



Weddings at Thorpeness

The Country Club

The Country Club, constructed of timber in 1913, is set in a stunning location overlooking the sea and is a five-minute drive north of Aldeburgh and 25 miles north of Ipswich.

There are two floors available for hire, which may be used for conferences, weddings, dining, dances and entertainment. These can be used separately or in conjunction with each other and marriage ceremonies may take place on either floor. We would mention that our premises are licensed to carry out wedding ceremonies up to 6.00 pm so, if you choose us for your ceremony and party, you may simply carry on into the night.

The first floor is light and spacious with high, beamed ceilings and plenty of windows allowing the natural sunlight to stream in. Up to 130 guests can be seated at round and oblong banqueting tables. The room has a raised area with bar and comfortable seating overlooking the dance floor. This raised area can be sectioned off and used for smaller gatherings and holds approximately 40 people.

Alternatively, you may wish to use the downstairs ground floor pillared room where up to 80 guests can be seated comfortably. One option is for guests to take pre-dinner drinks upstairs or outside, dine in the ground floor room and then return upstairs for after dinner entertainment or just a quiet drink from the bar.

Lakeside Suite at Thorpeness Hotel

A light and airy room overlooking the beautiful Thorpeness Meare with direct access to the Hotel Gardens, hire of the Lakeside is for up to 40 guests.

Tee View Restaurant at Thorpeness Hotel

Overlooking the third tee with wonderful views of the Golf Course, the Tee View is suitable for up to 60 guests from 11.30am until 5.00pm or all day provided that the hotel is booked for exclusive use.

The Summer House at Thorpeness Hotel

Our newly built Summer House is set in a spectacular location beside the Thorpeness Meare in the attractive gardens of the Thorpeness Hotel, an exceptional setting for your Ceremony.

The Library at Thorpeness Hotel

Cosy, intimate surroundings for up to eight guests, celebrate your special occasion with close family and friends with the fire lit in winter and views of the stunning Meare all year round.

We pride ourselves on being able to react to your requirements. Our facilities and our staff are highly flexible and nothing is too much trouble. Throughout the planning of your event, we will be delighted to help as much as you require and our Head Chef will arrange a menu to suit all tastes.

This is a truly unique location. Please telephone the Events Coordinator or Food and Beverage Manager, who will be only too pleased to assist you with every aspect of your arrangements and show you around the premises.

Accommodation

There are 20 excellent holiday apartments including one house capable of sleeping up to 10 people, adjoining The Country Club and within the local villages, and 36 en-suite bedrooms at The Thorpeness Hotel and Golf Club, situated next to the delightful Thorpeness Meare just a few hundred yards away. Telephone 01728 452176. Further accommodation is available at The Dolphin Inn in Thorpeness (Telephone 01728 454994), or in the beautiful coastal town of Aldeburgh, approximately 1½ miles away there is The White Lion Hotel (Telephone 01728 452720) or The Brudenell Hotel (Telephone 01728 452071), Perhaps your guests would welcome a weekend break or a longer stay with us to fully appreciate the beauty of Thorpeness and the surrounding countryside.

Wedding Menus suggestions

We aim to make your Wedding Day your own. To this end, all our menus are flexible and can be tailored to meet individual requirements. Our Head Chef would be happy to discuss your choices with you. We encourage our Chefs to source all produce from local suppliers, and, as far as we are aware, we do not use genetically modified ingredients. All prices are per person and are inclusive of VAT at 20%. Details and prices are subject to change without notice where taxes vary and/or in accordance to market fluctuations.

Drinks suggestions

House Champagne	£6.95 per glass	Kir Royale	£7.25 per glass
Sherry	£3.75 per glass	Buck's Fizz	£4.95 per glass
Sparkling wine	£4.50 per glass	Jug of Orange Juice	£7.50 per jug
Jug of Pimms	£23.50 per jug	Pimms	£3.95 per glass

Drinks Packages

Silver Package @ £15.50 per person

A Glass of Bucks' Fizz on arrival
One & a Half Glasses of Australian Canoe Tree White or Red with the meal
A Glass of Adnams Fizz Chardonnay for the Toast

Gold Package @ £19.25 per person

A Glass of Pimms on arrival
Two Glasses of Australian Canoe Tree White or Red with the meal
A Glass of Adnams Champagne Brut for the Toast

Platinum Package @ £22.95 per person

A Glass of Kir Royale on arrival
Two Glasses of Pinot Grigio White or Côtes Du Rhone Red with the meal
A Glass of Adnams Champagne Brut for the Toast



Canapé Collection

Quails Eggs with Rock Salt

Chicken Skewers, Lemon and Pepper

Thai Style Fish Cakes, Chilli Dip

Mini Yorkshire Puddings

Baby Roast Potatoes

Tartlettes

Smoked Trout and Dill

Shrimp Salsa

Confit Duck

Goats Cheese Ratatouille

Crostinis

Local Rabbit Crème Fraiche

Ham and Mustard Mousse

Smoked Salmon and Cream Cheese

Gravalax and Beetroot

Tomato and Tapenade

Red Onion and Goat Cheese

Mini Quiche

Pesto Vegetable

Avocado and Chilli

Wild Mushroom

Cheese and Onion

In season – Oysters Rockefeller

Choice of 4 Varieties £6.00 Choice of 6 Varieties £8.00 Choice of 8 Varieties £10.00

Nibbles

Marinated Olives - £1.65 per person

Tapenade Palmiers - £1.65 per person

Spiced Pan Fried Nuts - £1.45 per person

Selection of Crudités with Various Dips - £1.75 per person



Starters

Home Cured Beetroot Scented Salmon Gravalax Baked Suffolk Goats Cheese and Shallot Tart	£7.95
East Coast Skate Chablis and Parsley Terrine Dill and Crème Fraiche Dressing	£7.25
Locally Sourced Chicken Liver and Bacon Terrine With Home Made Chutney	£6.50
Seasonal Melon with Citrus Fruits and Ginger Syrup	£6.50
Seasonal Melon with Figs and Cured Ham	£7.25
Local Fresh Asparagus (in season) and Parmesan Shavings Grain Mustard Dressing	£6.50
Locally Smoked Eel, Lemon, Rocket and Capers	£7.50
Ramekin of Orford Smoked Trout Mousse with Crispbread	£7.50
Thinly Sliced Smoked Salmon, Black Pepper and Lemon Leaves	£7.50

Intermediate Course - Soup in a Cup

Butternut Squash	
Pea and Ham with Mint	
Roast Onion, Garlic and Thyme	
Thorpeness Meare Nettle Soup	
Roast Vine Tomato and Basil	
Smoked Haddock Chowder	£3.50

The above soup selection may also be served as starter size portions priced at £5.75



Main Courses

Beef

Crushed Pepper and Thyme Roast Sirloin of Beef **£17.50**
Herb Roast Potatoes, Yorkshire Pudding and Pan Gravy

Adnams Ale, Steak and Mushroom Pie topped with Puff Pastry **£14.25**
served with Parsley Creamed Potatoes

Lamb

Rosemary and Thyme Shank of Lamb **£14.50**
On Roast Onion and Parsley Mash

Rack of Local Lamb with a Herb Crust **£17.50**
Spring Onion and Mint Dauphinoise Potatoes

Chicken

Pan Fried Breast of Locally Sourced Chicken **£14.50**
Chestnut Mushroom and Garlic Sauce, Boulangere Potatoes

Locally Sourced Chicken wrapped in Serrano Ham and Sage **£15.95**
On a Warm Niçoise Salad with a Honey Mustard Dressing

Pork

Roast Loin of Local Pork, **£14.50**
Warm Apple Sauce, Fondant Potato, Cider Sauce

Duck

Heather Honey Glazed Duck Breast **£15.75**
Sauté Potatoes, Buttered Shredded Greens and Shallots

Locally Sourced Duck Leg Confit **£14.50**
On Puy Lentils, Red Onion, Red Cabbage and Apple

Pheasant

Pot Roast Local Pheasant **£14.50**
Redcurrant and Port Jus on Pearl Barley and Root Vegetables

Fish

Poached Fillets of Lemon Sole With Smoked Salmon and Spinach	£14.50
Lemon and Caper Baked Halibut Steak on Shredded Kale	£14.95
Parsley and Lemon Pesto Baked Salmon Fillet on Tossed French Beans	£14.50
Grilled Fillet of Sea Bream, on Fennel Cherry Tomato and Served with Roullie of Olive Bread	£14.50
Warm Hot Kiln Smoked Salmon Fillet on Nicoise Salad and Quails Eggs	£15.95
Grilled Fillets of Sea Bass on Mediterranean Vegetables, Lemon Butter Sauce	£14.50
Seasonal	
East Coast Lobster – Whole or half – Served as Salad or Thermidore	Market Prices

Vegetarian Selection

Baked Field Mushroom Filled with Ratatouille Vegetables, Mozzarella and Pesto on Tomato Coulis	£12.50
Roast Cherry Vine Tomato, Garlic and Basil Gnocchi Parmesan Shavings and Rocket	£12.50
Roast Red Pepper and Goats Cheese Strudel On Celeriac and Spinach, Pine Nut Pesto	£12.50
Baked Aubergine with Cumin and Goats Cheese Parcels	£12.50



Desserts

Pavlova of Fresh Seasonal Fruits, Vanilla Double Cream	£5.75
Tiramisu – Italian Coffee and Mascarpone Torte dusted with Chocolate	£5.75
Chocolate Truffle Tart with Honeycomb and Clotted Cream	£5.75
Mulled Wine Poached Pear, Thick Cream and Raspberry Coulis	£5.75
Coconut and Malibu Tart with Pineapple, Mint and Crème Fraiche	£5.75
Rum and Raisin Bread and Butter Pudding, Vanilla Custard	£5.75
Warm Bramley Apple Pie with Ice Cream	£5.75
Vanilla and Amaretto Steamed Pudding, Clotted Cream Ice Cream and Forest Berries	£5.75
Selection of British Cheese and Biscuits with Celery & Grapes and Chutney	£6.25

Hot Beverages

Coffee or Tea with Chocolate Mints	£1.90 per cup
------------------------------------	----------------------



Finger Buffets

A Selection of Freshly Made Sandwiches
Poppy Seed Sausage Rolls
Thai Style Fish Cakes with Chilli Dip
Seafood Goujons with Tartare Sauce
Tandori Chicken Pieces
Cream Cheese and Basil Crostini
Homemade Vegetable and Chicken Pakora
Parmesan Cheese Straws

Finger Buffet A - £10.95 per person – Evening Buffet Only

Assorted Finger Sandwiches
Marinated Olive Selection
Smoked Haddock, Chive and Cheese Cake
Warm Crostini with Goats Cheese and Spinach
Mini Fish and Chips in FT cones
Parmesan and Sunblush Tomato Palmiers
Olive Oil and Rock Salt Mini Jacket Potatoes
Smoked Salmon Roulade with Lemon and Dill
Sesame and Cayenne Cheese Straws
Spicy Chicken Fillets and Sweet Chilli Dip

Finger Buffet B - £15.95 per person

Olive Focaccia Bread Sandwiches
Including Parma Ham, Rocket and Vine Tomatoes – Mozzarella, Basil and Sundried Tomato
Pepper Beef and Balsamic Onion – Smoked Salmon and Dill Cream Cheese
Quails Egg Tart with Hollandaise
Parmesan and Pinenut Biscottini
Sweetcorn Cakes with Mango Salsa
Cayenne Pepper Whitebait and Spiced Wedges in FT Cones
Avocado and Prawn on Pesto Crostini
Garlic and Herb Grilled Greenlip Mussels
Goats Cheese and Red Onion Croutes
Chilli and Lemon Tiger Prawn Skewers

Finger Buffet C - £22.95 per person

BBQ Menus

Thorpeness Beef Burgers
Leek and Pork Sausages
Sesame Seed and Honey Chicken Skewers
Aubergine, Hallumi and Peppers Skewers
Floured Baps
Mustards, Ketchup and Relish
Coleslaw
Tomato and Basil Salad
Cucumber and Dill Dressed Leaves
Warm New Potatoes

BBQ Menu A - £10.95 per person – Evening BBQ Only

Lemon and Pepper Salmon Skewers
Carved Rosemary and Garlic Leg of Lamb
Chicken and Sweet Chilli Bruchettes
Roasted Peppers filled with Cherry Tomatoes, Feta, Wild Rocket and Pesto
Tossed Greek Salad
Tomato and Red Onion
Cucumber and Yoghurt Dressed Leaves
Baked Potatoes

BBQ Menu B - £15.95 per person

Griddled Half Lobster
Oysters Rockefeller
Thai Style Tiger Prawns
Fillet of Beef and Glazed Shallot Skewer
Roast Fennel, Radish and Vine Tomato Salad
Puy Lentil Salad, Balsamic Dressing
Salad Niçoise
Tossed Thorpeness Herb Leaf Salad
Baby Roast Potatoes

BBQ Menu C - Seasonally priced



Buffets

Informal Buffets £12.95 per person

Please choose one dish from the selection below.

If you would prefer the choice of two dishes, the Chef will prepare half quantities of each dish based on the number of guests attending

Casseroles

Rich Beef and Ale with Root Vegetables, Thyme Potatoes and Shallots

Local Lamb with Root Vegetables, Potatoes, Rosemary and White Wine

Locally Sourced Chicken, Mushrooms, Parsley and Fagoleot Beans, White Wine Cream Sauce

Venison, Bacon, Garlic and Tomatoes. Slow Cooked with Juniper Berries and Red Wine

Local Pork, Peppers and Apple. Baked with Shallots, Sage and Aspalls Cider

All the above dishes are served with Market Vegetables and Potatoes

Spiced Lamb with Apricots, Pinenuts and Cumquats,
Tomatoes and Olive served with Cous Cous

Local Wood Pigeon and Rabbit, Sultanas, Cinnamon and Prunes.
Slow Cooked with Red Wine. Served with Buck Wheat

Pork Chops with Bubble and Squeak

East Coast Fish Pie – Roast Tomatoes, Cod, Haddock, Salmon and Prawns
Creamed White Wine Sauce, Creamed Cheese Parsley Mash

Tagine of Local Lamb with Apricots, Toasted Almonds and Minted Cous Cous

Balti Curries – Beef / Lamb / Chicken – Poppadoms, Nan Bread and Sambals

Cold Fork Buffet @ £18.50 per person

Hot Carved Ham with Parsley Sauce,
Lemon Poached Fresh Salmon Fillets,
Puy Lentils

French Beans with Balsamic Dressing;
Olive Oil & Toasted Caraway Seeds Coleslaw;
Cucumber & Yoghurt Dill;
Tomato, Roast Garlic & Basil;
Tossed Thorpeness Leaves;
Warm New Potatoes
A Selection of Breads

Buffet Dessert Selection

Hot

Apple Sultana and Lemon Strudel

Steamed Chocolate Sponge Pudding

Sticky Toffee Pudding

Seasonal Fruit Crumble

Apple Tart

Cold

Fresh Fruit Salad

Pavlova with Double Cream and Fresh Fruits

Chocolate Cherry and Almond Roulade

Lemon Curd Tart

Profiteroles with Dark Chocolate and Cream

Baked Custard Tart with Nutmeg

Berries and Cream Cheesecake

Vanilla and Lemon Panna Cotta

All buffet desserts are priced at £4.50 when ordered in conjunction with a buffet,
or £5.75 if offered as a served dessert.

Evening Guest Buffet

Filled Baps –

Local Back Bacon **£5.25**

Roast Loin of Pork and Apple Sauce **£6.50**

Roast Beef Sirloin and Horseradish **£7.50**

Served with Pickles, Relish, Mustards, Tossed Salad with Dressing



SET MENUS

MENU A

Cream of Leek, Potato and Chive Soup

Sage Roast Locally Sourced Chicken Supreme on Baby Spinach, French Beans

Forest Berry Panna Cotta with Double Cream and Tuile Wafer

£26.50 per person

MENU B

Duck Liver, Plum and Brandy Terrine and Crispbread with Onion Chutney

Rosemary Roast Rump of Local Lamb, Dauphinoise Potatoes

Lemon Curd Tart with Raspberries and Crème Fraiche

£28.95 per person

MENU C

Home Cured Salmon Gravalax

Garlic and Thyme Rib Eye of Beef, Balsamic Shallots and Merlot Jus

Classic Vanilla Crème Brûlée with Homemade Pecan Biscotti

£32.95 per person

Thorpeness – The Country Club

The venue hire for the Country Club on Fridays, Saturdays and Bank Holiday Sundays starts from just £750.00 through to £1500.00, provided that a minimum of 80 adult guests are paid for and attending the function. For less than 80 guests, prices will vary.

Mid week starts from £500.00, provided that a minimum of 60 adult guests are paid for and attending the function. For less than 60 guests, prices will vary.

Lakeside Suite at Thorpeness Hotel

Hire of the Lakeside starts from £300.00, with seasonal variances, for up to 40 guests.

Tee View Restaurant at Thorpeness Hotel

Suitable for up to 60 guests from 11.30am until 5.00pm or all day provided that the hotel is booked for exclusive use. Hire price starts at £300.00, with seasonal variances, for up to 60 guests.

The Summer House at Thorpeness Hotel

Suitable for up to 40 guests. The immediate Bridal Party will be within the Summer House for the Ceremony with the guests seated in the Gardens adjoining the Meare. Please be advised that, should the weather be inclement, the Ceremony will be conducted in either the Lakeside or the Teeview Restaurant, the Registrars decision is final. Hire price starts at £300.00, from April until October, for up to 40 guests.

The Library at Thorpeness Hotel

A cosy, intimate setting for up to eight guests. Hire starts from £100.00 with seasonal variances.

The above rates include:

- Events Co-ordinator, who will help you in the planning of your day, to ensure all your requirements are taken care of.
- Use of silver cake stand and knife.
- Use of the grounds for your photographs.
- Food and Beverage Manager, on hand throughout your special day to ensure that the proceedings are effortlessly completed with the support of the Thorpeness Hotel trained team of Chefs, Waiting and Bar Staff until 11.30pm. The Event Manager will act as your master of ceremony if required.
- Complimentary standard double bedroom at the Hotel and Golf Club, including full English Breakfast for the Bride and Groom, provided that the afternoon and evening reception is booked for minimum of 80 guests (subject to availability and Country Club Weddings only).
- Personalised Menus can be provided on request

Civil Ceremonies and Partnerships

- We are licensed at the Country Club and the Hotel for your Civil ceremony up until 6pm. Should you choose to have your Civil ceremony with us, there is a 'use of licence fee' of £200.00.
- A Room hire charge of £500.00, in addition to the above fee, will be made where the ceremony only is required.

General Information

- We have a range of accommodation for your guests to choose from between rooms at Thorpeness Hotel, or the Brudenell and the White Lion Hotels in Aldeburgh just a few minutes away. We can also offer some of the self-catering apartments at the Country Club, ideal for families or small groups of friends (subject to availability).
- For served meals, only one choice for each course can be selected. One vegetarian option for all those who require it can be added. If more than one choice of main course is required, this will be served buffet style
- Weddings held in June, July or August on Friday, Saturday and Bank Holiday Sundays must order a minimum of two courses for the main meal.
- Please enquire if you wish to dress the room the day before the event.
- Evening entertainment is limited at the Hotel.
- Attached is a list of recommended contacts for other services such as Cake Maker, Florist, Photographer, and Entertainers whom have worked at our venue in the past. Entertainers and equipment providers must use the rear entrance of the Country Club at all times.
- Wheelchair and disabled access
- Due to environmental legislation, CONFETTI is no longer allowed at the venue.
- Thorpeness is within the Melton Registry Office area. Please contact the Registrar on 01394 387876 to check availability and costs for your day.

Drinks Packages

Other wines and Champagnes are available from our wine list. Should our selection not meet your requirements, we can source alternative wines to meet your specific needs. Should you prefer to bring wine of your own for the day reception only, charges of £10 for still and £15 for sparkling 75cl bottles of wine will apply.

*Please do not hesitate to contact Lisa Furneaux on 01728 452176
or by e-mail lisa@thorpeness.co.uk
if you have any queries, to enquire about availability
and/or to make a booking.*

We will always be delighted to hear from you

The following are suggestions of local companies who are known to us and who are also familiar with working at the Hotel & Country Club.

DISCOS

Twinspin – Contact Simon West Agency Tel. 01493 667847

Stateside Electronics Tel. 01728 602952

Chase Stereo Roadshow Tel. 01728 663659

Galaxy Disco Tel: 01394 286731

LIVE MUSIC

Rhythm 'N'Reeds (Jazz) Tel. 01502 724159

Carigan Tel. 01473 215129 or 01473 226974

Rave-On Tel. 01473 624538

Tommy Winn Tel: 01603 434714

FLORISTS

Catherine Hill Flowers Tel. 07977206587 www.catherinehillflowers.co.uk

Looma - 01728454316

WEDDING CARS OR CARRIAGES

Blinkers Carriages Tel. 01728 831314

Beauford Belles Tel: 01502 476200

Saxon Executive Cars Tel: 01728 603279

TAXIS

Abbey Cars Tel. 01728 832014

A & L Cars Tel. 01728 830044

New Penny Tel. 01728 452142

PHOTOGRAPHERS

Tony Pick Tel. 01728 451999

Paul Peek Photography Tel.01502 514644

Steve Hodgson Photography Tel. 07711 531747

Pja photography Tel. 07873593480 paul@pjaphotography.com

CAKE MAKERS

Jean Baptiste Dhotel Tel: 07891942289 www.dhotel.co.uk