

Blackwood Golf Club Standard Operating Procedure

Food provision and consumption on club premises

Information

The club either via its bar manager or a preferred caterer will provide hot and cold food and bar snacks to all members and guests at the advertised food times. This includes all team matches, games, events and functions at the club.

Purpose

The purpose of this document is to simplify and clarify the procedures to be carried out in relation to catering at the clubhouse and the consumption of food on the premises when not provided by the club.

Process

1. The club either via its bar manager or a preferred caterer will provide hot and cold food and bar snacks to all members and guests at the advertised food times. This includes all venues at the club including outside spaces.
2. Other caterers can only be used following agreement with the committee following the Clubs preferred caterer turning down the opportunity.
3. Outside of advertised provision or when catering is not available members can consume food stuffs purchased externally on club premises. The club will not routinely provide crockery or cutlery for this purpose.
4. Any leftover foodstuffs or packaging are the responsibility of the club members concerned to dispose of and any club crockery or cutlery used the responsibility of the members concerned to clean.
5. This arrangement is subject to withdrawal by the committee at any time.

Communication

- A copy of this document should be sent out via club email to all members.
- A copy to be displayed on the club noticeboard.
- All committee members and society captains to receive a copy.
- A copy to be placed on club website.
- Staff members on the course and clubhouse to receive a copy.