

SAND MARTINS

G O L F C L U B

E V E N T S





Welcome to Sand Martins

Thank you for considering Sand Martins as the venue for your event.

Our first-floor private event room, with stunning views over the golf course and grounds, has its own bar and balcony, and is perfect for all types of events. Whether it is a Christening, Birthday Celebration, Wedding Reception or Anniversary, our dedicated Events team will ensure your occasion is truly special in every way.

With our beautiful location complimented by a south facing patio and private entrance, we have ample parking and are able to accommodate up to 150 guests. The flexibility of our room also allows us to cater for smaller, more intimate occasions.

We understand each event is very unique so our Events Team are dedicated to taking care of all the planning for big occasions from the initial enquiry through to the big day, leaving you to enjoy the event. From entertainment, decorations, cakes, flowers, stationery to transport and local accommodation — let us make recommendations. Our talented team of chefs, led by Tim Mackenzie, use only the best local produce to ensure that your chosen meal is of the highest quality. Attached is a sample of our menus, however if you would like a bespoke menu, just let us know and we will come up with some suggestions! Please speak with us regarding any allergens or dietary requirements you may have.

The best way to start to get a feel for your occasion is to arrange a time to come and view our facilities. We would be delighted to show you around and find out more about how we can make your event special.

We look forward to meeting you soon.

Kind regards

Katrina Santos

*Sales & Events Coordinator
0118 902 9960
sales@sandmartins.com*

Finger food Options



Finger Buffet



£16.95pp | Additional Items £2.95pp
Please select any six items from the list below
• 100% of guests must be catered for

- Selection of well filled sandwiches
- Mini duck spring rolls with hoisin sauce
- Pate topped grilled ciabatta
- Selection of fresh crudités and dips
- Pita bread with hummus and olives
- Cherry tomato and mozzarella skewers
- A selection of quiches
- Char grilled tomato red onion basil and parmesan bruschetta
- Tortilla chips with salsa and sour cream
- Cocktail chipolatas in honey & sesame seeds
- Mini vegetable spring rolls
- Teriyaki chicken strips
- Falafel bites with hummus
- Breaded goujons of plaice
- Chicken satay skewers
- Spiced chicken drumsticks
- Bacon wrapped sausages
- Mini vegetable samosas
- Cajun spiced potato wedges
- Stone baked pizza slices
- Mini pork sausage rolls
- Lamb kofta with a tzatziki dip
- Pigs in blanket with honey and mustard



Canapes



£8.95pp (selection of 3) | Additional Items £2.95pp
• 100% of guests must be catered for

Crisp risotto balls filled with mozzarella and basil (V)

Panko coated prawns with chilli, coriander mayo and lime

Italian meat ball with a spiced tomato sauce on herb grilled ciabatta

Mini Bacon and Aberdeen angus cheeseburger

Chicken skewers with a sweet chilli lime and coriander dip

Lamb kofta with tzatziki

Spinach and Greek feta filo parcels (V)

Smoked duck with sundried tomato pesto

Honey roast cocktail sausages with a wholegrain mustard dip

Tomato, red onion and basil bruschetta (V)

Smoked salmon, dill and sour cream blini

Chargrilled Scottish sirloin with balsamic roast shallots

Mini prawn cocktail cups

Goats' cheese & sundried tomato tart (V)

Ardennes pâté with red currant jelly

Herb smoked chicken Caesar crostini

Yorkshire pudding with roast beef and creamed horseradish

Thai fish cakes with a coriander mayonnaise

Falafel and hummus bites

Bacon wrapped chipolatas with honey and mustard



Casual Dining

If choosing two courses, please choose dessert from the buffet desserts menu



Classic Barbecue



(£18.95pp | With dessert £24.95pp) • 100% of guests must be catered for

- Hereford beef burger with mature cheddar
- Country herb sausages with caramelised onion
- Pork belly ribs with a BBQ rub
- Peri-peri chicken drumsticks
- Butter basted jacket potatoes

served with

- New potato salad
- Traditional coleslaw
- Italian pasta salad
- Mixed garden salad
- Mature grated cheddar
- Floured baps and butter



Desserts listed on page 14



Tea, Coffee and Mints

£1.50 per serving

Deluxe Barbecue



(£23.95pp | With dessert £29.95pp) • 100% of guests must be catered for

- Sand Martins BBQ pulled pork
- Peri-peri chicken breast fillets
- 4oz Teriyaki rump steak with caramelised onions
- Scottish salmon fillet with lemon butter

served with

- Garlic and herb buttered Portobello mushroom
- Butter basted jacket potatoes
- New potato salad with a wholegrain mustard mayonnaise
- Traditional coleslaw
- Italian pasta salad with olives, basil and sun-dried tomatoes
- Mixed garden salad
- Roast vegetable cous cous salad
- Mature grated cheddar
- Floured baps and butter



Desserts listed on page 14



Tea, Coffee and Mints

£1.50 per serving

Spit Roast



(1 course £19.95pp | 2 course £25.95pp) • Minimum of 50 guests
• 100% of guests must be catered for

Please choose one of the following meats for your entire party:

Spit roast cider marinated leg of pork with English apple sauce and crisp crackling
Peppered Herefordshire beef topside with wholegrain mustard, Yorkshire pudding & gravy

Rosemary, thyme, garlic and Italian spice roast chicken

Garlic and rosemary legs of British lamb

served with

Butter glazed jacket potatoes in foil

New potato salad with a wholegrain mustard mayonnaise

Traditional coleslaw

Italian pasta salad with olives, basil and sun-dried tomatoes

Mixed garden salad

Mature grated cheddar

Cherry tomatoes, cucumber and red onions

Freshly baked bread rolls and butter

Various sauces and dips



Desserts listed on page 14



Tea, Coffee and Mints

£1.50 per serving

Carvery



(1 course £19.95pp | 2 course £25.95pp)
• 100% of guests must be catered for

Choose one meat from the following or two meats if over 20 guests

Roast topside of beef

Leg of lamb

(supplement

£2.95pp)

Pork loin or leg

Gammon

Norfolk Turkey

served with

Yorkshire pudding

Roast potatoes

Market Vegetables

Gravy

Bread rolls and butter

Sauces according to the meats selected



Desserts listed on page 14



Tea, Coffee and Mints

£1.50 per serving

Hot Fork Buffet



(1 course £19.95pp | 2 course £25.95pp) • Choose two from the following or three if over 50 guests
Minimum Numbers 24 guests

Lamb Tagine

Italian meatballs in a rich tomato and basil sauce

Slow cooked Hungarian beef goulash

Sauté chicken with button mushrooms and tarragon sauce

Italian lasagne with garlic bread and shaved parmesan cheese

Slow cooked Chilli con carne with coriander sour cream (v -Available)

Three bean chilli with coriander sour cream (v)

Chicken with chorizo, basil, and plum tomato sauce

Chicken tikka masala, rice, poppadum, and mango chutney

Thai red chicken curry with green beans and sprouts

Ricotta and baby spinach cannelloni with garlic and basil bread (v)

Haddock baked in a cheddar and leek sauce

Seasonal vegetable risotto (v)

Creamy mashed potato topped fish pie with dill and parsley

Creamy chicken, mushroom, and leek pie

Steak, ale and onion pie

Butcher's pork sausages in a rich onion gravy

Irish lamb stew with barley and cabbage

Thai green coconut chicken curry

served with

Rice, mashed potato, new potatoes or cous cous, as appropriate

Choice of mixed leaf salad or roasted Mediterranean vegetables

Bread rolls and butter

Various dips and sauces
Desserts listed on page 14

Tea, Coffee and Mints at £1.50

Cold Fork Buffet



(1 course £19.95pp | 2 course £25.95pp)
Minimum numbers of 24 guests

Honey glazed roast ham

Roast topside of beef rubbed with rosemary and mustard

Quiche selection

Please also choose two of the following to be served as part of your buffet

Roast Norfolk turkey

Whole gala pies

Chargrilled Coronation chicken

Chargrilled vegetable platter

Smoked trout and mackerel mousse

served with

Whole grain mustard and dill new potato salad

Coleslaw

Mixed garden leaves salad

Italian pasta salad with roasted vegetables

Cherry tomatoes

Spanish onions and cucumber

A selection of bread rolls and butter

Various dips and sauces

Desserts listed on page 14



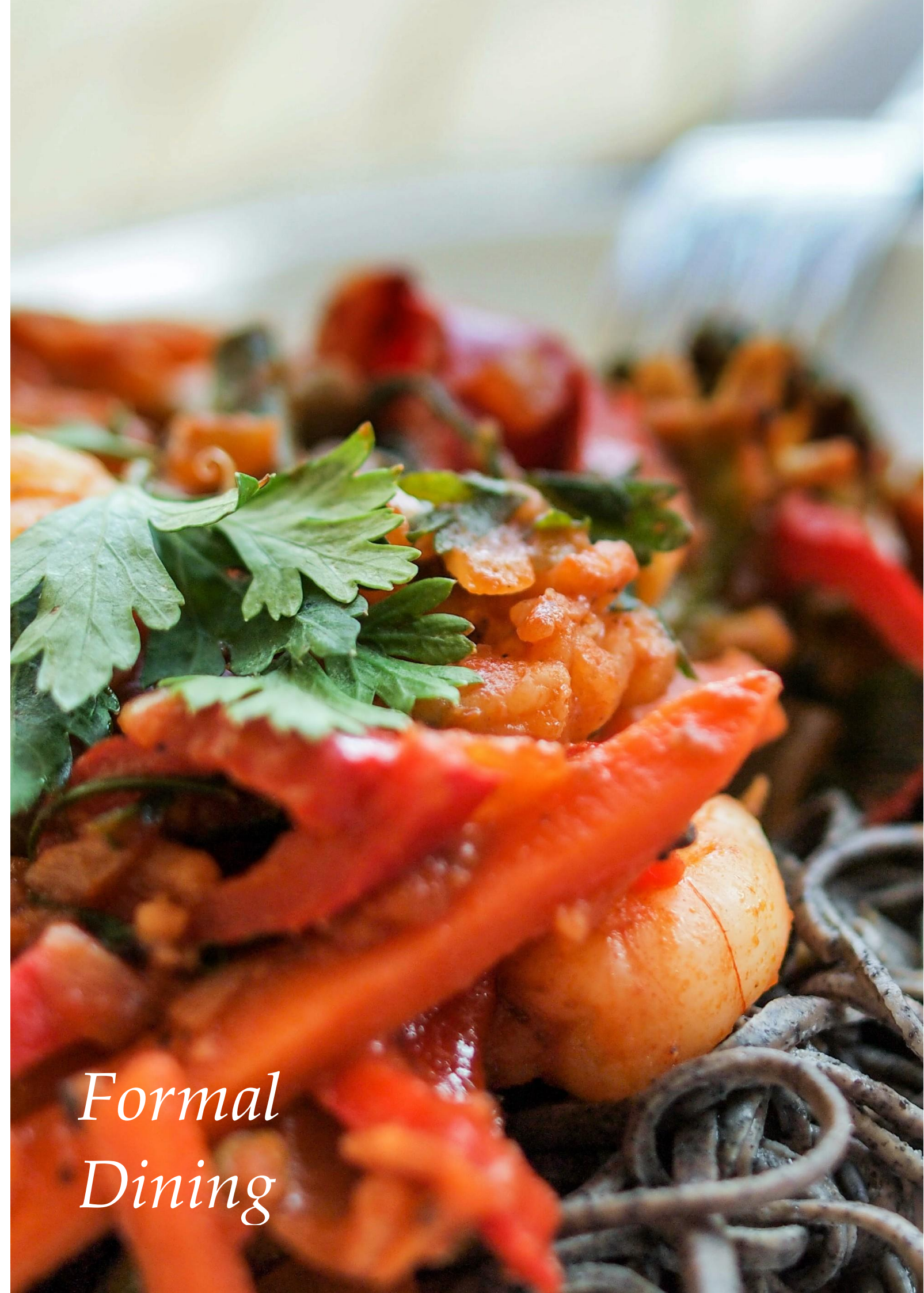
Tea, Coffee and Mints at £1.50

Buffet desserts



Choose two from the following or three if over 50 guests

- French apple tart with vanilla cream
 - Salted caramel and chocolate cheesecake
 - Baked cheesecake with a sour cream topping and fruits of the forest
 - Lemon tart with vanilla cream
 - Trio of chocolate truffle
 - Syrup sponge pudding with vanilla custard
 - Malted milk and Irish cream mousse
 - A selection of cheese and biscuits
 - Lemon meringue pie
 - Tropical fresh fruit salad
 - Banoffee cream pie with cinnamon cream
 - Raspberry and chocolate brûlée cheesecake
 - Apple & cinnamon crumble tart with custard
 - Bread & butter pudding with vanilla custard
 - Sticky toffee pudding with vanilla cream
 - Strawberry Eton mess cheesecake
 - Chef's selection
- Tea, Coffee and Mints at £1.50 per serving



*Formal
Dining*

Premium Menu

Please choose one starter, one main course and one dessert from the choices for all guests. Vegetarians and any other special dietary requirements can be catered for with advance notification.

One course £18.95
Two course £24.95
Three course £29.95

Starters

Chef's seasonal soups

Chicken liver pate with grilled ciabatta and red onion chutney

Chargrilled corn-fed chicken, avocado, crispy Parma ham salad with a French dressing and crisp croutons

Filo wrapped prawns on coriander and lime dressed leaves with sweet chilli sauce

Cajun spiced chicken salad with a tomato salsa, crushed avocado and sour cream

Smoked haddock spring onion and mozzarella fishcake, with basil mayonnaise and mixed leaves

Chicken Caesar salad with romaine lettuce garlic croutons and parmesan

Duo of prawn and avocado salad with a cocktail dressing

Smoked duck breast (or goats' cheese) and beetroot salad with peppery watercress and pomegranate (v)

Parma ham and melon salad with a balsamic reduction and watercress

Smoked Scottish salmon and trout pate with grilled ciabatta and lemon dressed leaves

Baked field mushroom stuffed with three cheeses and spinach on a mixed leaf salad (v)

Mozzarella and heritage tomato salad with olive tapenade, basil balsamic reduction and rocket (v)

Crayfish tail cocktail with mixed leaves and avocado

Grilled vegetable carpaccio with lemon dressing, basil and toasted pine nuts

Watermelon and Greek feta cheese salad with basil pesto dressing (v)

Mains



Pork tenderloin wellington with mashed potatoes and a creamy wholegrain mustard sauce

Pan fried duck breast with butternut squash, green beans
and a roasted garlic and thyme gravy

Parma ham wrapped cornfed chicken filled with basil
and mozzarella on a roasted tomato and garlic sauce

Roasted corn-fed chicken breast on lyonnaise potatoes with a creamy tarragon sauce

Pan fried salmon supreme on a crisp rosti potato
with tender stem broccoli and a hollandaise sauce

Herb and parmesan crusted smoked cod loin on mashed potatoes
with a cheddar sauce and mixed greens

Slow cooked rolled shoulder of lamb with potato gratin and seasonal greens

Crisp roasted pork belly with mashed sweet potatoes
and coriander, green beans and an Asian stock reduction

Sticky slow cooked beef daube in a rich red wine gravy
on butter and rosemary mashed potatoes

Confit duck leg with braised red cabbage and celeriac

Lamb rump slow cooked in a rosemary gravy with roast garlic mashed potatoes

(supplement £2.95pp)

Gloucestershire old spot pork sausages on butter mashed potatoes
with onion gravy and crisp onion rings

Beef fillet steak with peppercorn sauce, fondant potatoes and seasonal greens

(supplement £4pp)

Traditional nut roast with portobello mushroom and crisp garlic potatoes (v)

Goats' cheese, spinach, mushroom and feta tart with watercress, herb
potatoes and a tomato and basil sauce (v)

Seasonal vegetable risotto (v)

Roasted vegetable Goan style curry with steamed rice, naan bread and poppadum (v)

Mediterranean vegetable pithivier with new potatoes and tender stem broccoli (v)



Desserts



Lemon tart with vanilla cream and raspberry coulis

Chocolate and caramel layered mousse

Strawberry and prosecco truffle mousse

A selection of cheese and biscuits

Vanilla panna cotta with fruits of the

forest and crumble topping

Coffee mousse with amaretto cream

Chocolate tart with vanilla cream

French apple crumble tart with custard

Salted caramel and chocolate

cheesecake

Trio of chocolate truffle mousse

Malted milk and Irish cream mousse

Baked cheesecake with fruits of the

forest and sour cream

Strawberry Eton mess

Key lime pie with cream

Tea, Coffee and Mints at £1.50 per person



Traditional Menu

Please choose one starter, one main course and one dessert from the choices for all guests. Vegetarians and any other special dietary requirements can be catered for with advance notification.

One course £16.95
Two course £20.95
Three course £24.95



Starters



Seasonal Chef's soup (v)

Tomato and mozzarella salad with rocket (v)

Ardennes pate with toasted French bread salad and caramelised red onion chutney

Salmon and dill fishcake with mixed leaves and herb mayonnaise

Grilled chicken and bacon salad with French dressing and garlic croutons

Spiced lamb kofta on a coriander and cucumber salad with yogurt dressing

Roast chicken and avocado Caesar salad with parmesan

Prawn cocktail with smoked paprika Marie Rose dressing, cucumber, mixed leaves and lemon

Smoked Scottish mackerel pate with toasted French bread

Chargrilled peri peri chicken sweetcorn and avocado salad

Greek salad with barrel aged feta, sundried tomatoes, and olives (v)

Crisp breaded Somerset brie with cranberry sauce (v)

Tomato, basil, and red onion bruschetta with rocket pesto (v)

Herb breaded button mushrooms with a confit garlic mayonnaise and rocket (v)

Salt and pepper squid with a tzatziki dip and mixed leaves

Poached pear and stilton salad with crisp croutons and watercress

Crisp fried whitebait with a garlic and parsley mayonnaise dip



Mains



- Thai red chicken curry, with green beans, coriander and steamed rice
- Shepherd's pie/Cottage pie with mature cheddar topped mashed potatoes and market vegetables
- Pork Cumberland sausages with mustard mashed potatoes, peas and gravy
- Chicken tikka masala with rice, mango chutney and a tomato and onion salsa
- Slow cooked chilli con carne with coriander
rice and sour cream topping
(v- option available)
- Italian meatballs in a rich tomato sauce with garlic and parsley mashed potatoes
- Parsley breaded cod loin on toasted potato wedges
with a rustic tartar sauce and mushy peas
- Choose one Pie for entire party - Chicken and Leek, Steak and Ale, Chicken
Mushroom or Steak & Blue Cheese
- Chicken schnitzel topped with a creamy parsley and mushroom sauce
- Chicken and field mushroom stroganoff with rice sour cream and flat leaf parsley
- Moroccan spiced lamb stew on fragrant cous cous with minted yogurt
- Chargrilled chicken topped with bacon and cheese
with herb potatoes and tomato basil sauce
- Slow cooked tomato and rosemary infused beef
stew with mashed potatoes and roast courgettes
- Italian lasagne with garlic bread, shaved parmesan cheese and rocket and tomato salad
- Goats' cheese spinach and red onion puff pastry tart (v)
- Seasonal vegetarian risotto with shaved parmesan (v)
- Moroccan style chickpea butternut squash stew with couscous (v)



Desserts



- French apple tart with custard
- Panna cotta with mango and ginger
crumble topping
- Lemon tart with Chantilly cream
- Fruits of the forest cheesecake
- Chocolate and caramel duo mousse
- Trio of chocolate truffle
- A selection of cheese and biscuits
- Sticky toffee pudding and custard
- Mixed berry Eton mess
- Lemon Meringue pie
- Tropical fresh fruit salad
- Bread and butter pudding with
custard

Tea, coffee & mints £1.50 per person





Wine List

Red Wine



Bantry Bay Pinotage | South Africa
Firm and rounded with notes of mulberry fruit on the palate, accompanied by hints of earth, spice and tobacco
£21.00

Vina Carrasco Merlot | Chile
Offers good concentration and depth of fruit with a soft and plummy texture and hints of vanilla
£22.00

The Old Gum-Tree Shiraz | Australia
This is a classic fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and spice
£24.00

Lua Nova Lisboa Red | Portugal
Intensely aromatic ripe black and red fruits; juicy plums and dark berry with fine tannins and a long-lasting smooth finish
£26.00

Camino Acero Malbec | Argentina
Black fruits of the forest and mocha notes leap from the glass in this soft and supple expression of Malbec
£27.00

Mozzafiato Primitivo | Italy
This primitivo has a mouth-coating plate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity
£29.00

Balade Romantique Pinot Noir | South of France
Aromas of morello cherry and spice are balanced by a refreshing acidity
£29.00



White Wine



Crescendo Pino Grigio | Italy

A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish
£22.00

The Old Gum-Tree Chardonnay | Australia

Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish makes this an enjoyable easy drinking wine
£23.00

Lua Nova Vinho Verde | Portugal

This wine is fresh, zesty and zippy. On the nose there are notes of white flowers, and on the palate tropical and stones fruit
£26.00

Vina Carrasco Sauvignon Blanc | Chile

Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating wine
£25.00

Castaway Bay Sauvignon Blanc | South Africa

A wonderful mix of leafy aromas and citrus on the nose with lively green apple on the palate. The fresh acidity from the Atlantic breeze develops complex acidity to finish
£29.00



Rosé Selection



Marques del Puente Nuevo Tempranillo Garnacha Rosé | Spain

A fresh, ripe strawberry fruit character makes this an approachable style of rosé
£21.00

Balade Romantique Rosé | South of France

Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers and a stroke of acidity on the finish
£28.00

Fizz



Apericena Prosecco | Italy

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest
£28.00 (20cl £7.50)

Champagne available on request

Reception Drinks



Buck Fizz or Pimms: £5.75 per glass

Prosecco: £7.50 per glass

Orange Juice: £8.50 per jug

Other information

Friday & Saturday

12:00 - 17:00	£200
19:00 – 23:59	£300
Bar Extension (00:00 - 01:00)	£150

Sunday to Thursday

09:00 - 17:00	£300
09:00 - 12:00	£200
12:00 - 17:00	£200
19:00 - 00:00	£200

Your event will include the following:

- Use of our event room with private bar, dance floor, balcony, patio and cloakroom
- Dedicated events team
- White linen table cloths
- Staffing of the event
- Furniture and crockery
- Room set up
- Use of the silver cake stand and knife
- VAT and service charge

Room capacities

Capacity of 110 for a formal event
Capacity of 150 for an informal reception

Corkage rates

Wine 75cl	£12.00 per bottle
Sparkling Wine	£15.00 per bottle
Magnum Sparkling Wine	£20.00 per bottle
Champagne	£20.00 per bottle
Magnum Champagne	£25.00 per bottle

Notice must be given of all beverages being brought into the Club from outside prior the day of the event. Any beverages that the Club has not been notified of cannot be served or dispensed to your guests. The Club reserves the right to confiscate these beverages until after the event.

***A children's menu is available on request.

Chair cover hire, centre pieces and extras

- Chair covers and a sash in the colour of your choice are available to hire.
- We have a number of centre pieces for hire too, ask us for details.
- We also have suppliers for place cards, table plans etc, check our suppliers list for details.

To make a booking

A provisional booking will be held for two weeks before being released. To confirm a booking we will require a completed booking form, signed copy of the terms and conditions and a non-refundable, non-transferable deposit of £200. These are required within two weeks of making the provisional booking before we release the date without further notice.

Terms and Conditions

Deposits

After provisionally reserving your event at Sand Martins Golf Club, a completed booking, signed terms and conditions, together with a non-refundable, non-transferrable, booking fee is required within 14 days to secure the booking. The booking form should contain details of the expected numbers of guests.

Payment Dates

- A further 50% deposit is required 4 weeks prior to the event, with the final payment of the estimated charge 14 working days prior to the event.
- The balance of charges is payable upon presentation of an invoice and full payment of any incidentals is required within 7 days after the function (if a credit is applicable, we will forward the payment within 14 days of the event). Sand Martins Golf Club reserves the right to charge interest at the rate of 2.5% per week or part thereof compounded.
- Written confirmation of the address where the final account is to be sent is required 7 days prior to the event, otherwise credit facilities will not be able to be given and payment will be required on the day.
- Deposits are non-refundable.
- Damage deposit - A £500 deposit maybe required 14 working days before the event. This will be returned after the event if no damage has been caused and any outstanding bills have been closed.

Cancellations

In the event of cancellation of a booking by the client, for whatever reason, Sand Martins Golf Club will make a cancellation charge for the total anticipated loss of revenue to the club on the following basis:

- 6 months prior to the event taking place, 10 % of total value booking
- 3 months prior to the event taking place, 50% of total value of booking
- 1 month prior to the event taking place, 100% of total value of booking
- In the event of the club re-letting the booked facilities the cancellation charge shall be reduced by the amount of the revenue received by the club from such re-letting.
- Notice of cancellation must be given in writing. In the event that you need to cancel your event due to you or your guests contracting

Our Cancellation Rights

Sand Martins Golf Club reserves the right to cancel any booking forthwith and without any liability on its part in the event of any damage or destruction of the club by fire or any other cause, any shortage of labour or food supplies, lock-outs or industrial action, or any cause beyond control of the club that will prevent it from performing its obligations in connection with any booking.

Final Payment

- Final details i.e., menu, wines, schedule etc, must be received by Sand Martins Golf Club at least a month prior to the function.
- The final number of guests should be confirmed 14 working days prior to the event. The Club may allow you to increase the final numbers attending within 7 days prior to your event at their discretion, but reductions from final numbers are not permitted. This includes anybody forced to self-isolate or due to illness.
- Sand Martins Golf Club reserves the right to vary the menu and wines specified in confirmation letters in the event of unavailability of any items.
- All prices include VAT and are subject to change without prior notification.

House Rules

- A. No food or beverage may be brought from outside into the premises or consumed on the premises unless provided by us. Food must not be taken off the premises following your event and please note under Health & Safety regulations food cannot be displayed for more than two hours and will be removed following this period. A minimum food order is required for all events.
- B. The club requires knowledge of any proposed third-party contractors for entertainment or services for the function. A PLI (Personal Liability Insurance)
- C. certificate and PAT certificate for all electrical elements of the entertainment is required before the date of the event. You are advised that all music must be kept to a reasonable sound level and the Club management reserves the right to determine the level of noise and clients and their suppliers are obliged to adjust this level.
- D. If you or any of the guests cause any nuisance or offence to our visitors, members or employees, we reserve the right to request those individuals leave the premises. All children must be supervised by an adult.
- E. The client will be responsible for any loss or damages sustained by the club in respect of the premises, furnishings, utensils or equipment, whether the same is caused wilfully or by negligence or default, and shall be liable for the cost or replacement, cleaning or repair plus compensation for the loss of business caused thereby.
- F. Sand Martins Golf Club does not accept responsibility for any damage to or loss from vehicles using our car park
- G. You may not install any equipment, erect any display, make any alterations or affix anything to our premises without prior consent from the management team.
- H. No sale, auction or business shall be transacted at Sand Martins Golf Club without prior written consent of the club.
- I. If in the opinion of the club, the client, guest or representatives should act in a manner considered to be prejudicial to the good name of Sand Martins Golf Club, the Club shall be at liberty to terminate the contract or event forthwith without being liable for any refund or any compensation to the client.
- J. The customer agrees to be bound by all reasonable instructions of duly authorized representatives of Sand Martins Golf Club in respect of the conduct of the event and shall further ensure that those attending shall similarly comply.
- K. Balloons, decorations, flowers and centre pieces are provided by the customer, access to the function room can be obtained by prior arrangement. All balloons must be supplied on the day of the event and removed on the night. Party poppers and confetti are not permitted on the premises.
- L. For lunch bookings parties must vacate the room by 17.00. Evening events start at 19.00, unless otherwise agreed in advance by the management. Earlier access to organisers is subject to availability.
- M. Any written information made available to the client by Sand Martins Golf Club shall be deemed to be incorporated herein and in the event of a dispute these Terms and Conditions shall prevail.
- N. No modifications to these Terms and Conditions shall be binding upon Sand Martins Golf Club unless the same is in writing and duly signed by a properly authorized Manager at Sand Martins Golf Club.
- O. The laws of England shall govern this contract and any dispute referred to the English Courts.
- P. I have read and accepted the terms and conditions

Event Booking

Event Booking Form

Name:.....

Address:.....
.....
.....

Telephone Number:

Email:.....

Date of Event:.....

Approximate no. of Guests: :.....

Event Title:.....
.....

This booking form, together with the terms and conditions shall form the basis of your contract with Sand Martins Golf Club.

I understand the £200 deposit payment, enclosed with this booking form, is a non-refundable, non-transferable, payment.

I confirm I have read and understood the terms and conditions of booking an event at Sand Martins Golf Club.

Signature:

Date:.....



*Sand Martins Golf Club
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SAND MARTINS

G O L F C L U B



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