



We offer maximum of 80 people for a sit down meal, otherwise 150 people standing.

It is a tennis, squash and social club with a licensed bar and catering facilities. There is a full stage suitable for bands and other acts, and a dance floor. Contact Karl Stowell, Club Manager, on 07976 547239 or manager@stscsport to arrange to come along to look at the club.

Cost

There is a hire fee, which does not include additional items such as food. Hire cost is as follows:

- Saturday night - £250.00
- Other times (e.g. Sunday afternoon, weekday evenings) - £100.00
- Children's birthday parties on Saturday or Sunday afternoons (up to 3 hours) - £100
- Weekday afternoons (Wakes / Corporate Meeting etc) £50.00 for up to 3 hours
- For members who have been here longer than 6 months, the hire cost is waived in some cases, at the club's discretion.
- With all bookings of £100+, social membership of the club is included.

Food

We can cater for your event, offering a finger buffet from £7.50 per head up to full sit down meal. Please contact our catering manager Adam Melius adam@flamebluecatering.co.uk or 07818589504

If you would like to provide your own food or have no food at all, you are welcome to do so, with the following conditions:

- On days when our kitchen would usually have been closed (e.g. Sundays, Mondays, midweek daytimes), you can provide your own food at no extra cost, providing it is self contained - no need for a kitchen, cutlery, refrigeration, washing up facilities.
- On days when our kitchen would usually have been open to members (Tuesday to Friday evenings, all day Saturday), **if you would like to provide your own food or have no food at all**, there will be an additional hire charge of £100.

Food must self contained - no need for a kitchen, cutlery, refrigeration, washing up facilities.

Decorating & entertainment

You are welcome to come in before your event to decorate as you wish. We have trestle tables available for events requiring more seating, and table covers available for an additional £20. You can hire DJ / band / other entertainment as you wish (but we can recommend some).

Finish Time

This is 12 midnight, with doors closing at 12.30am.

Other info

Our clubhouse is not dual-function - in other words, we don't have a separate area for functions away from the rest of the clubhouse. This means that, officially, the club is always open to members. During your event, members of the club could use the bar and other areas of the club as usual. In practice, this doesn't tend to happen very much, but it is worth being aware of.

Menus

Finger Buffets

With the finger buffets you have 3 options. Our set price buffets packages are both below or if you fancy something with a bit more jazz you have our choice list below that. Prices start £7.50 - £18.50 we always advise coming in and discussing your numbers and details prior to booking your menu.

Option (A) £7.50 Per Head

Selection mixed sandwiches

(assorted meat, fish and vegetarian fillings)

Crudités

(carrot, cucumber, celery & cherry tomatoes with a humus dip)

BBQ chicken wings

(marinated in Smokey BBQ sauce)

Vegetable Quiche

(with cheese, onion and herbs)

Selection of Cakes

Option (B) £10.00 Per Head

Selection of mixed sandwiches

(assorted meat, fish and vegetarian fillings)

Indian Finger Platter

(selection on samosas, spring rolls, onion bhajis)

BBQ Chicken Drumsticks

(marinated in a smoky BBQ sauce)

Pulled Pork Bruschetta

(BBQ pulled pork on top of toasted bread)

Vegetable Quiche

(with cheese, onion and herbs)

Tempura Prawns

(king prawns in tempura batter)

Homemade Chocolate Brownie Bites

(Belgium chocolate brownie bites topped with white chocolate sauce)

Option (C)

The menu below has a wide range of options for you to choose from to customise your buffet. Choose 6, 8 or 10 items.

6 Items: 8 Items: 10 Items:

£12 per head £15 per head £17 Per Head

Platters of mixed sandwiches (allocated approximately 1/2 a round per person) are also included along with your chosen items.

Fillings typically include, ham salad, chicken & bacon, beef & horseradish, tuna mayonnaise, smoked salmon & cream cheese, egg & cress, brie & cranberry, cheese tomato & pickle.

Please feel free to specify if you have any requirements or dietary requests. Vegetarian sandwiches are kept separate

What Options Should I Choose?

We have always advised selecting a mixed range of items. i.e. White meat

Red meat

Fish option

2x vegetarian option Carbohydrate based item

However, you know your guests better than us and we are happy to cater to their requirements.

Section 1 (2 items recommended)

Chicken Satay (No Bones)

Seasoned chicken breast served on a mini canapé stick in a rich satay sauce

Chicken Wings

Roasted chicken wings in either a smoky BBQ Sauce, lemon & thyme, jerk seasoning or satay sauce

Fried Buffalo Wings

Coated chicken wings tossed in a sticky sesame Korean glaze

Chicken Drumsticks

Roasted chicken drumsticks in either a smoky BBQ sauce, lemon & thyme, jerk seasoning or satay sauce

Jerk Chicken Kebabs

Diced chicken breast marinated in West Indian jerk seasoning

Chicken Tikka Kebabs

Diced chicken breast marinated in blended tikka, lime and coriander seasoning

Moroccan Style Lamb Koftas

Rolled lamb kebabs with fresh mint, Moroccan spices and mint yogurt dipping sauce

Chipolata Sausages & Mini Scotch Eggs

In a honey and mustard sauce

Teriyaki Pork Balls

Chinese spiced pork balls with herbs on a canapé stick

Sticky Spare Ribs

Slow cooked pork ribs marinated in a smokey BBQ sauce

Parma Ham and Melon Sticks

Diced gala melon wrapped in Parma ham served on a bamboo stick

Section 2 (2 items recommended)

Mini Chicken Fillets

Chicken breast fillets in a southern fried breadcrumb served with a sour cream and chive dip

Caribbean Beef Patties

Marinated beef mince wrapped in West Indian pastry

Beef Skewers

Diced beef served with roasted peppers seasoned with Cajun spices and herbs

Mini Beef Burgers

Homemade beef burgers in a miniature burger bun with salad and tomato relish

Yorkshire Pudding Slices

Topside of beef wrapped in a Yorkshire pancake with stuffing and horseradish

Pulled Pork Bruschetta's

Slow cooked pulled pork on toasted ciabatta bread with BBQ sauce coriander and red onion

Mini Bellini's

With smoked salmon, cream cheese, dill, lemon zest and black pepper

Sausage Rolls and Mini Porkies

Cold puff pastry sausage rolls accompanied by mini pork pies

Vegetarian (1 item recommended)

Paprika Potato Wedges

Fried potato wedges tossed in paprika salt and pepper

Stuffed Potato Skins

Half potatoes stuffed with cheese and bacon filling

Vegetable Skewers

Red onion, halloumi cheese, courgettes, peppers, mushrooms

Red Peppers

Stuffed with couscous and herbs

Assorted Crudities

Carrot, cucumber, pita breads & cherry tomato

Sliced Quiche

Made with Spanish peppers, cheese and onion or quiche Lorraine

Breaded Mushrooms

Fried mushrooms served with garlic and herb sauce

Pizza Fingers

Cheese and tomato or meat feast

Breaded Brie

Fried brie served with cranberry dipping sauce

Indian Finger Platter

Vegetable samosas, onion bhajis & vegetable spring rolls with mango chutney

Fish (Optional)

Tempura Prawns

Deep fried Chinese style prawns with a sweet chilli dipping sauce

Salt and pepper squid

Spiced squid bites served with sweet chilli sauce

Dusted Whitebait

Miniature fishes deep fried and tossed in paprika flour

Loins of Cod

Striped loins of cod in a homemade batter with a lemon mayo dip

Sweet Treats (Optional)

Miniature Dessert Selection

Mixed selection of miniature deserts and petit fours

Brownies

Chocolate bites with white chocolate topping, salted caramel and strawberries

Lemon Drizzle

Homemade lemon drizzle cake

Fresh Fruit Skewers

Watermelon, pineapple, grapes and strawberries

Summer Buffet

£15.00 Per Head

Hot Honey & Mustard Gammon

Hot Turkey Breast accompanied with cranberry sauce

Whole dressed salmon garnished with fresh water prawns

Broccoli & Stilton Quiche

Heritage Tomatoes

Cucumber Salad

Baby Mixed Lettuce

Honey & Mustard Coleslaw
Selection Of Bread & Butters

Fork Supper Buffets

£10.00 Per Person

Curry Buffet

Chicken Tikka Masala
Sweet Potato & Spinach Curry
Braised Rice
Naan Bread
Poppadum's
Chutneys

Italian Buffet

Home Made Beef Lasagne
Penni Pasta Arriabata (Vegetarian)
Selection of sliced meats, mozzarella and peppers
Garlic Bread
Mixed Salad
Coleslaw

BBQ

(Available May – September)
£16.50 per person

Price Includes sauces and relishes

Homemade 8oz Beef Burgers

(Served in A Brioche Bun With cheese, onions and bacon)

Jumbo Cumberland Sausages

(Served with Caramelised Onions)

Piri Piri Chicken Drumsticks

(Hand rubbed in a spicy marinade)

Kings Prawn Kebabs

Jumbo Prawns on a bamboo stick with garlic and parsley butter ---

Cornish Sea Salt New Potatoes, Mixed Leaf Salad And Honey & Mustard Coleslaw

Canapes

Available as an extra on arrival should you require them

Priced at £1.75 each

We advise a minimum of 3 canapes per person and a choice of 3-5 canapes including a vegetarian option. Once you have your final numbers and choices we can give you a price built around your requirements.

Fish

Crab & Crayfish sliders

Fresh crab and crayfish patties with mango salsa stuffed in a mini burger bun.

Coconut Prawns

Fried king prawns wrapped in a coconut crumb served with aioli.

Salmon & Cream Cheese Bruschetta

Poached salmon pate served on a mini toasted bruschetta.

Chilli & Garlic King Prawns

King Prawns fried in garlic chilli and lemon grass served on a bamboo stick with soy and sesame dip.

Lime & Coriander Crab Balls

Fresh white Crab Meat, Drizzled in Lemon & Lime tossed in coriander and dry chilli flakes Balls.

Meat

Moroccan Lamb Koftas

Handmade miniature lamb kebabs with Moroccan seasoning and a mint yogurt dip.

Arancini

Made **with chorizo and wild mushrooms served with a garlic aioli.**

Miniature Teriyaki Style Meatballs

Pork mince balls generously cooked in teriyaki sauce mixed with spring onions and mint.

Miniature Yorkshire Pudding

Roast topside of beef sliced with a drop of horseradish and served in a miniature Yorkshire pudding.

Tandoori Chicken

Miniature Spiced chicken kebab served with mint yogurt dipping sauce.

Chicken Satay

Miniature chicken fillet on a bamboo stick served in a cup with peanut dipping sauce

Vegetarian

Halloumi Cubes

Cajun fried halloumi served with cranberry dipping sauce.

Mini Avocado Bruschetta's

Toasted ciabatta slices topped with chunky guacamole.

Mango & Brie Parcels

Mini filo pastry parcels stuffed with Brie and fresh mango pulp.

Roasted Vegetable Skewer

Roasted sweet potato, red peppers, courgettes and red onion marinated in thyme and rosemary oil.

Miniature Vegetable Quiche

Mini quiche bites fillings are made to order.