



Membership

The Williamwood Golf Club

2024



Membership Categories and Subscription Rates

Membership Category	Annual Subscription	Entry Fee
Ordinary Membership	£1230	£1230 Payable over 3 years from outset
Youth Membership Aged 18 to 23	£315	NIL
Youth Membership aged 24 to 29	24— £458 25— £572 26— £687 27 —£859 28 —£973 29 —£1088	1 x Annual Ordinary Subscription to be paid before reaching the age of 30 or transfer to Ordinary Membership at 30 with entry fee paid over first 3 years.
Junior Membership Reduced to £75 for second child	£114	NIL
Pre Junior	£53	NIL
Social	£46	N/A

Further information is available from our Club Office on **0141 637 1783** or email at secretary@williamwoodgc.co.uk



Visit our Website www.williamwoodgc.co.uk

A warm welcome to Williamwood Golf Club. We are located in Netherlee only 15 minutes from the centre of Glasgow, and easily accessible from the motorway network. First established in 1906, the James Braid designed course is both fun and challenging to play and provides a good test for golfers of all abilities.

When you play The Williamwood Golf Course you will appreciate changes which increase the length of the course to over 6,000 yards. We now have two par five holes included in our standard scratch score of 70.

In recent years the Club has undertaken improvements in the clubhouse including new Gents and Ladies locker rooms and refurbished lounge areas.

Williamwood enjoys a very varied, hectic and successful social scene for all ages and we also host a large number of family functions for our members.

Events include Burns' Suppers, Gourmet Evenings, Games Nights, Tribute Evenings, Quizzes and a full Christmas program including a Hogmanay Party and Children's Party. Members can also enjoy a very friendly bar area with food from our own caterers. It is recommended to pre book for Dinner on a Saturday evening (see our sample menu).

In the clubhouse we have rooms available for members private functions and we host a large number of parties and family celebrations throughout the year. We have a large HD TV screen showing major sporting events.



As the Professional here at Williamwood, myself and my assistant Euan are here to offer the members and their guests the best service we can.

We want to help everyone enjoy the best experience possible during your visits to the club.

Whether it's to assist you in purchasing the best equipment for your game, to help improve your game through custom fitting and coaching or whether it's to provide you with information or advice on any aspect of the game or on the Golf Club, we are always happy to help.

Please feel free to drop in anytime and we will do our best to help you out.

I Look forward to meeting you soon.

Regards

Jim McKinnon

PGA Professional

Performance Studio

In 2019 we built an indoor performance studio to provide an indoor facility for lessons and enjoyment of golf especially on wetter days.

This has proved popular with members with a G2 Launch Monitor to improve their golfing ability at all levels.

Reservations can be made via the bar.



Additional benefits of your membership at Williamwood

- **Reciprocal arrangement with Prestwick St Cuthbert offering 2 fourballs midweek only £10pp – contact Prestwick directly to check availability on [01292 477101](tel:01292477101)**
- **Reciprocal arrangement with Aboyne Golf Club £25 per person midweek – contact Aboyne directly to check availability on [013398 86328](tel:01339886328)**
- **Reciprocal arrangement with Nairn Dunbar £25 Monday – Friday (Weekends if Available) call [01667 452741](tel:01667452741)**
- **Reciprocal agreement with Largs Golf Club £15 per person Monday to Friday – contact Largs pro shop directly to check availability [01475 673594](tel:01475673594)**

We are always looking to add to these benefits and if members have any suggestions please do not hesitate to contact our office on 0141 637 1783.



SAMPLE MENU

One Course £15.95

Two Courses £20.95

Sweets £3.00

STARTERS

Soup of The Day Served with Crusty Roll and Butter

Haggis Fritter with Peppercorn Sauce & Salad Garnish

Prawn and Melon Cocktail

MAIN COURSES

8oz Ribeye with Chunky Chips, Peas and Garlic Butter (£4 supplement)

Crispy Skin Grilled Seabass on Potato Gratin with Smokey Chorizo & Cherry Tomato Sauce

Chicken Supreme & Wild Mushroom Stroganoff with Rice

(Vegetarian Option available)

SWEETS

Chocolate Orange Tart with Cream

Baked Vanilla Cheesecake with Berry Compote

Captain

Charlie Dunlop

Secretary

Diane Dryden

Professional

Jim McKinnon

Course Manager

Gerry Bruen

Catering and Bar Manager

Karen McCammon