



Chelmsford Golf Club Society Booking Form 2025

PLEASE TICK YOUR OPTION AND PROVIDE MENU CHOICES FOR YOUR GROUP

The Barford £95

Breakfast roll, tea & coffee

18 Holes with complimentary CGC Goodie Bag

2 Course Meal

(_____ & _____)

The De Zoete £105

Full English Breakfast

18 Holes with complimentary CGC Goodie Bag

3 Course Meal

(_____ , _____ & _____)

(All packages to include a starter on the first tee and longest drive & nearest hole markers)

NAME OF SOCIETY-

DATE REQUIRED-

PREFERRED TEE TIME-

ORGANISER NAME-

EMAIL ADDRESS-

TEL. NUMBER-

NUMBER OF PLAYERS-

NOTES/COMMENTS-



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Package Price Per Person £

X Number of Golfers

Total Amount Payable £ _____

DEPOSIT AMOUNT PAYABLE (20%) £

Confirmation-

Enclosed is a deposit of Cheque Payable to Chelmsford Golf Club Ltd

BACS Transfers Sort- 20-19-95 Acc. - 80274054 (Ref. Society name & deposit)

Society Terms & Conditions

- Available 31st March 2025 to 24th October 2025.
- Players are to follow the rules and policies of Chelmsford GC at all times.
- The booking form must be completed and returned along with your deposit confirmation.
- A non refundable deposit of 20% is required on booking, the remainder to be paid on the day of your visit.
- We reserve the right to charge for cancellations and/or changes to your booking within 7 days of your event.
- By signing below you agree to the above T&C's.
- Once completed, please return to neilb@chelmsfordgc.co.uk

SIGNATURE-

DATE-

Please ask about our range of additional services we can offer;

- Buggies @ £30 per round.
- An additional 9 or 18 holes golf.
- Pre or post round drinks packages in our refurbished clubhouse or outside our picturesque cabin.
- Our head professional is always happy to organise prizes for your winners.
- Should you wish to travel together then we can organise a coach pick you up and drop off you off.
- Take the stress out of the day as we organise your tournament management and scoring.



Society Menu

All choices to be made from the menu below and confirmed 7 days in advance of your booked date, should anyone in your party have any specific dietary requirements, allergens or intolerances then please notify the team with as much notice as possible.

Lunch/Dinner Menu

Starters

Carrot and Coriander Soup with Fresh Warm Bread Roll
Smoked Salmon Pate, Melba Toast, Marinated Cucumber and Radish Salad
Tomato, Mozzarella and Pesto Salad with Rocket and Purple Basil
Satay Chicken Thighs with sweet Chilli Dressing

Mains

Roast Sirloin of Beef, Homemade Yorkshire Pudding, Seasonal Vegetables,
Crispy Roast Potatoes and Gravy
Chicken Wrapped in Parma Ham with a Creamy Leek Sauce, Herb Roasted
New Potatoes and Fine Green Beans
Seared Salmon Fillet on a bed of Wilted Greens, Saffron Potatoes with a
Lemon and Dill Butter Sauce
Mushroom Stroganoff with Steamed Basmati Rice, topped
with Sour Cream and Chive

Desserts

Apple & Rhubarb Crumble and Vanilla Custard
Chocolate Mousse with Orange Shortbread Biscuits
Lemon Cheesecake and Summer Berry Compote
Banoffee Tart with Salted Caramel Ice Cream

Buffet and Barbecue options are available, please ask for a price.