



CLANDON REGIS  
GOLF CLUB

# 2026 EVENT PACKAGES



# EVENT

## PACKAGES

Welcome to Clandon Regis Golf Club, where a serene escape awaits down our long, tree-lined driveway, opening up to 170 acres of tranquility.

Enjoy breathtaking views across the 18th hole from our expansive patio, offering the perfect backdrop for any occasion.

Whether you're planning a birthday party, an engagement soiree, a christening, or an anniversary celebration, we have the perfect package for you. Each package includes the expertise of our dedicated Functions & Beverages Manager, who will assist in designing and setting up your event. Our Events Team will also be on hand to provide support until the conclusion of your event.



# DINING PACKAGES

## SELECT DINING

A carefully crafted collection of timeless dishes, showcasing the finest ingredients. Perfect for those seeking an exceptional dining experience that balances rich flavour with outstanding value.

Two Courses  
**£29.95pp**

Three Courses  
**£33.50pp**

Two Courses  
**£30.95pp**

Three Courses  
**£35.50pp**

## SIGNATURE DINING

Blending creativity and value through elevated ingredients and adventurous flavours, while still honouring the classics that guests know and love. A vibrant mix of innovation and familiarity designed to delight curious palates.

## PRESTIGE DINING

Enjoy the chef's signature dishes and premium flavours designed to elevate your event. Thoughtfully prepared with high-quality ingredients, each dish brings a refined touch to any occasion

Two Courses  
**£33.95pp**

Three Courses  
**£40.50pp**





# PARTY PACKAGES

## PARTY

Celebrate in style with our Party Package, including exclusive room hire and a delicious party buffet featuring a wide variety of options to suit every taste. The menu can be tailored to your preferences, making it perfect for birthdays, reunions, and any special occasion.

For just  
**£32.50pp**

For just  
**£38.50pp**

## CELEBRATE

Make your event extra special with our Celebrate Package. Enjoy exclusive room hire, a customisable party buffet, and a glass of bubbly on arrival to toast the occasion. Ideal for marking life's memorable moments in true style.

## OPTIONAL UPGRADES

Take your celebration to the next level with a range of optional upgrades. Add a **dance floor** and **DJ** to keep the party going, treat your guests to **elegant canapés**, or include a **signature cocktail** for a personal touch. Create a bespoke event that's perfectly tailored to your style and occasion.

Prices available  
**Upon request**





# WAKES

Celebrate the cherished memories and moments of your loved one. From touching ceremonies to uplifting tributes, our venue provides a comforting space for reflection and healing. Come together with family and friends to celebrate the legacy of your loved one in a meaningful and memorable way.

50 Guests  
**£1,547.50**

Additional  
**£23pp**

## INCLUDED

Our Wake Package offers a warm and comforting setting to gather and remember loved ones. The package includes:

- Finger buffet
- unlimited tea and coffee
- Exclusive room hire (Function Room)
- TV for display
- Full PA system for tributes and speeches.

Our team will ensure every detail is handled with care, allowing you to focus on what truly matters — sharing memories and support with family and friends.

## OPTIONAL EXTRAS

Enhance your gathering with a selection of optional extras to make the occasion truly personal. Choose **arrival drinks** served by the bottle or glass, or **opt for a tailored menu** created to your preferences (available on request and subject to additional cost). You can also set up a **bar tab** with a limit of your choice for added convenience. **Table decorations** are welcome, allowing you to add your own special touch to the room.





# THE SELECT

## MENU

### STARTER

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Steamed Duck Gyoza

*Delicate steamed duck dumplings served with rich hoisin sauce.*

Fresh Melon & Mango Sorbet

*A refreshing duo of ripe melon and tangy mango sorbet.*

Green Vegetable Gyoza

*Crisp green vegetable dumplings with a sweet chilli dipping sauce.*

### MAIN

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Thai Style Vegetable Stir-Fry With Noodles & Sweet Chilli Sauce

*A vibrant medley of fresh vegetables tossed with noodles in a fragrant Thai-inspired sweet chilli glaze.*

Coronation Cauliflower Timbale with a Vegetable Medley

*Brown Rice & Cauliflower in a Spiced Coconut Sauce with Apricot Chutney*

Traditional Cottage Pie topped with Root Vegetable & Potato Mash

*A rich minced filling topped with a smooth root vegetable and potato mash.*

Baked Gammon served with Rich Cheese Sauce

*Succulent slices of baked gammon served in a velvety mature cheddar sauce*

Butchers Sausages with Mustard Mash & Onion Gravy

*Plump, locally sourced sausages served over creamy mustard mash, drenched in a rich caramelised onion gravy.*

Wild Mushroom & Sweet Pepper Stroganoff

*With Basmati Herb Rice*

*All served with a Panache of Vegetables and Potatoes, unless stated.*

### DESSERT

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Mixed Fruit Crumble

*Seasonal fruit crumble served warm with creamy custard.*

Fresh Raspberry Pavlova

*Crisp meringue nest topped with fresh raspberries and whipped cream.*

Mixed Berry Frangipane Tart

*Almond frangipane tart with mixed berries, fruit coulis & cream.*

Followed by Coffee & Tea with Chocolate Mints





# THE SIGNATURE

## MENU

### STARTER

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#### Smooth Brussels Pâté

*Rich and velvety Brussels pâté, served with crisp toasted bread and a touch of chutney.*

#### Classic Prawn Cocktail

*Juicy Atlantic prawns on a crisp salad, finished with our house Marie Rose sauce.*

#### Homemade Soup of the Day

*Chef's freshly prepared seasonal soup, served with a warm bread roll and butter.*

### MAINS

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#### Lasagne Bolognese

*Traditional Italian lasagne layered with rich Bolognese sauce and creamy béchamel, served with a crisp side salad and warm garlic bread.*

#### Brie, Beetroot & Onion Chutney Tart

*Creamy Brie, roasted beetroot and tangy onion chutney encased in a golden kale pastry — a vibrant vegetarian option.*

#### Chicken Tikka Masala

*Tender chicken in a rich, spiced tikka masala sauce, served with fragrant rice and a crisp poppadum.*

#### Beef Bourguignon

*Slow-cooked beef in a red wine sauce with mushrooms and bacon, served with steamed rice.*

#### Chicken Supreme

*Succulent chicken breast in a creamy white wine and mushroom sauce.*

*All served with a Panache of Vegetables and Potatoes, unless stated.*

### DESSERTS

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#### Sticky Toffee Pudding

*Rich, moist sponge pudding smothered in sticky toffee sauce, served with warm custard.*

#### Citrus Cheesecake

*A zesty citrus cheesecake drizzled with fruit coulis and served with fresh cream.*

#### Chocolate Cheesecake

*Decadent chocolate cheesecake topped with silky chocolate sauce and served with cream.*

**Followed by Coffee & Tea with Chocolate Mints**





# THE PRESTIGE

## MENU

### STARTER

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#### Sweet Potato Falafels

*Crisp sweet potato falafels served with a silky mango mayo dip.*

#### Warm Brie & Blueberry Tart

*Golden Brie & blueberry tart on balsamic-dressed mixed leaves.*

#### Rosettes of Smoked Salmon

*Delicate smoked salmon rosettes with lemon wedge and salad garnish.*

### MAINS

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#### Braised Pork Loin Steak

*Tender pork loin, braised and served in a creamy Dijon mustard, leek & white wine sauce.*

#### Chicken, Ham & Leek Pie

*A comforting classic — slow-cooked chicken, ham and leeks in a rich sauce, encased in golden pastry.*

#### Steak, Ale & Mushroom Pie

*Hearty British pie with tender steak, ale gravy and mushrooms, served with skin-on fries.*

#### Fresh Sea Bream Fillet

*Pan-seared fillet finished with zesty lemon & herb butter.*

#### Fresh Salmon Fillet

*Succulent salmon served with a light tomato & basil sauce.*

*All served with a Panache of Vegetables and Potatoes, unless stated.*

### DESSERTS

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#### Lemon Meringue Roulade

*Light lemon meringue roulade served with fruit coulis & fresh cream.*

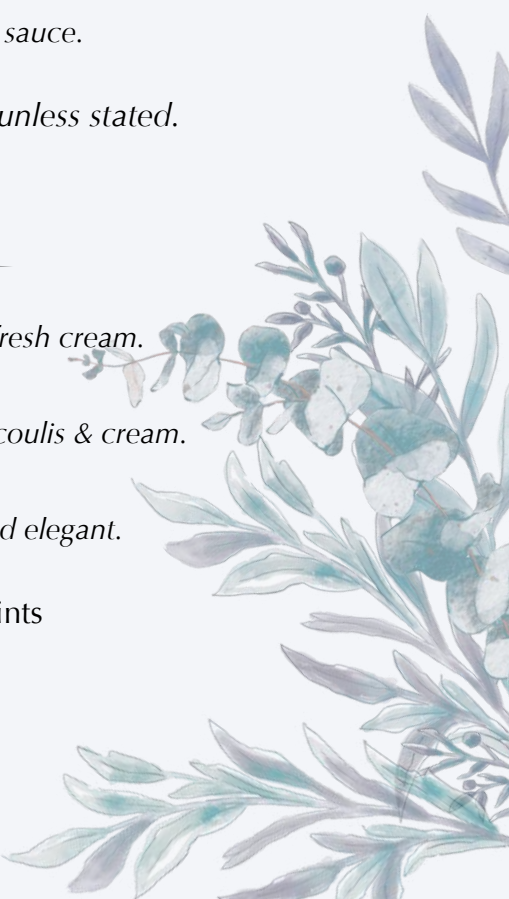
#### Sherry Trifle Cheesecake

*A rich cheesecake inspired by classic sherry trifle, with fruit coulis & cream.*

#### Individual Lemon & Raspberry Parfait

*Zesty lemon & raspberry frozen parfait — refreshing and elegant.*

**Followed by Coffee & Tea with Chocolate Mints**





# TRADITIONAL BRITISH ROAST

Enjoy refined starters and indulgent desserts from our Prestige selection, paired with the comfort of a classic carvery main — the perfect balance of sophistication and tradition.

For those seeking a little extra, upgrade your main course with one or two expertly carved meats from the carvery. This flexible choice allows you to tailor your meal to suit your appetite, combining the elegance of delicately prepared starters and desserts with the satisfying heartiness of a traditional roast.

Every course is crafted with care, ensuring a dining experience that is both memorable and inviting.

## ONE MEAT

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Two Courses  
**£36.95pp**

Three Courses  
**£43.50pp**

## TWO MEATS

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Two Courses  
**£43.95pp**

Three Courses  
**£50.50pp**





# PARTY BUFFET

## MENU

### SANDWICHES OR WRAPS

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#### Filling Selection

*(Please select 3 options)*

Coronation Chicken  
Prawn Marie Rose Sauce  
Tuna Mayonnaise  
Egg Mayonnaise & Rocket  
Ham & Mustard  
Ham Salad  
Cheese & Cucumber  
Cheese & Red Onion Chutney

### BITES

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*(Please select 6 options)*

Warm Sausage Rolls  
Cocktail Sausages in Honey & Mustard  
King Prawns in Filo Pastry served with Sweet Chilli Dip  
Tempura Prawns  
Mini Vegetarian Quiche  
Mini Duck Spring Rolls  
Mini Vegetable Samosas served with Mango Chutney  
Mini Vegetable Spring Rolls served with Hoi Sin Sauce  
Brie & Cranberry Wantons

*Served with bowls of crisps*

### CAKE

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*(Please select 1 option)*

Lemon Drizzle Cake  
Coffee & Walnut Cake  
Victoria Sponge Cake  
Carrot Cake





# WAKE BUFFET

## MENU

### SANDWICHES OR WRAPS

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#### Filling Selection

*(Please select 4 options)*

Coronation Chicken  
Prawn Marie Rose Sauce  
Tuna Mayonnaise  
Egg Mayonnaise & Rocket  
Ham & Mustard  
Ham Salad  
Cheese & Cucumber  
Cheese & Red Onion Chutney

### BITES

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*(Please select 4 options)*

Warm Sausage Rolls  
Cocktail Sausages in Honey & Mustard  
King Prawns in Filo Pastry served with Sweet Chilli Dip  
Tempura Prawns  
Mini Vegetarian Quiche  
Mini Duck Spring Rolls  
Mini Vegetable Samosas served with Mango Chutney  
Mini Vegetable Spring Rolls served with Hoi Sin Sauce  
Brie & Cranberry Wantons

*Served with bowls of crisps*

### CAKE

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*(Please select 1 option)*

Lemon Drizzle Cake  
Coffee & Walnut Cake  
Victoria Sponge Cake  
Carrot Cake

*Unlimited Tea & Coffee*





# DRINKS & EXTRAS

## DRINKS

Arrival drink\* - £6pp (per glass)

Glass of Champagne - £12.95pp

Half a bottle of house wine - £12.50pp

Drinks by the bottle (please see the wine list)

Bar tabs with your choice of restrictions are also available

*\*House wine, soft drinks and a selection of beers.*

## EXTRAS

Dancefloor - £75 per event

DJ - £400 per event

Outside Bar - £300 per event

*(subject to time of year)*



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# THE NEXT STEPS

## VISIT US

We welcome you to join us at the venue where we can answer any questions.

To arrange a visit, please contact Sales & Marketing Manager Lucy on 01483 224 888 ext. 3 or email [lucy@clandonregisgolfclub.com](mailto:lucy@clandonregisgolfclub.com)

## TO BOOK

To secure your chosen date, we will require a £200 non-refundable deposit with a completed booking form.

Upon completion, you will be introduced to your Event Manager who will work on all the details with you.



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