



CHESFIELD DOWNS  
BY THE CLUB COMPANY

# Weddings

AT CHESFIELD DOWNS



# *Welcome* **To Chesfield Downs**

*Chesfield Downs offers a beautiful backdrop of flawless scenery for your wedding reception that will make for wonderful memories and stunning photography.*

*Our dedicated wedding planners are available throughout your preparations and on the day itself to help create a celebration that's perfectly you, down to the last detail.*

## **Hosting your event**

*As a licensed wedding reception venue, we offer a full range of services to help you arrange and manage your special day from Wedding Breakfast to Evening Buffet.*

*We can cater for wedding receptions of all sizes up to a maximum of 200 guests.*

*Should you wish to host your reception with us, please do ask for details.*

## **Wedding venue capacities**

*Seated 120*

*Standing 200*



## **A Beautiful Backdrop of Championship Golf**

*Enjoy superb views and photo opportunities on your big day as you overlook our two beautiful golf courses nestled in the Hertfordshire countryside.*

## **Every Last Detail**

*Take advantage of a dedicated wedding team on hand to guide you step by step in making your wedding dream a reality.*

## **Wine & Dine**

*Experience quality food and great service to guarantee your guests an event to remember.*





## The Intimate Package

*Perfect for smaller guest lists, our Intimate Package offers everything you need for a relaxed and memorable wedding reception*

*Conservatory reception room hire*

*Drinks reception - a glass of prosecco per person*

*Three-course sit down wedding breakfast*

*Coffee, tea, and mints served after the wedding breakfast*

*Half a bottle of our selected house wine per person*

*A glass of prosecco for the toast per person*

*Cake stand and knife hire*

*White table linen and napkins*

*Dedicated wedding coordinator to assist you in organising your event*

*Dedicated event manager to look after you and your guests on the day*

*Complimentary menu tasting, including wine for the couple-to-be*

**Available April to September**

## The Seasonal Package

*Our cosy Seasonal Package offers fantastic value for weddings taking place during the cooler months*

*Conservatory reception room hire*

*Drinks reception - a glass of prosecco per person*

*Three-course sit down Wedding Breakfast*

*Coffee, tea and mints*

*Half a bottle of our selected house wine per person*

*One glass of prosecco for the toast per person*

*Cake stand and knife hire*

*White table linen and napkins*

*Dedicated wedding coordinator in the run up to your wedding*

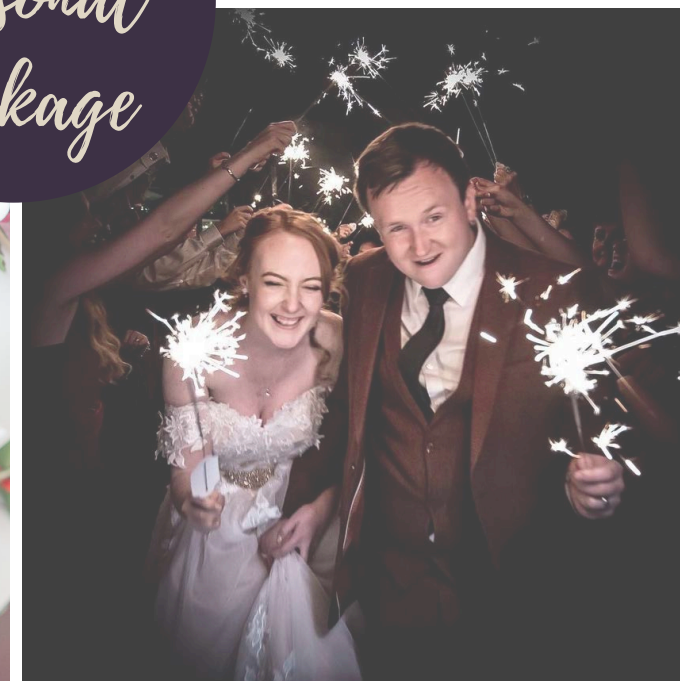
*Dedicated event manager to look after you and your guests on the day*

*Complimentary menu tasting, including wine for the couple-to-be*

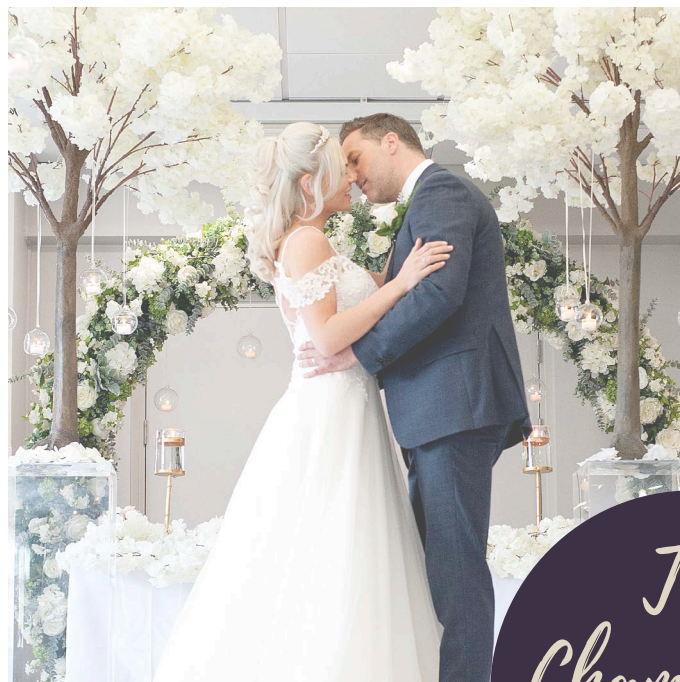
**Available October to March – excluding December**



*The  
Seasonal  
Package*







## *The Champagne Package*



## **The Champagne Package**

*Our extra special Champagne Package takes care of every last detail, giving you more time to enjoy your special day*

*Conservatory reception room hire*

*Drinks reception - two glasses of prosecco per person*

*Three canapés per person*

*Three-course sit down wedding breakfast*

*Coffee, tea and petit fours*

*Half a bottle of our selected house wine per person*

*One glass of prosecco for the toast per person*

*Cake stand and knife hire*

*White table linen and napkins*

*Five piece evening finger buffet*

*Dedicated wedding coordinator in the run up to your wedding*

*Dedicated event manager to look after you and your guests on the day*

*Complimentary menu tasting, including wine for the couple-to-be*



## Canapes

*Choice of four canapés for £11.50 per person*

### Cold Canapés

Cheddar & pineapple (v)

Bloody Mary & crab shots

Smoked salmon & crème fraîche blini

Chicken & guacamole crostini

Baked new potato chive ricotta &  
sun-dried tomato (v)

### Hot Canapés

Mushroom and mozzarella arancini (v)

Chicken breast satay

Daloon chicken gyoza

Duck & hoisin spring roll

Chicken & chorizo spike

Sweet chilli curried vegetable &  
mango poppadums (v)

### FOOD ALLERGIES AND INTOLERANCES:

*Before ordering your food or drinks, please speak to us if you or your guests  
suffer from any allergens or intolerances*

**All our prices include VAT**

## Wedding pre-order drinks packages

Glass of Prosecco - per person/glass - £5.50

Bottle of Prosecco - £27.50

Bottle of house white or red wine - £24.50

Fresh juice (per jug) - £9.00

(Apple, pineapple, cranberry or orange)

Appletiser/fresh juice - per person/glass - £2.00

## Corkage fees

**Should you wish to supply your own wines, corkage  
would be charged at the following per bottle:**

Wine - £25.00 per bottle

Prosecco /Champagne - £30.00 per bottle



*All prices are subject to change in accordance with inflation. A maximum increase of 5% per year may be added.*



# Wedding Breakfast

Three courses: £32.50 per person

Two courses: £28.50 per person

Please choose one dish from each course.

## Starters

Duo of melon & raspberry coulis (vg)

Quenelles of duck liver parfait, apple chutney and sourdough toasts

Ham hock terrine with dressed greens and ciabatta bread

Spiced tomato soup or cream of mushroom (vg)

Roast chicken with sweet potato gremolata salad

## Main Course

Roast pork belly with apricot and herb stuffing, dauphinoise potatoes and seasonal vegetables

Pan-fried fillet of sea bass with herb mash and a white wine sauce

Braised beef served with dauphinoise potatoes and seasonal vegetables

Sage & lemon stuffed chicken boudin served with roast potatoes and seasonal vegetables



## Vegetarian option

Roasted vegetable and mozzarella lattice slice

Portobello mushrooms topped with mixed roasted vegetables and blue cheese

Beef tomatoes stuffed with mushroom, spinach and goat's cheese

Ratatouille vegetable & savoury granola crumble, served with corn and parsley salsa (vg)

Mediterranean stuffed aubergine with potatoes and seasonal vegetables (v)

## Desserts

Eton mess

Vanilla crème brûlée with shortbread

Chocolate brownie with chocolate sauce

Belgian waffle & ice cream

Yorkshire cheese selection

Lemon cheesecake with raspberry coulis

## Tea, coffee and chocolate mints

## Carvery Menu

Choose to swap your main course for a carvery by selecting two meats below.

All served with a selection of vegetables, roast potatoes and trimmings

## From the Carvery

Roast turkey

Honey glazed ham

Roast loin of pork

Roast strip loin of beef

Please let us know of any dietary requirements so we can accommodate for everyone.



# Finger Buffet

Five Items £12.00 per person | Seven Items £15.95 per person | Nine Items £18.95 per person

- Selection of sandwiches (1 Round)
- Selection of wraps (1/2)
- Selection of mini quiches (2)
- Selection of vegetable spring rolls (2)
- Selection of mini samosas (2)
- Mozzarella sticks (2)
- Mini sausage rolls (2)
- Margherita pizzas (2)
- BBQ chicken wings (2)
- Potato wedges (4)
- Pork pie (1)
- Chicken satay skewers (1)
- Mini chocolate eclairs (2)

Buffet will be served with a selection of sauces.

Please let us know of any dietary requirements so we can accommodate for everyone.

# Fork Buffet

£26.00 per person

## Main Course

(Choose two items)

- Chicken or lamb curry served with rice
- Italian chicken in a tomato sauce with mushrooms, onions, peppers and olives, served with pasta
- Beef stroganoff with either new, roast or jacket potatoes
- Chilli con carne with rice
- Braised beef in red wine sauce, served with either new, roast or jacket potatoes

## Vegetarian option

(Choose one item)

- Vegetable lasagne
- Three bean chilli served with rice
- Vegetable curry served with rice

## Salads

(Choose three items)

- Fresh pasta salad
- Homemade coleslaw
- Mixed green salad
- Couscous salad
- Tomato salad

## Desserts

(Choose one or two items)

- Fresh apple crumble with cream or vanilla ice cream
- Cream-filled profiteroles with warm chocolate sauce
- Strawberry cheesecake
- Fresh fruit salad served with cream

All prices are subject to change in accordance with inflation. A maximum increase of 5% per year may be added.





## TARIFF 2024/2025

### Self Catering

Self-catering includes the hire of the Conservatory, room access all day, up to 120 chairs and round tables and 2 staff members.

Health & Safety Compliance Forms are required to be completed for self-catering functions.

If external caterers are to be used, Public Liability Insurance from the company is required prior to the event.

#### Conservatory Suite £1600

The room will be available from 10:00 am to Midnight

Table linen, glasses, cutlery, and additional staff available. Price upon request.

We recommend one staff member to 20 guests.

*We can also tailor-make a package to suit your specific needs.  
Just tell us your requirements and we will work with you  
to fulfil your needs and budget.*

### The Intimate Package

**Available April to September**

£3,900 for up to 50 people.

Additional guests charged at £78 per person.

### The Seasonal Package

**Available October to March – excluding December**

£3,250 for up to 50 people.

Additional guests charged at £65 per person.

### The Champagne Package

**Available April to September**

£5,200 for up to 50 people.

Additional guests charged at £95 per person.



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## Testimonials

“My daughter Joanne and her husband Mark had their wedding reception at Chesfield Downs and I would like to say what a wonderful time we all had.

The food was fantastic and the staff were great.

We have had so many people say what a lovely venue it was and how much they enjoyed the meal.

So a big thank you for making their big day so special.”

“I am writing to you to let you know that all your staff involved in organising and running my daughter Alice’s wedding party did an absolutely superb job.”

“The planning with Bekki was brilliant and she got every detail right.

The staff on the night were great and the evening went perfectly.

The food was absolutely delicious and was presented beautifully.

All in all, the club did us proud and many of my guests commented on the venue with great enthusiasm.

They now understand why I spend so much of my time up at Chesfield Downs! ”

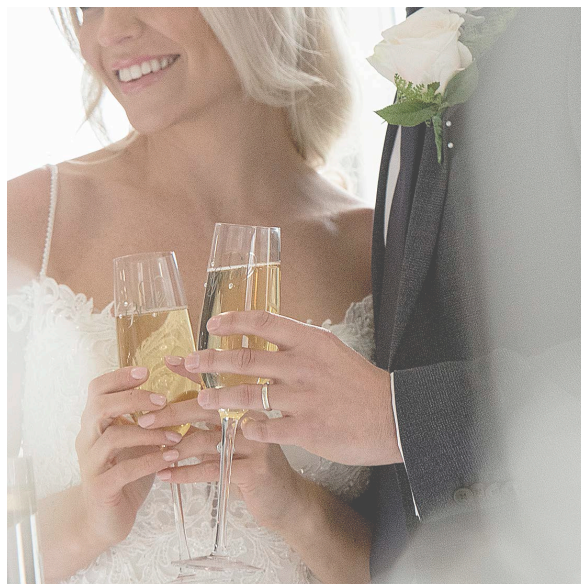
“Our wedding reception was out of this world. Food was top quality and staff service impeccable. We were treated like royalty all day. Highly recommended.”

“It was all a bit of an unknown for us as we were already married but it truly felt like a proper wedding day and we loved every second.”

“Once again a huge huge thank you for helping to make that happen, it exceeded our expectations many times over.”







**CHESFIELD DOWNS**  
BY THE CLUB COMPANY

## **Contact Us**

General Enquiries  
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