







## WELCOME TO CHANNELS

Situated on the east of the Channels Estate, just north of Chelmsford and on the outskirts of the picturesque village of Little Waltham, is Channels. The beautifully restored 17th century thatched Essex barn is an idyllic venue for your special day. Set in tranquil surroundings, with large outside areas, a fountain and an avenue of mature trees.

With years of experience our wedding coordinators and head chefs will ensure your dreams come true. Every wedding is special to us and you can be confident that you will find us professional and organised, ensuring your day is relaxed, happy and memorable.

Within the grounds of Channels is Channels Lodge, a 4 star Gold Award luxurious hotel with 17 en-suite bedrooms, including two superb Honeymoon Suites.

Channels is the sister company to Little Channels which is situated on the west of the Estate and provides a more intimate wedding venue.





## CIVIL CEREMONY



Whether you prefer a traditional church wedding or a more modern civil ceremony, the Essex Barn is the ideal venue for your special day.

With our stunning outside ceremony garden you can tie the knot under our beautiful thatched cart house. With antique pews and views over the Essex countryside a very popular option for our weddings.

The capacity for a civil ceremony is 100 seated (inside), and 150 for the wedding breakfast.

Alternatively we are licensed for the Trophy Room, a small venue for those intimate weddings. With a capacity 20 maximum.

## ON ARRIVAL



From arriving after your church ceremony, your car will enter the courtyard and our wedding coordinator will be ready to welcome you to Channels.

It's not long before you and your guests are invited onto the patio where canapés and refreshing welcome drinks are served. The backdrop being a 20 ft fountain, stunning golf course views and attractive flowerbeds.

The pond in the front entrance is laden with lily pads and gives great photo opportunities all year round. The mature tree-lined avenue also provides welcome shade on the hottest days, plus many options for your photographer.



## RECEPTION DRINKS & CANAPÉ SELECTION



### RECEPTION DRINKS

Served to your guests by waiting staff in the garden

Red, White or Rose Wine  
Sparkling Wine (Cava or Prosecco)  
Bucks Fizz  
Kir  
Kir Royale  
Pimms & Lemonade  
Winter Pimms & Dry Ginger  
Mulled Wine  
Beer, Lager  
Fresh Fruit Juice

### SAVOURY CANAPÉS

Served to your guests by waiting staff with your reception drinks

Please select 3, 4 or 5 canapé items

Mini Yorkshire pudding with sliced beef

Baked new potatoes with  
rock salt & rosemary

Wild mushroom & risotto balls

Mini quiches

Ham & pesto filo pastries

Toast crisps with pate & chutney

Tomato & salsa crostini with balsamic drizzle

Smoked salmon & cream cheese roulade

Spicy prawns in filo pastry

Cucumber cups with smoked salmon  
mousse and prawn

Goat's cheese & balsamic jelly crostini



### ALTERNATIVE CANAPÉS IDEAS

Strawberries dipped in chocolate

Mini praline tarts

Mini pear frangipanes



## WINE & TOASTS



Our range of wines offer an extensive and varied wine list

### RED WINES

Altana Di Vico Rosso – Italy

Shiraz Coorong Estate – Australia

Montepulciano d'Abruzzo – Italy

Merlot Comte Paul Antonin – France

Malbec/Syrah Tierra De Luna – Argentina

Primitivo/Syrah Laghiglione – Italy

Rioja Crianza Soligamar – Spain

### WHITE WINES

Altana Di Vico Bianco – Italy

Pinot Grigio Col Di Sotto – Italy

Chardonnay Coorong Estate – Australian

Sauvignon Blanc Tierra Del Rey – Chile

Viognier Comte Paul Antonin – France

Gavi Salluvii – Italy

Macon Chaintre Les Champs – France

### ROSE WINES

Salento Rosato – Italy

Zinfandel – USA

### FOR THE TOAST

Dry Sparkling Cava

Prosecco

Medium Sweet Sparkling Wine

Rose Sparkling Wine

Champagne

Rose Champagne





## WEDDING BREAKFAST

A four-course meal, served by our team of professional staff.

Our experienced chefs at Channels are flexible and accommodating to your individual requirements. All catering at Channels is freshly prepared in house.

Please choose one dish from each course.

All dietary requirements can be catered for.

### STARTERS

Homemade soup of your choice

Trio of melon with Parma ham & honey & mustard dressing

Smooth chicken liver pate served with balsamic crostini and fruit chutney

Chicken Caesar salad with parmesan shards

Prawn & crayfish tian bound with a citrus mayonnaise

*(The selection of starters below require a £1.50 supplement)*

Fish and smoked salmon terrine with sauce rouille & toasted crostini

Portabella mushroom filled with pate and topped with melted Stilton

Warm asparagus wrapped in Parma ham and served with hollandaise sauce

Wedge of Brie, bread crumbed and served with a pineapple and chilli chutney

### MAIN COURSES

Roast beef with Yorkshire pudding

Fillet of pork with a calvados sauce and caramelised apple

Chicken supreme with a creamy button mushroom & champagne sauce

Roast chicken with kilted sausage and herb stuffing

Roast leg of English lamb with redcurrant & rosemary sauce

Posh sausage & mash with onion gravy

*(The selection of main courses below require a £2.50 supplement)*

Individual fillet of beef wellington

Corn fed chicken on olive oil & basil mash with roasted cherry tomatoes and rosemary sauce

Braised lamb steak with minted jus

Medallions of beef fillet with red wine & mushroom sauce

### FISH DISHES

Fillet of cod on a bed of pak choi with a cherry tomato sauce

Herb crusted salmon with roasted new potatoes

### VEGETARIAN MEALS

Asparagus, courgette & feta filo parcel with basil & tomato dressing

Portabella mushroom with spinach, goats cheese & garlic crumb

Warm haloumi, chickpea, spinach & lime salad

Homemade vegetable lasagne

Mushroom & potato curry with saffron rice

*All main courses are served with a choice of potatoes and seasonal vegetables*



## WEDDING BREAKFAST

### DESSERTS

Raspberry & white chocolate cheesecake

Dark chocolate & raspberry tart

Lemon meringue pie

Eton mess

Chocolate brownie served with white chocolate mousse

Apple & blackberry crumble with custard or ice cream

Caramel & dried apricot bread & butter pudding with vanilla custard

Homemade profiteroles drizzled with warm white & dark chocolate

Mulled wine poached pear frangipane with honey ice cream

Coffee / Tea & Petit Fours



### TODDLERS MENU

Aged under 12 years - Please select one choice from each course.

#### STARTERS

Tomato soup / A trio of melon / Garlic bread

#### MAIN COURSES

Sausage and mash, served with peas / Chicken goujons or fish fingers, chips and peas

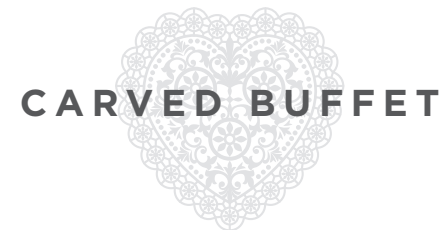
Tomato pasta & garlic bread

#### DESSERTS

Chocolate brownie / Fresh fruit salad / Mixed ice cream







Offers a more informal and relaxed style of service. If you would like to suggest different dishes the chef is more than happy to accommodate.

**For a minimum of 60 people – maximum 100**

- Cold roast sirloin of beef
- Cold roast Norfolk turkey
- Home cooked gammon ham
- Fresh cold poached salmon
- Fillet of cod on stir-fried vegetables
- Homemade vegetable lasagne
- Beef bourguignon & long grain rice
- Mild chicken curry & long grain rice

*All served with hot new potatoes and a selection of exotic salads*

Choice of two desserts

Coffee or tea with petit fours



## SAMPLE EVENING BUFFET MENU

**Design your own six, seven or eight item buffet**

French bread sandwiches (assorted fillings)

Peking duck spring rolls

Mini chicken and bacon pies

Mini pork pies

Cajun chicken pieces

Smoked BBQ & honey chicken bites

Chinese spice chicken goujons

Mini croque monsieur

Homemade sausage rolls

Mini Jack Daniels BBQ spare ribs

Honey glazed cocktail sausages

Tempura battered king prawns

Salmon & cream cheese roulades

Brie & cranberry parcels

Feta & tarragon risotto balls

Cracked black pepper potato skins

Hot cheesy nachos & dips

Haloumi cheese skewers

Mini vegetable samosas

*For wedding receptions that have had a wedding breakfast, it is our professional opinion that you should cater for 75% of your total number of guests.*

*For evening receptions alone, 100% of your total number of guests must be catered for.*

## ALTERNATIVE EVENING OPTION

Unlimited bacon and sausage rolls served with ketchup and brown sauce

*100% of your total numbers of evening guests must be catered for.*



## EVENING BBQ MENU

Barbeques are available for a minimum number of 60 guests, choose 2 or 3 items



Sweet chilli chicken breast / Honey glazed chicken breast  
Cajun chicken breast / Jack Daniels BBQ chicken  
Lamb kofta / Minted lamb steak / Lamb kebab  
Marinated tuna steak with tomato salsa / Salmon steak  
King Prawn Skewer (£1.50 supplement)  
BBQ spare ribs  
Hot dogs  
Chargrilled rump steak / Peppered sirloin steak  
Beef burger - plain or with cheese  
Haloumi cheese kebab / Quorn sausage / Spicy bean burger  
Corn on the cob / Jacket potatoes / New potatoes

*All meats are served with a selection of exotic salads and French bread*

## ALTERNATIVE OPTION

Minimum number of 60 guests  
Suckling pig and belly of pork buffet served with green salad, coleslaw,  
apple sauce and soft flour baps



## INCLUDES

A stunning outside ceremony garden described as a “church without a roof”  
Beautiful surroundings for those memorable photos  
17th century thatched Essex Barn set in 300 acres of parkland golf course  
Silver served meal by our team of professional staff  
Professional team of coordinators who pride themselves on superb hospitality dedicated to giving you total commitment at every stage to ensure your day is perfect  
We are proud to be able to offer the facility of Civil Ceremonies under the 1994 Marriage Act  
Civil Ceremonies maximum of 100 (seated indoors),  
Wedding Breakfast maximum of 150, Evening Reception maximum of 200  
Delightful covered patio overlooking the golf course  
Ample free car parking  
Complimentary Master of Ceremonies  
Use of house linen, table numbers, cake stand and knife.  
Flexible & accommodating to your individual requirements  
All prices are inclusive of VAT  
No service charge & no hidden extras

## WEDDING DAY ITINERARY

To help guide you through the day we have compiled  
an itinerary which you may find of help.

Church wedding (local) suggested time 1pm-2pm  
Civil Ceremony at Channels 2pm-3pm  
Served arrival drinks & canapés during photos on the patio 3pm-4pm  
Introductory top table line up 4.15pm  
Sit down for silver served wedding breakfast 4.30pm  
Finish meal & speeches 7pm  
Bar open & entertainment sets up 7pm  
Extra guests invited for 7.30pm  
Evening Buffet served from 9pm  
Bar open until 11.30pm  
Music & dancing until midnight

*These times are for guidance only, if you prefer to get married earlier  
or later we shall accommodate these changes accordingly.*





## TERMS & CONDITIONS

1. A provisional booking can be held for a period not exceeding 14 days. A booking cannot be confirmed until the required non refundable deposit has been paid.
2. A second non refundable instalment of £1,000 will be invoiced one year prior to the date of your wedding.
3. Corkage only allowed on table wine for the Wedding Breakfast only.
4. Approximately 4 weeks prior to the function, you will need to attend a consultation with one of our wedding coordinators. We will discuss in full detail, your requirements for your day at this consultation.
5. The venue accepts all bookings on the basis that the venue supplies all food & drink items with the exception of the wedding cake or corkage fee on wine.
6. It is regretted that no refund of deposits or pre-payments can be made in the event of cancellation.
7. The full invoice must be paid before the wedding day.
8. Table Plans must be submitted 3 days prior to the function.
9. Minimum numbers on a Saturday are 70 adults for the wedding breakfast.
10. Channels, accept no liability for a wedding ceremony not taking place however caused.
11. The venue cannot accept responsibility for the loss of wedding gifts, property or possessions however caused. Channels would therefore suggest that all wedding parties should consider taking an appropriate insurance policy to insure their wedding day. Any properties left by the guests at the venue will be left at the owner's risk.
12. The management reserves the right to amend its published prices by giving a minimum of 3 months notice.
13. The management also reserves the right to increase its published prices for VAT & duty increase imposed on them by the Government's budget, without prior notice.
14. The latest finish time for functions is 12.00 midnight; all alcohol must be consumed within 30 minutes from last orders 11.30 p.m. Please advise your band or disco that they must vacate the premises 30 minutes after the function ends.
15. Dance floor, house linen & cake stand is inclusive of room hire. Floral decorations and chair covers are not included.
16. All noise, in particular music must be kept to a reasonable level & comply with both Statutory & Local Regulations, inside & outside the Function room.
17. Damage to the building, plants, equipment, etc., (other than fair wear & tear) caused by the booking person or their guests, will be charged at cost to the person booking the function as an extra.
18. All persons booking a functions at Channels are responsible for their guests, it is therefore required that all evening events have a person or persons appointed by the booking person, to act as a steward. Although unlikely, such a person will be required by the Management to control any unacceptable behavior by guests of the said function.
19. For their own safety children under 12 years of age must be supervised by an adult at all times during the function. Under no circumstances must children be allowed to wander unaccompanied through the building or it's surrounding grounds.
20. All guests are required to stay within the confines of the particular functions designated areas for their own safety, to avoid triggering alarms & to avoid unnecessary annoyance to other events taking place, that in turn your functions may enjoy its own privacy & security.
21. The management reserve the right to cancel any function due to unforeseen circumstances beyond our control, or for any matter deemed necessary by the management & accept no resultant responsibility, financial or otherwise.
22. We respectfully remind all guests of a Channels, function that the dress code of Smart Casual, no trainers or collarless shirts applies.







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