ROOM ONE – WEDDINGS

ONE DAY – SO MANY OPTIONS



ROOM ONE @ HARTFORD GOLF CLUB







ROOM ONE is your Number One venue that offers a sophisticated and stunning setting for your wedding day celebrations.



ROOM HIRE

Hire of Room One includes:

Exclusive use of Room One for up to 200 Guests - Indoor & Outdoor Ceremony Locations - Front of House Manager & Friendly Service Team - Licensed until 12am - Tables & Chairs - Glassware, Crockery & Cutlery - Table Linen & Napkins - Free Parking

2026 SEASON	Mon - Thurs	Fri & Sun (Ex BH)	Saturday (& BH)
APRIL - SEPTEMBER	£2,250	£3,000	£3,750
OCTOBER - MARCH	£2,000	£2,500	£3,250

2027 SEASON	Mon - Thurs	Fri & Sun (Ex BH)	Saturday (& BH)
APRIL - SEPTEMBER	£2,750	£3,500	£4,250
OCTOBER - MARCH	£2,500	£3,000	£3,750

2028 SEASON	Mon - Thurs	Fri & Sun (Ex BH)	Saturday (& BH)
APRIL - SEPTEMBER	£3,000	£3,750	£4,500
OCTOBER - MARCH	£2,750	£3,250	£4,000

2026 season late availability offers are available for weddings booked within 6 months of chosen date. Evening receptions and intimate weddings can be accommodated. Please enquire for further information.

ROOM ONE @ HARTFORD GOLF CLUB

Wedding Day Options
Drinks Packages

TO TOAST YOUR SPECIAL DAY, WE'VE CREATED A SELECTION OF GREAT VALUE DRINKS PACKAGES FOR YOU AND YOUR GUESTS TO ENJOY. WE ALSO HAVE A FULL WINE MENU AVAILABLE ALONG WITH OUR BAR SERVICE.

PAR - £20.00 per person

Reception Drink: a Glass of Prosecco or Bottled Beer (one per person)
With your Meal, Half a Bottle of House Wine - Red, White or Rosé
Toast: a Glass of Prosecco

BIRDIE - £28.00 per person

Reception Drink: a Glass of Prosecco or Bottled Beer (two per person)
With your Meal: Half a Bottle of House Wine - Red, White or Rosé
Toast: a Glass of Prosecco

EAGLE - £35.00 per person

Reception Drink: a Glass of Prosecco or Bottled Beer (two per person)
With your Meal: Half a Bottle of House Wine - Red, White or Rosé
Toast: a Flute of Laurent Perrier Champagne

LOOKING FOR SOMETHING A LITTLE EXTRA?
Additional Reception Drinks from £5 Per Person
Bucket of Bottled Beers for the Meal from £50 Per Bucket
Jugs of Pimms start at £10 per person
Pull your own Pint from £6 per person
Cocktail Station from £10 per person

You can include non-alcoholic options within your package.
Corkage Options are available. Glassware and Service are included.

CANAPÉS

£10 PER PERSON FOR A SELECTION OF THREE CANAPÉS
+ £2 PER ADDITIONAL CANAPÉ

Pork Belly with Apple Puree & Remoulade

Beef & Horseradish én croute

Mini Burger Crostini

Mini Lamb Kofta with Tatziki

Asparagus & Parma Ham

Tomato & Basil Bruschetta (V) (VE)

Hoisin Duck, Crispy Wonton Pastry & Spring Onion

Chicken Satay Skewer

Garlic Marinated King Prawn & Chorizo Skewer

Smoked Salmon & Dill Crème Fraiche

Tomato & Basil Arancini (V)

Mini Hash Brown with Mushroom Duxelle (V) (VE)

Breaded Haloumi Bites with Sweet Chilli Dip (V)

ADD OUR DELICIOUS GREAT BUDWORTH ICE CREAM TUBS FOR ONLY £2.50pp

We have partnered with the fantastic Cheshire Farm Ice Cream to bring you a variety of locally sourced ice cream flavours for your special day!

WEDDING BREAKFAST

2 COURSES FROM £35 PER PERSON or 3 COURSES FROM £45 PER PERSON

HOW DOES IT WORK?

Please select one starter, one main and/or one dessert for your guests to enjoy on your Wedding Day.
If you would prefer a choice menu for your guests, this can be accommodated for an additional fee.
Dietary requirements can be catered for upon request.

STARTERS

Seasonal Soup (v) – served with Warm Ciabatta & Butter

Duck Stack – Plum & Hoisin Infused Shredded Duck on Crisp Wonton Pastries, Spring Onion & Fresh Chive

Chicken Liver Pate – With Caramelised Red Onion Chutney, Toasted Ciabatta, & Celery Sticks

Ham Hock Terrine – served with Apple & Sultana Chutney, Fresh Rocket, & Toasted Ciabatta

Chicken Satay Skewers – served with a Satay Dipping Sauce, Pea Shoots & Toasted Cashew Nuts

Classic Prawn Cocktail – Baby Prawns in a Marie Rose Sauce on Iceberg Lettuce, Black Pepper Crostini (+£2pp)

Thai Style Fishcakes – served with a Pepper, Chilli & Spring Onion Salad, Sweet Chilli Dipping Sauce

Smoked Salmon Roulade – with Lemon & Dill Crème Fraiche, Black Pepper Crostini & Cucumber Ribbon Salad (+£2pp)

Rosemary & Garlic Brie Wedges (v) – Deep Fried Panko Coated Brie Wedges, Served with a Cranberry Salsa & Pea Shoots

Caprese Salad (v & ve) – Vegan Mozzarella, Beef Tomatoes & Basil Leaf, with Garlic Infused Oil, Sea Salt & Cracked Pepper

WEDDING BREAKFAST

MAINS

Chicken Breast – Bone-in Chicken Breast with Fondant Potato, Tender Stem Broccoli & a Smoked Bacon Café au Lait Sauce

Roasted Topside of Beef – Sliced Beef Topside on Top of Crisp Roast Potatoes, Yorkshire Pudding, Root Vegetables & Rich Gravy (+ £3pp)

Braised Lamb Shank – Served with Dauphinoise Potato, Root Vegetables & Minted Lamb Jus (+ £4pp)

Slow Cooked Belly of Pork – Slices of Belly Pork Served with a Champ Mash Potato, Fine Green Beans & Red Wine Gravy Topped With Crisp Crackling

Salmon Teriyaki - Salmon Fillet Marinated in Teriyaki Sauce Served on a Bed of Spinach & Quinoa Salad & Teriyaki Dressing

Cod Fillet – Oven Baked Cod Fillet served with Sautéed New Potatoes, Fine Green Beans and a White Wine Cream Sauce

Mediterranean Vegetable Lasagne (v) – Layers of Vegetables with Rich Tomato Sauce Topped with a White Béchamel Sauce Served with Garlic Focaccia

Mushroom & Truffle Risotto (v) - Slow Cooked Risotto with Wild Mushroom & Mushroom Puree Topped with Rocket, Parmesan & Truffle Oil

Sweet Potato Bake (ve) – with Tomato Sauce, Lentils and Baked with Spinach Served with an Avocado & Hazelnut Salad

Roasted Aubergine (ve) – Served with Pak Choi, Harissa Spiced Ratatouille and Pickled Cucumber

WEDDING BREAKFAST

DESSERT

Tart Au Citron – served with Chantilly Cream, Raspberries & Mint

Sticky Toffee Pudding – served with Vanilla Ice Cream & Toffee Sauce

Double Chocolate Brownie – served with Vanilla Ice Cream & Chocolate Sauce

Strawberry Pavlova - layers of Meringue, Fresh Cream, Strawberries, & Coulis

White Chocolate & Raspberry Ripple Cheesecake – served with Fresh Raspberries & Mint

Raspberry Eton Mess – fresh Meringue Shards with Raspberries, Fruit Coulis & Chantilly Cream

Classic Vanilla Crème Brûlée – served with Homemade Shortbread & Glazed with a Sugar Top (+ £2pp)

Bailey's Panna Cotta – served with Fresh Fruit and a Chocolate Soil

Classic Tiramisu – layers of Lady Fingers Soaked in Coffee Liquor, Cream Cheese & Cocoa, Topped with Chocolate Shard

Selection of Plated English & Continental Cheeses - served with Biscuits, Chutney, Fruit & Celery (+£5pp)

SHARING STYLE

FOR A MORE INFORMAL DINING EXPERIENCE, TRY ADDING SOME
OF OUR SHARING PLATTERS TO YOUR WEDDING DAY MENU.

ANTIPASTI PLATTER – From £8 Per Person

Focaccia, Olives, Sundried Tomatoes, Roasted Peppers, Mediterranean Hummus, Dipping Oils
Add Dry Cured Meats to your Antipasti Platter (+ £4pp)
Add Camembert to your Antipasti Platter (+ £2pp)

THE ROAST – £30 Per Person

Choose from a Joint of Roast Turkey, Pork Loin, Sirloin Beef or Honey Roast Gammon
Served with Sharing Bowls of: Roast Potatoes, Vegetables, Stuffing, Pigs in Blankets, Yorkshire Puddings
Jugs of Gravy and Sauces

AFTERNOON TEA – £35 Per Person

Served on Traditional Tea Stands and Wooden Boards
Finger Sandwiches - Smoked Salmon, Cucumber & Cream Cheese, Egg & Cress, Tuna & Red Onion
Savoury Bites - Quiche, Puff Pastry Tarts, Tomato & Basil Arancini
Sweet Bites - Sweet Pastry Selection, Mini Cakes, Petit Fours
Fruit Scones with Jam, Butter And Cream

SHARING DESSERT PLATTER – £6 Per Person

Platter of Mini Desserts & Petit Fours

SHARING CHEESE BOARDS – £6 Per Person

Selection of English & Continental Cheeses, served with Biscuits, Chutney, Fruit & Celery

LUXURY BARBECUE

FROM £35 PER PERSON

MAINS: CHOOSE 4 FROM SELECTION BELOW

Locally Sourced Gourmet Burgers with Brioche Buns
A Selection of Locally Sourced Flavoured Sausages
Barbecue Chicken Drumsticks
Chicken Tikka Kebabs
Barbecue Spare Ribs
4oz Sirloin Steak Marinated in Garlic and Rosemary
Lemon & Garlic Prawn Skewers
Salmon Teriyaki
Haloumi & Vegetable Skewers
Vegetarian Burgers & Sausages

SALADS: CHOOSE 4 FROM SELECTION BELOW

Red Cabbage Coleslaw
Classic Chunky Coleslaw
Watermelon & Feta Salad
Thai Noodle Salad
Tomato, Basil & Mozzarella Salad
Creamy Potato Salad
Crisp Green Salad
Mixed Bean Salad
Greek Salad
Fried Onion
Corn on the Cob

All served with Seasoned Potato Wedges, Basket of Mixed Breads & Rolls, selection of Sauces & Dips.

Add a selection of Delicious Bite-Sized Desserts for an additional £6 Per Person

For The Younger Ones

PLEASE CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT FROM THE MENU BELOW, ALTERNATIVELY, YOU CAN PROVIDE THE YOUNGER ONES WITH THE SAME MENU AS THE ADULTS FOR HALF PRICE.

WEDDING BREAKFAST

£20 PER PERSON

STARTER

Garlic Bread & Crudités
Melon Medley

MAIN

Chicken Goujons, Chips & Peas
Fish Goujons, Chips & Peas
Sausage, Chips & Beans
Margherita Pizza
Fresh Pasta cooked in Cheese or Tomato Sauce, served with Salad

DESSERT

Chef's Ice Cream Sundae
Warm Chocolate Brownie

FUSSY EATERS?

No Problem! Speak to our team and let us know their preferences.

TIME TO PARTY!

EVENING BUFFET

£20 PER PERSON

CHOOSE ONE SANDWICH TYPE

Selection of Deep Filled Sandwiches on White & Wholemeal Bloomer Bread
Premium Open Sandwiches
Selection of Flavoursome Wraps

CHOOSE FIVE SAVOURY OPTIONS:

Bite Sized Pie Selection
Bite Sized Quiche Selection
Mini Duck Spring Rolls with a Hoi Sin Dip
Vegetable Dim Sum & Gyoza's with Sweet Chilli Dip
Barbecue Chicken Drumsticks
Breaded Chicken Goujons
Mini Indian Delicacies with Mango Chutney
Mini Burger Crostini
Vegetarian Puff Pastry Tarts
Vegan Pastry Selection

CHOOSE THREE SALADS:

Red Cabbage Coleslaw
Classic Chunky Coleslaw
Watermelon & Feta Salad
Thai Noodle Salad
Tomato, Basil & Mozzerella Salad
Creamy Potato Salad
Crisp Green Salad
Mixed Bean Salad
Greek Salad

CHOOSE EITHER SEASONED FRIES OR SEASONED WEDGES

TIME TO PARTY!

LUXURY GRAZING TABLE

£28 PER PERSON

Platter of Premium Open Sandwiches or Wraps
Platter of Dry Cured Meats including Prosciutto, Pastrami, Salamis & Chorizo
Array of Antipasti from Olives, Sundried Tomatoes, Roasted Peppers, Gherkins
Lemon & Thyme Marinated Chicken, Cucumber Tzatziki
Smoked Salmon
Chicken Liver Parfait
Caramelised Red Onion & Goats Cheese Tart
Focaccia, Pittas, Mediterranean Hummus & Dipping Oils
Selection of Cheeses from Brie, Mature Cheddars, Smoked Cheeses & Stilton all served with Crackers & Chutneys
Seasonal Fruits
Selection of Freshly Prepared Salads

CHEF'S CARVING STATION

£22.50 Per Person for one joint of meat
£25 Per Person for two joints of meat

Pork Loin with Crackling, Apple Sauce & Stuffing
Sirloin Beef With Horseradish & Yorkshire Pudding
Honey Roast Ham with English Mustard & Stuffing
Roast Turkey with Cranberry & Pigs In Blankets

Accompaniments:
Brioche Buns
Seasoned Wedges
Selection of Freshly Prepared Salads
Gravy

EVENING BARBECUE

£20 Per Person

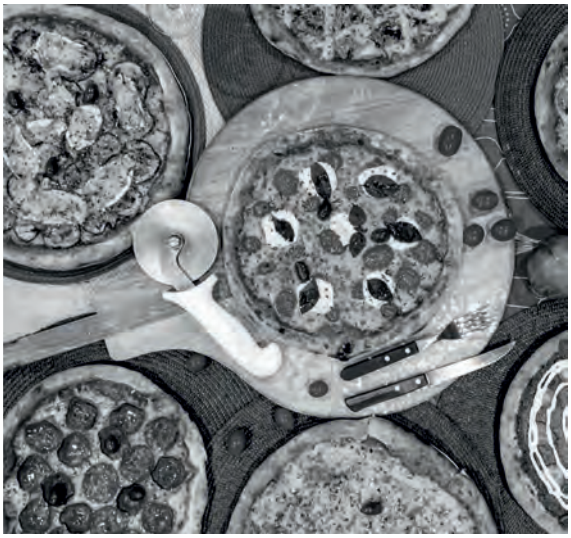
Locally sourced Gourmet Burgers
Locally sourced Pork Sausages
Vegetable Kebabs
Seasoned Potato Wedges
Fried Onions
Classic Chunky Coleslaw
Crisp Green Salad
Brioche Buns
Kos Lettuce
Beef Tomatoes
Cheddar Cheese

Time to Party!

PIZZA STATION
£15 Per Person

Choose Three Flavours:
Margherita
Goats Cheese & Red Onion
Calabrese – Pepperoni & Spicy Sausage
Chicken & Parma Ham
Shredded Duck, Spring Onion & Hoisin Sauce
BBQ Pulled Pork & Sweetcorn

Served with Seasoned Wedges &
Garlic Bread





MUNCHIES
£12 Per Person

Choose One Option:
Sausage Baps
Bacon Baps
Fish Finger Sandwiches all
Served with Chips
Fish & Chip Cones
with Tartare Sauce

Booking Information

Only the digital format of this brochure, obtained through a direct online enquiry, will offer guaranteed prices for a period of up to two months from the time of initial contact. Thereafter, Room One @ Hartford Golf Club reserves the right to change the offering and prices without notice. Any booking made after the two month period will be subject to the new changes.

We strongly advise that you obtain wedding insurance for your special day to ensure that you are covered for all eventualities.

Our experienced wedding and event managers are on hand throughout your planning journey to ensure the seamless running of your day by helping to recommend suppliers as and when required, managing the logistics of your chosen suppliers, helping you to create the perfect menu and schedule for the day, and on hand during your celebrations for you and your guests. Please note that although we will be able to assist in your journey, all liability for external suppliers and items lies with you.

Important - please ensure you inform our team of any special dietary requirements or allergies that any of your wedding party may have. These can be catered for provided we have advanced notice.

Please note, it is the responsibility of the couple to book the Registrar or Church, and to provide all relevant paperwork needed for the ceremony to take place.

HOW TO SECURE YOUR WEDDING WITH ROOM ONE @ HARTFORD GOLF CLUB

Contact our team to check availability and place your chosen date on hold with us for up to 7 days
Contact your local Registrar or Church to confirm your ceremony time (if applicable)
Confirm with our team that you wish to proceed, settle the non-refundable booking fee & sign your contract.

CONGRATULATIONS - YOU'RE BOOKED!

NON-REFUNDABLE BOOKING FEE:
MON-THUR £750 FRI-SUN (& BH) £1,000

All our prices include VAT

ONE LOVE - ONE ROOM

ROOM ONE



ROOM ONE
HARTFORD GOLF CLUB

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PICTURE CREDITS
We are grateful to our partner photographers for supplying the beautiful photography featured in this brochure.
ICON PHOTOGRAPHY at icon-studio.co.uk LOUISE JACOB at louisejacob.co.uk

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