



Your Wedding



Welcome to Frinton Links

Firstly, congratulations on your impending wedding.

Your wedding day deserves to feel completely your own. At Frinton Links Golf Club, our coastal setting, spacious banqueting rooms and experienced team provide a relaxed and memorable backdrop for your celebration.

With more than 130 years of history, views across our golf courses and one of the East of England's best beaches just moments away, there are wonderful opportunities for photographs and for your guests to enjoy the surroundings.

Our catering and events team will work with you to shape the day around you, from arrival drinks and canapés through to your wedding breakfast and evening celebration.



Your day, your way

From the first welcome drink to the last dance.

FRINTON LINKS GOLF CLUB

Venue Hire

Our venue fee gives you hire of the Lounge, Dining room, Plumpton room and Trophy room for the whole day of your wedding.

HIGH SEASON April – September & December	LOW SEASON January – March & October - November
Friday/Saturday £1,500	Friday/Saturday £1,000
Tuesday/Wednesday/Thursday £1,100	Tuesday/Wednesday/Thursday £800

Your venue fee includes:

Beautiful surroundings for photographs with easy access to the Greensward and beach; an experienced team; use of house linen, table numbers, chair covers and your choice of coloured bow; ample free parking; no service charges and no hidden extras; all prices are inclusive of VAT at the Government rate. Full members will receive a discount.

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.



Food & Drink

Our menus are designed to make planning straightforward while still giving you plenty of choice. Choose one starter, one main course and one dessert to create your perfect menu.

Menu prices include crockery, cutlery, linen napkins, table linen and VAT. Tea and coffee are included after your meal. Vegetarian, vegan and other dietary requirements will be discussed with you and incorporated into your menu.

Please note that some dishes are seasonal. Additional choices can be arranged and may incur an extra cost.

Canapés

Add canapés to your drink's reception, a choice of three canapés starts from £5 a head.

Or if you would like to only have a two-course sit-down you could replace the starter with a choice of five canapés.

Meat

Hot:

- Mini Toad in the Hole
- Corned Beef Hash Balls
- Crispy Pork Crackling with Apple Dip
- Smoked Ham and Mature Cheddar Croque Monsieur
- Mini Chorizo Sausages
- Lamb Koftas with Mint Yogurt Dip
- Southern Fried 'Finger Licking' Chicken Bites
- Crispy Ham, Rocket and Parmesan Risotto Balls
- Mini Shepherds Pies

Cold:

- Honey and Mustard Glazed Sausages in a cottage loaf
- Mini Yorkshire Pudding filled with Roast Beef and Horseradish
- Bresaola and Horseradish Cream on a Sesame Cracker
- Cheddar and Pineapple Stick wrapped in Air Dried Ham
- Chicken Coronation on Flat Bread Croutes
- Sesame and Soy Chicken Skewer with Bang Bang Dip
- Hoi Sin and Coriander Beef on Thai Rice Cracker
- Confit Duck on Toasted Brioche with Red Onion Marmalade
- Reggae Reggae Chicken and Mango Tartlets
- Suffolk Ham, Celeriac and Sweet Mustard Rémoulade Croute
- Tandoori Chicken Skewers

Fish

Hot:

- Thai Fish Cakes with Sweet Chilli Dip
- Herb Breaded Cod Spears with Tartare Dip
- Sesame Prawn Toast
- Thai Glazed Tiger Prawns with Coconut Dip
- Teriyaki Salmon Skewers
- Crab Filled Mini Jacket Potato Halves

Cold:

- Smoked Salmon, Cream Cheese and Chives Blinis
- Prawn Cocktail Tartlets
- Smoked Mackerel and Apple Tartlets
- Smoked Salmon, Cream Cheese and Chive Pate on Toast
- Smoked Mackerel Celeriac and Apple Remoulade Wraps
- Smoked Mackerel and Horseradish Crème Fraiche Tartlet
- Smoked Salmon, Lemon and Peppe Cream Cheese on Rye Bread Tiles
- Tuna Niçoise Baby Gem Cups
- Tiger Prawn and Guacamole Tartlets

Vegetarian

Hot:

- Creamy Leek and Wild Mushroom Tartlet
- Mature Cheddar Tartlets topped with roasted Mediterranean Vegetables
- Brie and Tomato Chutney Bruschetta
- Vegetable Spring rolls and Samosas with Sweet Chilli Dip
- Brie and Cranberry Tartlets
- Caramelised Onion and Goats Cheese Pizza

Cold:

- Goats Cheese Mousse on Rye Bread topped with Beetroot and Pickled Cucumber
- Guacamole and Red Pepper Topped Tartlets
- Cherry Tomato, Baby Bocconcini Mozzarella and Basil Kebabs
- Hummus and Caponata Topped Pitta Crisps

To Start

Soup

- Butternut Squash Soup with Chilli 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 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 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 Muddle Potatoes, Green Bean and Rocket Salad and served with a Tomato Salsa and Herb Butter Sauce - **£37 a head**
- Homemade Chicken Kiev with Thyme Roasted New Potatoes and 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 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 Bourguignone 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 Buttered 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**

Knife and Fork Buffet Menus

Buffets can be served traditionally from a buffet table or family-style to each table. Prices include crockery, cutlery, linen napkins, table linen and VAT.

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.

The Classic Knife and Fork Buffet - £20 a head

- 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:
Garlic Roasted New Potatoes, Hot Buttered Minted New Potatoes, Seasoned Wedges or Chive and Potato Salad
- A Selection of Local Flavoured Breads and Butters

The Traditional Knife and Fork Buffet - £23 a head

- 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

The Luxury Knife and Fork Buffet - £26 a head

- 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 Local Flavoured Breads and Butter

The Deli Buffet – £28 a head

- 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
- A Selection of Flavoured Breads and Biscuits



Something Sweet - £9 a head

Choose two or three desserts from the selection below. If your favourite dessert is not listed, please ask and we will see whether it can be incorporated into your menu.

- Homemade Goopy 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 Pann 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

Cheeseboard - £9.50 a head

European or English Cheeses with crackers and biscuits, fruit and nut loaf, fruit and chutneys.

Drinks Packages

OPTION ONE	OPTION TWO	OPTION THREE
Bucks Fizz or Prosecco reception drink	Prosecco or Pimm's reception drink	Champagne reception drink
2 glasses Australian Shiraz / Italian Pinot Grigio	2 glasses French Merlot / French Sauvignon Blanc	2 glasses Argentinian Malbec / New Zealand Sauvignon Blanc
Prosecco toast	Prosecco toast	Prosecco toast
£22pp	£24pp	£29pp

Prices include VAT and are price per person. Packages can be tailored to suit the couple's needs. Swipe card members will receive their discount of 15%

Corkage:

- Wine or Prosecco £15 per 75cl bottle
- Champagne £20 per 75cl bottle

Booking Your Wedding

Once you have selected your date, we can hold it for up to 10 days while you check the availability of your registrar or church.

To confirm: a £200 non-refundable deposit and completed booking form are required.

Six months before: a second non-refundable instalment of £1,100 will be invoiced.

Six weeks before: contact the Catering Manager to arrange your final consultation

28 days before: final payment for catering and venue expenses is due

Useful Information

Table plans are due seven days before the reception. Last orders are at 11.30pm, alcohol must be consumed within 30 minutes, and music must conclude by midnight.

Catering Manager – James Oxley – jamesoxley@frintonlinks.com

FOF Manager – Hannah Butler – hannahbutler@frintonlinks.com

Wedding Booking Form

Date of Wedding.....

Name.....

Address for Correspondence

.....

.....

..... Postcode.....

Email.....

Contact Number.....

Full Name of Bride (S).....

Location and Time of Wedding Ceremony

.....

Arrival Time at Frinton Links Golf Club

Approximate Number of Day Guests.....

Approximate Number of Evening Guests.....

Room Hire Charge.....

Deposit Paid..... Taken By..... Date.....

Terms and Conditions

The Contract

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

In these terms, 'venue' 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

A date may be held for up to 10 days. A booking is not confirmed until the **£200** non-refundable deposit is paid, and the booking form is completed. The deposit is not refundable if you cancel less than six months before the reception. If this is not acceptable, you may cancel and obtain a full refund provided your request is received within one month of the date the deposit is paid. A second non-refundable instalment of **£1,000** will be invoiced six months prior. Final Catering and venue expenses must be paid no later than 28 days before the reception.

Venue Details and Requirements

The venue cannot accept responsibility for loss of gifts, property or possessions. Appropriate wedding insurance is recommended. Damage caused by the booking person or guests, other than fair wear and tear, will be charged. Specialist cleaning required as a result of alcohol overindulgence will incur a £100 charge.

Music and Entertainment

Noise must comply with statutory and local regulations. Entertainers using their own equipment and our power supply must provide a current PAT certificate. Public liability insurance of at least £2 million may be requested.

Health, Safety and Behaviour

Frinton Links Golf Club operates a zero-tolerance for illegal activity, vandalism, rude or abusive behaviour. Illegal activity will be reported to the police, and abusive guests may be asked to leave. Smoking and vaping are prohibited indoors. Children must be supervised. Guests must not walk on the golf course greens. Food is left out for a maximum of 2.5 hours before being discarded for food-safety reasons.