



Your Wedding

Firstly, congratulations on your impending wedding.

This is one of the biggest things you will do in your life and ensuring the day is perfect, matters to us here at Frinton Links Golf Club.

What can we offer you? Not only are we a club with over 130 years history, but we are also set next to one of the best beaches in the East of England. Our banqueting room faces our glorious golf greens, with a large airy banqueting suite and its own bar.

Our catering and event management team will work with you to make your day as special and bespoke as you deserve. They have a wealth of knowledge, and our chefs are the best around Frinton.

Please find enclosed a copy of our Terms and Conditions and Booking Form and we hope to welcome you here to celebrate your special day.

Kind regards

James Oxley
Catering Manager

Hannah Butler
FoH Manager

Terms and Conditions for your Wedding Reception

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The Contract

Your contract is with Frinton Links Golf Club, 1 Esplanade, Frinton-On-Sea, Essex, CO13 9EP

In these terms, 'venues' means the venue at Frinton Links Golf Club where your wedding reception is being held. Wedding also means (where applicable) a civil partnership.

Booking and Payment Terms

Once you have selected your date, we will happily hold the date, not exceeding 10 days giving you time to check availability of your registrar or church.

A booking cannot be confirmed until a £200 non-refundable deposit has been paid and the booking form has been completed.

It is important you are aware that your deposit is not refundable if you cancel less than six months before the date of your reception. If this is not acceptable you are permitted to cancel your booking and obtain a full refund provided your request is received within one month from the date your deposit is paid.

A second non-refundable instalment of £1,000 will be invoiced six months prior to the date of your wedding reception. Approximately six weeks prior to your wedding reception please contact our catering manager to arrange a final consultation to discuss in detail your requirements for your day.

After consultation you will be invoiced for all catering and venue expenses. Payment must be made no later than 28 days prior to your wedding reception. We reserve the right to withdraw our services in the event of non-payment after this time.

The venue accepts all bookings on the basis that the venue supplies all food and drink items except for the wedding cake and corkage fee on wine, prosecco and champagne.

The management reserves the right to amend its published prices for VAT and duty increases imposed on them by the Government's budget, without prior notice.

Venue details and requirements

Table plans must be submitted no later than seven days prior to your wedding reception.

The venue cannot accept responsibility for the loss of wedding gifts, property or possessions however caused. Frinton Links Golf Club would therefore suggest that all wedding parties should consider taking an appropriate insurance policy to insure their wedding day. Any properties left by their guests at the venue will be left at the owner's risk.

Damage to the building, contents, equipment, golf course etc. (other than wear and tear) caused by the booking person or their guests, will be charged at a cost to the person booking the function as an extra cost.

If as a result of overindulgence of alcohol, and we have to employ specialist cleaning there will be a £100 cleaning bill as an extra cost.

To comply with licensing regulations, all alcohol must be consumed within 30 minutes from last orders at 11.30pm. Music must conclude by midnight. Please advise your band or disco that they must vacate the premises 30 minutes after the function ends.

Music and Entertainment

All noise, particularly music, must be kept to a reasonable level and comply with both statutory and local regulations inside and outside the function room.

In line with legislation, it is essential that any entertainer or service commissioned by you, using their own equipment and requiring our power supply, provide a copy of their current PAT Certificate (Portable Appliance Test).

In addition, we will require any services arranged by you, to provide when requested, a copy of their public liability insurance certificate. The minimum amount of cover provided by the policy is to be no less than £2 million.

Health, Safety and Anti-Social Behaviour

Frinton Links Golf Club has a zero-tolerance policy regarding illegal activities, vandalism, rude and abusive behaviour. Illegal activities will be reported to the police. Rude and abusive guests will be asked to leave the venue and the grounds with immediate effect.

Smoking and vaping are not permitted inside the venue.

All children are regarded as the responsibility of the clients and the children's parents. All children must remain within the venue and be always supervised.

We would particularly ask that no member of your party walk on to the greens of the golf course.

All food will only be left out for a maximum 2.5 hours. After such time it will be discarded. This is due to food safety regulations.

WEDDING BOOKING FORM



DATE OF WEDDING

NAME

ADDRESS FOR CORRESPONDENCE

.....

.....

..... POSTCODE

EMAIL

CONTACT NUMBER

FULL NAME OF BRIDE (\$)

FULL NAME OF GROOM (\$)

LOCATION and TIME OF WEDDING CEREMONY

ARRIVAL TIME AT FRINTON GOLF CLUB

APPROXIMATE NUMBER OF DAY GUESTS

APPROXIMATE NUMBER OF EVENING GUESTS

ROOM HIRE CHARGE

DEPOSIT PAID TAKEN BY DATE

Venue Fees



High Season (April-September and December)

Sunday-Thursday	£800
Friday	£1,100
Saturday	£1,100

Low season (January-March and October-November)

Sunday-Thursday	£500
Friday	£650
Saturday	£750

- These prices give you hire of the Lounge, Dining room, Plumpton room and Trophy room for the whole day of your wedding.
- If there is no event the day before your wedding, we are also happy to arrange set up the day before.
- A deposit will be required to secure your booking. Please see the Terms and Conditions.
- Full members will receive a discount.

Venue fee includes:

- Beautiful surroundings for those memorable photographs with easy access to the Greensward and beach.
- Professional team of experienced and trained staff.
- Use of house linen, table numbers, chair covers and your choice of colored bow.
- Ample free parking.
- No service charges and no hidden extras.
- All prices are inclusive of VAT at Government rate.

All Inclusive Wedding

The following menus have been designed for your ease and simplicity.

All menu prices are all-inclusive, and include crockery, cutlery, linen napkin, table linen and VAT.

Simply choose one starter, one main course and one dessert from the menu selector to the left, to create your menu.

Tea and coffee are included in the price for after your meal.

(Choices can be arranged but may incur a cost)

Vegetarian and any dietary requirement options will be discussed with you and added to your menu choice.

(Please note some of the dishes below may only be available at certain times of the year)

The overall price of your menu is the price indicated below your main course, with then any additions you may add.

The prices shown also include VAT

CANAPÉS

A Choice of canapés can be added to any menu for a drinks reception or to tempt the taste buds whilst the photographer does their work

A choice of three canapés starts from £5 a head

Or, if you would like to only have a two-course sit down meal, you could take the option of forgoing the starter and replacing it with a choice of five canapés to enjoy at your drink's reception instead

BESPOKE CANAPÉ MENU SELECTOR

The menus below are for you to pick and mix from to create your own Bespoke menu

Please feel free to pick and mix from the 'Set Menu' pages also

KEY: C = Cold Canapé H = Hot Canapé

MEAT CANAPÉS

Honey and Mustard Glazed Sausages in a Cottage Loaf **C**

Mini Yorkshire Pudding filled with Roast Beef and Horseradish **C**

Mini Toad in the Hole **H**

Corned Beef Hash Balls **H**

Crispy pork Crackling with Apple Dip **H**

Smoked Ham and Mature Cheddar Croque Monsieur **H**

Mini Chorizo Sausages **H**

Bresaola and Horseradish Cream on a Sesame Cracker **C**

Cheddar and Pineapple Stick wrapped in Air Dried Ham **C**

Chicken Coronation on Flat Bread Croutes **C**

Sesame and Soy Chicken Skewer with Bang Bang Dip **C**

Hoi Sin and Coriander Beef on Thai Rice Cracker **C**
Confit Duck on Toasted Brioche with Red Onion Marmalade **C**
Reggae Reggae Chicken and Mango Tartlets **C**
Suffolk Ham, Celeriac and Sweet Mustard Rémoulade Croute **C**
Lamb Koftas with Mint Yogurt Dip **H**
Southern Fried 'Finger Licking' Chicken Bites **H**
Crispy Ham, Rocket and Parmesan Risotto Balls **H**
Mini Shepherds Pies **H**
Tandoori Chicken Skewers **C**

FISH CANAPÉS

Thai Fish Cakes with Sweet Chilli Dip **H**
Smoked Salmon, Cream Cheese and Chive Blinis **C**
Prawn Cocktail Tartlets **C**
Herb Breaded Cod Spears with Tartare Dip **H**
Sesame Prawn Toast **H**
Thai Glazed Tiger Prawns with Coconut Dip **H/C**
Teriyaki Salmon Skewers **H/C**
Smoked Mackerel and Apple Tartlets **C**
Crab filled Mini Jacket Potato Halves **H**
Smoked Salmon Cream Cheese and Chive Pate on Toast **C**
Smoked Mackerel Celeriac and Apple Remoulade Wraps **C**
Smoked Mackerel and Horseradish Crème Fraiche Tartlet **C**
Smoked Salmon, Lemon and Pepper Cream Cheese
on Rye Bread Tiles **C**
Tuna Niçoise Baby Gem Cups **C**
Tiger Prawn and Guacamole Tartlets **C**

VEGETARIAN CANAPÉS

Creamy Leek and Wild Mushroom Tartlet **H**

Mature Cheddar Tartlets topped with Roasted
Mediterranean Vegetables **H**

Goats Cheese Mousse on Rye Bread topped with Beetroot
and Pickled Cucumber **C**

Guacamole and Red Pepper Topped Tartlets **C**

Cherry Tomato, Baby Bocconcini Mozzarella and Basil Kebabs **C**

Brie and Tomato Chutney Bruschetta **H**

Vegetable Spring rolls and Samosas with Sweet Chilli Dip **H**

Hummus and Caponata Topped Pitta Crisps **C**

Brie and Cranberry Tartlets **H**

Caramelised Onion and Goats Cheese Pizza **H**

TO START

SOUP

Butternut Squash Soup and Chili Crème Fraiche with
a Warm Crusty Bread Roll

Lightly Spiced Carrot, Sweet Potato and Coriander Soup
with Onion Bhaji

Pea and Ham Soup with a Rarebit Crumpet

Tomato and Basil Soup with Brioche Croque Monsieur

Chilled Gazpacho Soup, Ciabatta Croutons

Farmhouse Vegetable Soup with Cheese on Toast

Cauliflower Cheese Soup with Cheese Toasty

VEGGIE

Melon and Exotic Fruit Selection Plate with Berry Sorbet Vegan

Grilled Goats Cheese on a Sweet Mustard Dressed Rocket
and Beetroot Salad

Creamy Garlic and Mature Cheddar Mushrooms

On A Brioche Croute Topped with Wild Leaf Salad

Avocado Guacamole Bruschetta with Blushed Tomatoes and Pea
Shoots Vegan (a Poached Egg can be added if preferred)

Curried Vegetable Samosas on a Turmeric and
Tamarind Yoghurt Salad

Breaded Camembert wedges with Raspberry and Grape Salad

Cheddar Tartlet topped with Pickled Baby Peppers and Tomato
Salad with Pesto Dressing

FISH

Smoked Mackerel, Apple and Celeriac Pate, accompanied with a Beetroot Salad and Toasted Cobber Croutes

Smoked Salmon Mousse with Pickle Salad, Brown Bread and Butter

Lemon and Herb Breaded Cod Fillet on Crispy Potatoes with our Warm Tartare Sauce and Mushy Peas

Smoked Haddock Kedgeree Arancini Balls on a Bed of Creamed Leeks

Classic Prawn Cocktail with Mini Cobber Loaf

Seared Smoked Salmon on a Dill and Mustard Potato Salad topped with Crème fraiche and Micro Herbs

Smoked Haddock Benedict

Poached Smoked Haddock on Toasted English Muffin with Wilted Spinach, Poached Egg and Hollandaise Sauce

MEAT

Orange Infused Chicken and Duck Liver Pâté with Apple and Ale Chutney and Cobber Toast

Char Grilled Tandoori Chicken, Seared Pineapple and Raita Dressed Salad with Bhaji Onions and Crispy Naan Bread

Charcuterie Plate with Olive and Manchego Salad and Red Pepper Frittata

Ham Hock Terrine with Pineapple and Seared Corn Relish

Cheddar Tartlet Topped with Shredded Roast Beef and a Truffle, Parmesan and Radish Scented Salad

Chicken Coronation Terrine with Curried Mayo, Sultana Puree, Coconut Arancini and Mango Chutney Dressing

Pulled Pork Bon Bon, Apple Puree and Wensleydale Salad

Roast Chicken and Crispy Bacon Caesar Salad

THE MAIN EVENT

All Main courses come with seasonal vegetables, served family service to the table

The Selection will be discussed with you once you have chosen your menu

ROASTS

Roasted Suffolk Chicken Breast with Bacon Wrapped Banger, Sage and Onion Stuffing Ball, Light Chicken Gravy and Local Roast Spuds

£36 a head

Roasted Suffolk Pork Loin or Porchetta with Crackling and Baked Apple Cider Gravy and Local Roast Spuds

£37 a head

Roasted Dedham Vale Rump of Beef with Yorkshire puddings, Red Wine Gravy and Local Roast Spuds

£39 a head

PIES

A choice of one of the following Handmade Deep Filled Short Crust Pastry Pies or a Filo or Puff Pastry Topped Filled Pie Tin

Braised Lamb, Red Wine and Rosemary

Chicken, Tarragon, White Wine and Creamy Leek

Adnams Ale Braised Beef Steak

Served with a potato of your choice

(Herb buttered new potatoes, plain or flavoured creamy mash or ecrasse, dauphinoise.)

Shortcrust Pie £38 a head

Filo or Puff Topped Pie £36 a head

LAMB

Roasted Lamb Rump with Dauphinoise Potato and Minted Jus
(We would recommend the option of Ratatouille as your vegetable choice)

£40 a head

Lamb Navarin with Rosemary Dumplings and Buttered New Potatoes

£40 a head

Slow Braised Lamb Shank on a Bed of Creamed Potato with Minted Jus

£42 a head

Pulled Lamb Shepherd's Pie with Minted Pea Mash
served in an Enamel Dish

£38 a head

CHICKEN/DUCK

Pan Fried Chicken Breast with Bacon, Wild Mushroom and
Button Onion Jus, with Dauphinoise Potato

£37 a head

Marinated Lemon Thyme Chicken Breast on a Bed of
Muddled Potatoes, Green Bean and Rocket Salad and served
with a Tomato Salsa and Herb Butter Sauce

£37 a head

Mango and Ginger Glazed Chicken Breast on a Bed of Wilted Greens
and Mustard Potatoes with a Lightly Spiced Coconut Sauce

£37 a head

Homemade Chicken Kiev with Thyme Roasted New Potatoes
and a Garlic Butter Sauce

£39 a head

Pan-Fried Corn-Fed Chicken Breast with Herb Buttered New Potatoes
and Chardonnay and Asparagus Sauce

£40 a head

Seared Duck Breast, Confit Duck Bon Bon, Braised Gem,
Latkes Potato and Cherry Jus

£42 a head

PORK

Pancetta Wrapped Pork Fillet on a Bed of Chorizo Patatas Bravas
with a Garlic and Oregano Butter sauce

£40 a head

Porchetta of Pork with Roast Apple Ecrasse Potato and a Cider Jus

£37 a head

Guinness, Honey and Soy Belly of Pork with
Champ Potato and a Sage Jus

£38 a head

Cider Braised Pork Loin with Apricot and Herb Stuffing,
Sweet Mustard Mash and a Bramley Jus

£37 a head

BEEF

Slow Braised Beef Bourguignonne with Horseradish
and Parsley Mash

£39 a head

Individual Beef Wellington with Dauphinoise Potato and Madeira Jus

£52 a head

Braised Beef Cheek with Saffron Creamed Potato and
Caramelised Onions Gravy

£44 a head

Slow Braised Red Wine Cottage Pie with Cheddar Mash
served in an Enamel Tin

£38 a head

FISH

Lemon and Herb Breaded Cod Loin on Sea Salt and Balsamic
Crispy Potatoes with our Warm Fish Cream Tartare Sauce

£38 a head

Poached or Pan-Fried Salmon Fillet with Herb Buttered New
Potatoes, Asparagus and a Hollandaise Sauce

£40 a head

Poached Haddock Fillet on a Bubble and Squeak Potato Cake,
Topped with a Poached Egg and Hollandaise Sauce

£40 a head

Salmon Filo En Croute with Chive and Lemon Cream Cheese Filling,
Buttered New Potatoes, and a Fish Cream Sauce

£41 a head

Sea Bass on a Crab and Herb Potato Cake with a Vanilla Fish
Cream Sauce and Tomato Jam

£42 a head

Parma Ham Wrapped Cod Loin on Chorizo Mash with
Tomato and Basil Compote

£40 a head

English Fish Pie in a Creamy Herb Sauce, served with
Buttered New Potatoes

£41 a head

**We will endeavour to adapt all main meals to any vegetarian
or special dietary requirements**

Knife and Fork Buffet Menus

The following buffets can be served traditionally at a buffet table where guests are invited up or served as family service on each table.

All menu prices are all-inclusive, and include crockery, cutlery, linen napkin and table linen and VAT.

THE CLASSIC KNIFE AND FORK BUFFET

Our Home Cooked Honey and Ginger Beer Roast Ham
with Mustard Selection

Medium Rare Roast Beef with Horseradish

Coconut Poached Chicken draped with Coronation Sauce

A Wedge of Salmon, Dill and Crème Fraiche Tartlet

Mixed Baby Leaf Chef's Salad
(With Cherry Tomatoes, Spring Onion and Cucumber)

Cheddar Coleslaw

Green Bean and Shallot Salad

Roast Vegetable and Pesto Pasta

A choice of two of the following Potatoes:
Garlic Roasted New Potatoes, Hot Buttered Minted New Potatoes,
Seasoned Wedges or Chive and Potato Salad

A selection of Local Flavoured Breads and Butter

£20 A head

Vegetarians, vegans and guests with dietary requirements will have their main items plated separately i.e. Butternut Squash Tartlet, Beetroot Falafel, Plant and Jack Fruit Coronation

Desserts can be added to any knife and fork buffet, please see last page.

THE TRADITIONAL KNIFE AND FORK BUFFET

A Platter of Sliced Honey Roast Ham and Roast Beef, with a selection of Mustards and Horseradish

Bois Boudran Chicken
(Poached Chicken Breast Marinated in a Rich Tomato,
Shallot and Herb Dressing)

Poached Salmon Fillet topped with Cream Cheese and Chive
A Wedge of Garlic Mushroom, Leek and Mature Cheddar Tart

Caesar Salad

Waldorf Salad

Charred Chilli Broccoli Salad

Beetroot, Mint and Feta Salad

A choice of two of the following:
Garlic Roasted New Potatoes, Hot Buttered Minted New Potatoes
or Chive and Potato Salad

A selection of Local Flavoured Breads and Butter

£23 A head

Vegetarians, vegans and guests with dietary requirements will have their main items plated separately i.e. Butternut Squash Tartlet, Beetroot Falafel, Plant and Jack Fruit Coronation

Desserts can be added to any knife and fork buffet please see last page

THE LUXURY KNIFE AND FORK BUFFET

Charcuterie Platter

(Honey Roast Ham, Serrano Ham, Salami, Pastrami and Chorizo
Selection with Pickles)

Baby Gem Leaf Filled Caesar Draped Chicken Breast with Fresh
Anchovies, Croutons and Parmesan

Seared Smoked Salmon and King Prawns on a Crème Fraiche and
Chive Potato Salad

Warm Roast Mediterranean Vegetables with
Grilled Halloumi and Pesto

Rocket, Spinach and Baby Leaf Salad with Blushed Tomatoes and
Balsamic Onions

Tomato, Mint and Cucumber Cous Cous

Curried Roast Cauliflower Salad

Thaislaw

Garlic and Thyme Roasted New Potatoes

A Selection of Flavoured Breads and Butter

£26 A head

Vegetarians, vegans and guests with dietary requirements will have
their main items plated separately i.e. Butternut Squash Tartlet,
Beetroot Falafel, Plant and Jack Fruit Coronation

Desserts can be added to any fork buffet please see last page.

THE DELI BUFFET

A Selection of Cured and Sliced Meats,
Honey Roast Ham, Salamis, Chorizo and Serrano Ham, Roast Beef. Served with Pickles

A Platter of Fish
Smoked Salmon, Soused Herring Fillets, Smoked Mackerel and Apple Pate,
Crab and Leek Tarts and King Prawns

Chicken Liver, Port and Orange Pate

European Cheese Board with Fruit and Chutneys

Cherry Tomato, Parmesan and Basil Pasta Salad

Roasted Red Onion, Egg baby Gem and Bacon Salad

Green Bean and Shallot Salad

A choice of two of the following:
Garlic Roasted New Potatoes, Hot Buttered Minted New Potatoes,
Potato Wedges or Chive and Potato Salad

Selection of Flavoured Breads and Biscuits

£28 A head

Vegetarians, vegans and guests with dietary requirements will have their main items plated separately i.e. Butternut Squash Tartlet, Beetroot Falafel, Plant and Jack Fruit Coronation

Desserts can be added to any fork buffet please see last page.

We can discuss with you and create a full menu for your day, with the addition of canapés, starters, desserts etc.

THE END IS NEAR

If you would like to end your buffet with a dessert.

Please choose two or three desserts from the list below

Homemade Gooey Chocolate Brownie with Ice Cream of your Choice
and Warm Chocolate Fudge Sauce

Banana and Toffee Cheesecake with Blueberry Cream and
Butterscotch Sauce

Baked New York Cheesecake Topped with Pimm's Fruit Compote and
Orange Sorbet

Coconut Panna Cotta Topped with Fresh Pineapple and Mango
Compote and Passion Fruit Sorbet

Edible Chocolate Mousse Flowerpot

Red Berry Pavlova Pillow

Giant Profiterole filled with Custard Cream and Draped with Warm
Chocolate Sauce

Raspberry Brulee with Shortbread Biscuits

Biscoff Cheesecake with Cappuccino Ice cream

Sticky Toffee Pudding with Butterscotch Sauce

Apple Crumble Topped Tart, with Clotted Cream, Ice Cream
or Sauce Anglaise

Dark Chocolate and Peanut Delice and Raspberry Coulis

Black Forest Tart with Cherry Ice Cream and Sour Cherry Sauce

Lemon Meringue Pie with Raspberry Sorbet

**If you don't see a favorite dessert of yours, please tell us and
we will see if we can accommodate it into your menu**

Dessert Menu £9.00 a head

CHEESE

A European or English cheeseboard can also be added to your menu.

This consists of a selection of cheeses discussed with you,
a selection of crackers and biscuits, fruit and nut loaf,
fruit and a choice of chutneys

£9.50 a head

Arrival Drinks Package

Option One

- 1 glass of Bucks Fizz or Prosecco as a reception drink
- 2 glasses of wine (Australian Shiraz and Italian Pinot Grigio)
at the wedding breakfast
- 1 Glass of Prosecco to toast

£22 a head

Option Two

- 1 glass of Prosecco or 1 glass of Pimm's as a reception drink
- 2 glasses of wine (French Merlot and French Sauvignon Blanc)
at the wedding breakfast
- 1 Glass of Prosecco to toast

£24 a head

Option Three

- 1 glass of Champagne as a reception drink
- 2 glasses of wine (Argentinian Malbec and New Zealand Sauvignon Blanc)
at the wedding breakfast
- 1 Glass of Prosecco to toast

£29 a head

The above prices are including VAT and is a price per person.

We can tailor each package to suit the couple needs.

Swipe card members will receive their discount of 15%.

Corkage can be arranged for your wedding breakfast and toasting wine/prosecco if you have a certain wine you would like to use.

Wine or prosecco: £15 per 75cl bottle

Champagne: £20 per 75cl bottle