

**THE OPEN**  
CHAMPIONSHIP



*Discover*  
*The Open*

TURNBERRY 2009  
16th - 19th July



## Once in a Lifetime Hospitality Announced for The Open

3 June 2009

This week The Open Official Hospitality has announced a new once in a lifetime and completely exclusive opportunity for corporate customers to get the very best seats on the course at the 138<sup>th</sup> Open Championship, taking place 16 – 19 July 2009 at Turnberry.

The course, home to some of the most dramatic scenes in the tournament's history is set to welcome the arrival of thousands of fans from across the globe, and with Woods looking to halt Harrington's pursuit of an unprecedented three wins in a row, The Open Official Hospitality team are ensuring the competition is equally remembered, in this Homecoming year, as a celebration of Scottish food, hospitality and produce.

The new package includes full day hospitality served in the Tappie Toorie restaurant, located in the clubhouse at Turnberry, which overlooks the drama and excitement of the 18<sup>th</sup> Hole of the course. Nowhere else on the course is better situated to witness both the drama of the tournament, and the behind-the-scenes tension with the international stars of one of golf's premier tournaments.

Exclusive access has never before been open to the corporate world and is only available on the 18<sup>th</sup> and 19<sup>th</sup> July at Turnberry. The offer includes the Official Open Championship admission badge, car parking, champagne reception, full day catering, complimentary all day bar, souvenir programmes and Order of Play details.

Dining throughout the day will be of the highest calibre with the very best, locally sourced fare, used to complete a menu celebrating traditional Scottish food, with a contemporary twist. Scottish ingredients including potted game, hams and beef will be freshly prepared on site and available throughout the day with breakfast, lunch and afternoon tea all provided as part of the exclusive package.

[www.opengolfofficialhospitality.com](http://www.opengolfofficialhospitality.com)



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- Booking exclusive for a minimum of 50 places and available within the Tappie Toorie restaurant
- Price now is **£450 per person plus VAT**
- Package includes:
  - Official Open Championship admission badge
  - Souvenir programme and Order of Play
  - Car park pass (1 per 2 guests)
  - Closed circuit television within the suite
  - Golfers hot breakfast
  - Lunch, superior four-course menu or buffet
  - Superior fine wines served with lunch
  - Afternoon tea, sandwiches, cakes and strawberries
  - Champagne & canapé reception
  - Floral table decorations





## Open 2009 Tappie Toorie Buffet Lunch

### BREAKFAST

Tea/coffee/orange juice with bacon rolls and a selection of pastries

### LUNCH

#### Appetisers

Ceviche of Scallops and Smoked Salmon with citrus salad  
Caesar Salad with a choice of smoked chicken or grilled vegetables  
Tartar of three tomatoes with fine bean, crème fraiche & dill salad  
Red Onion Caramelised Goats Cheese with Fried Courgette  
Venison Carpaccio with Truffle Salad  
Torchon of Duck Liver with griottine cherries  
Pickled Maki Rolls and Spicy Peanut-Miso Sauce

#### Cold Buffet

Scottish seafood selection comprising of  
Trio of Scottish salmons whisky cured, beetroot marinated  
& smoked salmon mousse  
Assorted roll mops, shrimps, cockles mussels and smoked halibut  
Cured and roast meats comprising of Parma ham with figs, Bresaola with rocket and parmesan, rare  
Scotch beef, carved turkey & a selection of highland potted game  
Salad Selection  
Tomato with Bocconcini mozzarella, Rice with roasted courgettes &  
Pimentos, Madras spiced pasta, Apple coleslaw, Potato with Arran mustard vinaigrette & assorted  
seasonal leaves.

#### Hot Buffet

Caponata Charlotte with gorgonzola baked figs  
Cannelloni of sweet potato, spinach and wild mushroom  
Filo baked fillet of Scottish salmon with an orange & lemongrass sauce  
Heather honey baked Turnberry ham with apple braised red cabbage & garlic mash  
Prime Scotch beef bourguignonne, with red wine, chanterelle mushrooms, Alsace bacon & baby  
onions

#### Desserts

Lemon Posset  
Tiramisu  
Chocolate Custard Cake with exotic fruit jelly  
Passion Fruit Flan with filled doughnuts  
Bread & Butter pudding with crème anglaise  
Scottish artisan cheese with home baked breads & oatmeal bannocks

#### Coffee and Fine Sweets

### AFTERNOON TEA

Sandwiches, cakes and strawberries

