

Losing a loved one is a deeply challenging time, and organising a wake or celebration of life can feel overwhelming.

At 19 Bar & Grill at Preston Golf Club, we understand this, and our goal is to ease the burden by creating a heartfelt and seamless gathering, allowing you to focus on being with family and friends to honour your loved one's memory.

Our compassionate and professional team is committed to handling every detail, from exquisite catering to thoughtful decor, with care and sensitivity.

We believe a celebration of life should be a dignified and meaningful occasion, and we take pride in offering a warm, welcoming atmosphere tailored to your needs.

PACKAGES INCLUDE:

- Exclusive use of our Function Room
- Tea and Coffee
- Fresh flower table arrangements
- Memory table set-up and display area
- Optional background music




FURTHER INFORMATION

We offer bespoke packages carefully tailored to meet your individual requirements, ensuring a personalised and professional experience. Room hire charges apply, subject to the number of attendees and the specific arrangements required. For added convenience, Preston Golf Club boasts ample on-site parking facilities, providing easy access for all guests.



We are proud to be the official catering partner of Preston Golf Club. Our prestigious chefs are trained to a high standard, delivering one-of-a-kind food using locally sourced, fresh ingredients. We're available to cater for any occasion, both at and away from the golf club.

CONTACT US

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CELEBRATION OF LIFE AND WAKE



Carefully crafted packages to celebrate your loved one at Preston Golf Club.



MENU ONE

FINGER FOOD BUFFET – from £16.80pp

Choice of up to 8 items from the list below

COLD ITEMS

Selection of Cold Sandwiches served on white and brown bread (Vegetarian Option Available)
 Chefs Choice Quiche (Vegetarian Option Available)
 Pork pie
 Pork and Apple Sausage Rolls
 Scotch Eggs
 Potato Salad v
 Coleslaw v
 Selection of Crisps v
 Pineapple and Cheese Sticks v
 Honey and Mustard Cocktail Sausages
 Vegetable and Bread Sticks with a selection of dips vg

HOT ITEMS – max 3 Dishes as Standard

Breaded Chicken Goujons
 Flavoured Chicken Drumsticks
 Fish Goujons
 Pepperoni Pizza
 Margherita Pizza v
 Vegetable Spring Rolls v
 Garlic Bread v
 Vegetable Samosa v
 Fries or Chips v
 Cheese and Onion Rolls v
 Onion Bhajis v

DESSERTS

Chocolate Brownies
 Selection of Cakes
 Profiteroles (£1.50 supplement per person)
 Selection of Fruit Tarts
 Mini Sticky Toffee Puddings

Non-gluten containing options available – £5 supplement per person

BESPOKE PACKAGES

These menus are example of our most popular buffet options. We can help you mix and match to create something that fits you and your budget.

MENU TWO

FINGER FOOD BUFFET – from £21.00pp

Choice of up to 8 items from the list below

COLD ITEMS

Pork and Apple Sausage Rolls with wholegrain mustard dip
 Vegan Sausage Rolls vg lentils, sun-dried tomatoes and herbs
 Assorted British Cheeses v with grapes, figs and crackers
 Vegan Cheese Platter vg a variety of nut-based cheeses fruit, compotes and artisanal crackers
 Hummus, Tzatziki and Baba Ghanoush with warm pitta vg
 Chefs Choice Quiche (Vegetarian Option Available)
 Coleslaw v

Waldorf Salad vg

Red Pepper and Tuna Pasta Salad
 Homemade Hummus with warm pitta vg
 Smoked Salmon and Cream Cheese Blinis
 Prawn Cocktail Cups with avocado salsa

HOT ITEMS – max 3 Dishes as Standard

Beef Burger Sliders with caramelised onions and mature cheddar
 Vegan Sliders with grilled portobello vg mushrooms and avocado spread
 Teriyaki Chicken Skewers with sesame seeds
 Mini Fish Cakes with tartar sauce
 Stuffed Potato and Chickpea Falafel Bites with tahini dip vg
 Mini Cornish Pasties
 Pork Cobbler

DESSERTS

Apple Pie and Custard
 Bread and Butter Pudding
 Sticky Toffee Pudding

Non-gluten containing options available – £5 supplement per person

DIETARY REQUIREMENTS

vg – vegan v – vegetarian

MENU THREE

KNIFE & FORK BUFFET – from £27.60pp

Choice of up to 2 dishes from each of the courses below. (Up to 8 dishes in total)

STARTERS

Chefs Choice Soup with crusty bread v
 Mini Filled Yorkshire Puddings filled with roast beef and horseradish cream
 Stilton and Walnut Stuffed Mushrooms v

MAINS

Chicken Tikka Skewers with cooling cucumber raita
 Vegetable and Halloumi Kebabs v
 Mini Beef Wellingtons with a red wine jus
 Poached Salmon with a dill creme fraiche

DESSERTS

Mini Eton Mess with strawberries and whipped cream
 Lemon Drizzle Cake Squares
 Chocolate Dipped Strawberries dipped in rich dark chocolate

SIDES

Classic Caesar Salad v
 Medley of Seasonal Roasted Vegetables vg
 Minted New Potatoes vg
 Roasted Vegetable Couscous vg

Non-gluten containing options available – £5 supplement per person

