



SPECIAL OCCASIONS

The perfect setting for your celebration

Your Celebration

Embraced by over 400 acres of stunning Hertfordshire countryside, Essendon Country Club is the perfect venue to host your Special Celebration.

Situated within the grounds you'll find our beautiful 16th Century Oak Framed Barn, Maple Suite & Conservatory.

Essendon is the perfect setting whatever your occasion. This brochure is a guide to the services we can offer you.

Our experienced Event team are on hand to discuss your individual requirements and to help make your celebration one to remember.



Event Spaces

We have a number of beautiful, private rooms which can host between 20 – 250 guests making Essendon Country Club ideal for any special occasion. Whether you are celebrating a birthday, wedding anniversary or christening, we have the perfect, private spot just for you!

Grand Barn

Our Grand Barn is an original 16th century oak-framed, listed building split over two levels. Arrive via the Upper Barn's private entrance and welcome your guests with a drinks reception in our gorgeous mezzanine level boasting views of one of our championship golf courses.

Our central staircase is a beautiful feature connecting the two levels of the barn and is often used for capturing group photos and displaying that all important cake!

Maple Suite and Conservatory

For a more intimate gathering our Maple suite and adjoining Conservatory spaces are an ideal spot to celebrate with close family and friends.

Enjoy the views of the countryside from the light, bright and airy Conservatory and let our dedicated events team take care of your every need.

Event Space	Seated	Standing
Upper Barn	80	180
Lower Barn	120	260
Maple Suite	40	50
Conservatory	30	40

Room hire charges, and/or minimum spends will apply to your event. Your Event Manager will be able to discuss this with you in more detail when providing an initial quotation.



Menus and Planning

We have developed a range of delicious dishes for all tastes and requirements, allowing you to select the perfect menu for your event.

Here at Essendon Country Club we pride ourselves on our passion, attention to detail and flexibility. We regularly design bespoke menus to suit our clients ideas ensuring your event catering is exactly as you wish.

Arrival Drinks

Welcoming your guests with a glass of bubbly and a few canapés gets every event off to a great start. We have produced a selection of 10 canapés for you to choose from, making the perfect accompaniment to our range of arrival drinks.

Formal Dining

Our Formal Dining and Roast Menus are perfect for any special occasion. Choose from either two or three courses to suit your event. Should there be children attending your function, we are able to offer half portions of the dishes at half the price listed or a separate child friendly menu, should this be preferable.

Buffets

If you're looking to host a more informal occasion, or wish to cater for a large number of guests, our buffet selection offers a variety of relaxed dining alternatives.

Whether it's a BBQ hosted on our outside terrace, or a pizza and salad buffet for guests to enjoy whilst dancing the night away – we've got everything you could want and more.



Canapes and Arrival Drinks

Arrival Drinks From £7.50_{pp}

Choose from a selection of:

Prosecco, House Red/White Wine, Bottled Beers, Pimms or Gin & Tonics

Non-alcoholic drinks also available for children or non-drinkers from £2.50 per person

Choose Four Canapès £10.00_{pp} or Six Canapes £15.00_{pp}

Chorizo & Celeriac Remoulade Crostini Moroccan
Lamb Kofta with Mint Yoghurt
Chicken Pate, Crostini & Red Onion Jam
Homemade Mini Burger with cheese
Chicken Satay Skewers
Asparagus Wrapped In Parma Ham with Lemon Mayo
Salmon Gravlax on Rye with Cream Cheese
Breaded Tiger Prawns with Sweet Chill
Baby Crab cakes with a lime & Chilli Mayo
Beetroot, Walnut & Stilton Blinis (v)
Wild Mushroom & Brie Tarts (v)
Smashed Avocado & Tomato on Sourdough (v)
Essendon Ale Rarebit Crumpets (v)
Sun Dried Tomato & Mozzarella Arancini (v)
Wild Mushroom Terrine, with truffle mayo (ve)

Children's Menu £25.00_{pp} **(Served with Adult Starters)**

Mains

Spaghetti Bolognese
Fish Goujons, Chips & Peas
Mini Burger with Chips
Sausage, Mash and Peas
Chicken Breast Fillet, Chips and Peas

Desserts

Chocolate Brownies & Vanilla Ice Cream
Three Scoops of Ice Cream
Strawberry Jelly with Custard

Seated Dining options

The Roast

Menu includes artisan bread rolls, butters, olive oil and balsamic.
£28.95pp for 2 courses or £34.95pp for 3 courses

To Start

Italian Antipasti, with Honey Walnuts, Olives, Hummus & Focaccia
Chicken Liver Parfait, Crushed Pistachios, Sticky Jam & Brioche Toast
Prawn & Crayfish Cocktail with Horseradish Cream
Soup of the Day with Bread Roll
Gnocchi with Pomodoro Sauce

To Follow

Half Roasted Free Range Chicken with Sage & Onion Stuffing, Pig in Blankets
Topside of Beef cooked for 18 hours
Roast Sirloin of Beef (£5 supplement)
Roast Loin of Pork with Crackling
Wild Mushroom & Chestnut Vegan Loaf (v)
Grilled Hake, Herb Crust, Caper Chardonnay Cream, Crushed new Potatoes & Green Beans

*All Meats accompanied by Yorkshire Pudding, Roast Potatoes, & Seasonal Vegetables

To Finish

Baked New York Cheesecake & Coulis
Double Chocolate Brownie with Chocolate Chip Ice Cream
Sticky Toffee Pudding & Vanilla Ice Cream
Treachle Tart with Rum & Raisin Ice Cream

Formal Dining

Menu includes artisan bread rolls, butters, olive oil and balsamic
£40.00pp for 2 courses or £55.00pp for 3 courses

To Start

Mushrooms in Calvados Cream, Puff Pastry, Julienne Vegetables (v)
Cider & Onion Soup with Cheddar & Apple Toasts (v)
Chicken Liver Parfait, Crushed Pistachios, Sticky Jam & Brioche Toast
Scottish Smoked Salmon & Avocado Tian with Charred Pepper Coulis

To Follow

Beef Fillet with Dauphinoise Potato & Tender stem Broccoli (£2.50 Supplement)
Cornfed Chicken Breast stuffed with Spinach & Asparagus, Crispy Potatoes & Chardonnay Cream
Confit Duck Leg with White Bean & Citrus Cassoulet
Grilled Salmon Fillet, Crushed New Potatoes, & Wilted Spinach with Saffron Chardonnay Sauce
Wild Mushroom & Spinach Wellington with Tarragon Cream (v)

To Finish

Dark Chocolate Tart with Rum & Raisin Ice Cream
Baileys & Toffee Cheesecake with Caramel Ice Cream
Chocolate Torte with Mint Chocolate Ice Cream
Trio of Sorbet with Seasonal Berries
Selection of British Cheeses, Celery, Grapes and Chutney (£2.50 supplement)

*A £3.50 choice menu supplement will apply if selecting more than one choice per course.

Buffet Options

BBQ Menu
£34.95pp

Mains (pick 3 options)

Essendon Beef Burger
Pork Sausage
Chilli & Mint Lamb Kofta, Mint Yoghurt
Peri Peri OR Honey & Soy Marinated
Chicken Thighs
Grilled Halloumi and Vegetable Skewers (v)
Roasted Peppers stuffed with Mediterranean
Couscous with a Balsamic Glaze (ve)

Sides (pick 3 options)

Simple Green Salad
Lentil, Red Chilli, Squash, Red Onion salad
Baby Gem Caesar Salad
Greek Salad
Crunchy Coleslaw
Sweet Potato Fries / Chunky Chips
New Potatoes / Potato salad
Pasta Salad

*Breads inc - Chilli Focaccia, Toasted Pitta,
Baguettes, Brioche Buns*

Dessert options (pick 2 options)

Fresh Profiteroles with Strawberries and
Cream
Chocolate & Orange Tarts with Honey
Mascarpone
Lemon Curd Meringues
Chocolate Brownie with Berries and Cream
Fresh Fruit Salad with sorbet

Hot Buffet
£29.95pp

**Select three main courses, three sides
& two desserts from the following:**

Mains

Harissa Lamb Kofta with Cucumber &
Pomegranate Yoghurt
Chicken Schnitzel with Tomato &
Basil Spaghetti
BBQ Pulled Pork & Apple Slaw Sliders
Grilled Fish of the day with Chargrilled
Courgettes & Sun Blushed Tomato
Pesto
Halloumi and Roasted Vegetable
Skewers (v)
Sweet Potato, Spinach & Cashew Nut
Thai Curry with Sticky Rice

Sides

Essendon House Salad
Red Cabbage Coleslaw
Baby Gem Caesar Salad
Baby New Potato Salad
French Fries or Chunky Chips

Dessert

Fresh Profiteroles with Chocolate
Sauce
Cheesecake of the day
Chocolate Brownie with Honeycomb
Seasonal Fruit Salad

Pizza Salad
£17.50pp

**Handmade pizzas stone-baked in
an Italian pizza oven:**

Pizza Choices - Choose 3 from the
below;

Margherita – Classic Tomato, Torn
Buffalo Mozzarella, Fresh Basil

Pepperoni – Pepperoni, Mozzarella,
Tomato

La Reine – Prosciutto Ham,
Mushrooms, Black Olives, Mozzarella,
Tomato

The Maple – Goats Cheese,
Caramelized Onions, Mozzarella,
Tomato, finished with a sprinkling of
Toasted Walnuts

Tropicana – Prosciutto Ham,
Pineapple, Mozzarella, Tomato

Salads include

Classic Green Salad with Olive Oil
Vinaigrette
Baby Gem Caesar Salad and Coleslaw

Informal Buffet
£22.95pp

**A selection of assorted sandwiches,
crisps, nuts and dips included.**

Choose four items below:

Smoked Salmon and Crème Fraiche
Blinis
Breaded Tiger Prawn with Sweet
Chili Dip
Mini Yorkshire Pudding with Beef
and Horseradish
Harissa Lamb Kofta with a Mint
Yogurt Dip
Smoked Duck Breast on Rye Bread
with Mango Salsa
Buttermilk Fried Chicken with Lime
Mayo
Chicken Satay Skewers
Mozzarella Bites with Fresh Tomato
Salsa
Red Onion and Goats Cheese Tartlet
(V)
Spinach & Feta Filo Parcel (V)
Sweet Potato and Leek Frittata (V)

Supplement of £4.50 per guest per added
item

We look forward to hearing from you...

We are delighted that you are considering Essendon Country Club as a venue for your upcoming event.

In order for us to provide you with an initial estimate, please contact us with the following information and we will aim to reply within 24 hours:

- Type of occasion you are celebrating
- Preferred date & timings
- Approximate numbers of guests attending
- Catering requirements

If you would like to arrange a viewing, please contact us to arrange a date and time and we can discuss your event in more detail.

Our dedicated Event Managers are available to take you through every aspect of planning your celebration...

We very much look forward to hearing from you and welcoming you and your guests to Essendon Country Club.

Contact our Events Team:
01707 260 360
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