

In association with **clublangley**

## Suggested Wedding Packages



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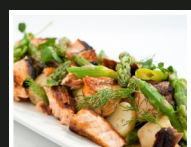
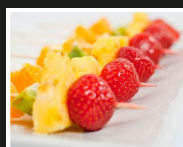
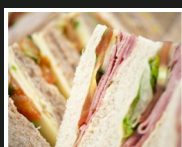
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## ABOUT US



Connexions Cuisine is an established, local business with an enviable reputation for providing high quality, imaginative cuisine to a varied and discerning clientele.

Connexions was established over 20 years ago by Michele Jones and Sara Day. Today Michele and Sara still love being involved in the business. Michele's exceptional skills as a chef enable her to create tempting menus, designed to suit each clients individual requirements. Sara takes pride in co-ordinating the day, ensuring Connexions Cuisine deliver an unforgettable, fun, and seamless experience for you and your guests.

Our wedding packages at Club Langley have been designed to make your day and the planning of your wedding as smooth as possible. All our team are friendly and approachable and have over 20 years experience in wedding planning.

Our suggested menus have been designed to compliment this popular venue. All our food is prepared in our smart, modern kitchens at Club Langley, using the finest ingredients available. And above all, our team cooks with passion and serves with style!

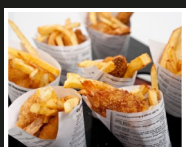
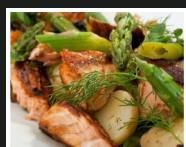
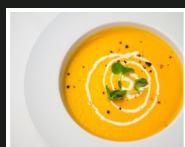
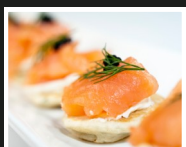
Our menu packages include;

### Catering

- Choice of wedding breakfast menu
- Uniformed waiting staff to serve the food and drinks – all our staff are trained in-house – we do not use agency staff and they are friendly, smart and professional
- Modern, stylish crockery and cutlery
- Linen to the dining tables and linen serviettes for three course meals
- Linen to the buffet tables and paper serviettes for buffets
- Chair covers and bows with a choice of colours and styles (for an extra £3 per cover)
- Disposable plates and serviettes for evening buffets

Our knowledge of the venue means we can help you to plan your perfect day, and our Wedding Packages include the service of a function co-ordinator to help you before and during the function itself.

We also understand how important the small touches are, so following your arrival at Club Langley we can serve drinks and canapés to your guests whilst your photographs are being taken, we will be there to serve wine as your guests are seated, and will ensure everything is ready for when your evening guests arrive for the ongoing celebrations.



Connexions  
Cuisine

## OUR MENU SELECTIONS



We hope that our suggested menus will provide you with an indication our distinctive style and commitment to providing delicious food for you to enjoy. However these are just suggestions and we would be more than happy to create a menu that is tailored specifically for you.

Once you have had the opportunity to peruse these menus, I am happy to arrange to meet with you to discuss your event in more detail. If you would like to sample our food you are welcome to attend one of our tasting evenings at our premises in Beckenham where our team will be on hand to assist. This will give you an idea of the style and flavour of our cuisine.

## WHAT OUR CLIENTS SAY

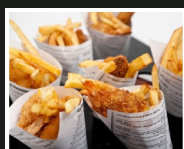
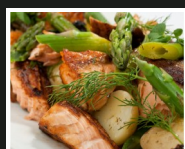
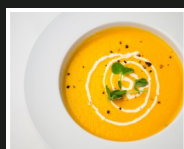
*"I would like to thank you most sincerely for your fantastic contribution on Saturday towards making Lucy's wedding reception such a resounding success.*

*We were extremely lucky with the weather but even more lucky with our choice of caterers! I believe one friend has already asked for your phone number!"*

*"I just wanted to say thank you so much to you and all the staff who worked so brilliantly to make my wedding such a wonderful occasion. I have had so many calls and cards to say what a wonderful day it was and everyone of them has mentioned the food. Your quiet management of the whole event was brilliant; Sara and the other staff were just so helpful and charming."*

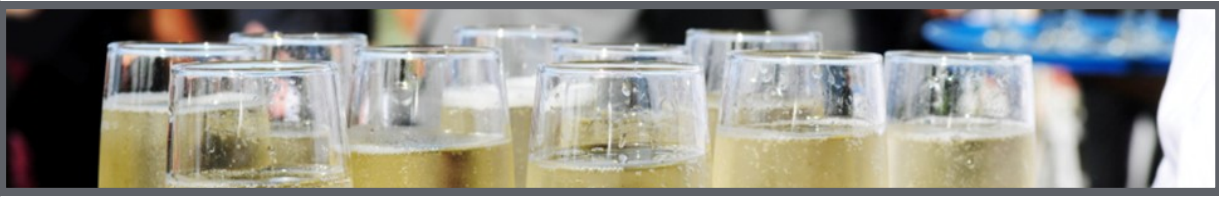
*"I just wanted to thank you for doing such an excellent job and making my day so much more enjoyable. The canapés were really delicious and so beautifully presented and your patience and efficiency was exemplary. The feedback from my friends has been nothing but praise."*

*"Thank you so much for providing such an excellent catering service at our wedding we really appreciated it. Indeed feedback from the hundred plus guests from many assorted backgrounds was uniformly positive. We thank you again and can say without doubt that we have no hesitation in recommending the services of your company".*



*cuisine*

## OUR CHILDREN'S MENU SELECTION



We understand that often children have different tastes, so we are happy to offer alternative options for you.

Children under the age of 12 years can be offered:

- Three course tailored made menu from £14.50
- Adult menus with smaller portions, charged at half the adult price

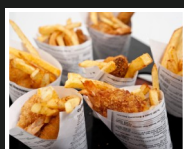
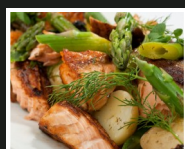
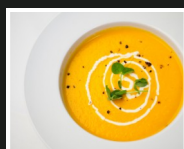
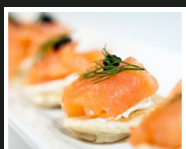
## SPECIAL DIETARY REQUESTS

Special dietary requests, such as coeliacs, diabetics and vegetarians can be accommodated, provided that Connexions Cuisine are notified in advance.

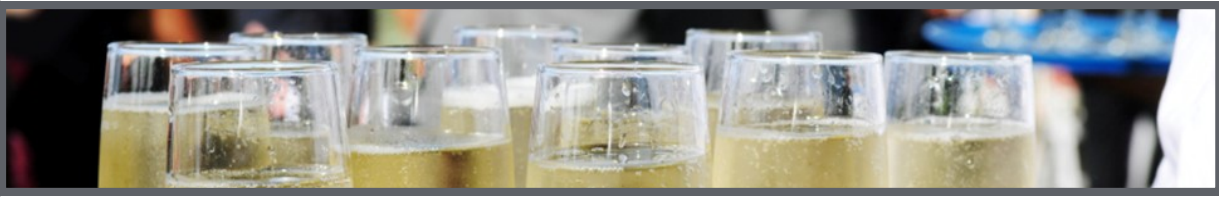
## DRINKS

Full details of the drinks packages can be found on the next pages. Details for all other beverages are available on request.

*Connexions Cuisine*



## WEDDING DRINKS PACKAGES



Your wedding package includes a choice of the following which include a range of soft drinks, still and sparkling wine and champagnes.

### DRINKS SELECTION (1)

#### Drinks served on arrival at Club Langley (one glass per guest):

- Cava and Cava with orange juice
- Fresh apple juice
- Sparking elderflower cordial

Wines to be selected and served with the Wedding Breakfast (½ bottle per guest):

#### White:

- Mill Cellars Chardonnay, SE Australia
- Pinot Grigio del Veneto, Collezione Marchesini, Italy

#### Rosé:

- Corte Vigna Pinot Grigio Rose, Pavia, Italy

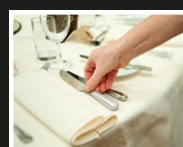
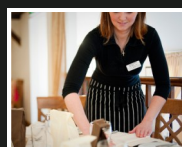
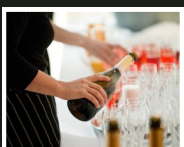
#### Red:

- Mill Cellars Shiraz, SE Australia
- Cabernet del Veneto, Collezione Marchesini, Italy

#### With the toast (one glass per guest):

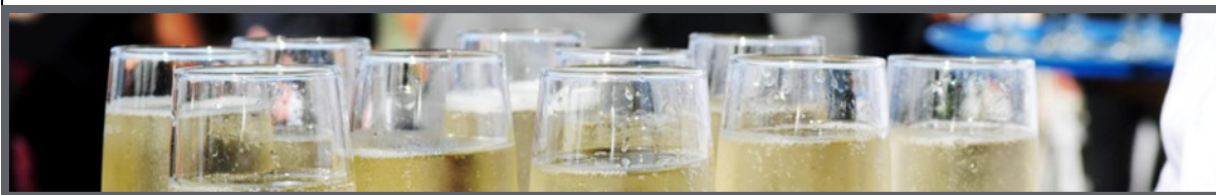
- Cororniu Clasico Cava, Spain

**Price per person £11.25**



*cuisine*

## WEDDING DRINKS PACKAGES



### DRINKS SELECTION (2)

#### Drinks served on arrival at Club Langley (one glass per guest):

- Pimms and lemonade
- Prosecco and Prosecco with orange juice
- Fresh apple juice
- Sparking elderflower cordial

Wines to be selected and served with the Wedding Breakfast (½ bottle per guest):

#### White:

- Domaine de la Jouesseliniere, Muscadet de Sevre et Maine Sur Lie, Gilbertet Chon, France
- Riverstone Sauvignon Blanc, Marlborough, New Zealand

#### Rosé:

- Corte Vigna Pinot Grigio Rose, Pavia, Italy
- Condesa de Laganza Tempranillo Rose, La Mancha, Spain

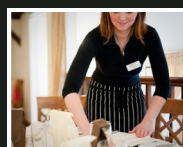
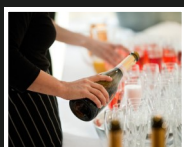
#### Red:

- Cabernet del Veneto, Collezione Marchesini, Italy
- Tierra Merlot, Maule Valley, Chile
- Rioja Reserva Bodegas Ondarro, Spain

#### With the toast (one glass per guest):

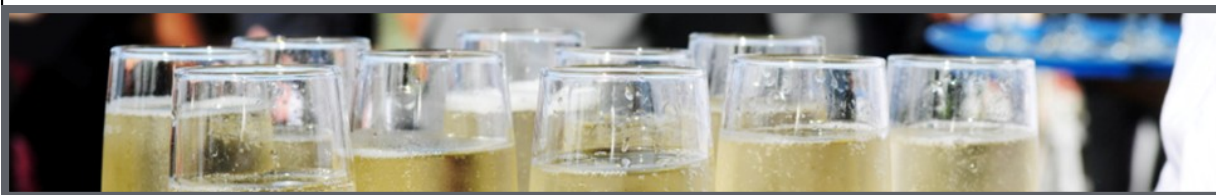
- Prosecco Extra Dry, Fantinel, Italy

**Price per person £13.50**



*enivine*

## WEDDING DRINKS PACKAGES



### DRINKS SELECTION (3)

**Drinks served on arrival at Club Langley (one glass and a half per guest):**

- House champagne
- Pimms and lemonade
- Orange juice
- Fresh apple juice
- Sparking elderflower cordial

Wines to be selected and served with the Wedding Breakfast (½ bottle per guest):

#### **White:**

- Domaine de la Jouesseliniere, Muscadet de Sevre et Maine Sur Lie, Gilbert Chon, France
- Riverstone Sauvignon Blanc, Marlborough, New Zealand
- Chablis, Paul Deloux, France

#### **Rosé:**

- Condesa de Laganza Tempranillo Rose, La Mancha, Spain
- Faustino V Rioja Rosado, Spain

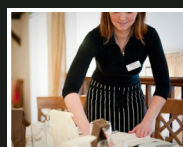
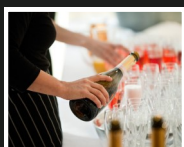
#### **Red:**

- Marques de Morano Rioja Tinto, Spain
- Chateauneuf—du Pape Cuvee Tradition, Caves Saint-Pierre, France

#### **With the toast:**

- Rosé Champagne

**Price per person £22.00**



*enivine*

## SUGGESTED CANAPES SELECTION



You may like to consider a selection of canapés to be served to your guests with a drink prior to the main meal being served. We would suggest between four and six items.

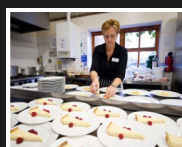
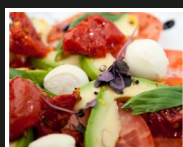
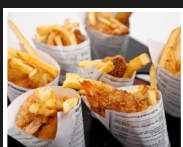
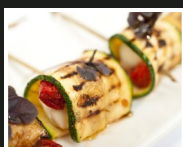
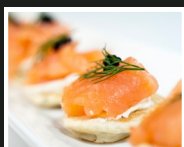
### Cold Canapés

- Dill blinis with smoked salmon, cream cheese and mustard dill sauce
- Mini naan breads with chicken tikka, mango chutney, crème fraiche and fresh coriander
- Marinated mediterranean prawns with lemon and chilli
- Crostini with beef fillet and béarnaise sauce
- Sweet potato scones with blue brie and caramelised onion marmalade (v)
- Seared tuna with wasabi and sesame seeds
- Roast mediterranean vegetable and mozzarella brochettes (v)
- Fresh salmon fillet and spinach en croute
- Coconut and ginger pancakes with 5 spice duck
- Fresh asparagus on brown bread with lemon mayonnaise (v)

### Hot Canapés

- Thai fish cakes served with sweet chilli dipping sauce
- Hot glazed sausages baked in honey and sesame seeds
- Mini Yorkshire puddings with rare beef and horseradish
- Balsamic onion and feta tartlets (v)
- Spiced sweet potato soup shots (v)
- Sausage and mash with onion gravy on porcelain spoons
- Mini salmon and prawn pies with dill mash
- Welsh rarebit on walnut and date bread (v)
- Wild mushroom, stilton and basil cocktail quiches
- Spiced coconut chicken brochettes

**Price per canapé £1.65 + VAT**



*swissine*

## WEDDING BREAKFAST MENUS

Based on a minimum of 50 guests.

Price includes uniformed service staff, linen and crockery and cutlery.

These menus can be adjusted to suit your taste and budget.

### SUGGESTED THREE COURSE SERVED MENU (1)

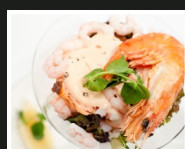
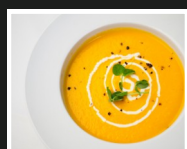
- Homemade tomato soup with rustic croutons
- Basket of assorted warmed rolls and butter
- Cumberland sausages served with onion gravy and butter and chive mashed potatoes
- Selection of sauces and mustards
  
- Homemade dark chocolate fudge cake served with cream and garnished with strawberries
  
- Selection of teas and coffee

**Price per person £25.00 + VAT**

### SUGGESTED THREE COURSE SERVED MENU (2)

- Fresh salmon and prawn cocktail garnished with lemon and black pepper
- Basket of assorted warmed rolls and butter
  
- Chicken chasseur with white wine, mushrooms and fresh tarragon
- Hot buttered new potatoes
- Petits pois
- Baby carrots
  
- Profiteroles filled with cream and served with hot chocolate sauce
  
- Selection of teas and coffee

**Price per person £32.00 + VAT**



### SUGGESTED THREE COURSE SERVED MENU (3)

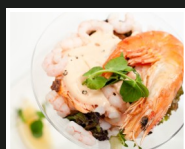
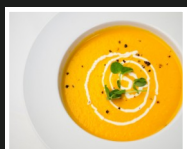
- Home made carrot and coriander soup
- Basket of assorted warmed rolls and butter
- Roast turkey with traditional sausage, onion and sage stuffing
- Roast potatoes
- Selection of seasonal vegetables
- Bread sauce, gravy and cranberry sauce
- Fresh fruit salad served with cream and home made short bread
- Selection of teas and coffee

**Price per person £32.00 + VAT**

### SUGGESTED THREE COURSE SERVED MENU (4)

- Home made leek and potato soup
- Basket of assorted warmed rolls and butter
- Salmon fillet served with hollandaise sauce
- Hot new potatoes
- Fresh asparagus
- Baby carrots
- Dark chocolate torte served with fresh cream and garnished with strawberries
- Selection of teas and coffee

**Price per person £32.00 + VAT**



## SUGGESTED THREE COURSE SERVED MENU (5)

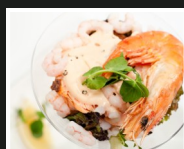
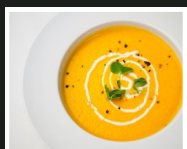
- Tomato, mozzarella and fresh basil salad
- Basket of assorted warmed rolls and butter
- Individual steak, mushroom and Guinness pies
- Creamed potato with butter and chives
- Peas and carrots
- Individual pavlova filled with cream and tropical fruits
- Selection of teas and coffee and petit fours

**Price per person £35.00 + VAT**

## SUGGESTED THREE COURSE SERVED MENU (6)

- Selection of melon slices and fresh raspberries
- Basket of assorted warmed rolls and butter
- Slow cooked lamb shanks with fresh rosemary, red wine and root vegetables
- Creamed potatoes with butter and chives
- French fine green beans
- Individual summer berry trifles with cream
- Dark chocolate roulade with white chocolate filling
- Selection of teas and coffee and petit fours

**Price per person £35.00 + VAT**



## SUGGESTED THREE COURSE SERVED MENU (7)

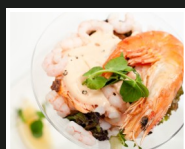
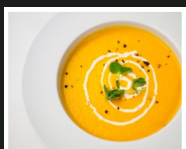
- Fresh salmon terrine served with smoked salmon and chilled cucumber soup shot
- Basket of assorted warmed rolls and butter
- Pan fried chicken breast in a cream, mushroom and marsala sauce
- Hot buttered new potatoes
- Fresh asparagus
- Baby carrots
- Warmed french apricot and almond tarte served with crème anglaise
- Bowls of summer berries served with cream
- Selection of teas and coffee and petit fours

**Price per person £45.00 + VAT**

## SUGGESTED THREE COURSE SERVED MENU (8)

- Marinated king prawns with lemon chilli and garlic served with dressed mixed leaf salad
- Basket of assorted warmed rolls and butter
- Rack of lamb with herb and Dijon crust and a light rosemary jus
- Dauphinois potatoes
- French fine green beans
- Trio of desserts served on a rectangular glass plate;
  - Lemon and passion fruit mousse served al fredo
  - Mini tarte au citron
  - Warmed mini lemon and poppy seed muffin
- Selection of teas and coffee and petit fours

**Price per person £45.00 + VAT**



## HOT FORK BUFFETS

Based on a minimum of 50 guests.

Price includes uniformed service staff, linen and crockery and cutlery.

These menus can be adjusted to suit your taste and budget.

### SUGGESTED HOT FORK BUFFET MENU (1)

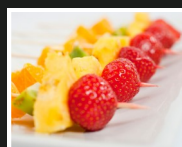
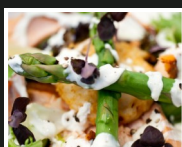
- Spiced chilli con carne served with guacamole and soured cream
- Oriental chicken and sweetcorn
- Fresh vegetable lasagne
- Aromatic rice
- Mixed salad
- Garlic bread
  
- Dark chocolate fudge cake and cream
- Summer berries served with homemade shortbread and jugs of cream

**Price per person £24.50 + VAT**

### SUGGESTED HOT FORK BUFFET MENU (2)

- Prawn, courgette and fresh coriander curry
- Beef stroganoff with mushrooms and soured cream
- Thai butternut squash and pumpkin curry with chickpeas and coconut milk
- Fragrant basmati rice
- Dressed mixed leaf salad
  
- Dark chocolate torte served with cream
- Summer berries served with homemade shortbread and jugs of cream
  
- Selection of teas and coffee

**Price per person £29.50 + VAT**



### SUGGESTED HOT FORK BUFFET MENU (3)

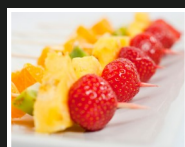
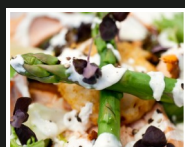
- Fresh salmon and prawns au gratin
- Rich beef daube with mixed mushrooms
- Coq au vin
- Hot new potatoes
- Selection of seasonal vegetables
- Salad
  
- Crème brulee served with red berry compote
- Chocolate roulade with white chocolate filling
  
- Selection of teas and coffee

**Price per person £30.00 + VAT**

### SUGGESTED HOT FORK BUFFET MENU (4)

- Caribbean jerk chicken
- Creole style pork chops
- Traditional Caribbean goat curry
- Roti with lentils and vegetables
- Fried fish
- Jollof rice
- Coleslaw salad
- Fried plantain
- Roast potatoes
  
- Chocolate brownie with fudge sauce and vanilla ice cream
- Exotic fresh fruit salad
- Caribbean carrot and rum pudding
- Jugs of pouring cream

**Price per person £29.50 + VAT**



## COLD FORK BUFFETS

Based on a minimum of 50 guests. Price includes uniformed service staff, linen and crockery and cutlery. These menus can be adjusted to suit your taste and budget.

### SUGGESTED TRADITIONAL COLD BUFFET MENU

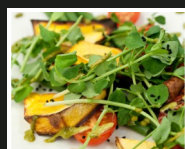
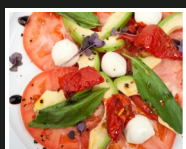
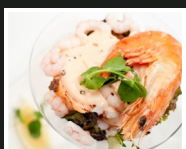
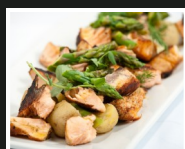
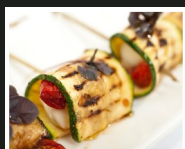
- Whole baked ham served with spiced apricots
- Whole dressed poached salmon served with watercress and chive mayonnaise
- Sliced roast topside of beef served with horseradish
- New potato salad
- Dressed mixed salad
- Curried rice salad
- Coleslaw salad
- Basket of assorted warmed rolls and butter
  
- Profiteroles filled with cream and served with hot chocolate sauce
- Fresh fruit salad
- Baked vanilla cheesecake with blueberries served with cream
  
- Selection of teas and coffee

**Price per person £32.00 + VAT**

### SUGGESTED COLD FORK BUFFET MENU (1)

- Platters of sliced ham with a choice of pickles
- Platters of sliced turkey with cranberry sauce
- Barbeque chicken drumsticks
- Tuna pasta salad with mixed peppers
- New potato salad with soured cream and chives
- Mixed salad with a choice of dressings
- Traditional handmade coleslaw
- Assorted rolls, cut bagettes and butter
  
- Homemade dark chocolate fudge cake and cream
- Individual fresh fruit and amaretto trifles

**Price per person £25.00 + VAT**



## BARBEQUES

Based on a minimum of 50 guests. Price includes uniformed service staff, linen and crockery and cutlery. These menus can be adjusted to suit your taste and budget.

### SUGGESTED BARBEQUE MENU

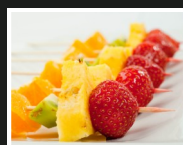
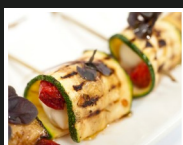
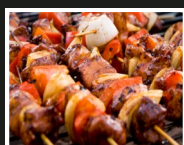
- Marinated spicy lamb fillet kebabs
- Marinated Portuguese style chicken piri piri
- Handmade beef burgers served with real tomato sauce
- Handmade pork and leek sausages
- Marinated fresh vegetable and halloumi kebabs
- New potato salad with soured cream and chives
- Mixed tomato, mozzarella and fresh basil salad
- Tabbouleh salad
- Mixed leaf, rocket and parmesan salad with balsamic dressing
- Selection of breads
- Selection of mustards, sauces and relishes
- Fresh fruit kebabs and Connexions Cuisine homemade dark chocolate brownies

**Price per person £30.00 + VAT**

### ADDITIONAL / SUBSTITUTE BARBEQUE ITEMS

- Garlic and rosemary studded boneless leg of lamb carved by our Chef
- Salmon fillets with herb butter
- Fillet steaks served with hollandaise sauce
- Sliced marinated Chinese style belly of pork with star anise and soy sauce
- Large Portobello mushroom filled with soft goats cheese, chargrilled red and yellow cherry tomatoes and fresh thyme

**Price on request**



## EVENING BUFFET MENUS



We are usually asked to provide an evening buffet to be set out later in the day.

We would suggest that we catered for fewer guests than the number in attendance though we would provide crockery etc for the full number.

Our staff would be in attendance to assist and clear away.

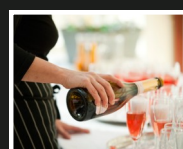
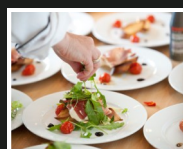
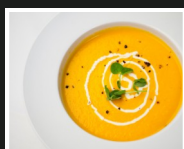
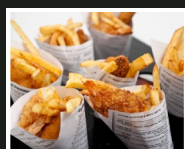
## BOWL FOOD

Mini main courses served in smart, white china rice bowls beautifully garnished and served on large trays. They are designed to be easily eaten with a fork – exciting, tasty and contemporary!

We would suggest a choice of three.

- Smoked haddock chowder with bacon and potatoes
- Thai massaman chicken curry with rice
- Beef and mushroom stroganoff with rice
- African sweet potato and spinach pot with peanuts and coconut
- Paella a la Valencia with chicken and seafood
- Chicken with ginger and spring onions served with egg fried rice
- Moroccan fresh vegetable tagine served with buttered couscous
- Sweet and sour chicken with fresh vegetables and noodles
- Penne carbonara with bacon, cream and fresh parmesan
- Chilli con carne served with rice, soured cream and guacamole

**Price per person £13.50 + VAT**



*cuisine*

## TRADITIONAL EVENING FINGER BUFFET MENU

A more traditional selection of easy to eat food. This would be set out on buffet tables for your guests to help themselves.

- Selection of cocktail sandwiches, wraps and bagels
- Homemade sausage rolls with onion marmalade
- Selection of homemade vegetarian cocktail quiches
- Hot cocktail onion bhajis, vegetable samosas and pakoras served with cucumber raita
- Barbeque chicken drumsticks
- Crudites with a selection of dips
- Chicken nuggets with real tomato sauce
- Platters of assorted home made cakes
- Cut fresh fruit platter

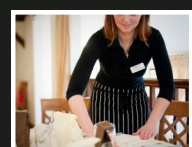
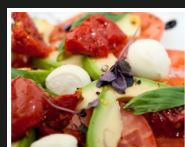
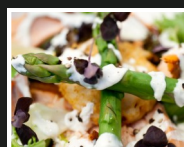
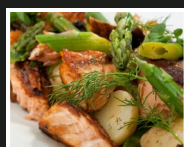
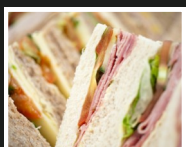
**Price per person £13.50 + VAT**

## EVENING FINGER BUFFET MENU (2)

A selection of hot and cold easy to eat food. This would be set out on buffet tables for your guests to help themselves.

- Selection of freshly baked, filled brown and white baguettes
- Hot glazed cocktail sausages baked in honey and sesame seeds
- Hot seasoned potato wedges served with soured cream and chives
- Hot chicken saté kebabs
- Marinated fresh salmon teriyaki kebabs
- Crudités served with a selection of dips
- Thai fishcakes with sweet chilli sauce
- Connexions Cuisine homemade chocolate brownies
- Cut fresh fruit platter

**Price per person £14.50 + VAT**



## EVENING FINGER BUFFET MENU (3)

A selection of hot and cold easy to eat food. This would be set out on buffet tables for your guests to help themselves.

- Caribbean jerk chicken pieces
- Assorted Jamaican patties
- Spring rolls with sweet chilli dip
- Sweet potato wedges with a selection of dips
- Deep fried coconut prawns
- Sausage rolls
- Sesame prawn toasts
- Caribbean fishcakes
- Fresh fruit kebabs
- Dark chocolate fudge and carrot cake

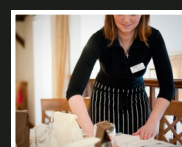
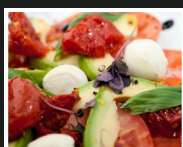
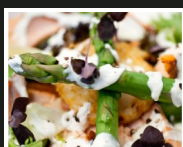
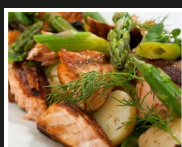
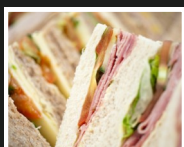
**Price per person £13.95 + VAT**

## TRADITIONAL PLOUGHMAN'S SUPPER

A very popular choice for an evening buffet. Looks fantastic and is a flexible alternative to the more traditional evening buffet.

- Selection of English and continental cheeses with grapes and celery
- Platters of charcuterie to include sliced smoked ham, turkey, salami and terrines
- Selection of pickles
- Bowls of traditional greek salad with olives and feta
- Baskets of assorted warmed breads and butter

**Price per person £11.50 + VAT**





## HOT BAGUETTES

A simple satisfying option served in wicker baskets.

- Hot freshly baked baguettes filled with smoked back bacon
- Hot freshly baked baguettes filled with Cumberland sausages
- Selection of sauces, ketchups and mustards

**Price per person £4.50 + VAT**

## EVENING BARBEQUE MENU

An exciting simple alternative. Perfect for a summers evening and after a more formal day time event.

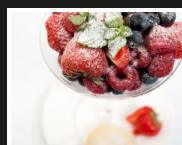
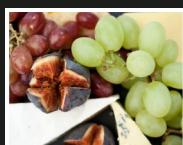
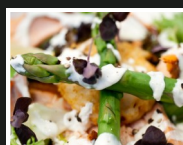
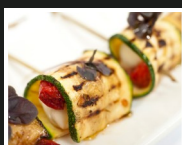
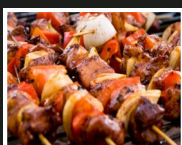
- Handmade burgers served with mustard and ketchups
- Handmade Cumberland sausage served with caramelised onions
- Halloumi and Mediterranean vegetable kebabs
- Selection of baps, pittas and baguettes

**Price per person £11.50 + VAT**

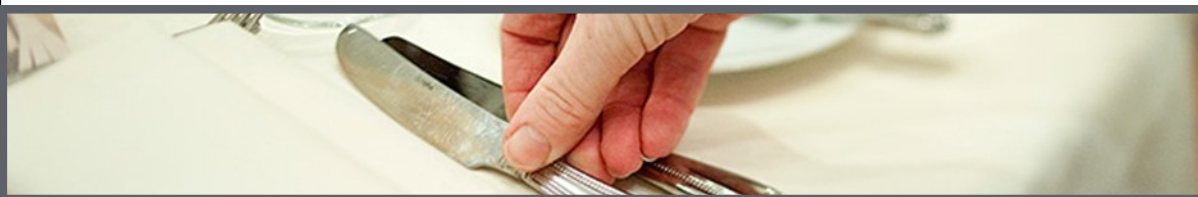
## CHEESES

A selection of English and Continental cheeses, biscuits, celery and grapes served on a traditional slate board can be added to any of our menus.

**Price per person £4.50 + VAT**



## WEDDING TARIFFS AT A GLANCE



cuisine

Please note: All prices exclude VAT

Drinks package	Section (1) £11.25	Selection (2) £13.50	Selection (3) £22.00
Canapés	Choice of 3 £4.95	Choice of 5 £8.25	Choice of 7 £11.55
Three course Wedding Breakfast	Menu (1) £25.00	Menus (2), (3) and (4) £32.00	Menus (5) and (6) £35.00
Three course Wedding Breakfast	Menus (7) and (8) £45.00		
Hot Fork Buffet	Hot Fork (1) £24.50	Hot Fork (2) and (4) £29.50	Hot Fork (3) £30.00
Cold Fork Buffet	Traditional Cold Buffet £32.00	Cold Fork (1) £25.00	
Barbeque	£30.00	Evening - £11.50	
Evening Buffet	Traditional Finger Buffet (1) £13.50	Finger Buffet (2) £14.50	Finger Buffet (3) £13.95
Evening Buffet	Bowl Food £13.50	Ploughman's £11.50	Barbeque £11.50
Evening Buffet	Hot baguettes £4.50	Cheeses £4.50	

