

conditions of booking

with ufford park golf club

The date you have provisionally booked can be held for 14 days before receipt of deposit. The balance will be required on the day unless prior arrangement is made.

- All bookings will only be confirmed upon receipt of a non-refundable deposit (amount dependent on numbers)
- Buggy hire bookings must be confirmed with a non-refundable deposit of £10 per buggy
- It is the responsibility of the organiser to inform all players of the conditions of play at Ufford Park
- Final numbers must be confirmed at least 2 days prior to the event

dress code

whilst on our golf course

Visitors are most welcome but whilst on the golf course, are required to adhere to the following dress code.

- Shirts must have a collar and sleeves and may not be removed.
- No denim, tracksuit trousers or football shirts are to be worn.
- Tailored shorts are permitted and may be worn with either knee length, ankle or sports socks.
- Only recognised golf shoes are permitted. Trainers and similar types of footwear are not allowed.

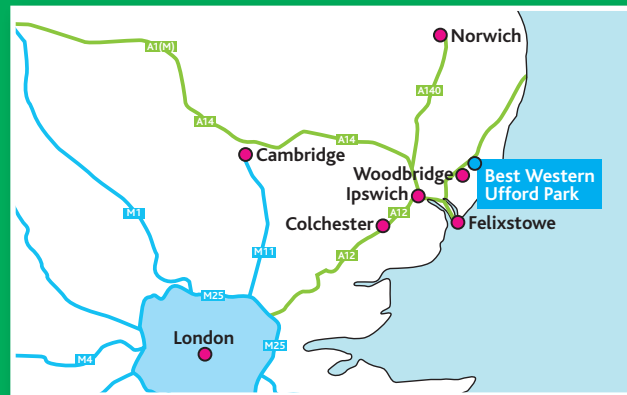
why choose us?

for your corporate golf day or society group

Ufford Park's golf course and 2 storey floodlit driving range make it the perfect location for the Society visitor. Set in 120 acres of historic parkland, the hotel and leisure complex offers an unparalleled range of facilities from the challenge of its 18 hole top winter golf course to the quality of food and service making it the ideal venue for your golf day.

our location

suffolk



Yarmouth Road, Melton,
Woodbridge, Suffolk IP12 1QW

We also have free car parking for over 250 cars.



Follow us on Twitter & Facebook



ufford park golf club

golf society packages 2012/13



For more information or to book,
please call Golf Reception on
01394 382836, email us on
golf@uffordpark.co.uk
or visit **www.uffordpark.co.uk**

golf packages

2012/13

GLENEAGLES

Coffee & Bacon Bap on Arrival
18 Holes of Golf
2 Course Lunch/Dinner

£36.00 (Monday - Thursday)

WENTWORTH

Coffee & Bacon Bap on Arrival
18 or 27 Holes of Golf
1 Course Lunch & 2 Course Dinner

£41.00 (Monday - Thursday)

AUGUSTA

Coffee & Bacon Baps on Arrival
18 or 36 Holes of Golf
1 Course Lunch & 3 Course Dinner

£46.00 (Monday - Thursday)

Prices are per person - minimum 12

The above packages and menus can be tailored to suit your requirements

£5 Supplements for Friday - Sunday and Bank Holidays

what's included

as standard

- Private Room for Dining & Prize giving.
(Subject to min. numbers & availability)
- Private Bar facility can be arranged (Subject to availability).
- Golf Co-ordinators can be on hand to ensure the smooth running of your day.
- On Course Bar available, details upon request.
- Nearest The Pin & Longest Drive markers available by prior arrangement.

optional extras

buggies, trolleys etc.

BUGGY HIRE

18 holes £20.00
All Day £30.00

TROLLEY HIRE

Electric from £10.00
Pull Trolley from £3.50

WELCOME PACK

Includes ball marker, pitch fork, tees, pencil & yardage chart
£7.00

DRIVING RANGE

(2 tier floodlit driving range with some heated bays
Basket of balls -
from £ 2.00

SCORING & RESULTS

£50.00

USE OF HEALTH CLUB

£6.50

USE OF THERMAL SPA

(1½ hours) £12.50

We can also run a GOLF CLINIC - 60 minutes of professional golf techniques & demonstrations and or beat the pro competition. Please ask for details

menu options

for your day

LUNCH

Sliced Ham, 2 Fried eggs & Chips
Cottage Pie with Seasonal Vegetables
Cheese or Ham Ploughman's
Sausage, Chips & Beans
Sausage & Onion Yorkie Filler with Seasonal Vegetables
Chicken Curry with Rice & Poppadums

DINNER

Soup of the Day
Feta, Olive & Sunblushed Tomato Salad
Pork, Apple & Calvados Pate, with Melba Toast
Fan of Melon with Forest Fruits & Sorbet

Steak & Ale Pie served with Seasonal Vegetables
Roast Pork, Apple Sauce & Chef's Pan Gravy
Medallions of Pork served with Apricot & Stilton Sauce
Chicken Supreme with Coarse Grain Mustard Sauce
Escalope of Salmon with a Pesto Crumb Crust
Battered Cod served with Chips & Peas
Four Cheese Ravioli with a Spicy Tomato Sauce

Homemade Warm Chocolate Brownie
Sticky Toffee Pudding with Toffee Sauce
Jam Roly Poly served with Custard
Chocolate & Orange Cheesecake
Treacle Tart served with Custard
Apple Pie or Crumble served with Custard
Cheese Selection with Celery, Grapes & Biscuits

Upgrade you Main Course to Premier for only £5.00pp

Roast Beef, Yorkshire Pudding & Chef's Pan Gravy
Roast Lamb served with Redcurrant Jelly & Mint Sauce
Monkfish Tail wrapped in Parma Ham with a Balsamic Jus
Grilled Tuna Loin Steak with a light Citrus sauce

All the above served with Coffee & Mints.