



Consett & District
Golf Club

Wedding Brochure

Welcome to Consett & District Golf Club, where the stunning views of the surrounding countryside and the immaculately groomed fairways provide the perfect backdrop for your special day.

Our club is nestled in the heart of County Durham and boasts a rich history and tradition, making it a truly unique and memorable venue for your wedding. With exceptional facilities, expert staff, and a commitment to excellence, we are dedicated to creating a truly unforgettable experience for you and your guests.

Let us help you create the wedding of your dreams at Consett & District Golf Club.



Established over a century ago, our club has a rich history and is steeped in tradition, yet we have recently undergone a stunning refurbishment, bringing a modern and fresh twist to our classic interiors.

The result is a truly unique and charming venue that perfectly blends the past with the present, where tradition meets modern elegance.





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We offer 2 set wedding packages as standard
These can be adjusted to the needs of your special day

Package 1 - £2255

3 Course Daytime Menu

Soup Starter

Chicken or Beef Dinner with Seasonal Vegetables

Chocolate Fudge Cake or Homemade Sticky Toffee Pudding

50 Guests

Table linen, Chair Covers & Wedding Colour Sashes included

Additional Guests charged at £30 each

Hot & Cold Evening Buffet Menu

80 Guests

Additional Guests charged at £7.95 each

Package 2 - £3485

3 Course Daytime Menu

Choice of 5 Starters, Main Courses & Desserts

We will work with you on specific's and choices

50 Guests

Table Linen, Chair Covers & Wedding Colour Sashes included

Additional Guests charged at £50 each

Hot, Cold & Dessert Evening Buffet Menu

80 Guests

Additional Guests charged at £9.95 each

Drinks Package - £600 (50 Guests)

Glass of Prosecco / Bottle of Lager on Arrival

Glass of Prosecco for the Toast

Glass of Red/White/Rosé Wine for the Wedding Breakfast

Additional Guests charged at £12.00 each

A £100 deposit is to be paid at the time of booking. Food choices must be given at least four (4) months prior to the function, unless agreed otherwise. Once you've decided your Food choice, a 50% deposit of the Food is required. Final numbers must be given at least two (2) weeks prior, unless agreed otherwise, with the balance to be paid at the same time.



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Wedding Buffet Menu

Package 1	Package 2	Alternate Package
Corned Beef Pie Quiche Sausage Rolls Cheese Pickles Savoury Biscuits Selection of Sandwiches Crisps Pork Pies Scotch Eggs Tortilla Chips Vegetable Spring Rolls Potato Wedges Spicy Chicken Tenders Crab Sticks Vegetable Samosas Onion Bhajis Mozzarella Sticks	Corned Beef Pie Quiche Sausage Rolls Cheese Pickles Savoury Biscuits Selection of Sandwiches Crisps Pork Pies Scotch Eggs Tortilla Chips Vegetable Spring Rolls Potato Wedges Spicy Chicken Tenders Crab Sticks Vegetable Samosas Onion Bhajis Mozzarella Sticks Sliced Roast Beef Sliced Honey Roast Ham Onion Rings Strawberry Gateau Chocolate Fudge Cake Profiteroles	Hot Beef / Pork Sandwiches Served with either Chips or Roast Potatoes (Chosen at time of booking)

Optional Extras

Fresh Cream Cakes

£1.95 per Guest

Unlimited Tea/Coffee

£1.00 per Guest

Should you have any food allergies or intolerances, please advise prior to ordering.

Our menu descriptions do not include all ingredients and all products are prepared where nuts, gluten containing cereals and other allergens are used. Further Product information is available upon request.

Whilst all care is taken for our Vegetarian guests, our products are handled in a multi-environment kitchen.

All function guests must stay within the clubhouse & terrace area. If you are found on the course or interfering with Buggies your party may be asked to leave immediately



Package 2 - Example Daytime Menu

Starter	Main Course	Dessert
Tomato and Red Pepper Soup with Basil Creme Fraiche	Rosemary & Garlic Lamb Rump with Red Wine Gravy	Homemade Sticky Toffee & Walnut Pudding with Madagascan Vanilla Ice Cream
Smoked Salmon and King Prawns with Horseradish Cream and Lime Vinagrete	Salmon Fillet with Prawns and Lemon and Herb Mascarpone	Cheese Platter with Grapes, Chutney & Pork
Pan Fried Garlic Mushrooms on Toasted Ciabatta with Crumbled Stilton	Five Spiced Duck Breast with a Shiraz and Fresh Plum Sauce and Toasted Sesame Seeds	Strawberries & Cream Cheesecake with Fresh Cream
Pork Belly with a Creamy Apple and Garlic Sauce	Mushroom, Shallot, Spinach & Blue Cheese En Croute	Treacle Sponge with Custard
Panko Chicken with Hoisin, Ginger, Honey & Spicy Slaw	Braised Sirloin Steak with Red Cabbage & Guinness Gravy	Chocolate & Hazelnut Delice with Mascarpone Cream and Black Cherry Compote

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