

Your Vision



Your Wedding

Your Way



DARNFORD MOORS
GOLF CLUB & RESTAURANT

Dear Sir/Madam

We are delighted that you are considering using Darnford Moors and The Moorings as a venue for your special Day.

We are pleased to provide in this pack details of our reception packages and offers, selector menus and all the relevant additional information you may need to help you decide.

We have a wealth of experience in organising and staging weddings and celebrations of all types and styles. We are more than happy to put you in touch with various contacts that may assist making your day easier

should you wish to arrange to meet me for an initial discussion and discuss potential requirements and needs please book an appointment at your convenience

Every wedding is unique. We are always aware it is your special day and we commit to helping you achieve your vision.

Your Vision—Your Wedding—Your Way

We hope the information enclosed is of interest but if we can be of further assistance please give us a call on 01543 256661 and speak to a member of our team

We look forward to hearing from you

Marie Gould



A Unique Venue

Set in 60 Acres of rural Lichfield less than a mile from the Cathedral City of Lichfield, Darnford Moors is fast becoming one of the most popular wedding venues in the area

With a dedicated front of house team that are professional and friendly, supported by our fabulous catering team, The Moorings is an ideal venue for your reception. Marie will be with you from your first meeting all the way through to the day itself, assuring you every step of the way that your vision is reality

The Moorings Suite will be exclusive for you for the duration of your day. **Seated meal guests up to 95**

The Fairways becomes exclusive to you and your guests from 7:00pm **capacity for evening guests at the venue is 230**
carriages are to be arranged for 1:00am at the latest

Venue hire is £600



Booking Details

If you would like to Visit Damford Moors to see our venue and wish to discuss your initial requirements with us please call and arrange an appointment with our Events Director. You are under no obligation to book at the meeting

Provisional Bookings

A provisional booking can be made via telephone or after your initial meeting and we will hold for 7 days, awaiting confirmation via a deposit

Deposit

The deposit paid will be deducted from your final invoice . Written confirmation of your booking will also be required with your deposit of:

The Moorings only £250.00

Both Rooms £350.00

all Deposits are non-refundable

Confirmation of Final Details and Payment procedure

Final Numbers, Menu selection and All requirements and details must be confirmed and finalised 1 month prior to your Wedding date



Soups

All soups are freshly made sourcing local ingredients and are finished with chives and Rustic Croutons

Cream of Vegetable, Tomato and Roasted Red Pepper, Cream of Mushroom, Tomato and Basil, Leek and Potato or Carrot and Coriander

ALL Soups £4.50

Starters

Duo of Fanned Melon £4.95

mixed fruit compote & mint syrup

Caramelised Red Onion Tartlet £5.95

finished with Brie, dressed leaves

Tartlet of Creamy Garlic Mushroom £5.95

on crispy leaves, Walnut dressing

Baked Breaded Camembert £5.50

dressed leaves, tomato chutney

Garden Herb Fishcakes £5.95

thai chilli sauce, mixed leaved



Trio of Smoked Fish £6.95

horseradish cream, dressed leaves

Classic Prawn Cocktail £6.25

Fresh Prawns, iceberg lettuce, Marie Rose Sauce

Darnford House Pate £5.95

Chutney, Toast, dressed leaves

Chicken Caesar Salad £5.95

Anchovies, Croutons, Leaves and Caesar Dressing

Crispy Chicken Strips £5.50

Spiced BBQ coleslaw & crispy Leaves

Sorbets

Sorbets are ideal Palate cleansers before the main event

Melon, Raspberry, Orange, Lemon, Champagne or Passion Fruit

All Sorbets £3.95



Main Courses

A selection of mouth watering mains, all served with seasonal vegetables and Roast Potatoes unless otherwise stated

Roast Staffordshire Turkey £13.95

Kilted Sausages, Chestnut Stuffing, Rich pan Gravy

Chicken Fillet £13.95

Parmesan filling, Wrapped in Bacon, Madeira Sauce

Chicken Supreme £14.95

Leek & Mushroom Sauce

Loin Of Pork £15.95

Apple Compote, Stuffing, Crackling, Wholegrain Mashed Potatoes

Shank of Lamb £17.95

Colcannon Mash, Rosemary & Mint Jus

Roast Sirloin of Beef £18.95

Yorkshire Pudding, Rich Pan Gravy

Roast Salmon Fillet £14.95

Beurre Blanc, Parsley New Potatoes

Oven Baked Cod Loin £13.95

Tomato, Thyme and Roast Pepper Sauce



Vegetarian Options

Mediterranean Tart

£11.95

smothered in Brie, wilted Spinach, Tomato coulis

Leek and Mushroom Phitivier

£11.95

Mustard Sauce, Garlic Potatoes

Asparagus and Pea Risotto

£10.95

Shaved Parmesan, Mint Oil

Vegetable Tagine

£12.95

Citrus CousCous, Humous, Pitta Bread

Please speak with Marie regarding alternate main course options, we will endeavour to accommodate as much as possible.



Delicious Desserts

A great way to finish your first meal as Husband and Wife

Crème Brulee £6.95

Shortbread Fingers

Pear Frangipane £5.95

warm creamy Custard

Chocolate Truffle Torte £5.95

White Chocolate Sauce, Honeycomb Crunch

Tart au Citron £5.95

Raspberry Coulis, Chantilly Cream

Eton Mess £5.25

Meringue, Fresh Berries, Whipped Cream, Cassis

Vanilla Panna Cotta £5.50

Rose Syrup

Baked Vanilla Cheesecake £5.95

Various Cheesecakes £5.50



Fresh Fruit Salad £5.95

Sticky Toffee Pudding £6.50

Rich Caramel, Custard or Cream

Classic Profiteroles £4.95

Chantilly Cream, Bitter Chocolate

British & Continental Cheeseboard £8.50

Crackers, Grapes, Chutney

Coffee/Tea and mints £2.95

Other Dessert options are available

Children are more than welcome at the Moorings, alternate menus can be arranged or smaller portions of some of the dishes can also be managed

Specific dietary requirements will always be accommodated. Additionally if there is something specific for your special day that you would require please discuss it with Marie



Special Package Offer - Bridesmaid

available Sunday-Friday throughout the year

Based on 50 Daytime Guests plus 50 Additional Evening Guests

Includes :

Venue Hire

All Linen and Tableware, (chair covers not included)

DJ All Meetings Designated Event organiser

Please see menus for full descriptions

Any Soup or Fanned Seasonal Melon

Roast Salmon or Chicken Fillet

Profiteroles or Baked Vanilla Cheesecake or Sticky Toffee Pudding

Coffee & Mints

Glass of Prosecco for Toasting

Classic Buffet or House Curry

Normal Price £3300

Only
£2699



Special Offer Package—Bride

Offer available Sunday—Friday throughout the year

Based on 50 Day Guests plus an additional 50 Evening Guests

Includes :

Venue Hire

All Linen and Tableware, (chair covers not included)

DJ All Meetings Designated Event organiser

Please see menus for full food descriptions

Reception Drink

Melon or Fishcakes

Roast Staffordshire Turkey or Oven Baked Cod Fillet

Crème Brulee or Chocolate Truffle Torte

Coffee & Mints

Glass of Prosecco for Toasting

Classic Buffet with Deserts

Normal Price £4100

Only

£3499

