

Blackwell Golf Club Limited – Society Golf Day Booking Form 2015

This form is to be completed by the Society Organiser and returned to secretary@blackwellgolfclub.com

Society Name: _____

Organiser's Name: _____ Date of Golf Day: _____

Address:	Tel.
	Day:
	Evening:
	Mobile:
Email:	

Who is your lead contact on the day? _____

Preferred Tee Time: _____ Number of Players: _____ No. of Holes: _____

Buggies

Electric trolley hire is also available, please telephone the Pro Shop direct on **0121 445 3113** to make reservations.

Buggy £30/round £40/day	Electric Trolley £10/round	Pull Trolley £4/round
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Additional Golf Services available (please tick middle column as applicable)

Nearest the Pin/Long Drive Markers	Number Required -	Suggested Holes 9 th NP & 18 th LD
Halfway House		
Prize Table in Clubhouse		
Scorecard Checking Service	Price on request	
Golf Clinic	Price on request	
Beat the Pro Competition	Price on request	
Prizes from the Shop		
Putting Competition		
Tailor Made Welcome Pack	From £7.00	

Notes or Special Requirements:

Payment terms:

The Club requires a deposit of £10 x The Expected Number of Players. **The Minimum Non-Refundable Deposit is £120 and reservations can only be confirmed after the receipt of the deposit.**

Confirmation will be sent as soon as possible after receipt of a completed form.

The balance owing for the day, including the cost of catering and bar bill must be settled on the day.

I confirm my agreement to the details and terms set out on this booking form.

Signature of Organiser: _____

For Blackwell Golf Club Internal Use Only			
Deposit Amount:.....	Date Received.....	Signed:.....	
Tee Reservations: Morning			
1 st	10 th		
Afternoon			
1 st	10 th		
Shotgun..... Tees: White/Yellow			
Method of Payment: Cheque/Cash on Day..... Credit Card..... Bar Tab: Yes/No Blackwell Invoice			
No:.....			
Blackwell Host..... Green Fee Rate:.....00			

Catering Requirements

Breakfasts

Tea or Coffee	£1.25
Tea or Coffee & Bacon Roll	£4.25
Full Breakfast including Tea, Coffee & Orange Juice	£10.00

Lunch

Sandwiches & Chips	£5.75
Soup & Sandwiches	£6.75
Soup Sandwiches & Chips	£7.75
Lunch Buffet to Include: Chicken Liver Pate, Smoked Mackerel Parfait, Selection of Seasonal Salads, Sliced Honey Roast Ham, Sliced Roast Topside of Beef, Hot Buttered New Potatoes, House Chutneys, Pickles, Mayonnaises & Breads Dessert: Summer Pudding or Eton Mess	£17.50

Menu A £20.00 Per Person (please choose one starter and one main plus one desert from the desert menu)

Starter		Main	
Creamy Garlic Mushrooms, Toasted Ciabatta & Dressed Rocket		Local Lashford Sausage, Champ Mash, Onion & Thyme Gravy	
Breaded Homemade Fish Cake, Tartare Sauce & Dressed Endive		Honey and Mustard Roasted Ham, Parmentier Potatoes & Parsley Sauce	
Cream of Vegetable Soup		Chicken, Ham & Leek Pie, Served with Chips or Cheddar Mash & Seasoned Vegetables	

Menu B £22.50 Per Person (please choose one starter and one main plus one desert from the desert menu)

Starter		Main	
Soup of the Day		Roast Shoulder of Local Pork, Crispy Crackling, Bramley Apple Puree, Roast Potatoes, Pan Glace, & Seasonal Vegetables	
Ham Hock & Smoked Chicken Terrine, Shallot & Thyme Chutney & a Mustard Vinaigrette		Steamed Scottish Salmon, Crushed New Potatoes, Vichy Carrots & Minted Petit Pois & a Chive Beurre Blanc	
Oak Smoked Scottish Salmon Parfait, Horseradish Crème Fraiche & Pickled Beetroot		Braised Shin of Beef, Garlic Creamed Potato, Pureed Swede, Wilted Spinach, Thyme & Merlot Reduction	

Menu C £25.00 Per Person (please choose one starter and one main plus one desert from the desert menu)

Starter		Main	
Smoked Haddock, Leek & Potato Chowder with Soft Poached Egg		Duo of Lamb - Braised Shoulder, Roasted Leg, Chorizo Dauphinois, Minted Pea Puree & a Redcurrant & Rosemary Jus	
Duck Liver Parfait, Truffle Butter, Red Onion Marmalade & Toasted Brioche		Seared Cod Loin, Chive Pommes Puree & Petit Pois a la Français	
Rillettes of Smoked Mackerel, Apple &		Duo of Pork - Confit Belly, Seared Tenderloin,	

Desserts

Treacle Sponge & Vanilla Custard	
Fresh Strawberry Tart & Crème Chantilly	
Chocolate Sponge, Chocolate Sauce & Vanilla Bean Ice Cream	
Apple & Blackberry Crumble with Ice Cream or Custard	
Cheese and Biscuits (£1.75 supplement as a desert £4.95 ahead as an extra course)	

Coffee & mints are included in all packages

If you would like to create a bespoke menu for your day please contact the chef on 0121 445 1781

If you have any guests with special dietary requirements please inform the kitchen **48 hours prior** to the event as after this changes to menu may not be able to be made.