

Food Creations in Association with
Bathgate Golf Club



Food
Creations

Creative Catering & Events

www.foodcreations.co.uk

Delivering truly memorable culinary experiences and events

Welcome to Bathgate Golf Club

Welcome to Bathgate Golf Club. Located right in the heart of Bathgate, our Clubhouse is a versatile venue with the ability to host Weddings, Parties, Funerals, Meetings and Conferences.

We also have an extremely popular restaurant which operates seven days a week offering amazing deals and weekend specials!

Our Restaurant which doubles up as our Events Suite has a capacity of 100 guests for a party setting! We have an amazing Restaurant & Events Team that will deliver on an exceptional experience for you and all your guests.

We look forward to providing you with amazing experiences and memories.

Regards

Simon Preece





Services

Food Creations are an Award Winning Catering Company with over 15 years in the Catering & Events Industry.

At our Bathgate Golf Club venue we offer a range of services including Weddings, Parties and Funerals, not to mention our Dine-in Restaurant.

The Clubhouse has four distinct areas. Our **Main Restaurant and Events Suite**, The **Back Sports Bar**, The **Centenary Bar** and The **Ryder Cup Room**. We have a wide range of menus available for all occasions including our Events Menu, Buffet Menu and Funeral Menu!

To enquire about our services you can call us on 01506 652232 or email us at bathgategc@foodcreations.co.uk



WINE SELECTION



EDINBURGH ROAD
BATHGATE EH48 1BA

Events at the Clubhouse

Every celebration in life deserves a party and there's no better place to do that than Bathgate Golf Club!

Our Main Hall can be used for Weddings, Special Birthday Parties, Celebrations, Charity Fundraisers, or any other event that deserves to be celebrated.

The hall can hold up to 100 people for a party setting including a dancefloor space!

Our Management Team will help you bring your ideas to life using our tools and suppliers to throw a fabulous party!

Make an enquiry today by giving us a call on 01506 652232.



Main Restaurant

Our brand new Restaurant within The Golf Club has been a hit with the Members and Locals!

Our Main Hall doubles up as an Events Suite so throughout the week we have a full capacity restaurant. At the weekend our private dining room (The Ryder Cup Room) is used as our main restaurant while we have events in our larger hall.

If we don't have an event on the Main Hall is used as our Restaurant so we may have more tables available some weekends!

You can book your tables to our restaurant using the links on our Facebook page [facebook.com/Food-Creations-at-Bathgate-Golf-Club](https://www.facebook.com/Food-Creations-at-Bathgate-Golf-Club) or our website www.foodcreations.co.uk





Ryder Cup Room

Our Private Dining Ryder Cup Room, which is our bookable restaurant, can also be hired out for anything from 15 to 30 people. It can be used for large family dinners, Funerals, Meetings or Conferences.

We require a pre-order of food if you are ordering from our Restaurant Menu, but alternately we have a Funeral Menu and a Buffet Menu which can be provided in The Ryder Cup Room! Sample menus can be found in the next pages.

For Conferences or Meetings, we can provide Breakfasts, Lunches and Tea and Coffee. We have a 65-inch TV which can also be provided for any slideshows or presentations.

Sports Bar

Our Sports Bar is the perfect place to come down to watch all your favourite sports.

From Golf to Football to Cricket, we show various sports all day long! Why not come down to our Sports Bar to grab a bite to eat and a cold pint while cheering on your favourite sporting athletes!



Weddings

The Golf Club is a fantastic venue to host a memorable wedding for you and all your loved ones!

Our Main Hall can be used as both your Wedding Breakfast & Party Venue and with our fantastic events team working behind the scenes you won't even notice the change in set up!

We have fabulous Wedding Packages available 7 days a week for between 60-80 guests and the ability to add on even more guests if needed! Take a look at our Packages Page for more information!

If you're looking to get hitched at The Golf Club contact our team on 01506 652232.

Wedding Packages Include :

- All Day Hire from 11am-1am
- Ceremony Set up
- Drink Reception for After Ceremony
- Linen - White Table Cloths and Napkins
- Provide a 'Master of Ceremonies'
- 3 Course Meal with two choices per course for 60 guests
- Glass of Wine Per Person for the Toast
- DJ from Roadrunner Discos
- 4 Choice Buffet for 80 people





Funerals

We all know that losing a loved one can be a horrific and stressful time regarding the funeral service, which is why we have in place our selected funeral packages.

We make the planning so much easier for your family, our Clubhouse can hold up to 100 people and our smaller Restaurant can hold a more intimate funeral reception of up to 30 people.

Our Mmenus range from selections of Sandwiches and Cakes to a delicious Traditional Steak Pie to suit your requirements and numbers for the day.

We can also arrange a music playlist of your loved one's favourite music or genre which can make the funeral that little bit more special and personal to your family. Both of these services will be prearranged with a Food Creations manager.



Here are some of our fabulous menus ...



Events Menu

Please note that all of the items listed can be mixed and matched to your requirements.

Children's menu on request. If you have any other menu requests feel free to ask us.

Starters

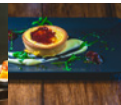
- Roast Tomato and Red Pepper Soup topped with Goats Cheese Croutons and Basil Oil **V**
- Cream of Tomato and Red Pepper Soup served with Goats Cheese Croutons **V**
- Leek and Potato Soup topped with Lockerbie Cheese Croutons **V**
- Smoked Bacon and Lentil Soup
- Sweet Potato and Roasted Pepper Soup **V**
- Chicken Liver Pate with Onion Chutney and Toasted Brioche
- Chicken and Black Pudding Terrine with Caramelised Shallot and Cracked Pepper Mayo
- Pressed Chicken, Leek and Ham Terrine served with Beetroot Gel and Rocket Oil
- Thai Duck Breast with Red Pepper and Mango Salsa served with Coconut Sweet Potato Fondant
- Braised Belly Pork, Black Pudding Bon Bon, Cauliflower Puree and Cider Sauce
- Goats Cheese and Cherry Tomato Tartlet with Beetroot Gel, Basil and Garlic Oil **V**
- Haggis Bon Bon with Turnip Puree, Smoked Bacon Crisp and Whisky Jus
- North Atlantic Prawns Cocktail served with Garlic Croutons
- Highland Hot Smoked Salmon with Spring Onion Crème Fraiche with blow torched Cucumber, Crispy Salmon Skin, Confit Lemon Mayo
- Marinated Beetroot topped with Feta Cheese, Heritage Tomatoes, Basil Jelly and Rocket Oil **V**
- Goats Cheese and Sun-Dried Tomato Tart with Pesto Dressing **V**

Mains

- Pan Fried Chicken Breast served with Haggis Bon Bon, Crispy Chicken Skin, Turnip Fondant and Thyme Sauce
- Sea Bass Fillet served with Bubble and Squeak Cake and Caramelised White Onion Sauce
- Roast Aubergine topped with Vegetable Provençale with Goat Cheese Herb Crumble **V**
- Butternut Squash, Roast Red Pepper and Spinach Risotto topped with Deep Fried Rocket **V**
- Chicken Roulade filled with Black Pudding and Spinach Mousse served with Caramelised White Onion and Thyme Sauce
- Posh Steak Pie served with Roasted Shallots, Roasted Rosemary Carrots, Fondant Potato and Gravy Sauce
- Fillet of Beef, Wild Mushroom and Smoked Bacon Sauce, served with Fondant Potato and Roasted Vegetable Bundle *(extra supplement)*
- Chicken Breast with Haggis cake and finished with a Whisky and Pepper Sauce
- Chicken Wellington filled with Spinach and Mushrooms served with French Beans and Smoked Bacon, Fondant Potato & Caramelised White Onion Sauce
- Mushroom, Spring Onion and Butternut Squash Risotto **V**
- Braised Cannon of Beef topped with Haggis served with Fondant Potato, Carrot and Turnip Mash and Thyme Jus
- Chicken Breast filled with Mozzarella and Asparagus Mousse served with Chive and Spring Onion Cake finished with White Onion Sauce
- Roast Lamb Rump topped with Apricot and Herb Crust served with Crushed New Potatoes, Caramelised Carrots and Rosemary Jus

Dessert

- Banoffee Cheesecake with Amaretto and Dark Chocolate Sauce
- Eton Mess topped with Fresh Raspberries and Shortbread Crumb
- Deconstructed Lemon Meringue Pie with Blackcurrant Sorbet
- Roast Fig, Almond and Pistachio Tartlet with Rasperry filled with White Chocolate Mousse and Crème Anglaise
- Chocolate and Raspberry Tartlet with Berry Gel and White Chocolate Soil
- Chocolate Profiteroles filled with Baileys Cream and served with Toffee Sauce
- Selection of Scottish and Continental Cheeses served with selection of Biscuits and Onion and Port Chutney
- Vanilla Panna Cotta, Honeycomb and Strawberry and Mint Compote
- Baileys Cheesecake with Fudge Ice Cream and White Chocolate Sauce
- Terry's Chocolate Orange Cheesecake with a Butterscotch Sauce
- Vanilla Crème Brûlée with Whisky Berries and Scottish Shortbread
- Meringue Nest filled with Mascarpone Cream and Honey Berries
- Selection of Cheese, Biscuits and Onion Chutney
- Caramelised Apple Tartlet topped with Shortbread Crumble with Cinnamon Ice Cream
- Warm Chocolate Brownies with Salted Caramel Sauce and Clotted Cream
- White Chocolate Cheesecake topped with Strawberry Compote served with Butterscotch Sauce
- Chocolate Tart served with Cappuccino Cream and Berry Compote



Buffet Menu

Food Creations use only the freshest and finest local produce to make every occasion special. Please take a look at our buffet selection below and choose the options you want to personalise your event.

Sandwich Selection

Fresh thick cut sandwiches with our speciality fillings

Wraps Selection

Fresh filled wraps with our speciality fillings

For sandwiches and wraps please pick 2 fillings from:

- Cajun Tuna and Red Pepper
- Grilled Vegetable Caesar **V**
- Chicken Caesar
- Chicken and Chilli Jam
- Indian Chicken with Spicy Onions
- Smoked Salmon with Cream Cheese and Chive

Hot Rolls Selection

Fresh rolls with 2 hot fillings from these choices:

- Bacon
- Square Sausage
- Link Sausage
- Black Pudding
- Haggis
- Potato Score **V**

Mini Tartlet Selection

Please select two fillings:

- Sun-dried Tomato and Mozzarella **V**
- Smoked Bacon and Haggis
- Black Pudding and Red Onion Chutney
- Asparagus and Red Onion with Basil Leaves **V**
- Honey Roast Ham and Brie with Chilli Jam
- Chilli con Carne and Mature Cheddar

Buffet Selection

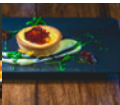
- Haggis Pakora with Garlic Dip
- Black Pudding Bon Bons with Caramelised Onion Dip
- Salmon Goujons with Lime Mayo Dip
- Mini Brioche Rolls filled with a choice of:
Cheese Burger | BBQ Pulled Pork | Panko Breadcrumb
Chicken topped with Garlic and Smoked Bacon Mayo |
Roasted Vegetables with Brie and Chilli Jam **V**
- Yorkshire Puddings filled with Creamy Mash and
Braised Beef in Thyme
- Thai Chicken Drumsticks
- Sausage Rolls
- Mini Indian Selection **V**
- Nachos and Dip **V**
- Smoked Salmon Blinis
- Mini Haggis Cakes with Garlic Dip
- Chicken and Haggis Petit Pains with Pepper Sauce
- Mini Steak and Scotch Pies
- Yorkshire Puddings filled with Stovies
- Cider Marinated Belly Pork with Black Pudding

- Ciabatta with Tomato and Basil Salsa topped with
Mozzarella **V**
- Breaded Chicken Goujons with Garlic and BBQ Dip
- BBQ and Cajun Chicken Wings
- Selection of Pizza :
Cheese and Tomato **V** ; Ham and Pineapple; Pepperoni
- Mini Cheeseburgers
- Fruit Kebabs with Chocolate Sauce
- Selection of Homemade Tray Bakes

Street food

Why not go different with our street food for your buffet, you get to choose 3 of the items listed below, which will be served in pots with forks, and your guests can help themselves to this great new idea.

- Mini Fish and Chips with Homemade Tartar Sauce
- Haggis, Neeps and Tatties
- Macaroni Cheese with a slice of Garlic Bread **V**
- Steak Pie with Creamy Mash, Roasted Carrot
and Puff Pastry
- Stovies
- Chicken Tikka with Rice and Garlic Nan Bread
- Spicy Chilli with Rice topped with Sour Cream and
Homemade Nachos
- Crispy Chicken Fillet with Skinny Fries
- Roasted Vine Tomato and Roasted Vegetables Pasta
topped with Shavings of Parmesan **V**
- Pulled BBQ Pork Wrap with Skinny Fries and Coleslaw



Funeral Menu

Let our catering team look after you at this difficult time with our selections below. When required these options can be altered to accommodate you.

Option 1 - £8.95 per person

- Selection of Filled Sandwiches
 - Hot Mini Steak and Scotch Pies
 - Selection of Home Baking and Tray Bakes
- *****
- Tea and Coffee

Option 2 - £9.95 per person

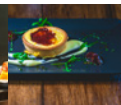
- Homemade Soup with Crusty Bread
 - Selection of Fresh Filled Sandwiches
 - Hot Mini Steak and Scotch Pies
 - Selection of Home Baking and Tray Bakes
- *****
- Tea and Coffee

Option 3 - £17.95 per person

- Lentil Soup (v)
- *****
- Scottish Steak Pie topped with Puff Pastry with Seasonal Vegetables and Roasted New Potatoes
- *****
- Apple Pie and Custard
- *****
- Tea and Coffee

Option 4 - £19.95 per person

- Leek and Potato Soup or Melon Tower with Honey Berries
- *****
- Traditional Steak Pie with Puff Pastry or
 - Chicken Supreme, Haggis Cake topped with a Whisky and Pepper Sauce
- All main courses served with seasonal vegetables and roast midi potatoes
- *****
- Chocolate Fudge Cake with Vanilla Pod Ice-Cream or
 - Apple and Berry Crumble with Creamy Thick Custard
- *****
- Tea and Coffee



Canapés

Let our catering team look after your guests with our selections below. When required these options can be altered to accommodate you.

- Bruschetta topped with 3 way Tomato Salsa, Pesto Mayo and Deep Fried Rocket **V**
- Puff Pastry Case filled with Guacamole topped with Roast Garlic Vine Tomato **VG**
- Brie, Braised Leek and Chilli Jam Tartlet **V**
- Mushroom Arancini with Garlic Mayo **V**
- Goats Cheese Mousse served in Pastry Cup topped with Beetroot Puree **V**
- Hot Smoked Salmon in Gin topped with Horseradish Mayo with Pickled Cucumber
- Deep Fried Potato Skins filled with Smoked Haddock and Welsh Rarebit
- Hot Smoked Salmon with Spring Onion, Crème Fraiche topped with Crispy Salmon Skin and Blow Torch Cucumber
- Gravdax Salmon Blinis topped with Dill Cream Cheese
- Jack Daniels Glazed Belly Pork, Stornoway Black Pudding and Apple Compote
- Homemade Sausage Rolls filled with Haggis, Mature Cheddar and Braised Onions
- Shredded Duck Crostini with Hoisin Sauce topped with Chilli, Red Pepper and Mango Salsa
- Chicken Liver Parfait, Spiced Pear and Onion Chutney, Toasted Brioche
- Deep Fried Potato Skins topped with Smoked Ham and Scottish Cheddar
- Haggis and Smoked Bacon Tartlet
- Yorkshire Puddings with a filling of Braised Beef and Horseradish Mash
- Miniature Cheeseburgers topped with Burger Relish and Crispy Onions
- Haggis Bon Bon with Turnip Puree
- Strawberries dipped in Dark and White Chocolate **V**





Our prices & packages ensure you get the best value for money from our stunning venue!

Main Hall Hire : **£ 100** + VAT

£30 for BGC Members

Ryder Cup Room Hire : **£ 30** + VAT

Supply of DJ : **£ 250**

DJ from our Partners Roadrunner Discotheques

Photo Booth : **£ 295**

Race Night / Disco : **£ 295**

Food & Drinks

Tea and Coffee **£ 1.50** (1 round)

£ 3 .50 (All Day)

Street Food **£ 8.95** pp (3 choices)

Drinks Reception **£ 3.75** pp
£ 1.75 pp (non alcohol)

Canapes **£ 6.75** pp (4 choices)

Funerals

(please see the menu on the previous pages)

Option 1 **£ 8.95** pp

Option 2 **£ 9.95** pp

Option 3 **£ 17.95** pp

Option 4 **£ 19.95** pp

Buffet Prices

(please see the menu on the previous pages)

3 Items **£ 6.50** pp

4 Items **£ 7.95** pp

5 Items **£ 9.50** pp

6 Items **£ 10.95** pp

Hot Rolls x 1pp **£ 3.50** pp

Hot Rolls x 2pp **£ 5.50** pp

Hot Rolls & Selection of Pies **£ 5.00** pp

Our prices & packages ensure you get the best value for money from our stunning venue!

Set Meals

Set Meal 1 Choice Per Course

£ 22.95 pp (2 Courses)

£ 26.95 pp (3 Courses)

Set Meal with 2 Choices Per Course

£ 26.95 pp (2 courses)

£ 29.00 pp (3 courses)

Set Meal with 3 Choices Per Course

£ 28.95 pp (2 Course)

£ 30.95 pp (3 courses)

Sportsmans Dinner

3 course with 1 Choice Per Course

£ 18.95 pp (min x80 guests)

Kids 3 Course Meal £ 15 pp

Wedding Packages

MidWeek Package Price

£ 3799

(Monday to Thursday)

Package Includes

Room Hire

White Table Covers

Set up for Ceremony

Drinks Reception after Ceremony

3 Course Meal - 2 Choices per course for x60

Glass of Wine Per Person for Toast

DJ from 7.30pm to 1am

4 Item Buffet for x80 Guests

Ability to add Extra Guests onto Package if Needed

To book or enquire about any of our events services please contact the sales team


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