

Celebrations at The J M Guthrie Clubhouse

Set in 32 acres of picturesque North Yorkshire countryside with stunning views overlooking the sea and Scarborough Castle, The J M Guthrie Clubhouse at Silver Royd offers a fantastic location with exceptional facilities for hosting all types of functions and parties. Whether you're looking to celebrate a birthday, organise a dinner or just want a party with friends, you'll find The J M Guthrie Clubhouse at Scarborough Rugby Club is the place to come.

We have a range of menus to cater for all types of events from simple finger buffets through to bespoke banquets where you can pick and choose your courses to give your event a truly unique feel.

Whether your party is big or small, we have a room for you. Our function rooms boast spectacular views over the North Yorkshire Heritage Coast and Scarborough Castle and each room benefits from a private bar, under-floor heating and air-conditioning. The rooms also have a full PA system allowing background music to be played and roving and wired microphones are available so nobody will miss a word of your speech or presentation.

The J M Guthrie Clubhouse at Scarborough Rugby Club offers a beautiful setting to complement the friendly and professional welcome you will receive. We offer a highly personalised service with a focus on you, ensuring you will go away from the club highly satisfied.

We hope that you find the information in this brochure useful and if you require anything further then please feel free to contact our Functions and Event coordinator on **07786 121066** or alternatively you can contact the Rugby Club directly on **01723 357740**

Charges

Room Hire - **£150**

Cleaning Charge for confetti/exploding balloons **£25**

- All bookings must be confirmed within 2 weeks of making a provisional reservation
- To confirm, return a signed copy of the booking form accepting the Club's Terms and conditions along with a non-refundable deposit of £150.
- Final numbers and menu choices are required at least 1 week prior to your event. An invoice will be issued and payment should be made at least 2 days before the event.

See our full terms and conditions for details of all charges, payments and our cancellation policy

NB: Live bands/entertainment booked to play at Scarborough Rugby Club must complete an Entertainment Agreement and have valid Public Liability Insurance to cover their performance and all equipment must be PAT tested

Corkage Charges

Wine £8 per bottle: Champagne/Sparkling Wine £13 per bottle

Please note: Guests who bring their own drinks will be asked to leave and a corkage charge will be levied

The J M Guthrie Clubhouse

Scarborough Rugby Club, Silver Royd, Scalby, Scarborough, North Yorkshire, YO13 0NL

Tel: 01723 357740 Mob: 07786 121066

Email: functions@scarboroughrugby.co.uk www.scarboroughrugby.co.uk



**Scarborough Rugby Club
Parties, Celebrations,
Dinners & Birthdays**



Buffet Menus

At Scarborough Rugby Club we offer a range of Hot & Cold Buffet Menus and can cater for private parties or business events, large or small.

We use only the highest quality ingredients with a strong emphasis on taste, presentation, quality and freshness.

If you can't find what you want on our menus we can also create a bespoke menu to fit your exact requirements and budget.

Finger Buffet £9.50pp
(minimum order 50 people)

- Platters of cocktail sandwiches
- Selection of vegetarian quiche
- BBQ roasted chicken drumsticks
- Vegetable spring rolls
- Vegetable samosas
- Lightly spiced potato wedges
- Crudites and dips

Cold Meats & Salads Buffet £9.50pp
(minimum order 50 people)

- Platters of beef and roast ham
- Coleslaw, potato salad and green Leaf salad
- Bread rolls
- Selection of vegetarian quiche
- Selection of pizza slices
- Potato wedges

Continental Buffet £9.95pp
(minimum order 25 people)

- Platters of proscuitto, bresaola and salami
- Marinated Black and Green Olives
- Selection of Cheeses with grapes, celery and crackers
 - Mature Cheddar
 - Brie
 - Stilton
 - Double Gloucester
- Garlic Dough balls
- Breadsticks with a selection of dips

Alternative Buffets
(all served with buttered roast potatoes, green salad and coleslaw)

- Hot roast pork baps, stuffing & apple sauce £6.95pp
- Hot roast beef baps, caramelised onion & horseradish £6.95pp
- Trotter's Sausage baps with a tomato relish £6.95pp
- Roast turkey, stuffing and cranberry sauce £6.95pp

Hot Buffet £9.95pp
(minimum order 25 people)

- If ordering for up to 40 people,
please choose 1 dish plus 2 side dishes
- If ordering for between 40 and 100 people,
please choose 2 dishes plus 3 side dishes
- For orders over 100 people,
please choose up to 3 dishes plus 3 side dishes
- Sweet chilli marinated char-grilled chicken
- Homemade chicken tikka masala curry with poppadoms and chutney
- Hunter's chicken - bacon wrapped chicken breast smothered in BBQ sauce, topped with melted cheese
- Steak and ale shortcrust pie
- Beef bourguignon
- Homemade beef lasagne with garlic bread
- Home Mediterranean vegetable lasagne (v) with garlic bread
- Chilli con carne with tortilla chips
- Homemade fish pie topped with creamy mashed potato
- Cajun blackened salmon fillet with roasted peppers and red onion

Side dishes

- Homemade Chunky chips
- Seasoned potato wedges
- Buttered roast potatoes
- Creamy mashed potato
- Selection of salads - Coleslaw, potato salad and green leaf salad
- Buttered peas
- Mushy peas
- Boiled rice
- Selection of fresh seasonal vegetables

Desserts

If ordering for less than 100 people, choose 2 dishes,
For orders over 100 people, please choose up to 3 dishes

£4.50 per person

- Chocolate profiteroles with fresh cream
- Individual raspberry filled meringue with fresh cream and raspberry coulis
- Chocolate fudge cake with cream
- Lemon cheesecake with fruit coulis
- New York style Vanilla cheesecake with berries and cream
- Apple and bramble crumble with custard
- Sticky toffee pudding with toffee sauce and custard

Dinner Menu Selector - from £27.50 per person

Please select one option from each of the starters, main courses and desserts
If you would like to offer your guests a choice, you can create your own pre-order menu of up to three dishes per course for £2.00 per person supplement

Starters

Homemade soup (v)

Cream of vegetable; Tomato and basil topped with creme fraiche & croutons; Carrot & coriander; Broccoli & Stilton

Classic prawn cocktail

Black pudding and smoked bacon stack on a bed of rocket, drizzled with a balsamic glaze

Chilled Melon with Parma ham and fresh raspberries

Garlic mushrooms (v) in a creamy sauce, served on toasted brioche

Game Terrine served with salad and a spiced fruit chutney

Smoked Salmon parcel filled with prawns, cream cheese and chives

Battered goujons of cod served with salad and homemade tartare sauce

Baked goats cheese (v) on a bed of roasted vine-ripened tomatoes with red onions and balsamic drizzle

Main Courses

Breast of chicken served on a bed of roast peppers and red onion, served with a spicy tomato sauce

Oven roast topside of beef with Yorkshire Pudding and caramelised onion gravy
(Upgrade to Sirloin of Beef for a £2.50 supplement)

Daube of British beef on a bed of wholegrain mustard mash, served with a rich red wine sauce

Chicken breast wrapped in bacon, served with a creamy white wine and mushroom sauce

Oven roasted loin of pork served with apricot stuffing and a sage and onion gravy

Oven roasted fillet of salmon topped with pesto and parmesan cheese, served with a creamy tomato sauce

Baked fillet of haddock, served with a lemon, prawn and chive sauce

Spinach & Ricotta cannelloni topped with melted mozzarella (v)

Cumin, butternut squash and lentil wellington served with a spicy tomato sauce (vegan)

Desserts

Individual lemon tart with raspberries and fresh cream

Steamed treacle sponge with homemade custard

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Individual raspberry filled meringue with fresh cream and raspberry coulis

New York style vanilla cheesecake with fresh cream and berries

Cream filled profiteroles with warm chocolate sauce

Warm Treacle Tart served with vanilla ice cream

Individual Chocolate tartlet served with a drizzle of raspberry coulis and clotted cream

Cafetiere Coffee and Chocolates

