



THE 2022
WEDDING
INDUSTRY AWARDS

REGIONAL
WINNER



THE 2022
WEDDING
INDUSTRY AWARDS

NATIONAL
FINALIST



ASTON WOOD
· GOLF CLUB ·



Weddings at Aston Wood Golf Club



ASTON WOOD
· GOLF CLUB ·



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



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





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Summer Package

Available May, June, July, August & September

Package based on 65 day & 100 evening guests

Additional day guests £60 per person

Additional evening guests £20 per person

Children are half the price of an adult



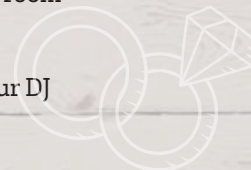
2025	(Fri/Sun) £7,450	(Sat) £8,250
2026	(Fri/Sun) £7,450	(Sat) £8,250
2027	(Fri/Sun) £7,750	(Sat) £8,450

Off-Peak rates available Monday - Thursday. Please enquire for pricing.

**Prices are subject to change.*

Included in Package

- Dedicated Wedding Manager to plan and oversee your day
- Free Optional Civil Ceremony
- (Must be arranged independently with Staffordshire County Council by calling 0300 111 8001)
- Exclusive use of our Fotherley Suite, private bar and patio
- Menu tasting for the couple getting married
- Welcome Canapés
- Reception drink for each guest (glass of prosecco or bottled beer)
- Prosecco for toast drink
- Bottles of wine on each table
- Three Course Wedding Breakfast
- Tables dressed in ivory tablecloths and napkins
- Our Giant LOVE Letters to light up the room
- Evening Buffet
- Evening entertainment provided by our DJ





Spring & Autumn Package

Available March, April & October

Package based on 40 day & 80 evening guests

Additional day guests £30 per person

Additional evening guests £15 per person

Children are half the price of an adult



2025	(Fri/Sun) £5,450	(Sat) £6,250
2026	(Fri/Sun) £5,450	(Sat) £6,250
2027	(Fri/Sun) £5,750	(Sat) £6,450

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Winter Package

Available January, February, November & selected dates in December

Package based on 40 day & 80 evening guests

Additional day guests £30 per person

Additional evening guests £15 per person

Children are half the price of an adult



2025	(Fri/Sun) £3,750	(Sat) £4,450
2026	(Fri/Sun) £3,750	(Sat) £4,450
2027	(Fri/Sun) £3,950	(Sat) £4,650

Off-Peak rates available Monday - Thursday. Please enquire for pricing.

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- Free Optional Civil Ceremony
- (Must be arranged independently with Staffordshire County Council by calling 0300 111 8001)
- Exclusive use of our Fotherley Suite, private bar and patio
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Wedding Breakfast Menu

One choice for all guests from Starters, Mains and Desserts

Welcome Canapes

Choice of Three:

- Mini Cheesburgers
- Mini Fish and Chip Sticks
- Tomato, Mozzarella and Basil Bruschetta (v)
- Mini Yorkshire puddings with Roast Beef
- Smoked Salmon Blini
- Cucumber and Cream Cheese Bites (v)
- Selection of Mini Cakes (v)

Starters

Soup (v)

- Tomato & Basil
- Pea & Mint
- Leek & Potato

with butter & daily baked bread

Prawn Cocktail

with Marie Rose sauce and buttered brown bread

Ham Hock & Parsley Terrine

with piccalilli and sourdough toast

Caprese (v)

with beef tomato, mozzarella and basil pesto dressing

Chicken Liver Parfait

with onion chutney and toasted brioche

Mains

Roast Loin of Pork

Served with sage and onion stuffing, roast potatoes, seasonal vegetables and cider gravy.

Roast Chicken Supreme

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

Roast Black Angus Topside of Beef

Served with roast potatoes, seasonal vegetables, rich gravy and a Yorkshire pudding

Slow Roast Black Feather Blade of Beef

Served with roast potatoes, seasonal vegetables and red wine jus

Sea Bream

Served with dill crushed new potatoes, seasonal vegetables and prawn and lemon butter sauce

Goats Cheese & Red Onion Tart (v)

Served with new potatoes, seasonal vegetables and red pepper sauce

Brie & Cranberry Wellington (v)

Served with roast potatoes, seasonal vegetables and orange and thyme gravy

Roast Field Mushroom (v)

Stuffed with spinach, red onion jam, a basil crust, served with new potatoes, seasonal vegetables and red pepper sauce

Stuffed Pepper (vegan)

With butternut squash risotto, served with new potatoes, seasonal vegetables & red pepper sauce

Desserts

Vanilla Cheesecake (v)

With vanilla mascarpone and berry compote

Warm Chocolate Brownie (v)

With vanilla ice cream

Caramelised Apple & Cinnamon Crumble Tart (v)

With pouring cream

Chocolate Millionaire Tart (v)

With vanilla mascarpone and berry compote

Chocolate Cherry Cheesecake (vegan)

With berry compote

Evening Buffet

Sausage and Bacon Baps

Pulled Pork and Stuffing Baps

Burgers and Hot-dogs

All served with chips, salads and sauce

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.

Children are charged at 50% of the package price between the ages of 3-12 years.

Please choose one choice from each course:



Starters

Pitta Bread

Served with Houmas

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

Fresh Fruit Salad

With vanilla ice cream



Upgrades & Extras

Upgraded Menu

Additional charge of £10 per person

Choice Menu

Have more than one choice from the menu

Cost - £2 per person per course
(Choice of 2 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



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

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



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

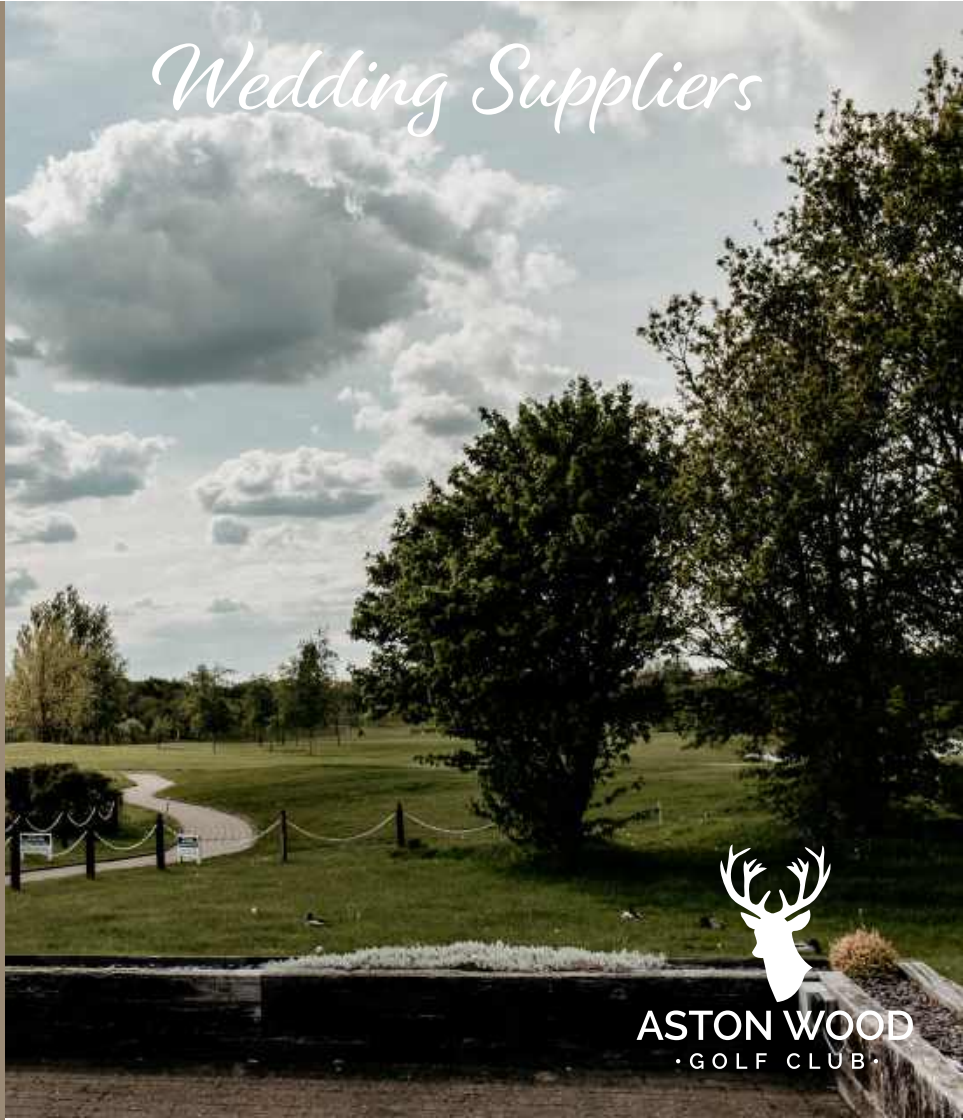
Vintage Wedding Cars
0758 139 0066

TDR Bridal

Wedding Dresses
www.tdr-bridal.co.uk

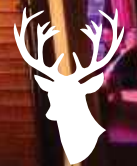


Wedding Suppliers



ASTON WOOD
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Photograph Credits – Jon Thorne Photography, Amy Elizabeth Photo, Lauren Brumby Photography, Blue Jay Photo, Jigsaw Photography, MK Marra King Photography, Vassell Weddings Photography



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Blake Street, Little Aston, Sutton Coldfield B74 4EU
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