



## SOCIETY BOOKING FORM

NAME OF SOCIETY: ..... DATE OF VISIT: .....

NAME OF ORGANISER: ..... APPROX. NUMBER OF PLAYERS.....

ADDRESS: .....

..... POST CODE: .....

TEL NO: ..... EMAIL: .....

**NB:** Society bookings are based on a MINIMUM of 12 players. Confirmation of numbers is required 72 working hours prior to the visit and invoice will be based on these numbers.

PREFERRED TEE OFF TIME: ..... AM ..... PM 2's; 3's or 4's .....

**Please Note:** Sorry we are unable to accommodate TEXAS SCRAMBLE formats unless confirmed through the Secretary

		<u>Visitor</u>	<u>Member</u>
MENU CHOICE: (See attached)	Golf 18 holes:	£32.00	£0
Snack lunch: (a), (b) or (c) etc. ....	Golf 27/36 holes	£41/50	£0
	Snack Lunch	£9.50	£9.50
Dinner: 1, 2, 3 etc. ....	2 Course Evening Meal	£20.00	£20.00
	3 Course Evening Meal	£25.00	£25.00
Bacon Rolls: (Number required) .....	Bacon Rolls on arrival	£4.50	£4.50
	Coffee on arrival*	£1.85	£1.85
Breakfast: (number required) .....	Large Breakfast	£9.95	£9.95

\*Coffee on arrival is included in the Full package price only (i.e. 27/36 holes +lunch + dinner)

TOTAL COST

Please indicate whether sit down together or as players come in: Lunch ..... Dinner: .....

**Please complete, sign and return this section as soon as possible, with your non-refundable deposit of £5 per person. Payment by BACS to NatWest bank, sort code 56-00-64 account no 99038846 or cheque payable to 'Waterlooville Golfers Ltd'**

On behalf of: ..... Society, the foregoing terms are accepted

Signed (Organiser) ..... Date: ..... Deposit £.....



.....  
PLEASE READ CAREFULLY DETAILS BELOW AND RETURN THE ABOVE SECTION: CONFIRMATION AND FULL INFORMATION WILL BE FORWARDED TO YOU ON RECEIPT OF YOUR BOOKING FORM.

Here at Waterlooville Golf Club we do not have many rules, but we would appreciate it if you could make aware to your members those that we have that are in place for the satisfaction of others that enjoy the game of golf:

1. Starting times must be adhered to and play will be from the YELLOW TEES
2. All Local Rules to be observed.
3. All players must show a level of golfing competence and understands the etiquette of golf and pace of play
4. The Club reserves the right to amend charges should fees and/or food prices increase. Unfortunately, we are unable to refund the deposit for cancellations of less than 30 days.
5. For the pleasure and benefit of others we would ask all players to switch off their mobile phones but they may be used in the locker rooms.
6. We would ask the Society organiser to be responsible for the behaviour of the party in and around the Clubhouse and to make know to each player our Dress Rules and course etiquette.



## GOLF SOCIETY MENUS

### Snack Luncheon: (not available after 5pm). £9.50pp

Choice of either:

- a) Hand carved honey roasted Ham served with egg chips and garden peas.
- b) Pie of the day served with chips or mashed potatoes, garden peas and gravy.
- c) Ploughman lunch consisting of ham, cheddar cheese, hardboiled egg, pickles, tomato and a freshly baked baguette.
- d) Curry of the Day with Basmati Rice, Naan Bread & Mango Chutney
- e) Beef Lasagne with Chips, Side Salad & Garlic Bread.
- f) Battered Fillet of Haddock served with chips, tartare sauce, garden peas and lemon wedge.
- g) Hunter's chicken breast with BBQ sauce, bacon and melted cheese, chips and side salad.

### Evening Meal: After 5pm (Two Courses £20.00pp or Three Courses £25.00pp ) including coffee.

Starters choice from:

1. Duck & orange pate with red onion marmalade and granary toast
2. Soup of the day served with crusty roll
3. Fan of Gallia melon served with fresh strawberries and coulis
4. Creamy garlic mushrooms with chives and grilled ciabatta
5. Salmon & dill fishcakes set on seasonal leaves with sweet chilli sauce

Mains choice from:

6. Roast beef, pork loin or chicken breast served with roast potatoes, Chef's selection of vegetables, gravy and Yorkshire pudding\*
7. Grilled chicken supreme, wild mushroom sauce, mashed potatoes and seasonal vegetables.
8. Gammon steak with egg or pineapple, chips and garden peas
9. Braised steak, roasted cherry tomatoes, mashed potatoes, red wine sauce.
10. Roasted rump of lamb, King Edward mashed potatoes, seasonal vegetables and minted jus. (**£3 supplement**).
11. Pan fried fillet of sea trout, creamy pesto sauce, boiled new potatoes and seasonal vegetables.

***\*To cater for large numbers this menu will be provided as a carvery for parties of 50 or over, and will be available as groups of players come in.***

Desserts choice from:

12. Fruit crumble & custard
13. Apple pie & custard
14. Chocolate brownie with vanilla ice cream.
15. Sticky toffee pudding with butterscotch Sauce
16. Cheese & biscuits (**£2 supplement**)
17. Fruit of the forest baked cheesecake.

**IMPORTANT INFORMATION-** Our food is prepared in a kitchen handling NUTS & other allergen's. For allergen information please speak to a member of staff.