

Golf Society Rates

Winter 2009/2010 Numbers of 16 or more

	Mon-Thurs	Friday
A Tea/Coffee, Bacon Roll & 18 Holes	£20.00	£30.00
B Tea/Coffee, Bacon Roll, 18 Holes, 3 Course Meal	£30.00	£40.00
C Tea/Coffee, Bacon Roll, 9 Holes, Snack Lunch, 18 Holes, 3 Course Dinner	£40.00	£50.00

Summer 2010 Numbers of 16 or more

	Mon-Thurs	Friday
D Tea/Coffee, Bacon Roll & 18 Holes	£30.00	£45.00
E Tea/Coffee, Bacon Roll, 18 Holes, 2 Course Meal	£45.00	£55.00
F Tea/Coffee, Bacon Roll, 9 Holes, Snack Lunch, 18 Holes, 2 Course Dinner	£55.00	£65.00

Please Note:

All the above packages are based on Societies of 16 people or more. We can accommodate smaller groups – please contact the office for a quotation of current rates.

No discounts for 9 holes.

All the above charges are inclusive of VAT.

Meal only rates are available on request.

No refund will be given if there are any lower numbers in your party. A deposit of £100.00 is non-refundable.

Access to the changing rooms is by security number which must be collected from the Professional Shop by your party members on arrival.

The Club reserve the right to: -

Change the tee times

Stipulate the starting tee

In very exceptional circumstances, offer an alternative date.

On behalf of Harborne Golf Club, we look forward to meeting you and hope you have a most enjoyable visit.

This *aide memoir* is designed to assist the organisers of society golf days and while not an exhaustive check list will help you in covering the important aspects for your day at Harborne Golf Club.

COURSE CONDITION

The course condition answer phone is available to organisers and members of your party and they are advised to telephone on the morning of your reservation to check the condition of the course and if trolleys and single person buggies are allowed.

Telephone number: 0121 426 0056

TEE RESERVATIONS

The society start point is the 1st tee using yellow markers (gentlemen) and red markers (ladies). Friday tee times are as follows: -

AM 9.30 am – 10.30 am **PM** 2.15 pm – 3.15pm

Whilst every effort will be made to ensure that Society tee off at the requested time, from the appropriate tee, this cannot always be guaranteed. The actual starting tee will be specified by the Club.

As a planning guide organisers are advised to plan their tee intervals as follows: -

2-ball	-	7 minutes
3-ball	-	7/8 minutes
4-ball	-	10 minutes

DRESS

We do ask that visitors respect our dress code. Please refer to the Dress Code document.

MOBILE PHONES

The use of mobile phones in the main Clubhouse, and particularly on the golf course, is forbidden. Please refer to the Dress Code and Etiquette document.

CONFIRMATION OF BOOKINGS

Do please ensure your booking form is accompanied by a £100.00 cheque deposit. Your booking cannot be accepted until the deposit is paid.

SETTLEMENT OF ACCOUNTS

The basic, complete package per person is required to be settled on the day. You will therefore not be able to commence play on the course before the account is settled. Any extra facilities required on the day must be paid before leaving the Clubhouse.

HANDICAPS

Society organisers are asked to ensure that their group have up-to-date, recognised handicap certificates.

HARBORNE GOLF CLUB
SOCIETY BOOKING FORM

NAME OF ORGANISER	
NAME OF SOCIETY	
DATE OF VISIT	
ADDRESS	
TELEPHONE NO.	
NUMBER OF PEOPLE	
PACKAGE OF CHOICE Please circle one only	A B C D E F

Signature

GOLF REQUIREMENTS

1 st Tee Times Preference	am	pm
Format of Play (e.g. 4 ball, 3 ball)		
Nearest the Pin Y/N (If yes, which holes)	am	pm
Longest Drive Y/N (If yes, which holes)	am	pm

HARBORNE GOLF CLUB
CATERING REQUIREMENTS

Light Lunch Choice	
Dinner – Starter	
Dinner – Main	
Dessert	
Full English Breakfast (Premium £4 per person)	

Any special requirements: -

Please ensure you have attached the necessary deposit.

SOCIETY MENU SELECTOR

Breakfasts

Bacon or sausage bap
Full English breakfast (premium of £4.00 per person)

Snack/Light Lunches

Soup and sandwiches
Sandwiches and chips

Dinner - Starters

Leek and potato soup
Seasonal vegetable soup
Carrot & coriander soup
Tomato and basil soup
Paté served on a bed of mixed leaves served with croutes and basil dressing.
Prawn cocktail
Goujons of plaice served with mixed leaves, lemon and a citrus and dill dressing
Mediterranean pasta with feta cheese
Tomato and mozzarella salad, crisp mixed leaves and herb oil dressing
Tian of melon topped with fresh strawberries

Dinner - Mains

Chicken with a white wine sauce
Roast of the day with all the trimmings
Steak & ale pie with chips, peas and gravy
Fish chips and peas
Lamb shanks with mustard mash and mint & rosemary jus
Cottage pie with vegetables and gravy
Beef stew with dumplings
Curry & rice (either chicken, beef or lamb)
Chicken stroganoff and rice
Lasagne, salad, chips & garlic bread

Dinner - Desserts

Glazed lemon tart with fresh cream
Deep-dish apple pie served with lashings of custard
Sticky toffee pudding and custard
Bread & butter pudding with custard
Cheesecake served with cream & coulis
Gateaux and cream
Profiteroles with chocolate sauce
Baked rice pudding
Fruit crumble with custard

Coffee and mints are included with every menu.

If there are any dietary requirements please let the kitchen staff know at least 24 hours before event.
Tel: 0121 426 0042