



HAYLING ISLAND SAILING CLUB

Functions



Hayling Island Sailing Club

is located in a magnificent position at the mouth of Chichester Harbour. Sited on a sandy peninsular with panoramic views and balconies, the stunning clubhouse and landscapes make it a perfect location for a function; guests will not fail to be impressed by our glamorous and relaxed setting.





What could be more romantic than having your reception overlooking Chichester Harbour? When making your function arrangements our friendly crew will work with you to ensure that your day is perfect, so if you have any questions or ideas just let us know.

What we can offer:-

- . High Quality Food & Drinks
- . Reasonable Prices
- . BBQ's, 2 Bars & Dining Room
- . Discos, Bands and Singers Available
- . Late Licence on application
- . Affordable Accommodation
- . Lifts to Access All Floors
- . Car Parking





On arrival

We can provide reception drinks for you and your guests to enjoy out on the balcony or the Main Bar before being ushered into our dining room for your reception meal.

Whether having a wedding, social gathering, fundraiser or birthday party, food always plays an important part of your day, time for family and friends to relax and enjoy each other's company.

At Hayling Island Sailing Club we can cater for up to 180 guests. Our experienced Crew will ensure that you receive first class service with your choice of delicious meals from our selection of menus and drinks packages. We can also offer a choice of canapés, fine wines and champagnes, should you prefer to enhance your selection.



Whichever package you choose we will ensure that the room is dressed to perfection.





Sample Menu's

All menu items are examples of what we can do, we are very happy to tailor according to your requirements.

Dietary requirements. Some food may contain nuts or wheat, please inform us of any food allergies or intolerance your guests may have.

Canapés

Six Choices at £8.00 per person Eight Choices at £10.00 per person

Hot Canapés

Crispy Pork au Poirve
Thai Crab Split
Lamb Kofta
Beef & Mushroom Rosti
Goat Cheese & Tomato Pop v
Chicken Yakitori
Honey & Mustard Pigs in Blankets
BBQ Pigs in Blankets
Spring Onion & Duck Pancake
Hot Pickled Salmon
Plaice Goujons

Cold Canapés

Rare Roast Beef Mini Yorkshire
Pudding
Chicken & Chorizo Sails
Dashi Lamb
Melba Smoked Salmon
Tuna Carpaccio with Wasabi
Basil & Cream Cheese Wrap v
Greek Vegetable Kebab v
Stuffed Peppers v
Harrasi Haddock Flat Bread
Cajun Chicken & Sweet Corn Fritter

Three Course Dinner Menu

£35.00 per person

Starter

Chicken Waldorf or Caesar

A duet of griddled chicken fillets on either a Waldorf or Caesar Salad

Crayfish & Avocado Salad

Crayfish bound in a seafood sauce served on an avocado salad

Smoked Haddock & Salmon Scotch Cake

A fish cake filled with soft egg served with lime pickle

HISC Pate

Pate served with a salad garnish & melba toast

Griddled Paneer v

Griddled paneer cheese on a bed of lentils & chickpeas with coriander dressing

Aubergine & Roast Pepper Wrap

Served with Greek salad

Main Course

Spring Salmon

A gently steamed salmon fillet with a trilogy of peas with a fresh asparagus sauce

Portuguese Chicken

A chicken breast filled with roasted permento & bail served with a tomato & smoked paprika salsa

Oriental Duck

A succulent duck breast in a honey & ginger glaze, served with sautéed pak choi & spring onion topped with crispy noodles

Traditional Roast Beef

Slices of rare roast beef with Yorkshire pudding

Crispy Honey & Mustard Pork

Honey & mustard roasted crispy pork served on a bed of apple kale

Italian Rack of Lamb

A slowly braised rack of lamb with a cherry tomato, garlic & olive relish

Aubergine Gateaux v

Layers of griddled aubergine, red pepper and brie with a fresh tomato coulis & basil pesto

Wild Mushroom Wellington v

Wild mushroom duxcelle wrapped in puff pastry served with a mushroom sauce

All served with seasonal vegetables & chateaux potatoes

Dessert

Chocolate Fondant

Chocolate fondant served with orange ice cream

Apple Strudel

A slice of fresh apple strudel with apricot ice cream

Homemade Crumble

Black cherry compote topped with crumble served with custard

Strawberry Cheesecake

A homemade cheesecake served with strawberry compote

Coffee & Mints



Children's Menu

We are very happy to welcome younger guests

Main Course

Chicken Goujons
Fish Fingers
Tomato Pasta
Cumberland Sausage
All served with Chips or Mash & Beans or Salad

Dessert

Ice Cream choose from Chocolate, Strawberry or Vanilla

Finger Buffet

£15.00 per person

A choice of 4 of the following:

Mustard Glaze Sausages Asparagus Wrapped in Parma Ham Chicken Satay Chicken Tikka Splits Thai Dim Sum Crab Cakes Filo Prawns Courgette & Salmon Rosti Lamb Koftas Beef & Pepper Pies Mini Cottage Pies Asparagus Wrapped in Parma Ham Vegetable Satay v Vegetable Samosas v Stuffed Pepper Dew v A Selection of Warm Cheese Crostini's v



A choice of 3 of the following

Prawn & Chicken Vol-au-vents Spanish Chicken Sails Mini Yorkshire Pudding with Rare Roast Beef Assorted Crudités & Dips v Various Mini Quiches v

A choice of 4 of the following speciality bread rolls

Beef & Horseradish
Honey Roast Gammon & Tomato
Coronation Chicken
Cheddar & Chutney v
Egg & Cress v
Brie & Redcurrant v
Crayfish
Salmon & Dill
Turkey & Cranberry

Cold Fork Buffet

£20.00 per person

Roast Sirloin

Honey Roast Gammon

Thai Chicken

Stuffed with lemon grass, lime & coriander

Waldorf Salad v

Apple, celery & walnuts bound in mayonnaise

Crispy Udon v

Selection of crispy noodles, roasted peppers & beansprouts with a sesame seed dressing

Caprese Salad v

Tomato, buffalo mozzarella & basil

Tabbouleh v

Roasted vegetables bound with fresh herb bulgar wheat

Mixed Leaf Salad v

With tomato & cucumber

Minted New Potatoes v

Served hot with butter



Hot Fork Buffet

£15.00 per person

Please pick 3 options

Beef Stroganoff Beef Cobber & Stilton Beef in Black Bean Sauce

Chicken Korma Sweet & Sour Chinese Chicken Chicken Chasseur

Seafood Gumbo Salmon in Tarragon Sauce Pork Stroganoff Pork in Cider Sauce Gingered Pork

Navrin of Lamb Lamb Rogan Josh

Mushroom Stroganoff v Vegetable Chilli v

Build your own BBQ

Bespoke pricing once choices have been made

Main Selection

Peppered Sirloin

Moroccan Lamb Cutlets

Green Thai Chicken

Chinese Pork

Lime & Coriander Salmon

Ginger & Spring Onion Sea Bass

BBQ Chicken Drumsticks

1/4 lb Beef Burger

Sausages

Potatoes

Jacket Potatoes v Served with butter

Minted New Potatoes v
Served hot with butter



Salads

Crispy Udon v

Selection of crispy noodles, roasted peppers & beansprouts with a sesame seed dressing

Waldorf Salad v

Apple, celery & walnuts bound in mayonnaise

Caprese Salad v

Tomato, buffalo mozzarella & basil

Tabbouleh v

Roasted vegetables bound with fresh herb bulgar wheat

Mixed Leaf Salad v With tomato & cucumber

Penne & Pesto v

Tomato & Basil v

Red Cabbage Coleslaw v

A selection of bread & relishes

High Tea

£15.00 per person

A selection of sandwiches on speciality bread

Gluten & dairy free available

Coronation Chicken
Rare Roast Beef & Horseradish
Ham, Lettuce & Tomato
Tuna Mayonnaise & Cucumber
Smoked Salmon & Cream Cheese
Cheddar & Chutney v
Egg & Cress v

Selection of Potato Crisps

Scones with Cream & Jam

Fruit bowl or selection of miniature cakes

Cup of tea

A selection of canapés can be added for an extra cost



Accommodation

Accommodation is basic and located in two blocks, Stocker and Dunes, both situated near the clubhouse.

The **Dunes** block comprises ten identical mezzanine style rooms, each one sleeping up to 3 adults or two adults and two children.

The **Stocker** block comprises nine 2 bed bunk rooms, three 3 bed bunk rooms & 1 double-bedded room. Shower & toilet facilities are located on both floors. In addition, there is a double-bedded room, which is our restricted mobility friendly room and is ensuite.

Bedding is supplied in all rooms but guests need to bring their own towels.



Dunes

These are ten mezzanine style rooms with two single beds and a small double bed on the mezzanine level, plus an ensuite shower room.

Maximum recommended occupancy, three adults or two adults and two children.

£70.00 per room

Bunk-bed rooms:

Basic accommodation with shared facilities - sleeping either 2 or 3.

£50.00 per night



Double-bedded with private shower & toilet facilities:

£50.00 per night



Guests can either book accommodation either through our website or by contacting the Accommodation Secretary direct on; 02392 463768

Please let us know if you are paying for any accommodation as part of your invoice or if your guests are paying for their accommodation.



Frequently Asked Questions

Can I have the venue to ourselves?

As we are a member's club the venue cannot be exclusive. However, we can make certain areas exclusive, including the dining room and members lounge.

Can HISC provide flower arrangements?

We can provide basic flowers or we can put you in contact with a local florist.

Can HISC provide entertainment?

We can source any entertainment. We used a trusted promoter for our Discos and some of our bands.

Can we set our tables up the day before?

This all depends on what is going on in the club the day before. If the club is busy you can lay up one table that the crew will mimic.

Can we set our cake up the day before?

We advise that the cake is set up on the morning. The cake can be delivered the day before and stored safely.

Car Parking

Please be aware that the car park can become very congested during busy times of the year, we would appreciate your assistance by following the instructions issued by our gate keeper. Club Bye Laws and Rules – Due to local planning legislation Caravans and Camper Vans are not allowed to be parked at the club or in the club car park overnight.

Room Fees

Hire fees for the day vary depending on the day and date required with Saturdays being the most expensive from £1000 - £2500

If you have any questions regarding your function at HISC please contact

House Manager

housemanager@hisc.co.uk 02392 463768

