honey Jack Daniels
BBQ sauce

BBQ Pulled Jackfruit (vg)

Mixed Leaf Salad with a honey mustard dressing (vg & gf)

Ruby Slaw (gf)

Spicy Potato Wedges (vg & gf)

Buttered Corn on the Cob (v)

Floured Baps (vg)

The Italian Job

Roasted Lemon and Herb Chicken Thighs

with a roasted cherry tomato and basil dressing (gf & df)

Lasagne al Forno, layers of slow cooked beef ragu,
bechamel sauce and pasta sheets

Roasted Mediterranean Vegetable Lasagne (v)

Garlic and Parsley Ciabatta (vg)

Traditional Caprese Salad with balsamic glaze (v)

Italian Diced Potatoes (vg & gf)

*If you have a personal bespoke menu item that would like
added to this selection this can be cost reviewed and added
accordingly.*

Finger Buffet

Sandwiches

Tuna and Sweetcorn Mayonnaise

Chopped Chicken and Bacon with Caesar dressing mayonnaise, iceberg lettuce and parmesan shavings

Icelandic Prawn Marie Rose with iceberg lettuce

Roast Beef with sundried tomato pesto, rocket and parmesan shavings

Gammon Ham Salad Sandwich with Dijon mustard mayo

Pastrami with Dijon Mustard Mayo, dill pickle, Monterey jack cheese and rocket

Mature Cheddar Cheese with spicy tomato chutney (v)

Egg Mayonnaise with cress (v)

Vegan Spinach Hummus Sandwich, fresh spinach and tomato (vg)

Hot Buffet Bites

Chicken Yakitori Skewers with a soy glaze

Cocktail Pigs in Blankets

Mini Vegetarian Quiches (v)

Sticky Honey and Mustard Cocktail Sausages

Crispy Duck Spring Rolls with hoisin dip

Battered Cod Goujons with tartar sauce

Southern Fried Chicken Goujons with a BBQ dip

Tempura Prawns served with spicy thai honey dipping sauce

Cold Vegetable Crudite Selection with hummus and guacamole Dips (vg & gf)

Mini Sausage Rolls

Mini Vegetarian Topped Naan Selection (vg)

Minted Lamb Kofte Kebab with minted dip (gf)

Mini Vegetable Spring Roll and Samosa with sweet chilli dip (v)

Add bowls of chunky chips to your buffet for £6.50 a bowl

Personalise your menu with the following extras

On Arrival

Selection of Crisps and Peanuts (vg & gf)

Lemon, Rosemary and Chilli Marinated Olives (vg & gf)

Grissini Breadsticks with hummus and guacamole (vg)

Canapes

Beef Wellington Inspired Tartlets, puff pastry tart filled with mushroom duxelles, topped with roast beef rosettes and a horseradish cream

Sundried Tomato Mousse, cheddar cheese crisp and cherry tomato tartlet (v)

Blue Cheese Mousse Tartlet with maple candied bacon

Smoked Salmon Crostini with lemon and dill cream cheese topped with pink pickled onions

Mini Brie and Cranberry Pastry Parcels (v)

Caprese Skewers - cherry tomato and bocconcini with basil pesto dressing (v & gf)

Sticky Honey and Mustard Cocktail Sausages

Mini Yorkshire Puddings filled with minced beef and topped with horseradish

Tomato and Basil Bruschetta (vg)

Sweet Finger Buffet

Selection of Mini Cakes including finger doughnuts, fruit scones, black forest muffins, carrot cake, chocolate brownies, custard slices and cream slices (v)

Cinnamon Sugar Churros served with chocolate dipping sauce (v)

Profiteroles with a cream filling and chocolate sauce (v)

Assorted Macaron Selection - selection contains Lemon, vanilla, coffee, pistachio, raspberry and chocolate (v)

Upgrade to an afternoon tea with selection of scones, with clotted cream and Jam £5 per person.



Menu prices (per person)

A Celebration Menu

2-courses	£27.25
3-courses	£32.95

B Hot Fork Buffets

GB Classic	£24.50
Hog Roast	£24.50
The Italian Job	£24.50

Additional items can be added for a small surcharge per person (all additional items must cater for a minimum of 20)

Salad	£4.50
Entree	£9.50
Dessert	£5.50

C Finger Buffet

Please choose 3 options from our sandwiches and 3 options from our hot bites

£19.95

Additional items can be added for a small surcharge per person (all additional items must cater for a minimum of 20)

On arrival (choice of 2)	£4.50
Canapes (choice of 4)	£9.95
Sandwiches (per variety)	£3.50
Hot Bites (per variety)	£3.95
Finger Desserts (per variety)	£3.95

Room specifications



Room hire charge of £175-£550 dependant on time and length of event.



Hewitt's Function Room

Upto 40 guests

Themed around the original name of the Centre, Hewitt's Golf Centre, this room is suited to smaller groups looking for a degree of privacy from the rest of the Golf Centre. With views out to the practice green and golf course, this room also has access to the main Clubhouse Bar.

Minimum number of catered guests for this room: 20

£175 for 3 hours



The Chelsfield Lounge

Upto 80 guests

Accessed directly from the lobby area and with its own, fully stocked bar, the Chelsfield Lounge offers the perfect space for larger events and gatherings. With dedicated staff, you can be assured of an enjoyable and hassle-free event in this room.

Minimum number of catered guests for this room: 30

£250 for 3 hours



The Clubhouse

Upto 200 guests

The Clubhouse is our largest room and is provided with exclusive use of the main bar area so you can relax and mingle with your guests in comfort. With panoramic glazing and access to the patio area, this is a fantastic room for any occasion. The Clubhouse is our largest room and can cater for up to 200 guests.

Minimum number of catered guests for this room: 60

£350 for 3 hours

Functions terms & conditions

1. Terms and Conditions of Hire

1.1 All bookings of facilities at any 'Chelsfield Lakes Golf Centre' venue (hereafter called 'The Centre') are accepted by 'Chelsfield Lakes Golf Centre' upon the following terms and conditions.

1.2 These terms and conditions, together with The Centre's written quotation on the one hand and The Client's written confirmation in respect of the booking on the other hand, shall constitute the contract between The Client and The Centre and such contract shall come into effect immediately upon receipt of written confirmation from The Client or their agent.

1.3 The Centre reserves the right to amend these terms and conditions at its own discretion provided such amendments are notified in writing to The Client at the time of the booking.

1.4 The Centre reserves the right to revise quotations where prices may be affected due to reasons beyond its control, and in such event will do so in writing to The Client.

2. Deposit Payments

2.1 All bookings require a deposit, unless The Client has an account with The Centre with a unique reference number, supported by a purchase order. This includes but is not exclusive to, Green fee bookings, meeting or function rooms, buggy hire or other rental, intended food and beverage purchases.

2.2 Bookings are provisional until receipt of appropriate written confirmation or deposit and signed copy of these terms and conditions. The Centre reserves the right to cancel a booking without liability in the event of non-payment of a deposit.

2.3 Deposits are non-refundable except under circumstances defined in section 18.

2.4 Business customers wishing credit facilities must ensure that adequate arrangements are in place no later than one month prior to the event. In the absence of such arrangements a deposit of 25% of The Centre's quoted price or £1000.00, whichever is the greater, is payable at the time of booking.

2.5 Private Functions require a deposit, within 2 weeks of the time of the booking, of £10.00 per person or £150, whichever is the greater. Changes to this deposit value are at the sole discretion of the General Manager.

3. Arrangements and Numbers Attending

3.1 The Client must confirm in writing to The Centre all information necessary to organise the function, including the anticipated number of attendees and details of special dietary requirements and menu selections, not less than 14 working days prior to the function. Where a booking is made at less than 14 days' notice, all such information must be confirmed at the time of booking.

3.2 For all events where catering is required, the final number of guests and menus need to be confirmed to The Centre no later than 5 working days prior to the function. In the event of a booking occurring less than 5 days from the event, the numbers given will be deemed final.

3.3 Where the actual attendance on the day varies from final confirmed numbers the account shall be calculated on the number confirmed by The Client or the number actually attending, whichever is greater.

3.4 The Centre reserves the right to reallocate the function to alternative accommodation within The Centre at its own discretion if the attendance significantly differs from the predicted number. The Centre will give written notice of amendments prior to the event, if a reasonable notice period of change, is given by The Client. The Centre reserves the right to make any necessary amendments to the proposed menu or facilities.

3.5 The Client will ensure that they pay all monies owed based on the estimated numbers attending or final agreed numbers in the situation where the numbers actually attending is far less than those supplied to the venue as accurate when such an occurrence comes to pass in the absence of notification to the General Manager or centre in writing.

3.6 The client will be responsible to ensure the centre is made aware in writing in advance of any change in proposed numbers of attendees or estimated value of the event falls as the result of any attempt to down grade and event. The centre reserve the right to alter the location of the event, change room allocation or even cancel the event should this occur, but ensure every opportunity will be taken to discuss this with the Client.

4. Cancellation

4.1 Cancellation charges are based upon The Client's most recent confirmation.

4.2 In the event of cancellation prior to an event the charges are as outlined in the matrix below. All deposits are non-refundable.

4.3 The Centre will make every attempt to resell cancelled booking space and use the profit in calculation of cancellation charges.

4.4 The Centre may, at its sole discretion, cancel at any time, any function it deems which may prove unsuitable or disruptive to The Centre as a whole. Although not bound to do so, The Centre would, if permitted, offer a minimum of 5 days' notice in consideration of The Client's need to amend arrangements. In such event, The Centre will refund all monies paid in advance by The Client and shall be deemed to have no further liability arising from the cancellation. In the event that The Client is found to have misrepresented the nature of an event, The Centre reserves the right to cancel the event without refund of monies paid in advance.

5. Payment

5.1 For standard bookings, payment is to be made in full, unless credit terms have been agreed, no less than 14 days prior to the event.

5.2 Payment for Christmas Party bookings are required to be made in full no later than 28 days prior to the event date.

5.3 The Centre reserves the right to action payment of any outstanding balance post event by use of The Client's payment details and will forward a receipt of payment to the address given by The Client. The Centre will attempt to notify The Client before action of payment is taken.

6. General

6.1 The Client shall indemnify The Centre against any loss, damage, cost or expense caused to or suffered by The Centre or any agents, guest or employee of The Centre, arising as a result of the deliberate, casual or accidental act of The Client, his agent, employee or guest of the function.

6.2 The Centre shall not be liable for any loss or damage to the property owned by, or in the custody of The Client or his agents, employees or guest. Cars are parked in The Centre's car parks entirely at the risk of the owners and their guests.

6.3 The Client will not arrange for the delivery of any goods or materials to The Centre without prior arrangement with the management.

6.4 The Client shall not introduce in The Centre any inflammable or hazardous material nor shall he or his agent, employee or guests, commit any act or erect any structure, which may endanger The Centre, or any persons within it. Clients will be responsible for ensuring that all measures necessary for the good health and safety of their employees, agents and guests are employed and enforced.

6.5 The Centre does not allow the consumption of drinks (alcoholic or otherwise) or foods not purchased through the site.

6.6 The Client agrees to take full responsibility, and reimburse The Centre, for the cost of repair arising from any damage to the property, contents or grounds by their employees, agents or guests.

6.7 The Centre reserves the right to impose a charge of £100.00 for soiling caused by irresponsible behaviour.

6.8 The Client is responsible for ensuring that any Band/DJ/Musician/Private or Arranged Third Party employed by them comply with all statutory and management requirements. Details of management requirements can be sought through the venue manager.

6.9 The Centre must comply with certain insurance/licensing and statutory regulations and requires The Client to cooperate fully in meeting these.

6.10 All functions must end at the time stated in the contract, failing which The Centre reserves the right to charge additional room hire and any staff costs arising as a result.

6.11 All prices quoted include VAT at the prevailing rate unless otherwise stated.

6.12 The Centre shall not be liable for the failure to comply with any terms or condition of Contract where compliance is prevented, hindered or delayed by any cause beyond its control including, but not limited to, fire, storm, explosion, flood, Act of God, action of any Government or Government Agency, labour shortage, electrical power failure, interruption of supplies or industrial action.

6.13 All prices in our quotation are current at the time of going to print. The Centre reserves the right to amend food and beverage prices, should costs increase substantially due to seasonal fluctuations for which prior notice will be given where possible. All quoted prices may be adjusted to allow for changes in either VAT or other Government taxes and currency fluctuations. Incremental price changes will be communicated to the client not less than 28 days prior to the event. If a need for price changes occurs less than 28 days prior to an event, the previously quoted price will apply.

6.14 If The Centre's supply chain prevents delivery of any product a suitable replacement of equal value will be offered and where possible notice will be given.

6.15 The Client is held accountable and responsible for all payment to The Centre in relation to settling outstanding monies owed by, inclusive of but not exclusive to, themselves or any agent, guest or supplier for (1) 'Use there of', (2) Cost arising from Damage to', (3) hire of, (4) purchase of, any 'component parts' of their booking that make up their booking arrangement. This is inclusive of but not exclusive to, hotel rooms, buggy hire, additional equipment rental, retail stock, bar stock, golf course, club house, tee sheet bookings and its grounds.

7. Contracted Suppliers

7.1 All basic audio-visual equipment must be supplied by The Centre or by an accredited supplier. If independent suppliers are employed The Client is responsible for ensuring the correct health and safety and public liability is held by that supplier.

7.2 If independent suppliers do not provide the necessary documentation The Centre reserves the right to suspend the booking at any time.

Payment Structure (All Deposits are Non-Refundable)

A deposit of £10 per person or £150, whichever is greater is required to secure your booking.

Deposits are non-refundable.

Final payment equals to the balance of your event and is due no later than 2 weeks prior to your event.

Cancellation

In the event you wish to cancel your booking, there will be no refund of any deposit paid.

Time of Cancellation

Any time after payment of deposit

Between 8 and 3 weeks before the event is due to take place

3 weeks before the event date

Charge Payable by You

Deposit

50% of the total booking value

100% of the total booking value

☐

I have read and agree with the above Terms and Conditions

Name of host/customer:

Date of function/s:

Print name:

Signature:



Here when you need us

Our experienced and compassionate team is here to support you and help with every detail, so you can focus on what matters most.

We'll guide you through the arrangements and be on hand throughout the day.

Tel: 01689 896266

Email: sales@chelsfieldlakes.co.uk

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