



Wedding Celebrations at Clandon Regis Golf Club

Thank you for your enquiry regarding your forthcoming wedding.

*May we take this opportunity to congratulate you
both on this wonderful occasion!*

*We can accommodate 120 guests in our dining room which has magnificent
views over the 18th green, extending to 200 for your evening reception*

*Our Chefs offer you first class cuisine to tantalize your taste buds,
with our mouth watering menus*

*We are situated in 170 Acres of mature parkland in an
area of natural beauty which will give a beautiful background to
your all important photographs.*



Epsom Road West Clandon Surrey GU4 7TT

Contact Number: 01483 224888

Email: functions@clandonregis-golfclub.co.uk

Our Packages

Our all-inclusive packages consist of:

*Our dedicated Wedding Manager on hand to ensure the smooth running
From your 1st meeting, to when we say goodbye at end of the evening.*

*Peace of mind that on your special day, you will receive a professional &
exclusive service from our Catering team*

Cake Stand & Knife

Name Place Cards

Table Numbers

Menu Cards

Table Linen & Napkins

(available in a range of colours to suit your theme)

Chair Covers with Sashes

Full PA system for your speeches

Dance Floor

Fully Licensed Bar until Midnight

(Last orders @ 11.45)

Upon Arrival

Welcome Drinks

Clandon Fizz
Orange or Cranberry Juice with either
Sparkling Wine or Champagne

Kir
Sparkling Wine & Crème De Cassis

Kir Royal
Champagne & Crème De Cassis

Pimms & Lemonade

Fruit Punch
Alcoholic or Non-alcoholic

If you would like to provide any drinks to serve to your guests
there is a corkage charge calculated per bottle

Canapé Selection

Please choose any four items from the list below

Smoked Salmon Blinis (mini Pancakes) (G)

Roasted Pepper & Pate Cup (G)

Tempura King Prawns (G)

Smoked Fish & Lemon Pate on Toast (G)(F)

Caramelised Red Onion Tartlette (G)

Parma Ham & Cream Cheese Olive

Tomato & Basil Salsa Crostini (G)

Goats Cheese & Sun Dried Tomato Crostini (G)(D)

Coconut Breaded King Prawns(G)(F)

Homemade Pate Crostini (G)

Allergy Advice : (G) contains Gluten
(SU) contains Sulphites
(L) contains Lupins

(E) Contains Egg
(M) contains Mustard
(MO) contains Molluscs

(S) contains Soya
(F) contains Fish

(CR) contains Crustacean
(N) Contains Nuts

(D) contains Dairy
(C) contains Celery

(SE) contains Sesame
(T) contains Tree Nuts

Wedding Breakfast

Bronze Package

Spanish Tomato, Mozzarella & Basil Salad (D)
Chef's smooth Pate served with Melba Toast (D)(G)
Smoked Salmon Rosettes on Fresh Mixed Leaves served
with a Lemon & Herb Dressing (F)
Fan of Melon served with Mango Sorbet
Chicken Breast topped with Parma Ham & Emmenthal Cheese
served with a fresh Tomato & Herb Sauce (D)(C)
All served with a Bread Roll & Butter (G)(D)

★ ★ ★ ★

Slowly Braised Lamb Steak with Button Onions & Mushrooms
in a White Wine & Mint Gravy (SU)
Honey Roast Gammon served with Parsley Sauce (D)
Baked Salmon En Croute with a Wild Mushroom Sauce (G)(D)
Vegetarian - Thai Vegetable Stir-Fry with Noodles. (G)
Vegetarian - Goats Cheese, Sweet Pepper & Spinach Wellington. (G)(D)

Choose from Dauphinoise Potatoes, Roasted Baby Potatoes with Rosemary
and Garlic, Minted New Potatoes or Fondant Potatoes (D)
Choose from Mediterranean Roasted Vegetables, or
Glazed Baton Carrots, Broccoli Florets & Parcel of Steamed Green Beans

★ ★ ★ ★

Lemon Tart served with Chantilly Cream & Mixed Fruit Coulis (G)(D)
Meringue Nest filled with fresh Raspberries & Whipped Cream
Dark Chocolate Bavarois served with Chocolate Sauce & Cream (G)(D)
Cheese & Biscuits (D)(G)

Followed by Fresh Coffee & Mints

Silver Package

Dressed Buffet

Dressed Poached Salmon
Sliced home cooked Loin of Beef
Sliced home Roasted Turkey
Sliced Honey Baked Ham
Rocket & Parmesan Salad (D)
Cucumber, Olive, Cherry Tomato & Basil Salad
Mixed Leaf Salad
Mushroom & Sweet Pepper Salad (G)
New Potato & Chive Salad
Homemade Red Cabbage Coleslaw (E)
Assorted Bread Selection

★ ★ ★ ★

Please choose one option

Lemon Tart served with Chantilly Cream & Mixed Fruit Coulis (G)
Profiteroles served with a Rich Belgian
Chocolate Sauce Laced with Tia Maria (G)(D)
Chocolate Cheesecake with Chantilly Cream & Chocolate Sauce (G)(D)
Cheese & Biscuits (D)

Followed by Fresh Coffee & Mints

Gold Package

King Prawn & White Crab Meat Medley served on a Bed of Leaves with Vine Tomatoes and Lemon Oil Dressing (F)

Mango & Brie Filo Parcels served with a warm Redcurrant Sauce (G)(D)

Galia Melon crown filled with Raspberry Sorbet & soft Woodland Fruits

Pot of Button Mushrooms in either Stilton or Creamy Garlic Sauce (D)

All served with a Bread Roll & Butter (G)(D)

★ ★ ★ ★

Entrecote Steak Braised with Tarragon,

White Wine, Mushroom & Tomato Gravy (SU)

Steamed Seabass Fillet topped with Prawns & Asparagus

served with a White Wine & Cream Sauce (SU)

Duck Breast with Redcurrant and Port Sauce (SU)

Roasted Rack of English Lamb served with

a Rosemary & Red Wine Gravy (SU)

Vegetarian - Brie, Redcurrant & Red Onion Tart (G)

Vegetarian - Aubergine Provencale Topped with Mozzarella (D)

Vegetarian - Butternut Squash, Ginger & Tomato Bake (D)

Choose from Dauphinoise Potatoes, Roasted Baby Potatoes with Rosemary

and Garlic, Minted New Potatoes or Fondant Potatoes (D)

Choose from Mediterranean Roasted Vegetables or

Glazed Baton Carrots, Broccoli Spears & Parcel of Steamed Green Beans

★ ★ ★ ★

Dark Chocolate Trellis Cup filled with Rich Chocolate Mousse,

finished with Chocolate Sauce (E)(D)

Individual Strawberry & Champagne Charlotte (G)(E)(D)

Brandy Snap Basket with Homemade Vanilla Ice Cream

topped with soft Woodland Berries (G)(D)

Irish Cream Liqueur & Hazelnut Cheesecake with

Toffee Sauce & Cream (G)(D)

Cheese & Biscuits (D)

Followed by Fresh Coffee & Mints

Children's Menu

Chunky Cut Raw Vegetables

Mini Garlic Bread Slices (G)

Fresh Melon Balls

★ ★ ★ ★

Homemade Chicken Goujons Peas or Baked Beans & French Fries (G)(E)

Homemade Fish Goujons Peas or Baked Beans & French Fries (G)(E)

Tomato Penne Pasta Topped with Grated Cheese (G)(D)

★ ★ ★ ★

Trio of Ice Cream topped with Chocolate Sauce (D)

Fresh Fruit Salad

Accompanied by

Glass of Orange or Blackcurrant Squash

Children aged under 10 can be catered for from the main menus, having half portions at half price.

Evening Reception

Mini Buffet

Assorted Filled Wraps (G)

Filo Prawns (G)

Mini Vegetable Samosas served with Mango Chutney Dip (G)

Vegetable Spring Rolls served with Sweet Chilli Sauce (G) (SE)

Mini Chicken Kebab Selection

Mini Sausages in Honey & Mustard (G)

Mini Sausage Rolls (G)

Peanuts & Crisps

Cheese Board

Cheese Board with selection of Cheeses,

Celery, Fresh Fruit and Crackers.

*Platters of Crudités and Corn Chips served
with Salsa and Sour Cream & Chives (C)(D)*

Something Lighter Perhaps

Hot Bacon Baps (G)(D)

FOR FULL PRICES & ALL CHARGABLE ITEMS PLEASE CONTACT OUR FUNCTIONS MANAGER

Call: 01483 224888 extension 3 Email: functions@clandonregis-golfclub.co.uk

Terms and Conditions

A non-refundable deposit of £1000 will be required to confirm your booking. This will be deducted from your final invoice.

The final numbers & balance to be paid 14 days prior the event.

The bar and music will finish at midnight.

All guests must leave the premises by 12.30.

A service charge of 10% will be chargeable.

In the event of any breakages or damage then the hirer will be fully responsible for all costs involved.

In the event that any guest is sick and the venue requires extra cleaning then the hirer shall be responsible for this charge.

Cancellation Policy

In the event of a cancellation all monies already paid will be non-refundable.

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Notice of cancellation up to 6 months prior to event at no extra charge.

Notice of cancellation received between 6 months and 1 month prior to event 50% of the estimated total cost will be chargeable. Notice of cancellation within 1 month - 100% of the estimated total cost, will be chargeable.

Some helpful hints when planning your big day

Receiving Line

The purpose of a receiving line is to welcome your guests, and introduce them to the Bride and Groom's parents. We recommend that the receiving line be made up of a maximum of six people, to ensure your guests do not wait too long in the receiving line queue.

*Groom's Bride's Bride Groom Bride's Groom's
Mother Father*

Top Table: suggested seating plan

*Chief Groom's Bride's Bride Groom Bride's Groom's Best
Bridesmaid Mother Father Mother Father Man*

Speeches

There are usually 3 speeches and they traditionally follow the cutting of the cake.

Bride's Father - Toast the Bride and Groom

Groom - Thanks the Bride's parents, the guests attending and toasts the Bridesmaids

Best Man - Replies on behalf of the Bridesmaids and reads any telegrams and messages from absent friends.

Your Wedding Year Planner

One Year to Go!

Pencil in your wedding day and book service & reception venues, Florist & Cars, also your photographer and if required video maker

Decide on your Bestman, Bridesmaids etc

Decide on the style of your wedding; order the dress and bridal party outfits

Choose and order your wedding cake

6 Months to Go!

Choose hymns if marrying in church

Order wedding stationary, invites etc and Flowers

Choose and buy the wedding rings

Book your wedding day hair and other pre wedding beauty appointments

4 Months to Go!

Send out your invitations

Make arrangements for your honeymoon, passports, outfits etc

2 Months to Go!

Have your first dress fitting

Visit the golf club to finalise food and drink arrangements

Buy presents for bridesmaids, best man etc

Work out the seating plan for the reception

Confirm bookings with florist, photographer, disco, cars etc

2 Weeks to Go!

Wedding rehearsal if getting married in church

Pack and make final arrangements for your honeymoon

1 Week to Go!

Finalise numbers with the golf club & advise them of the table arrangements

Couple of Days to Go!

Drop off final table plan and wedding stationary, cameras, favours etc

Wedding Day Planner

We are frequently asked about timings for the day, so, as a guideline, we have designed a Wedding Day Plan.

Ceremony & Reception

1.00pm - Service at your chosen church

2.30pm - Arrival Drinks and Photos

4.00pm - Receiving Line (this is optional)

4.30pm - Sit Down

(this will include speeches & cutting of cake)

7.30pm - Meal finishes (approximate time)

8.00pm - Evening Reception Begins

8.30pm - Bride & Groom's First Dance

9.00pm - Finger Buffet Served

10.30pm - Bride & Groom leave Reception

11.45pm - Last Orders at the Bar

Midnight - Bar & Music will cease

12.15am - Carriages

12.30 am - Venue will close

If you decide to have the Dressed Buffet instead of the Wedding Breakfast, you may need to increase the length of time on the meal depending on your numbers.

Remember, the timings shown above are just a guideline to help you plan your day. The time allowed for the receiving line is based on 100 guests, and is optional, so should you decide not to have one or your numbers are less, then reduce your times accordingly