Wedding Receptions at The J M Guthrie Clubhouse

Congratulations on your forthcoming wedding. We are delighted that you are considering The J M Guthrie Clubhouse at Scarborough Rugby Club as the venue for your special day.

Set in 32 acres of picturesque North Yorkshire countryside with stunning views overlooking the sea and Scarborough Castle, The J M Guthrie Clubhouse at Silver Royd is the perfect venue for your wedding reception and our facilities can cater for up to 180 people in comfortable and beautiful surroundings.

We hope that you find the information in this brochure useful and if you require anything further then please feel free to contact our Functions and Event coordinator on **07786 121066** or alternatively you can contact the Rugby Club directly on **01723 357740 (option 3)**

Wedding Hire Charges

Room Hire (Day reception and evening) £425
Room Hire (Evening only) £225
Cleaning Charge for confetti/exploding balloons £25

- To book, first make a provisional booking with the Rugby Club and then book the church or registrar.
- Confirm your booking within 2 weeks by returning a signed copy of the booking form accepting the Club's Terms and conditions along with a non-refundable deposit of £400.
- A second deposit of 50% of the estimated total cost is payable 3 months before the date of the wedding
- We require final numbers, menu choices and payment at least 2 weeks prior to your wedding.

See our full terms and conditions for details of all charges, payments and our cancellation policy

NB: Live bands/entertainment booked to play at Scarborough Rugby Club must complete an Entertainment Agreement and have valid Public Liability Insurance to cover their performance and all equipment must be PAT tested

Wedding Party Drinks Packages

Package A: A glass of Pimms or Bucks Fizz, 2 glasses of Red or White Wine, A glass of sparkling wine £16.95

Package B: A glass of sparkling wine, 2 glasses of Red or White Wine, A glass of Champagne £18.95

Package C: A glass Champagne, 2 glasses of Red or White Wine, A glass of Champagne £21.95

Drinks

Corkage Charges	
	Wine £9 per bottle
Champagne/Sparkling Wine £13 per bottle	
Please note: Guests who bring their own drinks will be asked to leave and a corkage charge will be levied	

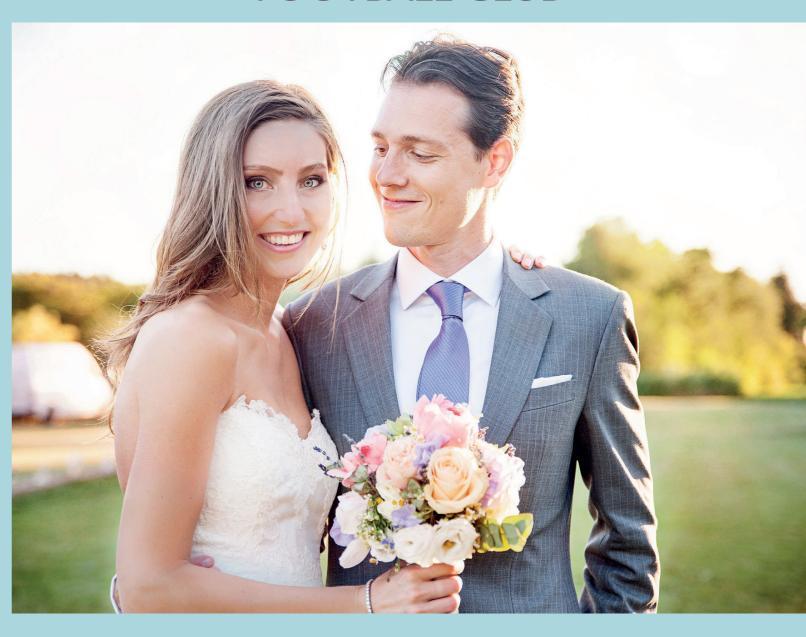


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SCARBOROUGH RUGBY UNION FOOTBALL CLUB





Your wedding, your way

Wedding Breakfast Menu Selector - from £30.95 per person

Please select one option from each of the starters, main courses and desserts If you would like to offer your guests a choice, you can create your own pre-order menu of three dishes per course for a £2.00 per person supplement

Starters

Homemade soup (v)

Cream of vegetable;

Tomato and basil topped with creme fraiche & croutons;

Carrot & coriander;

Broccoli & Stilton

Classic prawn cocktail

Black pudding and smoked bacon stack on a bed of rocket, drizzled with a balsamic glaze Poached salmon terrine with a lemon and chive mayo, salad and crusty bread Garlic mushrooms (v) in a creamy sauce, served on toasted brioche Chicken liver pate served with salad, chutney and crusty bread

Baked goats cheese (v) on a bed of roasted vine-ripened tomatoes with red onions and balsamic drizzle

Main Courses

Oven roast topside of beef with Yorkshire Pudding and caramelised onion gravy (Upgrade to Sirloin of Beef for a £4.00 supplement)

Daube of British beef on a bed of mashed potatoes, served with a rich red wine sauce

Chicken breast wrapped in bacon, served with a creamy white wine and mushroom sauce

Oven roasted loin of pork served with stuffing and a sage and onion gravy

Slow cooked lamb shank in a rich red wine gravy with root vegetables £4.00 supplement

Baked fillet of salmon, served with a lemon, prawn and chive sauce

Spinach & Ricotta cannelloni topped with melted mozzarella (v)

Cumin, butternut squash and lentil wellington served with a spicy tomato sauce (vegan)

Desserts

Individual lemon tart with raspberries and fresh cream (v)

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (v)

Individual raspberry filled meringue with fresh cream and raspberry coulis (v)

New York style vanilla cheesecake with fresh cream and berries (v)

Cream filled profiteroles with warm chocolate sauce (v)

Warm Treacle Tart served with vanilla ice cream (v)

Chocolate orange brownie slice served with passionfruit coulis (vegan)

Cafetiere Coffee and Chocolates

At Scarborough Rugby Club we offer a range of menus and can cater for all types of wedding parties, large or small. We use only the highest quality ingredients with a strong emphasis on taste, presentation, quality and freshness. If you can't find what you want on our menus we can also create a bespoke menu to fit your requirements and budget.

Buffet Menus

If you would prefer a lighter meal for your wedding breakfast then why not try one of our two-course knife and fork buffets.

Knife & Fork Hot Buffet £19.95pp

Select any two main course options, plus a side dish and two desserts (minimum order 50 people)

Main Courses

- Sweet 'n' sour chicken with rice and prawn crackers
- Homemade chicken tikka masala curry served with rice, naan and chutney
- Hunter's chicken bacon wrapped chicken breast smothered in BBQ sauce, topped with melted cheese, served with a side salad
- Shortcrust Steak and mushroom pie served with mushy
 - Beef bourguignon served with seasonal vegetables
- Homemade beef lasagne with garlic bread and salads
 Home Mediterranean vegetable lasagne (v) with garlic bread and salads
- Homemade fish pie topped with creamy mashed potato and served with vegetables

Baked salmon fillet with a lemon, prawn and chive sauce, served with seasonal vegetables

Potato side dishes

Homemade Chunky chips Seasoned potato wedges Buttered roast potatoes Buttered new potatoes

Desserts

- Chocolate profiteroles with fresh cream
- Individual raspberry filled meringue with fresh cream & raspberry coulis
 - Seasonal cheesecake with fruit coulis
- New York style baked vanilla cheesecake with berries and cream
- Sticky toffee pudding with toffee sauce and custard
- Chocolate orange brownie slice served with a passionfruit

Looking for something extra?

Canapes £8.50pp

Smoked salmon and chive cream crustini Skewered chicken satay Tomato and basil bruschétta. Homemade pate and pickle on toast

Selection of local and continental

cheeses

with grapes, chutney and biscuits £39.50 per table of 10 people or £7.50 per person (£2.95 supplement as an alternative to dessert)

Cold Meats and Salads Buffet £17.95pp

Platters of beef and roast ham Coleslaw, potato salad and green leaf salad Bread rolls Selection of vegetarian quiche Selection of pizza slices Potato wedges

Desserts

- Chocolate profiteroles with fresh cream • Individual raspberry filled meringue with fresh cream & raspberry coulis
 - Seasonal cheesecake with fruit coulis
- New York style baked vanilla cheesecake with berries and cream
- Sticky toffee pudding with toffee sauce and custard
 Chocolate orange brownie slice served with a
 - passionfruit coulis

Evening Reception Menus

Finger Buffet £11.95pp

(Minimum 50 people and minimum 85% of guests attending)

Selection of sandwiches on white and brown bread Chicken goujons Vegetable samosas Vegetable spring rolls Selection of pizza slices Selection of vegetarian quiche Potato wedges

If you would like to add desserts to your evening buffet, you can choose up to two desserts from the menu on the right for £3.00 per person

Hot Roast Sandwiches £8.95pp

All served with Salads and buttered roast potatoes

Choose from:

Hot roast pork baps, stuffing & apple sauce; Hot roast beef baps, caramelised onion & horseradish:

Trotter's Sausage baps with a tomato relish; 6oz beef burger with sweetcorn relish



