

Weddings at Hintlesham Golf Club

Congratulations

May we take this opportunity to congratulate you on your engagement!

Whether you are looking for a small intimate gathering or a large party with family and friends, we offer the perfect location. Whilst ensuring your special day and the run up to it is totally stress free, our dedicated and experienced wedding co-ordinators are also there to help make it the most memorable day of your life.

We have a wonderful venue for weddings and offer a high standard of facilities and service that can be enjoyed in our picturesque surroundings. The Orchard Room can seat up to 85 people for the wedding ceremony and we have a spacious veranda that has seating for up to 70 guests which is a delightful space for pre or post meal drinks in the warmer months.

Our smaller Orchard Room is the perfect place for smaller weddings and can cater for intimate wedding breakfasts of up to 40 guests – perfect for those wanting little fuss!

The Blossom Room can cater for up to 140 guests for the reception and 200 guests in the evening. The room is filled with natural light from the wall of windows overlooking the course.

With the stunning view, the beautiful chandeliers and comfortable seating area around the bar, Hintlesham Golf Club is the perfect venue for your wedding day.



To contact Ipswich Registrars regarding booking your Civil Ceremony, call 01473 292777 or email ipswich.registrars@suffolk.gov.uk



Weddings at Hintlesham Golf Club

Inclusive 2016 / 2017 Wedding Packages.....

Our all inclusive wedding package includes the following:

- Dedicated wedding planner
- Golf Club Toastmaster
- Cake stand & knife
- Arrival drink
- Glass of house wine per person during the meal
- Sparkling wine toast drink (upgrade to champagne for £3.50pp)
- Wedding breakfast (based on the all inclusive menu)
- Evening buffet (6 items per person)
- Evening room hire
- Fully licensed bar
- Beautiful grounds for photographs
- Includes all linen, glassware, crockery & cutlery

All prices are subject to change.

35 daytime guests & 80 evening guests	£3395.00	(Mon-Thurs £2495.00)
60 daytime guests & 100 evening guests	£4495.00	(Mon-Thurs £3395.00)
90 daytime guests & 140 evening guests	£6200.00	(Mon-Thurs £5000.00)

Additional Guests Welcome.....

Day guests - £50.00 per person

Evening guests - £14.95 per person (children under 12 ½ price, children 3 and under free of charge)

DJ & Dancefloor - £300.00

Make it to Measure.....

Room hire from: £1250.00

3 course menu from: £35.00 per person Arrival drinks from: £5.50 per person

Toast drink from: £6.50 pp

Wine per glass from: £6.00 per person

Per bottle from: £15.50

Evening buffet from: £14.95 per person Canapés from: £6.00 per person

DJ & Dancefloor: £350.00 Ceremony room hire £250.00

Something to consider.....

Cheese & biscuits £6.50 per guest BBQ options from: £24.00 per guest

Hog roast options from: £18.00 per guest (minimum of 80 guests)

Afternoon tea from: £13.00 per guest

Hot Fork buffet from: £18.95 pp

Centrepiece hire from: £5.00 per table (please enquire for selection & availability)

Garden game hire: £10.00 per game (deposit required, please ask for selection)

All Inclusive Wedding Menu

(Please choose one option from each course for all guests)

Starters

Roasted Red Pepper, Tomato & Basil Soup Mushroom & Brie Risotto Balls with a Red Currant Dressing Warm Chicken & Crispy Bacon Salad with a Caesar Dressing Chicken Liver Pate with Toasted Ciabatta Classic Prawn Cocktail with Brown Bread & Butter

Chef's Choice Sorbet (£3.00 supplement per person)

Main Courses

Supreme of Chicken in a White Wine, Mushroom & Tarragon Sauce with Dauphinoise Potato Roast Belly of Pork on a Bed of Wholegrain Mustard Mash with a Rich Onion Gravy Roast Beef with Yorkshire Pudding, Crispy Roast Potatoes & a Rich Pan Gravy Salmon & Leek Parcels with Crushed New Potatoes & a White Wine Cream Sauce Stilton & Walnut Mushroom Wellington with Garlic Roasted Potatoes & Red Wine Reduction

All main courses are served with seasonal vegetables

Desserts

Lemon Citrus Tart with a Raspberry Coulis Homemade Profiteroles with Chocolate Sauce Warm Fruit Crumble with Custard Homemade Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce Mixed Berry Cheesecake, Chantilly Cream

Cheese & Biscuits (£6.50 per person supplement) Served as a sharing platter per table

Coffee & Mints

Petit Fours (£2.00 supplement per person)



Winter Wedding Package

Available January, February, March & November 2017 / 2018

- Three course set menu wedding breakfast for 35 guests
- Sparkling wine toast drink for 35 guests
- Function room hire until 12.30am
- Evening buffet for up to 60 guests
- Wedding planner & in house Toastmaster for your special day
- Cake stand & knife
- ❖ Hire of Golf Club centrepieces i.e. fishbowls, mirrors & candelabras
- Use of beautiful decking area for drinks & photos

£1500.00 for weekday weddings £1800.00 for a weekend

Extra day guests - £45.00 / Extra evening guests - £15.00 Ceremony room hire - £150.00 DJ – from £250.00 Arrival drink options – from £4.50 per person Table wine – from £15.50 per bottle



Wedding Breakfast Menus – Tailor Made Weddings

(Please choose one option per course for all guests)

Starters

Roasted Red Pepper, Tomato & Basil Soup £4.50
Melon & Parma Ham, Rocket Salad & Balsamic Glaze £4.95
Smooth Chicken Liver Pate Served with Melba Toast & Chutney £4.95
Bruschetta Topped with Fresh Tomato & Mozzarella £5.25
Warm Chicken & Crispy Bacon Salad with a Caesar Dressing £5.95
Classic Prawn Cocktail served with Brown Bread & Butter £6.50
Duck Spring Roll with Mango & Papaya Salsa & a Sweet Chilli Dip £6.95

Main Courses

Chicken Breast in a Creamy Mushroom & Thyme Sauce with Crushed New Potatoes £14.95 Roast Beef, Yorkshire Pudding & all the Trimmings £16.95 Parma Ham & Rosemary Wrapped Fillet of Salmon with Crushed Herby New Potatoes & a Rich Tomato Sauce £16.95 Roasted Lamb Shank with a Minted Herb Crust Served on a Bed of Parsnip & Potato Mash with a Red Currant & Port Jus & Braised Red Cabbage £17.95 Thyme Roasted Duck with Puy Lentils, Sautéed Tomatoes & Courgette Ribbons £18.50 Roasted Mediterranean Vegetable Risotto with a Fresh Dressed Salad £13.95 Tomato & Mozzarella Tart with Crushed New Potatoes & a Crisp Mixed Salad £13.95

Desserts

Lemon & Lime Cheesecake with a Lemon Curd Sauce £4.95 Warm Chocolate Brownie Served with Ice cream £4.95 Chocolate & Guinness Cake Served with Ice cream £4.95 Sticky Toffee Pudding with Toffee Sauce £5.50 Maple & Pecan Pie with a Vanilla Ice Cream £5.50 Fruit Crumble Served with Custard £5.50 Fresh Fruit Salad, served with Cream £5.25 Cheese & Biscuits £6.50

Coffee and Mints £2.95

Coffee & Petit Fours £4.95

Evening Buffet Menu

For inclusive wedding packages, please choose 6 items

6 Items - £14.95

9 Items - £17.95 12 Items £20.95

- Selection of freshly made sandwiches with assorted fillings
- Homemade pizzas
- Homemade sausage rolls
- Garlic & cheese dough balls with a tomato compote
- Chicken Skewers (BBQ / Chilli & Lime / Honey & Sesame Seed)
- Baby cheese scones with Herb Butter
- Onion Bhaji with a cucumber & mint risotto
- Mini spring rolls with sweet chilli dipping sauce
- Tempura mixed vegetables with a sweet chilli dipping sauce
- Honey & wholegrain mustard glazed cocktail sausages
- Seasoned potato wedges
- Homemade cheese straws
- Chunky Chips
- Crudités with hummus
- Homemade chicken nuggets
- Tempura of king prawn with sweet chilli dipping sauce
- Chicken Caesar wraps / beef, rocket & stilton wraps

Just Before Bed.....

- Late night feast bacon or sausage rolls / stilton & field mushroom rolls from £4.00
- ❖ Late bar extend the bar opening time to 1am £100.00 single charge
- ❖ Late DJ extend the music until 1am £150.00 single charge



Still haven't found anything that takes your fancy?

BBQ Menu

Suffolk Butchers Pork & Herb Sausages
Chicken Tikka Drumsticks
Premium 1/4 Pounder Beef Burgers or Minted Lamb Burgers
Floured Baps & Cheese Slices
Chunky Chips
Mixed Leaf Salad
Homemade Crunchy Coleslaw
Cucumber, Yoghurt & Mint Raita

£14.00 per person (minimum of 20 guests)

Gourmet BBQ Menu

Homemade Premium 6oz Beef Burgers with Floured Baps Marinated Lamb, Red Onion & Green Pepper Kebabs BBQ Chicken, Chorizo & Cherry Tomato Skewers Garlic & Herb King Prawns Wasabi Buttered New Potatoes Mixed Leaf Salad Homemade Crunchy Coleslaw Mixed Roasted Vegetable & Feta Pasta Salad Tomato, Basil & Red Onion Salad

£24.00 per person (minimum of 40 guests)

Afternoon Tea Menu

Assorted Finger Sandwiches – Home cooked Suffolk ham, Smoked Salmon & Cream Cheese, Egg Mayo & Fresh Rocket
Homemade Cheese Scones with Herby Butter
Homemade Mini Sausage Rolls
Baked Fruit Scones with Clotted Cream & Tiptree Jam

Selection of Freshly Baked Cakes

Coffee & Tea

£13.50 per person / £17.50 per person with a glass of Prosecco

Hog Roast Buffet

Locally Sourced Hog, Slowly Roasted on a Spit
Crunchy Crackling, Floured Baps, Homemade Spiced Apple Sauce
Buttered New Potatoes or Seasoned Potato Wedges
Homemade Stuffing – Sage & Onion / Apple & Cranberry / Apricot & Pecan / Sausage Meat & Red Onion

£18.00 per person (Over 80 guests)

'Cheese Cake'

A Selection of Whole Cheeses Fresh Fruit Celery Savoury Biscuits Warm Breads Homemade Chutneys

£8.95 per person (minimum of 30 guests – number of tiers dependant on size of party)

Hot Fork Buffet

Slices of Cold Meats – Ham, Beef & Chicken
Buttered New Potatoes
Quiches
Salmon
Warm Breads
Mixed Leaf Salad
Homemade Crunchy Coleslaw
Mixed Roasted Vegetable & Feta Pasta Salad
Tomato, Basil & Red Onion Salad

£18.95 per person

Wedding Day Checklist A little something to help you organise.....

Upon Your Engagement.....

- Sit down with your other half and discuss your ideal wedding
- Draw up a budget
- Start planning a rough guest list and decide on an approximate number this may affect your choice of venue.
- Pick potential wedding dates bear in mind any clashes with potential guests
- * Research potential wedding venues & ceremony locations
- Phone and check the date with the local registrar / church.
- Pop the question to Bridesmaids & Groomsmen. Enlist any talented family & friends to help!

12 Months to go.....

- ❖ Visit & book your reception venue & ceremony location
- Research potential wedding services & suppliers (see our website for preferred suppliers)
- Consider wedding insurance!
- Decide on what entertainment you would like for ceremony, drinks & dancing Book photographer / videographer
- Decide on colour scheme & decide on options for décor
- Have a think about wedding dresses, as well as bridesmaid dresses
- Send Save The Date Cards important if you are getting married abroad or during a busy time of year!

8/10 Months to go.....

- * Research & reserve accommodation for guests
- Book honeymoon
- Order wedding cake
- Book suits for Groomsmen

6 Months to go.....

- Ensure passports are in date for honeymoon
- Make sure that your hen / stag parties are being planned
- Visit your venue to run through details so far and make sure everything is on track.

4 Months to go....

- Choose & order wedding stationery & invitations
- Meet with florist to discuss options
- Shop for Groom's suit
- Organise any outstanding legalities speak to registrar or priest
- Decide on prayers, readings & music
- Arrange any travel vaccinations if needed
- Organise wedding transport
- Create spreadsheet for RSVP's



2/3 Months to go....

- Send invitations to guests
- Order wedding rings
- Attend dress fittings
- Organise gifts for parents / bridesmaids / groomsmen & each other
- Book hair dresser & arrange hair trial
- Book a makeup artist and arrange a trial

4 Weeks to go....

- Have final dress fitting
- Make any last minute adjustments with suppliers
- Review final guest list and chase any that have yet to respond
- * Have a final meeting with venue to discuss final numbers and arrange payment.

2 Weeks to go.....

- Send a list of 'must have' shots to videographer and photographer
- Create your table plan
- Print place cards make sure menu choices are on the back if you have offered guests a choice
- Call all wedding suppliers to ensure all arrangements are in place

2/3 Days to go.....

- Get manicure, pedicure & massage
- Do full wedding dress rehearsal from underwear to veil
- Pack an overnight back for the night of the wedding
- Start to pack for honeymoon to avoid last minute panic
- Organise any money to be paid to suppliers on the day
- Arrange pick up times with car company
- Groom and Groomsmen to go for final fittings and collect suits

1 Day to go....

- Drop off place cards, table cards, menus, favours & table plan to venue
- Sort out any final payments that need to be made
- Relax!
- Assign a family member / usher to be the photographer's contact on the day

After the Wedding.....

- Prearrange for someone to return all of the rentals
- Take the bridal gown for cleaning and return the hired menswear
- Write thank you notes to suppliers and gift bearing guests

If you have any queries please feel free to give us a call on 01473 652761 and we would be very happy to go through any details with you both.

All of our dates on our packages are subject to availability