

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 **£13.50**

Package B : A glass of sparkling wine, 2 glasses of Red or White Wine, A glass of Champagne **£15.50**

Package C : A glass Champagne, 2 glasses of Red or White Wine, A glass of Champagne **£17.50**

Drinks

Bucks Fizz	£3.95
Kir Royale	£4.75
Mulled Wine	£4.75
Glass of Champagne	£6.95
Glass of Sparkling Wine	£4.50
Large Jug of Orange Juice	£7.50
1L Mineral Water	£2.95
Glass of Pimms	£3.95

Corkage Charges

Wine £8 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



SCARBOROUGH RUGBY UNION FOOTBALL CLUB



Your wedding, your way

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Tel: 01723 357740 Mob: 07786 121066
Email: mywedding@scarboroughrugby.co.uk www.scarboroughrugby.co.uk



Wedding Breakfast Menu Selector - from £27.50 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

Chilled Melon with Parma ham and fresh raspberries

Garlic mushrooms (v) in a creamy sauce, served on toasted brioche

Game Terrine served with salad and a spiced fruit chutney

Smoked Salmon parcel filled with prawns, cream cheese and chives

Battered goujons of cod served with salad and homemade tartare sauce

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

Main Courses

Breast of chicken served on a bed of roast peppers and red onion, served with a spicy tomato sauce

Oven roast topside of beef with Yorkshire Pudding and caramelised onion gravy
(Upgrade to Sirloin of Beef for a £2.50 supplement)

Daube of British beef on a bed of wholegrain mustard mash, 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 apricot stuffing and a sage and onion gravy

Oven roasted fillet of salmon topped with pesto and parmesan cheese, served with a creamy tomato sauce

Baked fillet of haddock 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

Steamed treacle sponge with homemade custard

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Individual raspberry filled meringue with fresh cream and raspberry coulis

New York style vanilla cheesecake with fresh cream and berries

Cream filled profiteroles with warm chocolate sauce

Warm Treacle Tart served with vanilla ice cream

Individual Chocolate tartlet served with a drizzle of raspberry coulis and clotted cream

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

£21.95pp

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

Main Courses

Sweet Chilli marinated char-grilled chicken
Homemade chicken masala with poppadoms & chutney
Hunter's Chicken - bacon wrapped chicken breast smothered in BBQ sauce, topped with melted cheese
Steak and ale shortcrust pie
Beef bourguignon
Homemade beef lasagne with garlic bread
Homemade Mediterranean vegetable lasagne (v) served with garlic bread
Chilli con carne with tortilla chips
Homemade fish pie topped with creamy mashed potato
Cajun blackened salmon fillet with roasted peppers and red onion

Side dishes

Homemade Chunky chips
Seasoned potato wedges
Buttered roast potatoes
Creamy mashed potato
Selection of salads - Coleslaw, potato salad, green leaf salad
Buttered peas
Mushy peas
Boiled rice
Selection of fresh seasonal vegetables

Desserts

Chocolate profiteroles with fresh cream
Individual raspberry filled meringue with fresh cream and raspberry coulis
Chocolate fudge cake with cream
Lemon cheesecake with fruit coulis
New York style Vanilla cheesecake with berries and cream
Apple and bramble crumble with custard
Sticky Toffee pudding with toffee sauce and custard

Cold Meats and Salads Buffet

£13.95pp

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 pavlova filled with cream and fresh fruit
Chocolate fudge cake with cream
Lemon cheesecake with fruit coulis
New York style Vanilla cheesecake with berries and cream
Apple and bramble crumble with custard
Homemade Tiramisu
Sticky toffee pudding with toffee sauce and custard

Evening Reception Menus

Finger Buffet £11.95pp

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

Selection of sandwiches on white and brown bread
Roasted BBQ chicken drumsticks
Vegetable samosas
Vegetable spring rolls
Selection of pizza slices
Selection of vegetarian quiche
Crudites with dips
Crisps and corn chips

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 £6.95pp

All served with Salads and Potato Wedges

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

Looking for something extra?

Canapes £6.50pp

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

Selection of local and continental cheeses

with celery, grapes and biscuits
£35.00 per table of 10 people
or £6.50 per person
(£1.95 supplement as an alternative to dessert)