EXPERIENCES THAT YOU WILL REMEMBER FOR THE REST OF YOUR LIVES

Planning a wedding is a huge challenge that demands commitment and expertise. It’s the biggest day of your life, so it has to be perfect. There’s so much to do that it all seems miles away and, in the meantime, you just want to bask in the glow of romance and anticipation.

You might want to talk to us about what we can offer. We promise a wedding experience that will exceed your hopes, dreams and aspirations. We’re not just a fabulous venue - we guarantee to go the ‘extra mile’ to make memories that you’ll treasure for the rest of your life.

The Rayleigh Club is one of the leading wedding resorts in the South East. We’re nestled in over three hundred acres of stunning English parkland, which was once a royal chase where kings and queens hunted and romanced and which, today, is a unique location for any wedding or reception.

“To us, nothing is impossible. We’ve designed The Rayleigh Club for weddings and parties.”

Our team of attentive, dedicated wedding planners will work closely with you to help your day happen exactly the way you want it. So choose how you use them: either to provide support or to manage the thousand little things that will make your wedding fabulous. Whether they are involved in every part of your plans or just there to help when you need them, they will be with you every step of the way.

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Our purpose-built wedding suite is designed so that brides can prepare in comfort. There is plenty of room for your bridesmaids and family too – and our wedding team is always ready to help you look breathtaking on your special day.

Each of our four reception rooms is contemporary and chic. All are decorated simply and elegantly to give you the opportunity to dress your room as you wish. We are able to accommodate, with ease, gatherings of up to four hundred guests in our biggest reception suite and smaller parties in our three other rooms. Perfect for whatever you want your day to be.

Each room can host a sit-down meal or buffet dinner and is equipped with a generous bar and excellent entertainment facilities. Outside, there are spacious terraces adjoining the reception rooms that are perfect for laughter and conversation. We pride ourselves on the quality of our food, all of which is sourced regionally, and on the skill of our kitchen staff, led by head chef Ryan Adams, who brings his flair and expertise to the table when choosing a menu. And you will have the freedom to choose the right wines from our well-stocked cellar.

Getting to The Rayleigh Club is easy. It is just off the A127, just long from the A13, and a short drive from the M25 and guests who come by car will find plenty of parking spaces. Our facilities and standards of service are the finest in the area and our warm, friendly staff also set us apart. They look forward to helping you, from the first step on your journey to the altar to the moment you leave for your honeymoon. All of us promise to make your day one that you deserve and one that both of you will treasure for the rest of your lives.
Couples fall in love with The Ruby Room and it is often the place that they choose to commit to each other. It has charmed countless couples for decades. Sunlight floods in during the day and in the evening, candles and flowers set a romantic scene. Up to 70 loved ones can gather in The Ruby Room to witness loving couples exchange vows and rings. It’s not just a heavenly place to marry, it’s perfect for other small gatherings too and you’ll treasure its intimacy.

Our largest reception room comfortably seats two hundred guests or easily accommodates four hundred for an evening buffet, making it ideal for big wedding breakfasts and grand parties. Despite its generous size, The Crystal Hall offers an instant welcome. The finest food and service arrives courtesy of The Crystal Hall’s dedicated staff, and its kitchen and large bar. It’s stunningly decorated and equipped with excellent lighting, a discreet stage and sound system as well as a tempting hardwood dance floor.

For intimate receptions or evening affairs, The Willow Room is the perfect place. There’s room to seat up to ninety d fine diners or to serve one hundred and twenty guests at our superb buffet. The room’s big windows look out onto a lovely willow tree by a small lake. Stroll out onto the roomy terrace which leads to our grounds and a wonderful backdrop for beautiful wedding photographs.

Ideal for smaller receptions and intimate events, The Lounge is the heart of The Rayleigh Club. It generously accommodates up to one hundred guests. It has a large bar and is often used along with the adjacent Willow Room. The Lounge’s terrace overlooks some of England’s most beautiful countryside and in summer, huge glass windows open onto a spacious terrace while letting in acres of light throughout the winter.

Our Wedding Suites

The Ruby Room
The Crystal Hall
The Willow Room
The Lounge
MENU ONE

STARTER
Carrot and Coconut Soup
A delicious blend of carrot and coconut with a delicate hint of Thai spice, served with freshly baked bread
Or
Pate
Fresh homemade chicken liver Pate Maison, served with a delicious homemade grape and balsamic jam, served on toasted butter brioche

MAIN COURSE
Roast Pork
Succulent hand reared roast pork with baked baby apple, complimented by mustard cider gravy and served with fondant potato, French beans and baton carrots
Or
Chicken Breast
Seared corn fed breast of chicken with a delicious wild mushroom and Sauvignon Blanc sauce, served with fondant potato, French beans and baton carrots

DESSERT
Lemon Tart
This Sicilian favourite served with crème fraîche and a lime twist
Or
Bailey’s Torte
A delicious torte served with a rich chocolate sauce

TO FINISH
Tea or coffee and petit four chocolates
MENU TWO

STARTER
Parsnip and Apple Soup
A mouth watering blend of parsnip and apple garnished with homemade parsnip crisps and served with crusty fresh bread
Or
Caesar salad
The classic salad of Cos leaves, anchovies, crispy bacon, charred fresh chicken and shavings of parmesan, served with toasted focaccia bread croutons

MAIN COURSE
Steak
Thick braised aged tender steak with button mushrooms and baby onions, complimented by a red wine and pancetta gravy, served with roasted vegetables of the season and fondant potato
Or
Chicken
Corn fed free range chicken poached in a rich stock with a delicious tarragon, white wine and cream chive sauce, served with roasted vegetables of the season and fondant potato

DESSERT
Panna Cotta
The perfect Italian dessert topped with fresh fruits of the forest and chocolate flakes, served in a martini glass
Or
Mango & Passion Fruit Torte
A delicious fruity torte served with a delicious mango puree and a fan of fresh mango

TO FINISH
Tea or coffee and petit four chocolates
MENU THREE

STARTER
Smoked Salmon and Crayfish
Oak smoked salmon served with crayfish, with a homemade lime & dill mayonnaise, accompanied by fresh, warm granary bread
Or
Italian salad
A classic mix of sun-blushed tomatoes, black olives and mini mozzarella balls, drizzled with pesto and pine nuts, served with Italian garlic flat bread

MAIN COURSE
Duck Breast
A comfit of duck breast with thyme and reduced port sauce served with dauphinoise potatoes and a parcel of French beans, baton carrots & baby corn
Or
Lamb Shank
Slow braised shank of lamb with a mint & rosemary scented gravy, served with crushed new potatoes and a parcel of French beans, baton carrots & baby corn

DESSERT
Pimms Jelly Trifle
A summer favourite, served with mixed berries and an orange tuille biscuit
Or
Chocolate Cheesecake
White and dark chocolate cheesecake topped with chocolate curls

TO FINISH
Tea or coffee and petit four chocolates
STARTER
Thai Chicken
Thai spice marinated chicken with fresh mint, cucumber ribbons and bean shoots topped with a toasted sesame dressing
Or
Roasted Duck Leg
Roasted duck leg served with hoi-sin sauce on a bed of cucumber and spring onion ribbons

MAIN COURSE
Beef Wellington
Dry aged fillet of scotch beef wellington, with wild mushroom and an oxtail jus, served with dauphinoise potatoes and honey roasted seasonal vegetables
Or
Lamb Cutlets
A confit of lamb cutlets with a delicious herb crust with a port wine jus, served with dauphinoise potatoes and honey roasted seasonal vegetables

DESSERT
Sticky Toffee Pudding
A hot pudding served with a butterscotch sauce served with a portion of vanilla bean ice cream and candied orange zest
Or
Raspberry and Amaretto tart
A delicious Italian tart, served with Chantilly cream and fresh raspberries

TO FINISH
Tea or coffee and petit four chocolates
STARTER
Seafood Selection
A delicious trio of seafood comprising Thai scented fishcakes with a sweet chilli dip, herb crusted gravadlax and pickled cucumber salad, and a shot glass of classic prawn cocktail
Or
Leek and Truffle Soup
White leek and truffle soup with cream fraiche, served with a basket of warm flavoured breads

Sorbet
A refreshing Champagne and raspberry sorbet

MAIN COURSE
Fillet of Beef
Roasted fillet of Aberdeen Angus beef served with a red wine and shallot jus accompanied by creamed chive potatoes and glazed baby vegetables
Or
Pork Belly
Twice cooked belly of pork, rubbed with fennel seeds, served with red cabbage, garlic mashed potatoes and a creamy grain mustard sauce

DESSERT
Trio of Desserts
A trio of mouth watering desserts comprising a Sicilian lemon tart, a chocolate truffle torte and an exotic fruit meringue
Or
Bread and Butter Pudding
Blood orange marmalade bread and butter pudding served with a warm vanilla anglaise

TO FINISH
Tea or coffee and petit four chocolates
SAVOURY TABLE PLATTER
A platter of the following served on each table for your guests to enjoy:
- vegetables samosas
- sweet potato wedges
- chicken satay skewers
- crushed filo king prawns
- mozzarella chilli melts
- duck spring rolls
- olives and tortilla chips served with a section of dips

SWEET TABLE PLATTER
A platter of the following petit fours:
- Coffee Arabica rectangles
- Mikado macaroon squares
- blood orange hexagons
- raspberry and coconut tartlets
- apricot tartlets
- blackcurrant squares
- raspberry gianduja & tiramisu squares

BUFFET ONE
BOWL FOOD
A selection of four of the following served in small bowls as canapes
- Thai chicken curry
- Chilli con carne
- Beef stroganoff
- Mini fish & chips
- Sausage & mash with onion gravy
- Beef cottage pie
- Mini Angus beef burgers
- Cod & prawn pie
- Chicken, gammon & leek pie
- Lamb hot pot

BUFFET TWO
BUFFET THREE
FINGER BUFFET
A selection of the following:
sandwiches; sweet potato wedges; honey Cumberland sausage; salmon tempura with dill lemon mayo;
smoked salmon crostini; tomato salsa crostini; Chinese chicken skewers; chef’s special baby ribs; crudités;
olives and various homemade dips

BUFFET FOUR
HOT AND COLD FORK BUFFET
A selection of the following:
chicken balti; beef stroganoff; vegetable lasagne; dressed Norfolk turkey; dressed salmon; herb saffron
rice; new potatoes; coleslaw; tomato and onion salad; French stick

BUFFET FIVE
BARBECUE
A selection of the following served by the chef from our barbecue
Lamb kofta; Cumberland sausage, baby ribs, Cajun chicken fillets, beef burgers, rump steak, spicy
wedges, corn on the cob and a variety of seasonal salads

BUFFET SIX
HOG ROAST
Hog roast provided by a local butcher, carved and served with apple sauce, crispy crackling and sage
stuffing, with large white baps, and side dishes of tomato and onion salad, potato wedges,
mixed leaf salad and fresh coleslaw
PLEASE ADD 4 ITEMS FROM BELOW TO OUR CHEF’S CHOICE TO CREATE YOUR PERFECT BUFFET

Chef’s choice

Wedge. Baby Bridge rolls with a section of fillings of your choice, a platter of anti pasta which includes a section of Italian cured meats and cheeses, olives and breads and Blacken Cajon chicken breast strips

Please pick four from below

- Roasted vegetables with red pesto tartlets.
- Mini cottage pies
- Chinese duck and ho-sin sauce wraps
- Smoked salmon bagels
- Mini cheese and ham Panini
- Tempura of salmon with a dill and lemon mayo
- Lamb and vegetable samasa
- Baby back ribs with wild turkey honey bbq sauce

Cost based on 60 covers includes chef, food and waiting staff.
FOR SOMETHING EXTRA
A selection of Italian breads served with olive oil, balsamic vinegar and mixed olives
Strawberries dipped in white and dark chocolate

LATE NIGHT SNACK
Large soft or crusty fresh roll filled with your choice of bacon, sausage or hot beef

CANAPÉS
Choose any six from the following selection of hot and cold canapés

Cold
- Smoked salmon blinis
- Oatcakes with stilton and port jelly
- Chicken liver parfait bruschetta with onion jam
- Smoked duck and tomato chutney crostini
- Blue cheese, pear and pine nut cup
- Sun blushed tomato and mozzarella bruschetta
- Salmon gravadlax with lemon mascarpone on rye
- Avocado mousse, cherry vine tomato salsa and coriander

Hot
- Mini chicken and bacon pie
- Thai fishcakes with sweet chilli sauce
- Spiced chicken skewer with peanut and sweet chilli sauce
- Crisp filo cups with a Thai beef salad
- New potatoes filled with chorizo salsa and crème fraîche
- Honey and ginger chipolatas
- Spiced chicken on garlic naan with yogurt
- Crushed filo king prawn
- Warm mozzarella sticks
SHOTS
Fruit smoothie
Shot glass of minted pea and pancetta soup
Gin & tonic sorbet
Bloody Mary: vodka, tomato & celery

DRINKS SELECTION
A welcome drink of either Bucks Fizz, house wine or bottled beer
A half bottle of house wine
One glass of sparkling wine
Jugs of orange or blackcurrant cordial

RECEPTION DRINKS
Bottle of beer
Glass of house wine
Bucks fizz
Mulled wine
Sparkling wine
Pimms
Winter Pimms
Champagne
Kir Royal
Jug of fresh fruit juice
CHILDREN’S MENU

CHOOSE ONE OPTION FROM EACH COURSE

STARTER
Melon pirate ship
Honey dew melon with strawberry and an orange sail
Cheesy garlic bread
Toasted brioche, garlic olive oil and mild cheddar
Summer fruit smoothie

MAIN COURSE
Tomato and cheese pasta with salad
Breast of corn fed chicken in breadcrumbs, served with chips or creamy mashed potatoes, and salad or peas
Three baby sausages with creamy mashed potatoes, gravy and peas
The chosen wedding breakfast is also available in child size portions

DESSERT
Banana split
Chocolate fudge cake
Trio of ice cream with fresh strawberries

The children’s menu also includes a welcome soft drink, and unlimited soft drinks with the wedding breakfast and buffet.
OTHER SPECIAL EXTRAS

SORBET
Choose from one of the following refreshing options
- Gordon gin & tonic
- Champagne
- Mango & raspberry
- Lime, lemon & peppermint
- Green apple

CHEESE BOARD
A selection of traditional British, Irish and continental cheeses served with celery, grapes, apple and biscuits
- Cheddar, Stilton, Wensleydale, Brie, Danish blue, Camembert and Tunworth
Impress your guests with these beautiful, edible centre pieces

SEAFOOD PLATTER
A delicious display of king prawns with shells on, mussels, cockles, smoked salmon, smoked mackerel, jellied eels & dressed crab

PRAWN FOUNTAIN
A display of both shelled and peeled king prawns

FRUIT DISPLAY
A selection of fine fresh fruit as a colourful and healthy option

FRUIT SKEWERS
A selection of exotic fruits, cut and placed onto a skewer

DRESSED SALMON
HONEY GLAZED HAM
DRESSED BEEF
DRESSED TURKEY
CROQUEMBOUCHE
An impressive tower of profiteroles

CHOCOLATE FOUNTAIN
Dessert island chocolate fountains with white, milk & dark chocolate, and a selection of mixed fruit & sweets for dipping