

WEDDING PACKAGES

Wedding package pricing is as follows:

High – May-September and December - £152 per person

Mid - March, April and October - £141 per person

Low – January, February and November - £120 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
- Caramelised Onion and 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 tri colour Tomatoes and Basil with Balsamic Reduction
- Oak Smoked Salmon and King Prawn with Pickled Cucumber, Dill, Beetroot Purée and Watercress
- Double Baked Swiss Cheese Soufflé with Rocket and Caramelised Pears (v)
- Ham Hock Terrine with Red Onion Chutney

CHILDREN'S MENU (*11 and under*)

2 courses £16.00 per child

3 courses £20.00 per child

STARTERS

- Tomato Soup
- Garlic Bread

MAINS

- 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 £4.50)
- Fillet of Beef En Croute with Fondant Potatoes, tied Green Beans, Glazed Carrots and a Port Jus (supplement of £4.50)
- Duo of Herb Crust Lamb Cutlet and Pressed Shoulder with Mashed Potatoes, Carrots and tender stem Broccoli 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 Breast 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
- Butternut Squash and Goats Cheese Risotto with Mixed Cress and Parmesan Crisp (v)
- Sundried Tomato, Red Pepper and Brie Pithivier with Sweet Potato Purée, Courgettes and Rocket (v)

DESSERTS

- Sticky Toffee Pudding with a Vanilla Ice Cream and Toffee Sauce
- Champagne Jelly with Strawberries and Raspberries
- Lemon Posset with Strawberries, Baby Basil and Shortbread Crumb
- Banoffee Cheesecake with Rum Butterscotch Sauce
- 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

EVENING BUFFET & CANAPÉS

EVENING BUFFET & CANAPÉ MENUS

EVENING FINGER BUFFET: 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)
- Pastry Fruit Tartlets (v)

EVENING FINGER BUFFET: 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 Pastry Swirl (v)
- Assorted Filled Bridge Rolls
- Tortilla Chips with Tomato Salsa (v)
- Chocolate Profiteroles (v)

EVENING BUFFET ADD-ONS

Supplement of £5.00 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

RECEPTION CANAPÉS

Selection of four canapés at £10.00 per person

- Teriyaki glazed Beef and Pepper Skewers
- Grilled Goats Cheese and Red Onion Marmalade on Ciabatta (v)
- Ardennes Pâté with Shallot Marmalade en Croute
- Roasted Asparagus wrapped in Parma Ham
- Mini 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 Mushroom Duxelle on a Granary Croute
- Pan fried Scallops with Pea Purée and Crispy Bacon Crumbs
- Mini Shepherd's Pie
- Mini Yorkshire Pudding topped with Rare Roast Beef and Jus

LOCAL ACCOMMODATION

MERCURE DARTFORD BRANDS HATCH HOTEL

Brands Hatch, Dartford, Kent, DA3 8PE

www.mercure.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

www.himaidstonehotel.co.uk

*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

www.handpickedhotels.co.uk/brandshatchplace



WHERE TO FIND US

London Golf Club, Stansted Lane, Ash,
London TN15 7EH

**Full details of all local accommodation are available upon request.*

Weddings
AT LONDON GOLF CLUB

INTIMATE WEDDING PACKAGE

Intimate Wedding Ceremonies can be offered with a Wedding Breakfast for 28 people* on Fridays, Saturdays, and Sundays.

The Intimate Wedding Package pricing begins from £89 per person, and includes the following elements:

- Use of Banqueting Room, Long Bar, outside terrace and Great Hall for your ceremony
- 1 reception drink per guest – either prosecco, Pimm's 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 for each guest for toasts
- London Golf Club Toastmaster
- Dedicated wedding coordinator
- Tea lights, crockery, linen, cutlery, and glassware
- Use of silver cake stand and knife
- 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
- Toast drinks – upgrade to Champagne

Please enquire for upgrade prices. Dates are subject to availability. Evening reception not included in the package. *30 people including registrar for ceremony.

INTIMATE WEDDING MENU 2020

STARTERS

- Moroccan Roasted Vegetable Soup, Lime Crème Fraîche, Chive Oil *or*
- Roasted Prawn and Chorizo Skewer, Spiced Tomato Relish, Dressed Rocket Salad

MAIN COURSE

- Pan Fried Chicken Breast, Parsley Mash, Carrot Purée, Fine Green Beans, Madeira Jus *or*
- Harissa Roasted Carrots and Fennel, Caramelised Red Onion, Parsnip Purée, Herbed Giant Cous-Cous

DESSERT

- Chocolate Brownie and Fudge Cheesecake, Raspberry Coulis *or*
- Warm Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce

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