



Beau Desert

Golf Club

the beautiful wilderness

Menu and Drink

Suggestions



A beautiful venue offering the
perfect location for your
wedding reception

The following menu and drink suggestions are no more than a guide which we hope will help you develop ideas of your own.

If you already have thoughts of what you would like or wish to interchange or add to any of the items shown here, then please feel free to discuss these with us.

Your wedding will be one of the most special moments in your life and we wish for nothing more than to help this become a very, very memorable day for you.

Wedding Breakfast Suggestions

Menu A

mixed pearls of melon
soaked in cointreau with a raspberry sauce
∞ ∞ ∞

home made tomato & basil soup
served with a choice of mediterranean rolls
∞ ∞ ∞

traditional fillet of scottish salmon
lightly poached
served with fondant potatoes, a panache of seasonal
vegetables & a hollandaise sauce
∞ ∞ ∞

brandy snap basket
filled with strawberries & chantilly cream
∞ ∞ ∞

freshly brewed coffee
served with a ferrero roche chocolate

Menu B

smoked salmon strips
on a mixed leaf salad with a light caesar dressing
∞ ∞ ∞

home made pea & mint soup
served with a choice of mediterranean rolls
∞ ∞ ∞

succulent breast of corn fed chicken
in a white wine and tarragon sauce
served with fondant potatoes and a panache of
seasonal vegetables
∞ ∞ ∞

profiteroles
served with a warm chocolate sauce
∞ ∞ ∞

freshly brewed coffee
served with a ferrero roche chocolate

Menu C

duck a'orange pôte
served with a mixed leaf garnish and melba toast
∞ ∞ ∞

home made cream of mushroom soup
served with a choice of mediterranean rolls
∞ ∞ ∞

mediterranean wellington (v)
in a golden puff pastry case on a tomato & herb sauce
served with fondant potatoes and a panache of
seasonal vegetables
∞ ∞ ∞

chocolate junk yard
chocolate mousse topped with your favourite little
sweets
∞ ∞ ∞

freshly brewed coffee
served with a ferrero roche chocolate

Menu D

golden crusted brie wedges
served with a mixed leaf garnish and cranberry sauce
∞ ∞ ∞

home made country vegetable soup
served with a choice of mediterranean rolls
∞ ∞ ∞

roast loin of pork
with an apple compote & seasoning in a light jus
served with fondant potatoes and a panache of
seasonal vegetables
∞ ∞ ∞

home made crunchy apple crumble
Served with traditional custard
∞ ∞ ∞

freshly brewed coffee
served with a ferrero roche chocolate

Wedding Breakfast Buffet Menu Suggestions

If your preference is for a buffet then the choices are almost endless with our team more than happy to discuss any ideas you may have. The menus serve to provide nothing more than an indication of what we can provide.

Suitable for a formal table plan where you do not want your guests inconvenienced with a buffet service.

Menu E

mixed pearls of melon
soaked in cointreau with a raspberry coulis
∞ ∞ ∞

home made spicy parsnip soup
served with a choice of mediterranean rolls
∞ ∞ ∞

silver served from a platter
cold cuts of turkey, honey baked local ham and topside of beef served with a range of home made salads, coleslaw, mixed leaves and hot buttered new potatoes
∞ ∞ ∞

brandy snap basket
filled with strawberries & chantilly cream
∞ ∞ ∞

freshly brewed coffee
served with a ferrero roche chocolate

Menu F

smoked salmon caesar salad
served with brown bread & butter
∞ ∞ ∞

home made cream of broccoli soup
served with a choice of mediterranean rolls
∞ ∞ ∞

attractively plated for your ease
poached fillets of Scottish salmon served with a range of home made salads, coleslaw, mixed leaves & hot buttered new potatoes
∞ ∞ ∞

profiteroles
served with a warm chocolate sauce
∞ ∞ ∞

freshly brewed coffee
served with a ferrero roche chocolate

Menu G

Carved Buffets

A full presentation buffet where you guests will be invited to visit our buffet table to make their selection from the items on display.

(minimum numbers 30 - maximum numbers 100)

dressed salmon and prawn platters
∞ ∞ ∞

cold roast of locally reared turkey
honey mustard baked ham
topside of roast beef
served with a selection of four seasonal salads
and hot buttered new and baked jacket potatoes
∞ ∞ ∞

a choice of white chocolate picasso or a lush raspberry torte
served with lashings of fresh cream
∞ ∞ ∞

a selection of English and continental cheeses
served with an array of biscuits
∞ ∞ ∞

freshly brewed coffee
served with a ferrero roche chocolate

Wedding Drinks Suggestions

Carefully selected wines together with a choice of toasting wines and a fully stocked private bar offers a range of reception drinks for your consideration

Option 1

A moscata spumante £
orange high juice

Bucks Fizz reception

Chenet cabernet syrah £
jack rabbit chardonnay

table wines x 2

Gremillet brut selection nv

toast

Option 2

A moscata spumante £
orange high juice

Bucks Fizz reception

Andes peak merlot £
Pier 42 chein blanc

table wines x 2

Mumm's cordon rouge

toast

Option 3

Gremillet brut selection nv
£ orange high juice

Bucks Fizz reception

Campo viergo crianza rioja
£ sauvignon blanc

stopbanks

table wines x 2

Moet & chandon brut

Imperial nv

toast

Wedding Breakfast Menu Prices

Menu A - £17.50

Menu B - £17.50

Menu C - £20.00

Menu D - £18.00

Menu E - £17.00

Menu F - £21.00

Menu G - £21.00

Wedding Drinks Suggestions

Option 1 - £9.00

Option 2 - £12.00

Option 3 - £16.00

Room Hire Charges

All prices are per person - minimum numbers 30 with a maximum 70 for a more formal wedding breakfast or 100 for an informal occasion.

There are no room hire charges where minimum numbers are exceeded (excluding children under the age of 5). Where minimum numbers are not met a room hire charge of £150 will be raised.

Evening Buffet Menu Selections

Menu A Price

- *decorated silvers of generously filled assorted sandwiches*
- *a selection of platters featuring:*

Sausage rolls : porkpies : savoury eggs : chicken bites : savoury quiche
cocktail sausages : various garnishes

£7.50 per person

Menu B Price

- *decorated silvers of generously filled assorted sandwiches*
- *a selection of platters featuring*

sausage rolls : porkpies : mini savoury eggs : chicken bites : mini savoury
quiche : cocktail sausages : various garnishes

- *hot buffet selections*

a range of authentic indian & mini oriental cuisine with dips featuring vegetable
samoses : onion bhajis : spinach pakoras : sweet & sour chicken parcels :
thai fish cakes : chicken & blackbean halfmoons : peking duck : spring rolls

£10.00 per person

Menu C Price

- *decorated platters of cold carved*

roast turkey : honey roast ham : topside of beef

- *decorated dishes of*

egg mayonnaise : grated cheese & spring onion

- *chefs selection of home made salads featuring*

potato & herb salad : pasta & tomato salad : dressed mixed leaf salad : coleslaw
tossed cucumber & tomato : mixed vegetable rice salad

- *chefs selection of side dishes including*

sliced beetroot : pickled onions : sweet pickle

- *served with a selection of warm bread rolls & butter*

£14.00 per person

For an evening reception the minimum numbers are 30 with a maximum of 120.
If less than 50 people there will be a room hire charge of £50