

Wedding Menu



Trent Country Club offers you and your guests a relaxed atmosphere to enjoy your wedding day.

We understand that your wedding is a unique occasion and our professional, friendly staff will cater for the usual and unusual to ensure your day and night runs smoothly, whether it be an intimate gathering or larger occasion.

When booking our venue for your wedding, you and your guests have exclusive use of the club from the start to the finish of your celebration.

As we have 3 rooms with adjoining doors, this gives you many options of how you could layout your party to best suit your needs.

Across all 3 rooms we have capacity for 200 people.

The Farmhouse Restaurant: makes an ideal venue for your wedding breakfast, comfortably sitting up to 80 guests with adjoining bar facilities.

Room Hire

Wedding Breakfast ~ £450.00

Evening ~ £395.00 Evening functions start at 7pm. Access to the venue from 6.30pm.

Wedding Breakfast & Evening ~ £795.00

(Includes bar until 12am - late bar till 1 am £ 100.00 extra.) (Does not include disco - we can organise one for an additional £180 or you can book your own privately)

Booking Information

All room hire costs are non refundable or transferable.

4 weeks prior to the event the function manager will meet with you to discuss the final arrangements.

Final numbers should be confirmed 21 days before the event and the final balance is payable 14 days before. Management regrets that no refund can be given after this time. Payment is by cash or card only.

The management reserve the right to alter or amend any of the content, menus or prices should circumstances demand.

Trent Country Club, Birches Head Road, Birches Head, Stoke On Trent, ST2 8DD thetrentcountryclub.co.uk - 01782 541916

Wedding Breakfast Menu

Choice of soup with a bread roll & butter.

Fanned melon with berries & a duo of fruit coulis.

Egg with watercress mayonnaise topped with crispy bacon & served with brown buttered bread. +£2

Farmhouse Pate served with crunchy piccalilli & toasted crusty bread. +£2.50

A medley of mushrooms, bacon & blackpudding served on garlic bread with a herb mayonnaise. +£3

Prawn Salad—served with avocado & mixed leaves, marie rose sauce & thick brown bread. +£3.50

Flaked mackerel salad with beetroot & horseradish cream.+£3.50 Goats cheese, spinach & red onion tartlet served with a tomato chutney.+£3.50

Roasted turkey with stuffing, a pig in a blanket & cranberry sauce.

Roast pork with sage, onion & apple stuffing & apple sauce.

Steak & ale pie with shortcrust pastry top. Served with mashed potato and mushy peas.

Rustic cottage pie with cheesy topped mash. *Served with vegetables and crusty bread.*

Chicken breast with a white wine, mushroom & tarragon sauce. +£3.50

Bacon wrapped chicken with roasted onions & garlic butter. +£3.50

Poached salmon with whiskey, mushroom & dill sauce. +£4

Lamb in red wine & rosemary jus. +£5 Served with minted mash and roasted vegetables.

Vegetarian Option– Please choose one from the selection.

Served with a selection of vegetables & potatoes. (Unless otherwise stated)

Chocolate Gateau.

Apple crumble & custard.

Lemon meringue pie.

Profiteroles with rum cream & chocolate & toffee sauce . +£2

Baked cheesecake with fruit coulis topping. +£2

Chocolate Brownie with ice cream and chocolate sauce +£2.50

Cheese selection with celery, grapes, chutney & biscuits.+£3

Tea, coffee & mints.

From £28.50

Buffet Menus

Garnet Menu

Assorted Sandwiches

Example fillings, cheese, cheese & pickle, ham, ham & tomato, tuna mayonnaise, egg mayonnaise.

Sausage Rolls

Pork Pies

Crisps

Quiche

Salad Garnish

£8.50

Emerald Menu

Assorted Sandwiches

Example fillings, cheese, cheese & pickle, ham, tuna mayonnaise, egg mayonnaise, coronation chicken, turkey & stuffing, beef & onion.

Sausage Rolls

Pork Pies

Sausages On Sticks

Crisps

Quiche

Mini Scotch Eggs

Pickled Onions

Salad Garnish

£10.50

Ruby Menu

Open Mixed Cheese Rolls

Open Mixed Cheese & Pickle Rolls

Open Ham & Tomato Rolls

Pizza Slices

Bowls of Chips

Savoury Cheese & Spring Onion Oatcake

Sausages On Sticks

Pork Pies

Vegetable Samosas

Coleslaw

Salad Garnish

£12.50

Vegetarian Option

Can also be added to other menus - minimum of 10

Cheddar Cheese Sandwich

Cheddar Cheese & Pickle Sandwich

Paprika Egg Mayonnaise Roll

Vegetable Samosa

Vegetarian Quiche

Salad Garnish

Crisps

£8.95

Glass Of Prosecco & Cup Cake

£6.50

Sapphire Menu

Hot Pork & Stuffing Baps
Hot Turkey & Stuffing Baps
(1 Bap per person)
Served with sauces.
Potato Wedges or Chips
Bowls of Dressed Mixed Salad
Red Pepper & Onion Cous Cous
Coleslaw
£16.95

Diamond Menu

Sliced Roast Beef Sliced Roast Turkey Sliced Roast Ham Selection of Cheeses Brussels Pate

Buttered New Potatoes

Quiche
Onion Bhajis
Selection of Salads
Pepper & Onion Cous Cous
Dressed Mixed Leaves

Cherry Tomato & Onion with Olive Oil & Black Pepper.

Carrot & Cucumber Sticks Petit Pan & Butter

Dessert Selection & Cream £17.95

Hot Buffets

Chilli	Chicken Curry	Pie
Rice	Rice	Chips
Chips	Chips	Mushy Peas
Garlic Bread	Naan Bread	Bread & Butter
£14.50	£14.50	£14.50

Buffet Extras

A choice of desserts can be added to all buffet	Vol-au-vents (20 portions)	£9.95
menus for an extra £ 2.00 per head.	Chips (Large Bowl)	£12.00
•	Curly Fries (Large Bowl)	£12.00
Trifle	Potato Wedges (Large Bowl)	£12.00
Lemon Meringue	Coleslaw or Potato Salad (Large Bowl)	£9.50
Apple Pie	Cheese & Biscuit Platter	£38.00
Chocolate Gateau	Cheese & Pineapple (50)	£10.45
Strawberry Cheesecake	Cheese & Pickle (50)	£10.45
Strawberry Gateau	Sausages on Sticks (50)	£9.95
Profiteroles	Pasta Salad (Large Bowl)	£16.00
Victoria Sponge Cake	Garlic Mushroom	
	Tomato & Herb	
Fresh Cream Cake Selection 60 Cakes	Tuna, Sweetcorn & Mayonnaise	
£ 85.00	Tuna, Tomato & Herb	
	Dressed Salad	£16.00
	Pizza	£10.45

Terms & Conditions

- The buffet will be opened at 8pm and will be taken away at 10.30pm, any changes to this must have been discussed with a member of the management team prior to the event.
- Last orders will be called at 11.30pm. The disco ends and lights up at 12.00am. All guests and sub-contractors eg disco, candy carts, should vacate the building by 12.30am.
- Whilst our staff will try to assist and accommodate any reasonable requests with regards to dressing the venue, staff can provide only limited assistance in decorating tables and rooms etc. Clear written instructions must be provided in advance and name cards and simple decorations must be organised for ease of placing. Should a party require our staff to perform more complex decoration, this must be discussed beforehand and possible costs agreed. Confetti filled balloons and bombs are not allowed.
- Where applicable independently contracted suppliers will be required to submit copies of relevant documentation which may include:-

Public Liability Insurance
Health & Safety Risk Assessments
Hygiene Certificate
PAT Certificated
Professional Qualifications

- Suppliers will also be required to state what support they will require from us including space, access and power supply.
- Trent Country Club will not be held responsible for any damages or loss of individuals possessions at your function.
- The hirer may not bring drinks (alcoholic or non-alcoholic) onto the premises for consumption.
- If it is found that unauthorised drinks have been consumed on the premises the management may close the bar and end the function.
- Trent Country Club abide by the UK licensing laws and alcohol can only be sold to persons 18 years or older.
- The hirer shall not encourage or permit underage drinking and shall co-operate with the club to ensure that those underage are not sold, or receive intoxication drinks.
- The emergency exit doors must be kept clear at all times and must not be blocked by any furniture or items associated with the event.
- We reserved the right to refuse the hirers' entertainment choice.
- The hirer shall not cause or permit any excessive noise or nuisance to the occupiers of adjacent properties.
- No fireworks are allowed.
- The club operates a non-smoking policy. The hirer must ensure that no one is permitted to smoke within the confines of the building. No e-cigs are allowed inside.
- Trent Country Club reserves the right to conclude any function which, in its opinion, is unsuitable or not properly conducted and in such cases, no part of the payment shall be returned whatsoever.
- Trent Country Club shall not be liable, whether in contract, tort or otherwise for any personal, indirect, consequential or economic losses however arising, including those arising from services or products supplied by third parties.
- All arrangements regarding the hirer's requirements (i.e. final numbers of guests, menus, layouts etc.) shall be confirmed not less than 14 days prior to the date of booking. Charges will be based on these minimum numbers or if greater, the actual attendee's.
- Trent Country Club reserves the right to change menu content under reasonable circumstances.
- Prices quoted on our website and other marketing material are subject to change.
- The premises should be left in reasonable condition. Should additional cleaning be necessary or damage/loss occurs the hirer shall pay the amount requested to make good or remedy any such loss or damage.
- All prices/charges are inclusive of VAT unless specified. If the rate of VAT increases we have the right to change prices accordingly.
- The Hirer is responsible for the actions and consequences of all their guests, employees and sub-contractors.
- It is the responsibility or the hirer to ensure their guests adhere to these rules.