

GOLF DAYS

Where better to host your golf day than Rudding Park, the leading golf venue in Yorkshire.

Whether you are looking for an informal day with a round of golf and a bite to eat, or a fully managed corporate golf day with awards dinner for 200, Rudding Park is the natural choice. Check out our 'Golf Days At A Glance' which outlines six golf experiences with dining options from which you can choose, along with prices.

Rudding Park Hotel also offers a range of accommodation and for any non-golfers, the options are endless; from spa and cinema experiences to kitchen garden tours.

18 Hole Hawtree Course

The signature 14th (163 yards), is a profusion of colour in late spring, and forms part of our version of 'Amen Corner'.

6 Hole Repton Short Course

Fun for all levels (even non-golfers) it's a great warm up for the 18 Hole course and features a version of the island hole at Sawgrass.

Driving Range

18 covered floodlit bays with power tees and 6 external bays

Golf Academy

PGA Professionals, four practice holes, state of the art teaching equipment, golf merchandise

Enhance your day

We can also help organise additional elements including:

- Fleet of buggies
- Lessons with PGA Pros
- Company branding
- Photography
- On course refreshments
- Professional trick shot show
- Gifts and Tophies



GOLF DAYS AT A GLANCE

Create your own golf experience to suit your requirements. Available for a minimum of 9 guests.

	Par	Birdie	Eagle	Albatross	Hole in 1	Shot Gun*
GOLF FROM:	£32	£35	£45	£69	£98	POA
1 round 18 Hole Hawtree Course	✓	✓	✓	✓	✓	✓
1 round 6 Hole Repton Short Course	✓	✓	✓	✓	✓	✓
Discount voucher for Hawtree Course**	✓	✓	✓	✓	✓	✓
Welcome Golf Pack	N/A	✓	✓	✓	✓	✓
Nearest the pin & longest drive with prizes	N/A	✓	✓	✓	✓	✓
Printed scorecards	N/A	✓	✓	✓	✓	✓
Starter on the first tee & scoring of event	N/A	N/A	N/A	✓	✓	✓
Callaway Hickory Putting competition & prize	N/A	N/A	N/A	✓	✓	✓
Basket of balls at the Driving Range	N/A	N/A	N/A	✓	✓	✓
Hole in one prize - overnight stay	N/A	N/A	N/A	N/A	✓	✓
Beat the Professional on a par 3 hole	N/A	N/A	N/A	N/A	✓	✓
Trolley Hire	N/A	N/A	N/A	N/A	✓	✓
GC2 monitor longest drive/fastest swing	N/A	N/A	N/A	N/A	✓	✓
DINE AT THE GOLF CLUBHOUSE:						
tea & coffee, bacon rolls	✓	✓	✓	N/A	N/A	N/A
yorkshire breakfast	£6	£6	£6	✓	✓	✓
One course lunch or dinner	£12	✓	N/A	N/A	£12	–
Two course lunch or dinner or 5 item BBQ	£15	£3	✓	–	£15	–
Three course lunch, dinner or 8 item BBQ	£20	£5	£5	✓	£20	–
DINE AT RUDDING HOUSE:						
Three course lunch or dinner or 8 item BBQ	£50	£50	£50	£50	✓	✓
Pre-orders are required two weeks prior to the event.						
Choice menus available for lunch or dinner, based on choosing up to 3 items per course, add £5 per person						
* Based on the 18 Hole Hawtree Course and includes buggies ** Issued on the day for a subsequent visit						

CLUBHOUSE LUNCH OR DINNER

Minimum 9 guests

Choose one, two or three courses to create a set menu for your guests. Alternatively you may have a choice menu for a supplement of £5 per person, choosing up to 3 items per course.

starter

duck liver pate

onion chutney, sour dough

smoked salmon

creme fraiche, waffle, lemon

courgette & spinach soup (v)

creme fraiche

roasted vegetable tart (v)

rocket pesto

main

chicken breast

tarragon anna potato, braised baby gem, chicken jus

kitchen garden pea & broad bean risotto (v)

yorkshire ricotta, mint

east coast cod fillet

confit potatoes, brown shrimps, parsley sauce

slow braised beef

caramelised onion potato, asparagus, confit carrot, red wine jus

pudding

sticky toffee pudding

toffee sauce, vanilla ice cream

lemon meringue tart

raspberry

summer pudding

clotted cream, garden flowers

chocolate brownie

blueberry compote, white chocolate ice cream

(v) vegetarian. Price and menu applicable to 31 March 2022. Inclusive of VAT at prevailing rate.

Pre-orders are required two weeks prior to the event. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative.

RUDDING HOUSE

LUNCH OR DINNER

Minimum 9 guests

Please select one dish from each course to create a set menu for your guests. Alternatively you may have a choice menu for a supplement of £5 per person, choosing up to 3 items per course.

starter

duck liver pate

onion chutney, sourdough

smoked salmon

creme fraiche, waffle, lemon

courgette & spinach soup (v)

creme fraiche

roasted vegetable tart (v)

rocket pesto

main

chicken breast

tarragon anna potato, braised baby gem, chicken jus

kitchen garden pea & broad bean risotto (v)

yorkshire ricotta, mint

east coast cod fillet

confit potatoes, brown shrimps, parsley sauce

slow braised beef

caramelised onion potato, asparagus, confit carrot, red wine jus

pudding

sticky toffee pudding

toffee sauce, vanilla ice cream

lemon meringue tart

raspberry

summer pudding

clotted cream, garden flowers

chocolate brownie

blueberry compote, white chocolate ice cream

tea & coffee

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CLUBHOUSE BBQ

Minimum of 9 guests

Select five or eight items from the savoury and sweet selection to be served to all your guests.

main

steak & potato rosemary skewers

vietnamese chicken thighs

peri peri king prawns

coca cola spare ribs

honey & beer chicken & pepper skewers

steak pate, brioche, smoked cheddar

broccoli steak, soy & chilli (v)

cod & chorizo skewers

cumberland sausage

bbq corn, harissia & mint (v)

sides

baby jacket potatoes
herb butter

skin on fries
sea salt

spiced cous cous
apricot, mint yoghurt

roast butternut squash salad
beetroot & feta salad

mixed garden salad
balsamic

classic caesar salad

red cabbage slaw

pudding

toffee & banana cheesecake

chocolate & blueberry brownie

knickerbocker glory

lavender honey panna cotta
shortbread

bbq peach halves
creme fraiche ice cream

yorkshire cheese experience
three cheeses, celery, grapes,
home made chutney
£6 supplement per person

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RUDDING HOUSE BBQ

Minimum of 9 guests

Select eight items from the savoury and sweet selection to be served to all your guests.

main

steak & potato rosemary skewers

vietnamese chicken thighs

peri peri king prawns

coca cola spare ribs

honey & beer chicken & pepper skewers

steak pate, brioche, smoked cheddar

broccoli steak, soy & chilli (v)

cod & chorizo skewers

cumberland sausage

bbq corn, harissia & mint (v)

sides

baby jacket potatoes
herb butter

skin on fries
sea salt

spiced cous cous
apricot, mint yoghurt

roast butternut squash salad
beetroot & feta salad

mixed garden salad
balsamic

classic caesar salad

red cabbage slaw

pudding

toffee & banana cheesecake

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