



Society Golf

We are delighted that you have chosen St Austell Golf Club to host your Society Golf Event. As the Society organiser, we provide you with the opportunity to 'customise' your own golf day. Please find detailed below our Green Fees, additional extras and a great selection of catering options to make the most of your day. All items must be booked in advance.

Green Fees

Groups between 8 and 29

Green Fees (18 holes)
Additional Golf (9 holes)

October to March

£25 per person
£12.50 per person

April to September

£30 per person
£15 per person

Groups between 30 and 49

Green Fees (18 holes)
Additional Golf (9 holes)

October to March

£20 per person
£10 per person

April to September

£25 per person
£12.50 per person

Groups of 50+

Green Fees (18 holes)
Additional Golf (9 holes)

October to March

Price on application
Price on application

April to September

Price on application
Price on application

Buggies & Extras

Buggies are available to hire at £25 per round or £35 per day. Advance booking is essential.

Our golf team can provide nearest the pin / longest drive markers should you require them during your visit and will also be on hand to assist you should you require prizes for the day from our well-stocked golf shop.

Welcome & Arrival Options

Tea & coffee	£1.50
Tea, coffee & Danish pastries	£4.00
Tea, coffee & a bacon bap	£6.00
Breakfast:	£12.00
Bacon, sausage, hash browns, baked beans, tomato, flat mushroom, scrambled egg, tea, coffee, toast and orange juice.	



Society Golf

Light Lunches

Assorted sandwiches & chips	£7.00
Traditional Cornish pasty & chips	£8.00

Meals – One Course £12 per person or Two Courses £16 per person

Please select two options for a main course and two options for a dessert course if having two courses. Pre-orders are required 7 days prior to your event along with any special dietary requirements.

MAIN COURSES:

Steak & Ale Pie

Red onion gravy

Fishcakes

Spinach and tartare velouté

Cottage Pie

Roasted root vegetables

Mixed Pepper Frittata (V)

Spiced tomato chutney, side salad

Fish & Chips

Garden peas, tartare sauce

Mediterranean Tart (V)

Melted goat's cheese, beetroot puree, rocket & walnut salad

Pork Chop

Chef's seasonal vegetables & potatoes

Beef Burger

Baby gem lettuce, tomato & mayonnaise in a toasted brioche bun, fries and salad garnish

Ham, Egg & Chips

Peas

Lasagne

Garlic bread and salad

Stuffed Courgette (V)

Provençal vegetables, goat's cheese

Trio of Sausages

Creamy mashed potato, buttered greens

Chilli Con Carne

Basmati rice

Fish Goujons

Garden peas, chips, tartare sauce

DESSERTS:

Clubhouse Eton Mess (GF)

Mixed berry compote

Apple & Cinnamon Crumble

Vanilla custard

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Chocolate Brownie (GF)

Vanilla ice cream

Baked New York

Cheesecake

Fresh raspberries, raspberry coulis

Steamed Ginger Pudding

Vanilla custard

Lemon Tart

Fresh raspberries, lemon sorbet

Chocolate Torte

Cornish clotted cream, cherries



Society Golf

The Carvery – One Course £14 per person or Two Courses £18 per person (minimum 24 people)

Two roasting joints, chef's seasonal vegetables, Yorkshire pudding, roast garlic & rosemary potatoes, red wine gravy.

Clubhouse Hot Buffet - £15 per person (minimum 15 people)

Select one hot buffet option from the following:

- Home-made Lasagne
- Cottage Pie
- Chicken Curry
- Mexican Chilli
- Beef bourguignon
- Thai chicken and vegetable curry with coconut and coriander
- Mediterranean roasted vegetable lasagne (v)
- Mushroom stroganoff (v)
- Chicken supreme in a tarragon & white wine sauce

Choose One Side Dish:

- New potatoes
- Boiled rice
- Corn on the cob
- Crunchy coleslaw
- Garlic bread
- Jacket potato
- Salad bowl
- Mixed vegetables or green beans
- Potato wedges

Cold Buffets

Clubhouse Classic Cold Fork Buffet - £23.00 per person (minimum of 10 people required)

- Oven poached salmon with prawns in a sour cream & cucumber dressing
- Hand carved ham with whole grain mustard platter served with accompanying sauces & garnish
- Chargrilled Italian style chicken breast pieces
- Roasted Mediterranean vegetables served with classic tomato & creamy mozzarella
- Crunchy vegetable salad of seasonal leaves, cherry tomatoes, sweetcorn & raw peppers
- New potato salad & spring onion salad with a light mayo dressing
- Rustic breads & butter
- Profiteroles served with a rich chocolate sauce (one portion per person)
- A selection of fresh fruit skewers (one per person)



Society Golf

Clubhouse Executive Cold Fork Buffet - £25 per person (minimum of 10 people required)

- Blackened ginger & lime king prawns served with thick slices of smoked salmon & lemon wedges
- A platter of home roasted meats: rare roast beef, baked ham, served with fresh garnish and a caper & olive oil dressing
- Filo parcels filled with a fresh vegetable ratatouille
- Potato salad with cornichon gherkins & fresh dill in a light mayo dressing
- Chef's special slaw salad
- Cous cous salad with seasonal herbs
- Classic seasonal mixed leaf salad with cherry tomatoes & cucumber
- Traditional Cornish cheeseboard with mixed crackers
- Mixed crusty bread platter
- Selection of mixed pudding pots: chocolate mousse & berry mousse (one pudding pot per person)

Clubhouse Italian Cold Fork Buffet - £25 per person (minimum of 10 people required)

- Roasted stuffed chicken breasts, sliced & served with mixed leaves
- Grilled salmon fillets topped with a creamy pesto crust
- Italian style spinach & Parmesan frittata
- Italian fine green bean salad
- Italian tomato & fresh mozzarella salad with fresh oregano & grilled bread
- Rice salad with peas, chopped ham & fresh garden mint
- New potato salad, dressed with a lemon & olive oil vinaigrette
- Crusty baguettes served with butter
- Tiramisu

Terms & Conditions

Bookings & Deposits

A provisional booking can be held for four weeks at which time the booking will be automatically released should we not hear back from the you.

A booking only becomes confirmed upon receipt of written confirmation from yourself along with a non-refundable & non-transferable deposit of £5 per person. You must indicate numbers for your event and your booking is accepted on these numbers, a charge may be levied if the final number attending is significantly lower than agreed numbers at this time.

By paying your deposit you agree to our terms & conditions.

Final Numbers

The expected number of golfers attending (within 10%) must be confirmed in writing at least seven days prior to the event. This will be the number charged, or greater if the numbers increase at the last minute. The Golf Club reserves the rights to alter the tee times and any rooms booked if the numbers fall significantly from the time of booking.



Society Golf

Timings

The Golf Club reserves the right to charge for unscheduled variations to the timetable more than 30 minutes that may result in any additional staff cost to the Golf Club.

Invited Guests

The Golf Club reminds those booking events that they are fully responsible for the conduct of all guests that they invite onto the Golf Club premises and will be charged for all damage to the Golf Club and its property of a wilful and malicious nature, which may be higher than expected where trades people are required to work overnight if the Golf Club has another event the next day.

Payments

We ask that the final outstanding balance of the anticipated invoice total is settled on arrival. Unfortunately, we are unable to make any amendments or offer refunds on any payments after this date.

Catering

We would be most grateful if catering can be pre-booked no later than 2 weeks prior to your event along with a menu pre-order if you have opted for a choice of two dishes. Please advise us of any special dietary requirements.

Sundries

We are unfortunately unable to hold or store any client equipment.

We regret that St Austell Golf Club is unable to accept responsibility or any liability for guest items and contents and so please ensure that a designated guest takes responsibility for these items.

The Golf Club cannot accept any responsibility or liability for any items left behind.

Cancellations

The cancellation terms are as follows:

THE DEPOSIT IS STRICTLY NON-REFUNDABLE OR TRANSFERABLE

6 months to 6 weeks' notice of cancellation – the customer is liable for 50% of pre-agreed charges.

6 weeks and under notice of cancellation – the customer is liable for 100% of pre-agreed charges.

Any change of event dates (up to the 3 month point) is entirely at the discretion of the Golf Club and a charge may be levied. We are unable to change a date after this stage and therefore the cancellation policy would apply.

All pricing and menus are correct at the time of publication. St Austell Golf Club reserves the right to amend pricing and menu choices at our discretion. Where no packages have been agreed the minimum priced food menu and drinks package will apply.