



COWDRAY PARK POLO CLUB  
HOSPITALITY  
2026

# COWDRAY ESTATE

The history of Cowdray Estate stretches back to 1273, when the original manor house was first built across the serene River Rother from Midhurst in West Sussex. Over the centuries, Cowdray has earned its place as one of England's most iconic sporting estates, nestled in a landscape of breathtaking beauty. Home of Viscount Cowdray and his family since 1909, the estate has been a welcoming haven for friends and guests, sharing their passion for sport, hospitality, and wellbeing.

For more than a century, Cowdray has been the heartbeat of the English summer season. Polo teams from across the globe gather here, drawn by the estate's prestigious tournaments and the allure of its historic grounds. Each July, Cowdray plays host to the world-renowned British Open Polo Championship for the Cowdray Gold Cup. Set against the majestic backdrop of the Cowdray Ruins, this event is a highlight of the British social calendar, drawing the largest and most enthusiastic polo crowd in the United Kingdom.

In 1953, Cowdray Park hosted the first Coronation Cup, drawing a crowd of over 10,000 people, including HM The Queen and HRH The Duke of Edinburgh. Teams from the UK, USA, Argentina, and Chile competed, establishing the club's reputation on the global stage. The Gold Cup, inaugurated in 1956, remains Europe's premier high-goal tournament, celebrating its Golden Jubilee in 2006.

In addition to its prestigious Polo Club, within its 16,000 acres, Cowdray enterprises include:

- |                  |               |
|------------------|---------------|
| Polo Academy     | Accommodation |
| Golf Club        | Wellbeing     |
| Shooting School  | Heritage      |
| Farm Shop & Café | Fishing       |
| House & Events   | Property      |
| Farming          | Forestry      |





## COWDRAY PARK POLO CLUB

Cowdray Park Polo Club, often called the 'Jewel in the Crown' of the Cowdray Estate, has been at the forefront of professional polo in the UK and internationally for the past century. Founded in 1910 by the Pearson family as a small country club, Cowdray Park became a prominent polo destination after WWII, thanks to John Cowdray, the 3rd Viscount Cowdray.

Despite losing his arm at Dunkirk, he continued to play polo via an artificial arm adapted to hold the reins with a hook, building the UK's leading string of twelve polo ponies and encouraging wider participation in the sport.

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# COWDRAY GOLD CUP

Cowdray Park Polo Club proudly hosts The British Open Polo Championship for the Cowdray Gold Cup—Europe's premier tournament, ranked alongside the Argentine and US Opens. Featuring the world's top players, this event is the highlight of the UK polo season and a key fixture in the summer social calendar.

Spanning three weeks, the championship attracts over 30,000 spectators and features more than 40 high-intensity matches, including The Midhurst Town Cup, Semi-Finals, and the much-anticipated Final. The Final is played on the club's famous 'Lawns' grounds, set against the iconic backdrop of the Cowdray Ruins, delivering world-class sporting entertainment both on-site and globally via live coverage on Cowdray TV.

Recent significant investments by Cowdray Park Polo Club have elevated the event, ensuring that authenticity, creativity, and an exceptional customer experience remain at its core. Hospitality at Cowdray Park has experienced significant growth over the past three years, consistently selling out year after year. Each season, the Cowdray Gold Cup brings together people from around the world to witness who will lift the coveted trophy at the home of British polo.

The 2026 British Open Polo Championship for the Cowdray Gold Cup remains one of the most prestigious and eagerly anticipated events on the polo calendar. Held at historic Cowdray Park, it honors the sport's rich heritage while showcasing the highest levels of skill, teamwork, and sportsmanship. Each year, it brings together a passionate community of players, supporters, and spectators—ranging from long-time enthusiasts to newcomers—united by their shared love of the game.



## SEMI FINALS WEDNESDAY 15<sup>th</sup> JULY

Join us as the final four teams battle it out for a coveted place in the final of the Cowdray Gold Cup – one of the most prestigious polo tournaments in the world.

Relax in style within one of Cowdray Park's premier hospitality enclosures, where you'll be welcomed with an English sparkling wine reception followed by a delicious three-course lunch.

Enjoy unrivalled pitch-side views from each exclusive enclosure, complete with a private garden and access to the iconic Lawns polo field to take part in the traditional treading of the divots at half time.

Perfect for entertaining friends, family, or clients, Semi Finals Day is a highlight of the British polo season showcasing the very best in high-goal polo at the sport's most celebrated venue.

**[WATCH THE 2025 SEMI-FINAL HIGHLIGHTS](#)**



GUSBOURNE

## PEARSON PAGODA SEMI-FINALS

Cowdray Park's premier enclosure, the Pearson Pagoda, offers the ultimate in privacy, comfort, and style. Perfectly positioned with your exclusive pitchside plot, it provides exceptional views of the action, allowing you and your guests to enjoy the polo in a relaxed yet luxurious setting.

Accommodating up to 20 people, it's ideal for hosting clients, celebrating a special occasion, or simply indulging in a day of sport and sophistication. VIP service is provided throughout the day to ensure every detail is taken care of.

# PEARSON PAGODA SEMI FINALS

## HOSPITALITY PACKAGE INCLUDES

- Allocated parking
- Gusbourne English sparkling wine reception
- Four-course lunch
- Inclusive of a fully stocked bar throughout the day
- Cheese and biscuits
- Programs
- VIP Host

## ORDER OF EVENTS

09:00 Enclosures open to guests

12:00 Semi-final match 1 and prize presentation

13:00 Gusbourne English sparkling wine reception

13:30 Lunch

16:00 Semi-final match 2 and prize presentation

18:00 Goalmouth bar open for sundowners

Ticket Prices incl. VAT per pagoda for up to 20 guests.  
£12,950





# SEMI-FINALS

## PEARSON PAGODA MENU

### Canapés

Sussex Beetroot Macaron | Cornish Goats' Curd | Roasted Hazelnut | Scented Thyme Chalk Stream Trout Tartare Taco | Garden Pea | Roe | Edible Flowers Smoked Chicken Croustade | Smoked Mayo | Aged Twineham Grange

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### Starter

Cured Chalk Stream Trout | Avocado Purée | Pickled Cucumber | Jalapeño | Trout Roe | Buttermilk | Coriander

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### Vegetarian Starter

Rogate Asparagus | Smoked Potato | Confit Egg Yolk | Truffle Cream | Potato Crisps | Chive Oil

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### Main

Chicken Caesar | Triple-Cooked Chip | Black Garlic Purée | Baby Gem | Caesar Emulsion | Petworth Sourdough | Shaved Parmesan | Truffle Sauce

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### Vegetarian Main

Chargrilled Aubergine | Whipped Twineham Grange Potato | Spring Greens | Salsa Verde | Tomato Fondue | Herby Jus Gras

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### Dessert

Chichester Strawberries | Gusbourne Jelly | Set Strawberry Cream | White Chocolate | Verbena

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### Cheese Course

A Selection of Local Cheeses | Balsamic Figs | Quince | House Chutney | Artisan Biscuits



## BROOKS ENCLOSURE SEMI-FINALS

Our VIP shared restaurant offers a refined setting that blends quiet luxury with one of the best viewing positions on the grounds. Situated on the centre line, Brooks Enclosure provides uninterrupted views of the action, all from the comfort of a fully serviced, beautifully appointed dining space. Whether you're looking to entertain valued clients, treat guests to a memorable day out, or simply enjoy top-level polo in style.

# BROOKS ENCLOSURE

## HOSPITALITY PACKAGE INCLUDES

- Allocated parking
- Gusbourne English sparkling wine reception
- Three-course lunch
- Inclusive of a fully stocked bar throughout the day
- Programs
- VIP Host

## ORDER OF EVENTS

09:30 Enclosures open to guests

12:00 Semi-final match 1 and prize presentation

13:00 Gusbourne English sparkling wine reception

13:30 Lunch

16:00 Semi-final match 2 and prize presentation

18:00 Goalmouth bar open for sundowners

Up to tables of 10 Ticket Prices incl. VAT  
£480 per person





# BROOKS RESTAURANT MENU

## Starter

Springs Smoked Salmon Croquette | Wild Garlic Velouté | Amalfi Lemon | Ikura | Sea Herbs

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## Vegetarian Starter

Textures of Beetroot | Macerated Orange Segments | Crisp Chicory | Lebnah | Pomegranate Seeds | Smoked Tahini

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## Main

Our Chicken Caesar | Triple-Cooked Chip | Black Garlic Purée | Baby Gem | Caesar Emulsion | Petworth Sourdough | Shaved Parmesan | Truffle Sauce

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## Vegetarian Main

Pumpkin Raviolo | Pecorino Velouté | Toasted Pine Nuts | Fire-Roasted Greens | Smoked Paprika Oil | Basil

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## Dessert

Chichester Strawberry Trifle | Vanilla Crème Pâtissière | Chantilly Cream | Sweet Sherry | Fresh Mint | Dehydrated Raspberry

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## Cheese Course

A Selection of Local Cheeses | Balsamic Figs | Quince | House Chutney | Artisan Biscuits



## FINAL SUNDAY 19<sup>Th</sup> JULY

Witness polo at its finest as the final two teams battle for glory in the British Open for the Cowdray Gold Cup - one of the most prestigious tournaments on the global polo stage.

Immerse yourself in the elegance of Cowdray Park's premier hospitality enclosures, beginning with a chilled glass of English sparkling wine and followed by an exquisite three-course lunch.

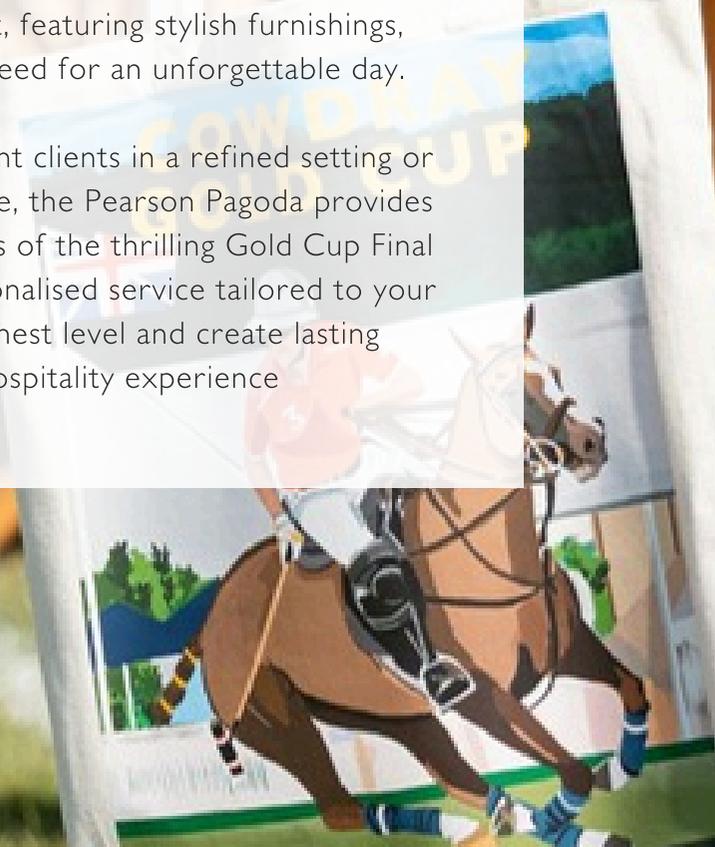
Enjoy unrivalled pitch-side views from a beautifully landscaped garden setting, with exclusive access to the iconic Lawns polo field, including the much-loved tradition of divot stomping at half time. Celebrate the height of the British polo season with friends, family, or colleagues, and experience world-class high-goal polo in an unforgettable atmosphere.

[WATCH THE 2025 FINAL HIGHLIGHTS](#)

## PEARSON PAGODA FINAL

Experience the pinnacle of privacy and luxury with your very own exclusive pitch-side Pearson Pagoda — an elegantly designed space that comfortably accommodates up to 20 guests. This beautifully appointed venue offers a perfect blend of sophistication and comfort, featuring stylish furnishings, exquisite décor, and all the amenities you need for an unforgettable day.

Whether you're looking to entertain important clients in a refined setting or celebrate with friends in a vibrant atmosphere, the Pearson Pagoda provides the ideal backdrop. Enjoy uninterrupted views of the thrilling Gold Cup Final while indulging in premium catering and personalised service tailored to your every need. Elevate your event to the highest level and create lasting memories with this unparalleled hospitality experience



# PEARSON PAGODA FINAL

## HOSPITALITY PACKAGE INCLUDES

- Allocated parking
- Gusbourne English sparkling wine reception
- Four-course lunch
- Inclusive of a fully stocked bar throughout the day
- Cheese and biscuits
- Programs
- VIP Host

## ORDER OF EVENTS

09:30 Enclosures open to guests

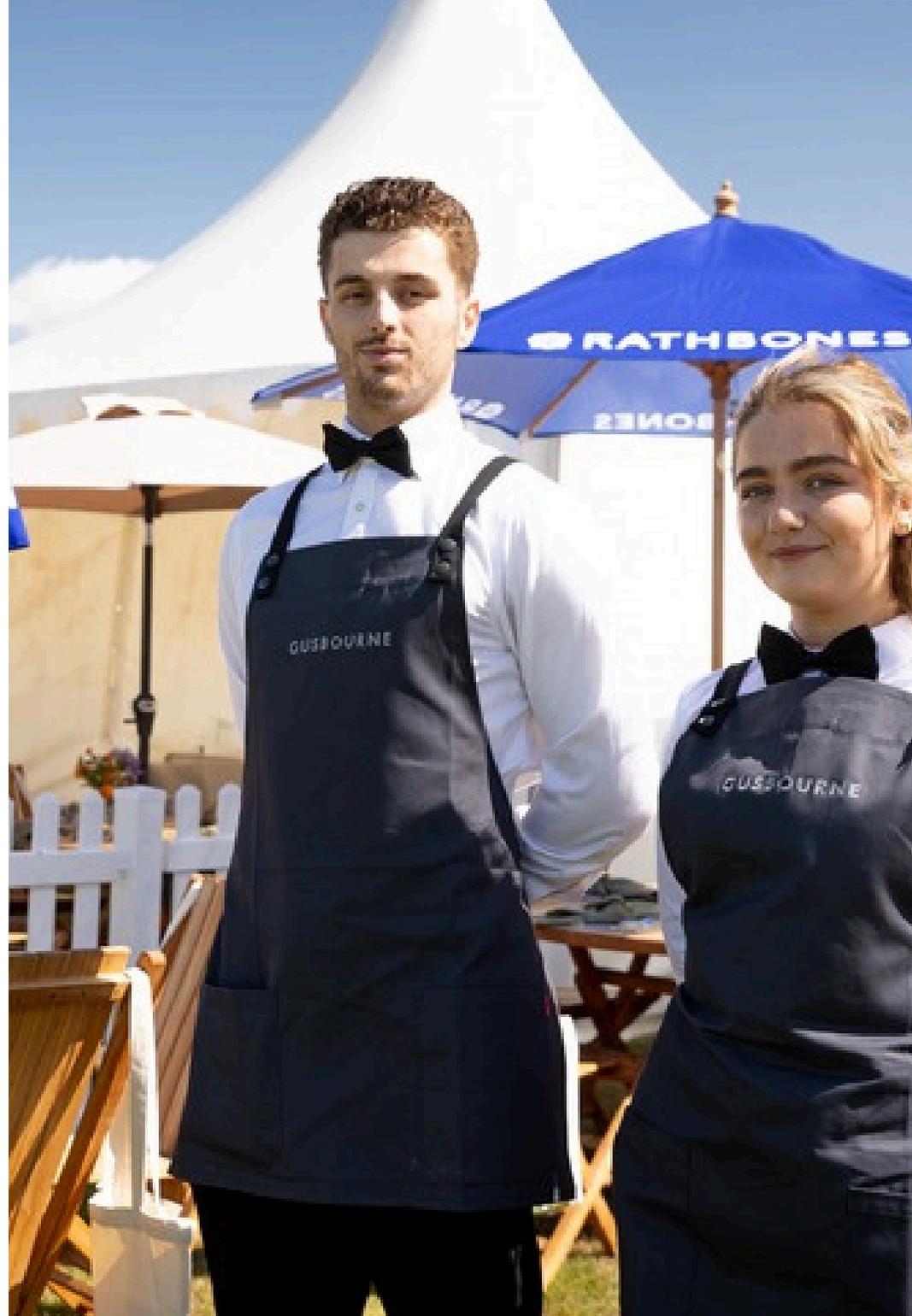
13:00 Gusbourne English sparkling wine reception

13:30 Lunch

16:00 Gold Cup Final match and prize presentation

18:00 Goalmouth bar open for sundowners

Ticket Prices incl. VAT per pagoda for up to 20 guests.  
£12,950





# FINAL PEARSON PAGODA MENU

## Canapés

Parmesan Biscuit | Old Winchester | Southdown's Honey | Bee Pollen  
Cowdray Beef Tartare | Buttermilk Crumpet | Caramelised Onion |  
Wiltshire Truffle Sea Bream Crudo | Charcoal Tapioca  
Pickled Cucumber | Dill

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## Starters

Aged Sussex Spalla | Ham Hock Terrine | Pickled Mustard | Green Apple  
Celeriac | Dressed Secretts Leaves

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## Vegetarian Starter

Globe Artichoke Raviolo | White Bean Purée | Parmesan Foam | Garden  
Peas | Micro Greens | Parsley Oil

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## Main Course

Aged Beef Fillet Château | Roscoff Onion | Potato Terrine | Horseradish  
Cream | Scorched Greens | Chasseur Sauce

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## Vegetarian Main Course

Celeriac Pativier | Celeriac Purée | Buttery Fondant | Confit Beetroot  
Local Greens | Garlic Chives | Black Truffle Sauce

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## Dessert

Chichester Strawberry Trifle | Vanilla Crème Pâtissière | Chantilly Cream  
Sweet Sherry | Fresh Mint | Dehydrated Raspberry

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## Cheese Course

A Selection of Local Cheeses | Balsamic Figs | Quince | House Chutney  
Artisan Biscuits

# DRINKS

INCLUDED IN PEARSON  
PAGODAS & BROOKS RESTAURANT

Gusbourne Brut Reserve English Sparkling Wine & Canapé  
Reception (Canapés, Pearson Only)

Our House Wines:

Réserve Saint-Marc Grenache Blanc -  
France Cette Nuit Merlot  
France, Vegan

Peroni Beer

Soft Drinks:

Coca-Cola  
Lemonade  
Juices



# PEARSON & BROOKS UPGRADE OPTIONS

## OFFERING A BESPOKE EXPERIENCE

15 As these areas will be open to guests from early in the day, we propose the following catering upgrade options, available by prior arrangement, from 9.30am to 5.30pm (last orders, with service closing at 6.00pm).

### BREAKFAST

Bacon Rolls and Yogurt Pots - £14.40 pp

SØDT Bakery Cinnamon Rolls - £6.00 pp

### DRINKS

An Afternoon of Pimm's - £28.80 pp

A selection of spirit(s) for the day - £POA Enhanced

Wine Flight - £POA

### AFTERNOON SNACKS

C&B Sausage Rolls & Brown Sauce - £10.20 pp





## DOLLAR CUP PRESENTED BY LUMINA SUNDAY 31<sup>st</sup> MAY

Teams have competed for the Dollar Cup from 1978 to the present day. A much-loved medium goal tournament, showcasing the best of British polo talent at the home of British polo.

The Dollar Cup was given by Lt Col Peter Dollar (1899–1987), a 6-Goal player who served in the 4th Hussars during World War II and ended up in Colditz.

For many years, a staunch supporter of Cowdray Park, he played for the victorious home team in the 1958 British Open for the Cowdray Gold Cup.

In 1949, he had been a reserve in the British team in the 24-Goal International in Buenos Aires and his numerous victories also included the Paris International and at home, the Cowdray Park Challenge Cup and the Midhurst Town Cup.

Cowdray Park Polo Club is delighted to announce Lumina as presenting partner of the Dollar Cup 2026. Lumina's liquid collagen system was created for riders, for athletes, for professionals with long days and for anyone who wants their body to work better.

# THE DOLLAR CUP RESTAURANT

## DOLLAR CUP FINAL

## HOSPITALITY PACKAGE INCLUDES

- Gusbourne English Sparkling Wine Reception
- Three-course lunch
- Half-bottle of wine per person, still & sparkling water, soft drinks, tea, and coffee
- Allocated parking

## ORDER OF EVENTS

12:00 Gusbourne English Sparkling Wine Reception

12:30 Welcome Address

13:00 Lunch

15:00 Dollar Cup Final Presented by Lumina

17:00 Prize Presentation

Ticket Price incl. VAT per person

Members £260

Non-members £340





# DOLLAR CUP FINAL RESTAURANT MENU

Gusbourne Sparkling  
Wine Reception

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Starter

Smoked Salmon with shallots, capers, watercress,  
and a roasted lemon dressing (GF)

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Main

Cowdray rack of lamb, roasted garlic mashed potato,  
butter confit heritage carrots  
and a redcurrant sauce (GF)

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Dessert

Lemon Meringue Pie

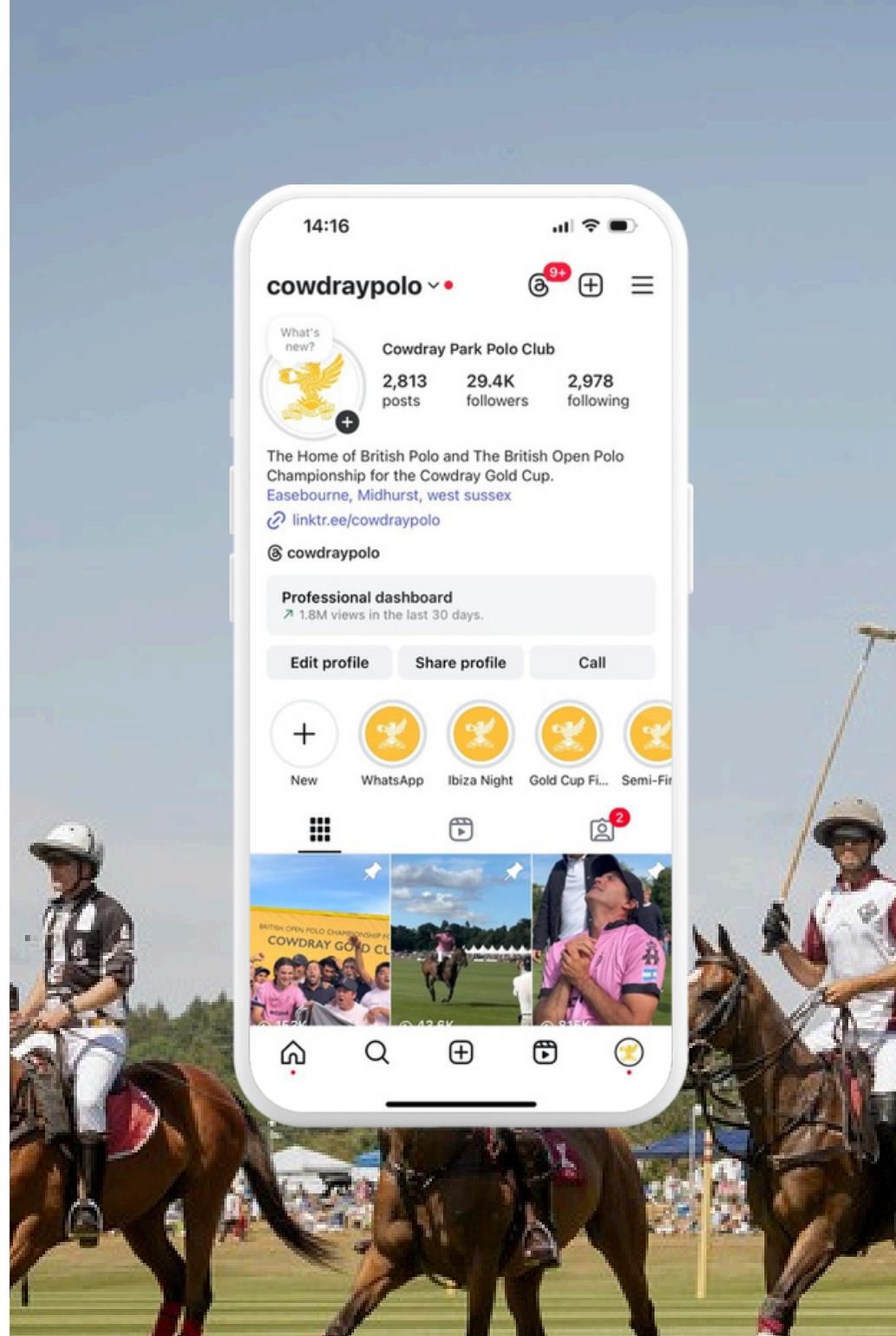
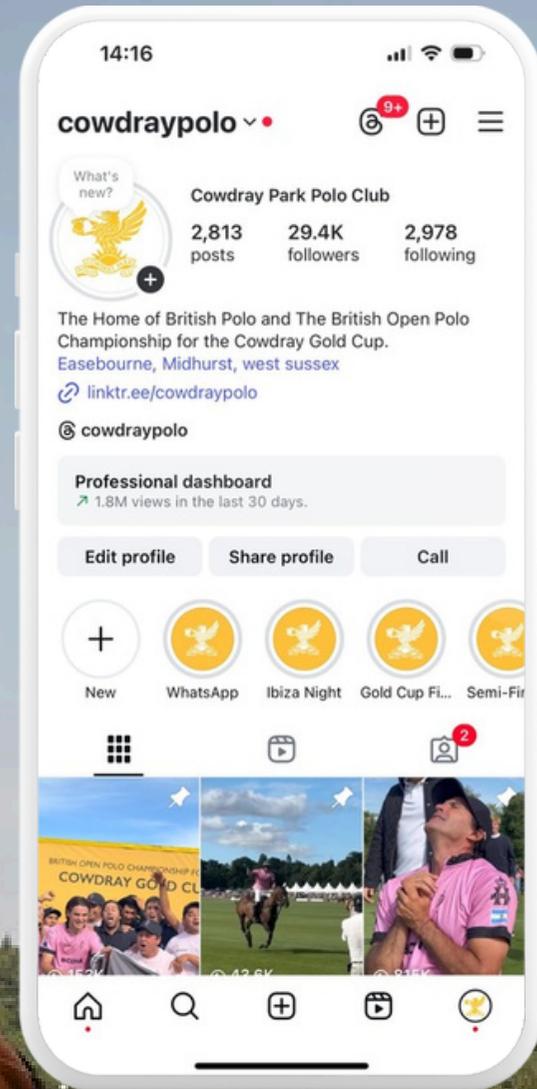


# FIND OUT MORE ON OUR SOCIALS

Join our vibrant community of polo enthusiasts and be the first to hear about upcoming fixtures, exclusive events, behind-the-scenes content, and special member promotions. Discover the latest news from the club, enjoy expert insights, and celebrate the heritage and excitement of polo at Cowdray. Follow us today and stay in the loop with everything happening on and off the field at the true Home of British Polo.



@cowdraypolo





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