



May your Party be

MERRY & BRIGHT

Private & Joiner Parties

NOVEMBER - DECEMBER 2026

RH



Sip, Savor & Be Merry

Lunchtime Event 11-3pm

Afternoon Tea £35pp

Plain & Currant Scones

Clotted cream & Jam

Cakes

Clementine posset, spiced carrot cake with mascarpone icing, mince pies, banana cake with dark chocolate ganache

Sandwiches

Turkey & Stuffing, Brie & cranberry, roasted root vegetables with hummus and wild mushrooms

Savories

Pigs in blankets

Dill & Salmon Quiche

Tea & Coffee station included

Festive Midday Feast

Lunchtime Event 11-3pm

£43 for 2 courses

£55 for 3 courses

Tea and coffee station included with a mince pie to finish your meal for a Christmas sweet treat



Gather & Feast this Christmas

Private or Joiner event 6pm-midnight

£65 per guest

Early bird £59

Book before 31st August 2026

Welcome drink on arrival

3-course sit-down meal

DJ

Casino inclusive of blackjack & Roulette

Welcome drinks available:

Mulled Wine

*Warm, spiced, and very Christmassy
(cinnamon, orange, cloves)*



Prosecco with Cranberry & Orange
(fresh cranberries, orange slice)



Cranberry Gin Spritz
*(Gin, cranberry juice, soda, topped
with rosemary garnish)*



Bottled Beer



Menu options on page 3

Page 2

Menu

Both options include bread and butter

Starter

Chicken croquettes with chorizo mayo, leaf salad & lemon dressing

Smoked mackerel pate with toasted sourdough, cucumber strips & dill oil

Roasted Squash arancini with cacio e pepe sauce, crispy chickpeas

Main

Roasted turkey, duck fat roasted potatoes, honey-glazed parsnips & carrots, brussels sprouts with crispy bacon, pigs in blankets & turkey gravy

Fillet of stone bass with crispy, layered potatoes, spiced carrot puree, sautéed green vegetables, and chimichurri sauce

Leek, potato and mature cheddar pithivier, honey-glazed parsnips & carrot, brussels sprouts with chestnuts, rosemary red wine jus

Roscoff onion tart tatin, roasted prince crown squash, roasted parsnip, brussel sprouts with chestnuts & vegan jus (vegan)

Dessert

Christmas pudding with brandy sauce & mixed berry compote

Sticky toffee pudding with toffee popcorn, toffee sauce & salted caramel ice cream

Chocolate torte with vanilla ice cream (vegan)

Cheese platter: cheddar, brie, stilton with onion chutney, crackers & grapes



Festive Bites & Elegant Nights

Private / Joiner events

6pm-midnight

£45 per guest

Early Bird £39pp

Book before 31st August 2026

Welcome drink on arrival

Buffet station

DJ

Casino inclusive of blackjack & Roulette

Buffet

Honey & Mustard-glazed pigs in blankets

Chestnut & Cranberry scotch egg

Fries

Tortilla chips with a selection of dips

Tomato & cucumber with red onion salad

Pasta salad

Sausage rolls

Selection of sandwiches:

Turkey & stuffing, Roasted root vegetable with hummus & wild mushroom, Brie & cranberry

Booking Form

Date of event:

Start Time Finish Time

Event Host Name

Telephone Number

Address

Email Address

Approx. No. of guests attending

Choice of event

Any extras:

To confirm the booking of the above event. Please enclose
your initial deposit of £250 or for small group bookings
below 15 people, please send £10 pp

Terms & Conditions

1. Provisional bookings will be held for 7 days after which time Reigate Hill reserves the right to request confirmation with a deposit or release of the booking or release of the booking.
2. A deposit of 100% of the room hire tariff is required to confirm any booking, all deposits paid to Reigate Hill remain non-refundable.
3. A nominal service charge is included in all proposals. If you wish for this to be removed, please advise us at the time of booking.
4. Cancellation of any confirmed booking must be made to Reigate Hill in writing, upon receipt of a cancellation letter the following fees will apply: Between 12 and 6 months prior to the event date: 50% of the final projected invoice value
Between 6 and 3 months prior to the event date: 75% of the final projected invoice value inside of 3 months prior to the event date: 100% of the final projected invoice value.
5. Full payment of food and beverage costs, and final attendee numbers must be received at least 7 days in advance of all functions. (Please note that the person hosting the private event may organise a tab with the golf club; however, in line with golf club policy the golf club will not allow event guests, be they members or not, to organise private tabs. The golf club encourages event hosts to organise a tab to agree upon a limit with the club. Where this limit is reached throughout the course of the event, the function manager will liaise with the event host as to a possible authorised extension. If no pre-organised tab limit is agreed upon, then the event host takes full responsibility for the tab total.)
6. Amendments to attendee numbers can be made up to 3 days in advance of the event date; however the company reserves the right to charge, in full, for any decrease from the final numbers given but, in any case, the minimum chargeable amount as shown on the booking confirmation will apply.
7. If the catering for your function includes a buffet, any hot food must not be left out for any longer than 2 hours and chilled food no longer than 4 hours due to health and safety regulations. Any food left over uneaten will therefore be taken in by the catering team after the allowed time.
8. Any equipment or games that the client wishes to bring onto the premises must be discussed and authorised by the Event Managers.
9. Reigate Hill reserves the right to cancel any booking if the premises or any part of it is unavailable due to circumstances outside of its control. Reigate Hill will take all reasonable steps to fulfil the reservation to the best of its ability and in accordance with the details provided. However, it reserves the right to provide alternative services, of at least an equivalent standard at no additional cost to the client.
10. Any electrical equipment must have a valid Electrical Testing Certificate and the third-party company must provide a valid and appropriate Public Liability Insurance Certificate prior to the event taking place.
11. Whilst the company has taken all reasonable steps to ensure that the information contained in its brochures, tariffs, leaflets, and advertising is accurate, it reserves the right to alter; substitute or withdraw any service, facility or amenity without notice if necessary.
12. Reigate Hill has a smart casual dress code.
13. No outside food or beverage is permitted on the premises without the written consent of the Events Manager.
14. Reigate Hill reserves the right to refuse, cancel or change any aspect of your booking that could potentially cause damage to premises, grounds or reputation.
15. The client will be liable for any loss or damage caused to the company's property, including walls, light fittings, and equipment (including items hired for their use) or injury to any person including the company's staff.
16. Reigate Hill reserves the right to change the client's assigned function room for one of equal suitability and all menus are subject to change.
17. Reigate Hill reserves the right to judge acceptable levels of noise or behaviour of all clients and guests and retains the right to terminate the contract without being liable to any refund or compensation.
18. Reigate Hill does not accept liability for damage or loss of any goods, including cakes, decorations or equipment held on behalf of the client, before during or after the event. Any goods or equipment left at Reigate Hill must be collected within 48 hours after the event.
19. Reigate Hill is a non-smoking venue. Smoking and Vaping is only permitted on the outside terrace to the rear of the building, or by the front entrance to the clubhouse.
20. All evening events are expected to conclude at midnight for both bar and music with last orders called at 11.30pm unless clients have requested and paid for the extension until 1am. Guests are then requested to vacate the premises and have carriages arranged by 1 hour following bar closure time. Event hosts are responsible for relaying this information to their guests.
21. Reigate Hill reserves the right to charge the client for any excess cleaning costs required in order to return the venue to it's original state prior to the event taking place. Photographic evidence will be provided with any additional charges.
22. All suppliers booked via Reigate Hill, once confirmed remain non refundable.
23. Supplier bookings subject to availability, prices are subject to change.

I agree to the terms & conditions for Parties and Events

Name: Signature:

Date:.....