

**2018 EGC Presentation Tournament & Dinner**

Dear Golf Club members,

It is my pleasure to invite you to participate in the Presentation Tournament and to attend the Presentation Dinner that will take place on **Saturday 20th January 2018**.

The Presentation Tournament format is played "against Par" with handicap adjustment.

Basically it can be seen as a modified stableford competition.

On a hole, a player gets a zero if he scores 2 stableford points

 a + ( i.e. +1) if more than 2.

 a -  ( i.e. -1) if less than 2.

The winner is the one with the most positive score at the end.

**The shot-gun start is at 12:00**. Please use Proware in case you want to enter the Tournament or join us for the dinner, or both.

Entries for the Tournament and/or Dinner will close on Monday the 15th January at 12:00.

It is however recommended to enter for the dinner as early as possible.

**Presentation Dinner**

The Dinner and price giving will take place at restaurant of the **Golf Club Rozenstein in Wassenaar, starting at 18:30 with a welcome aperitif. Dinner will start around 19:00.**

Please find attached the menu for the evening.  Please indicate your choices for the courses on the registration sheet below and return this sheet me by latest **15th January** to allow the organization to finalize the arrangements with the restaurant.

The Cost for the dinner is € 34.00 per person, which includes an aperitif.

Please see the full menu below.

Drinks at the table will be at your own costs.

I hope that many active and non-active members can make a special effort to attend the Dinner and price giving, since this is the final opportunity to celebrate and acknowledge all winners and achievements from 2017.

Best regards

Klaus Ludwig

**EGC Presentation Dinner Menu Options**

**Voorgerechten / Starter**:

Taartje van Gepocheerde en Gerookte Zalm met Groene Kruiden Crème

*or*

Vegetarian:  Kleine Carpaccio van Biet en Geitenkaas

**Hoofdgerechten / Main Course Options**:

Gebakken Runderlende met Pepersaus

*or*

Gebakken Kabeljauw met Mosterdschuim

*or*

Vegetarian:  Risotto met Groene Asperges, Antiboise en Gepocheerd Ei

**Dessert:**

Huisgemaakte Tiramisu met een Bolletje Vanille Ijs

*or*

Cheese

Koffie incl.

**Presentation dinner registration**

|  |  |  |
| --- | --- | --- |
|  | Name  ………………. | Partner name  ……………… |
| **Starter** |  |  |
| Fish |  |  |
| Vegetarian |  |  |
|  |  |  |
| **Main** |  |  |
| Fish |  |  |
| Meat |  |  |
| Vegetarian |  |  |
| **Dessert** |  |  |
| Sweet |  |  |
| Cheese |  |  |

**Please fill in your name(s) and mark your meal choice with an “X”.** Send the completed form to:

klaus.ludwig@telfort.nl

**Please register as soon as possible, but no later than**

**15th January 2018**