



WYCOMBE HEIGHTS
Golf Centre

WEDDINGS AT WYCOMBE HEIGHTS

The beautiful setting of Wycombe Heights is the perfect place for a picturesque and romantic wedding. As an official Area of Outstanding Natural Beauty, we can offer you and your partner a tranquil environment, delicious food and excellent service for your special celebration. Located just 10 minutes from High Wycombe town centre and the motorway junction we are perfectly placed to welcome your guests no matter where they are travelling from.

Our aim is to be as flexible as possible in order to make your special day everything you want it to be and can offer tailored packages suit you.

EVERY WEDDING BOOKED WITH WYCOMBE HEIGHTS INCLUDES THE FOLLOWING SERVICES FREE OF CHARGE:

- White table linen
- All silverware and glassware
- Cake Knife
- Dedicated event manager throughout your planning and on the day
- Free room decoration and set up if you supply the materials
- Fully serviced bar and waitress service
- Complimentary Four-ball voucher for the groom
- Free on-site parking

THE FUNCTION ROOM

Our function room is the perfect size for up to 100 guests for a seated meal or up to 120 guests for a buffet.

All Day Room Hire: £525

Room Hire 7pm – 12 midnight: £210

License Extension to 1am: £100

OPTIONAL EXTRAS

Why not make use of in-house expertise to make the organization of your special day even easier?

Stationary Package- Place Cards, Menu Cards and Table Plan - £2.00 per person

Chair Covers Hire - £3.50 per chair

Centre Piece Hire - £5 per table

Disco till midnight - £300

THE MENU

Our delicious homemade menus are sure to delight you and your guests, offering a wide variety of choice to suit every taste

THE SILVER MENU - £20.95 PER PERSON

Starters

Chefs homemade roasted vine tomato & fresh basil soup

Smoked salmon & crayfish salad served with a citrus mayo

Chicken liver pate served with toasted brioche & red onion marmalade

Iced galia melon served with fresh raspberries & strawberries

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Main Course

Pan Seared chicken breasts in a white wine & sautéed mushroom sauce

British pork with a crispy crackling served with a pear cider jus

Roasted fillet of salmon served on a fresh pesto & rocket leaf salad

Wild mushroom & feta cheese strudel with a creamy pernod sauce

all main courses are served with seasonal vegetables and potatoes

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Desserts

Tart au citron with a Cornish clotted cream

Raspberry cheesecake with a red fruit coulis

Exotic fruit salad with a cinnamon cream

THE GOLD MENU - £25.95 PER PERSON

Starters

Grilled goats cheese on a walnut, apple & rocket salad

Smoked salmon with crème fresh & fresh chives

Cream of asparagus soup with crumbled pancetta & herbed croutons

Slices of pan seared duck breast served on French salad leaves with a raspberry & blackberry dressing

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Main Course

Roast topside of beef served with a Yorkshire pudding & a red wine jus

Grilled fillet of sea bass with a rustic tomato, black olive & basil sauce

Braised lamb shank served with a sautéed leek & cheddar mash in a red wine jus

Roast pepper filled with wild mushroom & herb cous cous

all main courses are served with seasonal vegetables and potatoes

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Desserts

Rich chocolate torte with a cappuccino ice cream

Pear & cinnamon crumble with clotted cream ice cream

Fresh strawberries & raspberries served with clotted cream

Passion fruit crème brûlée

THE SILVER BUFFET - £10.95 PER PERSON

Selection of finger sandwiches

Whole grain mustard & honey coated chipolatas

Selection of mini quiches

Homemade mini scotch eggs

Nachos & salsa dip

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THE GOLD BUFFET - £14.95 PER PERSON

Selection of finger sandwiches

Whole grain mustard & honey coated chipolatas

Selection of mini quiches

Breaded Chicken Goujons

Tempura Prawns with a sweet chilli dip

Flour tortillas filled with marinated cajun chicken

Vegetable samosas with a minted yoghurt dip

Homemade mini scotch eggs

Nachos & salsa dip

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THE PLATINUM BUFFET - £20.95 PER PERSON

Sliced topside of beef

Thick hand cut honey roasted ham

Slices of roast Norfolk turkey breast

Roast salmon slices

Trout slices

Smoked Greenland prawns

Mediterranean goats cheese quiche

Cous cous salad

A selection of mixed French leaves

Italian plum tomatoes & red onion salad

New potato & spring onion salad

Handmade coleslaw

A selection of freshly baked rolls