



Sandy Park

Banqueting & Events



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

Welcome to Sandy Park



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

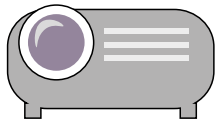
We have a variety of versatile and dynamic spaces here at Sandy Park, including the impressive Exeter Suite which has hosted a number of notable events, including exhibitions, award shows, charity gala evenings and Exeter Rugby Club's annual End of Season Dinner.

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.

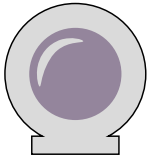


Our suites are equipped with the latest technology including:



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.



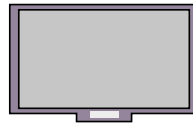
Wifi

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

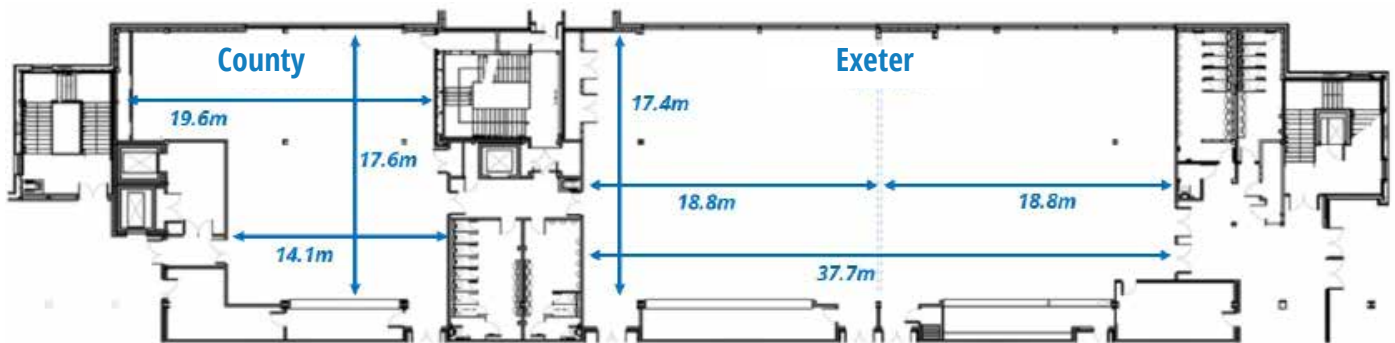
Cabaret style: max 30

Features: Large plasma screen in each suite
Apple TV

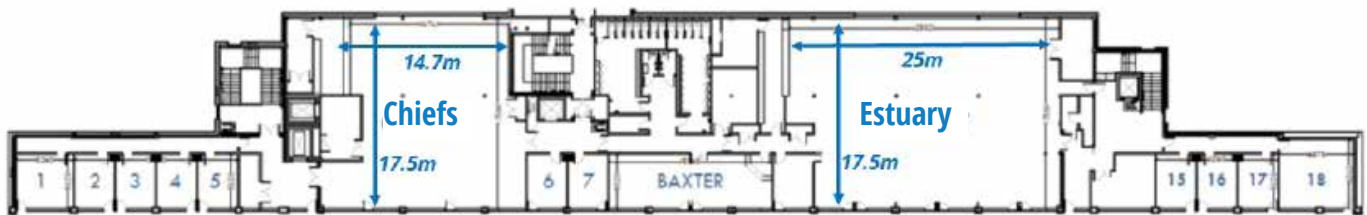


Floor Plan

FIRST FLOOR



SECOND FLOOR



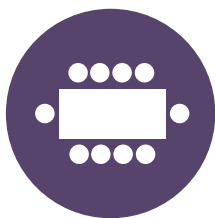
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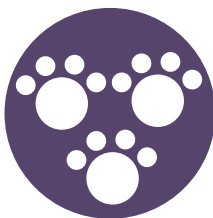
Room capacities and dimensions



Theatre



Boardroom



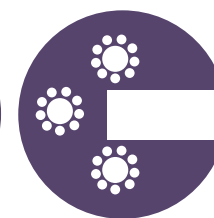
Cabaret



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 (6ft 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 eclair
Chocolate feuilletine & hazelnut mousse
Lemon meringue pie
Chocolate & lime mousse
Apple turnover & vanilla cream
Cinnamon churros buns
Pimm's jelly & compressed cucumber



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

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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)
£18.00 per person

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)
£19.00 per person

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
£20.00 per person

Finger Buffet Four - Your Style

Choice of 8 items from menus 1-3
£20.00 per person

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
£13.95 per person

Finger Buffet Six

Selection of sandwiches served on fresh bread with hand baked crisps
£7.99 per person

Finger Buffet Seven

Warm mini pasty & pie selection to include:
Chicken & mushroom pie
Steak & ale pie
Steak pasty
Cheese & onion pasty (v)
£7.50 per person

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
£6.25 per person

Fresh Fruit

Fresh Fruit platter slices
To include 4 fruits
£5.25 per person

**All rates include VAT*

Spring/Summer Banqueting - Menu One

Starter

Ham hock terrine

Crispy hen egg & piccalilli dressing

Roasted asparagus

Brown butter croutons, pickle shallot & tarragon emulsion (v)

Grilled halloumi cheese

Roasted vegetable quinoa salad & pomegranate dressing (v)

Smoked salmon fishcake

Spring onion crème fraîche & watercress

Smoked duck breast salad

Celeriac remoulade, toasted sunflower seeds & truffle cream dressing

Main

Lemon & thyme roasted chicken breast

Chorizo polenta, grilled gem lettuce, red pepper & tomato sauce

Pressed belly of pork

Apple purée, herb roasted potatoes, buttered leeks, young carrots & sage sauce

Beetroot & goat's cheese gnocchi

Wild mushrooms, garlic butter & watercress (v)

Feta & spinach filo parcel

Spiced tomato relish, grilled courgettes & black olive tapenade (v)

Desserts

Vanilla bean cheesecake

Summer fruit, mint compote & crushed meringue

Dark chocolate torte

Poached strawberries & pistachio tuile

Pimm's jelly

Lemon cream, minted cucumber, candied orange & blueberries

Vanilla & Tonka bean panna cotta

Caramel popcorn & fresh raspberries

Plus Tea, Coffee & after dinner mints

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Spring/Summer Banqueting - Menu Two

Starters

Lime cured mackerel

Herb crème fresh, fennel & chive salad

Smoked chicken

Grilled gems, garlic croutons & Caesar dressing

Honey roasted figs

Celeriac remoulade, fresh watercress & lemon dressing (v)

Goat's cheese & roast vegetable roulade

Basil pesto & toasted pine nuts (v)

Beef bresaola

Horseradish cream, watercress, radish & confit tomato salad

Mains

Pan fried chicken breast

Crispy confit chicken wing, Pommes Anna potatoes, chargrilled baby courgettes, smoked onion purée & chicken sauce

Roast pork cutlet

Roasted garlic potato, buttered greens, tenderstem & apple brandy sauce

Spring vegetable risotto

Toasted sunflower seeds, pea shoots & parmesan crisps (v)

Braised globe artichokes

Shallots & parsley wild mushrooms, fine beans & rosemary crumb (v)

Braised shoulder of lamb

Wild garlic & potato croquette, roasted baby aubergine, golden beetroots & honey thyme sauce

Desserts

White chocolate mousse

Meringue shards, strawberry & black pepper compote

Egg custard tart

Roasted apples, oat crumble & fresh raspberries

Summer berries pudding

Clotted Chantilly cream & mint syrup

Roasted rhubarb & vanilla mille-feuille

Honey yoghurt & blueberry purée

Lemon & elderflower drizzle cake

Lemon curd, meringue & fresh raspberries

Plus Tea, Coffee & after dinner mints



Autumn/Winter Banqueting - Menu One

Starter

Roasted butternut squash soup

Chestnuts & crispy pumpkin seeds (v)

Pork rillettes

Pickled apple, apple cider purée & toasted focaccia

Blue cheese & leek arancini

Candied walnuts, aioli & rocket salad (v)

Smoked haddock, leek & crème fraîche tart

Lemon & chive mayonnaise

Mains

Confit pork belly

Roasted heritage carrots, cep puree, creamy mashed potatoes, grilled Tenderstem, Madeira sauce

Chicken breast

Stuffed with wild mushroom duxelles, fondant potato, baby leeks, creamed savoy cabbage & red wine sauce

Roasted parsnip gnocchi

Toasted almonds, heritage carrots, watercress & spinach purée (v)

Beetroot & red onion tarte tatin

Grilled courgette, green bean salad & bitter sweet dressing (v)

Desserts

Cinnamon & clementine curd tart

Spiced berries & vanilla cream

Classic crème caramel

Rum & maple syrup soaked raisins

Dark chocolate cheesecake

Fruit purée & ginger crumb

Baked almond & rosewater pudding

Vanilla crème & fresh blackberries

Plus tea, coffee & after dinner mints

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Autumn/Winter Banqueting - Menu Two

Starter

Spiced fishcake

Shredded cucumber, pak choy salad & lemon mayonnaise

Heritage tomato & mozzarella salad

Sour dough crumbs & black olive tapenade (v)

Chicken liver parfait

Red onion relish, walnut toast & watercress

Pork & fennel terrine

Pear chutney, toast & apple dressing

Grilled goats cheese & roasted vegetable roulade

Basil pesto & fresh watercress (v)

Mains

Confit duck leg

Smoked pancetta & root vegetable lentils, glazed baby carrots & red wine sauce

Beef feather blade

Bubble & squeak, kale, leek purée, roasted carrot, Madeira jus & horseradish

Herb crusted aubergine

Ricotta & smoked red pepper ragu, roasted shallots & grilled courgettes (v)

Charred cauliflower steak

Blue cheese, polenta chips, buttered kale, salsify & almond dressing (v)

Roasted chicken breast

Dauphinoise, roasted root vegetables, winter greens, port & thyme sauce

Desserts

Almond & apple Bakewell tart

Toffee apples, blackberry purée & cinnamon cream

Coconut latte mousse

Roasted shaved coconut, brandy snaps & espresso jelly

Dark chocolate & rum torte

Mulled wine poached pear & redcurrants

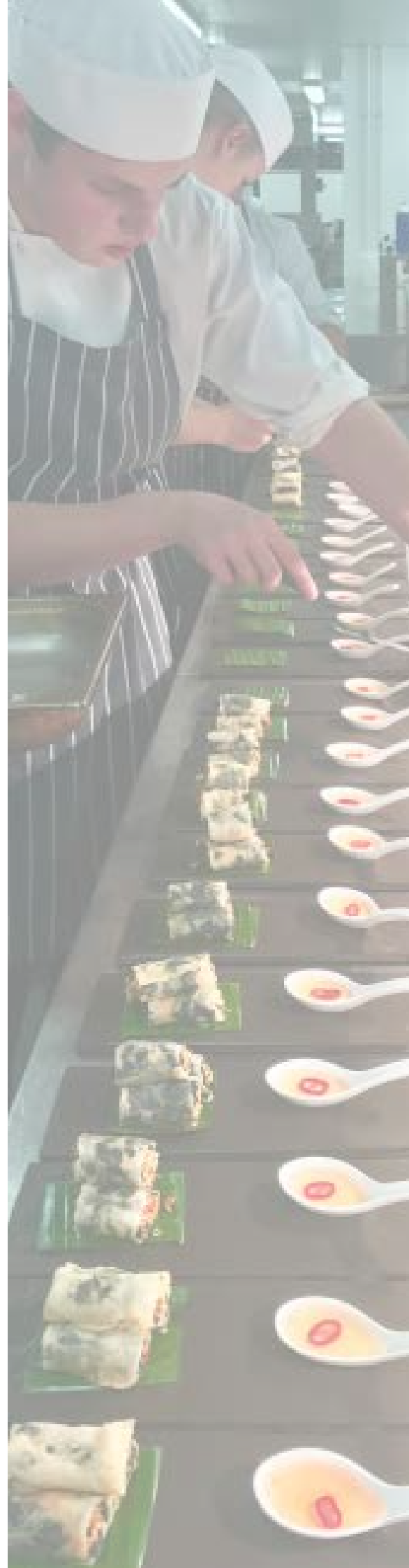
Caramel cheesecake

Grilled honey roasted plums & ginger nut crumb

Treacle tart

Caramelised oranges & Devonshire clotted cream

Plus tea, coffee & after dinner mints



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 Garganega Pinot Grigio Italy

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

Oude Kaap (Old Cape) Chardonnay South Africa

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

Pecorino Contesa Italy

Dry and minerally with delicate aromas of acacia blossom and melon. Complex, long and concentrated

Aroha Bay Marlborough Sauvignon Blanc New Zealand

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

ROSÉ WINE

Cougars Moon Zinfandel Rosé USA Rosé

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

Pinot Grigio Blush Cardone Italy

Light and refreshing with gentle hints of summer fruit and a long enjoyable dry finish

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, Marques de Spain

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

Cotes Du Rhone Pasquier des Vignes France

This classic Rhone blend is filled with red fruits, blackberries, currants and spices with a rounded and warm palate with typical spicy notes

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

Prosecco Raboso Spumante Borgo Alato Sparkling Rosé

A delicate pink sparkling wine made from the Prosecco grape in the region of Treviso. It is fragrant with summer fruit aromas, fresh and lively on the palate, dry and crisp

Laurent-Perrier La Cuvee Champagne - N.V.

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

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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.



All prices in this brochure are correct as of October 2018.

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