Golf Managers Report 12th November 2025

Directors Update

We are all aware that the public consultation on the draft local plan for Bromsgrove has now been concluded. Decisions are yet to be made and will likely continue into 2026. Further site visits by surveyors may still be required to fulfil the needs of the local planning authority. As always, Bromsgrove Golf Centre will ensure its members are kept up to date once there is greater clarity on the situation.

Presentation Evening

Tickets are still on sale, and we seem to have sold slightly more than last year with the current figure standing at 86. With a few days to go and a reminder sent out at the end of last week, we usually see some movement on this number. (Not always an increase)

Staff update.

Mark Cunningham has now left our employment for pastures new, following an enjoyable team breakfast and coffee, to celebrate his new job.
Thank you to both Captains for attending and giving Mark a memorable send off.

Adam Baldwin our new Head Greenkeeper and Phil Richardson his Deputy have both now fully embraced their respective roles and are already demonstrating positive progress within the team. Their proactive approach and enthusiasm are proving instrumental in driving improvements across the board.
Both are particularly focused on developing and motivating our relatively new team of Greenkeepers, fostering a culture of excellence and high standards in all aspects of their work.

Following Sarah's well-deserved promotion to Assistant General Manager, we have taken the opportunity to enhance the Bar Management team structure. Michelle and Stacey have both been elevated to Senior Bar Manager positions, while Grace, Chloe and Dave have been appointed as Bar Managers. This revised structure ensures that a senior member of the bar staff will always be present on duty, providing consistent leadership and support throughout all shifts, even though they will not all be scheduled on shift simultaneously.

Carlsberg.

We are pleased to report that several new contracts have been agreed with our beer supplier, Carlsberg. As we are a good account for them, we do get offered preferential items to ensure quality products are served in our Clubhouse bar.

- CQDS – Carlsberg quality dispense system, will be fitted to all product lines in the cellar. These units help keep all beer lines clear of build-up of yeasts etc for a much longer period.
  As a substantial investment by Carlsberg into our dispense system we have taken the opportunity to reline the cellar walls with an improved lining board to assist with the management of the many barrels in our cellar

- Guinness MicroDraught – As an approved outlet, we have secured the fitting of a Draft dispense system, to serve 558ml canned 0/0 alcohol free Guinness.

These exciting, updated items will hopefully be installed soon.

Course Maintenance.

Please accept Adam's apologies for not being here in person this meeting.
As some of you may be aware he got married last Saturday and he is off on honeymoon early Thursday morning.
I'm sure that we can arrange a meet up with Adam soon.

To begin, we would like to share a comprehensive update on all that has happened on the golf course during the past two months since Adam assumed the position of Head Greenkeeper. These weeks have seen significant progress and improvements, reflecting Adam's dedication to enhancing both the playing surfaces and overall course conditions.

Autumn Course maintenance was carried out over the first few weeks of September. All the greens were hollow cored , scarified, overseeded and top dressed.
Carrying out this work is essential for maintaining healthy surfaces. We also scarified, overseed and dressed all of the tees, approaches and the worst of the fairways. All these areas were then fertilised to aid recovery.
We now own a Procore 648s which aerates the playing surfaces, and this has been out several times already. By doing this we are keeping the profile nice and open to allow air into the plant and root systems and also helping water to percolate through the surface more efficiently.
This work will be carried out at least once a month moving forward.
Tree work has been carried out around the back of the 16th green and to the right of the 13th green. This work has been implemented to improve the micro-climate around these greens [improve light and airflow] as these two greens are very susceptible to disease activity.
Disease on the greens has become a significant problem this Autumn as weather conditions are so conducive.
Five more winter Tee mats have been installed on holes 1,6,9,12,14.
These new mats, including the others previously installed are now in play at the Yellow tee positions.
Leaf collection is now in full swing, and this will continue over the coming weeks.
With the recent wet weather, we have now roped off most of the greens and other areas which are prone to holding water. By doing this we are protecting the course which is essential going into the winter and will put us in a good place going into the new season.
We have recently had a demo of a John Deere Greens Machine and have a planned demo of a Jacobson Eclipse.

Upcoming plans for the course are
- To continue with leaf collection.
-The Procore will be on the playing surfaces for their monthly aeration.
- Aeration work to the tee's
- Pathway works if and when the weather allows
- installation of further new winter Tee mats on remaining holes

For those of you on social media Adam posts regularly with works carried out on the course. He can be found on Facebook, X and on Instagram and his posts are subsequently shared to the BGC Facebook page.

Health and Safety inspection.

Our annual H&S inspection was carried out on 22nd October 2025, by our legislation consultants, who assist us on these matters.
Apart from a handful of items we passed with flying colours.

Staff training.

During this quieter time of year before the madness of Christmas kicks in, we like to carry out important staff training:

- Emergency First Aid at work – Refresher, one day course for half of our 20 qty, First Aiders on site.
- Food Safety, Level 2 award – One day course for all our Chefs, Porters and Senior Bar staff handling food.
- Machinery Training – Three-day course, certificated. All Green keepers and Mechanic

Access onto Island upon competition of roadworks.

Further to asking Colas what consideration will be given for our customers to access the island once the new traffic lighting signals are installed, they have provided the following response.

Traffic signal timings: The traffic signals around the Oakalls island will be timed as such that there will be enough of a gap for traffic to exit the golf course.
If a pedestrian operates the signals at the crossing on the A38 southbound (the arm at the right of the golf course exit) the gap will be further increased. The signals will operate on an advanced method of control called MOVA that counts the traffic and gives exactly enough green to clear the cars counted every cycle. They will therefore be highly adaptive to varying traffic flows.
As mentioned above the heavy movements will be co-ordinated to prevent the roundabout from blocking.

Golf Range Floodlights.

Flickering on a couple of floodlights led us to getting them all checked over with the results being that they are all starting to fail. Although installed almost 3 years ago, we have now managed to get the company to stand by their warranty and consequently have received 8 new floodlights at a value of approx. £9k.
Regretfully the work to change them will be at our cost but nevertheless it is a huge relief to get these replacements. The company puts it down to a failure of components within the fixings.

Breakdowns.

As well as the floodlights we have had frustrating mechanical problem with our Ventrac which now requires a replacement rear axle. This follows a recent problem with the front axle, together with the rear were going to cost us in the region of £7k. Thankfully complaints to the main dealer have resulted in this cost being waived other than an overall cost of £1k to just cover transport costs and sundries. They have also loaned us a machine for 2 weeks as a goodwill gesture.

One of our two essential tractors, which play a crucial role during this busy time of year, recently developed a significant fault. Initially believed to be a gearbox issue, further inspection has revealed that, while the problem was not as severe as first suspected, the clutch did need replacing. We have been advised to allocate up to £2,500 for these repairs. Thankfully, the service department acted swiftly, and the tractor has now been returned to us, fully operational and ready for use.
In addition, we are experiencing ongoing issues with two hand dryers in the toilets. We are actively pursuing a resolution and will continue to follow up until the matter is resolved.

New Menu Launch.

We're delighted to announce the launch of our new Winter Menu, which debuted on Monday, 27th October. This season sees the welcome return of some much-loved classics—Jacket Potatoes are sure to be a firm favourite as the colder weather sets in. We've also introduced exciting new twists to our burger selection, alongside an irresistible array of Dirty Cheesy Chips. Choose from tempting toppings such as hickory pulled pork, hearty Mexican 5-Bean Chilli, and our latest addition, a mouth-watering Philly Steak. There's something to tempt every palate this winter!