

Events and Functions at Folkestone Rugby Club

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Holding your event at Folkestone Rugby Club

The Club is just 5 minutes from junction 12 of the M20 and 15 minutes from the mainline railway station at Folkestone West and has ample parking for your guests.

The light airy first floor function suite is an ideal space to hold an event, whether a corporate event, party celebration, a mile stone birthday* or a family wedding.

The function suite has an west facing large outside balcony ideal for pre-event reception drinks and with a seating capacity up to 100 guests there is still space to have a dance floor to let your hair down.



Our inhouse caterers Green Papaya Catering Co. can provide a range of menu choices designed to suit your tastes and budget, from finger buffets to 4 course meals. Sita Himbury from the Green Papaya Catering Co. will guide you to choose the right menu choice for you and your event.



Contact details:
Green Papaya Catering Co.
t: 07909 470219
e: greenpapayasita@gmail.com

We have a fully licenced bar providing a full beverage offering to meet your event needs.

Once you have made your initial enquiry and have secured a date we will arrange a meeting with you to help plan your event to ensure that all the details are covered.

* Unfortunately we do not cater for 18th and 21st Birthdays



Example Hot & Cold Finger Buffet £15.00 pp

Choose five items from the list below

Vegetarian Selection

Vegetable Crudities with dips

Mozzarella, Basil & Cherry Tomatoes on sticks

Cheese & Pineapple

Pizza slices

Spicy potato wedges with ketchup

Mixed Indian selection

Nachos with salsa

Freshly Made Sandwich Selection: Choose three fillings from the list below

*Sandwiches: ham salad, roast chicken salad, egg & cress, tuna mayo, roast beef
& horseradish & cheese & pickle*

Served on brown and white bread

Meat Selection

Cocktail Sausage Rolls

Honey & Mustard glazed cocktail Sausages

Chicken Goujons (£3.00)

Hot spicy wings (£3.00)

Pork pies

Egg

Scotch Eggs

Fish Selection

King Prawn Cocktail on Cucumber rounds (£3.00 pp)

Smoked Salmon, sour cream, dill on Blinis (£3.00 pp)

Prices include: all china, cutlery, glassware, service staff, disposable tablecloths and napkins (we can provide linen table clothes and napkins at an extra charge), prices maybe subject to change.



Example BBQ Menu

£25 pp

Please choose three from the list below:

6oz steak burger with cheese & fried onions served with a toasted gourmet bun

Cumberland sausage in a brioche roll

Peri peri marinated chicken wings

Pork belly in bbq sauce

Vegetarian /Vegan burger with cheese & fried onions

Mediterranean roasted vegetables (GF)

Accompaniments

Please choose three from the list below:

Rainbow Coleslaw (V) (GF)

Pasta salad (V)

Rice salad (V) (GF)

Garlic and Rosemary roasted baby potatoes

Or

Potato salad (GF)

Desserts & Cheese available on request Price from £6.50

Prices include: all china, cutlery, glassware, service staff, disposable tablecloths and napkins (we can provide linen table clothes and napkins at an extra charge), prices maybe subject to change.



Example Celebration Menu

£28.00 pp

Choose one option from each course for all your guests:

Starter

Leek & Potato soup with potato bacon croutons

Tomato soup with crumbed mozzarella balls & Pesto

Prawn cocktail

Melon & Parma ham with balsamic drizzle

Pate of choice with toast

Main course

Chicken Chasseur

Braised beef in red wine

Lamb cutlets with blackberry jus

Teriyaki glazed salmon

All the above served with potatoes & seasonal vegetables

Vegetarian Option

Mushroom Stroganoff

Spinach & Ricotta cannelloni

Gnocchi with ratatouille

Dessert

Red Velvet Cheesecake with soft whipped cream

Lemon meringue pie

Cheese Plate (extra £1pp)

Prices include: all china, cutlery, glassware, service staff, disposable tablecloths and napkins (we can provide linen table clothes and napkins at an extra charge), prices may be subject to change.

Reception Drinks and Wines

Reception Drinks

Pimms No 1	£5.00 per glass
Prosecco Fizz (Prosecco and Orange Juice)	£5.50 per glass

White Wines

iHeart Sauvignon Blanc 75cl	Price per Bottle £22.00
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This white is crisp and fruity and best known for its drinkability.

iHeart Pinot Grigio 75cl	£22.00
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This is a fresh and crisp and light style wine · It is full of lemon and peach flavours, with a zingy citrus aroma

iHeart Chardonnay 75cl	£22.00
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Fresh, fruity and food-friendly Chardonnay. Great with fish, pasta or just more of the same

Rose Wines

iHeart Rose 75cl	£22.00
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Fresh and fruity, packed full of strawberry and cherry flavours and soft red berry aromas

Red Wines

iHeart Merlot 75cl	£24.00
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*Soft and smooth easy to drink medium-bodied **merlot** with aromas of dark fruits, plum and raspberry. Enjoy with tomato sauce based dishes and cooked red meats*

iHeart Shiraz	£24.00
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I'm a rich, spicy easy drinking red. I'm bursting with delicious black fruit flavours.

iHeart Malbec	£24.00
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A classic Mendoza Malbec, with ripe plum and cherry fruit and a smooth finish

La Ruchette Doree Cotes Du Rhone	£24.00
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An attractive aroma of bramble fruit and floral nuances. The palate is up-front and fresh with warm spicy notes and a good strong depth

La Croix Merlot-Syrah	£20.00
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Sparkling Wines

Mionetto Orange Prosecco 75cl	£26.00
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This high quality Prosecco from one of the oldest Prosecco producers has a bouquet redolent of Golden Delicious apple, white peach and honey. It is crisp and refreshing with just a hint of sweetness, making it a perfect tipple for raising a toast!

If you would like to provide your own wines then we can store, chill and serve them, however there will be a corkage charge as follows;

Still Wine Corkage	£10.00
Sparkling Wine and Champagne Corkage	£12.00

Hiring the Function Room

Corporate Dinners * Weddings * Parties * Celebrations

Exclusive use of the club room * Sits up to 100 guests * Panoramic Outside Balcony

Fully licenced bar * Extensive Menus

Event	Timescale / Availability	Price inc VAT
Morning/Afternoon Meeting	Upto 3 Hours Mon – Fri Between 08:00 and 17:00 all Year weekends not available	£200
Evening Party/Dinner	<ul style="list-style-type: none">Apr to Aug, Mon to Sun: 18:00 – MidnightSept to Mar, Mon to Fri: 18:00 – MidnightSept to Mar, Sat only : 19:00 – Midnight	£400
Day and Evening Wedding	<ul style="list-style-type: none">Apr to Aug, Mon to Sun: 14:00 – MidnightSept to Mar, Mon to Fri: 14:00 – Midnight	£800

Hire Price includes: exclusive use of the club room, all utilities, fully licenced bar, cleaning and access on the day prior to your event to setup (timings to be agreed in advance) and VAT.

We unfortunately do not hold 18th or 21st birthdays parties.

Frequently Asked Questions

When do I have to pay ?

All function suite hire prices must be paid in full within 12 weeks of the event and are payable to Folkestone Rugby Club Ltd. All catering costs are payable to Green Papaya Catering Co prior to the event.

Can I have fireworks ?

As long as you use a registered firework company we are happy for a firework display to put on for your guests. Any display must be agreed with us in advance.

Can I use my own Outside Caterers and can I use the kitchen ?

We are happy for you to use your own registered outside catering but there will be a surcharge of £100 payable in advance to cover cleaning costs. They will not be permitted to use the club kitchen.

Can I decorate the room and tables ?

Every great event needs to look good and we would be delighted for you to provide flowers, table and room decorations. However no items can be adhered to the club walls or ceilings and only biodegradable confetti can only be used outside the function room. We would prefer you not to use “confetti” filled balloons or decorative crystals “confetti”.

When can I get access prior to my event ?

We will agree access times on the day of your event for you and your supplier to setup. All decorations etc must be cleared away at the end of your event.