



SOCIETY BOOKING FORM 2024

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:	£37.00	£0
Snack lunch: (a), (b) or (c) etc.	Golf 27/36 holes	£47/57	£0
	Snack Lunch	£11.00	£11.00
Dinner: 1, 2, 3 etc.	2 Course Evening Meal	£22.00	£22.00
	3 Course Evening Meal	£26.00	£26.00
Bacon Rolls: (Number required)	Bacon baps on arrival	£5.00	£5.00
	Coffee on arrival	£2.00	£2.00
Breakfast: (number required)	Large Breakfast	£10.50	£10.50

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 £.....



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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

Breakfasts

1. Tea/Coffee **£2.00**
2. Bacon bap **£5.00**
3. Sausage bap **£5.00**
4. Full breakfast **£10.50**

Snack Luncheon (max 40 people):

Choice of either:

1. Hand carved honey roasted Ham served with egg, chips and garden peas **£11.00**
2. Pie of the day served with chips, peas and gravy. **£11.00**
3. Ploughman lunch consisting of ham, cheddar cheese, hardboiled egg, pickles, tomato, and a freshly baked baguette. **£11.00**
4. Curry of the Day with Basmati Rice, poppadum & Mango Chutney. **£11.00**
5. Beef Lasagna with Chips, Side Salad & Garlic Bread. **£11.00**
6. 8oz gourmet beef burger, brioche bun, burger sauce, salad garnish served with 3 onion rings, skinny fries and coleslaw. **£11.00**
7. Butter milk fried chicken breast, roasted new potatoes & mixed vegetables served with a Cajun spiced mayo. **£11.00**
8. Three pork and leek premium sausages with mashed potatoes, peas, and onion gravy. **£11.00**
9. Beer battered white fish fillet with crushed peas, tartare sauce, lemon wedge and chunky chips. **£12.00**

Snack Luncheon (over 40 people):

Choice of either:

1. Pie of the day served with chips, peas and gravy. **£11.00**
2. Ploughman's lunch consisting of sliced meat, cheddar cheese, hardboiled egg, pickles, tomato, and a freshly baked baguette. **£11.00**
3. Curry of the Day with Basmati Rice, poppadum & Mango Chutney. **£11.00**
4. Beef Lasagna with Chips, Side Salad & Garlic Bread. **£11.00**
5. Three pork and leek premium sausages with mashed potatoes, peas, and onion gravy. **£11.00**



Evening Meal:

(Two Courses £22.00pp or Three Courses £26.00pp) including coffee.

Starters:

1. Chicken liver parfait with red onion marmalade and toasted brioche.
2. Soup of the day served with granary bloomer bread.
3. Garlic pesto arancini served with sundried cherry tomatoes and red onion salsa.
4. Wild mushrooms and tarragon on toast with a poached egg.
5. Thai fish cakes served on an Asian salad with sweet chili sauce.

Mains:

- 6 Roast beef, roast potatoes, seasonal vegetables, gravy, and Yorkshire pudding.
- 7 Grilled chicken supreme, wild mushroom sauce, mashed potato and seasonal vegetables.
- 8 Roasted pork belly, creamed spinach, potatoes and cider jus.
- 9 Braised beef, roasted cherry tomatoes, dauphinois potato, red wine sauce & seasonal vegetables.
- 10 Pan fried fillet of sea bass, crushed herb new potatoes, tender stem broccoli served with a green sauce.
(£3 supplement per person)

****To cater for large numbers this menu will be provided as a carvery for parties of 40 or over, and will be available as groups of players come in.***

Desserts:

1. Sundae of the day
2. New York style baked cheesecake with mixed berry compote.
3. Apple pie served with warm custard.
4. Sticky toffee pudding with toffee sauce & clotted cream.
5. Warm triple chocolate brownie with chocolate sauce & Madagascan vanilla ice cream.
6. Cheese and biscuits