



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

There is a pay bar with staff to serve

We are also able to organise a drinks reception/drinks for your table/speech drinks – 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



HOT FORK BUFFET

£17.95 per person if served as a buffet

£19.95 per person if waitress served to tables

(If you don't want desserts reduce the price by £3+VAT per person)

Select 1 from here:

Aubergine and ricotta cannelloni
Homemade vegetarian quiche
Vegetarian lasagne
Mexican bean chilli
Vegetable curry

Select 1 from here:

Lasagne
Shepherds or Cottage pie
Sliced roast meat (Ham, Turkey, Beef, pork)
Chunky beef chilli con carne
Steak and ale pie or Chicken and ham pie
Lamb dopiazza
Chicken tikka masala
Beef bourguignon
Coq au Vin

Select 2 from here:

Creamy mashed potato
Rice (flavoured to complement other dishes)
Roasted herby new potatoes
Breads (choose from classic, garlic bread, naan bread, home baked nacho's, quesadilla's)
Potato gratin

Select 1 from here:

Selection of seasonal vegetables
Salad (to complement other dishes)

Select 1 dessert platter:

Afternoon tea cakes: Warm scones with clotted cream and strawberry preserve, mini chocolate pot shots with honeycomb and fruit tarts
Traditional: Lemon drizzle cake, Victoria sponge, Salted caramel chocolate fudge cake and fresh fruit platter
Mini vanilla cheesecakes with seasonal berries, chocolate brownie bites with malted cream and biscoff biscuits and mini fruit skewers.
Donuts (chocolate, strawberry and caramel), mini lime possets with gingerbread crumb and dark berries, mini fruit skewers