



Prices

	<u>2018</u>	<u>2019</u>	<u>2020</u>
<u>Exclusive Full Day Hire</u>			
Monday*, Tuesday, Wednesday	£825.00	£850.00	£875.00
Sunday* & Thursday	£1,250.00	£1,275.00	£1,300.00
Friday & Saturday**	£1,750.00	£1,800.00	£1,850.00

**Bank Holiday Weekends hold a £275.00 supplement on the Saturday with Sundays & Mondays being charged at Saturday Prices*

***Minimum day numbers are 70 / Evening 100 for Fridays & Saturdays*

<u>Day Packages</u>			
Package A per person	£64.50	£65.00	£65.50
Package B per person	£70.50	£71.00	£71.50
Package C per person	£79.50	£80.00	£80.50
Children (under 12's) per child	£21.00	£21.00	£21.00
<u>Evening Barbeque Menu</u>			
<small>Surcharge applicable if having as Wedding Breakfast</small>			
Option A per person	£19.50	£20.00	£20.50
Option B per person	£23.50	£24.00	£24.50
Option C per person	£28.00	£28.50	£29.00
<u>Evening Finger Buffet</u>			
Option A per person choice of 7	£12.25	£12.50	£12.75
Option B per person choice of 12	£18.25	£18.50	£18.75
Option C per person choice of 16	£23.25	£23.50	£23.75
<u>Canapés</u>			
Option A per person choice of 5	£7.75	£8.00	£8.25
Option B per person choice of 7	£10.75	£11.00	£11.25
Option C per person choice of 10	£13.75	£14.00	£14.25

**All prices are subject to change and further discounts are available for certain midweek & off peak dates.*

Wedding & Events Team
 Maylands Golf Club, Colchester Road, Romford, Essex, RM3 0AZ
michael@maylandsgolf.com
 Main: 01708 341777 / Direct Line: 01708 332897



Wedding Packages

Package A Per Person

Package B Per Person

Package C* Per Person

Children Per Child Under 12

<p>A Welcome Drink (ie, Bucks Fizz, Sparkling Wine, Bottled Beer)</p> <p>3 Course Wedding Breakfast</p> <p>Tea, Coffee & Mint Chocolates</p> <p>Half a bottle of House Wine</p> <p>Sparkling Wine Toasting Drink</p> <p>Chair Covers with your choice of sash colour</p>	<p>2 Welcome Drinks (ie, Bucks Fizz, Sparkling Wine, Bottled Beer)</p> <p>3 Course Wedding Breakfast</p> <p>Tea, Coffee & Mint Chocolates</p> <p>Half a bottle of House Wine</p> <p>Bottle of Still & Sparkling Mineral Water per table</p> <p>Sparkling Wine Toasting Drink</p> <p>Chair Covers with your choice of sash colour</p>	<p>Canapés Option B</p> <p>2 Welcome Drinks (ie, Bucks Fizz, Sparkling Wine, Bottled Beer)</p> <p>3 Course Wedding Breakfast</p> <p>Tea, Coffee & Mint Chocolates</p> <p>Half a bottle of House Wine</p> <p>Bottle of Still & Sparkling Mineral Water per table</p> <p>Sparkling Wine Toasting Drink</p> <p>Chair Covers with your choice of sash colour</p>	<p>A Welcome Drink of Orange & Blackcurrant Squash</p> <p>3 Course Wedding Breakfast</p> <p>Tea, Coffee & Mint Chocolates</p> <p>Orange & Blackcurrant Squash throughout the Wedding Breakfast</p> <p>Chair Covers with your choice of sash colour</p>
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**All Wedding Breakfast Supplements are waived when choosing Package C*

All Wines can be upgraded at a supplement, please ask for further information.

Wedding & Events Team
 Maylands Golf Club, Colchester Road, Romford, Essex, RM3 0AZ
 Michael@maylandsgolf.com
 Main: 01708 341 777 Direct Line: 01708 332 897



Wedding Breakfast Options

Choose 1 of each course for the whole party (plus vegetarian option).

Pre-orders are required 14 days before the event

Starters

Chicken Liver Parfait with Red Onion Marmalade & Warm Toast

Traditional Smoked Salmon with Salad & Capers

Leaves of Melon with Parma Ham, Rocket & Balsamic Vinegar

Tomato & Mozzarella Stack with Vinaigrette & Basil Caviar

Pink Prawn Cocktail with Marie Rose Sauce Served On A Scallop Shell

Scottish Smoked Haddock Fishcake with an Applewood Cheddar Sauce Centre

Mains

Pan Fried Chicken Supreme, Fondant Potato & Red Wine Jus

Traditional Roast Turkey with Apricot Stuffing, Chipolata Wrapped in Bacon & Red Wine Gravy

*Roasted Sirloin of Scotch Beef, Yorkshire pudding with a Mushroom & Red Wine Jus
(Supplement £1.50ph)*

Slow Roasted Pork Belly with a White Bean Cassoulet

Herb Crusted Provençal Rack of Lamb served with Dauphinoise Potatoes

*Roast Shank of Lamb Served on Sweet Potato Mash with a Rosemary Jus
(Supplement £1.50ph)*

*Wild Salmon Fillet with Slow Roasted Tomatoes, Olive, Capers & Oregano
(Supplement £1.00ph)*

Devilled Cod with Winter Greens and New Potatoes

Mushroom, Brie, Rocket & Redcurrant Filo Bundles (V)

Spinach & Ricotta Cannelloni with Tomato & Basil Cream Sauce (V)

Mediterranean Vegetable & Cheese Wellington (V)

Wild Mushroom Risotto with Parmesan Shavings & Basil Sauce in a Red Pepper (V)



Wedding Breakfast Options

Choose 1 of each course for the whole party (plus vegetarian option).

Pre-orders are required 14 days before the event

Desserts

Cherry Bakewell Cheesecake with Cream

Chocolate Fudge Cake & Chantilly Cream

White Chocolate Panna Cotta with Fruit Coulis

Apple & Rhubarb Crumble with Hot Amaretto Custard

Salted Caramel Chocolate Tart

English & Continental Cheeseboard (Supplement £2.50ph)

Kids Menu

Mains

Chicken Goujons & Chips served with a side of Beans or Peas

Fish Goujons & Chips served with a side of Beans or Peas

Sausage & Mash with Seasonal Vegetables and Gravy

Small Version of the Adults Menu

Desserts

Vanilla Ice Cream & Biscuit wafer

Chocolate Brownie

Fruit Salad

Or

Smaller Version of the Adults Menu



Finger Buffet Options

Option A:

Please select 7 items from the options below

Option B:

Please select 12 items from the options below:

Option C:

Please select 16 items from the options below:

<u>Hot Selection:</u>	<u>Cold Selection</u>
Chicken Satay	Well Filled Bridge Rolls (Including Vegetarian)
Mini BBQ Pork Ribs	A Selection of Sandwiches including vegetarian
Freshly Baked Sausage Rolls	Freshly Filled Savoury Tartlets
Crispy Chicken Goujons	Tortillas & Crudités with Fresh Dips
Chicken Drumsticks and Wings (BBQ or Hot and Spicy)	Prawn & Avocado Blinis
Honey Mustard Glazed Cocktail Sausages	Mini Pork Pies
Deep Fried Mushrooms (V)	 <u>Desserts:</u>
Onion Rings (V)	Chocolate Brownie Pieces
Cocktail Fish & Chips (£1.50 Supplement)	Profiteroles with chocolate sauce
Battered Fish Goujons	Cheesecake Pieces
Breaded Prawns	Mini Muffins
Mini Cheeseburgers	 <u>Or add our 'Cake Counter'</u>
Cream Cheese Jalapeno Peppers (V)	(From £85 – ask for further details)
Vegetable Crispy Dim-Sum (V)	 Additional items can be added to the above Options at £1.50 per person per item
Minted Lamb Samosa	(excluding supplemented items)
Vegetable Samosas (V)	

(The minimum suggested number of guests to be catered for during the evening buffet is 75% of the total evening guests)

Why not add a Centre Piece to your Buffet?

Seafood Platter - £135

Cockles, Crab Sticks, Ocean Pinks, Prawns & Jellied Eels

Cheese Platter - £90

Mixed Cheeses, Crackers, Fruit & Chutney

Charcuterie Platter - £140

Selection of Cured Meats & Salamis, Olives, Pickles, Wholegrain Mustard & Bread

Fresh Fruit Platter - £75

Sliced Seasonal Fresh Fruits