



Wedding Brochure

Packages & Pricing 2027



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

01992 511258 www.bggc.org.uk

Your Wedding at

Brickendon Grange Golf Club

Located within the rolling Hertfordshire Countryside, set amidst 160 acres of natural parkland, Brickendon Grange Golf Club is the perfect venue for your wedding.

Our stunning 19th century manor clubhouse is set within a delightful position, boasting stunning views of our country setting, providing the perfect backdrop for those all-important wedding photos.

Here at Brickendon Grange Golf Club, we understand the importance of making your day as special as possible and with that in mind, we are very versatile in what we can provide. Whether you would like a large celebration or a more intimate gathering, with our Grange Suite and Oak Room, we are able to cater for either.

We also have a wedding license to hold your ceremony here at Brickendon. We have two indoor areas and one outdoor option on our terrace that over looks the golf course.

We have carefully crafted packages to include everything you could need for your big day; however, we are more than happy to offer bespoke packages.



Intimate Wedding Package

Wedding Package for 20 Guests to include;

Glass of Prosecco or orange juice for guests on arrival

Three course wedding breakfast

Half a bottle of house wine per person

Glass of Prosecco as a toast drink

White linen, napkins, and tableware

Silver cake knife

Menu tasting for the happy couple

Dedicated wedding co-ordinator

Chair Covers and Sashes

Free overnight parking

All Year round:

£2090.00 + Venue Hire fee for chosen date





Platinum Package

Wedding Package for 50 Guests to include;

Glass of Prosecco or orange juice for guests on arrival
Three course wedding breakfast
Half a bottle of wine per person
Glass of Prosecco as a toast drink
Evening Finger Buffet
White linen, napkins, and tableware
Silver cake knife
Menu tasting for the happy couple
Private terrace and exclusive bar facility
Dedicated wedding co-ordinator
Red Carpet Entrance
Light Up Curtain
Chair covers and sashes
Free overnight parking

All year round:

£6320.00 + Venue Hire fee for chosen date

(Minimum of 50 Adult Guests)

Bespoke Wedding Pricing

The Grange Suite

Our Grange Suite includes a private terrace and exclusive bar facility for a wedding or reception.

For a Ceremony we can cater for up to 100 guests on the outside Terrace or within the room.
For a Wedding Breakfast or reception we can cater for a maximum of 132 seated guests or 200 with an informal buffet style. (A Minimum of 50 Adult Guests is required for the Grange Suite)

The Oak Room

Our Oak Room can accommodate up to 50 guests for a Ceremony and for a Dinner a Maximum of 32 (Minimum 20 Adult Guests)

	Onsite Ceremony		Oak room		Grange Suite
	Oak/ Terrace/ Grange				
Jan- March, Oct-Dec 2027					
Saturday	£600.00		£900.00		£1,740.00
Sun - Fri	£600.00		£660.00		£1,500.00
Apr - Sep 2027					
Saturday	£600.00		£900.00		£1,860.00
Sun - Fri	£600.00		£660.00		£1,620.00
Jan- March, Oct-Dec 2028					
Saturday	£650.00		£1,000.00		£1,800.00
Sun - Fri	£650.00		£750.00		£1,600.00
Apr - Sep 2028					
Saturday	£650.00		£1,000.00		£2,200.00
Sun - Fri	£650.00		£750.00		£1,800.00

All-day room hire

Grange/ Outdoor Ceremony only fee £1560.00
The Oak room is available for all day hire alongside an all day Wedding in the Grange Suite at a reduced price of £480.00



Oak room Bespoke Wedding Pricing

Our Oak Room can accommodate up to 50 guests for a Ceremony and for a Dinner a Maximum of 32 (Minimum 20 Adult Guests)

Oak room Ceremony only

Monday – Sunday £600.00

Available for all day hire when booking a Wedding in the Grange Suite £480.00

Wedding breakfast only in the Oak

Saturday - £900.00

Sunday – Friday - £660.00

Used for Wedding breakfast only alongside booking The Grange Suite for an evening reception

Monday - Sunday - £660.00





Drinks

A glass of Prosecco is included within our Packages for your Welcome drink and Toast.

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 £26.00 per bottle

House Red Wine – Merlot £26.00 per bottle

House Rose Wine – Savino £26.00 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 Croustade
Duck in Plum Sauce in Herby Crepes
Minted Lamb Kofta
Chicken Liver Parfait on Celery Sticks

Vegetarian

Mini Spring Rolls
Mushroom Arancini balls
Mini Vegetable tartlets
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 - £13.00 per person

5 choices - £19.00 per person

7 choices - £25.00 per person



Wedding Breakfast

Dietary requirements can be accommodated with alternative choices

Starters:

Soup of the day served with herb croutons

Goats Cheese Salad with Mediterranean vegetables, sundried tomatoes & a basil pesto glaze.(V)

Smoked Chicken & Mango Salad with beansprouts, peppers, pine nuts, & sweet chilli dressing.

Classic Prawn Cocktail, served with granary bread & chive butter. **Supplement £4.00pp**

Garlic Mushrooms, sauteed in a garlic cream sauce in a filo basket. **(V)**

Crispy Seafood cakes with spiced prawn skewers on a bed of rocket salad. **Supplement £4.00pp**

Smoked Duck and Beetroot Salad **Supplement £5.00pp**

Mains:

All mains are served with seasonal vegetables & your choice of potatoes

Pan fried Chicken Supreme in a Coq au Vin jus.

Daube of Beef – slow braised beef with a beef & onion croquette, smoked bacon & shallot jus.

Spiced Blackened Pork Belly, slow roasted with crispy crackling and a cider thyme jus.

Roast of your choice either, Beef, Lamb, Pork, Turkey, Chicken or Gammon

Baked Haddock Fillet with a bacon & seafood cream sauce.

Slow Roast Beef Wellington, Beef topped with a mushroom duxelles in crisp puff pastry. **Supplement £5.00pp**

Seared Fillet of Seabass, served with a lemon garlic herb sauce. **Supplement £8.00pp**

Moroccan style leg of Lamb stuffed with a Mediterranean vegetable couscous and tagine style jus. **Supplement £6.00pp**



Vegetarian Menu

Most dishes can be adapted to vegan.

Summer bean risotto with rocket and balsamic (GF)
Roasted root vegetable Pithivier (GF, VG)
Roasted vegetables in a rich tomato & basil sauce, linguine, & garlic ciabatta (GF, VG)
Roast vegetable and ricotta strudel & thyme gravy
Mushroom, spinach, & walnut wellington, & thyme gravy (GF)
Roast Vegetable lasagne with garlic bread

VG – Vegan, GF – Gluten Free

Desserts:

Lemon Meringue Pie with summer fruit compote.

Strawberries & cream – fresh strawberries & cream sandwiched between shortbread, with strawberry milkshake.
Apple crumble tart & custard

Sticky Toffee Pudding with Salted Caramel Sauce & Vanilla Ice Cream.

Amaretto Poached Pear with Almond Syrup, Whipped Mascarpone & Toasted Chopped Nuts. **Supplement £4.00pp**

Passionfruit Crème Brûlée with pistachio biscotti.

Banoffee Cheesecake, meringue and banana chips.

Hot Chocolate fondant, served with a white chocolate sauce and vanilla bean ice cream. **Supplement £3.00pp**

Menu from £69.00 per person
(Supplements for certain dishes will be added to the menu price)

Additional Course of Cheese and Biscuit Platter after dessert

Selection of British Cheeses with Crackers, Chutney, Celery
£50 per table



Childrens Menu

Starters:

Cream of tomato soup
Crudités & Houmous Dip
Garlic bread

Mains:

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

Dessert:

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

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



Finger Buffet

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

**Accompanied with a replenishable
Mixed Green Salad**



Six choices - £21.00 per person (Included with the Platinum Package)
Extra choice - £4 per item for each person



Extra Bowl Items

Coleslaw
Greek Salad
Potato & herb salad
French bread basket
Pasta Salad
Rice & vegetables
Seasoned chunky chips
Seasoned skinny French fries.
Extra items - £15 each(2kg size bowl)



BBQ

Available April – September
Choose 3 Mains and 4 Sides

Mains

2 x Cumberland sausages
Chargrilled vegetable kebab
Marinated pork spareribs
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

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

(Extra main item - £5 per person)
(Extra salad item £3.50 per person)

Cost £36 per person
minimum 50 people



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

Beef or Mushroom Stroganoff

Shepherds pie with gravy

Crispy Pork Belly with apple sauce

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)

2 mains & 3 sides - £31 per person

3 mains & 4 sides - £40 per person

Extra sides - £7 per person

Or 2kg size bowl - £15



Sides

Cauliflower cheese

Mixed leaf salad

Mac & Cheese

House coleslaw

Roasted med vegetables

Seasonal vegetables

Rice

Braised

Pilau

Egg fried

Sticky jasmine

Steamed basmati

Potatoes

Roast potatoes

New

Jacket

Saute

Buttery mash

Hand cut chips

