



Luxembourg, 1 October 2017

GLÜHWEIN CUP & DINNER AT GOLF DE LUXEMBOURG, BELENHAFF
ON SATURDAY 21 OCTOBER 2017

The committee is pleased to invite you to the last ECGC tournament of the season 2017.

True to tradition the last tournament of the season is The Glühwein Cup, which will be held at Golf de Luxembourg, Belenhaff and followed by a three-course dinner. (see below .. and please indicate whether you choose Menu 1 or Menu 2)

The formula to be played will be decided when the number of participants and the weather conditions are known!

Glühwein and cake will await you at the halfway house.

First flight will tee off at 13.00 (we have pre-booked 10 tee-times = max 40 participants).

Prize giving will be at the beginning of the dinner.

Dinner will commence at +/- 19:15.

And the costs :

Not member of Golf de Luxembourg, Belenhaff:

Greenfee	:	Adult / junior:	65/30€
Dinner			44 €

Member of Golf de Luxembourg, Belenhaff:

Greenfee	:		00€
Dinner			44 €

Only participating in the dinner			44€
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Please keep in mind that “Les Restaurants du Golf de Luxembourg – L’Art Culinaire” will charge the EC-Golf Club for the numbers booked and not for numbers present. Our treasure can therefore not refund cancelation within 7 calendar days before the event.

To be transferred to the account of the EC-Golf Club:

IBAN LU07 0025 1597 4376 8500 - reference “Glühwein Cup 2017”.

We are looking forward to see all the members to our last tournament of the season 2017 and looking forward to see both members and spouses/friends at the dinner.

FAIR PLAY AND PLAY FOR FUN

The ECGC-Committee

PARTICIPATING !

PLEASE MAIL THE FOLLOWING INFORMATION TO

(gnielsen@pt.lu)

Name		Belenhaff member Y/N		Handicap		Menu 1 or 2	
Name		Belenhaff member Y/N		Handicap		Menu 1 or 2	
Name		Belenhaff member Y/N		Handicap		Menu 1 or 2	
Name		DINNER ONLY	XXX	XXX	XX	Menu 1 or 2	

Menu 1:

La "Feierstengszalot"

Filet de Dorade Royale poêlée
sur un risotto de tomates confites

Poêlée de quetsches et sa boule de glace vanille

Menu 2:

Tarte fine de tomates confites façon pissaladière au Rouget saisi à l'huile d'olive,
petite salade au vinaigre de Xérès

Civet de biche, sauce grand-mère

Spätzle

Choux rouges et pomme aux airelles

Apfelstrudel et sa boule glace vanille

Deadline for entries and payments is Friday 13 October at 17h00