



Weddings at Dyrham Park Country Club





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Clubhouse Hire

Clubhouse Hire is included in all Packages.

The Clubhouse is available for Guests from 2.30pm Monday - Saturday and from 5.00pm on Sunday, or by prior arrangement.

Standard closing time is 12.00 midnight; however we do offer a Clubhouse and Bar extension to 1.00am on Saturday for an additional cost of £300 plus VAT when included as part of an Event package.

Dyrham Park has three main function rooms:

- Entrance Hall – normally used as a 'Welcome Room' leading to the Grand Hall
- Grand Hall – normally used for Welcome Drinks Receptions prior to the meal in the Terrace Room
- Terrace Room – normally used for Dinner with seating capacity for 140 people with the dance floor in the adjoining Grand Hall or 110 with the dance floor in the same room

Clubhouse Hire includes use of all these rooms and also the Garden Room which can be used as a cloakroom, children's room or 'quiet' room during an Evening Function. There is also a beautiful terrace that leads off the main Terrace Room, a section of which is available for use if the weather permits.

Supplier set up is permitted from 10.00am Monday – Saturday and from 3.30pm on Sunday.

Marquee Hire

Dyrham Park Country Club welcomes the use of approved marquees for up to 350 guests for larger Weddings. Additional Marquee ground rent starts from £7.50 plus VAT per person, excluding the cost of marquee.

Before a Booking can be confirmed, all Marquee Suppliers must be approved and provide all relevant documentation.

External Caterers

Dyrham Park Country Club welcomes the use of approved External Caterers for Weddings. Clubhouse Hire only prices start from £3500 plus VAT.

Before a Booking can be confirmed, all External Caterers must be approved and provide all documentation detailed in the Terms and Conditions.

Please note use of the Kitchen for External Caterers is from 4.00pm onwards.

Wedding Packages

Dyrham Park Country Club offers a wide variety of Wedding Packages however we are happy to create a bespoke package as required. Prices are variable and directly related to the Menu and enhancements selected.

Menus

The Menu is an integral part of any Wedding and is often remembered long after the day. We pride ourselves in offering high quality Menus, using only the best ingredients, expertly prepared by our International team of Chefs to the exact requirements.

Please note that a Set Menu is required for all Weddings however we do endeavour to accommodate all dietary requirements. If you are concerned about food allergies (nuts, dairy etc.) please contact us for assistance when selecting the Menu. We will be happy to discuss personal preferences and requirements. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you or your guests have a food allergy, please let us know when confirming your Set Menu. Full allergen information is available. The allergen information available is, to the best of our knowledge correct however, this is subject to possible change. Please ask to see the allergen guide at the time of your event to check if there have been any changes that may affect you or your guests.

One complimentary food tasting of your chosen Set Menu (Starter, Main Course and Dessert) is included for two people as part of all formal Wedding Packages. Any additional guests or supplementary items requested for your food tasting will be charged at our standard price.

Table Linen

Tables are laid with white table linen as standard. Alternative colour table cloths, napkins and chair covers are available at a supplement.

Up-lighters and Driveway Flames

Cost of 10 Up-lighters with the choice of colour from Dark Blue, Light Blue, White, Pink, Purple, Red or Green is £100 plus VAT.

Cost of 10 Driveway Flames is £100 plus VAT.

Suppliers

Dyrham Park Country Club is happy to provide details of local suppliers for chair covers, flowers, entertainment etc. upon confirmation of booking.

Accommodation

Dyrham Park Country Club is happy to provide details of local hotels upon confirmation of booking.

**For further information on our Wedding Packages please contact our
Wedding and Events Team on 020 8275 5573 or
weddings@dyrhampark.com**



OFF-PEAK
PACKAGE



DYRHAM PARK COUNTRY CLUB

Quite simply, your perfect venue



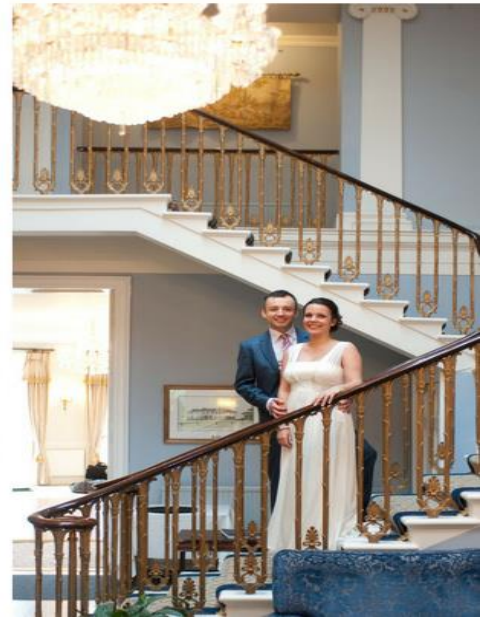
OFF-PEAK WEDDING PACKAGE

£5,750 including VAT

Based on 60 guests plus £72.50 per additional guest including VAT

**Available on Weekdays, Off-Peak Weekends & Late Availability (4 months prior to event date)*

- Venue Hire
- Ceremony Hire
- Red Carpet
- Welcome Drink
Glass of Prosecco, Pimms or Soft Drink
- Crisps, Nuts & Olives
- Three-Course Off-Peak Wedding Breakfast
with Tea, Coffee & Petit Fours
- Half-bottle of Red or White House Wine
- Glass of Prosecco for Toast
- Evening Platters
Sandwiches, Fruit & Cheese
- White Table Linen, Chair Covers & Sashes
- Easel for Table Plan, Table Numbers & Menus
- Simple Table Centrepieces
- Cake Stand & Knife
- DJ
- Dance Floor
- 10 Uplighters
- Children's Fun Pack
- Children's Room
for Evening Reception (subject to availability)
- Bride's Dressing Room
- Menu Tasting
for Bride & Groom
- Dedicated Event Manager & Toastmaster
- Complimentary Car Parking



DYRHAM PARK COUNTRY CLUB
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CLASSIC WEDDING PACKAGE

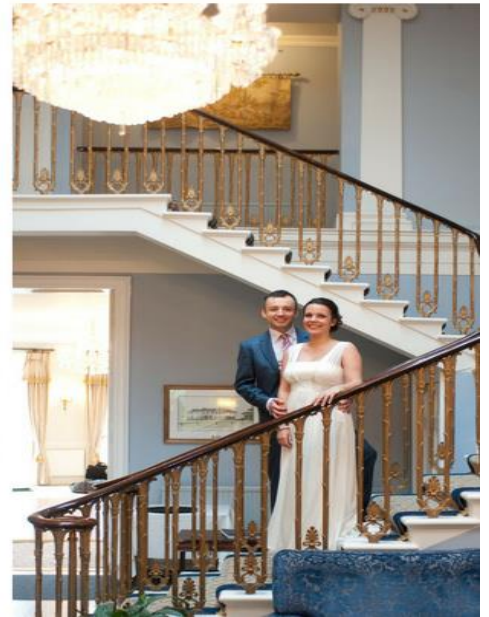
£8,750 including VAT

Based on 80 guests plus £92.50 per additional guest including VAT

- Venue Hire
(excludes Ceremony Hire Fee of £500 + VAT)
- Red Carpet
- Welcome Drinks Reception
Two Glasses of Prosecco, Pimms or Soft Drink
- Selection of Four Canapés
- Three-Course Classic Wedding Breakfast
with Tea, Coffee & Petit Fours
- Half-Bottle of Red or White House Wine
- Glass of Prosecco for Toast
- Evening Finger Buffet
- White Table Linen, Chair Covers & Sashes
- Easel for Table Plan, Table Numbers & Menus
- Cake Stand & Knife
- Dance Floor
- Children's Fun Pack
- Children's Room
for Evening Reception (subject to availability)
- Bride's Dressing Room
- Menu Tasting
for Bride & Groom
- Dedicated Event Manager & Toastmaster
- Complementary Hotel Room with Breakfast
for Bride & Groom
- First Anniversary Afternoon Tea for Two
- Complimentary Car Parking



**PRESTIGE
PACKAGE**



DYRHAM PARK COUNTRY CLUB

Quite simply, your perfect venue



PRESTIGE WEDDING PACKAGE

£12,950 including VAT

Based on 80 guests plus £137.50 per additional guest including VAT

- Venue Hire
(excludes Ceremony Hire Fee of £500 + VAT)
- Red Carpet
- Welcome Drinks Reception
Two Glasses of Champagne, Cocktail or Soft Drink
- Selection of Six Canapés
- Four-Course Prestige Wedding Breakfast
with Tea, Coffee & Petit Fours
- Half-bottle of Premium Red or White Wine
- Glass of Champagne for Toast
- Evening Bowl Food
- White Table Linen & Chiavari Chairs
- Easel for Table Plan, Table Numbers & Menus
- Cake Stand & Knife
- Dance Floor
- Children's Fun Pack
- Children's Room
for Evening Reception (subject to availability)
- Bride's Dressing Room
- Menu Tasting
for Bride & Groom
- Dedicated Event Manager & Toastmaster
- Complimentary Luxury Hotel Room with Breakfast
for Bride & Groom
- Complimentary 4-Ball
(subject to availability)
- First Anniversary Afternoon Tea for Two
- Complimentary Car Parking



**AFTERNOON
TEA PACKAGE**



DYRHAM PARK COUNTRY CLUB

Quite simply, your perfect venue



AFTERNOON TEA WEDDING PACKAGE

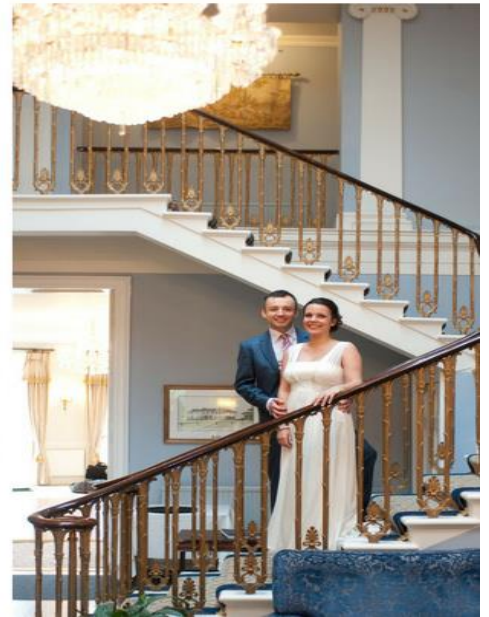
£3,950 including VAT

Based on 60 guests plus £41.50 per additional guest including VAT

- Venue Hire
- Ceremony Hire
- Red Carpet
- Welcome Drink
Glass of Prosecco, Pimms or Soft Drink
- Selection of Three Canapés
- Traditional Afternoon Tea
served with a selection of Fine Teas & Coffee
- Glass of Prosecco for Toast
- White Table Linen, Chair Covers & Sashes
- Easel for Table Plan, Table Numbers & Menus
- Cake Stand & Knife
- Dance Floor
- Children's Fun Pack
- Bride's Dressing Room
- Dedicated Event Manager & Toastmaster
- Menu Tasting
for Bride & Groom
- Complimentary Car Parking



CEREMONY
ONLY
PACKAGE



DYRHAM PARK COUNTRY CLUB

Quite simply, your perfect venue



WEDDING CEREMONY ONLY PACKAGE

£2,450 including VAT

Based on 60 guests plus £25.00 per additional guest including VAT

**Available on Weekdays, Off Peak Weekends & Late Availability*

*** 4 Hour Hire*

- Venue Hire
- Ceremony Hire
- Red Carpet
- Pre-Ceremony Drink
Tea, Coffee or Fruit Punch
- Post-Ceremony Drinks
Two Glasses of Prosecco, Pimms or Soft Drink
- Selection of Six Canapés
- Cake Stand & Knife
- White Chair Covers & Sashes
- Bride's Dressing Room
- Dedicated Event Manager
- Complimentary Car Parking



Menu Options





Canapés

Cold

Salmon or vegetable sushi
Smoked salmon blinis with horseradish cream
Hot smoked salmon, cream cheese and chive roulade
Seared tuna, daikon and wasabi
Rillettes of corn-fed chicken, wholemeal toast and onion marmalade
Mini beef Wellingtons
Oriental duck, hoisin and cucumber cup
Honey roast duck with chilli pineapple
Wild mushroom and basil tarts (v)
Pecorino shortbread, bocconcini mozzarella and cherry tomato (v)
Chickpea fritter and tomato salsa (v)

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Hot

Mini fish and chips
Mini smoked haddock fish cakes
Spiced salt cod fritters, garlic and saffron aioli
Lemon and ginger scented salmon lollipops with coriander cream
Chicken paella skins
Honey-glazed chicken lollipops with sweet chilli dip
Lamb Kofta with cumin dip
Mini Cornish pasties
Peking duck spring rolls with hoisin sauce
Potato latkas with apple dip (v)
Vegetable spring rolls with chilli jam (v)
Falafel with cumin yoghurt (v)
Mozzarella and basil risotto arancini (v)

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Dessert

Mini apple or pear tarte tatin
Mini Eton Mess
Mini cheesecake
Mini Banoffee tart
Mini chocolate brownie
Chocolate dipped strawberries



Off-Peak Menu

Starters

Smoked salmon croquette, citrus crème fraiche, herb and baby leaf salad

Duck liver parfait, crostini, thyme and red onion marmalade

Sun-blushed tomato and goats' cheese tart (v)

Spiced pumpkin velouté, tomato and chive salsa (v)

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Main Courses

Twice-cooked Scottish salmon, herb crushed potatoes, pea, carrot and mint fricassee

Spinach and sun-blushed tomato stuffed chicken breast supreme, roasted new potatoes, seasonal vegetables

Lamb Henry, fondant potato, buttered kale, red wine jus

Paprika braised beef, parsley dumpling, mustard mash, roast root vegetables

Mushroom or roasted vegetable Wellington, seasonal vegetables, white wine sauce (v)

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Desserts

Warm chocolate brownie, chocolate sauce, melting orange cream

Passion fruit posset, spiced ginger cake

Apple turnover, blackberry compôte, vanilla ice-cream

Sticky toffee pudding, toffee sauce, whipped crème fraiche

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Tea, Coffee and Petit Fours or Mints

Set menu required – select one starter, main course, and dessert for your guests together with a vegetarian starter and main course option



Classic Menu

Starters

- Dill cured salmon with horseradish cream
- Smoked salmon fishcakes, baby leaf salad
- Crispy Oriental fillet of red mullet, green papaya salad
- Hot smoked salmon, lemon and chive crème fraiche, rocket salad
- Port and chicken liver parfait, Melba toast, red onion marmalade
- Crispy duck confit, spring onion and cucumber salad
- Cream of pea soup with truffle cream (v)
- Trio of seasonal melons, mixed berries (v)
- Heritage tomato garlic ciabatta, crumbled gorgonzola, balsamic glaze, rocket salad (v)
- Caramelised onion and mushroom tart, rocket and parmesan salad (v)

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Main Courses

- Pan-fried sea bass, lemon potatoes, fluted carrots, creamed leeks
- Pan-fried sea bream, chive mash, charred asparagus
- Herb-crusted salmon, pea and onion crush, tarragon croquettes
- Basil-stuffed chicken, risotto croquettes, roasted cherry tomatoes
- Lamb shank, apricot and raisin tagine, coriander couscous
- Feather-blade of beef, mustard mash, roasted vegetables, red wine jus
- Honey and orange glazed duck leg, braised red cabbage, spring greens
- Open ravioli of thyme roasted vegetables, tomato fondue (v)
- Three-cheese stuffed field mushroom, crushed new potatoes, red pesto tossed courgettes (v)

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Desserts

- Apple tarte tatin, vanilla ice-cream
- Warm Bakewell tart, plum compôte, vanilla ice-cream
- Vanilla crème brûlée
- Banoffee cheesecake mousse
- Lemon and white chocolate tart, raspberry Pavlova
- Chocolate cheesecake, berry coulis

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Tea, Coffee and Petit Fours or Mints

Set menu required – select one starter, main course, and dessert for your guests together with a vegetarian starter and main course option



Prestige Menu

Starters

Home-smoked salmon and cucumber salad, crème fraiche
Tsar-cut smoked salmon, salmon tartare, honey pickled vegetables
Smoked haddock and leek tart, pea shoot salad
Seared tuna loin, Niçoise salad
Salad of smoked and confit duck, caramelised pineapple, pomegranate, orange glaze
Truffled mushroom velouté (v)
Pesto vegetable salad, charred halloumi (v)
Mediterranean vegetable terrine, sun-blushed tomatoes, asparagus (v)

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Main Courses

Seared fillet of sea bass, saffron risotto, Italian parsley and shallot crisps, citrus oil
Grilled fillet of barramundi, saffron new potatoes, French-trimmed beans, roasted vine tomatoes
Herb-crust cod, crushed new potatoes, asparagus and pea chowder
Organic grilled salmon, Dauphinoise potatoes, charred asparagus, pea velouté
Roast rack of lamb, sweet potato gratin, red cabbage, spring greens
Seared fillet of beef with wild mushroom crust, fondant potatoes, French-trimmed beans, Chantenay carrots
Provençale layered vegetable gâteau, mozzarella fritters, basil oil (v)
Cannelloni of wild mushroom, charred asparagus, parmesan crisps (v)

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Desserts

Mango panna cotta with mango, pineapple, passion fruit, pomegranate and mint salad
Classic cherries Jubilee – meringue, warm kirsch soaked cherries, vanilla ice-cream
Chilled berry pudding, clotted cream
Mango Baked Alaska
Dark chocolate brulée
Citrus cheesecake, raspberry coulis
Honey poached pears, honey cake, anise crème fraîche

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Cheese

Selection of British and French cheeses, grapes, celery, biscuits

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Tea, Coffee and Petit Fours or Mints

Set menu required – select one starter, main course, and dessert for your guests together with a vegetarian starter and main course option



Carvery Menu

Plated Starters

Chicken liver pâté, port and redcurrant relish

Fan of melon, berry compôte (v)

Brie and onion tart, walnut salad (v)

Home-made soup of the day (v)

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Buffet Main Courses

Choice of 2 meats from either

Roast Sirloin of Beef, Roast Leg of Lamb, Roast Turkey

served with roast potatoes, Yorkshire pudding,

seasonal vegetables, gravy and condiments

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Plated or Mirror of Desserts

Apple crumble and custard

Raspberry and vanilla cheesecake

Mixed berry Pavlova

Double chocolate tart, clotted cream

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Tea, Coffee and Petit Fours or Mints

Select one starter, two main courses and one dessert for your guests



Children's Menu

Starters

Sticky chicken lollipops, chive crème fraiche

Fan of melon (v)

Mozzarella dippers (v)

Cheesy potato skins with crème fraiche (v)

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Main Courses

Sole goujons, chips and peas

Chicken goujons, chips and beans

Home-made pizza, cucumber sticks, cherry tomatoes

(select 3 items from cheddar, mozzarella, tomato, mushroom, pineapple, sweet corn, red pepper, beef salami or beef sausage)

Tomato and basil pasta with garlic bread (v)

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Desserts

Strawberry ice-cream, meringue, sprinkles

Chocolate pancakes, vanilla ice-cream

Chocolate profiteroles

Chocolate dipped fruit with ice-cream

**Set menu required – select one starter, main course and dessert
for your guests aged 2 – 12 years**



Evening Platters

Sandwiches

Scottish smoked salmon, cream cheese and rocket

Tuna mayonnaise and cucumber

Coronation chicken, coriander and red pepper

Rare sirloin of beef, horseradish and watercress

Free-range egg and cress (v)

Mozzarella, pesto and tomato (v)

Red pepper, black olive houmous and rocket (v)

Freshly made sandwiches served on a variety of breads, bridge rolls and tortilla wraps

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Fruit

Selection of fresh fruit platters

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Cheese

Selection of British and Continental Cheeses

Served with a selection of breads and chutney

Each platter caters for 10 guests



Finger Buffet

Cold

Salmon tartlets
Mini smoked salmon and cream cheese bagels
Chicken Caesar wraps
Open roast beef and horseradish sandwiches
Broccoli and Stilton quiche (v)
Asparagus Caesar salad (v)

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Hot

Fish and chip cones
Smoked haddock Kedgeree fish cakes with curry dip
Chicken skewers with sweet chilli dip
Roast beef Yorkshire puddings with onion marmalade
Mini beef sliders
Potato latkas with apple sauce (v)
Vegetarian paella potato skins (v)
Vegetable spring rolls with chilli jam (v)
Risotto croquettes with smoked tomato dip (v)

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Dessert

Mini raspberry meringues
Chocolate and vanilla cones
Mini chocolate tarts
Mini white chocolate and lemon tarts
Mini Banoffee tarts

Select 5 options



Bowl Food

Fish and chips

Seared salmon with lemongrass broth

Teriyaki chicken stir-fry egg noodles

Lamb Biryani

Roast beef dinner

Sweet and sour beef with egg fried rice

Hoisin duck noodle salad

Sweet chilli vegetable stir-fry (v)

Halloumi kebabs and pea risotto (v)

Select 4 items



Afternoon Tea

Smoked salmon and cream cheese mini bagels

Smoked salmon finger sandwiches

Cream cheese and Cucumber finger sandwiches (v)

Free-range egg mayonnaise and cress bridge rolls (v)

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Mini fruit and plain scones with clotted cream and preserves

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Mini Victoria sponge

Mini chocolate brownies

Lemon drizzle fingers

Mini Bakewell tarts

Mini fruit tarts

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Selection of Fine Teas or Coffee