

Our fully qualified PGA Professionals and Corporate Team can assist you throughout the day to ensure that every detail is taken care of.

To help us ensure you have the menu of your choice, please select your meals from the delicious choices (see previous page). Confirm your final numbers and choices to us at least **three days prior** to your visit.

We have enclosed our dress code for the course and clubhouse, please circulate this to your group members.

A full comprehensive service can be offered including registration table, prize table and scoreboard, plus putting, longest drive and nearest a pin competitions, **all completely free of charge.**

The Golf Shop stocks a comprehensive range of top brand equipment, clothing, accessories, golf balls, glassware and trophies which can be used for your prize table. With prior notice, these items can be engraved with your company or society name. Always ask us for a quote on any golf related item as we can usually beat or equal most local or online prices and our after sales service is unrivalled.



How to find us . . .

Only 15 minutes from Dorchester, 20 minutes from Weymouth,
20 minutes from Poole, 25 minutes from Bournemouth

Your Championship Venue, just down the road . . .

Please note that road signs to us still read
East Dorset Golf Club

Bere Regis, Nr. Poole, Dorset BH20 7NT Tel 01929 472244
Email marc@dorsetgolfresort.com

www.dorsetgolfresort.com



27 Holes of Championship Golf
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GOLF PACKAGES**
SUMMER 2018

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**BRING 12 OR MORE
PLAYERS AND THE
ORGANISER GOES FREE!**



GROUP PACKAGES -
NOW JUST A MINIMUM
OF 4 PLAYERS
ALL PRICES PER PERSON

Individual Green Fees

Society Green Fees

Chip 'N' Spin

Dorset Day Out

27 Hole Dorset Experience

Premier Package (MINIMUM OF 8 PLAYERS)

Golf Buggies (MUST BE PREPAID WHEN BOOKING)

CORPORATE & SOCIETY GOLF PACKAGES

Bring 12 or more players and the organiser goes free!

Normal green fees - per round of 18 holes
On any of our three courses Lakeland/Parkland/Woodland
Weekday **£49.00** Weekend **£53.00**

18 holes of golf
Midweek **£37.50** Weekend **£42.50**

Coffee and bacon baguette on arrival
18 holes of golf
Midweek **£38.50** Weekend **£43.50**

Coffee and bacon baguette on arrival
18 holes of golf
Lunch from the menu
Midweek **£40.50** Weekend **£45.50**
With a two course dinner instead of lunch
Midweek **£44.50** Weekend **£49.50**

Coffee and bacon baguette on arrival
9 holes of golf on the Woodland Course
Lunch from the menu
18 holes on the Lakeland/Parkland Course
Midweek **£45.50** Weekend **£50.50**
Followed by a two course dinner
Midweek **£50.50** Weekend **£55.50**

Coffee and bacon baguette on arrival
Welcome gift pack: yardage booklet, pitch fork, ball marker, 3 logo balls, pencil, bag towel
One hour group PGA tuition on the range
18 holes of golf
Three course evening dinner
Midweek **£75.00** Weekend **£80.00**
Including prize table for winner, runner up, third place, nearest the pin & longest drive **£95.00**

Per round **£23.00** Per day **£33.00**

Tailor your package by adding (priced per person):

Full English breakfast **£3.00**
Starter or dessert **£3.00**
Additional 9 holes of golf **£9.00**
Course planner yardage booklet **£3.00**
Basket of driving range balls **£2.00**
Prizes for winner, runner up, third, longest drive and nearest the pin **£20.00**

LUNCH MENU



DINNER STARTERS



DINNER MAIN COURSE DISHES*



DESSERTS



THE DORSET MENU CHOICES

Soup of the day with assorted sandwiches & a handful of chips
Pork & apple sausages with mashed potato, peas & a rich cider gravy
Beef (or Vegetable) lasagne with chips, salad & garlic bread
Ham (or Sausage), egg, chips & peas
Char-grilled chicken melt topped with brie & onion chutney, with chips & onion rings
The Dorset burger topped with bacon, mature cheddar & onion chutney, with chips & onion rings
Ploughman's home cooked ham, mature cheddar, apple, fruit chutney, mixed salad & warm French baguette

Soup of the day with a warm French baguette
Trio of sweet melon with a pineapple pina colada coulis
Leek, goats cheese, walnut & lemon tart presented with a carrot chutney
Atlantic prawns & Scottish smoked salmon with wholemeal bread & a lemon, spring onion & honey dressing
Smoked fillets of trout with an egg, gherkin & watercress salad
Coarse Dorset pâté with warm French baguette & fruit chutney
Slices of peppered sirloin beef with a pak choi, roasted peanut & red onion salad
Cajun chicken & chorizo salad with a tomato & pineapple salsa
Chicken & crispy bacon Caesar salad with little gem lettuce, olives & a parmesan mayonnaise

Butterfly of char-grilled chicken topped with buttered spinach, served with a mushroom & masala sauce
Breast of chicken stuffed with sun-blush tomatoes & French goats cheese, wrapped in bacon, served with a tarragon cream
Honey & wholegrain mustard roasted pork with a rich cider gravy
Slow cooked belly of pork (min 8) filled with black pudding & sage
Steak, Dorset ale & shallot pie topped with shortcrust pastry, served with rich onion gravy
Roast topside of Jurassic Coast beef with red wine gravy & Yorkshire pudding
Braised silverside of beef with a three-peppercorn cream, red onion mash & crispy leeks
Roasted leg of lamb (min 8) stuffed with spinach, rosemary & sun-blush tomatoes, served with a red currant gravy
Braised shank of lamb cooked in a port, thyme & garlic jus
Lamb & root vegetable pie topped with shortcrust pastry, served with a red currant & port gravy
Fillet of Scottish salmon wrapped in a puff pastry spiral served with a saffron cream & lemon crush potatoes
Herb & chorizo crusted fillet of cod served with a provençal tomato sauce & duchess potatoes

Dorset apple, sultana & cinnamon pie topped with demerara pastry & vanilla custard
Toffee apple & pecan crumble with butterscotch ice cream
Sticky toffee pudding with butterscotch sauce & salted caramel ice cream
Chocolate orange bread & butter pudding with vanilla custard
Chocolate & hazelnut tart with an Armagnac cream
Baileys & white chocolate crème brûlée with vanilla shortbread
Strawberry cream profiteroles dipped in white chocolate with a pistachio crumb
Soft fruit Eton mess with red berry coulis
Lemon & lime posset with St. Clements biscuits
Mango, coconut & passionfruit roulade with a duo of fruit coulis
Orange cheesecake with ginger ice cream

Coffee and mints will follow all 2/3 course dinners

Please note: One option per course will ensure quoted prices. *Vegetarian/Vegan option is available on request. Please advise of any special dietary requirements All the above main course dishes are served with the daily market choice of fresh vegetables and potatoes. All our dishes are homemade by our team of chefs.