

WEDDING BROCHURE PACKAGES & MENUS





Frinton-on-Sea Lawn Tennis Club

Was founded in 1899 and still contains many of the original features, including the vaulted beams and thatched roof. The sprung wooden dance floor provides a unique feature which offers the ballroom character and charm.

Our ballroom provides a blank canvas which allows a large range of decorative options, to ensure the space feels like your own.

Our club is licensed for civil ceremonies, so we can accommodate your full day relieving the stress of travelling from one place to another. The ballroom can hold up to 150 guests for all ceremonies, wedding breakfasts and evening receptions. We are also licensed for both alcohol service and music until midnight ensuring you get the very best evening with your friends and family.

The club is also a stone's throw from Frinton Beach which has a sandy golden backdrop against the tranquil sea for those intimate moments during your wedding day.

We have our own on-site caterers which offer a tasteful three course wedding breakfast or informal options such as Hog Roasts and BBQ's. We can tailor any menus to your preferences which includes any allergies or dietary requirements.

We only deliver high quality service to guarantee an effortless and flawless experience. From the first initial enquiry we will ensure you have all the information required to make the process as easy and simple as it can be. We provide as little or as much support as you require as we know planning a wedding can not only be stressful but time-consuming.

Our team is there every step of the way. We don't just stop after the ceremony, we continue right through the day until the next morning to ensure everything goes to plan.

THE CHAMPIONSHIP

Ballroom hire for civil ceremonies, wedding breakfasts and evening receptions

Ceremony décor hire

Use of the grounds and gardens for pictures

1 x arrival drink pp: glass of Prosecco, Pimms or orange juice

Selection of 3 canapes

3 course set wedding breakfast (Menu A)

Half a bottle of house red/white pp

Bottled still/sparkling water

1 x toasting drink pp: glass of Prosecco

Evening buffet (7 items from the buffet menu)

White chair covers with a coloured sash per chair

Resident DJ

All require white linen, chairs, tables, crockery, cutlery and glassware

Experienced wedding planner and function coordinator to run the day

PRICES

2024

Jan - Apr £11,055
May - Sep £11,355
Oct - Dec £11,255

2025

Jan - Apr £11,455
May - Sep £11,755
Oct - Dec £11,655

2026

Jan - Apr £11,455
May - Sep £12,155
Oct - Dec £11,855

Prices based on 60 day guests and 100 evening guests

Discount for Sun-Thurs: £250 of the total price

VAT at 20% is included within the prices

Additional Day Guest: £120 & Additional Evening Guest: £25

Security may be required depending on a risk assessment being completed at the time of booking

Ballroom hire for civil ceremonies, wedding breakfasts and evening receptions

Ceremony décor hire

Use of the grounds and gardens for pictures

1 x arrival drink pp: glass of Prosecco, Pimms or orange juice

3 course set wedding breakfast (Menu B)

175ml glass house red/white pp

Jugs of water on the table

1 x toasting drink pp: glass of Prosecco

Evening buffet (5 items from the buffet menu)

White chair covers with a coloured sash per chair

Resident DJ

All required white linen, chairs, tables, crockery, cutlery and glassware

Experienced wedding planner and function coordinator to run the day

PRICES

2024

Jan - Apr £9,415
 May - Sep £9,715
 Oct - Dec £9,615

2025

Jan - Apr £9,815
 May - Sep £10,115
 Oct - Dec £10,015

2026

Jan - Apr £9,815
 May - Sep £10,515
 Oct - Dec £10,215

Prices based on 60 day guests and 100 evening guests

Discount for Sun-Thurs: £250 of the total price

VAT at 20% is included within the prices

Additional Day Guest: £94 & Additional Evening Guest: £23

Security may be required depending on a risk assessment being completed at the time of booking

EVENING SERVE

Ballroom hire for civil ceremonies, wedding breakfasts and evening receptions

Ceremony décor hire

Use of the grounds and gardens for pictures

1 x arrival drink pp: glass of Prosecco, Pimms or orange juice

Jugs of water on the table

Evening buffet (7 items from the buffet menu)

Chair covers with a coloured sash per chair

Resident DJ

All required white linen, chairs, tables, crockery, cutlery and glassware

Experienced wedding planner and function coordinator to run the day

PRICES

2024

Jan - Apr £5,775
May - Sep £6,075
Oct - Dec £5,975

2025

Jan - Apr £6,175
May - Sep £6,475
Oct - Dec £6,375

2026

Jan - Apr £6,175
May - Sep £6,875
Oct - Dec £6,575

Prices based on 60 day guests and 100 evening guests

Discount for Sun-Thurs: £250 of the total price

VAT at 20% is included within the prices

Additional Day Guest: £32 & Additional Evening Guest: £25

Security may be required depending on a risk assessment being completed at the time of booking



Lorem Ipsum

STARTERS

Soup of your choice

(tomato and basil, roasted red pepper, butternut squash and chilli)

Deep Fried Scottish Brie

Served with cranberry sauce and a bed of leaves

Ham Hock Terrine

Served with spiced pineapple relish

Prawn and Crayfish Cocktail

Bed of lettuce, cucumber, Marie Rose sauce and granary shards

MAINS

Roast Sirloin of Beef

With roast potatoes, Yorkshire puddings, seasonal vegetables and gravy

Roast Rump of Lamb

With gratin dauphinoise, seasonal vegetables and garlic and rosemary jus

Grilled Salmon

With crushed new potatoes, seasonal vegetables and a watercress velouté

Grilled Goats Cheese and Mediterranean Vegetable Tartlet

Served with roast potatoes and seasonal vegetables

DESSERTS

Baileys Cheesecake

With white chocolate ice cream

Sticky Toffee Pudding

With toffee sauce and salted caramel ice cream

Classic Glazed Lemon Tart

With lemon ice cream and raspberry sauce

Sharing Chocolate Profiteroles

With warm chocolate sauce

STARTERS

Soup of your choice

(tomato and basil, roasted red pepper, butternut squash and chilli)

Smooth Chicken Liver Pate

Dressed leaves and red onion chutney

Deep-fried Smoked Haddock and Prawn Fish Cake

With sauce Verde and lemon

Tomato and Mozzarella Cheese Salad

With basil and olives

MAINS

Slow Braised Suffolk Beef

Cooked in red wine, shallots and served with roasted potato and vegetables

Roast Chicken

With lemon and thyme stuffing, roast potatoes, Yorkshire pudding, vegetables and gravy

Pan Fried Seabass Fillet

With crushed new potatoes, spinach and shellfish cream sauce and vegetables

Mushroom, Boursin and Leek Wellington

Crushed new potatoes, seasonal vegetables and gravy

DESSERTS

Strawberry Eton Mess

With homemade meringue, chantilly cream and fresh fruit

Chocolate Fudge Brownie

With white chocolate ice cream

Honeycomb Vanilla Crème Brûlé

Served with shortbread

Sharing Chocolate Profiteroles

With warm chocolate sauce

BUFFET

• EVENING BUFFET MENU

7 Items on the Championship and Evening Serve Package

5 Items on the Strawberry and Cream Package

MENU

Selection of Mini Wraps and Sandwiches (including V Options)

Mini Vegetable Spring Rolls with Sweet Chilli Dip

Southern Fried Crispy Chicken with Kansas BBQ Dip

Mini Burgers with Tomato Ketchup

Selection of Mini Quiche

Homemade Sausage Rolls

Deep Fried Brie with Cranberry Sauce

Chive and Spring Onion Potato Salad

Greek Pasta Salad

All items dressed with mixed leaves

DESSERT OPTION

Ice Cream Bike £9.50 per person

Selection of 4 Ice Creams from Kelly's of Cornwall

2 Scoops on a Cone or Cup

• BBQ BUFFET MENU

£23 per person

FROM THE CHARGRILL

Lemon and Garlic Chicken Breast

Texas BBQ Pork

Frinton Sausage

Club Burger

SIDES

Roast Shallot and Sage New Potatoes

Clubslaw Salad

Spicy Moroccan Couscous

Mixed Leaves

Tomatoes, Cucumber and Onion Salad

Crusty French Garlic Bread

• CHILDREN'S MENU

£25.50 per child

STARTERS

Tomato Soup
Garlic Bread
Trio of Melon

MAINS

Breaded Chicken Fillet with Chips
Vegetable Pasta in a Rich Cheese Sauce
Sausages and Mash with Chips and Peas

DESSERTS

Trio of Ice Creams
Mini Chocolate Brownie with Ice Cream
Fruit Salad

• CANAPE MENU

£3 each

COLD

Pressed Smoked Salmon with Wasabi Mayonnaise on Granary
Slow Cooked Pork Belly, Apple and Beetroot on Taco Cup
Cherry Tomato, Pesto and Mozzarella on Crostini
Aged Feta, Cucumber, Tomato and Red Onion Cups
Smoked Salmon and Creamed Horseradish

HOT

Garlic Mushroom Croustades V
Salt and Pepper Squid
Tempura King Prawn with Sweet Chilli Sauce
Mini Chicken Satay Skewers
Mini Hamburger with Tomato Sauce

• HOG ROAST

min. 80 guests • £23 per person

Slow Roast Local Pig, Marinated in Cider and Maldon Sea Salt
Served with Crispy Crackling, Bramley Apple Sauce and Homemade Stuffing

SIDES

Roast Shallot and Sage New Potatoes
Clubslaw Salad
Spicy Moroccan Couscous
Mixed Leaves
Tomatoes and Cucumber Onion Salad
Crust French Garlic Bread



Booking the registrar

Once you have confirmed your wedding date you will be able to book the registrars.

Bookings through the Registry Office is first come, first booked so the sooner you arrange to book the higher chance of confirming when you'd like. The cost of the Registrar is not included within our packages. You will also be asked to give notice 28 Days prior. You will be asked to meet with the Registrars and confirm legal information prior to the Big Day.

Website: www.essex.gov.uk/get-married-in-essex
Number: 0345 603 7632

This is valid to people living in Essex. Other Counties have different information and procedures.

Testimonies

DECEMBER 2023 • Georgina & Marty

Hi Georgina! I just wanted to say a massive thank you for last weekend! It really couldn't have gone any better and we were really impressed by how it all turned out! Everyone commented on how pretty it all was and Andrew did a fantastic job with the music! I'm a bit sad to leave it all behind but I wish you all the best and will always recommend!
Thank you again!

JULY 2023 • Robert & Mary

Mary and I thank you for helping to make our Golden Wedding celebration a great success. We have had many compliments both on the day and afterward about the quality of the meal and the whole atmosphere.

JUNE 2023 • Ellie & Kenny

Just wanted to say a big thank you to all the team who helped with our daughter Ellie and her now husband Kenny, wedding reception on Saturday. Mark and his team were excellent and we all had a brilliant time and appreciated such a fantastic venue ... even better as the sun was shining and we could spread out on the terrace.

Recommended suppliers

Claire's Cakes • <https://clairescakesessex.co.uk>

Fleurette Frinton • <https://www.fleuretteinfrinton.com>

W Flowers • <https://wflowers.co.uk>

All About Balloons • allaboutballoons@hotmail.com

KMS Hire • letter light specialist • <https://www.kmshire.com>

I Do We Do • venue dressing/styling • idowedweddingand.events@gmail.com

Beat Box Disco • DJ • <https://beatboxdisco.co.uk>

SW11DJ • DJ • <https://www.sw11dj.co.uk>

Rebecca Gurden Photography • <https://www.rebeccagurdenphotography.co.uk>

The Photo Bay • campervan photobooth • <https://www.thephotobay.co.uk>

COR Artwork • photo to painting • <https://www.corartwork.co.uk>

The Hair Fairy • <https://hairfairysex.com>

Joanna Plimmer Make-up • <https://www.joannaplimmer.com>

Courtyard Bridal • bridal shop • <https://www.courtyard-bridal.com>

The Rock Hotel • <http://www.rockhotel.co/index.html>

Lifhouse Spa & Hotel • <https://www.lifhouse.co.uk>

Kingscliff Hotel • <https://www.suryahotels.co.uk/kingscliffhotel>

Kirby Kabs • 01255 833441

T J S Taxi • 01255 670099

Walton and Frinton Taxi • 01255 675910





OUR TEAM

Georgia Powell
Wedding and Events Manager
georgia@fosltc.com

Hannah May
Events and Membership Coordinator
hannah@fosltc.com

tel: 01255 674055

And together they work as a team to fulfill
the wedding day you always dreamt of!

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