



Function & Events Brochure

Packages & Pricing 2027



Brickendon Grange Golf Club, Pembridge lane, Brickendon, Hertfordshire SG13 8PD

01992 511258 www.bggc.org.uk

Function & Events Room Hire Charges

The Grange Suite

Includes Private Terrace and Exclusive bar facility
Maximum 132 seated or 200 buffet style

Off Peak (Sept to April)

Evening Reception 6-12pm

Sunday – Friday £990.00

Saturday £1110.00

Day Hire (5 hours)

Sunday – Friday £720.00

Saturday £840.00

Peak (May - Aug)

Evening Reception 6-12pm

Sunday – Friday £1080.00

Saturday £1200.00

Day Hire (5 hours)

Sunday – Friday £800.00

Saturday £920.00

The Oak

Day Hire (5 hours)

£480.00





Drinks

Welcome drinks for your event:

For Bespoke packages we offer a range of alternatives.

Follador Prosecco £30.00 per bottle

Non alcoholic Prosecco £10.00 per bottle

Jacques Bardelot Brut Champagne £49.00 per bottle

Pimms & Lemonade £5.90 per glass

Warmed Mulled wine for Winter weddings £5.00 per glass

Jugs of Juice £8.00 per jug

Selection of Bottles of Beer from £5.45 per bottle

House White Wine – Sauvignon Blanc £25.00 per bottle

House Red Wine – Merlot £25.00 per bottle

House Rose Wine – Savino £25.00 per bottle

(*Prices subject to change)

Canapé Selector

Fish

Smoked Salmon Rose's on Blinis
Mini Prawn Cocktails
Poached Salmon Rillettes

Meat

Ham Hock Terrine on Toast
Beef in Yorkshire Pudding topped with Horseradish Cream
Coronation Chicken on Croute
Duck in Plum Sauce rolled in herby crepes
Minted Lamb Kofta
Chicken Liver Parfait on Celery Sticks

Vegetarian

Mini Spring Rolls
Mushroom Arancini balls
Mini Vegetable Tarts
Cucumber, cream cheese, pomegranate seeds, chives
and olive tapenade

Sweet

Dipped Strawberries
Mini Scones topped with Jam & Clotted Cream
Mini Brownies
Mini Cheeseboard on Oatcakes

3 choices - £13.00pp

5 choices - £19.00pp

7 choices - £25.00pp



Finger Buffet Menu

Assorted Filled Sandwiches **(GF, Vegan & DF)**
Tortilla Wraps with assorted fillings
Chicken Skewers with a Pesto/ Arrabbiata sauce **(GF)**
Chargrilled Chicken Satay **(GF)**
British Mini Pork Pies
Lamb Kofta Kebab **(GF, DF)**
Honey Mustard Chipolatas **(GF, DF)**
Popcorn Halloumi with Roasted Mediterranean vegetable
BBQ Chicken Drumsticks **(GF, DF)**
Roasted Veg & Goats Cheese Tartlets
Breaded Chicken Goujons
Vegetable Samosas **(Vegan)**
Falafel Bites **(Vegan, DF)**
Leek & Herb Sausage Rolls
Miniature Pizzas
Vegetable Spring Rolls **(Vegan)**
Sticky Pork Belly Bites **(GF, DF)**
Cheese & spring Onion Potato Wedges **(GF)**
Cheese & Bacon Filled Crispy Potato Skins

GF=Gluten Free, DF=Dairy Free, Vegan

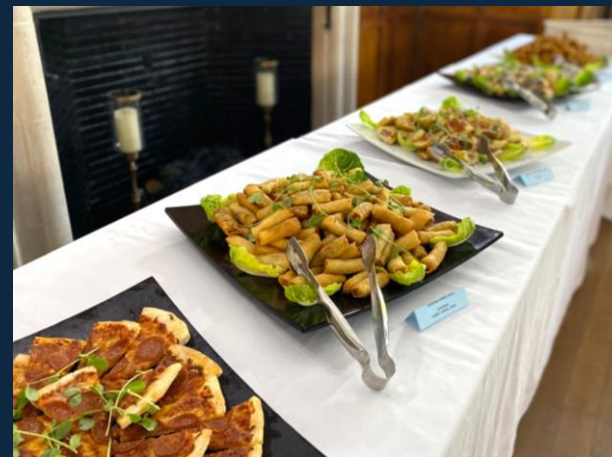
Accompanied with a replenishable Mixed Green Salad

Six choices - £21 per person
(Extra choice - £3.50 per item for each person)

Extra items:

Coleslaw
Greek Salad
Potato & herb salad
Rice & vegetables
Pasta Salad
Seasoned chunky chips
Seasoned skinny French fries

Extra items - £15 each (2kg size bowl)



Cake Menu

Chocolate Cake (Serves approx. 12)
Victoria sponge (Serves approx. 12)
Lemon Drizzle (Serves approx. 18)
Chocolate Brownie Tray Bake (24 Portions)
Flapjacks Tray Bake (24 Portions)

£30 per Cake or Traybake



Sitdown Dinner Menu

2 Courses - £29 or 3 Courses - £35

All meals include a bread roll & butter, Tea and coffee afterward.

Starters

Stilton Mushrooms with Herb Crumb

Coarse Country Pate with Cumberland Sauce & Toast

Classic Prawn Cocktail, served with granary bread & chive butter.

Cured Salmon Gravavlax with Caraway, Coriander, & Mustard Sauce on Sourdough Toast

Aubergine, Parmesan, Roasted Pepper & Buffalo Mozzarella Stack with Balsamic, Pine nut & Chilli Dressing

Goats Cheese Salad with Mediterranean vegetables, sundried tomatoes, and basil pesto glaze.

Smoked Haddock & Spring Onion Fishcakes with Tartare Sauce & Rocket Salad

Main Course

All are served with seasonal vegetables and your choice of potatoes.

Roast Leg of Lamb, Yorkshire Pudding, cauliflower cheese, gravy.

Chicken, Ham & Leek pie with gravy.

Chicken Schnitzel – breaded escalope of chicken topped with Monterey jack cheese with a Creamy Whiskey & Mushroom Sauce

Daube of Beef

Cottage Pie with Seasonal Vegetables.

Shepherds Pie with Seasonal Vegetables.

Slow cooked Pork Belly with Crispy Crackling & Cider Gravy.

Roast chicken supreme with a coq au vin jus.

Baked Cod Fillet with seafood & Spring Onion cream sauce.

Salmon en Croute with a Prawn & Dill Sauce.



Desserts

- Eton Mess
- Apple crumble tart & custard
- Strawberries & cream – fresh strawberries & cream sandwiched between shortbread, with strawberry milkshake & chocolate dipped strawberry.
- Lemon meringue pie with summer fruit compote.
- Profiteroles filled with vanilla cream, served with chocolate sauce.
- Raspberry & White Chocolate Cheesecake with Raspberry Sorbet.
- Hot Chocolate fondant, white chocolate sauce, and vanilla bean ice cream
- Sticky Toffee Pudding with Salted Caramel Sauce & Vanilla Ice Cream.
- Amaretto Poached Pear with Almond Syrup, Whipped Mascarpone & Toasted Chopped Nuts.
- Chocolate Orange Tart with Raspberry Sorbet.
- Rhubarb & Ginger Crème Brulee with Pistachio Biscotti.
- White Chocolate & Raspberry Parfait served with a Semi Fredo of Raspberries & Shortbread Pennies
- Cheese board - cheddar, brie and stilton, celery, grapes, apple chutney and savoury biscuits

Vegetarian Menu

Most dishes can be adapted to vegan & gluten free.

- Mushroom risotto with rocket and balsamic (GF)
- Roasted root vegetable Pithivier
- Goats cheese & red onion Galette
- Roast vegetable and ricotta strudel & thyme gravy
- Leek and ricotta strudel, & basil cream sauce
- Roast Vegetable lasagne with garlic bread
- Mushroom & Red Pepper Stroganoff with Steamed Rice

VG – Vegan, GF – Gluten Free

Children’s Menus

Starters

- Cream of tomato soup
- Crudities and Dips
- Garlic bread

Mains

- Roast chicken, potatoes, vegetables, and gravy
- Chicken goujons, fries and beans
- Sausage & mash, peas & gravy
- Penne Pasta With Tomato Sauce & garlic bread
- Mini Pizzas with Chips

Dessert

- Vanilla, chocolate or strawberry ice cream with sweet pieces and marshmallows
- Fruit Kebab
- Chocolate Brownie & Ice cream
- Fruit Salad

£23 per child up to the age of 11 years old



Hot Fork Buffet

Mains

Beef Bourguignon
Chicken Provencal with French bread
Marinated Chicken & vegetable kebabs
Chicken, Fish or Vegetable Thai Green Curry with prawn crackers
Meatballs in rich tomato and basil sauce
Jamaican Jerk Chicken
Shepherds Pie and gravy
Crispy Pork Belly wit Apple Sauce
Beef or Mushroom Stroganoff
Chilli con carne with soft tortillas & sour cream
Chicken or Beef Stir Fry, Hoi Sin and Plum sauce with prawn crackers
Chicken, Lamb or Vegetable Curry with poppadom's, naan & chutney
(Choice of spice level: mild, medium, or hot)

Sides

Cauliflower cheese
Mac & Cheese
Roasted med vegetables
Mixed leaf salad
House coleslaw
Seasonal vegetables

Potatoes

Roast potatoes
Sauté
New
Jacket
Buttery mash
Hand cut chips

Rice

Braised
Pilau
Egg fried
Sticky jasmine
Steamed basmati

2 mains & 3 sides - £31 per person
3 mains & 4 sides - £40 per person
Extra sides - £8 per person
Or 2kg size bowl - £15 per bowl

Traditional Dressed Buffet

(minimum 30 people)

Honey Roast Ham with Apple Chutney
Roast Rib of Beef (med-rare) with Horseradish Crème Fraiche
Smoked Salmon with Prawn Marie Rose and Herb Crème Fraiche
Selection of Chargrilled Vegetables
Mozzarella & Tomato Caprese Salad
Crunchy House Coleslaw
Tossed Mixed Green Salad
Beetroot, Green Bean & Red Onion Salad
Arrabbiata Pasta Salad
Selection of Pickles, Chutneys and Dressings
Hot Minted New Potatoes
Selection of Crusty Bread & Butter

Choice of 2 Desserts from our Dessert Menu

Tea/Coffee & Mints

£40 per person



BBQ Selector

Available April – September

Menu for 3 Mains and 4 Side choices

Mains

2 x Cumberland sausages
Chargrilled vegetable kebab
Marinated pork spareribs
Siracha king prawn kebab
Beef burger in a bun with fried onions & cheese
Halloumi burger with grilled flat mushroom & bun
Jerk chicken drumsticks & thighs
6 oz rump steak cooked medium rare
(Can be cooked further if requested)

Sides

French bread & butter
Potato salad
Buttered new potatoes
Mixed salad
Spiced potato wedges
Herb roasted new potatoes
Corn on the cob
Greek salad
Fries
Braised Rice & vegetables
Coleslaw
Pasta Salad

3 Mains and 4 Sides - £36 per person
Based on a minimum of 50 people

Extra main items - £5 per person
Extra salad items - £3.50 per person

Afternoon Tea

Sandwiches

Honey & Mustard Ham Hock, Mustard Mayonnaise &
Tomato on Granary Bread
Egg & Cress on White bread
Chicken Breast in a Creamy Coronation Mayonnaise on
White Bread
Scottish Smoked Salmon with Lemon & Dill Cream
Cheese on Granary Bread

Savouries

Leek & Herb Sausage Roll
Cheese & Shallot Jam Tart
Fruit Scones, Strawberry Jam & Clotted Cream

Cakes

Chocolate Brownie
Lemon & Lime Drizzle Cake
Chefs Pistachios Puffs
Macaron

Selection of teas
£27 per person

Or

£32 per person
With a Glass of Prosecco

