

Weddings

at

Bexleyheath Golf Club



Welcome



Bexleyheath Golf Club is a magnificent setting for your wedding reception. Nestled in the North East corner of Kent but just 14 Miles from the City of London, the venue is set in its own beautiful grounds. We can accommodate up to a maximum of 60 guests for a formal sit-down meal and up to 120 for your evening reception.

We provide two wonderful package options, all designed to make the organisation of your special day that much easier. Our packages are based on 60 guests.

Our Packages

Our Gold Wedding Package

Dedicated Wedding co-ordinator
Pimm's, Bottled Beer Prosecco or Orange Juice drinks reception
Menu Tasting for Bride and Groom
3 course wedding breakfast with Coffee and Mints
Half a bottle of House wine per person
Prosecco to toast the happy couple
Evening buffet (to cover the amount of day guests)
Use of our silver cake stand and knife
Linen, Cutlery and glassware
Easel for table plan
Evening DJ entertainer
Complimentary 2 ball golf voucher

Price of the Gold package based on 60 guests	2020	2021
	£90.00 pp**	£95.00 pp**

For weddings below 60 guests please contact us for a quote.

*Please note Sundays are not available. Valentine's day, Good Friday, New year eve and New Year's Day
POA

**All prices are excluding VAT

Our Packages

Our Silver Wedding Package

Dedicated Wedding co-ordinator
Prosecco and Orange Juice drinks reception
3 course wedding breakfast with Coffee and Mints
Half a bottle of House wine per person
Prosecco to toast the happy couple
Evening buffet (to cover the amount of day guests)
Use of our silver cake stand and knife
Linen, Cutlery and glassware
Easel for table plan
PA System/Microphone
Complimentary 2 ball golf voucher

Price of the Silver package based on 60 guests	2020	2021
	£80 pp**	£85 pp**

For weddings below 60 guests please contact us for a quote.

*Please note Sundays are not available. Valentine's day, Good Friday, New year eve and New Year's Day
POA

**All prices are excluding VAT

Wedding Breakfast

A three-course menu designed by Four Seasons Catering

Our Silver Package comes with the following wedding breakfast menu.

Choose one starter, one main and one desert prior to your wedding day.
You may also choose an option for your vegetarian guests
Special dietary requirements will be adapted accordingly.

Starters

Home-made soup

Choice of vegetable or tomato or carrot and coriander

Classic prawn cocktail

Served with gem lettuce and Thousand Island dressing

Beef tomato and mozzarella salad

With basil pesto and balsamic oil

Black pudding and bacon salad

Served with a wholegrain dressing and watercress

Main Courses

Supreme of chicken

Served with garlic butter, herb & onion Stuffing and gravy

Roast fillet of pork

Marinated in thyme & rosemary and served with a mustard and mushroom creamy sauce

Home-made fish pie

With salmon, smoked haddock and cod, topped with mashed potato

Slow roasted turkey crown

With herb & onion stuffing, chipolata sausages, gravy and cranberry sauce

Gammon Joint

Roasted with English mustard and brown sugar, served with a rich parsley sauce

Desserts

Lemon Cheesecake

Fresh fruit salad and cream

Warm apple pie and custard

Rich chocolate fudge cake

Vanilla ice cream and chocolate sauce

Coffee and mints

If you require further information on ingredients or
allergens, please contact us

Wedding Breakfast

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Our Gold Package comes with the following wedding breakfast menu.

Choose one starter, one main and one desert prior to your wedding day.
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Special dietary requirements will be adapted accordingly.

Starters

Home-made soup

Choice of vegetable or tomato or carrot and coriander

Selection of mushrooms

Cooked in cream, garlic and white wine
Halloumi and Mediterranean vegetable stack

Smoked fish pate

Served with Melba toast

Duck liver pate

Served with Melba toast

Main Courses

Corn-fed chicken

A pan-fried supreme of chicken with a cream and pepper sauce

Rump of Lamb*

Served pink and with redcurrant jus

Loin of British beef

A prime strip loin of beef, served with Yorkshire pudding and a traditional gravy

Poached fillet of Scottish salmon

Served with a choice of pesto and capers or hollandaise (one only)

Boeuf bourguignon

Beef stew cooked with red wine, garlic, onions mushrooms and lardons

Confit of duck

Slow-roasted leg of duck, cooked in a traditional French style

Desserts

Lemon meringue roulade

With cream and a berry compote

Profiteroles

Filled with vanilla cream and topped with a rich chocolate sauce

Tropical fresh fruit salad

Served with cream or ice cream

Poached pears

Poached in red wine and cinnamon, served with vanilla ice cream

Warm chocolate brownie

With honeycomb ice cream

Coffee and mints

If you require further information on ingredients or allergens, please contact us

Evening Buffet

Evening Buffet designed by Four Season Catering for the
total of day guests

£12.50 per additional guest

Crudities and dips

Crisps

Peanuts

Selection of sandwiches

Honey roast ham & mustard

Tuna & mayonnaise

Smoked salmon

Egg mayonnaise

Prawns

Cream cheese, dates & walnuts

Hot & Warm

Vegetable samosas

Vegetable spring rolls

Tempura prawns

Sausage rolls

Cocktail sausages with honey & mustard

Goujons of chicken

Bowl of Fresh Fruit

Bananas, Apples, Plums, grapes, Satsumas

Swap the fruit bowl for Cheese for an additional £1.00pp

Reception and toast drinks

INCLUDED IN YOUR PACKAGE

Reception Drinks

Welcome your guests to your special day with a glass of the following:

Birra Moretti bottled beer

Orange Juice

Pimms & Lemonade

Glass of Prosecco

Toast Drinks

Toast the happy couple with a glass of our Prosecco

Table Wine

Half a bottle of House wine per guest.

Choose one white and One red wine

White

Vigne Lourace Mauzac Sauvignon Blanc (French) Dry

Donjon de la Tour (French) Medium

Pino Grigio Ardesia (Italian)

Red

Merlot Rafaele (French)

Domaine de la Provenquiere Cabernet Sauvignon

Additional Extras

Choose from our list of additional extras and upgrades to add the final touches to your big day.

Prices are upon request

Bexleyheath Golf Club
Toastmaster

Upgrade of package menu

Chair covers with a coloured
sash of your choice

Upgrade of table wine

Menu Tasting

Upgrade of toast drink

Reception Canapes

Upgrade of reception drinks

Deluxe DJ package to include
Photobooth

Upgrade of evening buffet

Large LED letter



Preferred Suppliers

Florist/Venue Décor

Flowers by Marion

07944 313033

<http://www.flowersbymarion.co.uk/weddings>

Photographers

Linsey Salter Photography

0208 4677800

linsey@linseysalter.com

www.linseysalter.com

John Driscoll Photography

0790 133799

john@johndriscollphotography.co.uk

www.johndriscollphotography.co.uk

DJ & Music

Martin Dye

0208 6500437

info@martin-music.co.uk

www.martin-music.co.uk

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