



The Great
Doddington Club



WEDDING
SERVICE PACKAGE

2026 Edition



The Great Doddington Club

WEDDING

PACKAGES

From £5000

THE CLASSIC PACKAGE

- Room Hire for Ceremony & Reception
- Master of Ceremonies
- Use of music system for Ceremony music
- Chair Covers
- Table cloths
- Arrival drinks
- Private staffed bar
- 3 course wedding breakfast
- Glass of prosecco for toasts
- Resident DJ
- Cold evening buffet
- Free membership for 1 year

THE COMPLETE PACKAGE

- Room Hire for Ceremony & Reception
- Master of Ceremonies
- Use of music system for Ceremony music
- Chair covers and Sashes
- Table Cloths
- Arrival drinks
- Canapés
- Private staffed bar
- 3 course wedding breakfast
- 1/2 Bottle of wine per person
- Glass of prosecco for toasts
- Use of cake stand and knife
- Resident DJ
- Cold evening buffet
- Evening hot food option
- Free membership for 1 year

All packages are based off of a minimum of 30 guests

Maximum of 60 guests for wedding ceremony only

Maximum of 180 guests for evening reception



The Great Doddington Club

WEDDING

DRY HIRE

From £2000

What's Included?

Room Hire of our main room for the ceremony including tables and chairs for up to 60 day guests.

Room Hire of our main room for the wedding breakfast including tables and chairs for up to 60 day guests.

Room Hire of our main room for the reception and including tables and chairs for up to 180 evening guests.

Access to the stage perfect for your evening entertainment

Free parking for all of your guests

Staffed bar with a wide variety of beers, wines and spirits

Access to our music system for ceremony music

A reduced corkage rate will be added for any alcohol for guest tables

Please enquire for more information on hiring our venue

You can also book any of our added extras to complete your day



The Great Doddington Club

WEDDING

RECEPTION

From £400

What's Included?

Room Hire of our main room for the wedding breakfast including tables and chairs for up to 60 day guests.

Room Hire of our main room for the reception including tables and chairs for up to 180 evening guests.

Access to the stage perfect for your evening entertainment

Free parking for all of your guests

Staffed bar with a wide variety of beers, wines and spirits

A reduced corkage rate will be added for any alcohol for guest tables

Please enquire for more information on hiring our venue

You can also book any of our added extras to complete your day



The Great Doddington Club

CIVIL CEREMONY

Take the first steps
towards married life
together
Four steps to book a
Civil Ceremony

Step 1

Contact the General Manager at The Great Doddington Club to check availability and view the licensed room.

Step 2

Select your date and make a provisional booking with the venue.

Step 3

Contact the Registrar to ensure that they are available to marry you on the date and time you require.

Step 4

Confirm the booking with the venue by paying your deposit and returning a signed copy of your contract.

To contact the Registrar, please visit the Northampton County Council website:

www.northamptonshire.gov.uk

Fees payable to the Registry Office in order to conduct the ceremony.

The Registry Office will be able to provide you with further information in regards to fees and processes. No drinks or food can be served in the same room that the ceremony is to take place in, up to one hour prior or during the ceremony.



The Great Doddington Club

WEDDING

PACKAGE INFORMATION

All packages are based off of a minimum of 30 guests

Maximum of 60 guests for wedding ceremony only

Maximum of 180 guests for evening reception

Capacity

Ceremony & wedding

breakfast up to 60 guests

Evening Reception up to

180

Master of Ceremonies

A professional master of ceremonies to manage all aspects of your big day ensuring seamless execution, guiding the celebrant, family and guests through their roles

Registrar

If you are planning your civil ceremony with us, you will need to book your registrar directly

Room Hire

Our large function room looking out onto the beautiful Nene valley view will be organised with up to 60 chairs for your ceremony. This room will then be changed to suit a wedding breakfast and evening reception. Our large stage is perfect for evening entertainment.

Table Plan

We ask you to provide 2 copies of your table plan. 1 will be displayed to your guests so they can find their correct seat and 1 will be used for our staff to help your guests and also provide any dietary requests to the catering team

Additional Guests

Please contact your wedding coordinator for additional guest prices

Menus

All menus are sample menus and finalisation will take place 4 months prior. Any dietary requirements must be finalised at this point

Wedding Breakfast

Our dedicated caterers will provide 3 stunning courses for your guests to enjoy who you will have communication with to ensure your needs are met



Insurance

Any external suppliers or companies must provide public liability certificates and PAT certificates

Favours

These are special to all the guests and we advise bringing them 1 day prior for us to put out on the tables ready for your wedding breakfast. We ask that no alcohol is supplied as favours.

Car Park

We have 3 car parks which are complimentary offering up to 60 car spaces

Suppliers

We have a number of suppliers you are able to contact for various elements of your wedding

Gifts and Cards

We recommend that you volunteer a guest or family member to take responsibility for these on the day

Collection

All wedding items must be collected 24 hours after your wedding, any valuables left will be at your own risk we advise these are taken on the day by you or your guests

Confetti

Confetti must be biodegradable

Smoking

Smoking is permitted outside the building in designated area. Smoking or vaping is not permitted inside the building

Candles

Candles are not permitted at the venue

Early Access

This can be arranged for your ceremony, as supplement may be applicable

Deliveries

We will arrange a time with you leading up to the days of your wedding for suppliers to deliver their items. We advise that cakes, balloons, flowers to be delivered the day of the wedding.

Bar

Our 2 bars are stocked with a variety of beers, ales, spirits and wines
Last orders are called at 23:45 and the bar will close at midnight

Extras

Please enquire for any additional extras you may want, we have lots of options to make your wedding day extra special!



The Great Doddington Club

THE CLASSIC PACKAGE

PRICES

	Mon-Wed	Thursday	Friday	Saturday	Sunday
January/February	£4715	£4815	£5015	£5515	£5015
March/November	£4815	£4915	£5115	£5615	£5115
October/December	£4915	£5015	£5215	£5715	£5215
April/May/June/ September	£5115	£5215	£5415	£5915	£5415
July/August	£5315	£5415	£5615	£6115	£5615

All packages are based off of a minimum of 30 guests

Maximum of 60 guests for wedding ceremony only

Maximum of 180 guests for evening reception



The Great Doddington Club

THE COMPLETE PACKAGE

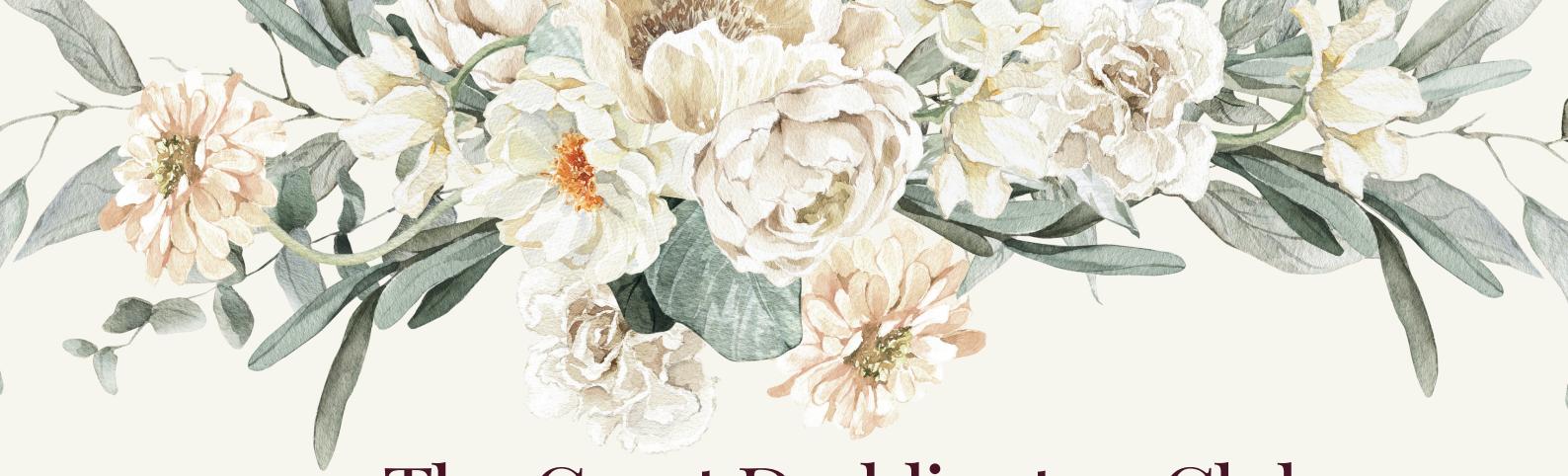
PRICES

	Mon-Wed	Thursday	Friday	Saturday	Sunday
January/February	£5654	£5754	£5954	£6454	£5954
March/November	£5754	£5854	£6054	£6554	£6054
October/December	£5854	£5954	£6154	£6654	£6154
April/May/June/ September	£6054	£6154	£6354	£6854	£6354
July/August	£6254	£6354	£6554	£7054	£6554

All packages are based off of a minimum of 30 guests

Maximum of 60 guests for wedding ceremony only

Maximum of 180 guests for evening reception



The Great Doddington Club

SET MENU

STARTERS

By Cornwell's Catering

Freshly made soup of the season

Brixworth pate with Melba toast

Trio of melon with raspberry coulis

Smoked salmon and prawns with horseradish cream baby leaves
and lime vinaigrette

Mini chicken Caesar salad

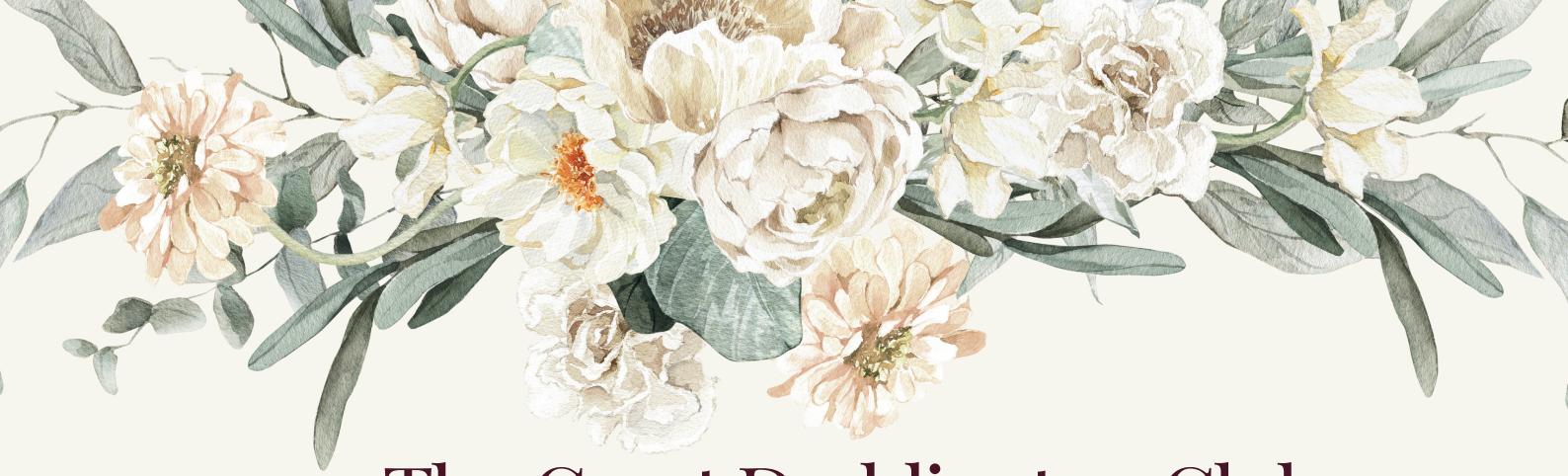
Plum tomato and mozzarella with rocket and pesto dressing

Caramelised red onion and goat's cheese tartlet

Prawn cocktail with avocado

Select one choice plus vegetarian option for the main course.

We can offer two choices for starter and dessert if you can give us numbers for
each choice in advance



The Great Doddington Club

SET MENU

MAINS

By Cornwell's Catering

Slow roasted leg of lamb with fresh mint sauce

Roast beef with Yorkshire pudding and horseradish

Braised beef in a shallot and red wine sauce

Breast of chicken wrapped in Parma ham, stuffed with herbed cream cheese filling and roast tomatoes

Chicken supreme with mushroom and leek in a white wine sauce

Roast fillet of salmon with salsa verde

VEGETARIAN MAINS

Spinach and ricotta cannelloni

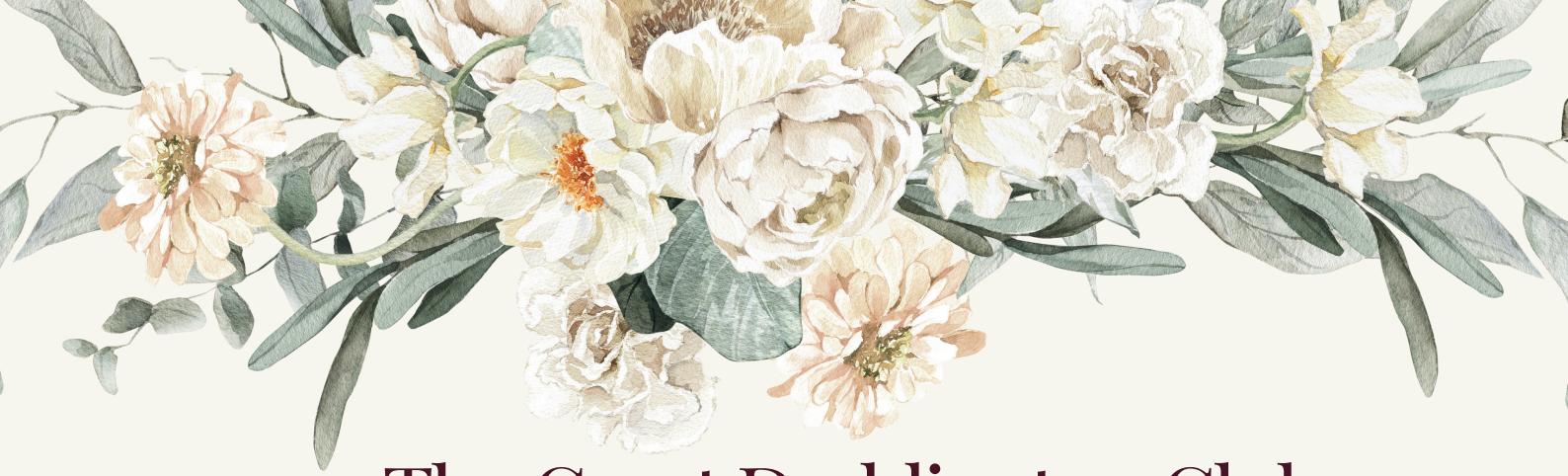
Vegetable Provencal

Halloumi stuffed peppers

Vegetarian Thai Curry

Served with either roast, mashed or minted new potatoes and medley of seasonal vegetables

Select one choice plus vegetarian option for the main course. We can offer two choices for starter and dessert if you can give us numbers for each choice in advance



The Great Doddington Club

SET MENU

DESSERTS

By Cornwell's Catering

Baked New York Cheesecake with strawberry coulis

Fresh fruit Pavlova with summer fruits

Lemon roulade

Apple and almond cake
Served warm with Chantilly cream

Apple crumble
Served warm with custard or cream

Cornwell's chocolate brownies (gluten-free)
Served warm with vanilla cream

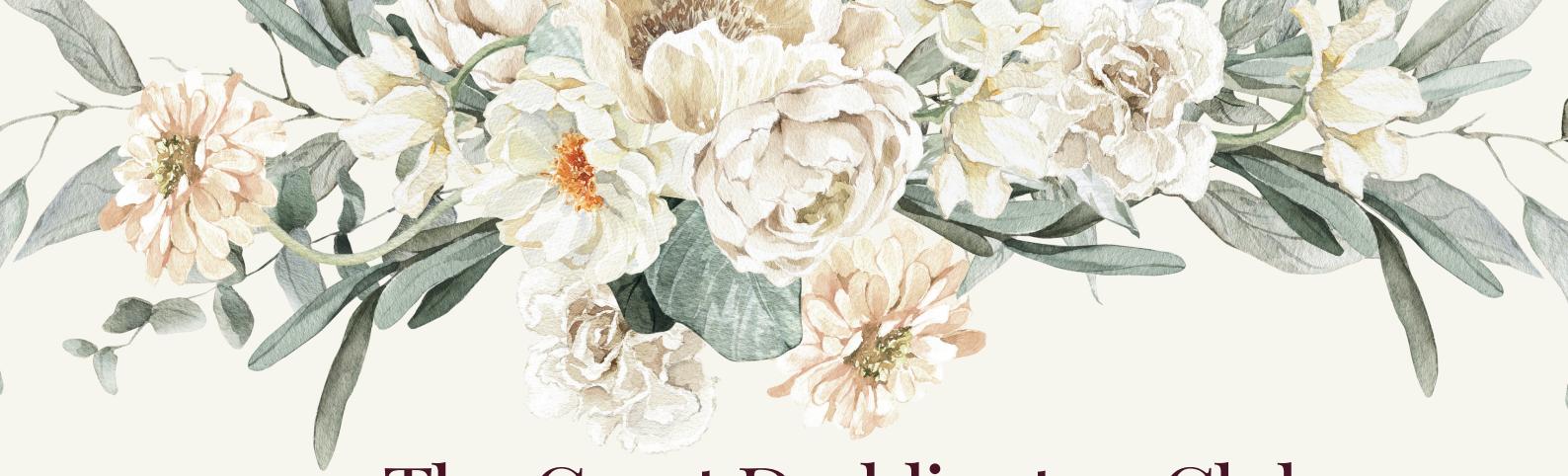
Homemade scones with strawberry and blackberry jams and fresh cream

Profiteroles with Lindt chocolate sauce

Chocolate torte served with warm Lindt chocolate sauce

Select one choice plus vegetarian option for the main course.

We can offer two choices for starter and dessert if you can give us numbers for
each choice in advance



The Great Doddington Club CANAPES

By Cornwell's Catering

Choose 5 canapés

Meat

Lime and coriander marinated chicken skewers

Chicken satay skewers

Brixworth pate on pumpernickel bread

Asparagus tips wrapped in Serrano ham with lemon aioli dip

Cocktail sausages with honey and mustard glaze

Fish

Smoked salmon on rye bread with dill crème fraiche

Cod goujons with tartare sauce

Croutes with cream cheese, sun blushed tomato & king prawn

Vegetarian

Selection of mini vegetarian quiche

Cocktail blinis with a range of toppings
(Guacamole, houmous tzatziki etc.)

Tomato, feta and basil brochettes

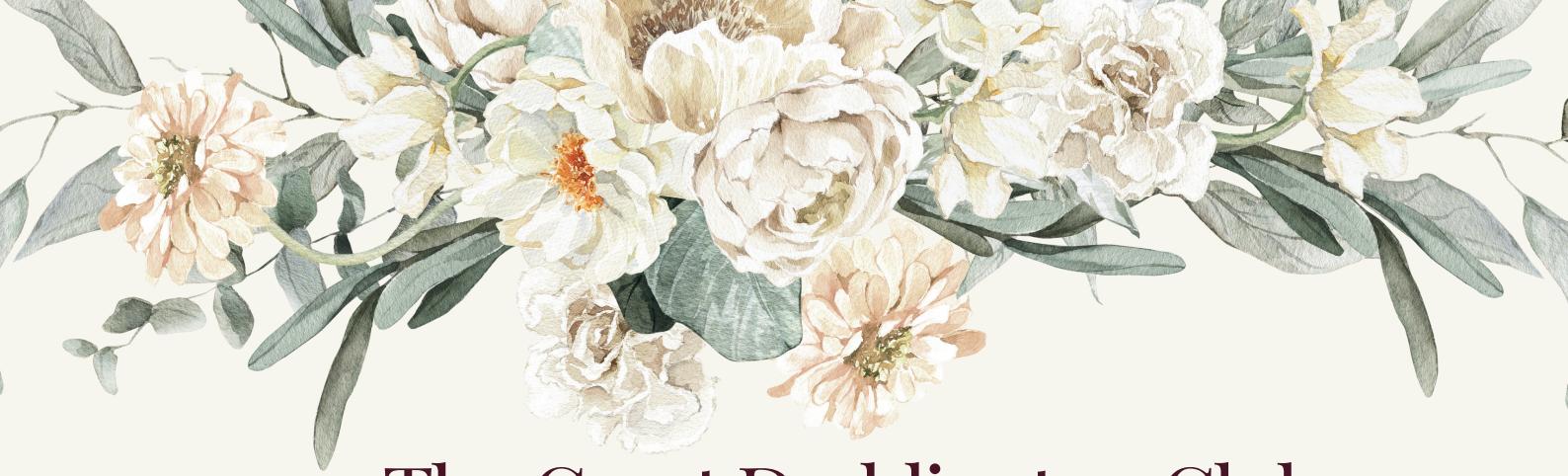
Sweet

Cornwell's mini chocolate brownies

Fresh strawberries/ cherries dipped in milk, dark and white chocolate

Mini meringues with whipped cream and summer fruits

Mini scones with jam and fresh cream



The Great Doddington Club EVENING HOT OPTIONS By Cornwell's Catering

BBQ Menu

Cumberland or pork sausages

$\frac{1}{4}$ pound beef burgers (100% beef)

Vegetarian bean burgers

Served with sautéed onions, fresh bread rolls & selection of sauces

Jacket potatoes

Served with selection of fillings:

Cheese

Coleslaw

Tuna mayonnaise

Chilli

Fresh garden salad

Curry with rice

Selection of authentic curries

Including vegetarian option

Pizza slices

Selection of freshly prepared pizzas

Salad bowl

Chilli with rice or jacket potato

Includes vegetarian option and Salad bowl

Bacon butties and Sausage baps

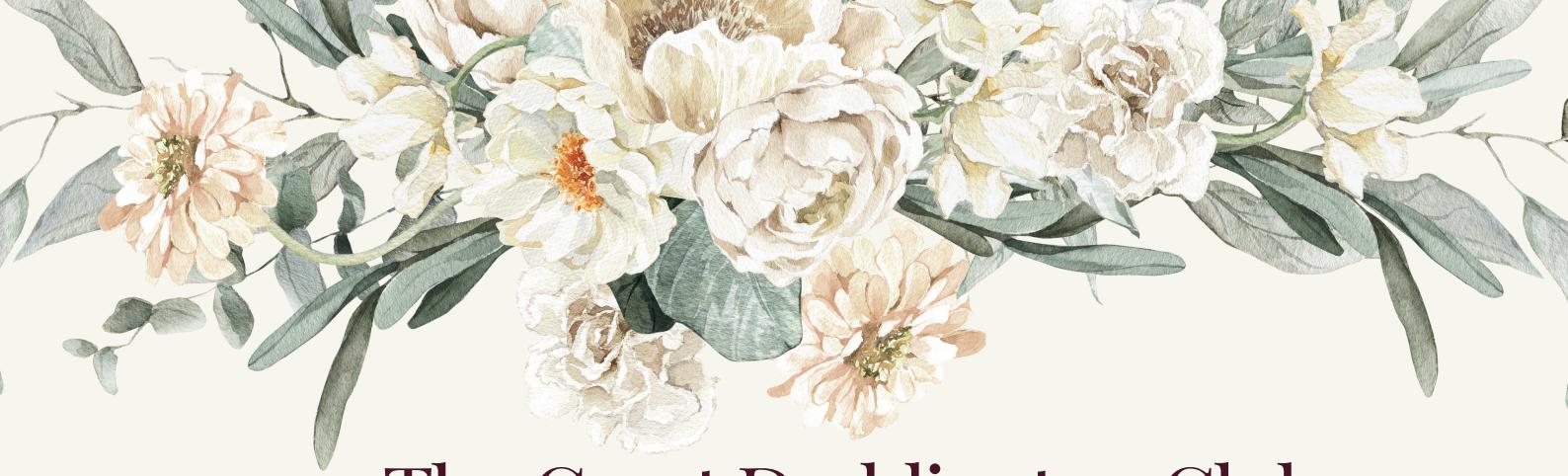
Includes vegetarian options

Salad bowls

New potato salad

Coleslaw

Fresh garden salad



The Great Doddington Club

EVENING COLD OPTIONS

By LTN Catering

THE CLASSIC PACKAGE

A Variety of Homemade Sandwiches and Wraps

Crunchy Vegetable Crudités with Dips & Hummus

Baked Sausage Rolls and Cheese and Onion Rolls

A Selection of Quiche (Meat and Vegetarian Options)

Bowls of crisps

THE COMPLETE PACKAGE

A Selection of Finger Sandwiches Cream Cheese, Cheese & Pickle, Ham & Mustard, Egg & Cress

A Variety of Plain and Fruit Scones

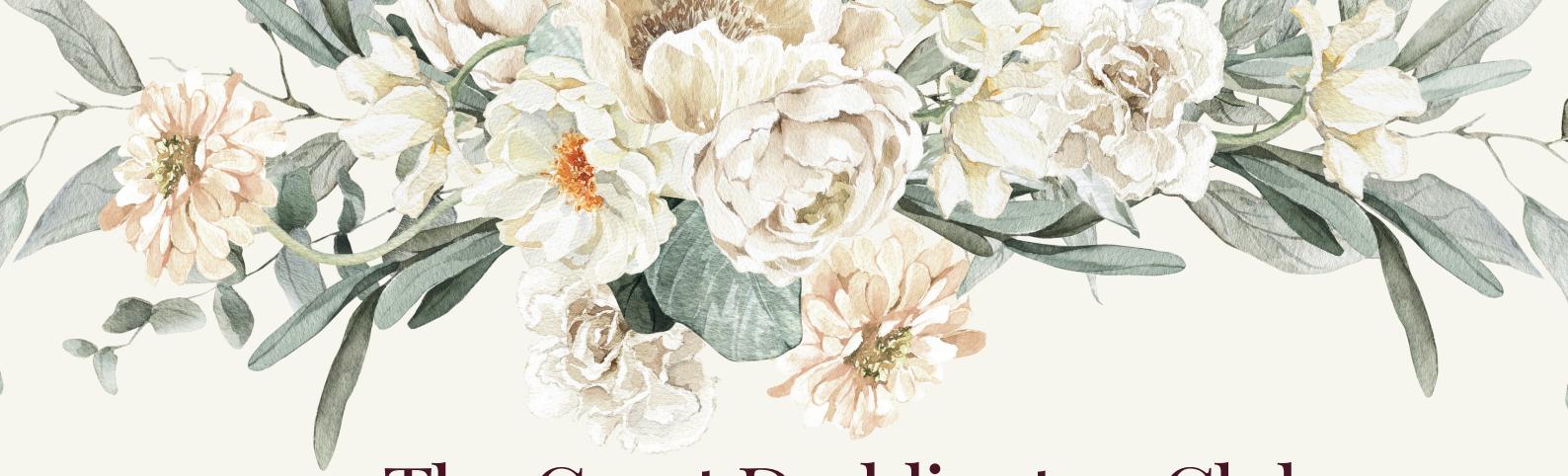
Pots of Fresh Clotted Cream

Locally Sourced Homemade and Foraged Jams from Northamptonshire

A Variety of Mini Cakes & Macaroons

Grazing Table Style available on request - prices may differ

Additional options available on request



The Great Doddington Club

THE BAR

Draught

Carlsberg
San Miguel
Madri
Aspalls
Guinness
Thatchers Fusion
Hawkstone IPA
Hobgoblin Session IPA

Draught Ale

Deuchars
Timothy Taylor Landlord

Bottles

Newcastle Brown
Peroni
Corona Extra
Budweiser
Crabbies
Bulmers
Old Mout Ciders
Smirnoff Ice
WKD Blue

Spirits

Smirnoff Vodka
AU Vodka Strawberry
AU Vodka Raspberry
AU Vodka Bubblegum
Captain Morgan spice
Captain Morgan Dark
Bacardi
Malibu
Archers
Jack Daniels
Bells
Jamesons
Southern Comfort
The Famous Grouse
Courvoisier
Cointreau
Martini Rosso
Martini Extra Dry
Pernod
Campari
Port
Disaronno
Tia Maria
Baileys
Chambord

Wines

White
Vinho Verde
Dry River Pinot
Tierra Del Rey Sauvignon
I Heart Pinot
I Heart Sauvignon
Red
Finca Vista Malbec
I Heart Merlot
Rose
I Heart rose
Bear and Star White zinfandel

Sparkling

G&G Prosecco
I heart prosecco

Shots

Baby Guinness
Baby Velvet
Jagerbomb
French Kiss
Lady Guinness
Sourz
Sambuca
Tequila
Tequila Rose

Gin

Whitley Neil Blood Orange
Whitley Neil Blackberry
Whitley Neil Raspberry
Whitley Neil Pineapple
Whitley Neil Black Cherry
Whitley Neil Parma Violet
Whitley Neil Rhubarb and
Ginger
Gordons
Gordons Pink
Tanqueray

Non Alcoholic

Becks Blue
San Miguel 0%
Corona 0%
Guinness 0%
Ghost Ship 0.5%
Alcohol Free Kopparberg
Strawberry and Lime
Gordons 0%
Gordons Pink 0%
Whitley Neil Rhubarb and
Ginger 0%
Tanqueray 0%

Food options are priced as follows:

3 course wedding breakfast for 30-45 people £42 per head

3 course wedding breakfast for 45-60 people £35 per head

Canapés (5 canapés from options shown) £12 per head

Hot evening buffet - please see attached pricing document for each option.

Cold evening buffet classic package option: £10 per head

Cold evening buffet the complete package option: £12 per head