

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 does not 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 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 & 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 pagoda – the perfect location for your wedding ceremony. The bar 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:

Harlow Registry Office
Harlow Central Library
Cross Street
HARLOW
Essex CM20 1HA

Tel: 0345 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 plus VAT

All Day without Ceremony £ 600 plus VAT

Evenings Only – From 6pm £ 300 plus VAT

Afternoon Only – From 12 – 6pm £ 300 plus VAT

Wedding Breakfast

(3 Courses)

1 Starter, 1 Main, 1 Dessert £24.50 per head

2 Starter, 2 Main, 2 Dessert £27.50 per head

3 Starter, 3 Main, 3 Dessert £34.50 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.



Drinks Packages

PACKAGE A - £20 per head*

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 Sparking Wine for the Toast

PACKAGE B - £23 per head*

Pimms & Lemonade, Bucks Fizz or Orange Juice on Arrival

Half a Bottle of your chosen Wine per person during the meal

A Glass of Sparking Wine for the Toast

PACKAGE C - £29 per head*

Pimms & 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

*includes VAT



The Brook

Bar & Restaurant

Canapes

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 & Dill Blini

Smoked Salmon & Cream Cheese Blini

Quenelle of Crab Meat in a Cucumber Cup with Tarragon

Anchovy with Black Olive Tapenade & Rocket in a Seared Courgette Wrap

Fillet of Battered Cod with Mushy Peas & Chips*

Cajun Spiced Salmon Skewer

Vegetarian

Tartlett of Blue Cheese with a Sprinkle of Walnuts

Sundried Tomato Scone with Pesto Roasted Vegetables & Cream Cheese

Cottage Cheese & Pineapple on a Mini Oatcake

Grilled Halloumi in a Radicchio Leaf with a Beetroot & Lime Drizzle

French Bread Croute with Wild Mushroom, Cherry Tomato & Mozzarella*

Tempura Battered Vegetables*

Additional Canapes are £2.00 each per head

***served hot**

The Brook

Bar & Restaurant

The Wedding Breakfast

Starters

(All starters served with Mixed Breads & Butter)

Meat

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

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

Chicken Liver & Whisky Pate with Homemade Chutney & Toasted Brioche

Smoked Chicken & Mango Salad

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

Fish

Smoked Haddock Fish Case with a Mild Spiced Tomato Salsa

Smoked Trout Pate with Warm Horseradish Yorkshire Puddings

Sea Salt & 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 & Champagne Coulis

Banked Camembert with Homemade Chutney

Warm Goats Cheese & Wild Mushroom Tart

Mozzarella & Tomato Stack with Aged Balsamic Glaze

5 Seeded Brie Wedge with a Cranberry Chutney

The Brook

Bar & Restaurant

The Wedding Breakfast

Main Course

(All served with Seasonal Vegetables & Potatoes)

Meat

Slow Braised Lamb Shank with a Rosemary & Red Wine Jus

Chicken Supreme Stuffed with Sun Dried Tomato & Wrapped in Parma Ham with a Roasted Pepper & Pesto Sauce

Herb Crusted Rack of Lamb with a Redcurrant Jus

Beef Wellington - Fillet Steak with Pate & Duxelles Wrapped in Puff Pastry

"The Brook Pie" – A Choice of Chicken or Steak, Topped with a Light Pastry Lid

Fish

Pan Seared Seabass with Caper & Lemon Butter

Herb Crusted Fillet of Salmon with a Hollandaise Sauce

Traditional Cod & Chips

Salmon-en-Croute with a Pesto & Cream Cheese Sauce

Vegetarian

Tagliatelle of Wild Mushrooms

Aubergine Parmigiana

Butternut Squash with Feta, Pumpkin Seeds & Sprouting Broccoli

Risotto Verde

The Brook

Bar & Restaurant

The Wedding Breakfast

Desserts

(Served with a Choice of Cream, Custard or Ice Cream)

Chocolate & Banana Cheesecake

Raspberry Eton Mess

Lemon Tart

Chocolate & Baileys Torte

Wild Fruit meringue with Mixed Nuts & Honey

Baked New York Vanilla Cheesecake

Strawberry Tart

Individual Sherry Trifle

Warm Sticky Toffee Pudding

Traditional Spotted Dick

Warm Chocolate or Jam Sponge

Individual Cheese Slate with Celery & Grapes

The Brook

Bar & Restaurant

Menu 1

Hot Fork Buffet

Chicken Chasseur

Classic Lasagne

Mediterranean Vegetable Lasagne

Sauté Potatoes

New Potatoes

Seasonal Vegetables

Fresh Mixed Salad

Warm Bread Rolls

£18.50 per person

Menu 2

Cold Fork Buffet

Fresh Carved Gammon

Dressed Salmon

Fresh Carved Turkey

Coleslaw

Mixed Leaf Salad

Mediterranean Pesto Roasted Vegetables with Pasta

Warm Buttered New Potatoes

Fresh Baked Rolls

£18.50

The Brook

Bar & Restaurant

Menu 3

Items in Red are served Hot

Hot Finger Buffet

Fresh Made Sandwiches

Spring Rolls with Hoi Sin Dip

Tempura Battered Prawns with a Sweet Chili Dip

Sausage Rolls

Pizza Selection

Warm Savoury Tartlets

Chicken Satay

Crisp & Nut Selection

Tortilla Chips with Dips

£15.00 per person

Menu 4

Sandwich Selection

Sausage Rolls

Gala Pie with Pickle Dip

Assorted Quiche

Honey & Sesame Glazed Sausages

Tempura Battered Prawns with Sweet Chilli Dip

Mixed Bread Sticks with Dips

£10.00 per person

Snack Package

Pretzels, Mixed Nuts, Kettle Chips

£1.00 per person

The Brook

Bar & Restaurant

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 per person

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

£15.00 per person

(minimum of 75 guests)

Afternoon Tea

Sandwich Selection
Kettle Chips
Homemade Cakes
Homemade Scones with Clotted Cream & Jam
Tea and Coffee

£10.00 per person

The Brook

Bar & Restaurant

OPTIONAL EXTRAS

Bite Desserts

Selection of Bite Desserts

£4.00 per guest

(minimum of 50 guests)

Chair Covers

Chair Covers and Choice of Coloured Sash (fitted)

£3.50 per chair

Wedding Cake Cutting

Cut and put onto Trays on the Evening Buffet Table

Free of Charge

(cake stand not included)

The Brook

Bar & Restaurant

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Elizabeth Way
Harlow
Essex
CM19 5BE

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www.canonsbrook.com

Contact Us:

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