



Functions Information

Make it an event to remember at Sutton Green Golf Club

Sutton Green Golf Club is the perfect venue for celebrating in style. Whatever the occasion our flexible event space, beautiful Surrey countryside setting, excellent cuisine and exceptional service will make sure it's a celebration to remember.

Charity and awards events, anniversaries, christenings and company celebrations are just a few of the occasions that we specialise in hosting.

When you choose Sutton Green Golf Club for your party or function you can rest assured that our professional and experienced team are committed to exceeding your expectations and delivering affordable and flexible event packages.

We pride ourselves on our high level of service and attention to detail, both on and leading up to the day, and it's of utmost importance to us that both you and your guests have a truly enjoyable event.

Our main function suite is located with views out to the stunning golf course and Surrey countryside. Exclusively yours for your event, the room is air conditioned, fully accessible to the adjacent bar, lounge area, dance floor and our spacious outside terrace.

Our menus are carefully designed by our head chef and his team and all prepared in house. We use only the finest quality ingredients to create a wide choice of dishes that can be selected from a host of package options.

The club is ideally located between Guildford and Woking and easily reached from major road routes, plus Woking and Guildford Train Stations are just a short taxi ride away. We also have ample free parking on site.

Please find enclosed information to assist you with your booking. We are also always more than happy to discuss and design a day tailored to your exact requirements. If you have a specific date in mind, to avoid disappointment, please get in touch to make a provisional booking which we will hold for an agreed period.

We look forward to hearing from you, and hope we can assist you in arranging a very special day.

Room Hire Charges

Packages are based on a minimum of 30 and a maximum of 90 guests for a seated meal in the function suite.

The main function suite and the bar area can accommodate up to 150 people for a not seated event.

Friday/Saturday Evening	£300.00
Sunday to Thursday Evening	£250.00
Saturday & Sunday Lunch	£200.00
Monday to Friday Lunch	£150.00

All prices are inclusive of V.A.T., service charge is not included



Menu Options

If our menus do not quite match your needs, we are more than happy to discuss a tailor-made menu to suit your requirements and budget. Some menu items may contain nuts or nut derivatives, please advise us of any allergies or special requirements. Specific dietary requests (including vegan and gluten free options) can be catered for on request along with a children's menu. Menu items may be subject to change.

Three Course Selector Menu

Same Menu Choice for the **Whole Party** with an alternative for dietary requirements @
£28.00 per head

Two Choice Menu for the **Whole Party** with an alternative for dietary requirements @
£31.00 per head

Three Choice Menu for the **Whole Party** with an alternative for dietary requirements @
£34.00 per head

We can offer a beef or lamb option for a surcharge of £2.50 per serving.

Starters

Soup of the Day (v)

Served with a Warm Bread Roll

Avocado Mousse with Fresh Basil & Chilli (v)

Served with Olive Bread & Tomato Salad

Tomato, Mozzarella & Chargrilled Courgette Salad (v)

Served with a Basil Aioli

Smoked & Poached Salmon Rilette

Served with a Melba Toast & a Caper & Gherkin dressing

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### Main Course

All Main Dishes are Served with a Seasonal Vegetable Medley

#### **Pan Roasted Lemon & Thyme Chicken Breast**

Served with Bacon Lardons, Parmentier Potatoes & a Chicken Jus

#### **Baked Fillet of Salmon**

Served with New Potatoes & a Watercress Sauce

### **Herb Crusted Seabass**

Served with a Spicy bean ragu

### **Roast Loin of Pork**

Served with Sage & Onion Stuffing, Apple Sauce & Potatoes roasted in Duck Fat

### **Butternut Squash, Camembert & Fig Tart (v)**

Served with Crushed New Potatoes & a Camembert Sauce

### **Potato, Leek & Cheese Gratin (v)**

Served with a Creamy Mustard Sauce

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Dessert Course

Lemon Meringue Pie

Served with Clotted Cream & Strawberries

Sticky Toffee Pudding

Served with Vanilla Custard

Chocolate Torte

Served with Honeycomb

Pear Frangipane

Served with Vanilla Ice Cream

Individual Trifle

Served with Seasonal Red Berries

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### **Coffee & Mints**



## Two Course Selector Menu

Same Menu Choice for the **Whole Party** with an alternative for dietary requirements @  
£23.00 per head

Two Choice Menu for the **Whole Party** with an alternative for dietary requirements @  
£26.00 per head

Three Choice Menu for the **Whole Party** with an alternative for dietary requirements @  
£29.00 per head

The whole party must have a starter and main meal or a main meal and a dessert item.  
We can offer a beef or lamb option for a surcharge of £2.50 per serving.



**Finger Buffet One @ £28.00** (per person)

*Minimum catering for 40 people*

Freshly prepared open sandwiches & wraps

*Cajun Chicken Mayonnaise, Ham & Cheese, Egg Mayonnaise (v), Cheese & Pickle (v), Tuna, Hummus & Roast Vegetables (v)*

Chicken goujons

Cocktail Sausage Rolls

Freshly prepared miniature pizzas (v)

Miniature quiches (v)

**Replace the default sandwich fillings for an additional £1.50 per person.**

*B.L.T., Chicken & Avocado, Corned Beef & Mustard, Roast Beef & Horseradish, Smoked Salmon & Cream Cheese*

**Gluten Free Options + £2.00** (per person)

**Finger Buffet Two @ £26.00** (per person)

*Minimum catering for 40 people*

Freshly prepared open sandwiches & wraps

*Cajun Chicken Mayonnaise, Ham & Cheese, Egg Mayonnaise (v), Cheese & Pickle (v), Tuna, Hummus & Roast Vegetables (v)*

Cocktail Sausage rolls

Cheese & onion pinwheels (v)

Spicy potato wedges (v)

Miniature Scones

**Replace the default sandwich fillings for an additional £1.50 per person.**

*B.L.T., Chicken & Avocado, Corned Beef & Mustard, Roast Beef & Horseradish, Smoked Salmon & Cream Cheese*

**Gluten Free Options + £2.00** (per person)

**Afternoon Tea Package One @ £24.00** (per person)

*Minimum catering for 40 people*

Freshly prepared open & finger sandwiches

*Cucumber & Cream Cheese, Egg Mayonnaise, Cheese & Pickle, Smoked Salmon & Cream Cheese*

Miniature Quiches

Miniature scones (1 per person)

Chef's cake selection (2 per person)

Tea & Coffee Station

**Replace the default sandwich fillings for an additional £1.50 per person.**

*B.L.T., Chicken & Avocado, Corned Beef & Mustard, Roast Beef & Horseradish, Smoked Salmon & Cream Cheese*

**Gluten Free Options + £2.00** (per person)

**Party Buffet @ £16.00** (per person)

*Minimum catering for 30 people*

Freshly prepared open sandwiches & wraps

*Cajun Chicken Mayonnaise, Ham & Cheese, Egg Mayonnaise (v), Cheese & Pickle (v), Tuna, Hummus & Roast Vegetables (v)*

Cocktail Sausage rolls

Roast Vegetable Tart

Crisps & Dips

***Replace the default sandwich fillings for an additional £1.50 per person.***

*B.L.T., Chicken & Avocado, Corned Beef & Mustard, Roast Beef & Horseradish, Smoked Salmon & Cream Cheese*

**Gluten Free Options + £2.00** (per person)

*Welcome drinks and additional refreshment options are also available, please speak to the catering team for more information.*

*We are happy to create bespoke packages to meet your requirements.*

**Corkage Charges**

Prosecco & Wine £10.00 per bottle

External Caterers £10.00 per person