



Winter & Spring  
Society Golf  
2020

# GOLF AT THE GROVE

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## 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.

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## Our package

For more information, call our corporate golf team on 01923 296027 or email [group.golf@thegrove.co.uk](mailto: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 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
- Two course carvery lunch

### PACKAGE RATES

**21 October 2019 to 29 February 2020**

Monday to Thursday – £99pp  
Friday to Sunday – £115pp

#### March and April

Monday to Thursday – £125pp  
Friday to Sunday – £140pp

### ORGANISERS PLAY FOR FREE

Special offer from 21 October 2019 through to 29 February 2020, available any day.

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Minimum numbers required for room hire. Rates are applicable from 21 October 2019 to 30 April 2020.

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

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## Two-course lunch

For groups of 21 – 40 players.

### BREAKFAST

#### Included in the package

- Freshly baked white flour bap (g)
- Grilled back bacon or sausage (d)
- Freshly brewed coffee and/or English breakfast tea

#### Optional upgrades

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

### MAIN COURSES

#### Please select two options

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

### SIDE DISHES

#### All included in the package

- Roast potatoes
- Buttered seasonal greens (d)
- Roasted new season carrots (v, d)
- Warm green beans and confit shallots (v)
- Yorkshire puddings and homemade gravy (g)

### DESSERTS

#### Please select one option

- Walled Garden fruit crumble with vanilla custard (v, d, e, g)
- Bread and butter pudding with custard (v, d, e, g)
- Chocolate delice (v, d, e, g, sd, so)

### TEA AND COFFEE

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## Plated

For groups up to 20 players.

### BREAKFAST

#### Included in the package

- Freshly baked white flour bap (g)
- Grilled back bacon or sausage (d)
- 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 (d, e, fi, g, sd, so)
- Hand-made tortellini with seasonal filling and herb butter sauce
- The Stables 220g prime beef burger in a brioche bun, with braised red onions, Applewood cheddar and skinny fries (d, g, sd)
- Home-made puff pastry pie of the day with watercress mashed potatoes (ce, d, e, g, mu)

### DESSERTS

#### Please select one option

- Warm pecan and maple pie with vanilla ice cream and caramel sauce (v, d, e, g, nu, sd, so)
- Tom and Jerry spiced rum crème brûlée with ginger biscuits (v, a, d, e, g, sd, so)
- The Grove fruit salad (v)

### TEA AND COFFEE