

Weddings at St Julians Club

available from November 2020 to March 2021

In this extraordinary time, we know that many couples have been disappointed that they have not been able to host the wedding that they had hoped for due to Covid restrictions. We firmly believe that you can still enjoy a fantastic day with your closest family and friends and have a wonderful, intimate occasion to be remembered in our beautiful setting. We are delighted to offer you the opportunity to have your winter wedding at St Julians Club with this inclusive package for 15 guests.

Our unparalleled setting with breath-taking views create an exceptional backdrop for your wedding which will be held in our elegant Georgian rooms and Victorian conservatory. We believe that every wedding should be designed around the couple, and as a private family run business we take a personal interest every detail of your wedding.

For weddings ceremonies in 2020 a last-minute ceremony booking may not be possible. If your ceremony is already booked at another venue or church you may be able to transfer the booking to St Julians. We can book your ceremony at St Julians for ceremonies in January, February and March 2021.

Bespoke Wedding Package

Exclusive use of our three function rooms *the Gallery, Lounge and Conservatory*

Private use of the flagstone terrace & terrace lawn

Use of the members' garden for photos

Private wedding ceremony in the Gallery *if required*

A 'socially distanced' banqueting table for fifteen guests in the Lounge

Post ceremony reception drinks in the Conservatory

Three course fine dining menu with barista coffee & chocolate truffles

Wines served throughout the meal

Celebratory glass of sparkling wine with the speeches and toast

White iced two tiered 'naked' wedding cake *ideal for you to decorate with flowers to match your theme*

Your choice of either a daytime or evening wedding

Daytime wedding from 12noon to 6pm or Evening wedding from 4pm to 10pm

£2500 inclusive for 15 guests including the bride and groom

including VAT

Please note that your fees to the Kent ceremony team are not included in the price



Post ceremony drinks

All drinks are served to your guests discreetly and efficiently by our waiting staff in the Conservatory and on the terrace if weather allows.

Choose from

Classic Reception

Charles de Fère Blanc de Blancs Brut NV 12% sparkling wine

Elderflower & pomegranate pressé

or

Cocktail Reception

Choose one or two cocktails plus an alcohol-free cocktail to serve

Kir Royale *Sparkling wine with crème du cassis*

Elderflower Collins *Bombay sapphire, St Germain, lemon, soda & cucumber ribbon*

Raspberry Dream *Greensand Ridge raspberry eau du vie, framboise, fresh raspberry & tonic*

Aperol Spritz *Aperol, prosecco & soda with a slice of orange*

Americano *Campari, sweet vermouth, soda & orange twist*

Bramble Spritz *Gin, crème du mure, lemon, soda & fresh blackberries*

Poinsettia *Sparkling wine, cranberry, orange liqueur & orange twist*

Espresso Martini *Espresso, vodka & coffee liqueur*

Cosmopolitan *Vodka, cranberry, orange liqueur & orange twist*

Alcohol-free

Elderflower Orchard *Elderflower cordial, cucumber ribbon, fresh mint & soda*

Tropical Fruit Punch *Grapefruit, pineapple & orange juice with grenadine & soda*

Ginger Mule *Ginger beer, fresh lime, soda & fresh mint*

Wines

Choose one red and one white wine to serve with your meal.

White Wines

Central Monte Sauvignon Blanc 2018 13% Valle Central, Chile

Principato Pinot Grigio 2018 12% Pavia, Lombardy, Italy

Franschoek Cellar Chenin Blanc 2018 13% Cape Town South Africa

Red Wines

Les Terres Cortal Merlot 2018 12.5% Languedoc, France

Vega Del Rayo Rioja Tempranillo 2017 13% Rioja, Spain

Casa Silva Cabernet Sauvignon Merlot 2018 13% Colchagua Valley, Chile



Dining

Your guests' enjoyment of their meal is fundamental to the success of your event and with that in mind our team of chefs will create an unforgettable fine dining experience for your wedding breakfast. We use seasonal local and often home grown produce in our dishes so accompaniments may be amended to reflect this. Your three-course meal will be followed with a choice of barista coffee or selection of teas with chocolate truffles.

Choose from:

- three starters, main courses and desserts with guests choosing on the day *including a vegetarian option*
- three starters, main courses and desserts with a pre order menu organised and compiled before the wedding *including a vegetarian option*
- the same menu for all of your guests *plus a vegetarian option*

Special dietary requirements will be catered for separately. We can provide a list of ingredients for any dish upon request.

Starters

Caramelised shallot & tarragon tatin drizzled walnut, orange & dill dressing with watercress salad (v)

Warm breaded crostin goat's cheese with beetroot mousse & caper herb oil (v)

Butternut squash, spinach, & mascarpone ravioli with warm tarragon butter & flaked parmesan (v)

Wild mushrooms sautéed with shallots, roasted garlic & thyme on grilled herb polenta wedges (vg)

Air dried English ham with whipped goats cheese, garlic croutons & rocket salad

Chicken liver, foie gras & brandy parfait with caramelised red onions, mixed leaves & toasted bread

Gin, mustard & juniper cured gravadlax, warm potato farl, capers, marinated cucumber & herb salad

Main courses

Confit duck leg with braised peas, baby gem lettuce, smoked pancetta & thyme with potato puree

Pancetta wrapped ballotine of chicken with free range pork, lemon thyme & smoked garlic farce, white wine chicken jus, chateau potatoes & wilted greens

Honey glazed slow roasted English pork belly with crisp crackling, apple puree & Kentish cider jus, greens & buttery chateau potatoes

Confit feather blade of Hereford beef with horseradish mash, red wine jus, sautéed shallots & roasted baby parsnips

Moroccan spiced aubergine schnitzel with lentil, tomato, raisin & almond tagine, tahini yogurt & fresh pomegranate (v)

Roulade of fresh salmon with lemon sole & prawn mousseline white wine, cream & dill sauce, tian of crushed new potatoes & green bean parcel

Roast quail farcie with lardo, foie gras & hazelnuts, green bean, red chicory & shallot salad with truffle dressing served with sautéed herb potatoes

Roasted butternut squash, spinach & roasted hazelnut pithivier, blue cheese sauce, baby leeks & carrots (v)

Crispy slow cooked confit shoulder of lamb with port & redcurrant jus, parsnip crisps, leek wrapped green bean parcels & dauphinoise potatoes



Desserts

Caramelised passion fruit tart with lemon curd, Italian meringue & mango coulis

Baked Madagascan vanilla cheesecake with fresh raspberries, caramelised white chocolate & framboise chantilly

Choux bun craquelin with hazelnut praline cream, salted caramel & dark Belgian chocolate glaze

Warm dark Belgian chocolate fondant with white chocolate & stem ginger ice cream

Warm pear tarte tatin with poire william chantilly cream & anise syrup

Caramelised white chocolate mousse with pistachio genoise, rhubarb compote & cinnamon crumble

Clementine posset with kumquat compote, orange liqueur cream & pistachio tuile

Chilled millionaire caramel chocolate tart with hazelnut crust & malted barley ice cream

Melange du Pommes - Granny smith sorbet with brandy snap, apple crumble tart with Greensand Ridge apple brandy reduction, panna cotta with apple puree & ginger crumb

Children

Starters

Melon with fresh strawberries

Garlic & mozzarella pizza bread

Crudités with flat bread & houmous

Main courses

Chicken fillets with gravy, homemade chips & broccoli

Roasted sausages with chips & baked beans

Handmade buffalo mozzarella & fresh basil pizza (v)

Desserts

Warm chocolate brownie with ice cream

Vanilla ice cream with fresh strawberries & chocolate sauce



Entertainment

We are happy to use our SONOS speakers to amplify the songs for your ceremony and during the welcome drinks and meal (*within current restrictions*).

Playlists can be compiled and played through this system from your smartphone and we are happy to help you source the songs to play during your ceremony.

Wedding cake

Included in the package, our chef can bake a two tier 'naked' cake for you, either a traditional victoria sponge or chocolate genoise either lightly iced or completely un-iced. We would recommend that you ask your florist to provide flowers to decorate the cake, which can be displayed on the grand Steinway on one of our silver cake stands. We suggest you cut the cake after the speeches, and we will serve a small piece with the coffee, or we can cut it and serve it to the guests to take home. We always save a piece for our couple to take!

Flowers

Flowers have the power to transform the look and feel of your wedding day, and we can offer assistance on finding the right local florist to suit your needs.



St Julians Club



Timelines

Daytime wedding from 12noon to 6pm

12:30pm Groom & guests arrive, and we will serve a pre-ceremony drink of elderflower pressé in the Conservatory. The groom will mingle with your guests and also have an interview with the registrar

12:45pm Bride arrives and has an interview with registrar

1pm Ceremony in the Gallery

1:15pm Celebratory drinks in the Conservatory with photos

2pm Sit for the three course wedding breakfast *we will announce the bridal couple to the room*

4pm Speeches with sparkling wine toast

4:30pm Cut the cake

4:45pm Serve cake with coffee or tea and truffles

6pm finish

Evening wedding from 4pm to 10pm

4:30pm Groom & guests arrive, and we will serve a pre-ceremony drink of elderflower pressé in the Conservatory. The groom will mingle with your guests and also have an interview with the registrar

4:45pm Bride arrives and has an interview with registrar

5pm Ceremony in the Gallery

5:15pm Celebratory drinks in the Conservatory with photos

6pm Sit for the three course wedding breakfast *we will announce the bridal couple to the room*

8pm Speeches with sparkling wine toast

8:30pm Cut the cake

8:45pm Serve cake with coffee or tea and truffles

10pm finish

