



WEDDING BROCHURE  
2024

01457 865247

Sheffield Road,  
Glossop, Deryshire,  
SK13 7PU



## **ROOM HIRE & FACILITIES**

**Saturday Full Day £150**

**Saturday Evening £80**

**Saturday Day £60**

**Sunday Day £80**

**Monday to Thursday £55**

**Chair Covers(Black or White) with  
Coloured Sash £2.50 each**





## Facilities Include:

- Full use of function room
- Bar service until 23:30 hrs
- Entertainment license until 12am
- Table cloths
- Use of large screen for photo or presentation purposes
- Audio system for background music
- Disabled access
- Air conditioning
- Wi-Fi

Provisional bookings will be held for a period of one week. Provisional bookings that have not paid the room hire fee will not be granted priority and payment is encouraged to avoid any disappointment.

A row of champagne flutes filled with bubbly drinks, likely champagne or sparkling wine, lined up on a bar counter. The glasses are filled with a golden liquid and have a thick head of foam. The background is softly blurred, showing more glasses and the ambient lighting of a bar or restaurant.

## RECEPTION DRINKS & TOASTS

Buck's Fizz £2 per glass

Prosecco £4 per glass

Champagne £7 per glass

Pimms & Lemonade £4 per glass

Bottled Beer (choose from Bud,  
Peroni, Corona, or Pills) £4 per  
bottle

Fresh Orange Juice £3.50 per jug

Festive Mulled Wine £3 per glass



## CANAPES

Welcome your guests with a delicious selection of miniature appetisers. A great way to satisfy the palate until the wedding breakfast begins!

Tomato Bruschetta

Mini Quiches

Chipolatas

Goat's Cheese & Red Onion Marmalade

En Croustade

Smoked Salmon & Mascarpone Blinis

Tempura Prawns

Brie & Cranberry Parcels

Mini Beef & Horseradish Yorkshire

Pudding

Halloumi chunks with Sweet Chilli Dip

**3 selections £5.00 per person**

**5 selections £6.00 per person**

# WEDDING BREAKFASTS

## BRONZE

Homemade soup served with warm bread

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Chicken supreme served with sautéed rosemary potatoes, fine beans & jus topped with crispy parsnips

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Lemon posset served with mixed berry compote

**£19.95 per person**

## SILVER

Homemade soup served with warm bread

Chicken liver parfait with chutney served with ciabatta croute

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Prime roast beef served with Yorkshire pudding

Roast pork loin served with an apple & cider jus

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Oreo cheesecake served with chocolate sauce & berries

**£22.95 per person**

## GOLD

Haddock fishcake served with wilted spinach & dill mayonnaise  
Smoked duck breast served with apple and celeriac remoulade

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Slow cooked feather blade of beef, horseradish mash, wilted greens & a red wine sauce

Oven baked hake supreme with fondant potato, baby veg & creamy white wine sauce

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Sticky toffee pudding with vanilla ice cream

Blueberry cheesecake with fresh fruit  
**£29.95 per person**

## VEGETARIAN & VEGAN ALTERNATIVES

Vegetarian soup served with warm  
bread (V)

Hummus with olives, crudité & toasted  
pitta bread (Vg)

Broccoli & potato croquettes (Vg)

~\*~

Nut roast served with roast potatoes,  
vegetables & vegan gravy (Vg)

Camembert, Leek & Walnut Wellington,  
vegetables & buttered new potatoes (V)

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Apple tart (Vg)

Mango cheesecake (Vg)

**£22.95 per person**

## CHILDRENS OPTIONS

Smaller portion of selected main  
course

Chicken nuggets, chips &  
peas/beans

Fish fingers, chips & peas/beans

Chocolate Brownie & Ice Cream  
**£7.95 per person**



# BUFFETS

## Buffet 1

Selection of Homemade Sandwiches  
Accompanied with Seasoned Chunky  
Chips

**£6.50 per person**

## Buffet 2

Selection of Homemade Sandwiches  
Mini Pizzas  
Hot Sausage Rolls  
Spring Rolls & Samosas  
Mixed Green Salad  
Chunky Chips

**£9.95 per person**

## Buffet 3

Selection of Homemade  
Sandwiches  
Flavoured Chicken Wings  
Hot Sausage Rolls  
Onion Bhajis & Falafel  
Halloumi Bites  
Mini Pizzas  
Crisp mixed leaf salad  
Pasta Salad  
Potato Salad  
Coleslaw  
Chunky Chips with Dips

**£13.95 per person**  
(Minimum of 30 Guests)

## Buffet 4

Selection of Homemade  
Sandwiches  
Chicken Platter  
(Wings/Goujons/Skewers)  
Selection of Quiches  
Spring Rolls & Samosas  
Onion Bhajis & Falafel  
Smoked Salmon & Prawn Platter  
Pork Pie & Chutney  
Potato Salad  
Pasta Salad  
Coleslaw  
Tomato & Mozzarella Salad  
Chicken Caesar Salad

**£16.95**  
(Minimum of 40 guests)



# BUFFETS

## Buffet 5

Platters of Roast Beef, Turkey & Ham  
Rustic Breads  
Selection of Sandwiches  
Selection of Cured Meats with Olive Oil & Balsamic Dips  
Chicken Tikka Skewers  
Indian Selection Platter  
Chicken Caesar Salad  
Sweet Potato Wedges  
Poached Salmon & Prawn Platter  
Mixed Mediterranean Olives  
Tomato & Mozzarella Salad  
Potato Salad, Pasta Salad & Coleslaw

**£ 19.95**

(Minimum of 40 guests)

## Sweet Treats

Vanilla Cheesecake  
Victoria Sponge Cake  
Chocolate Fudge Cake  
Strawberry Gateau  
Chocolate Drizzled Profiteroles  
Carrot Cake  
Coffee & Walnut Cake

**£30.00** per dessert

(Serves approx. 15 portions)

Selection of Traditional Cheeses,  
Served with Chutney, Grapes & Crackers

**£50.00**

(Serves approx. 15 portions)

## Childrens Buffet

Chicken Goujons  
Fish Fingers  
Cucumber & Carrot Sticks  
Pasta  
Fries

**£5.95**

## SIMPLE SUPPERS

Bacon or Sausage Barms  
£3.95 per person

Hot Beef or Turkey Barms  
£5.95 per person

Add Chunky Chips for £1.50

# HOT SUPPERS

## **Steak & Ale Pie**

Served with Chunky Chips

## **Chilli Con Carne**

Served with Rice

## **Beef Lasagne**

Served with Salad

## **Chicken or Vegetable Curry**

Served with Rice and Naan Bread

## **Chicken & Leek Pie**

Served with Chunky Chips

## **BEEF HOT POT**

Served with pickled red cabbage and bread

1 Option £9.95 pp

2 Options £12.95 pp

3 Options £14.95 pp

# TERMS & CONDITIONS

- All catering requirements and full payment for services must be confirmed at least one month before your event.
- All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. Please inform us of any special dietary requirements or allergies for you and your guests. The View Glossop can provide substitute dishes upon request but cannot be held responsible for not conforming to dietary requirements or allergies if not given prior notice.
- The View Glossop strives to provide high-quality service. Any dishes prepared for an event will be served at the required time and left to stand for no longer than two hours. They are to be consumed within this time frame. No responsibility is taken for food taken away & consumed off the premises.

Glossop Golf Club would like to take this opportunity to thank you for your consideration in booking your special day with us! We hope you have a thoroughly enjoyable event and consider our services in the future.