



CLANDON REGIS
GOLF CLUB

2026 / 2027 WEDDINGS





YOUR WEDDING

Meander down our tree-lined driveway, unveiling 170 acres of peace and beauty, at the foot of the Surrey Hills.

At Clandon Regis Golf Club, immerse yourself in a timeless and charming ambience. Our characterful and classical rooms provide an idyllic backdrop for your special day, while our expansive patio offers breathtaking views stretching across the 18th hole.

Whether you picture an intimate gathering or a lavish affair, our team is here to make sure every detail is taken care of, so you can create memories that will stay with you forever.



INCLUSIONS

IN ALL PACKAGES

Dedicated Events Manager & Events Team

Venue Hire

Dancefloor

Reception Drink & Canapes

Three-Course Menu

Toast Drink

Name Cards

Table Plan

Table & Chair Linen

Crockery, Glassware & Silver Cutlery

Chair sashes (various colours available)

PA system with a hand-held microphone for speeches

Evening Reception includes room hire until 11:45pm

Fully licensed bar

Access for set-up and breakdown

All package prices are based on 50 guests





WEDDING PACKAGES



CLANDON REGIS
GOLF CLUB





EMERALD

£4,600.00

Reception Drink & Emerald Canapes

Three-Course Emerald Menu

Toast drink

Evening Reception

Additional guests £70.95 each



SAPPHIRE

£5025.00

Reception Drink & Sapphire Canapes

Three-Course Sapphire Menu

Toast drink

Evening Reception

Additional guests £79.95 each





DIAMOND

£5350.00

Reception Drink & Diamond Canapes
Three-Course Diamond Menu
Toast drink
Evening Reception

Additional guests £85.95 each



ADDITIONS

Half a bottle of Wine PP
£12.50

Reception DJ
£400 total





OPTIONAL EXTRAS

ADDITIONAL EVENING GUEST PACKAGE

£22.95pp

Drink on arrival

Smoked Bacon Brioche Sliders with Sea-Salted Chips

**75% of your guests*

DJ

Four hours: £400

Four Hours with uplighting: £450

CHAMPAGNE UPGRADE

£6.95 per person

CHILDREN'S MENU

£25.95 per child

EVENING RECEPTION ALTERNATIVES

From £50 per booking

Small Curry Bowl

A warming selection of fragrant mini curries served in petite bowls, paired with fluffy rice and classic accompaniments.

Pizza & Seasoned Potato Wedges

Home-baked pizza slices alongside golden, herb-dusted potato wedges, served with a choice of dips.

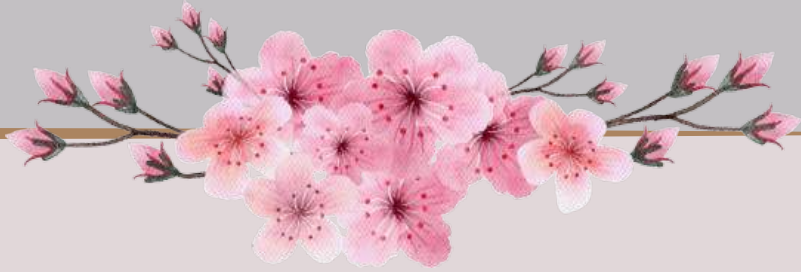
Mini Buffet

A curated spread of bite-sized favourites.

Party Buffet Feast

A generous, celebratory buffet featuring a variety of crowd-pleasing hot and cold options,





LOCAL SUPPLIERS

CELEBRATING LOCAL BUSINESSES

VENUE STYLING

To Have & To Hire Events

www.tohaveandtohireweddings.com

Speak to Clandon Regis Golf Club for a quote

WEDDING CAKE

Sweet Blossom Bakes

Instagram: @sweetblossombakes

sweetblossombakes@gmail.com

FLORIST

Lovelace & Green, East Horsley

www.lovelaceandgreen.co.uk

flowers@lovelaceandgreen.co.uk | 01483 351 300

Flowers by Holly Tree, Guildford

www.flowersbyhollytree.com

flowersbyhollytree@gmail.com | 07920 461 551





THE NEXT STAGES

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

TO BOOK

To secure your chosen date, we will require a £1,000 non-refundable deposit with a signed wedding contract.

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





MENUS



CLANDON REGIS
GOLF CLUB





EMERALD MENU

STARTER

Brussels Pâté with Melba Toast & Chutney

Served with a dressed seasonal salad.

Prawn & Crayfish Tian

A light seafood medley served with a dressed salad garnish.

Homemade Soup

Your choice, served with warm crusty bread.

All served with bread roll & butter

MAIN

Herb-Crusted Pork Loin (PE)

Oven-roasted and served with seasonal vegetables, potatoes, and a rich pan jus.

Fresh Sea Bass Fillet

Presented on a bed of ratatouille with buttered new potatoes and finished with a lemon butter sauce.

Brie, Beetroot & Onion Chutney Tart (v)

Served with roasted Mediterranean vegetables and new potatoes – a vibrant vegetarian option.

DESSERT

Honeycomb Cheesecake

Drizzled with toffee sauce and served with fresh cream.

Fresh Fruit Pavlova

Crisp meringue nest topped with whipped cream and a medley of fresh fruits.

Cheese & Biscuits

A fine selection of cheeses, served with celery, grapes, and chutney.

Served with Coffee, Tea, and Chocolate Mints





SAPPHIRE MENU

STARTER

Twice-Baked Mature Cheddar Soufflé

Light and fluffy, served with a delicate cheese glaze.

Rosettes of Smoked Salmon

With fresh lemon wedge and garden salad garnish.

Warm Brie & Blueberry Tartlet (V)

Set on balsamic-dressed mixed leaves

All served with bread roll & butter

MAIN

Braised Steak Bordelaise

Slow-cooked in a rich red wine and mushroom gravy, served with fondant potato, braised cabbage, and glazed carrots.

Steamed Fillet of Salmon

Accompanied by roasted new potatoes, tenderstem broccoli, carrot spears, and a lemon & dill hollandaise sauce.

Wild Mushroom & Sweet Pepper Stroganoff (VG)

Served with aromatic basmati herb rice.

DESSERT

Lemon & Raspberry Parfait

Paired with raspberry ripple ice cream.

Chocolate & Coconut Torte (VG, GF)

Served with raspberry sorbet – rich, indulgent, and dairy-free.

Cherry Lattice Pie

Served with Chantilly cream.

Served with Coffee, Tea, and Chocolate Mints





DIAMOND MENU

STARTER

Shredded Duck, Mange Tout & Smoked Bacon Salad

Tossed with an aromatic Oriental dressing.

Crispy Arancini

Selection of Golden risotto balls filled with melted cheese and herbs, served with a rich tomato dipping sauce.

Lightly Spiced Beetroot Falafels (v)

Served with a cool mango and yoghurt dip

All served with bread roll & butter

MAIN

French-Trimmed Chicken Supreme

Pan-roasted and served with a rich jus, fondant potato, and seasonal vegetables.

Monkfish Wrapped in Parma Ham (PE)

Served with Mediterranean vegetables and crushed garlic potatoes – a perfect blend of land and sea.

Brie, Beetroot & Onion Chutney Tart (V)

Encased in a buttery kale pastry, served warm for a rustic vegetarian delight.

DESSERT

Dark Chocolate Truffle Torte

Topped with mini profiteroles and drizzled with warm chocolate sauce, served with fresh cream.

Lemon Posset

Paired with buttery shortbread and a vibrant berry compote.

Classic Tiramisu

Layers of espresso-soaked sponge and mascarpone cream, dusted with cocoa for a traditional Italian finish.

Served with Coffee, Tea, and Chocolate Mints





CANAPE MENU

EMERALD SELECTION

Tempura King Prawns

Lightly battered and crisp, served with a sweet chilli dip.

Caramelised Red Onion Tartlet

A warm, savoury pastry bite with rich caramelised onions and cheese.

Tomato & Basil Salsa Crostini

Fresh tomato and basil salsa on toasted crostini – a Mediterranean classic.

SAPPHIRE SELECTION

Goat's Cheese & Sun-Dried Tomato Crostini

Creamy goat's cheese paired with tangy sun-dried tomato, served on a crisp crostini.

Homemade Pâté Crostini

A smooth, rich pâté delicately served on toasted crostini, finished with a touch of chutney.

Smoked Salmon Blinis

Mini savoury pancakes topped with smoked salmon and a hint of crème fraîche.

DISAMOND SELECTION

Roasted Pepper & Pâté Cups

Silky pâté nestled in a sweet roasted pepper cup, finished with a delicate garnish for a rich, balanced bite.

Parma Ham, Cream Cheese & Olive Bites

Delicate Parma ham wrapped around whipped cream cheese and a savoury olive, creating a perfectly salty, creamy mouthful.

Smoked Fish & Lemon Pâté Crostini

Crisp toasted crostini topped with gently smoked fish and bright lemon pâté, offering a fresh, coastal finish.





CHILDREN'S

MENU

STARTER

Crudites & Hummus
Mini Garlic Bread Slices

MAIN

Chicken Nuggets
Fish Fingers
Veggie Burger

All served with Chips and Peas or Baked Beans

DESSERT

Ice Cream
Fresh Fruit

Accompanied by Orange or Blackcurrant Squash





WINE

RED

SHORT MILE BAY SHIRAZ, Australia

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice

BERRU ESTATES MERLOT, Australia

Fermented in stainless steel, with a dimension of spiciness to the plummy fruit and soft tannins

LUNARI MALBEC, Argentina

Full-bodied with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla

ROSE

BELVINO PINOT GRIGIO ROSATO, Italy

Soft, coppery-pink colour delicate and fruity bouquet, soft and fresh on the palate

LE BOSQ ROSÉ, France

Light, pale-pink rose with amber highlights; the nose shows red fruit aromas and notes of grenadine and the palate is dry and soft

WHITE

BELVINO PINOT GRIGIO, DELLE VENEZIE, Italy

Delicately flavoured with notes of green apple and pear, the palate shows a hint of sweetness making this wine just off-dry

SANT ARITA 120 CHARDONNAY, Chile

From vineyards planted on silty soils with good drainage to make this tropical and citrus fruit scented Chardonnay

DASHWOOD SAUVIGNON BLANC, New Zealand

Perfect balance between refreshing citrus and tropical flavours married well with grassy herbaceousness

SPARKLING

GALANTI PROSECCO SPUMANTE DOC, Italy

Shows the typical fruit spectrum of apple & pear with a hint of peach, followed by a fine, persistent, soft fizz

