Wedding Receptions at Costessey Park

Costessey Park Golf Club is situated in the beautiful Tud Valley, overlooking the River Tud, which meanders through the golf course.

The Jerninghams Suite at Costessey Park offers you the perfect venue within a tranquil setting for your wedding celebrations. The dedicated function room has its' own bar and cloakroom facilities and opens on to a patio area, where you can enjoy a drink overlooking the 18th Green.

We have disabled toilet facilities and easy access for all with ample free parking on site.

The picturesque golf course with magnificent mature trees and the famous Costessey Tower makes the ideal backdrop for your Wedding photographs.

We can cater for up to 100 guests for an excellent sit down meal or up to 120 for a buffet and we offer a range of menus and drinks packages. We believe that all weddings are individual and we offer bespoke menus to suit your tastes and also your budget.

We only host one wedding per day so that we can give the Bride and Groom our undivided attention on the day.







Wedding Receptions at Costessey Park

Room Hire

from £250 Extras

This Includes:

- Exclusive use of the Jerninghams Suite including the bar, dance floor, cloakroom and patio area.
- Standard tables and chairs
- Fully Staffed Bar and Waiting Team
- In-House Napkins
- Glassware, Cutlery and Crockery
- PA System

Tablecloths	£200
Tablecloths & Linen Napkins	£250
Banqueting Roll on Tables	£100
Disco Jockey	POA
Cover Charge if External Entertainment	
is Booked	£30
(Public Liability Insurance Certificate must	
be provided prior to the event)	



Wedding Drinks Packages

Arrival Drinks

Pimms & Lemonade – Served with all the trimmings	£3.80
Bucks Fizz – A blend of Sparkling Wine and Orange Juice	£3.40
Prosecco – Italian Sparkling Wine	£4.80
House Wine by the Glass – Red/White/Rosé (175ml)	£3.90
Orange Juice	£1.85

Drinks Package A

Pimms on Arrival

- Glass of Wine Served with the Wedding Breakfast
- I Glass of Sparkling Wine for Toasts

Drinks Package B

Prosecco on Arrival
Glass of Wine Served with the Wedding Breakfast

Glass of Sparkling Wine for Toasts

£11 Per Person

£12 Per Person





All of our Wines and Beers are supplied by Adnams Southwold





Wedding Breakfast

Children's Menu

Starters

Chef's Soup of the Day *served with a Small Bread Roll* Cheesy Garlic Bread

Canapes

If you would like to order Canapes for your guests prior to your wedding breakfast please ask and we will be able to provide a list of current options for you to choose from

£5.50 per person for 2 choices
£8.95 per person for 4 choices
£12.95 per person for 6 choices

Main Course

Chicken *Goujons served with Chips and Peas or Baked Beans* Sausage and Mashed Potato *with Peas or Baked Beans* (V) Tomato and Basil Pasta *with Mixed Salad*

Desserts

2 Scoops of Vanilla Pod Ice Cream *with Strawberry Sauce and a Wafer* Warm Chocolate Brownie & Ice Cream

> £8.50 per person for 2 Courses £11.00 per person for 3 Courses



Wedding Breakfast

3 Course Silver Menn

Starters

Chef's Homemade Carrot and Coriander Soup served with a Bread Roll Fan of Melon and Orange served with Parma Ham Creamy Garlic Mushrooms served with a Basil Crostini

Gerningham's Carvery Roast Topside of English Beef served with Homemade Yorkshire Puddings and Horseradish Sauce Traditional Roast Turkey with Cranberry Sauce

Served with Roast Potatoes, a Selection of Locally Sourced Vegetables and Gravy

(V) Homemade Spinach and Mushroom Cannelloni served with Garlic Bread and Mixed Salad

Desserts

Homemade Sticky Toffee Pudding & Custard Traditional Apple Pie & Ice Cream Profiteroles with Chocolate Sauce & Cream Fresh Fruit Salad & Cream

Followed by Coffee & Mints

£22.00 per person

Please select one starter and one dessert. Alternatively, if you would like your guests to have a choice, choose two starters and two desserts and provide us with your pre-order two weeks prior.



Wedding Breakfast

3 Course Gold Menu

Starters

Traditional Prawn Cocktail garnished with a Baby Leaf Salad *served with Brown Bread and a Wedge of Lemon* Baked Mushroom Pot *in a Creamed Leek and Cheese Sauce served with Crusty Bread* Chef's Homemade Leek and Potato Soup *served with a Bread Roll* Goats Cheese and Red Onion Tart *served with Salad Garnish*

Main Course

Local Beef, slow cooked in Red Wine and Black Pepper *served with Celeriac Mash* Butterfly Chicken topped with Mozzarella, Courgettes and Cherry Tomatoes *served with Salad and Minted New Potatoes* Fillet of Plaice filled with Spinach and Mushrooms *in a White Wine and Chive Sauce* (V) Butternut Squash and Red Pesto Risotto *finished with Brie and Balsamic served with a Salad*

All Main Courses are served with a Selection of Seasonal Vegetables & Potatoes unless otherwise stated

Desserts

Homemade Fruit Crumble & Custard Lemon Tart and Vanilla Pod Ice Cream Warm Homemade Chocolate Brownies served with Clotted Cream Cherry Frangipane Tart served with Cream

Followed by Coffee & Mints

£30.95 per person

Please select one starter and one dessert. Alternatively, if you would like your guests to have a choice, choose two starters and two desserts and provide us with your pre-order two weeks prior.



Wedding Finger Buffet Menu

Assortment of Freshly Made Sandwiches on White and Wholemeal Bread:





Roast Beef & Tomato Ham Salad Cheddar & Red Onion Tuna & Cucumber

Chef's Homemade Sausage Rolls

Quiche Selection

Spicy Potato Wedges Served with a Garlic & Chive Mayonnaise Dip

Breaded Chicken Goujons

Homemade Cheese Straws

Vegetable Crudités with a trio of Dips

£11.95 Per Person



Wedding Fork Buffet Menu

Roast Topside of British Beef

Honey Roast Gammon with Cloves and Infused with Orange

Sliced Norfolk Turkey and Cranberry Sauce

Hot Minted New Potatoes

Beetroot & Orange Salad

Homemade Coleslaw

Mixed Leaf Salad Includes Baby Leaf, Cherry Tomatoes and Cucumber

Selection of Breads

Dips and Relishes

£16.95 Per Person







Terms & Conditions

Please read through these and come back to us if there are any problems or if you need further clarification of any points.

Provisional Bookings Will Be Held For 14 Days

Confirmation and Deposits

We require written confirmation and a deposit to secure your booking. This amount is non-refundable and will be deducted from the final bill.

Cancellation Fees

Should you have to cancel your event, the following charges will be made:

48 hours or less 100% of the estimated cost. 30 days or less 80%. 31 to 90 days 50%. 91-120 days 40%

Confirming Final Numbers

A payment of 50% of the total cost is due 3 months prior to the event and confirmation of numbers, menu pre orders & full payment is required 14 days prior to the event. We would kindly ask that, on completion of the event, that any remaining sums owed are settled within 7 days.

No refunds or credit will be given if numbers decrease after full payment has been received.

Food and Beverages

Only food and drink purchased from Costessey Park Limited is to be consumed on the premises and grounds. Costessey Park reserves the right to remove products bought externally and to charge the client for loss of revenue.

Conduct

The client shall be responsible for the orderly conduct of their guests and shall ensure that their guests have regard to any regulations imposed by any competent authority. The client shall also ensure that the actions of their guests do not constitute any breach of the law. The customer shall fully indemnify the company against any claims, damage, or loss arising as a result of breech of this cause.

Costessey Park reserves the right to refuse entry and, should it be deemed necessary, to close down an event without notice.

Entertainment

Any music entertainer must bring a copy of their public liability insurance before they are allowed to set up equipment or play.

Items Left Behind

Costessey Park does not take responsibility for any items left on the premises overnight after the function.