

WEDDING PACKAGES

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 canapés – a selection of 4 per guest
- Upgrade wine with the meal from house wine
- Toast drink – upgrade to 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

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 Bruscetta 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

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

DESSERT

- Vanilla Ice Cream for Dessert

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 Parley Mash, Green Beans wrapped in Bacon, Glazed Carrots and a Mushroom and Shallot Jus
- Chicken Supreme stuffed with Mozzarella, wrapped in Parma Ham served with Boulangerie 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 Panna Cotta with a Blueberry Compote and Tuile Biscuit

EVENING BUFFET & CANAPÉS

EVENING BUFFET & CANAPÉ MENUS

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 CANAPÉS

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 Shepherds Pie
- Mini Yorkshire Pudding topped with Rare Beef and Red Wine Jus

LOCAL ACCOMMODATION

MERCURE DARTFORD BRANDS HATCH HOTEL

Brands Hatch, Dartford, Kent, DA3 8PE

01474 854 900

www.mercure.com

ha0i7-re@accor.com

*The hotel offer a preferred Bed and Breakfast room rate if you book a wedding/function at the London Golf Club.

HOLIDAY INN, MAIDSTONE/SEVENOAKS

Wrotham Heath, Kent, TN15 7RS

0871 942 9054

www.himaidstonehotel.co.uk

reservations-maidstone@ichotelsgroup.com

*The hotel offers a preferred rate on standard and Superior room if you book your wedding/function at the London Golf Club

BRANDS HATCH PLACE HOTEL (Handpicked Group)

Fawkham, Kent, DA3 8NQ

01474 875 000

www.handpickedhotels.co.uk/brandshatchplace

brandshatchplace@handpicked.co.uk

No64 THE JOINERS

West Malling, Kent, ME19 6LU

01732 871386

www.no64thejoiners.co.uk

info@no64thejoiners.co.uk

*The hotel provide a complimentary hamper in the brides room prior to arrival

PREMIER INN LEYBOURNE

08701 977170

www.premierinn.com



WHERE TO FIND US

London Golf Club, Stansted Lane, Ash,

London TN15 7EH

Weddings
AT LONDON GOLF CLUB

Weddings

AT LONDON GOLF CLUB