



...—WEDDINGS—...



WEDDINGS AT CHART HILLS

*An outstanding venue lovingly restored
with luxury and comfort*

Chart Hills is situated on the northern boundary of the Weald of Kent with over 200 acres of gently undulating hills in our little piece of Kent.

Chart Hills officially opened in August 1993 by one of England's undisputed greatest sporting personalities in the game of golf, Sir Nick Faldo, who also designed this challenging Championship standard golf course.

Fully refurbished in 2008, Chart Hills provides an elegant environment for all occasions.

Our wedding suite, The Carnforth, has its own private bar with double aspect French doors leading directly out on to the suite's private garden and patio. Our owners, Mr. & Mrs. Gibbons are to be credited with the decoration and finish that is of the highest standard with the fabrics and furniture of the very best quality.

Chart Hills now has a fabulous clubhouse to match its wonderful course.



CIVIL WEDDING CEREMONY

Chart Hills has been approved for the solemnization of Civil Marriages. This permits couples to have a Civil Marriage outside the district in which they live. This is referred to as “A Kentish Wedding”.

A fee of £300.00 for the use of the Ceremony room is applicable.

HOW TO ARRANGE YOUR CIVIL MARRIAGE

Contact Chart Hills to check availability for the preferred date of your Wedding and make a provisional reservation.

Once you have confirmed the date of your choice, Chart Hills will process your booking online and the Registrar will contact you directly with correspondence to your booking.

An additional fee is applicable for the services of the Registrar, paid directly.

WEDDING PROCEDURES

Upon selecting Chart Hills as your preferred venue for your Wedding a provisional booking can be held for your date of choice for a maximum period of 14 days. During this period written confirmation, signed terms and conditions, together with a non refundable deposit of £500.00 should be sent to Chart Hills in order to confirm the booking.

An initial meeting is recommended to guide you through information that will be required in order to ensure the smooth running of your event.

Approximately eight weeks prior to the date of your event we should convene again to collate information and discuss the running of your event in greater detail providing you with an estimate of the final cost.

Two weeks prior to the date, final numbers should be agreed and a further deposit made to cover the estimated final costs. Any additional costs on the day should be settled upon departure.



At Chart Hills, we understand that every wedding is unique so we have put together two packages, each with the option of enhancement, to cater for all celebrations and budgets. If you feel that our packages do not meet your needs, a bespoke package can be built to suit your requirements.

TWILIGHT PACKAGE

£35 PER PERSON

EVENING ONLY

- Suitable for Wedding Receptions and other Private Functions
- From 7pm to midnight
- Room hire
- Free car parking
- A glass of Prosecco or Orange Juice on arrival
- Finger buffet Menu A (8 items) or Menu B
- Silver cake stand & knife
- Cake cutting
- A glass of house wine with Buffet
- White table linen
- Dance floor
- Private bar and use of private garden area

Valid 1st January 2015 – 31st December 2016

FINGER BUFFET

MENU A

Marinated Spiced Chicken Drumsticks	Assorted Nacho Chips
Mini Pork Pies	Mini Pizzas
Assorted Mini Savoury Pasties	Potato Spiced Wedges & dips
Vegetable Samosas with a Cucumber & Mint dip	Sausage Rolls
Bridge Rolls	Salmon Goujons with a Sesame Seed crust
Cocktail Sandwiches	Haddock Goujons with a Poppy Seed crust
Mini Tortilla Wraps (3 Fillings)	Assorted filled Puff Pastry Cases
Chicken Satay Kebabs	Assorted Mini Picoras with a Curry dip
Chicken Tikka Kebabs	Fresh Fruit Tarts
Assorted Mini Vegetable Quiches	Chocolate Éclairs
Smoked Salmon Tarts	Cocktail Danish Pastry Selection

ADDITIONAL BUFFET ITEMS AT £1.50 PER PERSON PER ITEM.

MENU B

Honey Roast Gammon – Carved by our Chef
Prime Danish Bacon Rashers
Quality Pork or Vegetarian Sausages
Selection of Hot Dog Rolls & Floured Baps
Salad & Onions
Sauces

ADDITIONAL ITEMS

Vegetable Crudités x 20 @ £25.00
Cheeseboard x 20 @ £48.00
Fresh Fruit Platter x 20 £45.00

**To the best of our knowledge, none of our dishes contain GM produce.
All allergen information regarding the Menu ingredients used
will be provide upon request**



STARLIGHT PACKAGE

£60 PER PERSON

A DAY TO NIGHT WEDDING RECEPTION

- Room hire
- Free car parking
- A glass of Bucks Fizz or Orange Juice on arrival
- Printed Seating Plan & Menus
- Three course Wedding Breakfast (from a selected menu)
- Half a bottle of House Wine per person
- Iced water on tables
- Glass of Prosecco for Toasts
- Silver cake stand & knife
- Cake cutting
- White table linen
- White chair covers & sashes
- Dance floor
- Private bar and use of private garden area
- A member of management to act as Toast Master

Valid 1st January 2015 – 31st December 2016

*Why not include an evening buffet to your package?
See overleaf for our extensive range of buffet options.*

MENU A

FOR THE STARLIGHT PACKAGE PLEASE
CHOOSE FROM THE FOLLOWING SELECTION
FOR YOUR WEDDING BREAKFAST

STARTERS

Traditional Prawn Cocktail with Fresh Herbs & Candied Lemon

Seasonal Melon served with a Port Syrup and Pancetta Crisps

Cream of White Onion & Thyme Soup with a Parsley Crème Fraiche

MAIN

Fillet of Salmon served with a Watercress Cream Sauce

Loin of Pork served with a Cherry Apples and a sweet mustard and Biddenden Cider Sauce

Supreme of Chicken served with a Bourguignon Style Sauce

All main course dishes are served with fresh Vegetable and Potatoes

DESSERT

Vanilla Pod Panna Cotta served with an Orange Marmalade

Glazed Lemon Tart served with a Raspberry Sorbet

Espresso Crème Brûlée

Coffee

TREAT YOURSELF AND YOUR GUESTS TO AN UPGRADED MENU
(see overleaf)

We ask you to select the same menu for all your guests

To the best of our knowledge, none of our dishes contain GM produce.
All allergen information regarding the Menu ingredients used
will be provide upon request

...☪ — PACKAGE MENU B — ☪...

£5 SUPPLEMENT PER PERSON

...☪ — STARTERS — ☪...

Roasted Tomato Soup with Spring Onion & Basil

Warm Goats Cheese Tart with caramelised Red Onions set on a Rocket leaf Salad

Red & White Wine Poached Pears with Prosciutto Ham and Parmesan Shavings served with a Citrus dressing

...☪ — MAIN — ☪...

Braised Blade of beef with a rich red wine sauce and black olive tapenade

Chargrilled Supreme of maize fed chicken with a sage & sweetcorn farce, served with a Pommery mustard sauce

Smoked haddock served with bubble & squeak, mussels and chive sauce

All main course dishes are served with fresh Vegetable and Potatoes

...☪ — DESSERT — ☪...

White chocolate & raspberry torte

Eton Mess with a mint glaze

Banoffee style cheesecake served with a rum syrup

Coffee

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...☪ — PACKAGE MENU C — ☪...

£10 SUPPLEMENT PER PERSON

...☪ — STARTERS — ☪...

Trio of Salmon accompanied by dressings of Beetroot, Watercress and Mango (Gravdax, Mousse & Ceviche)

Layered Game Terrine served with Walnut Bread and a Grape Relish

Wild Mushroom & Thyme Fricassee drizzled with Truffle Oil and served with Char-grilled Brioche

...☪ — MAIN — ☪...

Sirloin of Beef roasted with Garlic & Rosemary served with a Red Wine Jus

Ballotine of Chicken with a Pistachio & Apricot Stuffing served with a White Wine Jus

Cajun Style Fillet of Salmon and Tiger Prawns served with a Lightly spiced Tomato & Fresh Coriander Sauce

All main course dishes are served with fresh Vegetables and Potatoes

...☪ — DESSERT — ☪...

Trio of desserts served on a Slate

(Crème Brûlée // Chocolate Pot // Lemon & Raspberry Bavaois)

Dark Chocolate & Kirsch Tort served with poached Black Cherries

Champagne & Elderflower Jelly layered with mixed Berries

Coffee

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WEDDING FINGER BUFFET MENUS

YOUR SELECTION OF 8 ITEMS £16.00, 10 ITEMS £18.00 OR 12 ITEMS £20.00

MENU A

Marinated Spiced Chicken Drumsticks
Mini Pork Pies
Assorted Mini Savoury Pasties
Vegetable Samosas with a
Cucumber & Mint dip
Bridge Rolls
Cocktail Sandwiches
Mini Tortilla Wraps (3 Fillings)

Chicken Satay Kebabs
Chicken Tikka Kebabs
Assorted Mini Vegetable Quiches
Smoked Salmon Tarts
Assorted Nacho Chips
Mini Pizzas
Potato Spiced Wedges & dips
Sausage Rolls

Salmon Goujons with a Sesame Seed crust
Haddock Goujons with a Poppy Seed crust
Assorted filled Puff Pastry Cases
Assorted Mini Picoras with a Curry dip
Fresh Fruit Tarts
Chocolate Éclairs
Cocktail Danish Pastry Selection

MENU B

Honey Roast Gammon – Carved by our Chef
Prime Danish Bacon Rashers
Quality Pork or Vegetarian Sausages
Selection of Hot dog Rolls & Floured Baps
Salad & Onions
Sauces

£15.00 PER PERSON

ADDITIONAL ITEMS

Vegetable Crudités x 20 £25.00
Cheeseboard x 20 £48.00
Fresh Fruit Platter x 20 £45.00

CANAPE MENUS

SELECTION OF 5 ITEMS
£8.50 PER PERSON

Smoked Salmon & dill pin wheels
Chicken liver parfait crostinis
Mini sesame coated sausage rolls
Feta cheese & olive parcels (v)
Mango & brie pastry (v)
Devils on horseback
Satay chicken fillets with a honey & curry dip
Blinis with cream cheese & smoked salmon
Ham & asparagus rolls
Prawn tartlets
Choux balls with cream cheese & chives (v)

Mini Yorkshire puddings with roast beef & horseradish
Cottage pie tartlets with a cheese topping
Japanese style prawns with a chilli sauce (v)
Cherubs on horseback
Mini chocolate choux buns
Fruit kebabs with a chocolate & Malibu dip
Chocolate dipped strawberries
Strawberry & cream filled brandy snaps
Mini raspberry pavlovas
Mini strawberry & chocolate shortbreads

ANY ADDITIONAL CANAPES ARE
£1.00 PER ITEM



4 STAR HOTEL

The 4 star hotel comprises of 6 standard en-suite bedrooms, 19 superior rooms, 6 executive rooms and 4 spacious suites. The leisure club provides an indoor heated pool, gymnasium and sauna as well as two 18 hole golf courses, all you need for the perfect break. The rooms also include Wi-Fi access, 24 hour room service, hot beverage facilities, television and hairdryers.

Many of the hotel's spacious bedrooms are located on the south side of the hotel, offering stunning views across the golf course and surrounding weald. Some of our south-facing executive rooms have balconies where you can relax and watch the world go by.

ACCOMMODATION

DALE HILL IS A SISTER PROPERTY LOCATED 20 MINUTES FROM CHART HILLS

Dale Hill has 35 luxury rooms ideal for Group and Wedding Accommodation. Set in the heart of the Chiltern countryside a peaceful location with Champion Golf Course.

BED & BREAKFAST

(RATES ARE PER ROOM PER NIGHT. INCLUDES VAT)

Standard	£95.00
Superior	£110.00
Executive Rooms	£125.00
Suites/Family Rooms	£140.00

Rates are subject to change



Chart Hills Golf Club

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Leaderboard

...owners of fine golf courses