

Function Information & Menus

Our first floor function room is ideal for any occasion. Weddings, christenings, birthdays, proms, corporate dining or for just an excuse for a party. It is superbly presented retaining most of its original characters with beautiful open beams and high ceilings. It has a large gallery staircase and an integrated dance floor together with a modern lighting and sound system.

We can accommodate up to 104 guests for formal dining & banqueting events and up to 230 guests for a more informal party. Minimum numbers for the function room are 40 guests when catering is required and minimum of 60 when not. Smaller parties can be accommodated but minimum charges will apply.

For smaller parties we are able to offer our beautiful downstairs restaurant where we are able to accommodate up to 50 guests at any time. Both rooms benefit from the use of our beautiful garden and extensive parking facilities.

Our events menus include a formal dining selector which allows you to tailor your own menu from our extensive choice selection. Our carvery menu is a popular choice for all kind of events. Our buffet menus are ideal for christenings, disco nights and all kinds of other parties and we offer a variety of cold finger style buffets to hot dressed buffets for the more special occasions.

Our drinks package allows you to offer your guests all the right drinks at all the right times and include welcome drinks on arrival for you and your guests, wine served with the meal and a toast drink. We understand these drinks packages do not suit all occasions, so please feel free to discuss your individual requirements with us.

We pride ourselves on being flexible and will endeavour to provide whatever it is you desire for your event. We can offer hog roasts and bbq's, bollywood to halloween. We can arrange all types of entertainment for you and your guests, from DJ's to concert pianists, fireworks displays over the golf range, we can even transform the premises to match your party theme should you require. So even if we have not covered it in our events pack, do not be afraid to ask, we always like new ideas.

All prices inclusive of VAT at 20% and valid to 30th November 2012

Formal Dining Menu Selector

Our formal dining menu has been designed in order for you to tailor your own menu. Simply decide the number of courses you wish to have. Then select one choice from each section you require. More choices can be offered but it is recommended to keep choices to a minimum for speed and quality of service.

Canapés

A selection of canapés can be provided for your guests as an appetiser prior to your meal up to a maximum of 5 choices from the selection below

£6.15 per person

Filo king prawns
Red onion & goats cheese tarts
Thai chicken skewers
Salmon & prawn fish cakes
Peking duck rolls
Tomato & basil pesto brochette
Smoked salmon & cream cheese blinis

Starters

Chicken liver pate with cranberry compote & toast - £5.65
Goat's cheese & red onion tart with a cheese & leek sauce (V) - £ 5.30
Prawn & salmon fishcakes with a homemade tartare sauce - £ 5.65
Fan of seasonal melon & wild berries with a raspberry coulis (V) - £ 4.85
Seafood pancake served with a cheese sauce - £ 6.10
Prawn cocktail with Marie rose sauce - £ 5.90
Chicken Caesar salad with a creamy Caesar dressing - £ 5.90
Nut crusted brie served with sweet red onion marmalade - £6.10

Chef's Homemade Soups £4.85

Leek & potato soup (V)
French onion soup with a cheese crouton (V)
Carrot & coriander soup (V)
Cream of vegetable soup (V)
Tomato & basil soup (V)
Red pepper & brie soup (V)

Main Courses

Roast beef with Yorkshire pudding and a rich pan gravy - £15.50

Breast of chicken wrapped in bacon & served with a white wine & sage sauce - £15.30

Escalope of pork with a creamy peppercorn sauce - £16.30

Quorn & mushroom stroganoff served on basmati rice (V) - £13.50

Roast rump of lamb with a redcurrant gravy - £16.80

Duo of lamb - mini lamb pie & lamb chop served with minted gravy - £16.80

Fillet of salmon with a cream & dill sauce - £13.50

Porcini ravioli with asparagus, parmesan shavings & a cheese sauce (V) - £13.75

Haddock Mornay with a white wine, cheese and cream sauce - £16.30

Traditional roast turkey with sausage & bacon rolls & rich pan gravy - £13.80

Classic beef wellington with rich red wine gravy - £19.50

Roast Mediterranean vegetable lasagne served with a tomato and basil sauce - £13.50

Desserts £5.75

Eton mess

Lemon meringue pie

Brandy snap basket with strawberry cream & fresh strawberries

Deep baked vanilla cheesecake served with cream & a raspberry coulis

Profiteroles with dark chocolate sauce

Sticky toffee pudding with sticky toffee sauce

Golden syrup sponge & custard

Banana split sundae

Banoffee Pie

Treacle sponge & custard

Luxury ice cream sundae

Apple pie & custard

Hot chocolate brownie with vanilla pod ice cream

Platter of British cheese, grapes & celery

Freshly brewed tea and coffee with after dinner chocolates £1.50

Buffet Menus

Standard finger buffets

£7.10 Buffet

Assortment of sandwiches on white and brown bread
(At least 3 different fillings of our choice)
Freshly baked sausage rolls
Assortment of crisps
Tomato and mozzarella pizza

£9.15 Buffet

Assortment of sandwiches on white and brown bread
(at least 3 different fillings of our choice)
Freshly baked sausage rolls
Assortment of crisps
Breaded mushrooms with a garlic mayonnaise dip
Tomato and mozzarella pizza
Potato wedges with a BBQ dip

£11.20 Buffet

Assortment of sandwiches on white and brown bread
(at least 3 different fillings of our choice)
Freshly baked sausage rolls
Assortment of crisps
Breaded mushrooms with a garlic mayonnaise dip
Tomato and mozzarella pizza
Potato wedges with a BBQ dip
Pepperoni pizza
Mini pork pies and pickle

Fork Buffets

Menu No. 1 £17.50 p.p.

Selection of freshly baked bread
Honey glazed Yorkshire ham
Crown of turkey with cranberry & redcurrant sauce
Devon fish pie
Pasta salad with basil pesto
Chef's salad
Coleslaw salad

Deep baked vanilla cheesecake served with cream & a raspberry coulis

Menu No. 2 £22.50 p.p.

Selection of home made freshly baked bread
Roast sirloin of beef with horseradish sauce
Garlic & mint lamb skewers with a yoghurt sauce
Salmon & wild mushroom wellington
Roast Mediterranean vegetable salad
Chef's kitchen salad
Hot minted new potatoes

Eaton Mess
Profiteroles with dark chocolate sauce

Menu No. 3 £27.50 p.p.

Selection of home made freshly baked bread
Honey glazed roast ham
Sirloin of beef with a cracked black pepper crust
Roast turkey with a cranberry compote
Salmon & king prawn skewers
Hot buttered new potatoes with parsley
Mediterranean vegetable filo baskets
Classic Caesar salad
Feta cheese, cucumber, & olive salad
Thai beef salad

Banana split sundae
Brandy snap basket with strawberry cream & fresh strawberries
Platter of British cheeses with grapes & celery

Carvery Menu

2 Course Carvery £19.50 per person 3 Course Carvery £24.95 per person

Starters

Chicken liver pate with cranberry compote & toast
Goat's cheese & red onion tart with a cheese & leek sauce (V)
Prawn & salmon fishcakes with a homemade tartare sauce
Fan of seasonal melon & wild berries with a raspberry coulis (V)
Seafood pancake served with a cheese sauce
Prawn cocktail with Marie rose sauce
Chicken Caesar salad with a creamy Caesar dressing
Nut crusted brie served with sweet red onion marmalade (V)
Leek & potato soup (V)
French onion soup with a cheese crouton (V)
Carrot & coriander soup (V)
Cream of vegetable soup (V)
Tomato & basil soup (V)
Red pepper & brie soup (V)

From the Carvery

A choice of 1 meat for up to 35 guests or a choice of 2 meats for 35+:

Roast beef, Roast lamb, Roast turkey, Roast pork or Honey glazed gammon

Served with Yorkshire pudding, roast potatoes, stuffing, a rich pan gravy and a selection of seasonal vegetables.

Or to order from the kitchen

Roast Mediterranean vegetable lasagne (V)

Desserts

Eton mess
Lemon meringue pie
Brandy snap basket with strawberry cream & fresh strawberries
Deep baked vanilla cheesecake served with cream & a raspberry coulis
Profiteroles with dark chocolate sauce
Sticky toffee pudding with sticky toffee sauce
Golden syrup sponge & custard
Banana split sundae
Banoffee Pie
Treacle sponge & custard
Luxury ice cream sundae
Apple pie & custard
Hot chocolate brownie with vanilla pod ice cream
Platter of British cheese, grapes & celery

BBQ MENU'S

Bbq's are a fantastic alternative party option. Our chef will cook for your party in our beautiful garden, where you and your guests can spill out of the restaurant and while away the hours. All menus can be tailored to your requirements and vegetarian bbq menus are also available upon request. In the event of rain the bbq will still be cooked outdoors under the covered walkway and the food will be served indoors to your guests.

BBQ Menu 1: £12.25 per person

Homemade beef burgers
Butcher's pork sausage
Barbeque ribs
Chef's kitchen salad
Potato salad
Assortment of bread

BBQ Menu 2: £17.50 per person

Homemade beef burgers served with chef's tomato relish
Pork and apple sausages
Lemon & rosemary marinated chicken breast
Basil & garlic Mediterranean vegetable skewers
Coleslaw salad
Potato salad with fresh cut chives
Assortment of bread rolls

BBQ Menu 3: £22.50 per person

Homemade beef and mozzarella burgers served with chef's tomato relish
Spare ribs in a hoi sin sauce with a sweet chilli dip
Tandori chicken skewers accompanied with garlic raita
Pork and whole grain mustard sausages served with an onion relish
Classic Caesar salad
Italian plum tomato, red onion and basil salad
Roasted new potato salad
Assortment of continental bread rolls

BBQ Menu 4: £27.50 per person

Bourbon glazed beef ribs
Sandwich steaks with balsamic onions
Thai style chicken fillets served a coconut yoghurt dip
Salmon and prawn skewers with a peppered citrus marinade
New potato and roast pepper salad
Classic Greek salad
Beef tomato & mozzarella salad with olive oil & balsamic dressing
Italian plum tomatoes, red onion and basil salad
Assortment of continental bread rolls

BBQ Desserts - £5.75 per person

Strawberries & cream
Fresh fruit salad
Caramelised bananas
Sugar glazed toasted coconut & pineapple pots
Luxury ice cream sundaes

Hog Roast Menu

Our hog roasts are becoming ever popular for any occasion. Minimum numbers of 60 are required for a hog roast due to the initial outlay for the hog and machine.

Your guests will be served straight from the hog roast with meat and hot accompaniments, including any vegetarian options, by our head chef. Guests can then help themselves to the delicious array of breads and salad which will be served close by. Desserts, if required, are available. Please select your choices from the formal dining selector menu.

Hog Roast £16.50 per person

Spit roasted hog
Sage & onion stuffing
Bread rolls
Apple sauce
Coleslaw salad

Hog Roast Menu 2 £22.50 per person

Spit roasted hog
Hog roasted potatoes
Sage, onion & sausage meat stuffing
Selection of bread
Bacon wrapped sausages
Coleslaw salad
Homemade caramelised onion chutney
Homemade apple sauce

Vegetarian dishes

Char grilled haloumi brochette
Mediterranean vegetable kebabs served with tomato salsa

Hot Banqueting Dishes

£9.25 per person

Up to 40 guests one choice of any of the items below
40 + guests 2 choices of any of the items below
a further choice can be added per each additional 40 extra guests

Chilli con carne and jacket potatoes or rice
Chicken curry and rice
Lasagne and chips
Meat and potato pie and chips
Pork pie, peas and mint sauce

Vegetarian Options

Choose from the following menu

Cheese toasties
Peppers stuffed with rice and grilled with feta cheese
Vegetable curry and rice
Baked potatoes with a choice of fillings
Open mushroom with ricotta cheese and herbs
Vegetable pakora

Extra's - £1.80 per person per item

Garlic bread
Potato wedges
Samosa's
Naan breads
Hand cut chips
Onion bhaji's
Baked potatoes
Poppadums and pickles

Hot Sandwiches

£4.15 per person

Choose from one of the following

Sausage & bacon
Hot beef and onion
Pork & apple sauce

All served in large white bread buns

Suggested Drinks Packages

Drinks packages can also be tailored to suit your individual requirements.

Number 1 £8.75 per person

On Arrival - Bucks Fizz
With your meal - 1 glass of house wine (red or white)
For the toast a glass of sparkling wine

Number 2 £9.75 per person

On Arrival Peach Sensation (Sparkling wine with peach schnapps)
With your meal - 1 glass of house wine (red or white)
For the toast a glass of sparkling wine

Number 3 £10.75 per person

On Arrival a cold glass of Pimms No1
With your meal - 1 glass of house wine (red or white)
For the toast a glass of sparkling wine

Number 4 £13.95 per person

On Arrival a Glass of Sparkling wine
With the meal - 2 glasses of house wine (red or white)
For the Toast a Glass of Sparkling wine

Number 5 £23.00 per person

On Arrival a glass of Moet et Chandon NV Brut Champagne
With the meal 2 glasses of house wine (red or white)
For the toast a glass of Moet et Chandon NV Brut Champagne

Children's Drinks Package - £5.50

On Arrival - Fresh Orange/Appleiser or Shloer
With your meal - 1 glass of red or white Shloer
For the toast a glass of sparkling Appleiser

INDIVIDUAL DRINK PRICES IF REQUIRED NOT PART OF A PACKAGE

On Arrival

Bucks Fizz - £3.50 per person
Peach Sensation (Sparkling wine with peach schnapps) - £3.75 per person
Pimm's No.1 - £3.95 per person
Glass of sparkling wine - £3.95 per person
Glass of Moet et Chandon NV Brut Champagne - £9.95 per person
Glass of house wine - £3.55

Terms & conditions

Booking cancellation terms

For all events there needs to be an agreed "cancellation fee" to cover lost revenue.

Cancellation charge payable by you:

12 full months or more notice £250 deposit only

More than 6 full months but less than 12 full months notice 25 % of the total booking value

More than 3 full months but less than 6 full months notice 50% of the total booking value

3 full months or less notice 100% of the total booking value

Settlement of account

All accounts to be settled in full 1 week prior to the start of the event by either cash or card. Payment by cheque is required 2 weeks prior to the event date. Any additional accounts incurred on the date of the event are required to be settled in full immediately at the end of the event by cash or card.

Deposit

A deposit of £250 is required at the time of booking the event in order to secure the date. The deposit is held until the day after the event and is refundable in full upon the following conditions:

- No damage or breakages have occurred. In the event of damages or breakages, the deposit will be withheld in order to pay for repairs and replacements where necessary. Any further costs over the deposit value will be charged to the customer separately and payment is required by return of invoice.
- Guest numbers may be changed until 1 week prior to the event date after which time contracted numbers will be charged in full.
- In the case of the event being held on a 'free function room' basis, a significant reduction in contracted guest numbers (or a high attendance of guests under the age of 18) in attendance will result in loss of deposit. This is due to staffing and stock sale losses.
- Should any guests be found to be consuming their own drinks at an event, this will automatically result in loss of full deposit. We offer our venue on a free function room basis and rely on bar takings in order to make this possible.
- The deposit is held separately to any function costs and is not deductible from the event payment. The deposit is held for damages, breakages etc and is therefore retained until the following day when a full inspection of the premises has taken place. Should damages exceed the deposit taken then all additional costs will be charged onto the party organiser and by accepting the terms and conditions of this booking, you acknowledge that you are liable in full for any damages caused.

Catering

We pride ourselves on the quality of our food and therefore should you require food to be served at your event then this will be provided only by our Chefs. Customers cannot bring their own food nor do their own catering unless at the discretion of the Owners and room hire charges will be incurred.

DJ's, Bands & Equipment

We can provide most equipment, however, should you bring your own equipment it must be tested and safe to use. We accept no liability for equipment brought to our venue and ask that you comply with regulations as set out in the Health & Safety at work act. All 3rd party contractors required at your event must have current Public liability insurance in place at the time of your event. Copies of electrical testing certificates and insurance policies must be available upon request. Should any of our equipment be damaged as a result of a 3rd party contractor, all damages will be charged in full directly to the customer. If you are using your own DJ or band for the evening please be aware that they must bring all their own equipment. A fee of £50 is also payable should you bring your own band or dj. This is a contribution towards the electricity costs and PRS license fee which is a inbuilt cost with our resident dj.

Decorations

We love decorations! All we ask is that when putting up decorations please make sure that you are respectful to what is already in place and that they will not damage anything when removed (eg Selotape on wallpaper). Please also ensure that they can be easily removed by us at the end of the event. Party cannons are not allowed at anytime.

Other points

All music and entertainment contractors must comply with management's requests including noise levels. Failure to comply could result in the event being finished early and all deposits being lost.

For all under 21 year old parties, 2 doormen will be required at a cost to the customer. The only doormen permitted to work such a function are doormen booked by The Old Barn, we can guarantee that these doormen are fully licensed doormen and are booked for the benefit of both The Old Barn and the customer.

If any alcohol is brought to our premises or in or around our grounds then we may also close the function early. This is because we are sometimes left dealing with drunken underage children who have not been served at our venue.

Booking Form

First telephone 01274 530338 to make a provisional reservation.
Complete the form, enclose your deposit and send to

The Function Manager
Ghyll Beck Driving Range and Restaurant
Esholt Lane, Baildon
BD17 7RJ

Contact Name:.....

Company/Party Name:.....

Address:.....

.....

Tel Day:.....Tel Eve:.....

Menu Choice:.....

Event Date:.....

No. of Guests:.....

I enclose £.....deposit. (10% or £250 if not specified)

(Cheques should be made payable to Ghyll Beck Leisure Ltd. Please write the event and date on reverse)

I have read the terms and conditions and agree to the terms of booking an event at the above premises.

Signed:.....Date:.....

Reservation Conditions:

All deposits and monies paid on account are non refundable or transferable in the event of cancellation.

All details in this brochure are provisional and are subject to confirmation.

All deposits are required within 7 days of making a reservation.

All final balances must be paid 7 days prior to event date.

The Management reserve the right to withdraw unconfirmed reservations.

Prices are inclusive of VAT. At 20%