

Wedding & Civil Partnership Receptions at Great Hadham Golf & Country Club

Great Hadham Golf and Country Club presents the perfect setting for your special day. Our tranquil location offers spectacular panoramic views of the peaceful East Hertfordshire countryside providing a breathtaking backdrop for you and your guests, whilst complimenting your wedding photographs for you to look back on in years to come.

The club can accommodate your post ceremony reception in our air conditioned Hadham Suite, which can be used for receptions ranging from a relaxed informal buffet to a full traditional Wedding breakfast with evening reception. Our dedicated and experienced events team are on hand to create and tailor a personalised package to fit your dream Wedding Day with our flexible menu's and wine lists.

The Orchard Terrace is ideally used to welcome your guests, starting celebrations with a glass of bubbly and a selection of canapés whilst soaking up the afternoon sun, overlooking our first-rate golfing greens. Winter Weddings can also be tailored within our discerning club house, providing a warm welcome for you and your guests.

Whatever the size of your event you can be assured that our dedicated events team will offer the highest standard of service throughout the planning process and run up to your Wedding, paying attention to the slightest of details making your Wedding Day a remarkable day to remember.

Our team can provide you with contacts to a wide variety of local suppliers adding an extra special something to your day. These range from local florists, toastmasters, photographers, cake creators, chair covers, disco's, bands and many more, along with contacts to local hotels for overnight accommodation.



Great Hadham Golf & Country Club Facilities

The Hadham Suite is available for hire to members and visitors and can provide the ideal location for anything ranging from a small intimate luncheon to a full traditional Wedding reception. We have a minimum capacity of 20 guests and a maximum capacity of 120 guests, with the option of using a marquee alongside our club house.

Our room hire rates vary dependent on the type of Wedding Reception you choose.

Wedding Breakfast only - £350.00

Evening Reception only - £250.00

Full Wedding Reception - £500.00

Members of Great Hadham Golf & Country Club will get a discount of 50% off the venue hire.

Venue Hire Charge Includes:

- Assistance throughout the planning process and on your day by a member of our dedicated events team
- Exclusive use of the Hadham Suite
- White table linen
- White linen napkins
- Use of our cake stand & cake knife



Extra Facilities Available at an extra charge:

- Marquee usage for your reception
- Use of red carpet for your arrival
- Crèche facilities for the children in your party
- Beauty treatments and pampering packages for the bridal party
- Use of relaxation area on your day, incorporating sauna, steam room & spa

Wedding Entertainment

We can provide a range of entertainment to suit your requirements for your Evening Reception, creating a night to remember.

➤ Disco

- Disco to 11pm £230.00
- Disco to 12am £260.00
- Disco to 1am £290.00
- Disco to 2am £350.00

Our local Disco Company plays a wide variety of music to satisfy all members of family and friends coming to celebrate your day.

- Live musical entertainment from £400.00

- Comedian 45 min set from £500.00

- Fireworks displays - Please enquire for further information & prices

Alternatively if you would like to provide your entertainment we charge a small fee of £25.00 to cover the costs of our public entertainment license.

Bar Facilities

Our Fully licenced bar provides you with a relaxed atmosphere to celebrate in, whilst holding a wide selection of drinks with a specifically selected wine list.

If you require the bar to close later than 11pm there will be an additional charge:

- 12am £120.00
- 1am £240.00
- 2am £360.00



Booking Your Wedding Reception

Once a specific date has been selected and you wish to make a provisional booking, the date can be held without a deposit for 2 weeks. Therefore, allowing you to confirm the dates for the Wedding ceremony with your Church or Local Registry Office who can be contacted on 01279 652273.

Full confirmation can be made upon receipt of a **£500.00** deposit along with a signed copy of our Terms & Conditions.

Details for your special day can be discussed with a member of our events team at any stage in the run up to your Wedding. However a meeting will be arranged a month prior to the Wedding to confirm finer details, with 80% of the final balance due to be paid 3 weeks before.

The final balance is due to be paid by 1 month after the day which will include the final 20% of the invoice along with any bar tabs etc.

Other than that we are here at Great Hadham Golf & Country Club to create a magical day for you all.



Wedding Breakfast Options

Designed to offer complete flexibility, our banqueting menus allow you to create your own individual menu for your special day.

All dishes are prepared using the highest quality and freshest produce available.

If you would like us to prepare a dish that is not on our menu or if any of your guests possess any specific dietary requirements then please ask and our chefs will be pleased to oblige.

Below we have compiled a list of the range of dishes our chefs can create with prices for a three course menu starting at **£21.50** per person.

Choice of Starters

- Tomato & Mascarpone Soup,
- Roasted Tomato & Garlic Soup
- Leek, Bacon & Potato Soup
- Carrot, Coriander & Cardamom Soup
- Stilton & Watercress Soup
- Vegetable & Pasta Soup
- Asparagus & Parmesan Soup
- Chilled Pea & Mint Soup
- Cornucopia of Wild Mushrooms in a Whiskey Cream Sauce glazed with Cheese served with Crusty Bread
- Salmon & Crab Fishcakes with Tomato Salsa & Rocket Salad
- Smoked Salmon Mousse with sweet onion salad & melba toast
- Smoked Salmon Terrine with lime & Dill Dressing
- Smoked Salmon & Prawn Gateau
- Prawn Caesar Salad
- Prawn & Watermelon Cocktail with a Tomato & Lime Dressing
- Smoked Trout, Watercress & Clementine Salad with a Honey Mustard Dressing
- Chicken and Ham Hock Terrine with a spiced Cranberry Chutney
- Chicken & Wild Boar Terrine with a spiced Fruit Chutney
- Chicken Liver and Duck Pate
- Smoked Chicken Mousse
- Smoked Mackerel Pate with Ciabatta Toast
- Fan of Melon with a Cantaloupe Rose & a Strawberry and Ginger Coulis
- Fan of Melon with Prawns & a Tomato Dressing
- Fan of Melon Served with a Summer Berry & Cointreau Compote
- Melon with A Ginger & Port Vinaigrette
- Goats Cheese Panacotta with Sweet & Sour Tomatoes
- Warm Goats Cheese on an olive ciabatta with balsamic onions
- Pear, Stilton & Walnut Salad
- Chicken Caesar Salad

Choice of Main Courses

- Supreme of Chicken with a Mushroom & Brie Stuffing and Wholegrain Mustard served with parmentier potatoes and green vegetables
- Supreme of Chicken with Asparagus & Tarragon Cream Sauce with Fondant Potatoes, Carrots & French Beans
- Supreme of Chicken with Stuffed with Sunblushed Tomatoes & a herb and tomato sauce
- Turkey Paupiette stuffed with Parma Ham & Mushrooms with a Sage & Onion Jus, roasted New Potatoes & Seasonal Vegetables
- Supreme of Chicken Wrapped in Smoked Bacon on a bed of Wild Mushrooms Risotto with a Basil Pesto
- Chicken en Croute with Champ Mash & a Creamy Mustard Sauce
- Chicken Scallopini, Chicken Breast Escalope topped with Parma Ham and Mozzarella finished with a Tomato, Pepper and Olive Sauce, Vegetables and Sauté Potatoes

- Pork Medallions with a creamy mushroom & wholegrain mustard sauce
- Honey Glazed Pork Belly with Champ Mash & a Cider Jus
- Roasted Pork Belly with Black Pudding and an apple & onion Veloute
- Roast Pork Cutlet with an Apple & Calvados Jus served with Roast Potatoes & Seasonal Vegetables
- Pork Fillet Wrapped in Pancetta with a wild mushroom sauce
- Tenderloin of Pork with a Creamed Leek Sauce, Saute Potatoes and Seasonal Vegetables

- Rump of Lamb with a Harissa Sauce on a bed of cous cous
- Braised Lamb Shank with Chive Mash and Green Vegetables
- Marinated rump of lamb on red wine & herbs with a tomato & mint salsa
- Roasted Lamb Steak with a Rosemary and Garlic Jus, Parmentier Potatoes, Carrots & Broccoli

- Duck Breast with Honey, Ginger & Plum Sauce
- Confit of Duck with a Redcurrant Sauce, New Potatoes and Vegetables

Selection of roasts, all served with the appropriate trimmings. Please select only one for your function

- Roast Forerib of Beef
- Loin of Pork
- Leg of Lamb
- Turkey
- Chicken

- Salmon en Croute with Baby Spinach
 - Poached Salmon with Béarnaise Sauce, Sauté Potatoes, Broccoli and Carrots
 - Poached Fillet of Salmon with a Watercress Pesto, New Potatoes and Broccoli
 - Steamed Fillet of Salmon with a Tomato & Sweet Pepper Sauce
 - Baked Cod with a creamed leek sauce
 - Loin of Cod with a Herb & Mustard Crust on a bed of Provençal Vegetables and New Potatoes
 - Roast Haddock Fillet Served on a Potato Cake with a Minted Pea Puree & Tomato Relish
 - Fillet of Haddock topped with Parmesan and Herb crust served on a bed of Mediterranean Vegetables
 - Baked Haddock Fillet wrapped in Bacon with a Lemon & Chilli Marinade
 - Smoked Haddock on a bed of Spinach topped with Cheese Sauce served with creamy Mash & Seasonal Vegetables
 - Fillets of Sea Bass with an olive mash and warm tomato & French bean salad
 - Grilled Seabass with a Ratatouille Sauce
 - Tuna Nicoise Grilled Tuna Steak with a warm salad or green beans, potatoes, tomatoes, olives and topped with a poached egg
 - Mixed Seafood Salad, Salmon, Prawns and Scallops on a mixed leaf salad with a lemon & dill dressing
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- Sauté of Mushroom, Cherry Toms & Baby Spinach in a Short crust tart
 - Asparagus & Red Pepper Roulade
 - Leek and Goats Cheese Tart
 - Wild Mushroom Risotto with a Basil Pesto
 - Mediterranean Vegetable Risotto
 - Tomato & Basil Risotto with Shaved Parmesan
 - Tomato, mozzarella, olive and basil tart Served with a rocket and parmesan salad
 - Mediterranean Vegetable Crumble with Feta
 - Mushroom and Spinach Wellington served with Dauphinoise Potatoes and Broccoli
 - Mediterranean Vegetable and Pasta Bake
 - Penne Milanese, Pasta with a Tomato, Garlic and Herb Sauce topped with Parmesan served with Garlic Bread

Choice of Desserts

- Saffron Poached Pear with a white Chocolate and Cointreau Sauce
- Poached Peach in a Rosé Wine Syrup
- Baileys Creme Brule with a shortbread biscuit
- Raspberry Crème Brule
- Rhubarb Crème Brule
- Eton Mess
- Profiteroles with white chocolate sauce
- Morello Cherry & Chocolate Trifle
- Raspberry and Amaretti Trifle
- Lemon Meringue Trifle
- Banoffee Trifle
- Baked Vanilla Cheesecake
- Dark Chocolate Tart with a Hazelnut Cream
- Chocolate & Baileys Torte
- Chocolate Jaffa Mousse with Grand Marnier Cream
- Chocolate Bread & Butter Pudding
- Sticky Toffee Pudding with a Butterscotch Sauce & Vanilla Cream
- Steamed Lemon Sponge with a Limoncello Sauce
- Apple Crumble & Custard
- Pear & Blueberry Crumble
- Winter Berry and Pimms Crumble with Crème Anglaise
- Tiramisu
- Strawberry Fondue with white chocolate dip
- Strawberry Shortbread with a Cointreau Cream
- Strawberry Meringue Parfait
- Raspberry Meringue Roulade
- Lemon Tart
- Lemon Cream with shortbread biscuits
- Fresh fruit pavlova
- Summer Fruit & Prosecco Jelly with Vanilla Cream
- Selection of Cheese & Biscuits

- Coffee and mints

£2.00pp

All prices include VAT and can be subject to change due to market fluctuation



Alternative Wedding Breakfast Options

Hog Roast

We can also offer a unique dining experience, Hadham Hog Roast £16.95
Whole succulent hog carved by our chef and served with a floured bap, sage & onion stuffing, crackling and roast potatoes
(Minimum numbers 40)

Carvery

Minimum numbers are 36 people

It's always difficult to cater to everyone's tastes therefore opt for the carvery

- Choice 1 **£16.95**

Roast Breast of Turkey
Honey Roast Gammon
Served with all the Trimmings, Roast Potatoes and a Selection of Seasonal Vegetables

Your choice of dessert from the banqueting section

- Choice 2 **£19.95**

Includes all of the above, along with the addition of Roast Fore rib of Beef

Dressed Buffet

£25.00 per person based on minimum numbers 20 people

Here at Great Hadham we pride ourselves on producing a sumptuous dressed buffet carved by our chefs

Roast Rib of Beef
Honey Glazed Ham
Roast Free Range Turkey with Cranberry and Chestnut Stuffing
Salmon en Croute with Baby Spinach
Seafood Platter
Leek and Goats Cheese Tart
Served with your choice of New or Baked Potatoes
And a selection of six salads

Chef's selection of desserts

Patio BBQ

Minimum numbers are 20 people

We can also offer a casual dining experience with a patio BBQ, with prices from **£10.95pp**

Option 1

The choice of, Sausages, Burger and Chicken Leg with a Selection of Six Cold Salads and a Jacket Potato each.

Option 2

The choice of, Sausages, Lamb Koftas, Pork Steak, Chicken Leg with a selection of Six Cold Salads, Corn on the Cob and a Jacket Potato each.

Option 3

The choice of, Lamb Koftas, Butterfly Chicken Breast, Pork Steak, Burger with a Selection of Six Cold Salads, Corn on the Cob and a Jacket Potato each.

Option 4

The choice of, Rump Steak, Butterfly Chicken Breast, Lamb Kofta, Sausage, Pork Steak with a Selection of Six Cold Salads, Corn on the Cob and a Jacket Potato each.

Evening Reception Buffet Options

Finger Buffets

Minimum 20 people

- A Selection of Sandwiches
- A Selection of Pin Wheel Wraps
- Chicken Drumsticks in a BBQ Marinade
- Breaded Chicken Fillets with a Garlic Mayonnaise Dip
- Chilli Nachos with Guacamole, Sour Cream and Salsa
- Sesame Prawn Toasts with a Chilli Dip
- Mini Lamb Koftas with a Mint Dip
- Battered Onion Rings with a BBQ Dip
- Garlic & Herb Crostini topped with Tomato & Mozzarella
- Mini Baked Potatoes
- Spicy Potato Wedges
- Honey Mustard Sausages
- Vol au Vents with a Selection of Fillings
- Crudités with a Selection of Dips
- Vegetable Samosas with a Mint Raita
- Onion Bhajis with Mango Chutney
- Melon and Prawn Skewers
- Plaice Goujons with a Tartar Dip
- Mini Bagel Topped with Smoked Salmon and Cream Cheese

7 items	£12.00pp
9 items	£13.50pp
11 items	£15.00pp

Selection of Cold Desserts for an additional £3.00pp

Tailor Made Luxury Chefs Selection - Prices on request

A selection can be made from the list of options above, creating a bespoke buffet for your guests to enjoy throughout the evening. This could be combined with a Tea & Coffee station or after dinner liqueurs, supplied at an extra cost.

We can cater and charge for 75% of the final number of Evening Guests only if this option is chosen as a second meal for your special day.

Party Platters
Party Platters available providing an informal bite to eat

Mediterranean Savoury Table Platter
£7.50pp
Olives, Breadsticks, Kettle Chips, Medley of Mediterranean Cheeses, Sundried Tomatoes & Chargrilled Vegetables, Pitta Bread with Selection of Dips

Traditional Savoury Table Platter
£6.95pp
Pork Pies, Scotch Eggs, Savoury Bites, Roasted Nuts, Bite size Quiche and Cheese, Onion & Pineapple Skewers

Reception Drinks

Reception drinks

Impress your guests with a pre meal drinks reception with the option of canapés.

- House wine £13.95 per bottle
Sams Island Colombard Chardonnay or Sams Island Cabernet Shiraz
- Pimms By The Jug £13.50 per jug
Classic fruit cocktail, with lemonade and garnished with fruit cucumber and mint
- Pere Ventura Brut Cava £22.95 per bottle
A classic dry sparkling cava
- Lanson Black Label Brut £49.95 per bottle
A light elegantly dry champagne with a fruity finish
- Bucks fizz £3.50 per glass
A refreshing mix of sparkling wine and orange juice
- Kir Royal £3.50 per glass
A tasteful blend of cassis and sparkling wine
- Mulled wine £3.40 per glass
A spiced red wine served warm
- Alcoholic Cocktail £20.00 per jug
- No Alcoholic Cocktail £10.95 per jug
- Fruit Juice juice £10.95 per jug

Canapé reception

- Canapé Receptions are proving an increasingly popular way to meet and greet your guests
£8.50 per person

Feta, Olive & Parma Ham Bites
Smoked salmon and cream cheese bagel
Mozzarella and cherry tomato skewers
Creamy Mushroom Bites
Tempura prawns with a sweet chilli dip
Mini Roast Beef Yorkshire Puddings

- Savoury Selection (inc. Breadsticks, Olives, Nuts, Crisps) for £3.50 per person



Wine List

- **Wine of The Month** £11.75
Red, White & Rosé
- WHITE WINE**
- **Sams Island Colombard Chardonnay 2006** £13.95
Vibrant lively wine with a touch of oaked chardonnay
 - **Kumi Chenin Blanc** £16.25
Attractive subtle toasty aromas with fresh Citrus and Sherbert overtones.
A most attractive and balanced medium dry wine
 - **Giotto Pinot Grigio 2009** £17.45
Lively fruit in the mouth with a dry slightly nutty finish
 - **L'emale Sauvignon Blanc 2006/7** £16.25
Very grassy Sauvignon grape character
- ROSE WINE**
- **Giotto Pinot Grigio Rose 2009** £17.45
Light and fruity with a delicate pink colour
- RED WINES**
- **Sams Island Shiraz 2008** £13.95
A combination of blackcurranty Cabernet and spicy berry Shiraz, with a touch of oak on the finish
 - **Hidden Falls Ruby Cabernet/Merlot** £16.25
A delicious soft and juicy wine
 - **Campo Viejo Rioja Crianza Red** £19.50
A well balanced elegant wine with a hint of Cherries and Redcurrants
 - **L'emale Merlot 2005** £16.25
A delicious soft red wine from southern France. A supple spicy character with lots of plummy fruit flavours
- SPARKLING WINE**
- **Pere Ventura Brut Cava** £19.95
A classic dry sparkling cava
 - **Lanson Black Label Brut** £49.95
A light and elegantly dry champagne with a mild fruity finish
 - **Pere Ventura Rose Brut** £22.95
Light and refreshing with soft strawberry notes

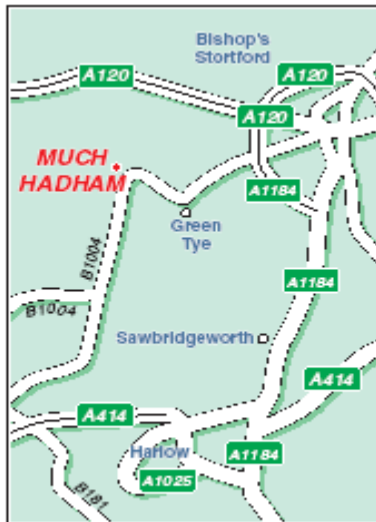
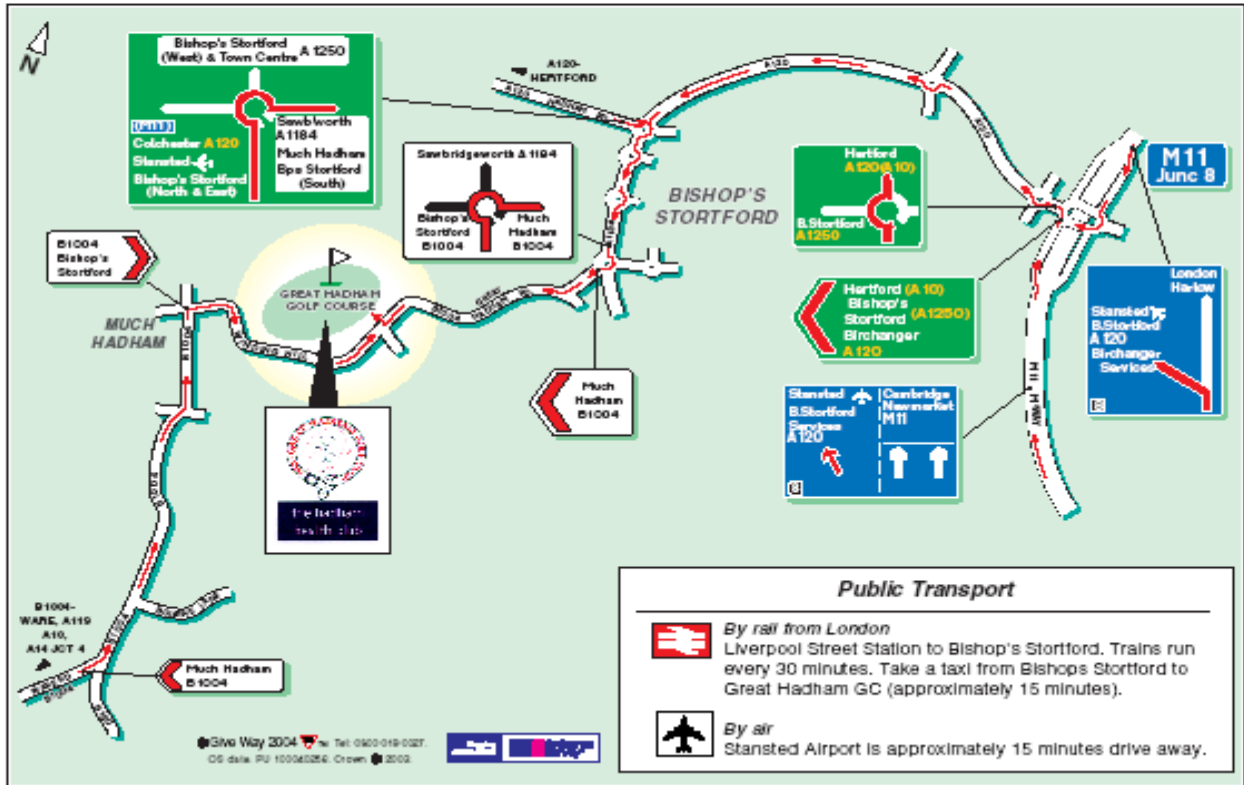
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the hadham
health club



Great Hadham Golf & Country Club is an 18 hole rolling meadow land course of 6854 yards with a SSS of 72. Situated on the B1004 2 miles west of Bishops Stortford on the road to the picturesque village of Much Hadham our location offers spectacular panoramic views of the peaceful East Hertfordshire Countryside.