

Weddings

AT

THE ESSEX GOLF & COUNTRY CLUB



Let us propose...

the following

A wedding couple is shown in a soft, sepia-toned photograph. The groom, on the left, is wearing a dark suit and a white boutonniere. The bride, on the right, is wearing a white wedding dress and a long veil, holding a bouquet of flowers. They are standing in front of a wooden sign that reads "Just Married" in a decorative, cursive font. The background is a blurred outdoor setting.

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The Essex Golf & Country Club

At The Essex Golf & Country Club we understand what a huge task planning your wedding is, so let us provide you with a service that keeps stress to a minimum.

The Club has its own civil ceremony license as well as stylish suites in which to hold your wedding breakfast and evening reception.

The Flight suite caters for up to 180 diners with stunning views overlooking the 18-hole golf course with its own private bar and dance floor. Alternatively, for smaller weddings the Mustang suite with its beautiful conservatory is able to hold up to 70 for a wedding breakfast followed by an evening reception of up to 150 guests.

Our packages suit all budgets, if you have any questions, or would like to arrange a time to come and view the club please call (01787) 224466 or email essex.events@theclubcompany.com.

Silver Package

Red carpet on arrival, three-course set meal, use of our white linen.

£40.00 per person

Golden Package

Red carpet on arrival, room hire for wedding breakfast, three-course set meal followed by coffee and mints, use of our cake stand and knife, use of our white linen, complimentary overnight stay in the honeymoon suite including a full English breakfast.

£50.00 per person

Platinum Package

Red carpet arrival, bucks fizz reception drink for each adult guest, three-course meal served with coffee and mints, children under 12 eat free (T&C's apply), all room hire for wedding breakfast, use of our cake stand and knife, use of our white linen, floral table decorations, complimentary overnight stay in the honeymoon suite, (includes fresh flowers, fruit basket and bottle of champagne),

free round of golf for the groom and free make up and manicure for the bride

£60.00 per person

Wedding Breakfast Menu Selector

Home Made Soups

Served with fresh baked roll

Leek, potato & smoked bacon soup with herb croutons

Roast tomato & basil soup with crisp croutons (V)

Creamed mushroom & tarragon soup with paprika croutons (V)

Fresh plum tomato soup finished with fresh herb pesto (V) (G/F)

Roasted sweet potato, red onion & rosemary soup
with parmesan flakes (V) (G/F)

Carrot & coriander soup with curry spiced croutons (V)

Starters

Served with fresh baked roll

Tomato & mozzarella salad with rocket & extra virgin olive oil

Goats cheese crostini with honey & walnuts

Italian style salad of sun-blushed tomato, black olives, feta cheese & basil oil

Galia melon rosette filled with champagne sorbet garnished with
fresh strawberries (V) (G/F)

Duck & green peppercorn terrine served with baby leaves & piquant redcurrant
& orange dressing (G/F)

Classic Caesar salad topped with crispy pancetta slices, fresh parmesan flakes
& crostini croutons

Roasted red peppers & sun blush tomatoes on baby leaf salad finished
with crumbled feta, croutons & balsamic glaze dressing (V)

Black forest ham & poached pear salad with raspberry vinaigrette dressing (G/F)

Chargrilled vegetable & mozzarella puff pastry tatin finished with fresh pesto

White crab meat, buttered leeks & tomato cooked in a crispy tartlet finished
with herb butter sauce

Ardennes pate served with toasted French bread croutes,
red onion marmalade & salad leaf garnish

(V) - Vegetarian (G/F) - Gluten Free

Wedding Breakfast Menu Selector

Main Courses

Served with choice of potato & fresh buttered seasonal vegetables

Roast loin of lamb served with rosemary jus & chateau potatoes - supplement of £5 pp

Baked fillet of salmon with lemon & fresh herbs, accompanied with a champagne cream sauce

Roasted Suffolk pork loin served with herb stuffing & cranberry, apple & port compote

Sea salt & cracked pepper roasted sirloin of beef with yorkshire pudding & red wine roast gravy

Breast of chicken wrapped in bacon & pot roasted with red wine, baby onions & mushrooms

Sesame grilled salmon fillet served with sweet chilli tossed baby corn cobs & warm teriyaki dressing (G/F)

Grilled tuna loin steak topped with olive tapenade & a warm ratatouille dressing (G/F)

Classic Italian risotto flavoured with roasted garlic & sun blush tomatoes topped with rocket leaves & parmesan flakes (V) (G/F)

Roasted red onion, peppers & cherry tomatoes in a crispy filo tart glazed with goats cheese (V)

Individual baked wild mushroom, baby spinach & leek lasagne topped with creamy parmesan sauce & served with a baby leaf salad (V)

Plump breast of chicken fillet wrapped in smoked bacon with creamy mushroom & whole grain mustard sauce

Fillet of beef Wellington, fillet of beef, pan fried with a mushroom pate, wrapped in bacon & puff pastry served with turned braised potatoes, green beans & served with a port jus

Baked cod fillet, nut crust, potatoes, pea & mint mash, cherry tomato & basil salsa – supplement of £5 pp

Herb crusted rack of lamb, dauphinoise potatoes, roasted vegetables & rosemary jus

Wild mushroom risotto, dressed rocket, Italian hard cheese & white truffle oil (V) (G/F)

Menu Selector continued

Desserts

Meringue nest filled with vanilla & mascapone cream
topped with summer berry compote (G/F)

Fruits of the forest cheesecake with raspberry coulis

Bramley apple & honey flapjack tartlet
served with cinnamon crème Anglaise

Warm chocolate & walnut brownie
topped with vanilla ice cream & chocolate sauce

Lemon sorbet served on pink grapefruit & orange salad
drizzled with ginger syrup (V) (G/F)

Baileys crème brulee served with chocolate chip cookie

White chocolate & raspberry profiteroles sprinkled with toasted almonds

Sticky toffee pudding, butterscotch sauce

Warm dark chocolate fudge cake served with pouring cream

Summer pudding with crème fraiche

Mature Cheddar cheese wedge served with celery & apple salad & warm sun
dried tomato bread

Served with fresh filtered coffee & chocolate mints

Children's Menu

Breaded chicken nuggets

Grilled chicken fillets

Breaded cod fillet fish fingers

Sausages in gravy

*All the above served with a choice of chips, new potatoes or mash &
beans, peas or sweetcorn.*

Cheese & tomato pizza wedges with salad & garlic bread slices

Penne pasta bolognese with garlic bread slices

Roasted vegetable & tomato sauce pasta bake with garlic bread slices

*All followed by strawberry, vanilla & chocolate ice cream
with fan wafer biscuits*

Menu Selector

Supplements Available

Selection of canapés served on arrival
£6.00 pp

Sorbet served between starter & main courses
£2.50 pp

Carverys of roast beef, breast of turkey, Yorkshire puddings,
herb stuffing & traditional accompaniments
£5.00 pp

Cheddar, Brie & Stilton served with biscuits
£2.95 pp

Menu Selector

Evening Finger Buffet

Selection of 6 items - £12.00 pp

Selection of 8 items - £16.00 pp

Selection of ten items - £18.00 pp

Honey & grain mustard glazed cocktail sausages

Selection of quiche fingers

Vegetable crudités, pitta fingers & bread sticks with dips

An assortment of sandwiches

Breaded chicken drumsticks, BBQ dip

Cheddar cheese, tomato & red onion ciabatta slices

Cocktail sausage rolls

An assortment of mini wraps

Crispy vegetable samosas with sweet & sour dip

Cajun jacket wedges with sour cream & chive dip

Breaded plaice goujons with tartare dip

Buffet pork pie pieces with Dijon mustard dip

Salted crisps, peanuts & tortillas with a salsa dip

Finger buffet desserts

Cream filled profiteroles tower with white chocolate sauce & strawberries

Chocolate brownies & cookies

Mini blueberry & chocolate muffins

Evening Barbecue Menu

6 oz Aberdeen Angus burger

Cumberland sausage

Lemon, garlic & chilli marinated chicken fillet

Cajun spiced salmon supreme

All the above is cooked on the barbecue then served with the following:

Baked jacket potatoes

Crusty French bread & soft floured baps

Mixed leaves, baby leaf mixed Caesar salad, homemade coleslaw,

Tomato & red onion salad,

Fresh pesto pasta salad, cucumber slices served with a selection of sauces & dips

Followed by a selection of cold desserts

£20.00 pp

Wine List

House Wine

Hardys 'The Riddle' Chardonnay-Semillon (Australia) <i>Soft creamy lime</i>	£13.50
Hardys 'The Riddle' Cabernet-Grenache (Australia) <i>Soft, berry fruit flavours</i>	£13.50
Hardys 'The Riddle' Shiraz-Cabernet Sauvignon (Australia) <i>Spicy pepper, raspberry, cherry fruit, blackcurrant, capsicum & mint</i>	£13.50

Red Wine

Hardy's 'The Riddle' Shiraz-Cabernet (SE Australia) <i>Spicy pepper, raspberry, cherry fruit, blackcurrant, capsicum & mint</i>	£13.50
Tierra Merlot, Maule Valley (Chile) <i>Ripe, juicy bright berries</i>	£13.95
Footsteps Cabernet Sauvignon (Central Valley) <i>Chile's perfect climate boosts the richness of colour and blackcurrant vibrancy</i>	£14.95

White Wine

Tierra Sauvignon Blanc, Maule Valley (Chile) <i>Crisp, dry and zesty</i>	£13.95
Pinot Grigio Provincia di Pavia (Italy) <i>Lovely buttery style enhanced by ripe pear</i>	£14.50
Footsteps Chenin Blanc (Western Cape) <i>Distinctive, dry flinty elegance</i>	£14.95

Rose Wine

Hardys 'The Riddle' Cabernet-Grenache (Australia) <i>Soft berry fruit flavours</i>	£13.50
Footsteps Zinfandel Rose (California) <i>Juicy red berry richness</i>	£14.95

Sparkling Wine & Champagne

Prosecco, Sant Orsola (Italy) <i>Lively, light and fruity</i>	£16.95
Prosecco-Raboso Rose, Santa Orsola <i>Sparkling strawberry and forest fruits</i>	£16.95
Louis Dornier et Fils Brut <i>Stylish, pronounced, biscuity, elegant</i>	£25.00
Piper-Heidsieck Brut Champagne <i>Young, lively fruit flavours</i>	£32.00

Large bottles still and sparkling water	£3.00
Jug of Pimms & Lemonade (approx. nine glasses)	£25.00
Jug of Orange Juice (approx. nine glasses)	£12.00

Corkage charges:	
Champagne & sparkling wine 75cl bottle	£15.00
Wine 75cl bottle	£10.00

Beverage Packages

Package 1 – £10.50 pp

1 x arrival drink, 2 x glasses house red or white wine, 1 x glass of sparkling wine for toast

Package 2 – £13.50 pp

1 x arrival drink, 2 x glasses house red or white wine, 1 x glass of Louis Dornier champagne

Package 3 – £15.50 pp

1 arrival drink, 2 glasses of wine from the wine list (please select 1 red and 1 white of your choice),
1 x glass Louis Dornier Champagne, 1 x Liqueur (Port, Brandy, Baileys)

Non Alcoholic Package – £5.50 pp

1 x arrival drink, 2 x soft drinks during meal, 1 x toasting drink of your choice Pineapple, Orange, Tomato, Grapefruit, Coke, Lemonade

Arrival drinks – £3.50 pp

Bucks Fizz, Pimms & Lemonade, Mulled Wine, Kir Royale

Civil Ceremonies

The Essex Golf & Country Club falls under the Braintree district register office.

Tel: 01376 323 463 • Room hire for civil ceremonies £950

Discounts & Tariffs

A 10% discount will be given for wedding breakfasts held in January, February, March and November (not available with all-inclusive offers).

Price Tariff

2011	Package	Price
	Silver	£40 pp
	Gold	£50 pp
	Platinum	£60 pp
	Child meal	£15 pp
2012	Package	Price
	Silver	£40 pp
	Gold	£50 pp
	Platinum	£60 pp
	Child meal	£15 pp
2013	Package	Price
	Silver	£45 pp
	Gold	£55 pp
	Platinum	£65 pp
	Child meal	£20 pp

Terms & Conditions

Civil Marriages & Civil Partnerships

1) HOW TO CONFIRM A BOOKING

- a) After discussing requirements and dates with the Events Manager provisional bookings can be made and held for 14 days. If a deposit is not received after 14 days the provisional booking will automatically be released.
- b) To confirm a booking we require a signed copy of these terms and conditions and a deposit of £750.00. On receiving the required deposit a confirmation and receipt of payment will be sent to you.

2) BOOKING CONDITIONS

- a) The Essex Golf & Country Club cannot accept any liability resulting from the loss of wedding gifts or personal property left unattended on the premises. We advise you to appoint a family member to secure all presents at the end of the evening, as they cannot be left in the suite overnight.
- b) The bride and groom must accept full responsibility for their guests and ensure that unacceptable behaviour is controlled for the duration of the wedding. In the case of theft or damage, the wedding party agrees to replace or compensate any damage, stolen goods or property.
- c) A minimum spend of £5,000 is required for weddings held on Saturdays in peak periods.
- d) It is the responsibility of the wedding organiser to inform the Events Manager at The Essex of any contact address and telephone number changes made within seven days of the change. Failure to do could result in your wedding being cancelled if we are unable to reach you.
- e) We strongly advise you to arrange insurance cover against a reduction in the numbers of guests attending, the total number of guests provided will be charged at full price.
- f) Any items or equipment used for the civil ceremony or wedding breakfast must be collected within 24 hrs or they will be disposed of.

3) CIVIL MARRIAGES AND PARTNERSHIPS

- a) A civil ceremony room hire charge is applicable (not applicable with all inclusive deals).
- b) Arrangements and payment of the superintendent registrar are solely your responsibility.
- c) Without the presence of a superintendent registrar and a registrar no marriage or civil partnership can take place.
- d) Our licensed rooms are The Flight (Hurricane/Spitfire), The Mustang & Conservatory & The Boardroom
- d) You are solely responsible for ensuring that the notice of authority is provided to the superintendent registrar before the service.

4) PAYMENTS

- a) A further interim deposit of £1,000 is required nine months prior to the wedding date.
- b) A payment of 50% of the total bill is required six months before your wedding. The remaining 50% of the bill is required six weeks before your wedding along with final numbers.
- c) Should credit facilities be required for bar tabs, prior arrangements must be made in advance by completion of a Beverage Settlement Form and confirmed by us in writing. All credit facilities will need to be secured by a credit card and settlement made within seven days.

5) CATERING CONDITIONS

- a) For health, safety and hygiene reasons we do not allow external caterers in for any events.
- b) Evening buffets will be catered for a minimum of 80% (90% for BBQ menus) of the total number of evening guests. Wedding parties that do not have an evening buffet will be charged a room hire fee for the evening.
- c) A maximum of ten children will be catered for in 'Children under 12 eat free' packages

6) HOTEL RESERVATIONS

- a) We can provisionally hold twenty-one hotel rooms at the lodge until twelve weeks prior to your wedding, if the rooms are not named by that time they will be released.
- b) Upon guests naming rooms a credit card will be required to secure the room.
- c) If you require more than twenty-one rooms all rooms will need to be named and secured by a credit card upon reservation. Accommodation at the lodge is a separate booking and charged separately to the function suites.

7) CANCELLATION

- a) In the event of you having to cancel your wedding the following charges will apply:
 - ▶ Deposits and pre-payments are non-refundable
 - ▶ Six months notice 50% of the final balance
 - ▶ 5-1 months notice 75% of the final balance
 - ▶ Less than 3 weeks notice 90% of the final balance
 - ▶ If you book a later date a charge of £100 will be payable to the club, any deposit will be transferred
- b) All cancellations must be received in writing and acknowledge by us. In the unlikely event that we need to cancel your wedding all monies will be returned to you.
- c) We strongly recommend you arrange wedding insurance.
- d) Prices quoted above include VAT.

Terms & Conditions

Civil Marriages & Civil Partnerships

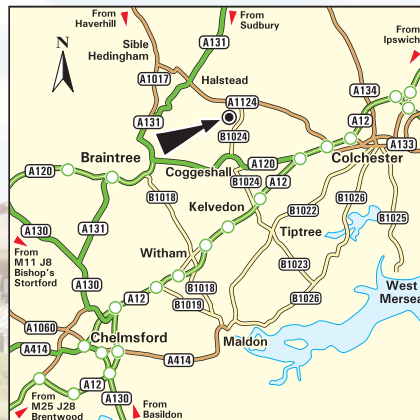
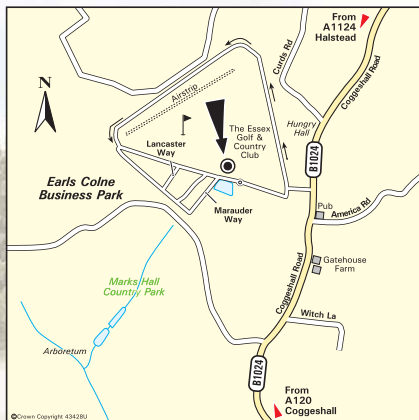
Please read these Terms and Conditions carefully before signing.

I hereby agree and understand all the above Terms and Conditions of The Essex Golf & Country Club.

	Print name	Signature
Brides Name		
Grooms Name		
Contact Address		
Email		
Telephone: (day)		Evening: <input type="text"/>
Date of wedding:		
Minimum day numbers:		Evening: <input type="text"/>
Place of ceremony:		
Time of ceremony:		

Contact Us

Call the Wedding Co-ordinator on 01787 224 466 or e-mail info@theclubcompany.com to check the availability of your preferred dates and to arrange a time to view the facilities.



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www.theclubcompany.com