

Special Occasions

at
The Drift Golf Club



The Perfect Venue For Every Occasion

Celebrate in Style

Set in an area of outstanding natural beauty amongst the picturesque Surrey countryside, The Drift Golf Club is the ideal venue for your celebration. Surrounded by beautiful trees and wildlife, we provide the perfect setting for your special occasion.

Our function suite has floor to ceiling windows and a private balcony with adjoining private bar area. Hosting a wide range of events including Birthdays, Anniversaries, Christenings, and Dinner Dances, our team look after you and your guests from the moment you arrive. Whatever you would like to celebrate, we are here for you.



Our Packages

Here at The Drift, we are committed to turning your dreams into reality so we create bespoke packages for your event depending on your requirements.

We host events from small intimate gatherings to large parties with a variety of options to suit all tastes and budgets. Our expert team are on hand to ensure your special occasion is exactly as you envisage it.

Room Hire – price on application

Drinks Packages starting from £3.95 per person

Catering packages from £12.50 per person





Have something different in mind?

The packages we detail are our standard packages but if you would prefer something a bit different then just let us know. Our team are always up for creating new experiences and new ways to delight our guests.

Great Value...

We are delighted to offer special discounted rates for all off-peak events.

Please speak to a member of the team for more information

Banqueting Menu

Starters

Chef's Homemade Soup

Bread Roll & Butter

Ham Hock Terrine

Mixed Leaves, Toasted Croute

Green Peppercorn Dressing

Ardennes Pâté

Mixed Leaves, Red Onion Chutney

Toasted Croute

Chicken Caesar Salad

Baby Gem Lettuce, Garlic Croutons

Smoked Duck Breast

Chicory Salad, Raspberry Vinaigrette

Parma Ham & Tomato Bruschetta

Mixed Leaves, Basil Oil

Banqueting Menu

Starters continued...

Classic Prawn Cocktail

Marie Rose Dressing

Breaded Fishcake

Mixed Leaves, Sweet Chilli Sauce

Lemongrass & Chilli Marinated Tiger Prawns

Thai Style Salad

Smoked Salmon & Cream Cheese Roulade

Salad Garnish, Lemon Oil

Smoked Mackerel Pâté

Horseradish Cream, Toasted Croute

Goat's Cheese & Red Onion Tartlet

Mixed Leaves, Honey & Mustard Dressing



Banqueting Menu

Meat Main Courses

Chicken Breast stuffed with Spinach & Sun-dried Tomato

*Seasonal Vegetables, Rosemary & Garlic Potato Cake
White Wine & Tarragon Sauce*

Herb-crusted Lamb Rump

*Dauphinoise Potatoes, Seasonal Vegetables
Redcurrant Jus (+£3 supplement)*

Pork Fillet Medallions

*Potato & Apple Rosti, Buttered Cabbage
Madeira & Sage Jus*

Pan-fried Chicken Suprême

*Lyonnais Potatoes, Seasonal Vegetables
Red Pepper & Chorizo Sauce*

Banqueting Menu

Meat Main Courses

Two Roast Meats

*(your choice of Topside of Beef, Honey & Mustard
Gammon, Loin of Pork or Crown of Turkey)
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding
Gravy*

Braised Steak

*Celeriac Mashed Potato, Seasonal Vegetables
Red Wine & Button Mushroom Sauce*

Slow-Braised Lamb Shank

*Creamy Mash Potato, Seasonal Vegetables
Minted Red Wine Jus*

Banqueting Menu

Fish Main Courses

Poached Fillet of Salmon

*Roasted New Potatoes, Mediterranean Vegetable
Ratatouille, Spicy Tomato Sauce*

Pan-fried Fillet of Seabass

*Buttered New Potatoes, Seasonal Vegetables
Lemon & Dill Cream Sauce*

Poached Cod Fillet

*Buttered New Potatoes, Fresh Vegetables
White Wine & Chive Sauce*

Banqueting Menu

Vegetarian Main Courses

Mediterranean Vegetable Wellington

*Roasted New Potatoes, Seasonal Vegetables
Spicy Tomato Sauce*

Timbale of Courgette stuffed with Creamed Wild Mushroom

*Fine Vegetable Ratatouille, Buttered New Potatoes
Basil Oil*

Roasted Aubergine stuffed with Mediterranean Vegetable Rice

Spicy Tomato Sauce

Banqueting Menu

Dessert

Homemade Chocolate Brownie

Vanilla Ice-Cream

Treacle Sponge Pudding

Vanilla Custard

Apple Crumble Tart

Vanilla Crème Anglaise

Crème Brûlée

*choose from a choice of flavours –
Vanilla/Raspberry/Tia Maria/Baileys*

Tiramisu

Banoffee Pie

Chantilly Cream

Bailey's Panna Cotta

Espresso Syrup

Banqueting Menu

Dessert continued...

Strawberry Tart

Chantilly Cream

Lemon Tart

Chantilly Cream, Raspberry Coulis

Eton Mess

Fruit of the Forest Cheesecake

Mixed Berry Compote

Profiteroles

*filled with your choice of cream -
Chantilly/Butterscotch/Baileys/Cointreau/Tia Maria
Topped with Chocolate Sauce*

Lemon Panna Cotta

Shortbread Biscuit, Strawberry Glaze

White Chocolate & Mixed Berry Mousse

Fork Buffet Menu

Cold Dishes

Ploughman's Buffet

Cheddar Cheese, Honey-roast Ham, Roast Chicken, Baby Pickled Onions, Warm Baguette, Selection of Salads

or

Selection of Cold Meat & Fish

Topside of Beef, Honey & Mustard Roast Gammon, Roast Chicken, Poached Salmon with Lemon & Lime Mayo, Chef's Selection of Salads & Bread

Fork Buffet Menu

Hot Dishes

please choose 2 from the following:

Chicken Curry, Basmati Rice, Poppadom, Mango Chutney

Chilli con Carne, Steamed Rice

Beef Lasagne, Mixed Leaves, Garlic Bread

Chicken in White Wine & Tarragon Sauce, Steamed Rice

Beef Bourguignon, Mashed Potato, Fresh Vegetables

Chicken, Leek & Ham Pie, Mashed Potato & Vegetables

Chicken in Red Wine & Mushroom Sauce, Roasted New

Potatoes, Seasonal Vegetables

Marinated Tiger Prawns in Chilli & Coriander, Steamed

Rice

Beef Stroganoff, Basmati Rice

Poached Salmon Fillet, Rosemary New Potatoes,

Seasonal Vegetables, Spicy Tomato Sauce

Mediterranean Vegetable Wellington, Spicy Tomato

Sauce



Finger Buffet

Please Choose 8 items from the following:

Selection of Sandwiches

Selection of Wraps

Vegetable Crudités (Carrot, Cucumber, Pepper & Celery)

with Garlic Mayo

Pizza Squares

Spicy Popcorn Chicken

Chicken Satay with Peanut Sauce

Chicken & Chorizo Skewers

Honey & Mustard Cocktail Sausages

Cajun Spiced Potato Wedges

Breaded Mushrooms with Garlic & Chive Mayo

Mediterranean Vegetable Skewers with Rosemary Oil

Tomato & Mozzarella Risotto Balls

Finger Buffet Continued...

Vegetable Spring Rolls with Sweet Chilli Sauce

Duck Spring Rolls with Hoisin Sauce

Sausage Rolls

Lamb Koftes with Cucumber & Mint Yoghurt

Breaded Fish Goujons with Tartare Sauce

Prawn Toast

Selection of Quiche

BBQ Chicken Wings

Breaded Crab Cakes with Sweet Chilli Sauce

**We recommend catering for 75% of your total number of evening guests*

BBQ Menu

Package A

Beef Burger, Cumberland Sausage, Fried Onions, 3 Salads

Package B

Beef Burger, Cumberland Sausage, BBQ Chicken Drumstick, Fried Onions, 4 Salads

Selection of Salads:

Coleslaw

Mixed Leaves

New Potato Salad with Spring Onion

Tomato & Red Onion Salad with Basil Oil

Moroccan Spiced Cous-cous with Lemon & Lime infusion

Rice with Mixed Peppers

Pesto Pasta

Buttered Corn on the Cob

Hog Roast

Traditional Hog Roast

Whole pig seasoned, slow-cooked and served in a fresh roll with crackling & apple sauce. Served with your choice of 3 salads.

Selection of Salads Choose 3 from the following:

Coleslaw

Mixed Leaves

New Potato Salad with Spring Onion

Tomato & Red Onion Salad with Basil Oil

Moroccan Spiced Cous-cous with Lemon & Lime infusion

Rice with Mixed Peppers

Pesto Pasta

Buttered Corn on the Cob

*Minimum of 80 people

Children's Menu

Garlic Bread

Vegetable Crudités with Garlic Mayonnaise

Chicken Nuggets, Chips & Beans

Fish Goujons, Chips & Beans

Sausage, Chips & Peas

Chocolate Fudge Brownie & Ice-Cream

Fruit Salad

Unlimited Squash

Canapés

Roast Beef in Mini Yorkshire Pudding with Horseradish

Fish & Chips with Tartare Sauce

Smoked Salmon & Cream Cheese Blini

Ardennes Pâté with Red Onion Chutney

Chicken Curry served in a Poppadom Cup

Mini Prawn Cocktail served in a Baby Gem Lettuce Leaf

Mini Burger with Relish

Mini Steak Pie

Mini Chicken, Ham & Leek Pie

Mini Jacket Potato with Chilli Beef / Tuna Mayo /

Mediterranean Vegetable Ratatouille

Mediterranean Vegetable Tartlet

Mozzarella stuffed Cherry Tomato

Lamb Kofte with Minted Cucumber Yoghurt

3 per person - £5.25/ 4 per person - £6.50

5 per person - £8.00

Wine List

Whites

El Zafiro Blanco £15.95

Spain

Floral aromas with white fruits such as apple and peach on the palate balanced by a zesty, citrus acidity and a crisp finish

Ca' Luca Pinot Grigio £17.95

Italy

The fruit flavours mingle on the palate to create an easy-drinking yet elegant wine which lingers on the finish

Whale Point Sauvignon Blanc £18.95

South Africa

The lively acidity gives this wine a very crisp and fresh feel and combines with the fruity, citrusy flavours to provide a long and clean finish

Boatman's Drift Chenin Blanc £19.95

South Africa

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers.

Wine List

Whites

Il Paradosso Inzolia Chardonnay £21.50

Italy

A dry white with scents of apricot and honey on the nose, yet surprising on the palate with strong exotic and tropical fruit overtones

Picpoul de Pinet 'Sel et de Sable' £22.50

France

Picpoul is a bright straw yellow in colour with a very fresh and floral nose. The palate is dry and refreshing with notes of citrus, some tropical fruits and a distinctive mineral edge.

Turning Heads Sauvignon Blanc, £24.95

New Zealand

An expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate.

Wine List

Reds

El Zafiro Tempranillo £15.95

Spain

Fresh and focussed young fruit lends vigour to a mid weight palate that is supple and balanced.

Negroamaro Allegri Salento £17.95

Italy

A soft and inviting wine with red fruits on the nose and juicy red berries and redcurrants with subtle tannins on the palate.

Tulbagh Merlot £18.95

South Africa

Well integrated oak has given cinnamon and spice to the palate with smooth tannins and a fresh, smooth inviting finish with hints of blackberry and herbal notes.

Il Paradosso Nero d'Avola Shiraz £19.95

Italy

Ruby red in colour, the bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries.

Wine List

Reds

Boatman's Drift Cabernet Sauvignon £21.50

South Africa

The palate has flavours of black plum and cherry with touches of sweet spice and vanilla. Soft with round tannins and a lingering fruity finish.

Rioja Tempranillo Azabache £22.50

Spain

This plummy, soft seductive wine exhibits typical Tempranillo character of red fruits and liquorice and finishes soft and rounded.

Bordeaux Chateau le Gardera £24.95

France

Le Gardera has fine tannins, soft fruit with subtle oak and an excellent balance.

Wine List

Rosés

Il Paradosso Rosato

£16.95

Italy

This easy drinking dry rosé is soft, crisp, well-balanced on the palate; rounded by a fresh acidity and a hint of mineral

San Antini Pinot Rosé

£19.95

Italy

This wine has the delicate perfumed aromas of peach and rose petals that are typical of a Pinot Grigio rosé.

Wine List

Sparkling

Prosecco Bollicine

£22.95

Italy

This lightly sparkling wine is light with an attractive perfumed bouquet, bread and nut aromas and subtle, refreshing spritz.

Mont Marcal Rosato Cava

£24.95

Spain

It is aged for 18 months on the lees to add fresh, yeasty aromas to cherry and strawberry flavours.

Veuve Clicquot Brut

£55.00

Champagne

Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.

Our Location

Ideally situated close to Guildford, Dorking, Leatherhead and Woking, we are located in the idyllic village of East Horsley.

*The Drift Golf Club
The Drift
East Horsley
Surrey
KT24 5HD*

Getting To Us

Sat Nav Postcode: KT24 5HD

We are just five minutes from the M25 Junction 10 and 15 minutes from Guildford and Leatherhead

Contact Us

To enquire about availability or for any further information, please contact a member of the team who will be delighted to help

Tel: 01483 284 641

E: events@driftgolfclub.com

W: www.driftgolfclub.com

