



## **Catering at Muckhart Golf Club**

Situated in the heart of Scotland, Muckhart Golf Club has been regarded as a leading golf club in the region since it was established in 1908. Due to personal circumstances, our Caterer is leaving us and we are seeking suitable candidates to continue the extensive and successful catering operation that our incumbent has established since 2018. As well as providing food to members and visitors, we also have the capacity to host large functions for any occasion.

Potential partners should bring experience and knowledge to this critical function as well as the passion to be involved in an exciting golf Club. There are many opportunities to further develop the catering operation in order to fulfil its potential through high quality food and service. This is an ideal chance for someone looking to own and / or grow their own business.

### **Facility**

The Muckhart Golf Club Restaurant & Bar has a seating capacity of approximately 120 guests including a dedicated function suite that can seat up to 60 guests. With over 500 active members and three 9-hole courses, there is a high volume of regular traffic in the Restaurant & Bar all year round.

### **Menu**

Our goal is to provide wholesome fayre or what is traditionally referred to as 'pub grub'. Feedback from members and visitors has indicated a preference for basic menu items.

### **Visitors**

Muckhart Golf Club is a popular destination for visiting parties and individuals. Visiting groups are hosted with package rates and will typically opt for at least two catering options, ranging from sandwiches for lunch to a full 3-course meal post-golf. This side of our business has grown significantly in recent years as the club has re-established itself after a period of uncertainty.

### **Function Suite**

The function suite is one of very few licensed facilities in the area and the potential for private bookings is enormous.

### **Hours of Operation**

There is a degree of flexibility in this area with seasonal business requirements taken into consideration. A typical requirement in the season would be for hot food between 11.00am and 8.00pm while in the off-season, a simpler lunchtime service is sufficient.