



FULFORD HEATH GOLF CLUB LIMITED

Tanners Green Lane, Wythall, Nr. Birmingham. B47 6BH

www.fulfordheathgolfclub.co.uk : Telephone: 01564 824758

Our aim is to provide you with a golfing day to remember.

The facilities of the clubhouse, halfway house, and locker rooms are available for your use during the day.

Our Professional has a well-stocked shop for any prizes you may require and will assist you with planning nearest the pin / longest drive etc. He is also able to provide a 'buggy' soft drinks service to your members.

Our 18 hole course will provide both variety and interest for all golfers. The three lakes and river Cole add to this picturesque environment and the split-level clubhouse overlooks the 18th green.

The illustrated packages provide excellent value, should you have special dietary requirements please contact Garry Kinley our Club Caterer, on 01564 822806 (opt.6).

To check availability of dates (we normally accommodate groups of 12 or more on a Monday and Thursday, with an occasional Wednesday afternoon and Friday morning), please call the Secretary/Manager on 01564 824758 (option 1)

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A green fee (up to 27 holes) is included in our Society Packages and will be reduced for Groups of 25 or more golfers - price on application to the Secretary/Manager.

If your group wish to play 36 holes the green fee will be increased by £2.00

Green fees are payable on the day to: **FULFORD HEATH GOLF CLUB LTD.**

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Catering charges should be paid direct to GARRY KINLEY.
If paying by cheque, Garry would appreciate payment in advance

Please advise:

Menu choice for the whole group and interim numbers 7 days prior to the event

Please note:

Final numbers to be confirmed no later than 48 hours prior to the event
Any Variation after this time will incur full charge

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Please return your booking form and deposit
as soon as possible.



FULFORD HEATH GOLF CLUB

SOCIETY/GROUP PACKAGES 2014

ALBATROSS.

Bacon Sandwich
including tea or coffee

9 holes of golf

Sandwiches & Chips

18 holes of golf

2 Course Meal
including tea or coffee

PRICE PER HEAD
£58.50

Includes green fee at £33 pp

(Price on application to the
Secretary/Manager for groups of
25 or more golfers.)

PAR

18 holes of golf

3 Course Meal
including tea or coffee

PRICE PER HEAD
£50.50

Includes green fee at £33 pp

(Price on application to the
Secretary/Manager for groups of
25 or more golfers.)

HOLE IN ONE

Full English Breakfast
including tea or coffee

9 holes of golf

Sandwiches & Chips

18 holes of golf

3 Course Meal
including tea or coffee

PRICE PER HEAD
£63.50

Includes green fee at £33 pp

(Price on application to the
Secretary/Manager for groups of
25 or more golfers.)

Extra Items

Sandwiches & Chips with
Tea/coffee £5.95

Bacon Sandwich with
Tea/Coffee £3.95

Full English Breakfast with
Tea/coffee £6.95

EAGLE

Full English Breakfast
including tea or coffee

18 holes of golf

2 Course Meal
including tea or coffee

PRICE PER HEAD
£55.50

Includes green fee at £33 pp

(Price on application to the
Secretary/Manager for groups of 25
or more golfers.)

BIRDIE

Tea or Coffee

18 holes of golf

2 Course Meal
including tea or coffee

PRICE PER HEAD
£49.50

Includes green fee at £33 pp

(Price on application to the
Secretary/Manager for groups of 25
or more golfers.)



SOCIETY MENU

STARTERS

Chefs Homemade Soup of the Day

Chicken Liver and Masala Pate with Melba Toast

Fan of Melon with a Passion Fruit Sorbet

Deep Fried Breaded Mushrooms with Garlic Mayonnaise

Warmed Fillet of Smoked Mackerel served with Horseradish Mayonnaise

MAIN COURSE

Roast Dinner, Beef, Turkey or Pork (with all the trimmings)

Braised Steak in a Red Wine Sauce

Chicken Curry served with Rice and Naan bread

Supreme of Chicken wrapped in Bacon coated with a Wild Mushroom Sauce

Medallions of Pork in a Creamy Peppercorn Sauce

Steak and Mushroom Pie

Chicken and Leek Pie

Fresh Salmon, oven baked, with a Herb Crust and Watercress Sauce

Gammon, Egg & Pineapple

All served with Potatoes and Seasonal Fresh Vegetables

DESSERTS

Fresh Strawberry Pavlova

Lemon Meringue Pie

Brioche Bread and Butter Pudding

Fruit Crumble with Custard or Ice Cream

Apple Pie with Custard or Ice Cream

Chocolate and Baileys Cheesecake

Profiteroles served with Chocolate Sauce

**ALTERNATIVE CATERING OPTIONS ARE AVAILABLE.
PLEASE CONTACT THE CATERER FOR MORE MENU IDEAS.**