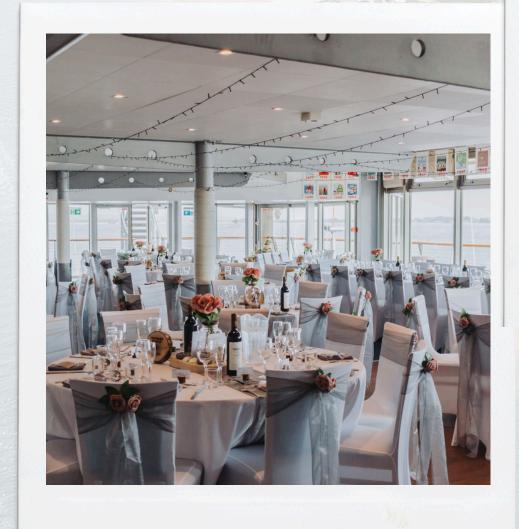


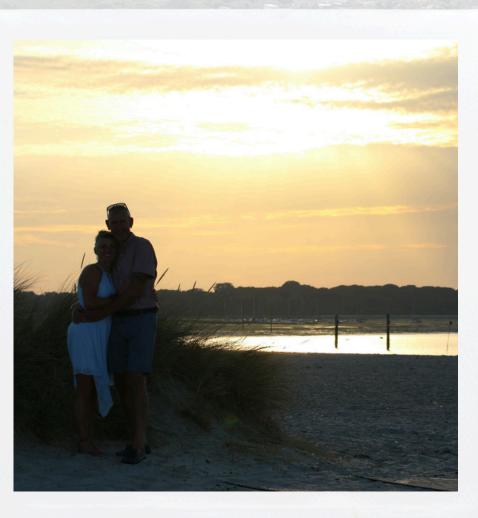
About Us

Approached via a unique causeway entrance, Hayling Island Sailing Club is a stunning coastal wedding venue situated on a peninsula of golden sand at the entrance to Chichester Harbour. Our clubhouse, dining room, bars, and balconies offer unrivalled views over the harbour and South Downs, creating a beautiful setting for your special day. With its own private sandy beach, the club provides a unique wedding venue, offering a memorable backdrop for the most important day of your life.



Our Venue







Capacity of 200



Stunning scenery for picturesque photos



On-site accommodation



Free parking



Full catering facilities

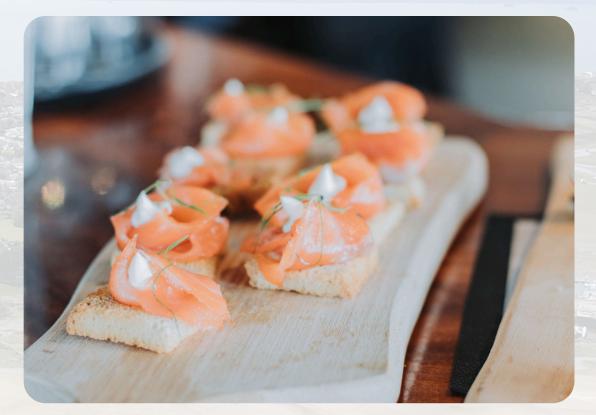


Our Hospitality

Our team is dedicated to crafting a hospitality package that suits you best.

With a range of options available, our Head Chef, Martin, will work with you to create a bespoke menu for your special day.

Whether its a reception with drinks and canapes, or a 3-course banquet, our team will ensure a first-class hospitality experience.





Sample Menus



VEGETARIAN

goats cheese and chive arancini with salt baked beetroot, red onion marmalade, watercress and basil oil

butternut squash with lime and chilli risotto with rocket and fresh parmesan

roasted vegetable tart with buffalo mozzarella, oven burst vine tomatoes and balsamic reduction

FISH

smoked salmon and smoked haddock terrine with charred brioche and a cheese and chive sauce

tuna with a lime and white radish dressing and bloody mary jelly

haddock with sea beet soup and olive oil

MEAT

smoked duck with blood orange three ways chicken terrine with pickled wild mushroom and asparagus mayo

pork belly and black pudding with apple purée and fennel salad



VEGETARIAN

moroccan vegetable tagine with harissa and couscous fritters (vegan)

fusilli with aubergine, peppers, courgettes, raisins, tomato sauce, toasted pine nuts, roasted garlic

thai sweet potato bean stew

FISH

pan-seared salmon with fondant potato, roast cherry vine tomato and chervil cream sauce

roast seabass fillet with truffle potato gratin, grilled zucchini and champagne beurre blanc

baked hake with sweet potato mash, lime crumb and thai coconut cream

MEAT

duo of pork; honey glazed fillet and slow cooked pork belly, spiced apple chutney and cider cream

slow cooked blade of beef, sourdough and herb crust, caramelised onion purée, thyme jus

pan-roast supreme of chicken, cabbage, bacon and red wine jus

rump of lamb, pea and mint purée, madeira jus chicken breast, stuffed with wild mushroom, confi garlic and red wine jus



chocolate brownie with ice-cream, chocolate basket, marshmallows and raspberry sauce

apple and blackberry crumble tartlet with whipped cream and brown butter custard

spiced plum eton mess with sorbet and biscoff crumb

white chocolate tartlet with rhubarb and ginger compote, sorbet and dark chocolate soil

cheesecake with white chocolate and orange



Pricing & Availability

Whilst we don't offer set packages, our competitive pricing structure is based on a range of variables including number of day and evening guests, menu choices, day of the week and time of the year.

Please note we have limited availability during the summer months due to sailing activities, but we will endeavour to work with you to find an available date for your special day.

Base Venue Hire £3500

Venue Hire Oct-Mar 20% OFF

Mon-Fri Venue Hire Oct-Apr 20% OFF

please note venue hire can be reduced depending on number of guests

Average 3-Course Meal £55pp

price varies depending on menu choices

Reception Drink approx. £5pp

please note tablecloths and napkins are included



A word from our couples

Debs and Dave

"We had a wonderful wedding and celebration at HISC on a beautiful summer's day. Nick made sure all our needs were met and all the staff were super helpful and welcoming. We had a most delicious meal and got some very special photographs with amazing scenery. Everyone who came absolutely loved it. We would recommend HISC as a special occasion venue to anyone."

Gareth and Rachel

"We received so many compliments from our guests on what a great venue your club made and how tasty the wedding meal was. The photographs that we are only just beginning to look through clearly show that all our guests had a lovely time and the smiles and laughter were all around the room."

Amy and Trevor

Everything was covered and you were so on it with all the little (and big!) bits of the day. Everyone had a brilliant time, especially us. So many people said how great you were.

















Come and visit us!

We'd love for you to come to HISC for a site visit, where our House Manager, Nick, can give you a tour of our club, and answer any questions you may have.

To book a site visit, or to find out more information, please contact us via marketing.secretary@hisc.co.uk



Nick Griffiths House Manager



