



Sandy Park

BANQUETING & EVENTS

WWW.SANDYPARK.CO.UK | 01392 427427 | events@sandypark.co.uk



WELCOME TO SANDY PARK

Sandy Park is Exeter's multi award-winning Conference, Banqueting and Events Centre and home to 2020 Gallagher Premiership and Heineken Champions Cup winners, the Exeter Chiefs.

The state-of-the-art facility, which was built in 2006, has the flexibility to host everything from large exhibition events to small meetings, all within easy reach of the vibrant cathedral city of Exeter and the stunning scenery of the Exe Estuary, East Devon and beyond.

Conveniently situated by junction 30 of the M5 and only ten minutes from Exeter International Airport and railway stations, we pride ourselves in being one of the South West's most accessible Conference Centres.

With our excellent in-house planning, operational and catering teams, here at Sandy Park we take pride in creating successful events for all our clients, ensuring the space you have is tailored to your every individual need.

OUR FACILITIES

One of the key attractions to Sandy Park is the variety and versatility of our dynamic spaces, including the impressive Exeter Suite which has hosted a number of notable events, including exhibitions, award shows, charity gala evenings and Exeter Rugby Club's annual End of Season Dinner.

Our top floor suites, the Chiefs, Estuary and Baxter, offer striking and unrivalled views of the Sandy Park pitch and stadium, as well as the stunning East Devon countryside.

For smaller meetings, our numerous Seminar Suites are ideal, and all have moveable walls, enabling various configurations and capacities. We also offer on-site catering, provided by our passionate, talented and highly qualified team, who serve top quality cuisine, sourcing only the best in local Westcountry produce. Whether it's a hot buffet for 100 conference delegates, light refreshments for a small meeting or a celebratory three-course gala dinner for 600, we can offer a variety of menus to suit any budget, theme or dietary requirement.

OUR SUITES ARE EQUIPPED WITH THE LATEST TECHNOLOGY INCLUDING:



HD LASER PROJECTORS

State-of-the-art Panasonic SOLID SHINE laser projectors give unrivalled impact to any event or presentation.



HD CAMERA

The Exeter Suite has a HD camera which enables real-time streaming both in the Exeter Suite and other suites within the building.



WIFI

Free high speed WiFi throughout the building.



VMIX

vMix enables simultaneous streaming on all screens and allows presentations to be more streamlined and displays content such as Twitter feeds.



PLASMA SCREENS

Suites are equipped with plasma screens from 42" to 80".



APPLE TV

Apple TV has a multitude of uses including screen mirroring from iOS devices to the large screens, streaming music from iOS devices, controlling presentations and uploading content remote



PA SYSTEM & MICROPHONES

Each of our main suites has its own integrated PA system.



IR HEARING LOOP

Infrared hearing systems are fitted throughout the venue to aid communication with those with hearing impairments.

EXETER SUITE

The crown jewel within the Sandy Park complex, the spacious and light-filled Exeter Suite - which boasts two private bars - is the largest on site and features the latest in audio-visual technology including: three high definition data projectors with 8' x 6' screens, seven large plasma screens and an internal PA system, with a selection of microphones on offer to suit different requirements.

Not only ideal for conferencing and meeting space, the fully air-conditioned Exeter Suite has hosted awards shows, business exhibitions, charity gala events, as well as events put on by Sandy Park itself, including Comedy Nights, Ministry of Sound and In-House Sporting events.

One of the most interesting and practical features of this suite is that it can be split into two rooms by a floor to ceiling partition wall. Each of these rooms can comfortably seat up to 390 guests. This convenient feature lends itself very well to meetings or events that require either a separate breakout space, networking zone, exhibition area or catering space.

Features:

- 4 State of the art Panasonic SOLID SHINE HD Laser projectors
- 2 Projector screens,
- 5 Plasma screens,
- Apple TV,
- HD Barcam,
- vMix

Dimensions:

37.7m x 17.4m (674m²)

Split into two rooms -

Dimensions: 18.8m x 17.4m

Ceiling height: 2.85m (max 3.5m)

Theatre Style: max 825

Dinner Style: max 600

Cabaret Style: max 487

EXETER SUITE



ESTUARY SUITE

Our Estuary Suite is designed with your comfort in mind. Its open, spacious design provides a relaxing space for hosting guests at any meeting, conference or networking event.

The dramatic glazed facade offers exceptional views out onto the Sandy Park pitch, as well as across to the Exe Estuary, and offers a great talking point for your delegates or guests to break the ice.

Located on the top-floor of the complex, it is the second largest suite on offer and comes with it's own private bar. An extremely practical feature of the Estuary Suite is that it can be divided length-ways by one main moveable wall. This wall allows for a total of six seminar suites which can accommodate a maximum of 15 people in each. These seminar suites have moveable walls themselves - allowing the flexibility that's perfect should you require several breakout or syndicate rooms.

Features:

- 2 state of the art Panasonic SOLID SHINE HD
- Laser projectors (4m x 2.25m)
- 4 Plasma screens (1 x 75", 1 x 60", 2 x 42")
- Apple TV
- vMix

Dimensions:

25.0m x 17.5m (315m²)
Theatre Style: max 327
Dinner Style: max 340
Cabaret Style: max 219



ESTUARY SUITE



CHIEFS SUITE

The Chiefs Suite is situated adjacent from the Estuary Suite and is therefore an excellent room to either provide a reception, registration or breakout area for any event taking place in the larger Estuary Suite.

It's serene interior, which includes views of the pristine Sandy Park pitch and Exe Estuary, offer a warm and easy-going ambiance, which makes it the ideal event space to fit with the colours and theming for any dinner, party or wedding.

Capable of comfortably seating a maximum of 220 guests, it not only offers it's own private bar, but has seven seminar suites in close proximity, making it an ideal location for any potential breakout areas.

Features:

- 1 State of the art Panasonic SOLID SHINE HD
- Laser projectors (4m x 2.25m)
- 3 Plasma screens (1 x 75", 2 x 60")
- Apple TV
- vMix

Dimensions:

14.7m x 17.5m (273m²)
Theatre Style: max 172
Dinner Style: max 220
Cabaret Style: max 138

CHIEFS SUITE



COUNTY SUITE

The County Suite, situated on the first floor, is one of our most versatile suites on site. This suite offers natural day light, air-conditioning and a large private bar.

Conveniently situated adjacent from the Exeter Suite, the County is an ideal room to provide either a reception, break-out space, exhibition zone or catering area for any event taking place in the Exeter Suite.

Dimensions:

L-Shape Room -
19.6m (max) / 14.1m (min) x 17.6m (296m²)
Theatre Style: max 240
Dinner Style: max 240
Cabaret Style: max 160

Features:

- 1 state of the art Panasonic SOLID SHINE HD
- Laser projector (4m x 2.25m)
- 4 Plasma screens (1 x 75", 3 x 60", 1 x 42")
- Apple TV
- vMix

COUNTY SUITE



BAXTER SUITE

The popular Baxter Suite - named in on honour of the famous Exeter Rugby family - offers unrivalled views of our stadium grounds and across the scenic vista of the Exe Estuary and beyond.

Positioned on the second floor and with its own private bar, the room lends itself very well to a private dining or VIP drinks event. There is a PA system with microphones installed, plus an 80" plasma screen. Apple TV is also available in this suite, enabling a wireless link from devices to the screen.

Dimensions:

15.0 m x 5.0m (70m²)

Theatre style: max 60

Boardroom style: max 30

Cabaret style: max 30



BAXTER SUITE



BOARD ROOM

Adorned with memorabilia from the rise of Exeter Rugby Club in recent years, this room provides a tasteful and evocative space, perfect for those wishing to stage a smaller, more intimate event.

In addition to the striking boardroom table, which acts as the ideal centrepiece, this room has the latest in video conferencing technology and an 82" plasma screen.

Available for up to 24 delegates or guests.

Features:

- 80" Plasma screen
- Apple TV
- Skype facility
- vMix

Dimensions:

10.8m x 4.5m (49m²)
Boardroom style: max 24



BOARD ROOM

SEMINAR SUITE

Enjoying some of the most spectacular views of the Sandy Park pitch and local countryside, choose from one of our 18 Seminar Suites, nine of which have moveable walls, guaranteed to create a meeting to remember.

With the capability to have a variety of room configurations and guest capacities, each of our suites offer LED screens, WIFI and access to your own personal terrace within the stadium. Each Seminar Suite offer first-class amenities and an on-site events service offering from a team with extensive experience in delivering high-end results.

Dimensions:

min 18m²/max 45m²
Theatre style: max 60
Boardroom style: max 34
Cabaret style: max 30

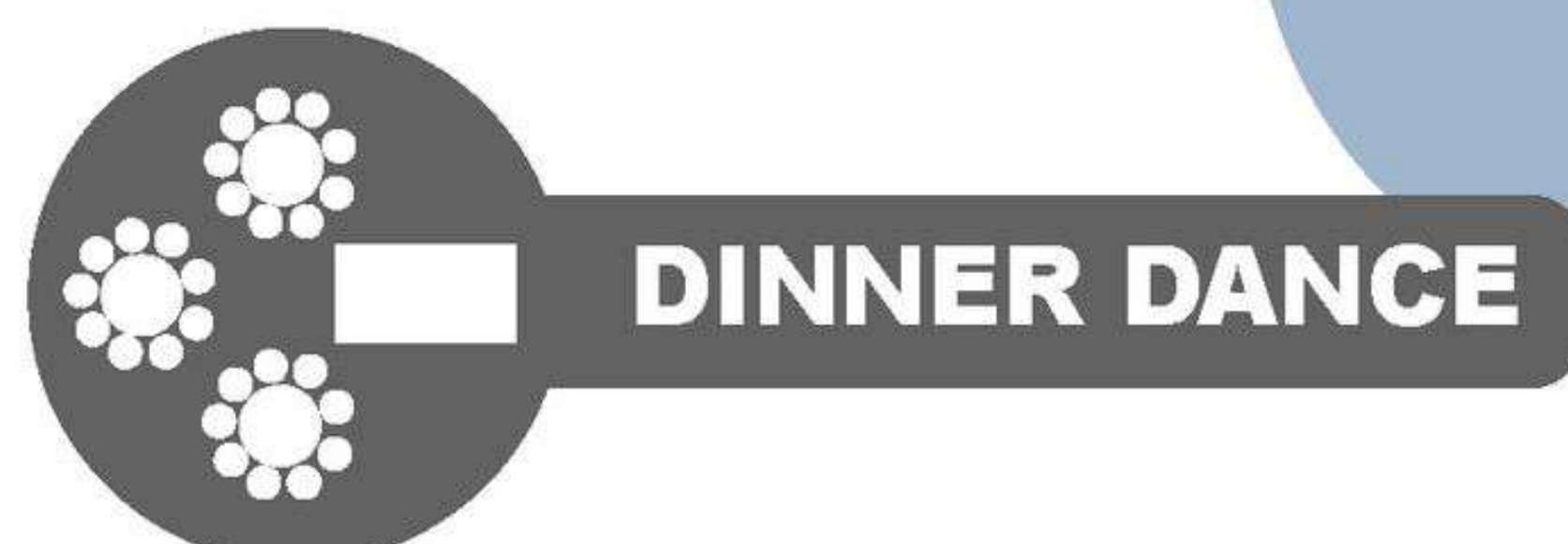
Features:

Large plasma screen in each suite
Apple TV

A wide-angle photograph of a large Seminar Suite. A long rectangular table is covered with a white tablecloth and is meticulously set for a formal meeting or event. Each place setting includes a white plate, a glass of water, a glass of wine, and a small white cup. The room has a high ceiling with recessed lighting and a large window on the right side that looks out onto the stadium. A television screen on the wall displays the 'Sandy Park' logo. The overall atmosphere is professional and high-end.

SEMINAR SUITE

ROOM CAPACITIES AND DIMENSIONS



Suite

1st Floor

Exeter 1 & 2

| sq m | Ceiling Height (M) | Boardroom | Theatre | Classroom (3 per 6ft table) | Cabaret (Table of 10) | U-Shape with tables & chairs | Dinner w/ Dance Floor (Tables of 10) | Exhibition (6ft tables with 2x chairs) |
|------|--------------------|-----------|---------|-----------------------------|-----------------------|------------------------------|--------------------------------------|--|
| 674 | 2.85 (3.5 max) | - | 825 | 348 | 487 | - | 520 | 100 |

Exeter 1

| | | | | | | | | |
|-----|----------------|-----|-----|-----|-----|----|-----|----|
| 342 | 2.85 (3.5 max) | 170 | 390 | 177 | 248 | 60 | 177 | 50 |
|-----|----------------|-----|-----|-----|-----|----|-----|----|

Exeter 2

| | | | | | | | | |
|-----|----------------|-----|-----|-----|-----|----|-----|----|
| 332 | 2.85 (3.5 max) | 170 | 390 | 177 | 248 | 60 | 177 | 50 |
|-----|----------------|-----|-----|-----|-----|----|-----|----|

County

| | | | | | | | | |
|-----|----------------|----|-----|-----|-----|----|-----|----|
| 296 | 2.85 (3.5 max) | 80 | 240 | 140 | 160 | 50 | 160 | 25 |
|-----|----------------|----|-----|-----|-----|----|-----|----|

2nd Floor

Seminar Suite (s)*

| | | | | | | | | |
|-----|------|-----|-----|----|-----|----|---|---|
| 18+ | 2.55 | 12+ | 15+ | 6+ | 10+ | 8+ | - | - |
|-----|------|-----|-----|----|-----|----|---|---|

Chiefs

| | | | | | | | | |
|-----|----------------|----|-----|-----|-----|----|-----|----|
| 273 | 2.55 (3.2 max) | 68 | 172 | 104 | 138 | 30 | 172 | 30 |
|-----|----------------|----|-----|-----|-----|----|-----|----|

Baxter

| | | | | | | | | |
|----|------|----|----|----|----|----|---|---|
| 70 | 2.55 | 30 | 60 | 30 | 30 | 25 | - | - |
|----|------|----|----|----|----|----|---|---|

Estuary

| | | | | | | | | |
|-----|----------------|-----|-----|-----|-----|----|-----|----|
| 315 | 2.55 (3.2 max) | 110 | 327 | 120 | 219 | 50 | 273 | 40 |
|-----|----------------|-----|-----|-----|-----|----|-----|----|

Boardroom

| | | | | | | | | |
|----|-----|----|---|---|---|---|---|---|
| 49 | 3.4 | 24 | - | - | - | - | - | - |
|----|-----|----|---|---|---|---|---|---|

*For full seminar suite capacities and configurations please speak to your event coordinator.

Room Hire is chargeable - Please contact Events Team.

CANAPÉS

Smoked salmon, cream cheese & dill blini
Ham hock, apple purée & crispy sage
Confit baby tomato, basil & pine nut dressing (v)
Pickled beetroot & goat's cheese samosa (v)
Chicken lollipop with bacon jam
Mini Scotch egg & English mustard dressing
Mini vegetable quiche & truffle mayonnaise (v)
Lime cured mackerel bruschetta
Smoked duck breast, roast plum chutney & rocket cress
Mini chicken Caesar salad
Fishcake, tartare sauce, confit lemon
Yorkshire pudding, slow roast beef & horseradish
Red onion Tarte Tatin, feta & black olive (v)

OR FOR THE SWEET TOOTH...

Vanilla custard & fruit tart
Mini salted caramel chocolate éclair
Chocolate feuilletine & hazelnut mousse
Lemon meringue pie
Chocolate & lime mousse
Apple turnover & vanilla cream
Cinnamon churros buns
Pimm's jelly & compressed cucumber

Choice of 3 - £8.50 per person
Choice of 4 - £10.50 per person

**All rates include VAT*



HOT FORK BUFFET

MAIN COURSE

Chicken Balti curry, cumin rice, mango chutney & mini poppadum

Chickpea & roasted vegetable Balti curry, cumin rice, mango chutney & mini poppadum (v)

West Country beef lasagne, garlic bread & house mixed salad

Grilled Mediterranean vegetable lasagne, garlic bread & house mixed salad (v)

Chicken & smoked ham hock puff pastry pie, roasted potatoes & buttered peas

Roasted onion, potato & smoked cheese homity pie, buttered peas (v)

Grilled salmon, new potatoes, fennel & dill, cherry tomatoes & salsa verde

All main courses served with local bread and butter

£25.00 per person

COLD DESSERTS

Traditional lemon tart, orange gel, white chocolate crumb

Passion fruit cheesecake, honeycomb & pineapple crisp Lime

posset, roasted coconut & coco nibs

Fresh cream profiteroles, chocolate & salted caramel sauce

Dark chocolate mousse, confit orange, candy pistachio

Treacle tart, Devon clotted cream & fresh raspberries Cherry

frangipane tart, vanilla baked custard, toasted almonds

£8.50 per person

*All rates include VAT

Menu subject to change - gluten free, dairy free and vegan options available. Please contact our events team.

BOWL FOOD

Chickpea & roasted vegetable korma curry, cumin rice (v)

Honey roasted chipolata, potato and roast apple mash, sage gravy

Chicken laksa with kefir lime, rice noodles, coconut, sugar snap peas

Salmon katsu curry, jasmine sticky rice, pickled ginger & coriander

Smoked tofu, red quinoa, sweet pickled peppers, toasted almonds, orange & caper dressing (v)

Wild mushroom & Dijon stroganoff, wild rice, roasted broccoli (v)

Chicken and tarragon ravioli, garlic mushrooms, spinach, chicken velouté

Lamb & mint koftas, couscous, cabbage slaw, rose harissa dressing

Chargrilled chicken breast, caesar dressing, baby gem, croutons, cherry tomatoes, parmesan cheese

£21.00 per person



BUFFET MENUS

GRAZING PLATTER

Parma ham, smoked chicken breast, buffalo mozzarella, beetroot hummus, sun-dried baby tomatoes, chilli jam, mixed olives, marinated aubergines & courgettes, crusty bread

£16.00 per person

SUPERFOOD SALAD

(supplement for grilled chicken breast)

Roasted red pepper quinoa, lemon dressed edamame beans, marinated beetroots, mixed bean salad, tender stem broccoli, cucumber, raisins & feta salad, lemon & mint yoghurt (v)

£15.00 per person

PICNIC HAMPER

Mini selection of granary sub rolls:

Coronation chicken, golden raisin & rocket;
Smoked salmon, cucumber & cream cheese;
Egg mayonnaise & salad cress
Pork pie, onion chutney, scotch egg, English mustard dressing, cheddar cheese, grapes, celery, black olive tapenade pinwheels

£18.00 per person

BBQ BOX

Smoked beef brisket, chilli chicken fillets, chipolata sausage, brioche bun, fennel & coriander coleslaw, grilled vegetable skewer, burnt end beans, new potato & chive salad

£19.00 per person

**All rates include VAT
Menu subject to change - gluten free, dairy free and vegan options available. Please contact our events team.*

SANDY PARK CLASSIC BUFFET

Sandy Park club sandwich, ham hock terrine, chilli & pineapple chutney, pastrami & Dijon samosa, teriyaki dressing, cheese & onion roll, roasted butternut squash & pesto tartlet, beetroot hummus & crudites, sticky sweet chilli salmon lolly pop, sweet and salted popcorn

£21.00 per person

ALL WRAPPED UP MENU

Selection of wraps:

Buffalo chicken wings & sour cream
Salt and pepper squid, tomato jam
Beetroot hummus & crudites

Roasted butternut squash & pesto tartlet
Cheese & onion roll
Tortilla chips

£18.00 per person

SANDWICH LUNCH

Chef's selection of freshly made sandwiches on granary bread, hand baked crisps, fresh fruit and orange juice

£12.00 per person

BUILD YOUR OWN BURRITO

Roasted chicken, red onions & pepper refried beans & rice, flour wraps & accompaniments

£13.00 per person

MINI DESSERTS

Traditional lemon tart, orange gel, white chocolate crumb

Passion fruit cheesecake, honeycomb & pineapple crisp

Lime posset, roasted coconut & coco nibs

Fresh cream profiteroles, chocolate & salted caramel sauce

Dark chocolate mousse, confit orange, candy pistachio

Treacle tart, Devon clotted cream & fresh raspberries

Cherry frangipane tart, vanilla baked custard, toasted almonds

£6.50 per person



SPRING/SUMMER BANQUETING MENU

STARTERS

Pork Rillettes

Onion chutney, grilled plums, sourdough, cider vinegar dressing

Beef Bresaola

Horseradish cream, confit tomato, capers, parmesan

Smoked Chicken Breast

Gem lettuce, black garlic mayonnaise, hen egg, chilli corn

Smoked Mackerel Pâté

Pickled fennel, cucumber, radish, melba toast

Honey Roasted Figs (v)

Celeriac remoulade, watercress, lemon dressing

Heritage Tomato & Mozzarella Salad (v)

Sourdough crumbs, black olive tapenade

MAINS

Roast Chicken Breast

Grilled baby corn, chorizo, vegetable rosti, fine beans, Madeira sauce

Herb Rolled Pork Belly

Crushed Charlotte potatoes, pea purée, grilled tenderstem, cider sauce

Beef Feather Blade

Mashed potato, girolle mushrooms, broad beans, baby onion, red wine jus

Smoked Cheese and Tomato Stuffed Chicken Breast

Fondant potato, pepperonata, courgettes, tomato fondue

Beetroot and Goats Cheese Ravioli (v)

Confit shallot butter, roast beetroot, pine nuts, watercress

Asparagus and Pea Risotto (v)

Feta, pumpkin seeds, tarragon oil, pea shoots

**All rates include VAT*

DESSERTS

White Chocolate Mousse

Meringue shards, strawberry & black pepper compôte

Summer Berries Pudding

Clotted Chantilly cream, mint syrup

Dark Chocolate Cheesecake

Fruit purée, ginger crumb

Chilled Vanilla Rice Pudding

Mango purée, popcorn

Cinnamon Panna Cotta

Cardamom & orange purée, oat crumble

Caramelised Banana Bread

Salted caramel, vanilla cream, roasted pecans

Tea, coffee, after dinner mints

Specific dietary or allergen requirements can be catered for on request (including vegan and gluten free options)

£34 per person



AUTUMN/WINTER BANQUETING MENU

STARTER

Smoked Pancetta & Butter Bean Croquette

Wholegrain mustard leeks, smoked oil

Dill Poached Salmon Ballotine

Celeriac remoulade, confit lemon, shellfish dressing

Confit Duck Leg

Plum jam, pickled baby onions, blood orange, walnut salad

Slow Braised Confit Chicken & Red Pepper Terrine

Smoked ratatouille relish, candied pumpkin seeds

Wild Mushroom & Stilton Tart (v)

Celeriac purée, fine beans, pickled shallot salad

Spicy Marinated Jackfruit (v)

Root vegetables, pearl barley salad, crispy corn

MAINS

Braised Smoked Lamb Neck

Creamy mashed potato, roasted red onions, buttered cabbage, thyme sauce

Pan Fried Chicken Breast

Boulangère potatoes, parsley purée, young carrots, pickled winter berries, sage sauce

Slow Braised Smoked Brisket of Beef

Fondant potato, red onion jam, young carrots, chargrilled leeks, thyme sauce

Devon Pork Chop

Sweet potato anna, crushed Brussels sprouts, honey glazed parsnips, Madeira jus

Roasted Butternut Squash, Smoked Cheddar & Red Onion Strudel (v)

Cumin roasted carrots, thyme gravy

Roasted Pumpkin & Beetroot Risotto (v)

Parmesan crisp, spiced dukkha, chive oil

DESSERTS

Pear & Belgian Chocolate Almond Tart

Vanilla mascarpone cream

Vanilla & Muscovado Poached Pear

Pistachio nut crumb, orange compôte, apple brandy cream

Traditional Vanilla Panna Cotta

Winter berries, cinnamon granola

Dark Chocolate Brownie

Salted caramel crumb, glazed cherries, whipped cream

Carrot Cake Cheesecake

Caramelised oranges, coffee cream

Dark Chocolate Delice

Salted caramel, fresh raspberries, chocolate shards

Tea, coffee, after dinner mints

Specific dietary or allergen requirements can be catered for on request
(including vegan and gluten free options)

£34.00 per person

**All rates include VAT*



WHITE WINES

Sol Del Oro Sauvignon Blanc | *Central Valley* | *Chile* | 75cl - £19.95

A fresh, crisp wine with tropical fruit overtones soft herbaceous nose and a dry balanced finish.

La Riva Catarratto Pinot Grigio | *Sicily* | *Italy* | 75cl - £22.50

Light and leafy with a hint of pear and blossom.

Berton Vineyards, Mr Goose Chardonnay | *South East* | *Australia* | 75cl - £25.50

Aromas of candied lemon, lime and honeydew melon. The palate is a fusion of sweet citrus, pear drop and ripe melon flavours.

Picpoul de Pinet 'Le Beau Flamant' | *Languedoc* | *France* | 75cl - £27.50

A zesty fragrant wine that offers plenty of fresh citrus, green apple and mineral flavours.

Allan Scott Estate Sauvignon Blanc | *Marlborough* | *New Zealand* | 75cl - £31.50

A fragrant mix of pineapple and passion fruit tropical flavours with underlying zesty citrus characters of orange and lime.

RED WINES

Sol Del Oro Merlot | *Central Valley* | *Chile* | 75cl - £19.95

This is a medium-bodied, Packed with plum and cherry fruit, it has gentle tannins and a long finish.

Berton Vineyards, Mr Goose Shiraz | *South East* | *Australia* | 75cl - £22.50

The palate is concentrated showing blackberry, black cherry and plum flavours. Complex oak characters of coffee, vanilla and caramel on the finish.

Alto de Mayo Malbec | *Mendoza* | *Argentina* | 75cl - £25.50

Damson, blackberry and plum flavours, accented by touches of oak toast. Smooth, ripe tannins for a silky finish.

Excellens Crianza Rioja, Marques de Caceres | *Rioja* | *Spain* | 75cl - £28.95

Attractive bouquet of raspberries and strawberries with soft spice from oak ageing. Rich with ripe tannins, structure and elegance.

Domaine de Luc Pinot Noir (Organic) | *Languedoc* | *France* | 75cl - £30.95

Generous, supple Pinot Noir with enticing, earthy redcurrant flavours and a long, pure finish.

PORT

Taylors Fine Ruby | *Portugal* | 75cl - £33.00

Taylor's Fine Ruby a blend of full bodied Port wines aged for around two years in large oak vats in Taylor's cellars, or 'lodges', in Vila Nova de Gaia.

**All rates include VAT*

SPARKLING WINE & CHAMPAGNE

Prosecco Spumante Vispo Allegro | *Veneto* | *Italy* - £28.95

Delicately fruity, slightly aromatic bouquet with hints of flowers, honey and wild apple scents.

Prosecco Di Maria Rosato Rose | *Italy* - £28.95

Pale rose colour, elegant and intense bouquet. Dry, soft and well-balanced on the palate.

Bollinger Special Cuvée | *Champagne* | *France* | 75cl - £69.00

A powerful yet elegant, bone dry champagne with a high proportion of Pinot Noir giving a wonderfully biscuity nose, and flavours of citrus, nuts, figs and spice.

Bollinger Rosé Brut | *Champagne* | *France* | 75cl - £74.00

Hints of redcurrants, cherries, and wild strawberries with spicy undertones, structured and balanced.

ROSE WINES

Cougars Moon Zinfandel Rosé | *California* | *USA* | 75cl - £20.95

Light red berry summer fruits, easy drinking medium sweet rose.

Chateau Routas Rosé, Coteaux Varois en Provence | *France* | 75cl - £28.95

Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes. Crisp acidity and a refreshing finish.



GETTING TO SANDY PARK

Sandy Park is conveniently located just off Junction 30 of the M5, meaning travel to us from Devon and beyond is extremely straightforward.

We are also 10 minutes away from Exeter Airport, on a main cycle route, served by both Digby and Sowton and Newcourt railway stations and within easy reach of Exeter City Centre.

SANDY PARK HOTEL

In early 2022, the new, state-of-the-art Sandy Park Hotel will open its doors, offering customers and clients of Sandy Park a fabulous location to base themselves whilst with us.

The 250-bed, eight-story development, will provide leisure facilities on the entry floor, which also includes a lounge, a snack and coffee bar, as well as a purpose-built business centre.

Also included in the designs are a rooftop cocktail bar, together with a Fish & Steak restaurant that boasts picturesque views down the River Exe Estuary and towards Torbay.

VISITING BY CAR

There is an on-site car park at Sandy Park with over 500 spaces. We work with Premier Park who operate an Automatic Plate Recognition (ANPR) system whereby all vehicle registrations will be captured on arrival and departure by camera. All visitors will need to enter their vehicle registration number at one of the machines in the car park. There is no need to display the receipt in the vehicle once paid. Visitors can top up at a machine or by RingGo if overstayed.

Find out more at www.sandypark.co.uk

VISITING BY BICYCLE

Sandy Park is on a main cycle route and can be easily reached from all directions. There are cycle racks on site where you can leave your bike.

There is no on-site parking on match days. Find out more about getting to Sandy Park on Exeter Chiefs match days on the website.

VISITING BY BUS

South West Falcon (Plymouth to Bristol) This is a 24/7 coach service providing connections between Plymouth, Exeter, Taunton, Bristol Airport and Bristol City Centre. Tickets can be pre-booked via megabus.com or bought direct from the driver on the day of travel. Visit www.swfalcon.com to find out more.

Service 9/9A (Exeter to Sidmouth) Buses from Exeter city centre run up to every half hour, 7 days a week.

VISITING BY RAIL

Sandy Park has two rail stations in close proximity, both on the Avocet Line between Exeter and Exmouth. Travellers to and from Exeter are advised to alight at Digby & Sowton, whereas those travelling to or from Exmouth should use Newcourt. Both stations are clearly signposted from Sandy Park and are approximately a 15 minute walk away.

Alternatively, Exeter's two main rail stations, Exeter St David's and Exeter Central are located approximately 5 miles from Sandy Park. Taxis are available at both stations with an approximate journey time of 15 minutes.

All prices in this brochure are correct as of September 2021.

