



**LONDON**  
GOLF CLUB

*Weddings*

# Wedding Packages

## WEDDING PACKAGE PRICING IS AS FOLLOWS

Wedding package pricing is as follows:

High – May-September and December - £144 per person

Mid - March, April and October - £134 per person

Low – January, February and November - £114 per person

Based on a minimum of 80 guests

The wedding package includes the following elements:

- Use of banqueting room, long bar, outside terrace and either the Great Hall, Heritage Suite or Henry Cooper room for your ceremony
- Private room for bridal party to get ready before the ceremony
- Dedicated wedding coordinator
- 1 reception drink per guest – either prosecco, Pimms and lemonade, bottled beer or orange juice
- Three course wedding breakfast with coffee and mints
- Wines served with the meal (half a bottle per person)
- Still and sparkling mineral water (half a bottle per person)
- A glass of prosecco to toast the happy couple
- Evening buffet for the day guests
- DJ provided by Discologic
- London Golf Club Toastmaster
- Menu tasting for Bride and Groom
- Tea lights, crockery, linen, cutlery and glassware
- Use of silver cake stand and knife
- Wooden Easel for table plan
- Chair covers and colour sash
- Complimentary 2 ball on the International course

## UPGRADES

The following upgrades are also available:

- Reception drinks can be upgraded by serving more than one drink per person or selecting to serve a different drink to those on our list
- Serving canapes – a selection of 4 per guest
- Upgrade wine with the meal from house wine
- Toast drink – upgrade to Billecart Salmon Champagne
- 1 hour Bar extension
- Additional bar set up in banqueting room
- Upgrade DJ package to include photo booth, LED dance floor and mood lighting

Please enquire for upgrade prices



# Weddings Menus

## STARTERS

- Roasted Tomato and Basil Soup with Basil Pesto (v)
- Caramelised Onion and Bidenden Cider Soup with a Rarebit Croute (v)
- Pressed Belly of Pork with Caramelised Apple Gel and Apple and Endive Salad
- Chargrilled Bruschetta topped with Buffalo Mozzarella, Marinated Heritage Tomatoes and Basil with Balsamic Reduction (v)
- Oak smoked Salmon and King Prawn with Pickled Cucumber, Dill, Beetroot Puree and Watercress
- Double Baked Swiss Cheese Soufflé with Rocket and Caramelised Pears (v)
- Crab, Mint and Apple Roulade with Compressed Watermelon and Cucumber Ketchup
- Ham Hock Terrine with Spring Piccalilli

## MAIN COURSES

- Roast Sirloin of Beef with Yorkshire Pudding, Chateau Potatoes, Glazed Carrots, tied Green Beans and a Red Wine Jus (supplement of £3.50)
- Fillet of Beef En Croute with Fondant Potatoes, tied Green Beans, Glazed Carrots and a Port Jus (supplement of £3.50)
- Duo of Herb Crust Lamb Cutlet and Pressed Shoulder with Mashed Potatoes, Baby Carrots and Turnips and a Redcurrant Jus (supplement of £3.50)
- Fillet of Pork en Croute and Braised Pork Cheek with Fondant Potato, Savoy Cabbage, Peas, Bacon and Calvados Jus
- Pan Fried Supreme of Chicken with Parsley Mash, Green Beans wrapped in Bacon, Glazed Carrots and a Mushroom and Shallot Jus
- Chicken Supreme stuffed with Mozzarella and wrapped in Parma Ham served with Boulangere Potatoes, Ratatouille and Madeira Jus
- Pan Fried Salmon with Herb crushed New Potatoes, Asparagus and Champagne Cream Sauce
- Pan fried Sea Bass with Saag Aloo, Curried Cream Mussels, Green Beans and Fennel Bhaji
- Butternut Squash and Goats Cheese Risotto with Mixed Cress and Parmesan Crisp (v)
- Sundried Tomato, Red Pepper and Brie Pithivier with Sweet Potato Puree, Courgettes and Rocket (v)

## DESSERTS

- Sticky Toffee Pudding with a Vanilla Ice Cream and Toffee Sauce
- Pimms Jelly with Apple, Orange, Cucumber and Mint
- Lemon Posset with Strawberries, Baby Basil and Shortbread Crumb
- Banoffee Cheesecake with Rum Butterscotch Sauce
- Dark Chocolate Delice with Mango, Passionfruit, White Chocolate and Cocoa Crisp
- Chocolate Brownie with Raspberries and Mascarpone Cheese
- White Chocolate and Lime Cheesecake with a Bourbon Biscuit Base
- Vanilla Pannacotta with a Blueberry Compote and Tuile Biscuit

## CHILDREN'S MENU

£16.00 per child (11 and under)

Breaded Chicken Goujons with French Fries and Baked Beans  
Sausages with Mashed Potato and Petit Pois  
Penne Pasta with Tomato Sauce with Garlic Bread (v)  
Breaded Fish Goujons with Chips and Peas

Vanilla Ice Cream for Dessert





# Canapes And Evening Buffet Menus

## RECEPTION CANAPES

Selection of four canapés at £10.00 per person

- Teriyaki glazed Beef and Pepper Skewers
- Grilled Goats Cheese and Roasted Red Peppers on Ciabatta (v)
- Ardennes Pate with Shallot Marmalade en Croute
- Roasted Asparagus wrapped in Parma Ham
- Mini Peking Duck Spring Rolls
- Mini Vegetarian Spring Rolls (v)
- Smoked Salmon, Dill and Cream Cheese Blinis
- Buffalo Mozzarella, Tomato and Basil Crostini (v)
- Quails Egg and Truffled Mushroom Duxelle on Pumpernickel
- Pan fried Scallops with Pea Puree and Crispy Bacon Crumbs
- Mini Shephards Pie
- Mini Yorkshire Pudding topped with Rare Beef and Red Wine Jus

# Evening Buffet

## MENU: A

- Tandoori Chicken
- Lamb Kofta with Mint Raita
- Japanese style Breaded Prawns with Sweet Chilli Sauce
- Mini Tomato and Goats Cheese Pizza (v)
- Breaded Garlic and Parsley Mushrooms (v)
- Assorted Filled Wraps
- Tortilla Chips with Tomato Salsa (v)
- Filo Pastry Fruit Tartlets (v)

## MENU: B

- Spicy BBQ Chicken Wings
- Honey and Mustard Glazed Cocktail Cumberland Sausage
- Breaded Cod Goujons with Tartare Sauce and Lemon Wedges
- Onion Bhaji (v)
- Mushroom and Spinach Filo Tartlets (v)
- Assorted Filled Bridge Rolls
- Tortilla Chips with Tomato Salsa (v)
- Chocolate Profiteroles (v)

## EVENING BUFFET ADD-ONS

Supplement of £3.00 per person per item on Menu Package

- Homemade Mini Cheese and Bacon Burgers
- Mini Hot Dogs with Onions
- Mini Crispy Bacon Rolls
- Mini Fish and Chips

*Evening Buffet is included in package price for all day guests.  
Buffet for additional evening guests is priced at £22 per person.*

## RECEPTION DRINK SUGGESTIONS

- House Champagne
- Kir Royal – Champagne & Crème de Cassis
- Prosecco
- Bucks Fizz
- Pimm's and Lemonade
- Mulled Wine
- Bottled Beer
- Orange Juice

*Prices available on request*



## The Specifics

### BANQUETING ROOM FOR WEDDING BREAKFAST

Features of our Banqueting Room include atmospheric lighting, air-conditioning, golf course views, access to terrace, background audio system and a fireplace and dancefloor.

**Capacity for sit-down meal: 150**

**Capacity for evening Reception**

Long Bar + Banqueting Room: 270

### ROOMS AND CAPACITIES FOR CIVIL CEREMONIES

#### Great Hall – 120

A magnificent room with a vaulted ceiling and a grand fireplace

#### Heritage/International Suite – 130

Features of our Heritage/International suites include atmospheric lighting, air-conditioning, natural daylight and access to terrace

#### Henry Cooper Room – 60

A stunning oak panelled room perfect for a more intimate wedding

### LOCAL ACCOMMODATION

There are several good hotels offering comfortable accommodation within 10 minutes drive of London Golf Club – details are available on request



### ACCESS

London Golf Club is easily accessible with ample parking for up to 230 cars. There is also a designated helipad available – details available on request.

### HOW TO FIND US

Leave the M25 motorway at Junction 3 and take the A20 south towards Brands Hatch. After passing Brands Hatch on your left, continue through West Kingsdown until you pass under the M20 motorway bridge. Take the immediate turning on the left, signposted 'Stansted Lane'. London Golf Club entrance is 100 metres on the left.

