

# Your Wedding

## at Canons Brook Golf Club



*Amidst the rolling parkland of a beautiful 18 hole golf course, Canons Brook is the perfect setting for your big day. A choice of two great venues, panoramic views, wonderful food and attentive service all combine to make an experience you will never forget.*



## Your Wedding Day

Planning a wedding can be stressful, but it doesn't have to be. We have experience in planning weddings of all types, and will work with you to create the day you have always dreamed about.

Every wedding is special to us, our team will work hard to ensure your wedding day is truly happy and memorable.

We will help you plan every step of your wedding and can advise and assist you on every aspect of your day and tailor to your specific requirements.

With our help, you can focus on the things that matter, like spending time with your family and friends during this momentous occasion

*"All the staff at Canons Brook helped to make our day special"*

*Jenny and Paul Hunter*

*"The food was superb and the venue amazing"*

*Sarah and Alex Read*

*"The barn is a lovely intimate setting and catching the blossom trees in bloom was the icing on the cake!"*

*Amanda and Graham Ward*

# Wedding Solutions

## The Tithe Barn

Canons Brook Tithe Barn is a Grade II Listed building that leads out to the Barn Garden with its centrepiece pergola - the perfect location for your wedding ceremony\*. The barn and garden together provide an entirely private and inclusive venue both indoors and out.

The barn can accommodate up to a maximum of 80 dining guests during the day and up to a maximum of 120 evening guests.

*\*Alternative arrangements can be made to cater for inclement weather.*



## The Clubhouse

Canons Brook has an elegant Clubhouse, which is available to hire for any function.

With impressive high ceilings, huge picture window and a large centrally located bar, it is the perfect venue for larger parties. It can also be divided up to cater for smaller groups.

The full capacity is around 250 and there is a beautiful outside terrace area with outstanding views of the golf course for guests to enjoy.

We provide a professional kitchen service and a fully staffed bar .



## Civil Ceremonies

Canons Brook Golf Club is licensed for wedding ceremonies and civil partnerships.

Once you have made your provisional booking with us, which we will hold for 2 weeks, you should contact the superintendent registrar at:

The Register Office  
The Water Gardens  
College Square  
Harlow  
Essex  
CM20 1AG

Tel: 0845 6037632



# Wedding Charges

In order to allow you to focus on simply enjoying the build up to your most special of days, we have designed a range of options to suit all budgets and tastes.

## Venue Hire

To hire the Barn or Clubhouse

All day with ceremony            £1000.00 + VAT

All day without ceremony        £600.00 + VAT

Evening only - from 6pm        £200.00 + VAT

Afternoon only - from 12 - 6pm   £200.00 + VAT



## Wedding Breakfast (3 courses)

Choose your own selection of dishes from our delicious Wedding Breakfast Menu with 1, 2 or 3 choices for each course.

1 starter, 1 main, 1 dessert       £22.50 per head

2 starter, 2 main, 2 dessert       £25.00 per head

3 starter, 3 main, 3 dessert       £27.50 per head

All options include white table linen and napkins. Chair covers and sashes are available at a modest extra cost.

All of the above options are available for a Barn or Clubhouse function.



# Wedding Menus

## At Canons Brook Golf Club



*Organising your wedding can be a daunting task, so with this in mind the Clubhouse Manager and Head Chef will be pleased to assist in planning your day from the moment you arrive through to your departure, to ensure your day is truly one to remember.*

### Drinks Packages

#### **PACKAGE A - £20 per head<sup>^</sup>**

- A Glass of Bucks Fizz or Orange Juice on Arrival
- Half a Bottle of your chosen wine per person during the meal
- A Glass of Sparkling Wine for the Toast

#### **PACKAGE B - £23 per head<sup>^</sup>**

- Pimms and Lemonade, Bucks Fizz or Orange Juice on Arrival
- Half a Bottle of your chosen wine per person during the meal
- A Glass of Sparkling Wine for the Toast

#### **PACKAGE C - £29 per head<sup>^</sup>**

- Pimms and Lemonade, Bucks Fizz or Orange Juice on Arrival
- Half a Bottle of your chosen wine per person during the meal
- H Lanvin Fleur Champagne Brut for the Toast

<sup>^</sup> Inclusive VAT

### Canapés

Please choose a maximum of 3 for your guests to enjoy - **£6 per head**

#### **MEAT**

- Duck Pate served on a Brown Bread Croute
- Lemon Chicken on a Multi Seed Croute with Chervil\*
- Pink Seared Lamb Fillet on a Rice Cake with Pesto\*
- Mini Burger en Croute with Monterey Jack Cheese\*
- Sausage on a Bed of Mashed Potato with Onion Chutney\*
- Lamb Kofte Kebabs\*

#### **FISH**

- Fresh Water Prawn and Dill Blini
- Smoked Salmon and Cream Cheese Blini
- Quenelle of Crab Meat in a Cucumber Cup with Tarragon
- Anchovy with Black Olive Tapenade and Rocket in a Seared Courgette Wrap
- Fillet of Battered Cod with Mushy Peas and Chips\*
- Cajun Spiced Salmon Skewer

#### **VEGETARIAN**

- Tartlet of Blue Cheese with a Sprinkle of Walnuts
- Sundried Tomato Scone with Pesto Roasted Vegetables and Cream Cheese
- Cottage Cheese and Pineapple on a Mini Oatcake
- Grilled Halloumi in a Radicchio Leaf with a Beetroot and Lime Drizzle
- French Bread Croute with Wild Mushroom Cherry Tomato and Mozzarella\*
- Tempura Battered Vegetables\*

Additional Canapés are £2.00 each per head

\* Served hot

# The Wedding Breakfast

## Starters

(All starters served with mixed breads and butter)

### Meat

Five Spiced Duck Breast on a Mixed Endive, served with Hoi Sin Dip

Parma Ham and Mozzarella Bruschetta with Roasted Pine Nuts, Rocket Leaf and Aged Balsamic Dressing

Chicken Liver and Whisky Pate with Homemade Chutney & Toasted Brioche

Smoked Chicken and Mango Salad

Warm Maple Cured Bacon and Stilton Tart with Rocket and Blue Cheese Dressing

### Fish

Smoked Haddock Fish Cake with a Mild Spiced Tomato Salsa

Crayfish Margarita with Lemon Salad

Smoked Trout Pate with Warm Horseradish Yorkshire Puddings

Sea Salt and Cracked Black Pepper Calamari Rings with Fresh Tartar Sauce

Traditional Prawn Cocktail

### Vegetarian

Roasted Vegetable Soup with Rosemary Croutons

Platter of Melon with Wild Fruit and Champagne Coulis

Baked Camembert with Homemade Chutney

Warm Goats Cheese and Wild Mushroom Tart

Mozzarella and Tomato Stack with Aged Balsamic Glaze

5 Seeded Brie Wedge with a Cranberry Chutney

# The Wedding Breakfast

## Main Course

(All served with Seasonal Vegetables and Potatoes)

### Meat

Slow Braised Lamb Shank with a Rosemary and Red Wine Jus

Chicken Supreme Stuffed with Sundried Tomatoes and Wrapped in Parma Ham with a  
Roasted Pepper and Pesto Sauce

Fennel Rubbed 6 Hour Braised Pork Loin with a White Wine and Root Vegetable Pot Sauce

Herb Crusted Rump of Lamb with a Redcurrant Jus

Daube of Beef Topped with a Wild Mushroom and Stilton Gratin

Canons Brook Chicken Pie Topped with a Light Crispy Puff Pastry Lid

Pan-fried Chicken Supreme with Sesame Seeds and Mango Hollandaise

### Fish

Pan Seared Sea Bass with Caper and Lemon Butter

Herb Crusted Fillet of Salmon with a Hollandaise Sauce

Fillet of Plaice with a White Wine Sauce Topped with Vintage Cheddar Glaze

Salmon en Croute with a Pesto and Cream Cheese Sauce

Fillet of Trout with Pernod and Almonds

Creamy Fish Pie with an Oat and Mixed Seed Crumble

Pan-Fried Fillet of Red Mullet with Seared Oranges and Spring Onions

### Vegetarian

Tagliatelle of Wild Mushrooms

Aubergine Parmigiana

Butternut Squash with Feta, Pumpkin Seeds and Sprouting Broccoli

Roasted Vegetable Cheesecake with Pesto Drizzle

Wild Mushroom Stroganoff with Timbale of Rice

# The Wedding Breakfast

## Desserts

Served with a choice of Cream, Custard or Ice Cream

Rum Chocolate and Banana Cheesecake

Raspberry Eton Mess

Lemon Tart

Pear and Amaretto Cheesecake

Chocolate and Baileys Torte

Wild Fruit Meringue with Mixed Nuts and Honey

Blueberry and Vodka Brulee

French Apple Tart

Strawberry Shortbread

Baked New York Vanilla Cheesecake

Strawberry Tart

Individual Banoffee Pie

Individual Sherry Trifle

Warm Sticky Toffee Pudding

Traditional Spotted Dick

Warm Chocolate Sponge

Individual Cheese Slate with Celery and Grapes

# Informal Options

## BBQ Menu

Burgers - Hot Dogs - Buns Fried Onions - Cheese

BBQ Chicken or Spare Ribs

Coleslaw - Potato Salad - Green Salad - Pasta Salad

Condiments - Plates - Napkins

Gazebo with Presentation Table

**£12.00**

## Hog Roast

Whole Hog on a spit

Selection of Rolls - Jacket Potatoes - Green Salad

Coleslaw - Stuffing - Apple Sauce - Napkins

Gazebo with Presentation Table

Chef to Serve

**£12.00**

(Minimum 75 guests)

## Afternoon Tea

Sandwich Selection

Kettle Chips

Homemade cakes

Homemade Scones with Clotted Cream and Jam

Tea and Coffee

**£10.00**



# Evening Buffet

## Menu 1

Sandwich Selection  
Sausage Rolls  
Mini Cornish Pasty  
Cocktail Sausages  
Pork Pie with Pickle Dip  
Assorted Quiche  
Mixed Crudités with Dips  
Crisp Selection

**£10.00**

## Menu 2

Hot Finger Buffet  
Fresh Made Sandwiches  
Spring Rolls with Hoi Sin Dip\*  
Tempura Battered Prawns with a Sweet Chill Dip\*  
Sausage Rolls\*  
Pizza Selection\*  
Warm Savoury Tartlets\*  
Chicken Satay\*  
Crisp and Nut Selection  
Tortilla Chips with Dips

*\* served hot*

**£12.00**

## Menu 3

Cold Fork Buffet  
Fresh Carved Gammon  
Poached Salmon with King Prawns  
Fresh Carved Turkey  
Coleslaw  
Traditional Salad  
Mediterranean Pesto Roasted Vegetables  
with Pasta  
Warm Buttered New Potatoes  
Fresh Baked Rolls

**£15.00**

## Menu 4

Individual Bowled Buffet (please choose 5)  
Fresh Battered Cod with Chips and Mushy Peas  
Homemade Steak Pie with a Puff Pastry Lid  
Chicken Korma with Rice and Mini Poppadom  
Cumberland Sausage Mash and Onion Chutney  
Individual Cottage Pie  
Tempura Vegetables with Steamed Rice  
and Sweet Chilli Dip (v)  
Aubergine Parmigiana (v)

**£15.00**

# Evening Buffet

## Menu 5

Hot Fork Buffet  
Chicken Chasseur  
Classic Lasagne  
Mediterranean Vegetable Lasagne  
Sauté Potatoes  
Buttered New Potatoes  
Steamed Seasonal Vegetables  
Fresh Mixed Salad  
Fresh Baked Rolls

**£15.00**

## Anti Pasta Platter Buffet

Cured Meat Selection  
Olives  
Sundried Tomatoes  
Chargrilled Peppers  
Bread Selection with Butter  
Cheese Board with Celery, Grapes  
and Homemade Chutney  
Breadsticks and Crackers

**£12.00**

## Cold Buffet Menu A

Freshly Made Sandwiches  
Sticky Barbeque Chicken Skewers  
with Barbeque Dip  
Bite-size Quiche Selection  
Hand-cooked Crisps

**£6.00**

## Hot Buffet Menu B

Sausage Rolls  
Tempura Battered Prawns  
with Sweet Chilli Dipping Sauce  
Spring Rolls with Hoisin Dipping Sauce  
Sticky Barbeque Chicken Skewers  
with Barbeque Dip

**£8.00**

# Optional Extras

## Sweet Table

Selection of 10 sweets for your guests to enjoy

**£2.50 per guest** (minimum 60 guests)

## Bite Desserts

Selection of Bite Desserts

**£4.00 per guest** (minimum 50 guests)

## Gateaux

Selection of Gateaux with Cream

**£4.00 per guest** (minimum 50 guests)

## Cupcake Tower

**£3.00 per guest** (minimum 50 guests)

## Chair covers

Chair Covers and Choice of Coloured Sash (fitted)

**£3.00 per chair**

## Wedding Cake Cutting

Cut and put on trays on the evening buffet table - **Free of Charge**

Cake stand not included

# Not Just Weddings



## Celebrations and Business

We are not just a wedding venue and we provide the location for a range of functions. Why not celebrate a significant wedding anniversary or birthday at Canons Brook or perhaps a hold a business event here?

With two excellent venues and attractive outside space , Canons Brook is a perfect location to host your function. Choose the modern surroundings of The Clubhouse, the traditional charm of The Tithe Barn or a combination of both.

We are happy to assist at any stage of your plans and our friendly staff will ensure your day will run smoothly.

*Please see our General Brochure for more details*

**For further information or to arrange a function viewing please contact Joanne Slater or Peter Lamb on 01279 421482 or email us at [js.canonsbrook@btconnect.com](mailto:js.canonsbrook@btconnect.com)**



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