

CREATE BETTER DAYS & STAYS

Looking to grow your business, develop and nurture your people? Whilst Zoom and virtual meetings have their place, nothing beats meeting face to face. Re-connect and re-vitalise your team so they can work together and your business can thrive.

Perhaps you are searching for a venue for a client meeting or have been asked to arrange some off site training sessions.

Whether you are simply looking for a meeting space or want to enhance your meeting with golf, activities, dinner or an overnight stay, Rudding Park is the natural choice.

RUDDING HOUSE

Grade I listed Rudding House blends contemporary design with traditional details, offering a range of flexible indoor and outdoor spaces so you can focus, inspire, connect and create.



COVID SECURE

Rudding Park is accredited as Covid-19 Confident by the AA. As a Covid-secure venue, health and safety is our priority and we have put the following measures in place so you can meet with confidence.

on arrival

Delegates will be invited to use our temperature* scanner.

*Anyone with a temperature of 37.8C or greater will be asked to wait in their car for 30 minutes before having a second temperature check. If their temperature is still 37.8C or greater they will need to call the NHS 111 Coronavirus helpline and follow advice

social distancing

Our room capacities have been revised in line with government guidance. The room will be set up so delegates can observe social distancing (minimum 1m +) and we kindly request delegates use the same chair throughout.

covid secure kit

On arrival each delegate will receive their own kit which includes a mini hand sanitiser, face covering and cleaning wipes.

test and trace

This initiative allows local NHS and public health professionals to follow up with guests regarding Covid-19. All guests will be asked to check-in using the NHS App, or complete a form.

covid cancellation promise

Cancellations due to Covid-19 will be held as a credit to use within 12 months.

CREATE BETTER DAYS

For 5 - 30 delegates

meet

private room in Rudding House
morning tea, coffee and pastries
mid-morning tea, coffee and biscuits
working lunch from menu 1
afternoon tea, coffee and biscuits
flipchart stand, pad and pens
Wi-Fi, LCD projector and projection screen

£30 per delegate



making your life easier

- no contract to sign
- cancellations due to Covid-19 will be held as a credit to use within 12 months
- each delegate orders lunch on the day

make the most of your day, why not stay?

Check out our Create Better Stays experience.

CREATE BETTER DAYS

For 31+ delegates

meet

private room in Ridding House
morning tea, coffee and pastries
mid-morning tea, coffee and biscuits
working lunch from menu 2 (or upgrade to lunch in a separate room*)
themed afternoon tea, coffee and biscuits
flipchart stand, pad and pens
Wi-Fi, LCD projector and projection screen

from £50 per delegate

*lunch supplement £10 per delegate



making your life easier

- cancellations due to Covid will be saved as a credit to use within 12 months

make the most of your day, why not stay?

Check out our Create Better Stays experience.

CREATE BETTER STAYS

The perfect combination allowing you time to focus, relax and have fun.

meet & stay

overnight stay in a Ribson Wing Room

three course dinner with tea and coffee

yorkshire breakfast

access to the indoor swimming pool and
juniper log sauna

private meeting room in Rudding House

morning tea, coffee and pastries

mid-morning tea, coffee and biscuits

working lunch from the Create Better Days menu

afternoon tea, coffee and biscuits

flipchart stand, pad and pens

Wi-Fi, LCD projector and projection screen

5 - 30 delegates £200 per delegate

including Menu 1

30+ delegates from £220 per delegate

including Menu 2

making your life easier

- events with under 30 delegates order lunch and dinner on the day
(those for over 31 delegates pre-order two weeks prior to the event)
- cancellations due to Covid will be saved as a credit to use within 12 months

RUDDING HOUSE DINNER

5 - 9 delegates dine at Clocktower or Horto and order on the day

0 - 30 delegates order on the day

31+ delegates order two weeks prior to the event

Please select one dish from each course to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

starter

duck liver pate gf*

onion chutney, sourdough

smoked salmon gf*

brown bread & butter,
creme fraiche, lemon

courgette & spinach soup v, gf

creme fraiche

roasted vegetable tart v

rocket pesto

main

chicken breast gf

tarragon anna potato,
braised baby gem, chicken jus

kitchen garden pea & broad

bean risotto v, gf

yorkshire ricotta, mint

east coast cod fillet gf

confit potatoes, brown shrimps,
parsley sauce

slow braised beef gf

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

pudding

sticky toffee pudding gf*

toffee sauce, vanilla ice cream

lemon meringue tart

raspberry

summer pudding

clotted cream, garden flowers

chocolate brownie gf*

blueberry compote,
white chocolate ice cream

tea & coffee

hand made petits fours

v vegetarian gf gluten free * adaptable

Price and menu applicable to 31 March 2022. Inclusive of VAT at prevailing rate.

5–30 delegates order on the day. 31+ delegates pre-orders 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.

CREATE BETTER DAYS MENU 1

5 to 30 delegates

Working lunch served in your room. Delegates order on the day, 2 items each.

starter

crispy king prawns **gf**

coconut, chilli, coriander

marbled game terrine **gf***

olives, sun blushed
tomatoes

roasted plum tomato

soup **ve, gf**

mozzarella & basil dumpling

main

bowl

crispy barbecued beef rib

red cabbage slaw, blue cheese dressing

tuna poke **gf**

sesame rice, avocado, pickled cucumber

butternut arancini **ve, gf**

confit shallots, crispy sage

harissa roast halloumi **v**

tabbouleh salad, yoghurt

sandwich

served on white, wholemeal, ciabatta honey
& spelt or gluten free bread

served with root vegetable crisps

rudding park BLT

bacon, baby gem, sun blushed tomatoes

free-range egg mayonnaise **v**

mustard cress

prawn mayonnaise **v**

avocado

honey roast ham

english mustard

coronation chicken

sultanas, almonds

pudding

treacle tart

raspberries, clotted cream

chocolate & peanut butter cake **ve**

salted caramel ice cream

ice cream & sorbet

selection **gf**

vanilla, strawberry & yuzu,
belgian choc chip, salted
caramel, orange sorbet

tea & coffee

v vegetarian, **ve** vegan, **gf** gluten free, ***** adaptable.

Price and menu applicable to 31 March 2022. Inclusive of VAT at prevailing rate.

5–30 delegates order on the day. 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.

CREATE BETTER DAYS MENU 2

31 or more delegates

Working lunch served in your room.

All sandwiches included. Please select 4 items from bowls or puddings.

Pre-orders required two weeks prior to the event.

sandwich

rudding park blt

bacon, baby gem,
sun blushed tomatoes

free-range egg mayonnaise v

mustard cress

prawn mayonnaise

avocado

honey roast ham

english mustard

bowl

salt beef

crispy potato, blue cheese,
watercress

hot smoked salmon

avocado, pickled cucumber

wild mushroom arancini ve, gf

rocket, pesto

harissa roast halloumi v

tabbouleh, yoghurt

vietnamese chicken salad

peanuts, sweet chilli

pudding

treacle tart

raspberries, clotted cream

chocolate & peanut butter cake ve

salted caramel ice cream

sticky toffee pudding

toffee sauce, vanilla ice cream

tea & coffee

v vegetarian, ve vegan, gf gluten free.

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.

CREATE BETTER DAYS MENU 3

31 or more delegates

Served in a separate room and all sandwiches are included. Please select 6 items from hot dishes, bowls or puddings. Pre-orders required two weeks prior to the event.

sandwich

rudding park blt

bacon, baby gem, sun blushed tomatoes

free-range egg mayonnaise v

mustard cress

prawn mayonnaise

avocado

honey roast ham

english mustard

hot dish

lamb & rosemary pie

garden vegetables

mushroom & leek pie ve

garden vegetables

crispy prawns

coconut & chilli

butternut & potato curry v

coriander, rice

crispy duck & hoisin spring rolls

sweet chilli

bowl

salt beef

crispy potato, blue cheese, watercress

hot smoked salmon

avocado, pickled cucumber

wild mushroom arancini ve, gf

rocket, pesto

harissa roast halloumi v

tabbouleh, yoghurt

vietnamese chicken salad

peanuts, sweet chilli

pudding

treacle tart

raspberries, clotted cream

chocolate & peanut butter cake ve

salted caramel ice cream

sticky toffee pudding

toffee sauce, vanilla ice cream

mango cheesecake

caramelized white chocolate

tea & coffee

v vegetarian, ve vegan, gf gluten free. 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.

AT A GLANCE

Select your own meeting experience to suit your requirements.

	Meet	Meet & Golf	Meet & Stay
NUMBER OF DELEGATES PRICE PER PERSON:			
5 - 30	£30	£30	£200
31 or more delegates from	£50	£50	£220
YOUR MEETING EXPERIENCE INCLUDES			
Private room in Rudding House	✓	n/a	✓
Arrival tea, coffee and pastries	✓	✓	✓
Mid morning tea, coffee and biscuits	✓	✓	✓
Mid afternoon refreshments 5 - 30 delegates - mid afternoon tea, coffee and biscuits 31 or more delegates - themed mid afternoon tea, coffee and biscuits	✓	✓	✓
Working lunch served in your room 5 - 30 delegates - Menu 1 31 or more delegates - Menu 2	✓	✓	✓
Flipchart, pads and pens, Wi-Fi, LCD projector and screen	✓	✓	✓
A round on the 6 Hole Repton Short Course	n/a	✓	n/a
Accommodation in a Ribston Wing Room, Yorkshire breakfast, dinner at Rudding House and access to the indoor swimming pool and juniper log sauna	n/a	n/a	✓
UPGRADE OPTIONS			
Bacon or egg sandwiches	£5	£5	£5
Lunch served in a separate room (31 or more delegates)	£10	n/a	£10
Basket of 100 balls for use on the driving range	£7.50	£7.50	£7.50
MAKING LIFE EASIER FOR EVENTS UP TO 30 DELEGATES			
No contract required for events up to 30 delegates	✓	✓	n/a
Events with under 30 delegates order food on the day	✓	✓	✓
Cancellations due to Covid will be saved as a credit to use within 12 months	✓	✓	✓

Prices applicable to 31 March 2022. Inclusive of VAT at prevailing rate.