

EVENTS

DESIGNED TO BE UNFORGETTABLE

A stylish riverside venue set amidst 140 acres of rolling scenic countryside and only minutes from the M1 on the borders of Nottinghamshire, Derbyshire & Leicestershire.

A country club which offers a stylish marquee style venue designed to overlook the golf course and encounter the panoramic views beyond.

Planning a get-together? However intimate or grand, for 2 or 200 guests, we're ready to cater for your occasion whatever the size or celebration.

Whether you're planning a small family gathering, christening, naming ceremony an anniversary celebration or 'big' milestone birthday, engagement party, funeral or life celebration, fund raising event, ball, prom or a presentation dinner, we like to offer flexibility and those personal touches that make every event or occasion unique.



*Now celebrating over
25 years of hosting
Events & Special
occasions*



A Marquee style Venue

We offer a choice space for your occasion depending on size or style.

Locks Dining has access to the patio gardens & ideal for small gatherings or exclusive use for 60 guests or more. In addition to formal occasions, Locks is perfect for an Afternoon Tea affair and ideal for Carvery Style occasions if you favour informality.

The Nicklaus Suite, a stunning marquee style venue which can accommodate up to 200 (banquet style) with twinkling ceiling lights & a neutral décor complete with private bar & drinks reception area & dance floor. The sun terrace balcony, is also a delightful feature that offers the great outdoors and encounters sweeping views of the golf course & countryside beyond.

TAILORED TO YOU...

We look at each event individually to ensure we create the perfect occasion for you. Whether you have an idea of how you'd like your day to be or need some friendly advice, our experienced team will be happy to help.

PLANNING YOUR EVENT

Our 'Event Package Menus' suit every occasion.



We offer a fabulous venue
& various style menus to
ensure your event is a
memorable occasion

*EVENT PACKAGE

**Inclusive of Table Plan, Linen & Chair Cover & Sash
Complete with Table Sprinkles & Candelabra Centrepiece
or *Silk Floral Vase Display
Resident DJ Disco & Light Show**

*Price Tariffs vary according to your choice of venue, either Locks Dining
or The Banquet Suite & number of guests attending

The Party Buffet

Selecting from our Buffet Menus which include Light Buffets,
Pulled Pork Bap Buffet, Fork Buffet & Hand Carved Selection.

Candle Lit Supper

Compose a Two-Course or Three-Course Menu selecting from
our Banquet Menu or Create your own

A Formal Occasion

Create a Two Course or Three-Course Menu selecting from our
Banquet Menu & Include Tea, Coffee & Delicacies

*Silk Floral Vase Arrangement for each table centrepiece

BANQUET MENU

FIRST COURSE

Soup & Croutons

Chefs Pâté, Red Onion Marmalade, Toasted Focaccia Bread

Chilled Melon & Strawberry Cocktail, Passion Fruit & Pomegranate Syrup

Thai Style Fishcakes, Sweet Chilli, Mixed Leaves

Crayfish & Rocket [A supplement per guest will apply. Price confirmation upon request]

TRADITIONAL MAIN COURSE

A Traditional Roast with accompaniments

Slow cooked Blade of Beef, Baby onions in Rich Red Wine

Garlic & Thyme Roasted Chicken Breast, Wild Mushroom & Brandy Sauce

Chargrilled Loin of Pork Steak with Apple Puree & Cider Cream Sauce

*CLASSIC MAIN COURSE SELECTION *[Incurs a Supplement]

Pan Seared Salmon, Hollandaise

Barbary Duck Breast, Black Cherry Sauce

Rump of Lamb infused with Rosemary, Redcurrant & Port Jus

Vegetarian Dish

Mediterranean Vegetable Wellington, Tomato Coulis

Vegetable Stroganoff, Turmeric Timbale of Rice | Chargrilled Vegetable

Bouche, White Wine Cream | Goats Cheese & Sundried Tomato Roulade

SERVED WITH

Dauphinoise Potato, Seasonal Vegetables

DESSERT COURSE

Gluten Free Chocolate Brownies & Cream | Apple & Cinnamon Crumble

Citrus Crème Brûlée | Red Berry Pavlova White Chocolate & Raspberry

Cheesecake | Chocolate Torte & Salted Caramel | Sticky Toffee Pudding &

Custard | OR Suggest your favourite dessert

AFTERNOON TEA

Traditionally served on Fine Bone China

Served in Locks Dining. | Exclusive Use for 40+ Guests between 3pm-6pm

Assorted Tea, Herbal Teas
& Hot Beverages Selection

A carefully crafted menu with a fine selection of sandwiches

Home baked Scones & Clotted Cream

Patisserie Selection

Assorted Cakes & Delicacies

Home baked Quiche

For a Sparkling Occasion Introduce a glass of bubbles

Prosecco, Sparkling Wine,
Bucks Fizz Or Champagne

A quintessential
British Pastime





BANQUET BUFFETS

LIGHT BUFFET

Lemon & Black Pepper Chicken Strips | Spicy Potato Wedges | BBQ Chicken OR Cajun Chicken Drumsticks | Assorted Green Leaf Salad
Garlic & Herb Pasta

FORK BUFFET include Sharing Breads, Hummus + Dipping Oils + your choice of 8 selections from below

CHILLED SELECTION

An Assortment of Tortilla Wraps | Lemon & Black Pepper Chicken Strips | Mini Yorkshire, Beef & Horseradish | Homemade Vegetarian
Quiche | Choux Buns of Smoked Salmon | Cream Cheese & Chive

HOT SELECTION

Spicy Potato Wedges | Terrine of Chilli Con Carne & Rice | Salmon Bites | Cod Goujons & Tartar | Cajun Chicken | BBQ Chicken
Drumsticks | Onion Bhaji, Samosas & Chutneys | King Prawn & Filo Pastry Parcels

SALADS

Assorted Green Leaf Salad | Chopped Salad & Herb Medley | Tomato, Mozzarella & Basil Salad | Garlic & Herb Pasta Salad | Tuna Pasta
Salad | Feta & Olive Salad | Course Coleslaw Salad | Spicy Moroccan Couscous | Sour Cream, Chives & Potato Salad

ELABORATE ON LIGHT BUFFET or FORK BUFFET

Whole Dressed Poached Salmon | Poached Salmon + Watercress Salad + Dill | Hand Carved Roast Rib of Beef | Honey glazed Ham +
Pineapple Crown | Home baked Goats Cheese & Caramelised Onion Tart

PULLED PORK BAP BUFFET

Slow Roasted Pulled Pork Bap or Broad Bean & Quorn Burger Bap [V] + Course Coleslaw + Sweet Potato Wedges + Hickory Sauce & Sour
Cream. (Gluten Free Baps are also offered)

A LATE OFFERING OR TO ACCOMPANY ABOVE BUFFET CHOICE

SUPPER BAPS Grilled Bacon + Sausage + Quorn Baps + Sauces & Accompaniments

THE HOG ROAST (Weather permitting + 7-day Notice required) The Hog Roast' Bap + Crackling + Hot Bramley Apple Sauce

ELABORATE ON YOUR BUFFET

CANÉPES & NIBBLES

A nice touch to complement a drinks
reception.

SOMETHING SWEET

Assortment of Miniature Desserts
OR Iced Lollipops

DESSERT *GF* Chocolate Brownies & Cream

Red Berry Pavlova
Apple & Cinnamon Crumble Sticky
Toffee Pudding & Custard
Chocolate Torte & Salted Caramel
White Chocolate & Raspberry
Cheesecake
Or your very own favourite

THE CONTINENTAL CHEESE BOARD TABLE

Caters for Up to 100 guests
Stilton | Cheddar | Edam OR Brie
Savoury Biscuits | Crackers
Homemade Chutneys + Pickles

TRENT LOCK GOLF & COUNTRY CLUB

Lock Lane | Sawley | Long Eaton | NOTTINGHAM | NG10 2FY | Tel: 0115 9464398 | Contact: EMAIL events@trentlockgolf.com | www.trentlock.co.uk

SUPPER MENUS

Ideal for Informal Gatherings & Social Events

Includes Room Hire For Min 60+ & Full Bar Service
Table Plan & Linen

A simple Supper Menu

MENU 1

Banger + Mash Potato + Onion Gravy

MENU 2

Chilli + Rice

Menu 3

Pie + New Potatoes + Petit Pois

Choose Beef Steak, Country Vegetable, Chicken & Mushroom

Menu 4

Fish + Chips + Mushy Peas



For the perfect room
plan those finishing
touches to make your
celebration **unique**



TO COMPLETE YOUR CELEBRATION

Delightful Cocktails, Gin & Fever tree Tonic in the garden ... sipping Champagne on the terrace, enjoying a Pimm's & Lemonade as you encounter views of the rolling countryside & golf course

A DRINKS RECEPTION

To compliment your event, you may want to include a refreshment that compliments your menu choice and itinerary.

As a suggested guide we can arrange a Drinks Package to include either of the following:

Pimm's Cocktail or something sparkling on Arrival

Glass White or Red Wine to accompany meal

Glass of Brut Cava, Prosecco or Champagne to Toast

Table Wine, Mineral Water & Soft Drinks OR arrange an 'Open Bar'

In addition to above suggestions you may want to consider a cocktail reception or offer something a little quirky and significant to your occasion.

Our drinks menu offers a varied selection of premium spirits, red, white & sparkling wines & champagnes for you to consider when creating your own Drinks Package.

*In Perfect Harmony
Eat, Drink &
Celebrate Your Occasion*

ENTERTAINMENT

Entertainment for your celebration is a personal choice.

We have a **portfolio** of the UK's most sought after **live entertainers**, some of whom have already performed here at Trent lock on our themed tribute evenings and on other occasions. From table entertainers, singers to harpists and saxophonist, each provide that special touch in delighting your guests.

Our popular **resident DJ** will discuss your play list & set the mood guaranteed to get everyone dancing.

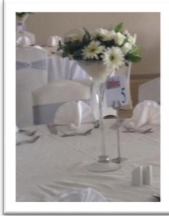
On those warm & balmy evening, open the doors and extend your party to the terrace balcony as you dance amongst the stars!

Fireworks are a spectacular feature and nowhere better offers a perfect and safe location to enjoy this memorable end to a celebration.

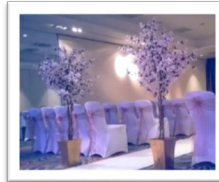
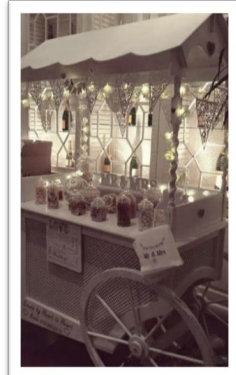
A non-negotiable surcharge is applicable when making your own arrangements to cover all hidden set up & licence fees

IT'S YOUR EVENT, MAKE IT BESPOKE

Additions to Enhance Your Event



A neutral décor
that lends itself to any
theme



FOR HIRE

EVENT STYLIST INTERIORS

It's those finishing touches that will make your event or celebration more unique and memorable.

A bespoke service offered by our resident Event Stylist to transform your room plan and create that 'Wow' factor.

Décor per table

Table Runner
Mirrored centre plate,
Candles & Crystals
Choice of many centrepieces

Floral Decor

Artificial Party Bouquets
Silk or Fresh Floral Table Arrangements

Room Décor Extras

4ft 'LOVE' Letters
3m x 6m Star cloth
Floral Arch
Cream Aisle carpet & petals
Red Carpet Reception
Top Table Voile Swags & lights
Blossom Trees
Candy Cart Hire



RESERVING THE DATE FOR YOUR EVENT

STEP 1 : Check Availability

Once you have decided upon a date, contact our Events Co-ordinator Team who will confirm availability.

STEP 2 : Arrange Viewing & Deposit Procedure

Arrange a viewing and tour of the facilities and discuss your preliminary plans. If you are happy to proceed, your date shall be held provisionally for 7-days until receipt of your **non-refundable** deposit of £250 and signed booking form accepting the terms & conditions and criteria of our menus.

STEP 3 : Schedule a Meeting t Request

A meeting is arranged at least one month prior to your date to discuss your event & itinerary in detail and to receive confirmation of numbers, menu requirements & dietary requests.

A summary of your arrangements is prepared, and your balance becomes due for payment. Additional arrangements will be costed accordingly, and payment is expected in full.

STEP 4: Await the date

During the interim period of finalising your event, our Events team will be on hand should you need to discuss any further plans or arrangements or take a glimpse of the room.

If you have a budget in mind, let us put together a proposal that fits with your plans and our menu criteria



CELEBRATE YOUR EVENT WITH US

Over 25 years of hosting special occasions & events is an accomplishment.

Each of our celebrations hold fond memories for us and we are proud to have hosted many unique & memorable occasions.

The success of each celebration is about being flexible and working together.

Where trends & styles have changed, so have we and now proud of our **marquee style venue**, dedicated team **&** modern surrounds & stunning grounds that **rivals all others**.

And finally ...

Planning your event or celebration is all about your own personal choice.

Our menus & packages are offered as a guide and can be easily adapted for you