



COUNTRY
CLUB
THORPENESS





YOUR WEDDING AT THORPENESS

Memories last a life time

Thorpeness Country Club is an utterly unique and charming beachside hideaway, just a pebble's throw from the sea on the Suffolk coast. Nestled in the heart of Thorpeness village, the Country Club is cosseted by history, beauty and coastal charm.



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The building is set over two floors, making it ideal for hosting your entire day.

The beautifully intimate ground floor room makes the perfect location for your ceremony. Upstairs greets you with vaulted ceilings, wooden floors and boasts stunning views of the sea.



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Our exclusive beachside lawn, with its spectacular views, makes a truly wonderful backdrop for your photographs and a perfect setting for your guests to enjoy drinks and canapés.





YOUR WEDDING AT THORPENESS

Welcome to the beginning

From the moment you book your celebration until the day you say 'I do', our dedicated wedding specialists are on hand to help you organise your day from start to finish. They'll make sure that everything happens just as you want it to.



YOUR WEDDING AT THORPENESS

Our bespoke menus allow you the flexibility to create your perfect meal, simply make your selections to determine your menu price.

If you are looking for something 'different' simply let us know and our chef will create a menu especially for you.





YOUR WEDDING AT THORPENESS

Exclusively yours

Create the most wonderful memories that will last a lifetime and transform your wedding day into something extraordinary with our exclusive hire.

January ~ March from £1500

April from £2000

May ~ June from £2500

July ~ August from £3000

September ~ October from £2000

November from £1500

December from £2000

*Prices detailed are a 'from' price T&C's apply



Canapés

Select 4 for £8 | Select 6 for £11

Parma ham, tomato & mozzarella skewers	Gravadlax & avocado blinis
Smoked trout, beetroot & wasabi dressing	Roasted vegetables & thyme pasties
Chicken yakitori skewers	Wild mushroom, walnut & tofu tartlet
Beef yakitori skewers	Smoked trout & celeriac mousse
Tartlet of goat's cheese, red onions & pears	Shrimps, dill & apple toast
Salmon & coriander fish cakes, lemon & ginger dip	Bacon & brie tartlet
Mozzarella arancini's (risotto balls crumbed)	Citrus & herbs marinated scallop's skewers
Millefeuille of smoked salmon, cream cheese & pesto	Green asparagus & bacon dust shooter
Sundried tomato, olives & basil brushetta	Crispy polenta cube, Parmigiano Reggiano espuma
Ham, mustard & rocket roll	Prawns & avocado, lime mayo choux
Smoked mackerel & chive croutes	Stilton & bacon crostini
	Local sausage, honey & mustard roll
	Courgettes, pancetta & Feta crumble

Please ask for more information regarding Canapes serving options'

Nibbles

Marinated olives - £2.85 per person | Tapenade, humus palmiers - £2.85 per person

Selection of crudités with various dips - £3.00 per person



Starters

Home-cured gravadlax, avruga caviar, apple & celery remoulade, herb croutes, rocket leaves £8
Duck liver terrine, apple & pear chutney, toasted brioche £9
Citrus cured sea trout, asparagus & coriander panna cotta, lemon gel £7
Smoked duck breast salad, toasted walnuts, prunes, marinated mushrooms, cherry tomatoes confit, rocket & spinach leaves £8
Camembert, figs & red onion tart, baby leaves £6
Corn-fed chicken and ham hock terrine, wild mushrooms, tarragon & grain mustard dressing £6
Warm tart fine of goat cheese, honey, olives & pear, toasted sunflower seeds £7
Seared scallops, toasted chorizo, candied carrots, lemon & coriander dressing £9
Seared beef carpaccio, celeriac crisps, smoked beetroot puree, toasted garlic & herbs dressing £7
Salmon tartare, dill & lime gel, shrimps in lemon emulsion, crunchy radish seaweed caviar, sourdough melba £8
Suffolk meat board (pastrami, chorizo, salami, cured ham), cornichons, balsamic baby onions, stuffed red peppers & sourdough £6



Mains

Braised chuck of beef, Berny potatoes, glazed root vegetables, red wine & thyme jus £24

Roasted duck breast, crushed parsnip & parsley cress, seasonal vegetables, raspberries & honey jus £23

Slow roasted pork belly glazed with honey & grain mustard, fondant potatoes, seasonal vegetables £21

Slowly roasted lamb leg, garlic and rosemary infused, lemon risotto tube, seasonal vegetables, light jus £24

Roasted veal loin, carrot and cumin puree, crispy polenta, seasonal vegetables, Arabica jus £26

8 oz Beef wellington, sautéed wild mushrooms, creamy potato & garlic mash, buttered baby vegetables £29

Corn-fed chicken breast, crispy bacon, herb and garlic mash, seasonal vegetables, goose liver cream sauce £19

Braised shoulder of beef, adnan ale jus, rosti potatoes, glazed beets & fine green beans bunch £23

Grilled Scottish salmon fillet, celeriac puree, roasted cherry tomatoes and savoy cabbage, lime flavoured "beurre blanc" £19

Grilled sea bass fillet, crispy pancetta, sautéed new potatoes and chestnut mushrooms, roasted carrot, red wine jus £19

Sautéed cod loin, potato gnocchi, mini ratatouille & bouillabaisse jus £19

Broad beans, peas & leek pie, cheddar cream sauce, roasted baby potatoes, cherry tomatoes confit £17

Wild mushrooms, chestnuts & potato tort, served with seasonal greens £17

Roasted artichokes, peas & mint risotto, topped with rocket, Parmigiano Reggiano shavings £17



CREATE YOUR OWN MENU

Dessert

Passion fruit cheese cake, red fruit coulis
Double chocolate & hazelnut torte, vanilla pods crème anglaise
Banoffee tart, whipped vanilla cream
Dark chocolate & salted caramel tort
Raspberry, mascarpone & speculos parfait
Griottine cherries tart, white chocolate mousse
Valrhona chocolate brownie & hazelnuts, Chantilly cream, berries
Suffolk cheese board, chutney, celery & grapes, savoury biscuits

All desserts

£6

PER PERSON



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BBQ

Toulouse sausage
Chipotle barbecued chicken drumsticks
Homemade barbecued ribs
BBQ pulled pork
Beef burgers
Floured baps & brioche buns
Potato wedges
Homemade coleslaw
Mixed leaf
Potato salad
Tomato, cucumber, olives & red onion salad
Selection of dips & condiments

£19

PER PERSON



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Finger Buffet

Selection of mini rolls (smoked salmon & cream cheese, smoked Suffolk ham & grain mustard, egg mayonnaise & cress)

Gin & citrus cured sea trout, chives crème fraîche, sourdough

The slate of charcuteries: Suffolk salami, chorizo & ham served with pickles & bread rolls

Bacon wrapped prunes & chipolatas

Taboule salad in a glass

Mini prawn & fish cakes, lime and coriander mayonnaise

Greek salad on a skewer

Goat's cheese tartlet

Mini baked potatoes, chutney & cheddar

Chipotle barbecued meatballs

£16
PER PERSON

Afternoon Tea

Sandwiches (selection of 4 fillings)

Cakes (selection of 4)

Scones with clotted cream & jam

(sandwich fillings & cake options can be discussed to create your perfect menu)

£19
PER PERSON



Picnic by the Sea

A selection of bread rolls, baguette, gluten free rolls & sourdough

Hummus & olive tapenade

Pork pies

Duck rilette

Vegetables dip jars

Sliced Parma ham

Selection of fresh sandwiches on white or granary bread

Suffolk charcuterie (salami, chorizo & cured ham)

Cheese board, chutneys, celery and grapes

Fish platter with smoked trout, mackerel pate, gin & citrus cured salmon

Vegetarian wraps

Scallop & chorizo skewers

Soya, honey & sesame chicken skewers

Heritage tomato salad (served in jars)

Quinoa Greek style salad (served in jars)

Cajun chicken Caesar salad (served in jars)

Summer's Eton mess

Rainbow fruit salad

Fresh vanilla filled choux

Wagon Wheels brownie

£24
PER PERSON





Evening Buffet Options

Cheese & bacon baguettes
Cheese & sausage baguettes
Potato wedges

£7

PER PERSON

Cheese boards (cheddar, stilton, brie)
Grapes & celery
Chutney
Bread & savoury biscuits

£9

PER PERSON

Pulled pork
Floured baps
Apple sauce
Coleslaw & green leaf salad

£10

PER PERSON

Cheeseboards, chutneys, celery, grapes, savoury biscuits
Charcuterie (salami, chorizo & cured ham)
Hummus & olive tapenade
A selection of bread rolls, baguette & sourdough

£12

PER PERSON



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Stay



THORPENESS GOLF CLUB & HOTEL

The 1920's Thorpeness Golf Club & Hotel offers a variety of rooms and an award-winning 18 hole James Braid golf course. It has a unique location next to the famous Thorpeness Meare, and is only a 10 minute's walk to the Country Club.

www.thorpeness.co.uk



WHITE LION HOTEL, ALDEBURGH

Find wonderful sea view accommodation in the centre of the lovely seaside town of Aldeburgh. The White Lion is a traditional hotel offering cosy and comfortable accommodation, directly opposite the shingle beach, where wooden huts line the shore.

www.whitelion.co.uk



BRUDENELL HOTEL, ALDEBURGH

In a breath-taking location by the sea, with stunning views across Aldeburgh's shingle beach and countryside views over the River Alde, the Brudenell Hotel offers 4 star accommodation and an award-winning dining experience, boasting a vibrant menu of fresh local seafood and free-range meats.

www.brudenellhotel.co.uk





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