



Funeral Reception Options

SUTTON GREEN  GOLF CLUB
Est. 1994

Sutton Green Golf Club is the perfect venue for remembering your loved ones. The neutral colour pallet of the event space allows you to dress it in whatever manner suits your needs. There is no correct way to mark the passing of a loved one. We are here to support you during this difficult time and ensure that you get to remember them in whatever manner you think is appropriate.

When you choose Sutton Green Golf Club for your wake you can rest assured that our professional and experienced team are committed to exceeding your expectations and delivering affordable and flexible wake reception 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 welcoming space for such a difficult day.

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

For more information contact Events Manager Paul Hockley on 01483 770199 or email events@suttongreengc.co.uk

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 do not have a date confirmed with the funeral director, 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 during such a challenging time.





Room Hire

Room Hire Charges

Monday – Friday £150.00

Saturday & Sunday £200.00

Room capacity – Up to 90 people seated or up to 150 for a standing buffet.

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



Buffet Menu Options



Finger Buffet One

@ £30.00 (per person)

Minimum catering for 30 people

Freshly prepared 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)

Tea & Coffee Station

Replace the default sandwich fillings for an additional £2.00 per person.

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

Gluten Free Options + £2.50 (per person)

Finger Buffet Two

@ £28.00 (per person)

Minimum catering for 30 people

Freshly prepared 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

Tea & Coffee Station

Replace the default sandwich fillings for an additional £2.00 per person.

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

Gluten Free Options + £2.50 (per person)



Afternoon Tea Package One

@ £26.00 (per person)

Minimum catering for 30 people

Freshly prepared wraps & 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 £2.00 per person.**

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

Gluten Free Options + £2.50 (per person)



Afternoon Tea Package Two

@ £28.00 (per person)

Minimum catering for 30 people

Freshly prepared wraps & finger sandwiches
*Cucumber & Cream Cheese, Egg Mayonnaise, Cheese
 & Pickle, Smoked Salmon & Cream Cheese*

Warm Brioche rolls with a Ham & Cheese
 filling

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 £2.00 per person.**

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

Gluten Free Options + £2.50 (per person)





Afternoon Tea Package Three

@ 30.00 (per person)

Minimum catering for 30 people

Freshly prepared wraps & finger sandwiches
*Cucumber & Cream Cheese, Egg Mayonnaise, Cheese
& Pickle, Smoked Salmon & Cream Cheese*

Warm Brioche rolls with a Ham & Cheese
filling

Miniature quiches

Miniature scones (2 per person)

Chef's cake selection (4 per person)

Tea & Coffee Station

***Replace the default sandwich fillings for an
additional £2.00 per person.***

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

Gluten Free Options + £2.50 (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 Caterer £10.00 per bottle

