



Sandy Park

Banqueting & Events



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

Welcome to Sandy Park



Sandy Park Conference & Banqueting Centre

Exeter's award-winning Conference, Banqueting and Events Centre and home to Gallagher Premiership Rugby team, the Exeter Chiefs.

Sandy Park 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, 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 of our clients, ensuring the space you have is tailored to your every individual need, enhancing the success and overall enjoyment of your event.

Our Facilities

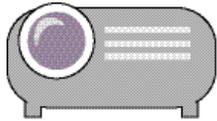
We have a variety of versatile and dynamic spaces here at Sandy Park, including the impressive Exeter Suite which has hosted a number of notable events, including exhibitions, award shows, charity gala evenings and Exeter Rugby Club's annual End of Season Dinner.

Our top floor suites, the Chiefs, Estuary and Baxter offer striking and unrivalled views of the Sandy Park pitch and stadium and the stunning East Devon countryside. For smaller events, our Seminar Suites are ideal and all have moveable walls, enabling various configurations and capacities.

Our passionate and talented catering team specialise in providing top quality cuisine and sourcing the best in local West Country 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. All suites are fully air-conditioned.

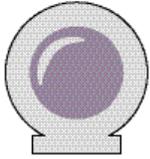


Our suites are equipped with the latest technology including:



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 to other suites.



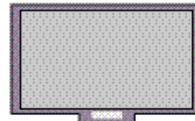
Wifi

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 remotely.



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.

The Exeter Suite

Fully air-conditioned with two private bars, the Exeter Suite has hosted a number of notable and large scale events including award shows, business exhibitions, charity gala events and Exeter Rugby Club's annual end of season dinner.

Our spacious and light filled Exeter Suite is the largest on site and boasts the latest in audio-visual technology including four Panasonic SOLID SHINE laser projectors with 4m x 2.25m screens, two projector screens, 5 large plasma screens and an internal PA system, with a selection of microphones on offer to suit different requirements.

The suite also has a high definition camera, allowing speakers or other activities to be displayed across the screens both in the Exeter Suite and throughout the building. Delegates and organisers can also enjoy wireless streaming of videos and presentations from their devices to the screens via the Apple TV system installed in the suite.

One of the most interesting and practical features of this suites 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 4m x 2.25m screens, 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



The 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

The Estuary Suite

The Estuary Suite is a large, light filled room with a uninterrupted view across the stadium and across to the Exe Estuary. Our second largest suite with its own large and well-stocked bar; the Estuary is perfect setting for any event from a business conference or private dinner.

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 – a fantastic room should you require several breakout or syndicate rooms.

Dimensions: 25.0m x 17.5m (315m²)

Theatre Style: max 327

Dinner Style: max 340

Cabaret Style: max 219

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

The Boardroom

The Sandy Park boardroom is available to hire for meetings or private dining for up to 24 guests.

In addition to the striking boardroom table, this room has the latest in video conferencing technology and an 82" plasma screen. The suite is available to hire on an hourly basis, in addition to half-day and full-day rates.

Dimensions: 10.8m x 4.5m (49m²)

Boardroom style: max 24

Features: 80" Plasma screen

Apple TV

Skype facility

vMix



The Chiefs Suite

The Chiefs Suite is located on the second floor and can comfortably seat a maximum of 220 guests. This suite is similar in size to the County Suite and features its own private bar. The Chiefs Suite has full disabled access, is air-conditioned and naturally day-lit overlooking our pristine pitch and out across to the Exe Estuary.

There are seven seminar suites in close proximity to the Chiefs Suite, which are ideal for breakout areas. For larger events, the Chiefs Suite is situated adjacent from the Estuary Suite and is therefore is an excellent room to either provide a reception, registration or breakout area for any event taking place in the Estuary Suite.

Dimensions: 14.7m x 17.5m (273m²)

Theatre Style: max 172

Dinner Style: max 220

Cabaret Style: max 138

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

The Baxter Suite

The popular Baxter Suite offers unrivalled views of our stadium grounds and across the scenic vista of the Exe Estuary and beyond.

Positioned on the second floor, the Baxter has a maximum capacity of 60 and is ideal for a range of conference or meeting requirements. 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. In addition, the private bar situated within the room lends itself very well to a private dining or VIP drinks event.

Dimensions: 15.0 m x 5.0m (70m²)

Theatre style: max 60

Boardroom style: max 30

Cabaret style: max 30

Features: 80" Plasma screen
Apple TV

The Seminar Suites

We have 18 Seminar Suites at Sandy Park, nine of which have moveable walls enabling a variety of room configurations and guest capacities; an extremely practical feature suitable for smaller meetings and private dining.

All of our Seminar Suites are situated on the second floor with disabled access. They are filled with natural daylight and overlook the rugby stadium grounds and across the East Devon countryside to the Exe Estuary.

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





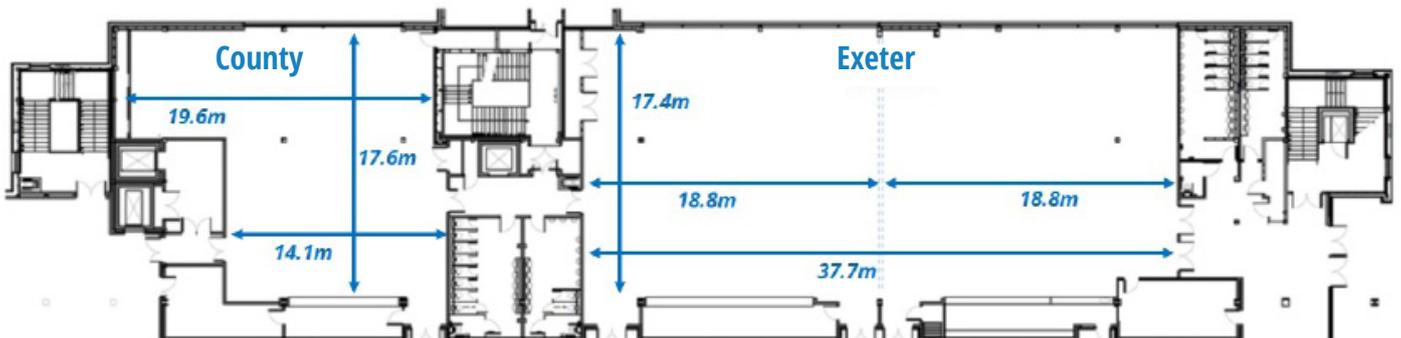
Sandy Park

Room Hire

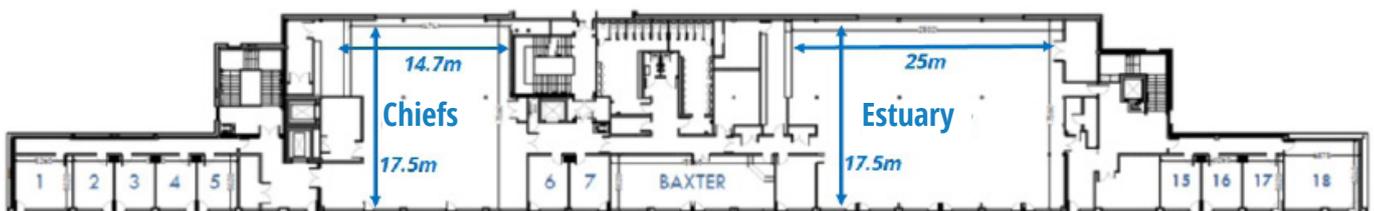
Suite	Per Day	Half Day	Evening
Exeter Suite	£2995	£1995	£1250
Estuary Suite	£1995	£1395	£795
Baxter Suite	£600	£350	£200
County Suite	£1395	£995	£495
Chiefs Suite	£1395	£995	£495
Seminar Rooms	£200	£150	£150
Boardroom	£600	£350	£200

*All room hire rates + VAT & subject to individual event requirements

FIRST FLOOR



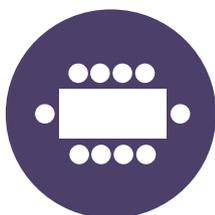
SECOND FLOOR



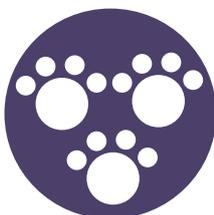
Room capacities and dimensions



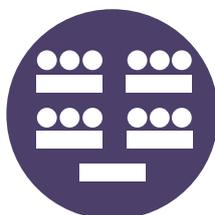
Theatre



Boardroom



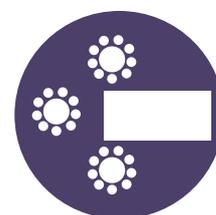
Cabaret



Classroom



U-Shape



Dinner
Dance

Suite	sq m	Ceiling Height (M)	Theatre	Boardroom	Cabaret (Table of 10)	Classroom (3 per 6ft table)	U-shape with tables & chairs	Dinner w/ Dance Floor (Tables of 10)	Exhibition (gift tables with 2x chairs)
1st Floor									
Exeter 1 & 2	674	2.85 (3.5 max)	825	-	487	348	-	520	100
Exeter 1	342	2.85 (3.5 max)	390	107	248	177	60	177	50
Exeter 2	332	2.85 (3.5 max)	390	107	248	177	60	177	50
County	296	2.85 (3.5 max)	240	80	160	140	50	160	25
2nd Floor									
Seminar Suite(s)*	18+	2.55	15+	12+	10+	6+	8+	-	-
Chiefs	273	2.55 (3.2 max)	172	68	138	104	30	172	30
Baxter	70	2.55	60	30	30	30	30	-	-
Estuary	315	2.55 (3.2 max)	327	110	219	120	30	273	40
Boardroom	49	3.4	-	24	-	-	-	-	-

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

[To view our 3D virtual tour click here](#)

Canapés

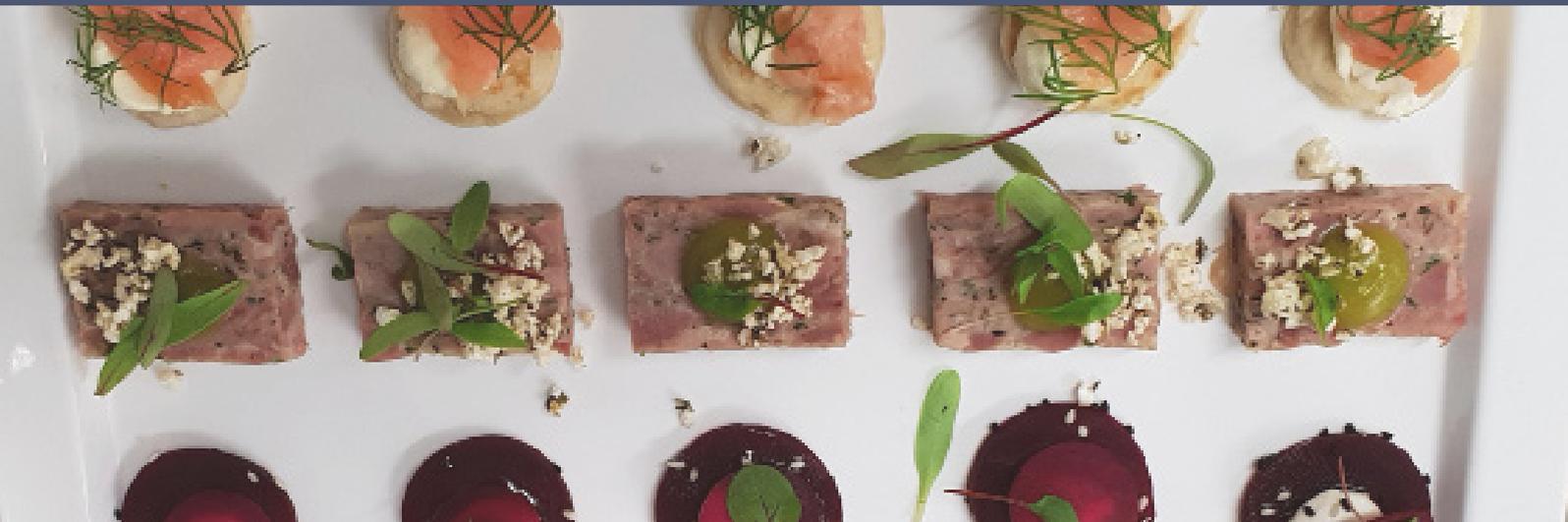
Smoked salmon, cream cheese & dill blini
Ham hock, apple purée & crispy sage
Confit baby tomato, basil & pine nut dressing (v)
Pickled beetroot & goat's cheese samosa (v)
Chicken lollipop with bacon jam
Mini Scotch egg & English mustard dressing
Mini vegetable quiche & truffle mayonnaise (v)
Lime cured 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

If you would like to enquire about prices please contact us on:

01392 427427
events@sandypark.co.uk



Hot Fork Buffet

Main Course

A choice of three of the following hot dishes to include accompaniments, side dishes & range of local breads.

- Chickpea & roasted vegetable curry & rice (v)
- Vegetable lasagne (v)
- 3 bean chilli, rice (v)
- West Country beef lasagne & garlic bread
- Vegetable moussaka (v)*
- Seasonal puff pastry pie, roasted vegetables & gravy
- Pork meatballs in spicy tomato sauce & penne pasta
- Honey & mustard chicken in creamy sauce & herbed new potatoes
- Breaded fish cake, mushy peas & crispy potato straws
- Roasted chicken & chorizo paella, smoked paprika & peas (vegetarian option available)
- West Country beef bourguignon & horseradish potato cake
- Minted lamb hotpot & roasted vegetables

**Vegan option also available -
please make your Event Coordinator aware in advance*

Cold Desserts

Please choose 2

- Fresh cream profiteroles, chocolate & salted caramel sauce
- Lemon tart, forest berries & curd
- Classic Crème Brûlée & homemade shortbread biscuits
- Chocolate torte
- Treacle tart, Devon clotted cream & fresh raspberries
- Bakewell fruit tart & vanilla cream
- Chocolate cheesecake & blackberry purée
- Elderflower drizzle cake & glazed blueberries
- Minted poached mixed berries pavlova, vanilla cream, candied nuts



Finger Buffet

Finger Buffet One

Sliders with chef's fillings (v)
Marinated chicken fillets
Honey glazed mini cocktail sausages
Roasted red pepper & feta cheese tartlet (v)
Mozzarella, pesto & baby tomato skewers (v)
Mackerel pâté on grilled flat breads
Ham hock terrine bites with piccalilli
Hand baked crisps (v)

Finger Buffet Two

Sandwiches with chef's fillings (v)
Mini meat & vegetarian pasties
Whitebait with chilli mayonnaise
Steak cut chips with sea salt (v)
Stuffed bell peppers with cream cheese (v)
Falafel & red pepper hummus (v)
BBQ belly pork
Tomato, basil & parmesan cheese bruschetta (v)

Finger Buffet Three

Chorizo sausage roll
Sweet potato fries (v)
Beef burger sliders with gherkins & cheddar cheese
Crushed avocado on fruit toast (v)
Crispy crab cakes with saffron aioli
Jalapeno mozzarella sticks (v)
Grilled halloumi & courgette skewers (v)
Buffalo chicken wings & sour cream

Finger Buffet Four - Your Style

Choice of 8 items from menus 1-3

Finger Buffet Five

Sliders with chef's fillings (v)
Marinated chicken fillets
Bell pepper & cream cheese (v)
Falafel & red pepper hummus (v)
Ham hock terrine bites & piccalilli
Chorizo sausage roll

Finger Buffet Six

Selection of sandwiches served on fresh bread with hand baked crisps

Finger Buffet Seven

Warm mini pasty & pie selection to include:
Chicken & mushroom pie
Steak & ale pie
Steak pasty
Cheese & onion pasty (v)

Finger Buffet Mini Desserts

A choice of 3 from the below section:

Chocolate cheesecake & forest fruit compote
Lemon zest sponge cake, honey mascarpone cream & ginger crumb
Chocolate cup filled with chocolate orange ganache
Passion fruit cream profiteroles & white chocolate
Bitter orange curd tart & fresh raspberries
Poached pineapple skewer, spicy syrup & coconut cream
Selection of mini macarons
Chocolate & raspberry torte
Bakewell tart
Coconut & raspberry tart
Seasonal fruit skewers

Fresh Fruit

Fresh Fruit platter slices
To include 4 fruits

**If you would like to enquire
about prices please
contact us on:**

**01392 427427
events@sandypark.co.uk**

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

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)*



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 free gluten options)



WHITE WINES

Sol Del Oro Sauvignon Blanc **Chile**

A fresh Sauvignon with a zingy appealing style combined with soft herbaceous fruits and a dry balanced finish

La Riva Catarratto Pinot Grigio **Italy**

Light and leafy with a hint of pear and blossom. An easy-going match for almost anything

Mr Goose Chardonnay **Australia**

A light bodied dry white wine with attractive ripe fruit flavours and aromas well-balanced by a lively acidity and refreshing finish

Aroha Bay Sauvignon Blanc **Marlborough, New Zealand**

Lively, fresh cut grass nose with zippy kiwi fruit. Unmistakable wine

Macon Villages Domaine Dupre **Burgundy, France**

Very fresh, with citrus and white flowers on the nose. Light on the palate with plenty of ripe apple flavours and fresh acidity

ROSÉ WINE

Cougars Moon Zinfandel Rosé **USA**

Light red berry summer fruits, easy drinking medium to medium sweet, very popular style

Chateau Routas Rosé **Provence, France**

Freshly cut watermelon, ripe peach aromas and floral note lead to a palate alive with wild strawberries and hints of mineral notes

**If you would like to enquire
about prices please
contact us on:**

**01392 427427
events@sandypark.co.uk**

RED WINES

Sol Del Oro Merlot **Chile**

Lots of ripe fruit with hints of spicy plums and blackcurrants that combine to provide an easy drinking wine

Mr Goose Shiraz **Australia**

Complex oak characters of coffee, vanilla and caramel complement the full fruit flavours and create a rich, long and satisfying finish

Alto de Mayo Malbec **Argentina**

This Malbec is crammed with damson, blackberry and plum flavours, accented by touches of oak toast. Smooth, ripe tannins offer a silky finish

Excellens Crianza Rioja, Marqués de Caceres **Spain**

Attractive bouquet of raspberries and strawberries with a hint of soft spice from ageing in oak

Domaine De Luc Pinot Noir **France**

Delicious Pinot Noir, with redcurrant notes, delicate acidity and melting tannins

SPARKLING WINE & CHAMPAGNE

Prosecco Spumante Vispo Allegro **Sparkling Wine**

Delicately fruity, slightly aromatic bouquet with hints of flowers among which honey and wild apple scents are perceived. It is well balanced and light

Laurent-Perrier La Cuvee **Champagne**

Medium bodied and very easy on the palate. Perfectly balanced. A soft mouth feel belies the strong structure of the wine

PORT

Taylor's Fine Ruby Port **Douro Valley, Portugal**

Stylish fruity nose, full of intense concentrated blackcurrant and cherry aromas. Full bodied and firm



Sandy Park

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.

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.

Charges are as follows:

Up to 1 hour: £1.00

Up to 5 hours: £2.50

Up to 14 hours: £4.50

Up to 24 hours: £6.00

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.



WWW.SANDYPARK.CO.UK

01392 427427

events@sandypark.co.uk