



Littlehampton Golf Club

170 Rope Walk, Littlehampton, West Sussex, BN17 5DL
Tel: 01903-717170 Fax: 01903-726629 e-mail: ashley@littlehamptongolf.co.uk

GOLF SOCIETY BOOKING FORM 2012

CONTACT NAME:.....

SOCIETY NAME:.....

ADDRESS:.....

.....

.....POSTCODE.....

E-MAIL ADDRESS:.....

TEL NO:.....FAX NO:.....

DATE OF BOOKING:.....

SIZE OF GROUP:.....

TEE TIMES: AM.....PM:.....

ARRIVAL TIME.....

SIGNED:.....DATE:.....

The Society Organiser is requested to call into the club office on arrival to confirm numbers and with regards payment.

SEE REVERSE FOR PRICES

GOLF OPTIONS

**Please Tick Box
for selection**

- | | | |
|----------|-------------------------|---------|
| A | 1 ROUND OF GOLF | £30.00p |
| B | 2 ROUNDS OF GOLF | £42.00p |

CATERING OPTIONS

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|----------|---|--------|
| A | LIGHT BITES (SERVED BETWEEN ROUNDS UNTIL 3.00PM) | £7.95 |
| B | 2 COURSE MEAL (SEE MENU) | £15.00 |
| C | 3 COURSE MEAL (SEE MENU) | £18.00 |
| D | BUFFET (INCLUDES DESSERT) | £15.50 |

MENU SELECTIONS (ONE CHOICE PER COURSE)

1.
2.
3.
4.
5.
6.

SUPPLEMENTS

- | | | |
|----------|---|--------|
| 1 | TEA/COFFEE ON ARRIVAL | £1.10 |
| 2 | ENGLISH BREAKFAST
Grilled Cumberland Sausage, 2 Rashers of back Bacon, Fried Egg,
Baked Beans, grilled tomato,
2 Hash browns & Fried mushrooms with toasted
white bread with mug of tea or coffee (free Re-fill) | £ 7.25 |
| 3 | BACON BAPS | £3.50 |
| 4 | PLOUGHMANS | £7.95 |
| 5 | SOUP & ROLLS | £3.50 |
| 6 | MIXED PLATTER OF SANDWICHES | £3.00 |
| 7 | CHEESE PLATE (only served with 2 or 3 course meals) | £3.95 |

£

SUB -TOTAL COST PER HEAD

(ALL PRICES PER PERSON AND INCLUDE V.A.T @ CURRENT RATE)

TERMS AND CONDITIONS

Littlehampton Golf Club course is not for beginners and visitors who cannot play to a competent standard may not enjoy the day. We do expect that all your players will adhere to the rules of the Club and can play to a reasonable standard and will not hold up play. Each player must have his own set of golf clubs, proper golf shoes and is expected to know and carry out the normal etiquette of golf.

OPERATING TIMES THAT WILL DETERMINE YOUR DAY

The Clubhouse will open at 7.30am. Please inform your members accordingly.

- Coffee and breakfast will be available from 7.30am if requested; alternatively a coffee machine is available in the spike bar.
- No play may commence before 9.00am for the morning round and 2.00pm for the afternoon round Please see your booking form for your tee time allocations.
- All food (except sandwiches) are served in the Dining Room.
- Last drinks are served no later than 11.00pm. (subject to activity)
- The Clubhouse closes at 11.00pm. (subject to activity)

SECURITY

- Please ensure that your members and guests are reminded of the need to ensure that their golf clubs are secured in their vehicles between rounds and that they do not leave valuables and wallets in the locker rooms.
- Please note that all doors leading into the Clubhouse now have access codes installed and society visitors are requested to report to the Pro-Shop on arrival to obtain their code for the day.

GOLF ARRANGEMENTS

- The club cannot guarantee to accommodate more players than originally booked. Your provisional starting sheet must be posted or faxed (01903-726629) to The Club Office at least 5 working days before your visit.
- When planning your tee intervals the following guidelines maybe useful:

2 Balls & Foursomes	7 minutes (2hrs 50mins for the round)
3 Balls & Greensomes	7 minutes (3hrs 10mins for the round)
4 Balls	8 minutes (3hrs 40mins for the round)

Please note: The Club does not permit Texas Scrambles

- Society Tees are the Yellow markers.

You are to play in the format and from the tees as listed above, this can only be changed by prior arrangement with the Club Office.

NUMBERS

- Minimum numbers apply and you will be charged for both green-fees and catering costs up to the minimum number of 12.
- The Club reserves the right to apply charges as confirmed if numbers are altered without 48hrs notice. We do however appreciate that in some exceptional circumstances numbers will vary and the Club may amend the charges accordingly.

FINANCIAL ARRANGEMENTS

- A £100 non-refundable deposit must accompany the booking form or written confirmation to secure the booking.
- The Club reserves the right to release the booking without notice
- The Club reserves the right to cancel or amend any reservations:
 - a) If the Club or any part of it is closed due to fire, natural disaster, employee dispute, alteration, demolition, decoration or by order of any public authority.
 - b) If the Client becomes insolvent or enters into liquidation or receivership.
 - c) If the reservation is potentially detrimental to the reputation of the Club.
 - d) If inclement weather causes the cancellation of a golf event the Club will refund any deposit made, but will have no further liability to the Client.
 - e) In exceptional circumstances and poor weather conditions whereby the number of greens are reduced, a discount may be offered by the Club.
- You should agree your final account with the Club office between rounds when playing 36 holes or before play for 18 holes.
- The basic rate for your visit is contained in the confirmation return and unless otherwise agreed, the Club reserves the right to charge accordingly.
- We regret that members are not able to sign in guests for a reduced fee and reciprocal arrangements do not apply for society bookings.

The basic tariff quoted includes VAT @ Current Rate

The Club accepts payment by Cash, Cheque or Credit Card

CATERING ARRANGEMENTS

- Do please pre-order breakfast if it is anticipated that large numbers will require breakfast or bacon rolls as the restaurant may not otherwise be open.
- The normal package price does not include Breakfast, Tea or Sandwiches.
- If you have special dietary requirements, please inform the Club Office when submitting your start sheet or alternatively contact the Restaurant directly on 01903-717170 ext 224.
- The Club reserves the right, in exceptional circumstances, to vary the charges quoted.

DRESS CODE

- Please note that a **jacket and tie** are required if eating in the Dining Room after golf, there is no requirement to change between rounds. (Tailored Shorts are acceptable – Short (covering the ankle) WHITE socks, or knee length socks of ANY colour are permitted)
- A copy of the Club's current dress code is attached.
- **ENFORCEMENT** The General Manager, Professional and Staff are authorised by the Board of Directors to require any member or visitor, whose dress does not comply with the dress code, to leave the course or Club House.

SOFT SPIKES ARE PERMITTED ON THE COURSE, BUT WORN AT INDIVIDUALS OWN RISK.

GOLF CARTS

- The Professional has a limited number of golf carts which may be pre-booked on 01903-717170 ext 225.

**PERSONAL / PRIVATELY OWNED CARTS ARE NOT PERMITTED
WITHOUT PRIOR APPROVAL FROM THE GENERAL MANAGER.**

**THE CLUB CANNOT ACCEPT RESPONSIBILITY FOR THE LOSS, THEFT OR
DAMAGE FROM ANY CAUSE WHATSOEVER TO ANY PERSONAL EFFECTS,
GOLF EQUIPMENT OR VEHICLES LEFT UNATTENDED IN THE CHANGING
ROOMS, CAR PARK OR GOLF COURSE.**

COACHES

**ALTHOUGH THE CLUB HAS LIMITED PARKING, IT CAN ACCOMMODATE A
DROP-OFF BY COACH FOR LARGE VISITING GROUPS. PLEASE ADVISE THE
CLUB BEFOREHAND TO ENSURE ACCESS.**



The 13th hole at Littlehampton Golf Club

RESTAURANT MENU

LIGHT BITES

[SERVED BETWEEN ROUNDS AND UNTIL 3.00PM]

- 1 Ham Egg & Chips with Bloomer Bread
- 2 Sausage, Mash and Onion Gravy with Bloomer Bread
- 3 Penne Pasta Bacon Carbonara with Garlic Bread
- 4 Lasagne, salad and new potatoes
- 5 Roast Breast of Chicken, salad and new potatoes
- 6 Bubble & Squeak, Crispy Bacon, Poached Egg & Crusty Bread
- 7 Cheese & Onion Quiche with salad and new potatoes
- 8 Chilli Con Carne & Rice with Garlic Bread
- 9 Cheese & Ham Ploughmans
- 10 Welsh Rarebit, Crispy Bacon & Salad
- 11 Chicken Curry, Rice and Naan Bread
- 12 Ham Egg & Chips with Bloomer Bread

PRICE £7.95(inc VAT)

All served with Tea or Coffee

MAIN COURSES

1 Slow Braised Beef Casserole with Herb Dumpling,
Horseradish Mashed Potato, Peas & Carrots

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2 Chicken & Ham Pie, served with  
Grain Mustard Mashed Potato & Seasonal Vegetables

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3 Minted Lamb Hot Pot, served with
Buttered New Potatoes & Seasonal Vegetables

4 Traditional Steak & Ale Pie, served
with Minted New Potatoes & Seasonal Vegetables

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5 Fillet of Salmon with Pea Veloute, New Potatoes  
& Seasonal Vegetables

6 Leg of Lamb Steak with Port & Madeira Jus,  
Colcannon Potato & Seasonal Vegetables

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7 Rib Eye Steak served with Green Peppercorn Sauce,
Mini Roast Potatoes, Peas & Grilled Tomato

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8 Breast of Chicken filled with Pork & Herbs, Leek & Bacon Sauce,  
with Rosemary & Garlic Roasted Potatoes,  
& French Beans Wrapped in Parma Ham

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9 Roast Loin of Pork, with Apple Mashed Potatoes,
Grain Mustard Cream & Seasonal Vegetables

CARVERY

(Prices as per 2-3 course meals)

1 JOINT FOR 16 OR LESS
2 JOINTS FOR 16 OR MORE

- 1 Topside of Roast Beef with Yorkshire Pudding, Horseradish sauce and Roasted Potatoes, served with seasonal vegetables.

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- 2 Loin of Sussex Pork with Bramley Apple Sauce and Roasted Potatoes. served with seasonal vegetables.

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- 3 Honey Roasted Sussex Ham with grain mustard sauce and Roasted Potatoes. served with seasonal vegetables.

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- 4 Roast Turkey Breast with Cranberry and Orange Sauce and Roasted Potatoes. served with seasonal vegetables.

**BUFFET MENU**

PLEASE SELECT 4 ITEMS FROM THE FOLLOWING

Scotch Eggs, Gala Pie, Oak Smoked Salmon, Smoked Mackerel, Cold Roast Beef, Cold Roast Pork & Ham.

PLEASE SELECT 6 ITEMS FROM THE FOLLOWING

Mixed Leaves, Tomato & Red Onion Salad, Sliced Beetroot, Lightly Spiced Rice Salad, Coleslaw, Pasta Salad, Moroccan Cous Cous Salad and Warm Potatoes with Chritzo Sausage & Bacon.

Served with Bloomer Bread & Condiments

**TWO-COURSE BUFFET £15.50**(inc VAT)

**DESSERTS**

Baileys & White Chocolate Crème Brulee

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Cappuccino Cheesecake

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Bread & Marmalade Pudding with Whiskey Custard

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Apple Crumble served with Custard

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Lemon Posset with Orange Shortbread Biscuit

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Treacle Sponge with Custard

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Chocolate Torte

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Fresh Fruit Salad with Ice Cream

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Profiteroles & Chocolate Sauce

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Cheese & Biscuits with Grapes & Celery

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Strawberries & Cream or Ice Cream (Summer Only)