



Welcome to Market Harborough Golf club house. We are available to hire for private events such as parties, wakes, Christenings and wedding receptions. With its own reasonably priced bar and overlooking the greens, the clubhouse is an idyllic spot for your event.

#### **Venue hire prices**

Monday to Friday 9am-5pm: Free of charge  
Sunday to Thursday evening (6pm-11pm) £100  
Friday or Saturday evening (7pm-midnight) £200  
Saturday or Sunday (9am-6pm) £200  
Free venue hire for golf club members

Seats up to 100 people for sit down meal or 150 people standing.  
Minimum numbers apply depending on day/time – please enquire.

01858 463684  
[catering@mhgolf.co.uk](mailto:catering@mhgolf.co.uk)

There is a pay bar with staff to serve

We are also able to organise a drinks reception/drinks for your table/speech drinks/tea and coffee – please ask for a quote

If you would like to go ahead with a booking please let us know your menu choice and roughly how many people you'd like to cater for and we will send you a quote. If you are happy with the quote we take a 20% deposit to confirm your booking. Balance due 2 weeks in advance of your event.

Final numbers, table plan and dietary requirements due no later than 3 weeks in advance.

Minimum numbers apply depending on the day/time you are booking



## **FINGER BUFFETS AND AFTERNOON TEA**

### **Light finger buffet £8.50 per person**

Selection of meat and vegetarian sandwiches

Selection of filled rolls

Handmade Lincolnshire sausage rolls

Homemade chicken goujons with lemon tarragon mayonnaise

Homemade sundried tomato and cheese pastries (v)

Mini potatoes with cream cheese and bacon filling

Homemade quiche (v)

Selection of mini homemade cakes and scones

Mini fruit skewers

Hand cooked crisps

(Add chips or potato wedges for an extra £1 per person)

### **Classic finger buffet £10.50 per person**

Selection of meat and vegetarian sandwiches

Selection of filled rolls

Handmade Lincolnshire sausage rolls

Lemon pepper chicken skewers

Vegetable spring rolls with sweet chilli dip (v)

Homemade chicken goujons with lemon tarragon mayonnaise

Falafels with mint yoghurt dip (v)

Homemade sundried tomato and cheese pastries (v)

Mini potatoes with cream cheese and bacon filling

Homemade quiche (v)

Selection of mini homemade cakes and scones

Mini fruit skewers

Hand cooked crisps

(Add chips or potato wedges for an extra £1 per person)

### **Afternoon tea (served on three tiered cake stands)**

**£14.95 per person if served as a buffet**

**£17.95 per person if waitress served to tables with tea and coffee**

Crustless finger sandwich selection:

Cheddar with apple and ale chutney (v)

Ham salad

Smoked salmon, cream cheese & cucumber

Mini craft bakery rolls (poppy seed, plain and sesame seed):

Chicken, red pepper, spring onion & mayonnaise

Egg mayonnaise and watercress (v)

Mini Yorkshire puddings with horseradish mascarpone, beef carpaccio and watercress

Tandoori chicken skewers

Handmade Lincolnshire and sundried tomato sausage rolls

Gorgonzola, grape and walnut tartlet (v)

Homemade Goats cheese and red onion quiche (v)

Homemade sundried tomato and cheese palmiers (v)

Homemade mini scones, clotted cream, strawberry conserve & fresh strawberries

Homemade mini chocolate pots with honeycomb and fresh raspberry

Homemade mini moist carrot cake with cream cheese frosting and icing carrot decoration

Homemade mini fruit tarts with crème pâtissière