

*Weddings at
Hintlesham Golf Club*



Wedding

Welcome to Hintlesham Golf Club, a secret gem surrounded by 150 acres of beautiful Suffolk countryside.

With its award winning contemporary design, stunning views and relaxed atmosphere, we have the perfect venue to host your wedding day.

Whether you are looking for a small intimate wedding or a large party with family and friends, we offer the perfect location.





Ceremony

Marry in the tranquil ambiance of the Orchard room with far reaching views, seating 100 guests for your civil ceremony.

You are welcome to add your own style and music to create your perfect day.

Alternatively, there are some beautiful churches just a short drive away with Hintlesham Church nestled in the heart of the village.





Aintlesham
Golf Club

Celebrate

Enjoy drinks and canapés on the terrace, surrounded by nature.

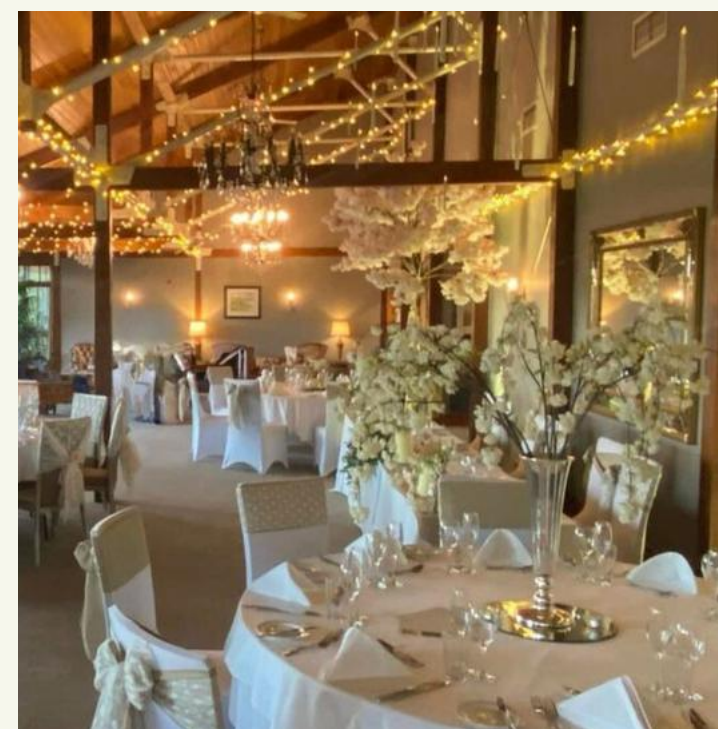
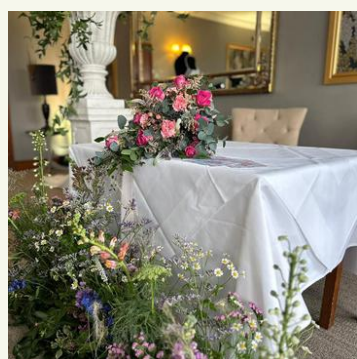
*Choose from a selection of canapés, hand crafted by our chefs.
Why not add music and garden games for your own personal touch.*

Your guests can mingle on the lawn or in the cosy lounges whilst you make the most of the surroundings to capture your day.









Savour

The contemporary design of the Cedar suite with its vaulted ceiling, wall of windows and French doors leading to the terrace offers endless opportunities.

The Cedar suite can seat up to 120 guests for your celebration.

Our head chef has created a variety of wedding menus for you to choose from, sourcing the finest and freshest local produce.

At every stage, from planning your menu through to a personal menu tasting, you can count on our professional team to guide and inspire you.





Canapes

Cocktail sausages, honey & mustard glaze

Hot smoked salmon, celeriac & caper

Mini baked potatoes, sour cream, chive & bacon

Crispy mushroom & brie arancini

Beef carpaccio, horseradish cream & wild garlic

Sweet chilli & honey pork bites

Devon crab & avocado tortilla, fresh lime

Pastrami & brie melts

Select four canapes from £9 per person

Nibbles

Marinated olives

Crisps

Cheese twists

Tortilla with salsa

Sweet potato fries

Select three canapes from £5 per person



Chef's Delights



Cedar

Starters

Roasted leek, celery & potato soup, green pesto oil

Chicken tandoori style skewer, cumin raita & lime

Classic prawn cocktail, baby gem, cucumber, malted brown bread & butter

Greek feta cheese & watermelon salad, pickled red onion & parsley

Mains

Spiced pork loin, dauphinoise potatoes, savoy cabbage, apple & mustard cream

*Garlic & thyme roasted chicken breast, rosemary roasted potatoes, seasonal vegetables,
onion stuffing & Aspall jus*

Pan fried cod loin & spinach carbonara, crispy poached hens' egg & herb dressing

Wild mushroom risotto, rocket & parmesan

Dessert

Rich Biscoff cheesecake, brandy snap & fruit coulis

Belgium chocolate brownie, vanilla ice cream & chocolate sauce

Sticky toffee pudding, toffee sauce, vanilla ice cream

Apple & raspberry crumble, vanilla custard





Maple

Starters

Roasted English carrot & coriander soup, double cream, green pesto, croutons

Scottish smoked salmon, celeriac remoulade, Granny Smith apple & fresh lemon

Lightly smoked chicken Caesar salad, baby gem, bacon, parmesan cheese

Crispy tempura vegetables, sesame soy dipping sauce & fresh lime

Crispy red onion & goats cheese arancini, rocket salad & tomato salsa

Mains

Hintlesham golf club`s roast sirloin of beef, rosemary roasted potatoes, Yorkshire pudding, seasonal vegetables, red wine jus

Parma ham & sage wrapped pork tenderloin, dauphinoise potatoes, savoy cabbage, apple & mustard cream

Pan fried chicken breast, pearl barley & parmesan croquette, green beans, carrot puree, white wine sauce

Pan fried seabass, new potatoes, sautéed leeks, Champagne dill sauce

Vegetable wellington, roast potatoes, red cabbage, wilted spinach

Dessert

Salted caramel panna cotta, meringue, passionfruit sauce

Classic tiramisu, mascarpone, orange & espresso

Triple chocolate terrine, butterscotch sauce & fresh berries

Steamed golden syrup & vanilla sponge pudding & custard

Selection of British cheese, grapes, water biscuits & chutney





Orchard

Starters

Roasted vine tomato & basil bisque, cheddar cheese toast.

Crispy hot smoked salmon scotch egg, sweetcorn velouté & rocket

Dingley dell ham hock & chicken terrine, piccalilli & toasted ciabatta

Devon crab & gruyere tart, tarragon & garlic aioli, dressed leaves

Crispy baked brie & black grape salad, honey & lemon dressing

Mains

Rack of lamb, dauphinoise potatoes, fine green beans, Merlot jus

*Pan roasted Suffolk duck breast, garlic & rosemary potatoes, honey glazed carrots,
Spring greens & plum sauce*

*Pan fried fillet of seabass on a bed of chive crushed new potatoes,
lemon & caper butter*

*Wild mushroom & gruyere filo tart, wilted spinach, dressed leaves,
olive, tomato & tarragon dressing*

*Roasted butternut squash & sage ravioli, toasted hazelnuts,
green pesto, goats cheese cream & rocket*

Dessert

English strawberry pavlova, vanilla pastry cream, white chocolate & mint

Vanilla & raspberry cheesecake, brandy snap & fruit coulis

Chilled lemon & blueberry posset, Italian meringue & honey

Crème brulee tart, mixed berries, fruit coulis

Selection of British cheese, grapes, water biscuits & chutney





Little Guests

Dough balls, tomato sauce

Mixed seasonal melon

Garlic bread with cheese

Prawn cocktail, brown bread & butter



*Mini toad in the hole, mash potato
& vegetables*

Fish fingers, chips & peas

Cheeseburger & chips

Pasta in a tomato sauce & cheddar cheese



*Chocolate brownie, vanilla ice cream
& chocolate sauce*

*Ice cream sundae, berries, brownie pieces
& whipped cream*

Fresh fruit salad

*Eton mess, meringue, mixed berries
& whipped cream*





Party

The Orchard room and Cedar suite become one to party for up to 150 guests with your chosen band or DJ.

Choose from a selection of light bites or tasty snacks for the evening.

As the sun sets, and the room is filled with music and twinkling lights, let the dancing begin.





Light Bites

Ciabatta melts

Homemade sausage rolls

Chunky chips

BBQ coated chicken skewers

Homemade chicken goujons

Mini Spring rolls, sweet chilli dipping sauce

Tempura mixed vegetables, sweet chilli dipping sauce

Honey & wholegrain mustard glazed cocktail sausages

Seasoned potato wedges

***Choose your favourite four
or add more***

Something Different

Assorted pizza with your chosen toppings

Mini fish & chips

Bacon baps & hot dogs with chips

Pulled pork bap with apple sauce, sage & onion stuffing with crackling

Selection of cheeses with biscuits, chutney & grapes

(Individually priced)





CAMEMBERT

BRIE

FROMAGE
DE
LANGRES

CRANBERRY
&
...

CREAMY
LANCASHIRE

...

Retreat

*Treat yourself to a luxury stay at Suffolk Escapes, a tranquil lake side retreat.
Meadow Valley or Orchard Luxury Lodges are nestled nearby.*

For larger parties stay at the Holiday Inn and receive a unique 20% discount off their stay.





Professionals

Our team will work with you to plan your wedding day, your way, and will be with you on the day to ensure everything is perfect.

We are proud to work with many wedding professionals and can introduce you to the talented musicians, florists, photographers, venue dressers and more.

Stunning views, delicious food, contemporary rooms and first class service - all the elements essential for your perfect wedding day.

Let your adventure begin!





www.beautifuldayweddingcars.co.uk

TIL 4262

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