

GOLF AT THE GROVE

Society Golf

Spend your next away day practising your swing in style on our championship golf course. Whether you're entertaining clients or rewarding your team for a job well done, we'll help you organise a day out that everyone will remember.

Our offer is available all week, for groups of 12 – 90 players.

Our package

For more information, call our corporate golf team on 01923 296027 or email group.golf@thegrove.co.uk

PACKAGE INCLUDES

- Valet parking
- · Registration area
- · Private room hire*
- Bacon or sausage breakfast roll
 with tea and coffee
 Use of driving range 30 minutes prior
- Use of driving range 30 minutes prior to each individual tee time, short game area and practice putting green
- Complimentary yardage book, bag tag, tees, pencils, pitchmark tool
 - · 18-hole green fee
 - Nearest the pin and longest drive competitions
 - Scoring summary
 - · Tournament management
 - \cdot Two course carvery lunch

PACKAGE RATES

December, January and February

Monday to Wednesday — £99pp Thursday to Sunday — £105pp

November and March

Monday to Wednesday — £109pp Thursday to Sunday — £115pp

ORGANISERS PLAY FOR FREE

Special offer for December 2018 through to February 2019, available any day.

Minimum numbers required for room hire. Rates are applicable from 22 October 2018 to 31 March 2019.

Rates are per person, include VAT and are available seven days a week, for groups of 12 – 90 players.

Rates vary dependent of day of week and tie of year. Tee times and function space are subject to availability.

The Grove reserves the right to amend menu content due to fluctuating market conditions and seasonal recommendations. You must inform a member of the team prior to your event of any dietary requirements or allergens. We are unable to guarantee dishes do not contain nut traces. Menu prices are per person inclusive of VAT at the current rate. Minimum numbers apply.

GROUP GOLF MENUS

Carvery

For groups of 21 - 90 players.

BREAKFAST

Included in the package

- · Freshly baked white flour bap
- · Grilled back bacon or sausage
- Freshly brewed coffee and/or English breakfast tea

Optional upgrades

- Selection of whole fruits, pastries and orange juice — £5 per person
- Full English breakfast upgrade to include: sausage, bacon, black pudding, scrambled eggs, baked beans, grilled tomatoes and mushrooms, sautéed potatoes and a selection of toast — £20 per person

MAIN COURSES

Please select two options

- Garlic and rosemary studded leg of Cumbrian lamb with mint sauce
- · Roasted loin of pork with apple sauce
- · Norfolk turkey breast with bread sauce
- Roasted striploin of Donald Russell British beef
- · Garlic and thyme breast of chicken
- Roasted fillet of Loch Duart salmon, samphire, capers, lemon and tarragon
- Seared fillet of sea bass, braised fennel, sundried tomatoes and olive
- Baked goats cheese and red onion tarts, baby spinach and aged balsamic

SIDE DISHES

All included in the package

- · Roast potatoes
- · Buttered seasonal greens
- · Roasted new season carrots
- · Warm green beans and confit shallots
- Yorkshire puddings and homemade gravy

DESSERTS

Please select one option

- Walled Garden fruit crumble with vanilla custard
- \cdot Bread and butter pudding with custard
- · Chocolate delice

TEA AND COFFEE

Plated

For groups up to 20 players.

BREAKFAST

Included in the package

- $\boldsymbol{\cdot}$ Freshly baked white flour bap
- · Grilled back bacon or sausage
- Freshly brewed coffee and/or English breakfast tea

MAIN COURSES

Please select two options (Guests will pick their preferred option on arrival from these two choices)

- Beer battered catch of the day with chunky fries, tartare sauce, pea purée and lemon
- Cassoulet of chicken with Toulouse sausage, bacon, haricot beans, flat leaf parsley and garlic crumb
- The Stables 220g prime beef burger in a brioche bun, with braised red onions, Applewood cheddar and skinny fries
- Home-made puff pastry pie of the day with watercress mashed potatoes

DESSERTS

Please select one option

- Warm pecan and maple pie with vanilla ice cream and caramel sauce
- Tom and Jerry spiced rum crème brûlée with ginger biscuits
- · The Grove fruit salad

TEA AND COFFEE