



ESSENDON
COUNTRY CLUB



EssendonCCWeddings



www.essendonweddings.co.uk



weddings@essendoncc.com



YOUR DAY - YOUR STYLE

Nestled in over 480 acres of stunning Hertfordshire countryside, Essendon Country Club is the perfect venue to host your Special Day.

Situated within the grounds you'll find our beautiful 16th Century Oak Framed Barn offering the ability to seat 200 guests during the day over two levels or 120 guests in the Lower Barn and allowing up to 300 in total for the evening celebrations.

We believe in bespoke Weddings, creating individual packages to accommodate your ideas, requirements and style, making your day unique to you as a couple.

As a venue we have so much to offer, starting with exclusive use of the entire Grand Barn and unlimited opportunities for photos to capture those all important moments.





SAYING “I DO”...

Our Grand Barn is fully licensed to hold Civil Ceremonies & Partnerships allowing you to host your special day from start to finish with us. Held on our mezzanine overlooking the entire venue there is no better place to share your ceremony with chosen friends and family.

Essendon Country Club works in partnership with Hatfield Registry Office in order to offer Civil Ceremonies and all registrar fees are additional to any prices Essendon quotes.

For exact pricing on registrar fees please contact Hatfield Registry Office on 0300 123 4045 or registrars.admin@hertfordshire.gov.uk.



VENUE PRICING 2026

Individual Hire Charges	
Grand Barn	£4,500
Ceremony	£750
Maple Suite - Bridal prep (Inc. breakfast for up to 6)	£500
Conservatory	£250
Farmhouse Accommodation	£1,000



Seasonal Discounts (Venue)	January - March	April - September	October - December	New Years Eve
Monday - Thursday	-£1,500	-£750	-£1,000	Additional Charge of £2,500
Friday - Saturday	-£750	N/A	-£250	
Sundays & Bank Holidays	-£1,250	-£250	-£500	

Bundles & Savings	
Grand Barn & Ceremony	£5,000
Grand Barn, Ceremony, Maple Suite & Conservatory	£5,250
Grand Barn, Ceremony & Farmhouse (1 night)	£5,800
Grand Barn, Ceremony, Maple Suite, Conservatory & Farmhouse (1 night)	£6,200
Grand Barn & Farmhouse (1 night)	£5,300

ESSENDON PRICING 2026

❖ The Grand Barn hire	£4500
❖ Ceremony on site	£750
❖ The Maple Suite - bridal preparation room	£500
❖ The Conservatory	£250
❖ Drinks Reception (per drink)	£7.50pp
❖ Canapes (4 types)	£10pp
❖ Canapes (6 types)	£15pp
❖ Sit down 3 course set menu	£65pp
❖ Choice menu supplement	£3.50pp
❖ Children's menu (2 courses)	£25pp
❖ Wines with the meal from	£30 each
❖ Toasts - Prosecco	£9pp
❖ Tea/Coffee from	£2.50pp
❖ Cocktail Hour (per drink)	£10pp
❖ House DJ	£650
❖ Evening Buffet from	£19.95pp
❖ Farmhouse Accommodation per night full occupancy	£1000

For sample menus, supplementary pricing and package options, take a look at the next few pages of the brochure.

Should you have any further questions or would like to view our Grand Barn please do not hesitate to contact our Wedding & Events Manager, Joanna Newell by phone: 01707 280 373 or email: weddings@essendoncc.com who will be more than happy to assist you.



MENUS

We understand that the food is a very important aspect of the day. We offer a wide range of delicious menus to suit all tastes and cater specifically for dietary requirements & allergies. A complimentary menu tasting is offered to the Bride & Groom, along with a wine tasting prior to the big day!



Dietary requirements? No problem, we can accommodate for any dietary requests as long as we know in advance in order for us to be able to arrange it. Please speak to us or to our Wedding & Events Manager for some helpful suggestions.

CANAPÉS & CHILDREN'S MENU

CHILDREN'S MENU

(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



CANAPÉS

A selection of 4,5 or 6 choices from the menu below:

House Canapés - the favourites catered at your menu tasting!

- Pork Belly, Apple puree and Crackling
- Chicken, Tarragon, Grain Mustard Terrine, Chive aioli
- Italian Meatballs, Tomato and Basil Chutney
- Bite Sized Blinis Topped with Smoked Salmon and Caviar
- Sweet Potato, Leek and Feta Frittatas (V)

Additional Canapés:

- Mini Homemade Burgers
- Mini Chicken Satay
- Chicken Liver Parfait on Toasted Brioche
- Yorkshire Puddings with Rare Roast Beef and Horseradish Cream
- Mini Lamb Kofta, with Minted Tzatziki
- Melon Wrapped in Parma Ham
- Torched Mackerel on Cucumber
- Baby Crab Cakes with a Lime and Chilli Mayonnaise
- Tiger Prawn with Sweet Chilli Dip
- Wild Mushroom Tartlet (V)
- Goat's Cheese and Red Onion Marmalade En Croute (V)
- Brie and Cranberry Tartlet (V)
- Vine Cherry Tomato with Bocconcini & Basil (V)
- Hot New Potatoes with Crème Fraiche and Chives (V)
- Sun Dried Tomato and Mozzarella Arancini (V)
- Chickpea Falafel, Lemon & Harissa Humus (Ve)
- Wild Mushroom Terrine with Truffle Mayo (Ve)
- Pickled Carrot, Chickpea & Dill on Rye (Ve)

TO START

Chicken Liver Parfait, toasted brioche and red onion marmalade
Cantaloupe Melon, prosciutto, summer berries and raspberry daiquiri dressing
Ham Hock Terrine, ploughman's chutney & toasted ciabatta
Chinese 5 Spice Duck Croquettes with hoi sin sauce (£2.50 supp)
Hot-Smoked Salmon & Cream Cheese Mousse, pickled cucumber & rye bread
Pan Fried Scallops, Spanish chorizo & minted pea puree (£3 supp)
Torched Mackerel with Beetroot, horseradish crème fraîche & Dill Oil
Roasted Goat Cheese and Cherry Tomato Tart, thyme, basil oil dressing (V)
Wild Mushroom Soup with gruyere/tarragon croutons (V) (Ve)
Caprese Bruschetta, with burrata, tomatoes, basil oil and pine nuts (V)
Summer Salad, with heritage tomato & avocado with basil oil & edible flowers (V) (Ve)

All served with Artisan Bread Rolls & Butter



MAIN COURSES

Free Range Chicken Breast stuffed with mozzarella & spinach served with roasted mediterranean vegetables, sautéed potatoes & red pepper & tomato sauce.

Braised Pork belly, black pudding potato cake, parsnip and spiced apple puree, baby apple, perfect crackling.

Slow Cooked Feather Blade of Beef, horseradish mash with bourguignon jus, glazed carrots.

Pink Lamb Rump, fondant potato, garlic green beans, rosemary sauce (£4 supp)

Confit Duck Leg, celeriac dauphinoise, red cabbage puree & blood orange sauce (£3 Supp)

8oz Fillet of Beef, hand cut fat chips, watercress, vine cherry tomatoes and steak sauce of your choice (£5 supp)

Pan Fried Fillet of Salmon, crushed new potato, hollandaise, charred tender stem broccoli

Grilled Sea bass, spinach and crushed herb new potatoes with a sauce vierge (£4 supp)

Pan fried cod loin, basil mash potato, black olive & tomato salsa (£2 supp)

Spinach and Ricotta Cannelloni, rocket and parmesan (V)

Wild Mushroom, Spinach Wellington with tender stem broccoli & roasted tomato sauce & basil oil (Ve)

Char-grilled Asparagus, new season peas & roasted fennel Orzo risotto, with crème fraiche & black truffle (V)

Wild Mushroom & Truffle Gnocchi with Basil Oil (Ve)

DESSERTS

Sticky Toffee Pudding, vanilla ice cream, salt caramel sauce

*Double Chocolate Brownie, dark chocolate sauce, vanilla ice cream

*Tangy Lemon Posset, fresh raspberries coulis & homemade shortbread

*Mixed Berry Eton Mess with crispy meringue

*Dark Chocolate & Orange tart with whipped mascarpone cheese

*Strawberry & Champagne Cheesecake

*Chocolate Profiteroles with strawberries & mint

Banoffee and Baileys Tart with toasted pecans

Apple and Cinnamon Tarte Tatin, vanilla ice cream

*Rosemary Pannacotta with macerated Strawberries & Mint

Winter Berry Crumble, served with vanilla pod custard.

*Vegan Chocolate Brownie with Soya Ice Cream & Raspberries

*Vegan Chocolate & Coconut Mousse with Mango & Mint

*Trio of sorbet (Lemon, mango & Raspberry) served with berries and edible flowers (Ve)

***Trio of desserts (£4.00 supplement)**





DRINKS

Drinks Reception, Wines and After Dinner

DRINKS ON ARRIVAL

Choose from a selection of:

Bucks Fizz, Pimms, Bottles of Beer, Bellini, Pink Prosecco, G&T
Essendon Summer / Winter Punch, Elderflower & Mint Fizz,
Mango / Cloudy Apple juice (non-alcoholic)

WINES WITH YOUR MEAL

We have carefully selected an extensive wine list for your perusal, this will be sent out alongside an initial quotation after your show round appointment.

We also offer corkage on Wines and Sparkling Wines
£30 per bottle and Champagne £45 per bottle

TOAST YOUR CELEBRATION

Why not celebrate your day with a chilled glass of Essendon's selected House Champagne or Prosecco.

Or try something a little different and toast to a shot of Limoncello!

DRINKS PACKAGES:

Package:	Price:	Includes:
Platinum	£31	1 reception drink, 1/2 a bottle of house wine, toast drink (fizz)
Platinum Plus	£39	2 reception drinks, 1/2 a bottle of house wine, toast drink (fizz) tea/coffee
Unlimited	£75	Unlimited drinks reception, unlimited house wine, champagne toast, tea/coffee & petit fours

AFTER DINNER

Tea/Coffee and Mints or Petit Fours

Cocktails...Why not consider a 'cocktail hour' as your evening guests start to arrive! We can offer an extensive cocktail selection for the Evening Reception, cocktails start from £10_{pp}
Favourites include Mojitos, Berry Collins, Passionfruit Martinis, Aperol Spritz and many more...



EVENING BUFFET MENUS – From £19.95 per person

HOG ROAST

Menu as follows:

Spit Roast Pig, Cooked and Carved by Our Essendon Chef

Apple & Cider Sauce, Stuffing & ‘Perfect’ Crackling
Home Baked Bread Rolls and Selection of Sauces
Warm New Potatoes in Herb Butter

Choose three Salads:

Tomato, Basil and Mozzarella Caprese, Caesar Salad with Parmesan Croutons, Mixed Beans and Feta, Roasted Mediterranean Vegetables, Rocket and Parmesan Salad, Mixed Leaf salad, Pasta Salad, Homemade Crunchy Coleslaw or Tuna Niçoise Potato Salad

GOURMET BURGER AND HOT DOG BAR

Menu as follows:

Homemade quality beef burgers and ‘Braughing’ sausages cooked on a BBQ in front of your guests, with a selection of gourmet toppings:

Caramelised Red Onions / Sliced Avocado / Pickled Jalapeños/ Bacon and Many More...
Served with Sweet Potato Fries and a Selection of Salads

THEMED BUFFET

Your choice of either:

Chinese Take-Away (chicken chow mein, prawn crackers, spring roll, prawn toast)

Greek Mezze (lamb kebab, tzatziki, olive & feta salad, flatbreads and houmous)

Thai Infusion (pad thai, vegetable green curry, mango salad, won tons, prawn crackers)

Great British Menu (fish and chip cones, mushy peas, pickled onions, pie & mash)

A Taste of USA (sliders - pulled pork / duck , corn on the cob, chips, bbq beans, mac & cheese)

BBQ BUFFET STYLE

Menu as follows:

Prime Beef Burgers

Pork Sausages

Chicken and Vegetable Skewers

Breads, Rolls and Condiments

Salads inc:

Coleslaw, Mixed Leaf Salad, Potato salad and Pasta Salad

EVENING BUFFET

A selection of 5 choices from the menu below:

- Assorted Wraps and Open Sandwiches
- Taco Shells with Filling
- Honey Roast Chicken Drumsticks
- Stuffed Mushrooms
- Assorted Bruschetta
- Croque Monsieur
- Potato Skins
- Assorted Vegetable Crudités and Dips
- Flat Breads
- Fruit Platters

MIDNIGHT MUNCHIES - A selection of 3 choices from the below menu - £15.00pp

Menu as follows:

- Bacon or Sausage Baps
 - Fish Finger Sandwiches
 - Fish & Chip Cones
 - Margherita Pizza Slices (v)
 - Hog Baps
 - Cheese & Ham Toasties
 - Mini Beef Sliders
 - Grilled Halloumi Burgers (v)
- (All Served in Style with Fries!)*



**BESPOKE PACKAGES...
JUST FOR YOU**

PLATINUM PACKAGE (min 80 guests)

- ❖ Exclusive Venue Hire
- ❖ Use of the Estate Grounds for a pre-wedding/ engagement shoot
- ❖ Pre-Menu tasting Evening for Bride & Groom
- ❖ Pre-Wine tasting Evening for Bride & Groom
- ❖ Reception drinks - 2 drinks per person
- ❖ Canapés 4 types per person
- ❖ 3 Course Gourmet Set Wedding Breakfast Menu
- ❖ ½ a bottle of House Wine per person
- ❖ Still/Sparkling water throughout the meal.
- ❖ Glass of Fizz to toast per person
- ❖ Tea, Coffee & Chocolates after the meal
- ❖ Evening Buffet- Select from any of our evening menus
- ❖ PA system for background music, cordless mic for speeches, cake stand and knife, easel for seating plan
- ❖ White Table linen, Linen napkins, cutlery, crockery and glassware
- ❖ 4 Golf Green Fees for use before your Big Day
- ❖ Personal Wedding Planner to guide you through every stage

£190.00 per person

Additional Evening guests - supplement £20 per person



PLATINUM PLUS PACKAGE (min 80 guests)

- ❖ Exclusive Venue Hire
- ❖ Use of the Estate Grounds for a pre-wedding/ engagement shoot
- ❖ Pre-Menu tasting Evening for 4
- ❖ Pre-Wine tasting Evening for 4
- ❖ Unlimited Reception drinks
- ❖ Canapés 6 types
- ❖ 4 Course Gourmet Wedding Breakfast menu
- ❖ ½ a bottle of Premium/Upgraded Wine per person
- ❖ Still/Sparkling filtered water on the tables during the meal
- ❖ Glass of Champagne to toast
- ❖ Tea, Coffee & Petit Fours
- ❖ Rustic Sweetie Cart
- ❖ Evening buffet
- ❖ Evening Bar Credit of £500
- ❖ Midnight Munchies
- ❖ PA system for background music, cordless mic for speeches, cake stand and knife, easel for seating plan
- ❖ White Table linen, Coloured Linen napkins, cutlery, crockery and glassware
- ❖ House DJ with PA system and Lighting
- ❖ 8 Golf Green Fees for use before your Big Day
- ❖ Personal Wedding Planner to guide you through every stage

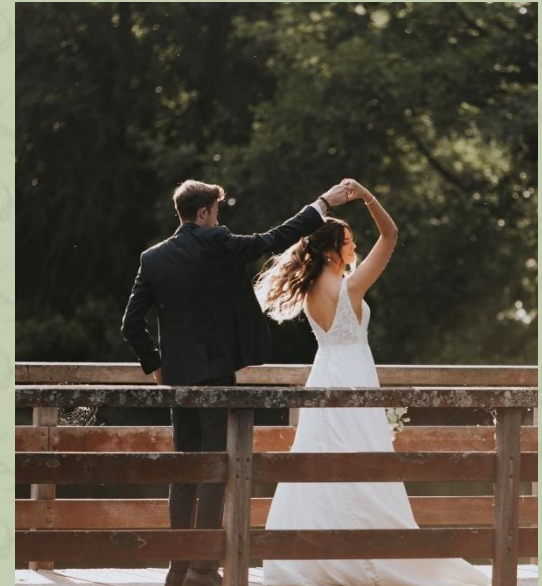
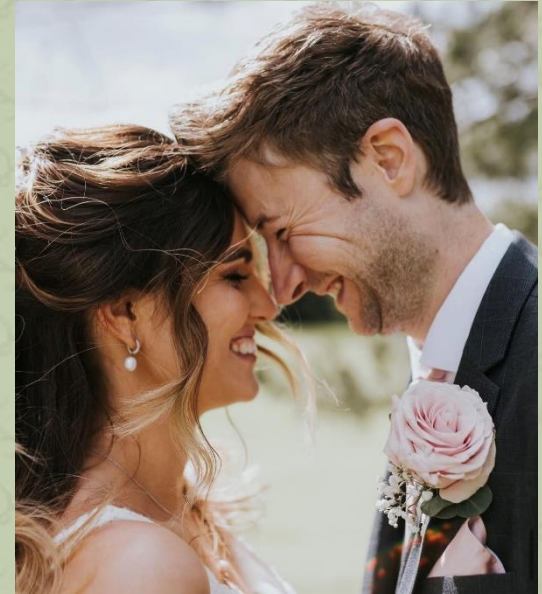
£275.00 per person

Additional Evening guests - supplement £25.00 per person



SUPPLEMENTARY PRICING

❖ Additional Pre-Menu Tasting	£75pp
❖ Additional Pre-Wine Tasting Guests	£55pp
❖ Upgrade to Bottomless Prosecco Reception Drinks	£20pp
❖ Upgrade from 4 to 6 Canapes	£5pp
❖ Additional Food Course From	£10pp
❖ Upgrade to Premium Wine	£5-£15
❖ Upgrade to Toasting Champagne	£15pp
❖ Additional Midnight Munchies	£15pp
❖ Additional Pre-Wedding Brunch Guests	£30pp
❖ Rustic Sweetie Cart	£550
❖ Cocktail hour (2 drinks per person)	£20pp
❖ 1.00am bar licence	£500
❖ House Band - Roundabout Zoo	£1250
❖ Coloured Linen	£500
❖ Hire of Chivari chairs	£6.50 each
❖ Ceremony Tree arch	£600
❖ Draping or fairy lights installation	£750
❖ Fireworks from	£1500
❖ Magician to entertain during dinner (2hrs)	£500
❖ Additional 18 Holes green fees	£65pp



Testimonials

“We cannot put into words how grateful we are to Essendon for giving us the most amazing wedding day!

We had the absolute best day of our lives and loved having you there pointing us in the right direction throughout the planning process and the day itself.

We are so grateful that you organized the whole day for us, including all our suppliers so we didn't even have to think about that!

There is nothing I would have changed about our wedding day all thanks to you and your team! Not only were all the staff so helpful but the venue itself was just amazing!

Thank you so much!”

Daragh and Katie xxx

“Well what can we say....

Firstly we literally can't thank you enough for everything you have done for us on the lead up to our BIG DAY but also how amazing you made our magical day!

From all the pre-wedding meetings, heartfelt emails and personal touches on the day (that includes you sitting with a hair-dryer for half an hour drying my wet dress!!

You made the whole journey seem seamless! We had so much fun planning the wedding with you, and wouldn't have had it any other way. We feel like we have truly gained a friend in you!

Thank you for the best day of our lives that we will cherish forever.”

Laura and Chris xx

“It was an absolutely brilliant day.

The atmosphere the whole day felt electric and we did not want it to end...

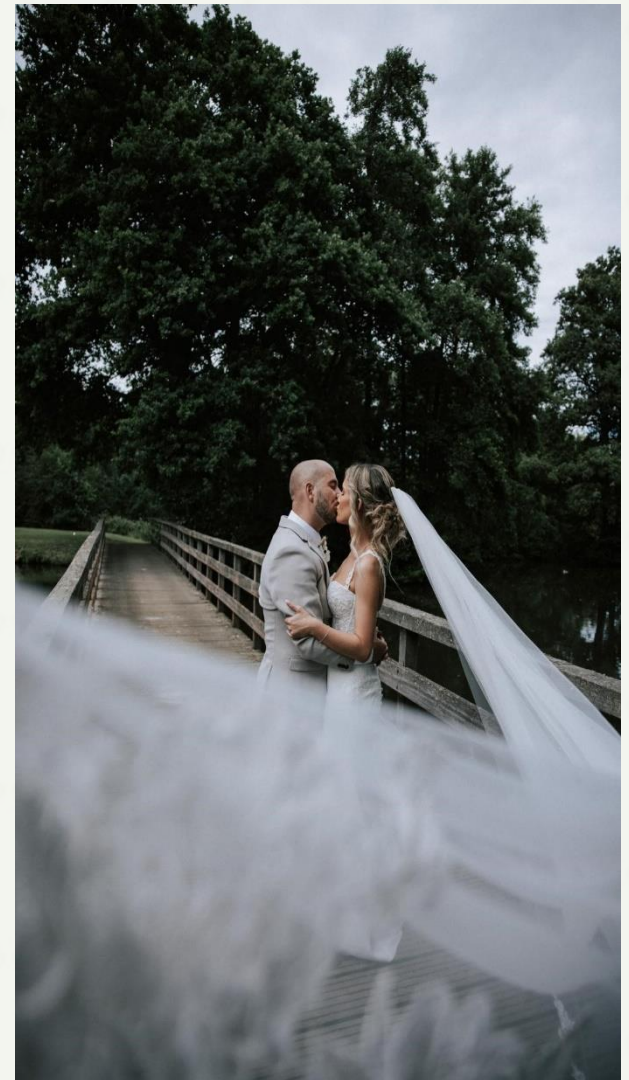
We genuinely could not have done it without your help. You and your team worked tirelessly on the day - everyone has praised how diligent you all were in having glasses topped up, and making sure the food was spot on.

It was so nice to be greeted by you when we arrived and you helped with making the transitions through the day seamless.

A few guests have quite ashamedly said it was the best wedding they've been to.

Thanks again for the most amazingly special day.”

Nick and Sarah xx



Essendon's

WEDDING PLANNING GUIDE

18-10 MONTHS PRIOR

Once you have decided on your date, book your venue and confirm registrars/church. (Here at ECC we ask for a £500 deposit to secure your booking, final balance is due 4 weeks prior to the wedding)

Write a guest list & send save the dates out
Start to look at wedding dresses and outfits
Book key suppliers such as Photographer, Videographer, Band/DJ

(ECC can help assist you with recommendations on all wedding suppliers and can arrange anything you would like to confirm to help with the organisation)

Meet your personalised wedding planner who will take you through your entire wedding journey – we provide this service free of charge!

5-3 MONTHS PRIOR

Attend your initial planning meeting at Essendon with your personalised wedding planner, who will take you through all of your planning journey including your food and wine tastings (and cocktail mixology experience if you are hosting a signature cocktail hour on your wedding day!)

This meeting will discuss wedding day timings, all catering requirements, floor plans and seating arrangements and your chosen suppliers. We guarantee that every client feels so excited and organised and loves this meeting!

Send invitations out – we will proof read these prior to print to ensure you have every detail needed. Organise finer details such as table favours, a gift list, presents for your wedding party. Confirm all stationary for the day (welcome sign, table plan, place cards, signs for gift table, post box etc.)

1 WEEK PRIOR

Pack for honeymoon and overnight stays prior and after the wedding day

(If your staying with is in our luxury farmhouse, check in is from 3pm, and check out is 12noon – breakfast is included and our fridge is stocked with milk, OJ and water and tea/coffee facilities are in the kitchen.)

Drop off all of your wedding stationary to Essendon – we take care of this and set up your place cards, favours, table numbers, post box, table plan and welcome sign!

Don't worry about confirming all of your suppliers timings etc, we do that for you. Each of your suppliers is contacted by your wedding planner and given directions, timings and set up/collection options.

9-6 MONTHS PRIOR

Enjoy a complimentary food and wine tasting with us at Essendon. (We cater bespoke menu's too – ensuring you have complete flexibility with catering to ensure your wedding menu is perfectly designed for you!)

Choose your stationary, wedding cake, flower/décor suppliers and decide on styles, colours and details. Select a local Hotel to recommend for guests – Essendon can help with all of these suppliers if you need recommendations. Look at wedding rings, think about song choices for your ceremony and first dance. Book a dress fitting and plan bridesmaids outfits and accessories and groomsmen suits. Arrange hair and makeup trials.

Attend a wedding open day at ECC – we host these in February and August each year and are great to bring family to, meet local suppliers and get lots of ideas and inspiration for your big day!

Arrange transport if required. Look at honeymoon destinations and ensure passports are in date!

2 MONTHS PRIOR

Enjoy your final planning meeting with us – confirm finer details and numbers.

Your wedding planner will host this and be with you on your wedding day to ensure continuity throughout your entire wedding planning journey!

Finalise any details with your chosen suppliers, and enjoy your Hen and Stag Do's!

Ensure appointments are confirmed such as final dress fitting & suit fitting, hair and makeup for morning of the wedding, manicures and pedicures a few days before the wedding.

1 MONTH PRIOR

Settle your invoice with Essendon.

Arrange a catch up with entire wedding party and go through plans so everyone feels happy with their roles on the big day!

Write to banks, official authorities and doctors to notify your changing your name (if you are!) There is a great website to help with this called nameswitch.co.uk

Relax and enjoy the last few weeks before the big day, R&R is so important and here at Essendon we ensure your fully planned and ready to go 4 weeks prior to ensure this period and build up to the big day is as relaxing and chilled as possible!

WEDDING DAY

Remember to wear a button up top for the morning hair and make-up appointment!

Have a good breakfast, sit back relax and enjoy every moment. Your wedding planner and the team at ECC will take care of every detail and you can enjoy every moment! Take everything in and we can guarantee you that all of your hard work and decisions to create your dream wedding day will unfold perfectly and you and your families and friends will have the best celebration ever!





Essendon Country Club
Bedwell Park
Essendon
Hatfield AL9 6HN
Hertfordshire

For further information contact Joanna Newell
Phone: 01707 280 373
Email: weddings@essendoncc.com

