

Weddings
at
Aston Wood Golf Club



ASTON WOOD
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For more information contact
the Events Team on 0121 580 7803 or email events@astonwoodgolfclub.co.uk



Photo Credit - Big Day Productions

Planning your special day

Congratulations and thank you for considering Aston Wood as the venue for your wedding.

When it comes to wedding planning, we know that deciding on the season, number of guests and day of the week are key things to be considered when choosing your all important special date.

With that in mind, we have designed three contemporary seasonal wedding experiences that truly deliver the style and luxury that Aston Wood is famous for.

If these packages do not fulfil your requirements our dedicated wedding team are happy to discuss your specific bespoke requirements.

We keep the pricing of our wedding experiences simple, all package prices and fantastic upgrades are all listed here for you to choose.

Whether your dream wedding is a grand summer affair or a cosy winter celebration we have the wedding experience perfect for you.

If you have any questions or would like to arrange a meeting, please do not hesitate to get in touch.

Phone us on 0121 580 7803

Email us at: events@astonwoodgolfclub.co.uk

Aston Wood Golf Club



Photo Credit - Dominic Crowther Photography

Summer Package

Available May, June, July, August and September

Package based on 65 day & 100 total evening guests

Additional day guests £60 per person

Additional evening guests £20 per person

Two children are the equivalent of one adult

Included in Package:

Dedicated Wedding Manager to oversee your day

Option to have your civil ceremony with us

Registrars for this must be booked independently with Staffordshire County Council

Exclusive use of our Fotherley Suite, private bar and patio

Tables dressed in ivory tablecloths and napkins

Our LOVE letters to light up the dancefloor

Menu tasting for the couple getting married

Welcome Canapes

Reception Drinks - prosecco and bottled beer

Bottles of wine for the Wedding Breakfast

Prosecco for a toast drink

Three Course Wedding Breakfast

Evening Buffet

Evening entertainment provided by our DJ



2026 (Fri/Sun) £7,450 (Sat) £8,250

2027 (Fri/Sun) £7,750 (Sat) £8,450

2028 (Fri/Sun) £7,950 (Sat) £8,650

Off-Peak rates available Monday - Thursday

Please enquire for pricing

**Prices are subject to change until booking is confirmed*



Photo Credit - Amy Elizabeth Photo

Spring & Autumn Package

Available March, April and October

Package based on 40 day & 80 total evening guests

Additional day guests £30 per person

Additional evening guests £15 per person

Two children are the equivalent of one adult

Included in Package:

Dedicated Wedding Manager to oversee your day

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2026 (Fri/Sun) £5,450 (Sat) £6,250

2027 (Fri/Sun) £5,750 (Sat) £6,450

2028 (Fri/Sun) £5,950 (Sat) £6,750

Off-Peak rates available Monday - Thursday

Please enquire for pricing

**Prices are subject to change until booking is confirmed*



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Photo Credit - Amy Elizabeth Photo

Winter Package

Available January, February, November and December

Package based on 40 day & 80 total evening guests

Additional day guests £30 per person

Additional evening guests £15 per person

Two children are the equivalent of one adult

Included in Package:

Dedicated Wedding Manager to oversee your day

Option to have your civil ceremony with us

Registrars for this must be booked independently with Staffordshire County Council

Exclusive use of our Fotherley Suite, private bar and patio

Tables dressed in ivory tablecloths and napkins

Our LOVE letters to light up the dancefloor

Menu tasting for the couple getting married

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2026 (Fri/Sun) £3,750 (Sat) £4,450

2027 (Fri/Sun) £4,250 (Sat) £4,850

2028 (Fri/Sun) £4,250 (Sat) £4,850

Off-Peak rates available Monday - Thursday

Please enquire for pricing

**Prices are subject to change until booking is confirmed*

Wedding Breakfast Menu

One choice for all guests for all courses

Welcome Canapes

Choice of Three:

- Mini Cheesburgers
- Fish and Chip Sticks
- Tomato and Mozzarella Bruschetta (v)
- Yorkshire puddings with Roast Beef and gravy
- Smoked Salmon Blini

Starters

All served with daily baked bread and butter

Soup (v) (can be made vegan)

- Tomato & Basil
- Pea & Mint
- Leek & Potato
- Sweet Potato and Butternut Squash

Prawn Cocktail

Served with Marie Rose sauce and iceberg lettuce

Ham Hock & Parsley Terrine

Served with piccalilli and a salad garnish

Caprese Salad

 (v)

Served with beef tomato, mozzarella and basil pesto dressing

Chicken Liver Parfait

Served with onion chutney and a salad garnish

Main Course

All served with seasonal vegetables

Rolled Porchetta

Served with sage and onion stuffing, roast potatoes and cider gravy

Roast Chicken Supreme

Wrapped in Parma ham, served with roast potatoes and a white wine chive veloute

Roast Black Angus Topside of Beef

Served with roast potatoes, rich gravy and a Yorkshire pudding

Slow Roast Feather Blade of Beef

Served with roast potatoes and red wine jus

Pan Seared Sea Bass

Served with dill crushed new potatoes and a prawn lemon butter sauce

Goats Cheese & Red Onion Tart (v)

Served with new potatoes and red pepper sauce

Roast Field Mushroom (v)

Stuffed with spinach, red onion jam, a basil crust, served with roast potatoes and red pepper sauce

Stuffed Peppers (Vegan)

Stuffed with butternut squash risotto, served with new potatoes and red pepper sauce

Desserts

Vanilla Cheesecake (v)

Served with vanilla mascarpone and berry compote

Warm Chocolate Brownie (v)

Served with vanilla ice cream

Caramel, Apple and Cinnamon Crumble Tart (v)

Served with pouring cream

Tart au Citron (v)

Served with raspberry sorbet

Caramel and Chocolate Tart (Vegan)

Served with berry compote

Evening Buffet

Choice of One:

- Sausage and Bacon Rolls
- Pulled Pork and Stuffing Rolls
- Burgers and Hot-Dogs
- Selection of Sandwiches

All served with chips, salads and sauces

All items marked (v) are suitable for vegetarians. Please discuss with us any other dietary requirements or food allergies that you or your guests may have.

Children's Menu

Children under 12 may have a half portion of your chosen wedding breakfast menu. Alternatively, we have created a menu designed just for children.

Two children are the equivalent of one adult between the ages of 3-12 years.

Please choose one choice from each course:



Photo Credit - Jigsaw Photography

Starters

Tomato Soup

Served with a bread roll

Garlic Bread

With cheese

Sliced Melon

With fruit sauce

Mains

Sausage & Mash

With onion gravy and peas

Chicken Goujons

With chips & peas

Cheese & Tomato Pizza

With chips

Desserts

Vanilla Ice Cream

With chocolate sauce

Jelly

With ice cream

Chocolate Brownie

With ice cream

Upgrades & Extras

Upgraded Menu

Additional charge of £10 per person

Choice Menu

Have three choices for each course

Cost: £2 per person per course

Linen

Upgrade to all white linen tablecloths and napkins

Cost: £100

Sweet Cart

Add some sugar to your day with our fully stocked Sweet Cart

Cost: £150

Dry Hire: £50



Photo Credit - Lauren Brumby Photography

Upgraded Menu

Upgrade to this menu for £10 per person.
One choice from starters, mains and
desserts for your Wedding Breakfast.

All items marked (v) are suitable for
vegetarians. All other dietary requirements
can be catered for.

Starters

Tiger Prawn & Avocado Cocktail
With butter & daily baked bread

Leek & Potato Soup
With Smoked Salmon

Confit Duck Terrine
With toasted brioche and plum and apricot chutney

Mains

Sirloin of Beef
*Served with Dauphinoise potatoes and honey glazed
vegetables*

Roast Rolled Leg of Lamb
Served with a duck fat fondant potato

Pan Seared Sea Bass

*Served with dill risotto cake, sunblush tomatoes, olive dressing
& grilled asparagus*

Polenta Spinach & Red Onion Gateaux (v)
Served with new potatoes and red pepper sauce

Desserts

Chocolate Brioche Bread & Butter Pudding
With Orange Sauce Anglaise

Maple Syrup Panna Cotta
With poached strawberries and Crème Chantilly

Apricot Frangipane
With vanilla ice cream



Our favourite wedding suppliers are:

Moo & Bro Events

Bespoke Venue Dressing
www.moobroevents.co.uk

Flowers by Kerry

Florist
www.flowersbykerry.com

Ever Thine Film & Photography

Wedding Photography
www.weddingfilmphotography.com

Grant Harper Photography

Wedding Photography
www.grantharperphotography.com

Fraser Hinch

Wedding Photography
www.fraserhinchvideo.com

Lauren Brumby Photography

Wedding Photography
www.laurenbrumby.co.uk

Sweet and Delicious Cakes by Sadie

Wedding Cakes
www.sweetanddeliciouscakes.co.uk

Reilly's Creative Caricatures

Artist
www.reillycreativecaricatures.co.uk

Minnie Bella Co

Hair & Makeup Salon (Onsite business)
[@minniebellaco](https://www.instagram.com/minniebellaco)

Rachel Hughes

Independent Celebrant
www.rachelhughescelebrant.com

Chris Keys Piano

Pianist
www.chriskeys.co.uk

ShowTime Wedding Cars

Vintage Wedding Cars
0758 139 0066

TDR Bridal

Wedding Dresses
www.tdr-bridal.co.uk



Wedding Suppliers



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Photo Credit - Grant Harper Photography



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Phone the Events Team on **0121 580 7803** or email: events@astonwoodgolfclub.co.uk



Photo Credit - Nicholas Rogers Photography