



WEDDINGS AT DYRHAM PARK COUNTRY CLUB



Weddings at Dyrham Park Country Club



Dyrham Park Country Club is quite simply the most exquisite of wedding venues in Hertfordshire.

With its stunning clubhouse, excellent food, sumptuous function rooms, superb grounds and extensive car parking, it is the perfect wedding venue.

The unique Grand Hall with its Minstrel's Gallery and the immaculate grounds make Dyrham Park the ideal venue to celebrate a wedding at any time of the year.

Ideally situated for weddings - being close to Central London and the junction of the M25 and A1 - Dyrham Park is surrounded by beautiful countryside. In addition, the perfect lawns and magnificent trees turn dream wedding photos into reality.



Clubhouse Hire

Clubhouse hire is included in all packages.

The Clubhouse is available for guests from 3.00pm Monday - Saturday and from 5.30pm on Sunday, or by prior arrangement.

The closing time is 12.00 midnight; we do however offer a Clubhouse and Bar extension to 1.00am on Saturday for an additional cost of £500 inc VAT when included as part of an Event Package.

Dyrham Park has three main function rooms:

- Entrance Hall – normally used as a ‘welcome room’ leading to the Grand Hall
- Grand Hall – normally used for welcome drinks receptions prior to the meal in the Terrace Room
- Terrace Room – normally used for dinner with seating capacity for 140 people with the dance floor in the adjoining Grand Hall or 100 with the dance floor in the same room

Clubhouse hire includes use of all these rooms and also the Garden Room which can be used as a cloakroom, children’s room or 'quiet' room during an evening function. There is also a beautiful terrace that leads off the main Terrace Room, a section of which is available for use if the weather permits.

Supplier set up is permitted from 10.00am Monday – Saturday and from 3.30pm on Sunday.

Civil Ceremony

Dyrham Park Country Club is licensed to host Civil Ceremonies and Partnerships. An additional Ceremony fee of £600 inc VAT is payable when not included as part of a package.

Ceremonies may take place from 3.00pm, Monday – Saturday, and from 5.30pm on Sunday, or by prior arrangement. The Club is licensed under the Hatfield Registry District and contact details are:

Hertfordshire Register Office – Hatfield

19b St Albans Road East

Hatfield

Hertfordshire AL10 0NG

Telephone: 0300 123 4045, Fax: 01707 283924, Email: hatfield.registrars@hertscc.gov.uk

Please contact the Registrar who will provide assistance with Civil Ceremony and Partnership availability and pricing at www.hertsdirect.org/registrars.

Wedding Packages

Dyrham Park Country Club offers a wide variety of Wedding Packages however we are happy to create a bespoke package as required. Prices are variable and directly related to the menu and enhancements selected.

Menus

The menu is an integral part of any wedding and is often remembered long after the day. We pride ourselves in offering high quality menus, using only the best ingredients, expertly prepared by our International Team of Chefs to the exact requirements.

Please note that a Set Menu is required for all weddings however we do endeavour to accommodate all dietary requirements. If you are concerned about food allergies (nuts, dairy etc.) please contact us for assistance when selecting the menu. We will be happy to discuss personal preferences and requirements. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you or your guests have a food allergy, please let us know when confirming your Set Menu. Full allergen information is available. The allergen information available is, to the best of our knowledge correct however, this is subject to possible change. Please ask to see the allergen guide at the time of your event to check if there have been any changes that may affect you or your guests.

One complimentary food tasting of your chosen Set Menu (Starter, Main Course and Dessert) is included for two people as part of all formal Wedding Packages. Any additional guests or supplementary items requested for your food tasting will be charged at our standard price.

Table Linen

Tables are laid with white table linen as standard. Alternative colour tablecloths, napkins and chair covers are available at a supplement.

Uplighters and Driveway Flames

Cost of 10 uplighters with the choice of colour from dark blue, light blue, white, pink, purple, red or green is £120 inc VAT when not included as part of a Package.

Cost of 10 driveway flames is £150 inc VAT.

Suppliers

Dyrham Park Country Club is happy to provide details of local suppliers for decor, flowers, entertainment etc. upon confirmation of booking. Public Liability Insurance of £5 million minimum required from certain suppliers. Please ask for further information.

Accommodation

Dyrham Park Country Club is happy to provide details of local hotels upon confirmation of booking.

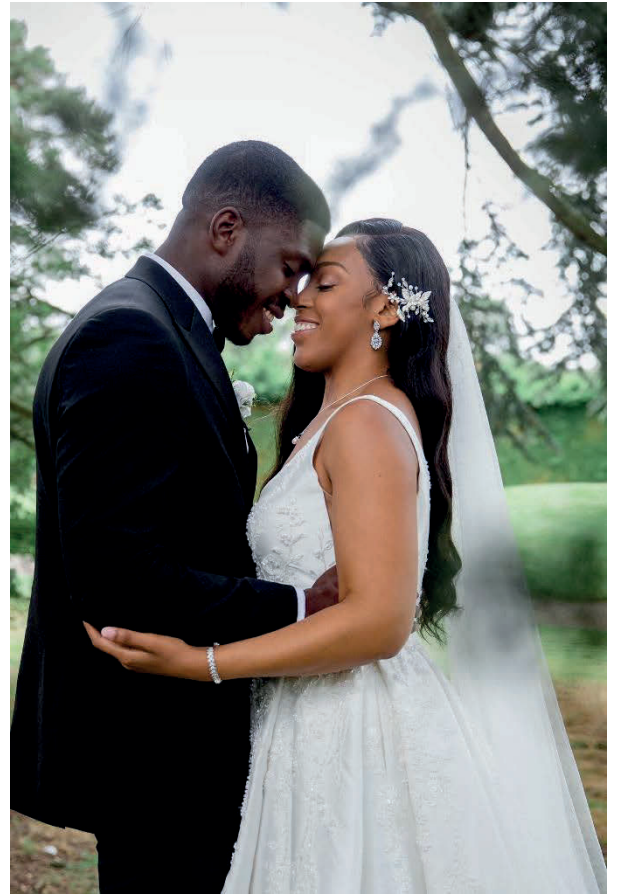
External Caterers

Dyrham Park Country Club welcomes the use of approved external caterers for evening only functions and events. Clubhouse hire only prices start from £5000 inc VAT.

Before a booking can be confirmed, all external caterers must be approved and provide all documentation detailed in the Terms and Conditions.

Please note use of the kitchen for external caterers is from 4.00pm onwards.

**For further information on our Function Packages please contact our
Wedding and Events Team on 020 8440 3361 Ext. 4 or events@dyrhampark.com**



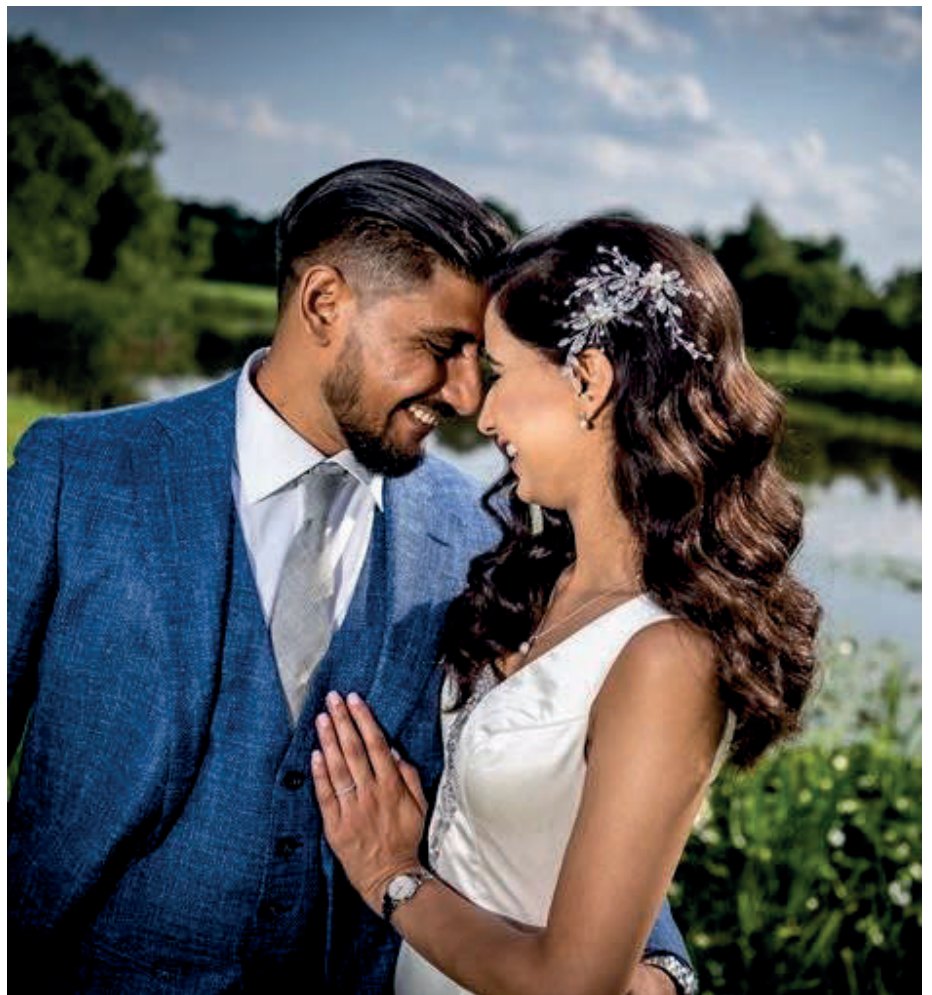
“We wanted to say thank you for making our wedding day such a memorable and beautiful occasion, all our guests expressed how they had a wonderful time!”

Daisy & Charles



*“Thank you for
making our
dreams come
true and making
this one of the
most magnificent
and tremendous
days of our
lives!”*

Roshni & Priyesh





*“Everything
was amazing,
better than I
ever imagined.
I wish we could
do it all again!”*

Helen & Chris

Capacity, Layout and Dimensions

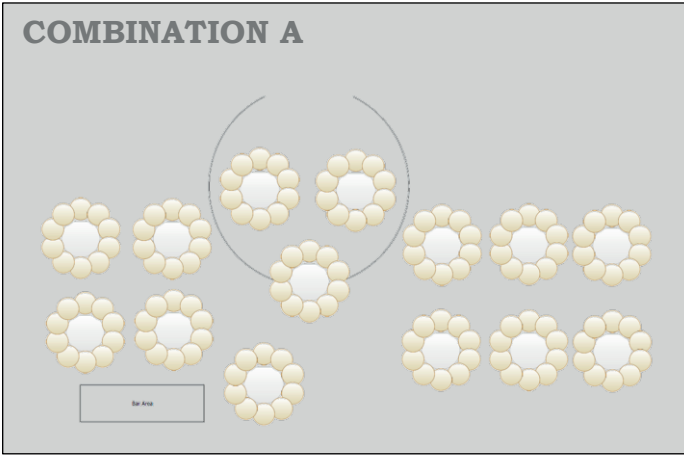


Terrace Room Dimensions
 Length: 20.7m
 Width: 6.0 m

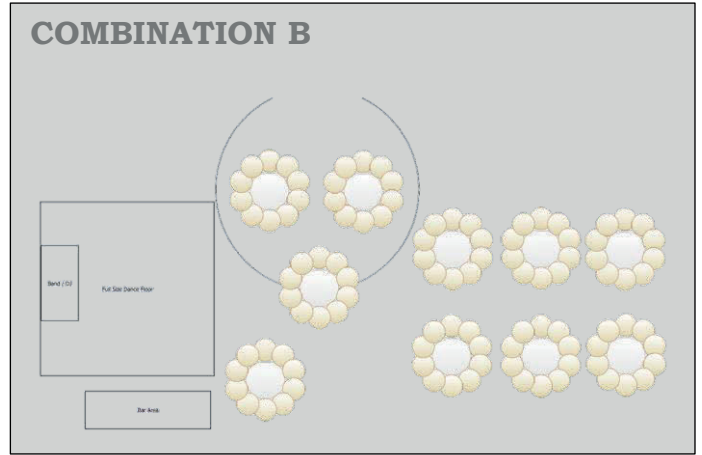
Layout Combinations	Dancefloor in Terrace Room	Dancefloor in adjoining Grand Hall	Round Top Table	Long Top Table	Sweetheart Top Table	Civil Ceremony	Chuppah / Stage	Maximum Capacity
Combination A		✓	✓					140
Combination B	✓		✓					100
Combination C	✓			✓				88
Combination D		✓		✓				128
Combination E		✓			✓			132
Combination F	✓				✓			102
Combination G						✓		140
Combination H						✓	✓	124

Layout Combinations

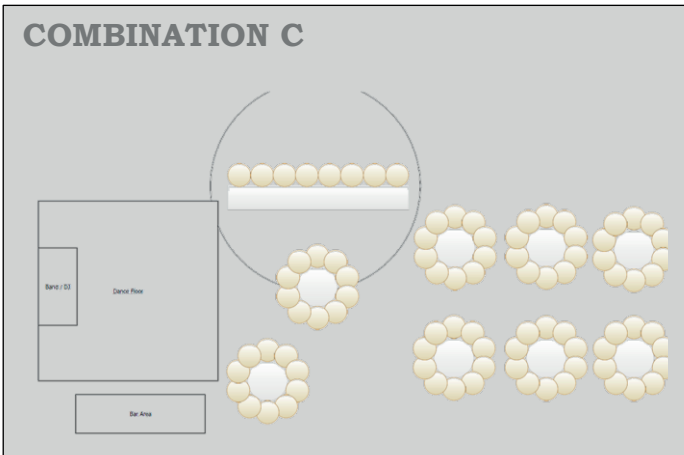
COMBINATION A



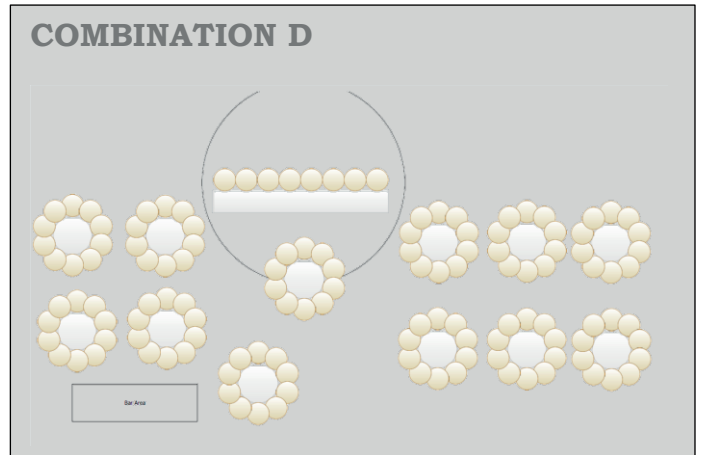
COMBINATION B



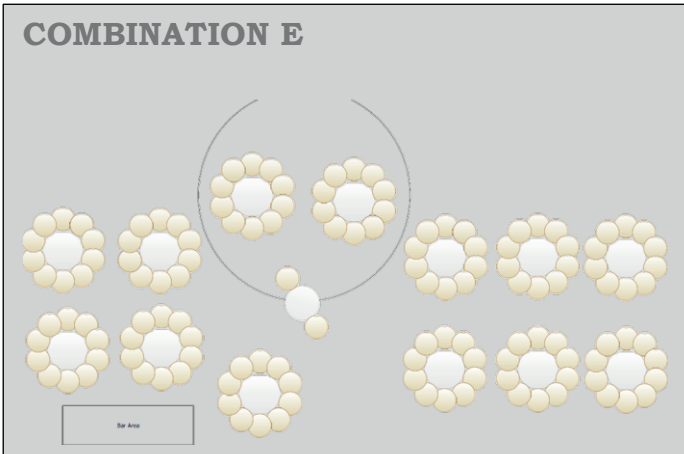
COMBINATION C



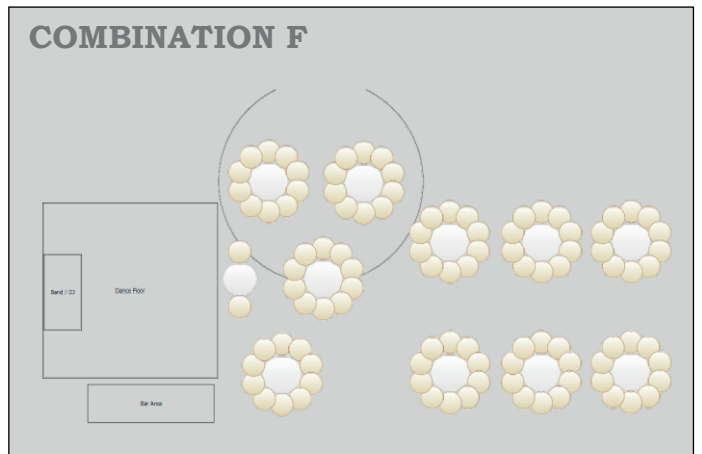
COMBINATION D



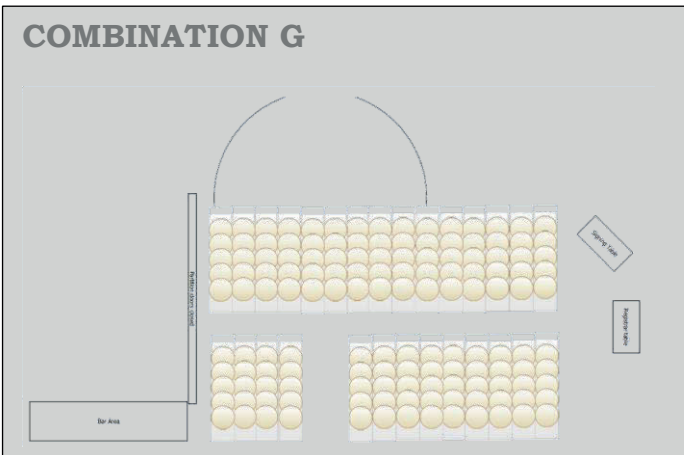
COMBINATION E



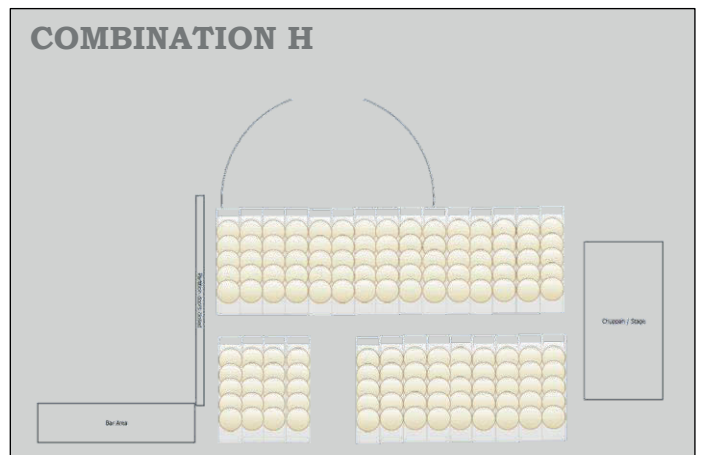
COMBINATION F

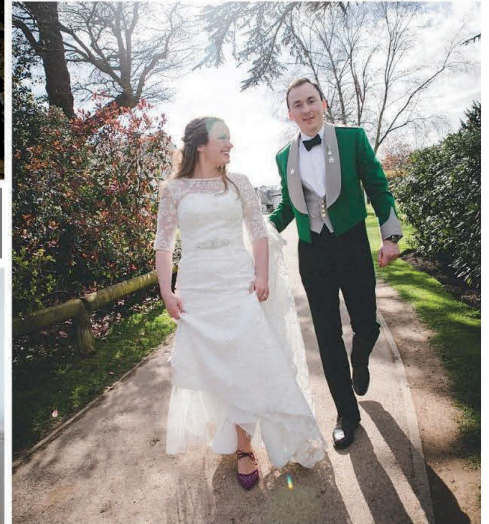


COMBINATION G



COMBINATION H





OFF-PEAK WEDDING PACKAGE



OFF-PEAK WEDDING PACKAGE

£7,450 including VAT

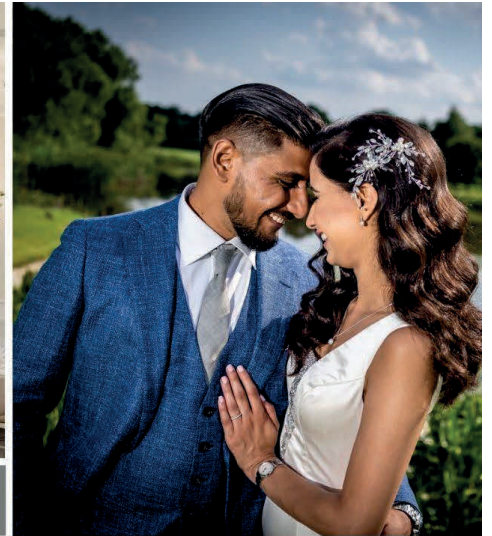
Based on 50 guests plus £105.00 per additional guest including VAT

**Available on Weekdays, Off-Peak Weekends (Nov 1st to March 31st) & Late Availability (4 months prior to event date)
& Excludes All Bank Holidays*

- Venue Hire
- Ceremony Hire
- Red Carpet
- Welcome Drinks Reception
*Two Glasses of Prosecco,
Seasonal Cocktail or Soft Drink*
- Selection of Three Canapés
- Three-Course Wedding
Breakfast
with Tea, Coffee & Petit Fours
- Half-bottle of Red or White
House Wine
- Glass of Prosecco for Toast
- Evening Platters
Sandwiches, Fruit & Cheese
- White Table Linen, Chair
Covers & Sashes
- Easel for Signage
- Table Numbers & Menus
- Simple Table Centrepieces
- Cake Stand & Knife
- DJ
- Dance Floor
- 10 Uplighters & Fairy lights
- Children's Fun Pack
- Children's Room
*for Evening Reception
(subject to availability)*
- Bride's Dressing Room
- Menu Tasting
for Bride & Groom
- Dedicated Event Manager &
Toastmaster
- Complimentary Superior
Hotel Room with Breakfast
for Bride & Groom
- Complimentary Car Parking



CLASSIC WEDDING PACKAGE



CLASSIC WEDDING PACKAGE

£10,750 including VAT

Based on 75 guests plus £117.50 per additional guest including VAT

- Venue Hire
(excludes Ceremony Hire Fee of £600 inc VAT)
- Red Carpet
- Welcome Drinks Reception
Two Glasses of Prosecco, Seasonal Cocktail or Soft Drink
- Selection of Four Canapés
- Three-Course Wedding Breakfast
with Tea, Coffee & Petit Fours
- Half-Bottle of Red or White House Wine
- Glass of Prosecco for Toast
- Evening Finger Buffet
- White Table Linen, Chair Covers & Sashes
- Easel for Signage
- Table Numbers & Menus
- Cake Stand & Knife
- Dance Floor
- 10 Uplighters & Fairy lights
- Children's Fun Pack
- Children's Room
for Evening Reception (subject to availability)
- Bride's Dressing Room
- Menu Tasting
for Bride & Groom
- Dedicated Event Manager & Toastmaster
- Complimentary Superior Hotel Room with Breakfast
for Bride & Groom
- Complimentary Car Parking



PRESTIGE WEDDING PACKAGE



PRESTIGE WEDDING PACKAGE

£18,500 including VAT

Based on 75 guests plus £225.00 per additional guest including VAT

- Venue Hire
(excludes Ceremony Hire Fee of £600 inc VAT)
- Red Carpet
- Welcome Drinks Reception
Two Glasses of Champagne, Seasonal Cocktail or Soft Drink
- Selection of Six Canapés
- Four-Course Prestige Wedding Breakfast
with Tea, Coffee & Petit Fours
- Half-bottle of Premium Red or White Wine
- Half-bottle of Mineral Water
- Glass of Champagne for Toast
- Evening Bowl Food
- Choice of luxury Table Linen & Chiavari Chairs
- Easel for Signage
- Table Numbers & Menus
- Cake Stand & Knife
- Dance Floor
- 10 Uplighters & Fairy lights
- Driveway Flames
- Children's Fun Pack
- Children's Room
for Evening Reception (subject to availability)
- Bride's Dressing Room
- Menu & Wine Tasting
for Bride & Groom
- Dedicated Event Manager & Toastmaster
- Complimentary Luxury Hotel Room with Breakfast
for Bride & Groom
- Complimentary 4-Ball
(subject to availability)
- First Anniversary Afternoon Tea for Two
- Pre-Wedding Photoshoot Access
- Complimentary Car Parking



AFTERNOON TEA WEDDING PACKAGE



AFTERNOON TEA WEDDING PACKAGE

£6,450 including VAT

Based on 75 guests plus £65.00 per additional guest including VAT

- Venue Hire
- Ceremony Hire
- Red Carpet
- Welcome Drink
Glass of Prosecco, Seasonal Cocktail or Soft Drink
- Selection of Three Canapés
- Traditional Afternoon Tea
served with a selection of Fine Teas & Coffee
- Glass of Prosecco for Toast
- White Table Linen, Chair Covers & Sashes
- Easel for Signage
- Table Numbers & Menus
- Simple Table Centrepieces
- Cake Stand & Knife
- Dance Floor
- Children's Fun Pack
- Bride's Dressing Room
- Dedicated Event Manager & Toastmaster
- Menu Tasting
for Bride & Groom
- Complimentary Superior Hotel Room with Breakfast
for Bride & Groom
- Complimentary Car Parking



Menu Options



Canapés

Cold

Salmon sushi
Smoked salmon blinis with horseradish cream
Seared tuna, daikon and wasabi
Rillettes of corn-fed chicken, wholemeal toast and onion marmalade
Mini beef Wellingtons
Oriental duck, hoisin and cucumber cup
Wild mushroom and basil tarts (v)
Mini bruschetta (v/ve)
Vegetable sushi (ve)
Crudités and dips (ve)
Sweet potato crisps, smashed avocado (ve)

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Hot

Mini fish and chips
Spiced salt cod fritters, garlic and saffron aioli
Lemon and ginger scented salmon lollipops with coriander cream
Chicken paella skins
Honey-glazed chicken lollipops with sweet chilli dip
Lamb Kofta with cumin dip
Peking duck spring rolls with hoisin sauce
Sun-blushed tomato and goats' cheese tart (v)
Mozzarella and basil risotto arancini (v)
Potato latkas with apple dip (ve)
Vegetable spring rolls with chilli jam (ve)
Falafel with cumin dip (ve)



Classic Menu

Starters

Beetroot gravalax, ribbon pickled cucumber and dill salad

Smoked salmon or smoked haddock fishcakes, baby leaf salad

Port and chicken liver parfit, crostini, red onion marmalade

Crispy duck confit, spring onion and cucumber salad

Sun-blushed tomato and goats' cheese tart (v)

Aubergine, spinach and ricotta cannelloni (v)

Watermelon carpaccio, watercress and rocket salad, pine nuts, blueberries, cranberry dressing (ve)

Pesto vegetable salad (ve)

Spiced pumpkin velouté, tomato and chive salsa (ve)

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Main Courses

Pan-fried sea bass, baby new potatoes, asparagus tips, watercress, hollandaise sauce

Miso glazed salmon, asparagus, cucumber salad, watercress and red baby cress, lemon vinaigrette

Twice-cooked Scottish salmon, herb crusted potatoes, Tenderstem broccoli, white wine sauce

Golden-roasted chicken breast supreme, dauphinoise potatoes, Tenderstem broccoli, rich velouté sauce

Slow-roasted lamb shank, sweet potato gratin, spring greens (*£5 supplement pp*)

Slow-cooked feather blade of beef, creamy mash, buttered spinach, shallots two-ways, red wine reduction

Feta, spinach and sun-dried tomato filo parcel, spinach and potato cake, Heritage carrots, asparagus tips (v)

Spinach and ricotta ravioli, wild mushroom sauce, garlic ciabatta (v)

Harissa spiced cauliflower steak, chickpeas and spinach, watercress and pomegranate salad (ve)

Linguine Arrabiata with chilli, garlic, on-the-vine cherry tomatoes, rocket garnish (ve)

Slow-roasted red beetroot steak with confit oyster mushrooms, garlic and ginger sautéed bok choy (ve)

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Desserts

Strawberry and cream tart

Vanilla crème brûlée

Lemon posset, shortbread

Berry Cheesecake

Sticky toffee pudding, toffee sauce, vanilla ice-cream

Warm chocolate brownie, chocolate sauce, vanilla ice-cream (ve)

Avocado and lime cheesecake (ve)

Fresh fruit platter, fruit sorbet (ve)

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Tea, Coffee and Petit Fours or Mints

Set menu required – select one starter, main course, and dessert for your guests together with a vegetarian/vegan starter and main course option



Prestige Menu

Starters

Home-smoked salmon and cucumber salad, crème fraiche
Tsar-cut smoked salmon, salmon tartare, honey pickled vegetables
Smoked haddock and leek tart, pea shoot salad
Seared tuna loin, Niçoise salad
Salad of smoked and confit duck, caramelised pineapple, pomegranate, orange glaze
Truffled mushroom (v) (ve)
Pesto vegetable salad, charred halloum (v/ve)
Mediterranean vegetable terrine, sun-blushed tomatoes, asparagus (ve)

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Main Courses

Baked halibut, fondant potatoes, French-trimmed beans, carrot puree, on-the-vine cherry tomatoes
Herb-crust cod, crushed new potatoes, asparagus and pea chowder
Organic grilled salmon, Dauphinoise potatoes, charred asparagus, pea velouté
Roast rack of lamb, sweet potato gratin, red cabbage, spring greens, Chantenay carrots
Fillet of Beef, fondant potatoes, French-trimmed beans, Chantenay carrots
Cannelloni of wild mushroom, charred asparagus, parmesan crisps (v)
Provençale layered vegetable gateau, mozzarella fritters, basil oil (v/ve)

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Desserts

Mango panna cotta with mango, pineapple, passion fruit, pomegranate and mint salad
Classic cherries Jubilee – meringue, warm kirsch-soaked cherries, vanilla ice-cream
Chilled berry pudding, clotted cream
Mango Baked Alaska
Dark chocolate brulée
Citrus cheesecake, raspberry coulis
Honey poached pears, honey cake, anise crème fraiche (ve)

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Cheese

Selection of British and French cheeses, grapes, celery, biscuits

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Tea, Coffee and Petit Fours or Mints

Set menu required – select one starter, main course, and dessert for your guests together with a vegetarian/vegan starter and main course option



Children and Teen Menu

Starters

Sticky chicken lollipops

Mozzarella dippers (v)

Cheesy potato skins with BBQ sauce (v)

Fan of melon (ve)

Trio of vegetable sushi (ve)

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Main Courses

Battered fish, chips and peas

Chicken goujons, chips and beans

Mini sliders, skinny fries, corn on the cob

Home-made Margarita pizza, cucumber sticks, cherry tomatoes (v)

Tomato and basil pasta with garlic bread (v/ve)

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Desserts

Strawberry ice-cream, meringue, sprinkles

Fresh fruit jelly, vanilla ice-cream

Chocolate pancakes, vanilla ice-cream

Warm chocolate brownie, vanilla ice-cream (ve)

Fresh fruit platter, sorbet (ve)

**Set menu required – select one starter, main course and dessert
for your guests aged 2 – 16 years**



Evening Platters

Sandwiches

Scottish smoked salmon, cream cheese and rocket

Tuna mayonnaise and cucumber

Coronation chicken, coriander and red pepper

Mature farmhouse Cheddar cheese and pickle (v)

Free-range egg and cress (v)

Mozzarella, pesto and tomato (v)

Hummus and red pepper (ve)

Avocado and cucumber (ve)

Freshly made sandwiches served on a variety of breads, bridge rolls and tortilla wraps

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Fruit

Selection of fresh fruit platters

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Cheese

Selection of British and Continental Cheeses

Served with a selection of breads and chutney

Each platter caters for 10 guests



Finger Buffet

Cold

Salmon tartlets
Mini smoked salmon and cream cheese bagels
Chicken Caesar wraps
Brie brûléed crostini
Broccoli and Stilton quiche (v)
Bruschetta (v/ve)
Falafel and hummus wraps (ve)
Crudités and 3 dips (ve)

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Hot

Fish and chip cones
Chicken skewers with sweet chilli dip
Roast beef Yorkshire puddings with horseradish cream
Mini beef sliders
Beef sausage rolls
Mini Cornish pasties
Mini cheese and onion pasties (v)
Potato latkas with apple sauce (v/ve)
Halloumi fritattas (v/ve)
Vegetable spring rolls with chilli jam (ve)

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Dessert

Mini raspberry meringues
Mini lemon tarts
Mini chocolate brownies (ve)
Fruit skewers (ve)

Select 5 options



Bowl Food

Fish and chips
Whitebait and skinny fries
Smoked salmon cocktail
Seared salmon with lemongrass broth
Warm tuna Niçoise
Teriyaki chicken stir-fry egg noodles
Sweet and sour chicken with egg-fried rice
Shepherd's Pie
Thai red beef curry with steamed rice
Hoisin duck noodle salad
Superfood salad (v)
Sweet chilli vegetable stir-fry with rice noodles (v)
Vegetable Biryani (v)
Vegetable Paella (v)

Select 4 items

Afternoon Tea

Smoked salmon and cream cheese mini bagels
Tuna mayonnaise and cucumber finger sandwiches
Cream cheese and cucumber finger sandwiches (v)
Free-range egg mayonnaise and cress bridge rolls (v)
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Mini fruit and plain scones with clotted cream and preserves
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Mini Victoria sponge
Mini chocolate brownies
Macaroons
Mini fruit tarts
Mini berry meringue
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Selection of Fine Teas or Coffee

Vegan options available on request



Dyrham Park Recommended Supplier List

Décor

Your Elegant Occasions

Contact: Ryan or Emma Newbury
W: www.yourelegantoccasions.co.uk
E: yourelegantoccasions@gmail.com

Save the Date

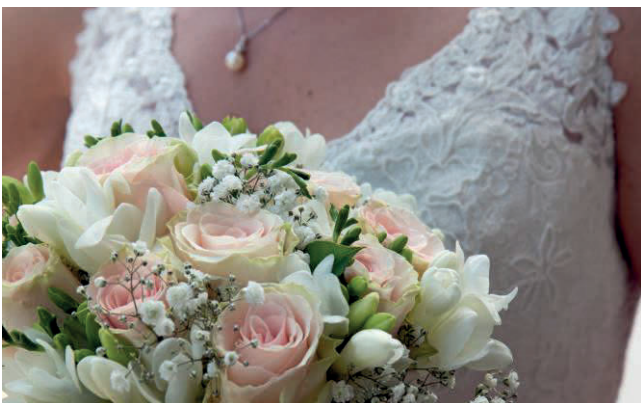
Contact: Stacey Strange
W: www.savethedateuk.com
E: info@savethedateuk.com
T: 07854 457 776



Florists (Silk Flowers)

The Blossom Company

Contact: Izabella Fountain
W: www.theblossom.uk
E: hello@theblossom.uk
T: 07808 523 830



Florists



Burgeon Floral Design

Contact: Helen Burgeon
E: info@burgeon.co.uk
T: 020 8441 6661
F: 020 8364 9146

Black & Cook

Contact: John or Jackie Doneo
E: jdoneo38@gmail.com
T: 020 8952 3953
F: 020 8952 5969

Gilly Bean Flowers

Contact: Gill Sutton
W: www.gillybeanflowers.co.uk
E: info@gillybeanflowers.co.uk
T: 07983 629 538

Wedding Flower Company

Contact: Cathy Ewing
W: www.weddingflowercompany.co.uk
E: weddingflowercompany@gmail.com
T: 07971 444 717



Photographers and Videographers

Kate Swerdlow Photography

Contact: Kate Swerdlow

W: www.kateswerdlowphotography.com

E: kate@kateswerdlowphotography.com

T: 07809 771143

The Kensington Photographer

W: www.TheKensingtonPhotographer.co.uk

E: info@thekensingtonphotographer.co.uk

T: 0207 459 4419

Videography & Photography

Contact: Matt Reeves

W: www.reportagecompany.co.uk

E: enquiries@thereportagecompany.co.uk

T: 07970 843 528

Yours Truly Weddings Films

Contact: Jamie Horton

W: www.yourstrulyweddingfilms.com

E: info@yourstrulyweddingfilms.com

T: 020 7846 0063 | 07713 491 654



Toast Masters

Simon Green

W: www.simongreenttoastmaster.com

E: simonanthonygreen@gmail.com

T: 0208 386 6844 | 07973 313 617



Cakes

Emily Jane Cakes

Contact: Emily Bly

W: www.emilyjanecakes.co.uk

E: emily@emilyjanecakes.co.uk

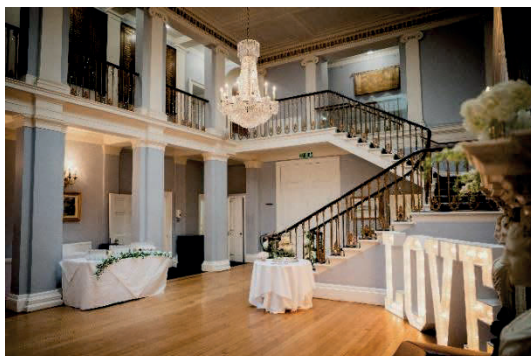
T: 01438 820 884 | 07799 848 809

Wilton Patisserie

W: www.wilton-patisserie.co.uk

E: cakes@wilton-uk.com

T: 0208 886 3444





Make-up

Katie Levy

 [katie.levymakeup](https://www.facebook.com/katie.levymakeup)

E: katie.levymakeup@gmail.com

T: 07961 905 258

Live Music



The Function Band

W: www.thefunction.band

E: info@thefunction.band

T: 01727 680 981

The London Swing Orchestra

Contact: Graham Dalby

W: www.londonswingorchestra.co.uk

E: info@londonswingorchestra.co.uk

T: 01722 331 115 | 07952 190 558

The London Harpist (Harpist)

Contact: Melissa Adriana Parmar

W: www.london-harpist.com

E: londonharpist@gmail.com

T: 07951 936 731

DJs & Entertainment

Just Smile

W: www.justsmile.co.uk

E: info@justsmile.co.uk

T: 01923 750 525

Terry Lewis

W: www.djterrylewis.com

E: terry@djterrylewis.com

T: 07974 123 567

Capital DJ Services

Contact: Terry Stevens

W: www.capitaldjservices.co.uk

E: info@capitaldjservices.co.uk

T: 020 8144 6826 | 07729 458 951

Pro Active Events

Contact: Lee Raw

W: www.proactiveevents.co.uk

E: enquiries@proactiveevents.co.uk

T: 0845 257 5005 | 07949 081 456

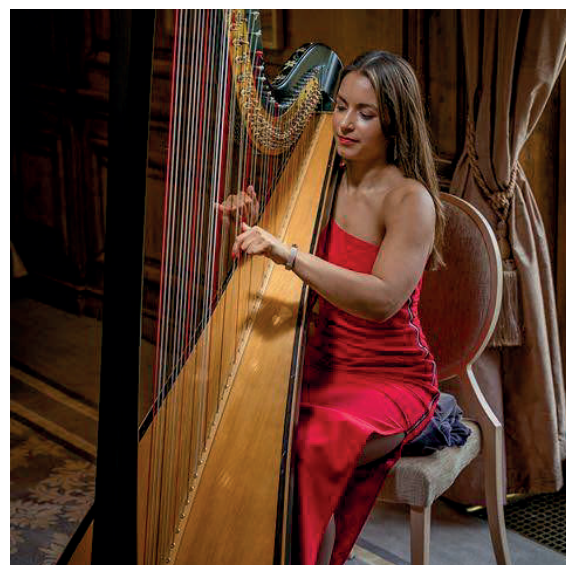
London Rox Events

Contact: Elliot Spencer

W: www.londonroxevents.co.uk

E: elliott@londonroxevents.com

T: 07930 204 633





Entertainment

Phase One Fireworks

Contact: Stephen Harriott
W: www.phaseonefireworks.co.uk
E: info@phaseonefireworks.co.uk
T: 01444 523 327 | 07835 098 688

Star Fireworks

Contact: Stephen Harriott
W: www.phaseonefireworks.co.uk
E: info@phaseonefireworks.co.uk
T: 01444 523 327 | 07835 098 688



Wild Fangs (Exotic Animal Encounter)

W: wildfangsuk.wordpress.com
E: wildfangs@outlook.com
T: 07969 434 050

Stephen James (Magician)


Contact: Steven James
W: www.stephenjamesmagic.uk
E: stephen@stephenjamesmagic.uk
T: 07512 322 673



Minimelts Events (Chocolate Fountain)

Contact: Susie Segal
W: www.minimeltsevents.co.uk
E: info@minimeltsevents.co.uk
T: 020 8368 6961 | 07973 786 177

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