

Site Design

The golf clubhouse should be located to achieve three goals: control and support the activities on the course; support the activities of the golfers; and be an amenity for the community, especially by providing a good quality, convenient food service option.

Listed below are the ideal clubhouse design elements.

- The most critical determinant of the clubhouse location is that it be near the first tee.
- Design should allow the golf shop a view of the first tee.
- Golfers should have access to the golf carts, parking, entry drive, and drop-off.
- The clubhouse should be conveniently accessible to golfers at mid-round, between the ninth green and tenth tee and to golfers finishing their rounds, coming in from the 18th hole.
- There should be good views of the course from the dining area.
- The clubhouse should be accessible to as many community patrons as feasible.
- It should be visible from main circulation of the community.
- The golf facility should be considered as a key part of the community open space master plan; its facilities form a major open space and park.

Site Design and Organization

The design of the site and its organization are dependent on several requirements: relationship to the golf course, the sequence of access required by the patrons and services, the parking area required, and the area of site needed, including that for ancillary spaces (such as driving range and maintenance complex).

- The Clubhouse has two principal kinds of patrons: golfers and diners. The Clubhouse layout should accommodate the sequences of activities for various types of users.
- Allow 150-160 parking spaces for a medium size clubhouse and 190-200 spaces for a large clubhouse.
- The Clubhouse should be kept a minimum of 75 feet from the closest car parking and drop off places.
- 8,000 gross square feet would be a good size for the medium Clubhouse. These figures include the space needed for Clubhouse service area, for an entry drive and drop-off loop, for outdoor dining, and for the entry sequences and parking describe above.
- The driving range should be located as close to the clubhouse as possible.
- The golf cart storage should be as close as possible to the golf shop and starter so that carts can be delivered to patrons close to the control point and first tee. Our ideal location would be to place the golf cart storage facility on the lower level of the clubhouse although such an arrangement is usually more expensive
- Practice greens should be located near the Clubhouse or first tee.

Clubhouse sizing options

There are three kinds of dining programs which dictate the size of the Clubhouse.

- The **smaller clubhouses** generally are not capable of catering to a full tournament inside. (We will not explore this size option)
- The **medium size** clubhouses can cater a full tournament by using all of their interior function and dining spaces.
- The **largest ones** can cater a tournament in their function rooms while still allowing the dining room to remain available for open dining.

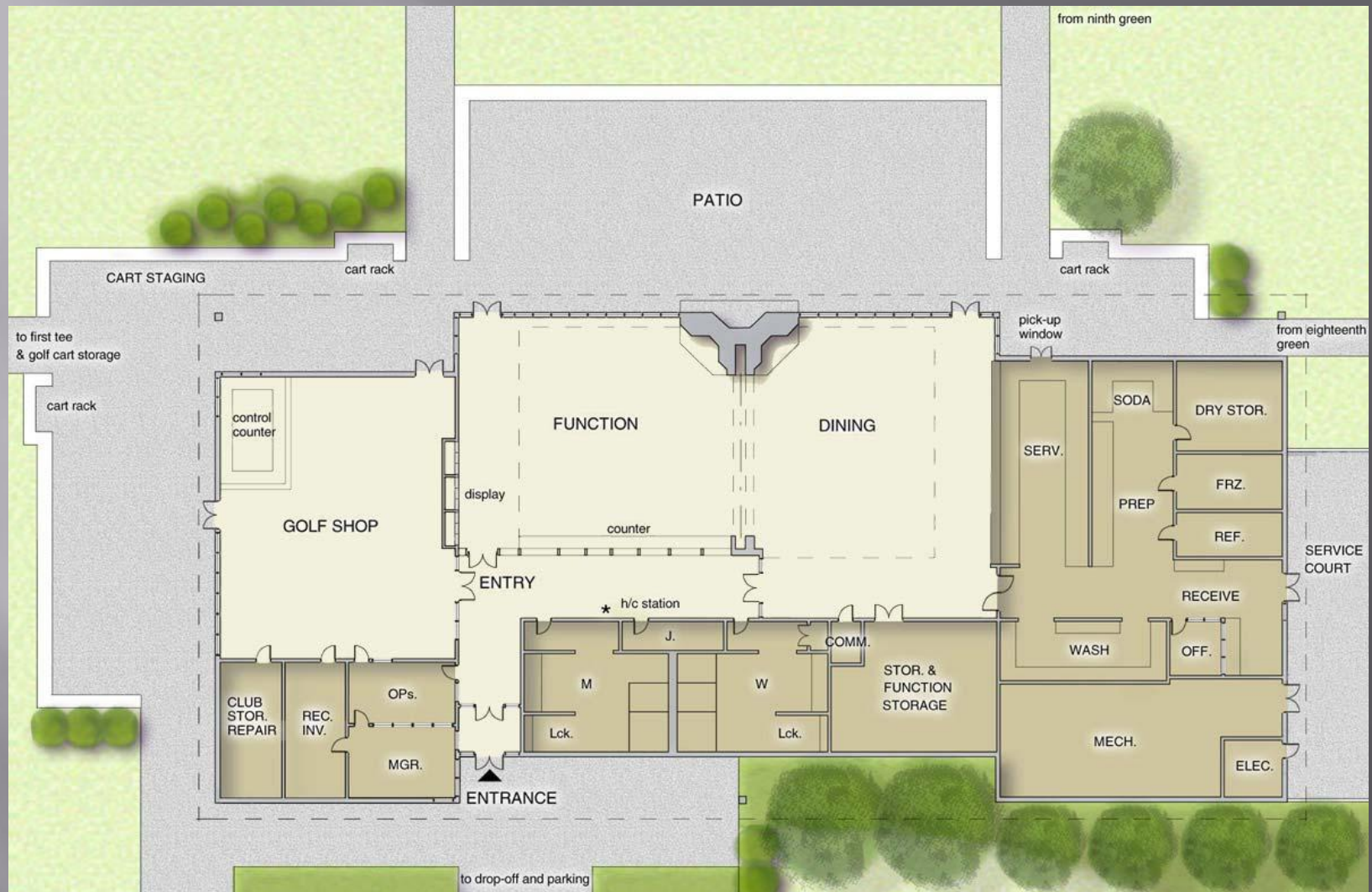
Medium Clubhouse (8,000 Square Feet)

- Dining spaces should be large enough to provide for a full tournament of 144 patrons if both the dining and function spaces were combined.
- Afford good visibility to the golf course and good access to the exterior dining terrace.
- Have good access and visibility to the food service counter.
- Minimize the presence of the food service counter, not permitting it to dominate the character of the dining space.
- Assure that both the entrance and rest rooms are readily accessible to the dining spaces.
- Provide access to the golf shop, giving good views of the merchandise as much as possible to all entering the facility.
- Provide storage space for added seating, buffet serving equipment, and seasonal decorations.

Space Allocation for a Medium Clubhouse

<i>Functions</i>		AREA IN SF	AREA IN SM
Golf Shop	Counter	160	15
	Sales	1,000	93
	Inventory, Receiving	130	12
	Repair	60	6
	Rental Club Storage	100	9
Administration	Operations	140	13
	Manager	110	10
Dining	Dining 1 (interior only)	782	73
	Dining 2 (Function)	1,050	98
	Function Storage	200	19
Food	Service	300	28
	Food Preparation/Soda	300	28
	Storage	150	14
	Refridgerator/Freezer	200	19
	Wash	180	17
	Supervisor	60	6
Support	Toilets, Lockers/Changing	600	56
	Custodial	80	7
	Storage	100	9
Subtotal of Programmed Area (Net)		5,702	532
Walls, Circulation, Roof Overhangs	% of Programmed Area: 35%	1,996	186
Subtotal of Building Area (Gross)		7,698	718
Mechanical, Electrical, Communications	% of Building Area*: 5.0%	302	32
Total Constructed Area (Gross)		8,000	750

* This is based on industry standards. Local conditions may require other sizes.



The example plan above is a more compact design, giving the golf shop a wall of potential display cases that are exposed to dining patrons.

Large Clubhouse (11,000 Square Feet)

- The large clubhouse should have function rooms sized to accommodate a tournament-sized function while still permitting food service for patrons not attending the function.
- Such a capacity should permit the clubhouse to maintain a reputation for being available regularly for open dining.

Space Allocation for a Large Clubhouse

<i>Functions</i>		AREA IN SF	AREA IN SM
Golf Shop	Counter	160	15
	Sales	1,200	112
	Inventory, Receiving	150	14
	Repair	60	6
	Rental Club Storage	150	14
Administration	Operations	270	25
	Manager	120	11
	Events	140	13
Dining	Dining 1 (interior only)	1,050	98
	Dining 2 (Function)	875	82
	Function 2	875	82
	Function Storage	220	21
Food	Service	350	33
	Food Preparation/Soda	350	33
	Storage	200	19
	Refridgerator/Freezer	320	30
	Wash	180	17
	Supervisor	80	7
Support	Toilets, Lockers/Changing	650	61
	Custodial	120	11
	Storage	120	11
Subtotal of Programmed Area (Net)		7,640	713
<i>Walls, Circulation, Roof Overhangs % of Programmed Area:</i> 35%		2,674	250
Subtotal of Building Area (Gross)		10,314	963
<i>Mechanical, Electrical Communications % of Building Area*:</i> 5.0%		686	67
Total Constructed Area (Gross)		11,000	1,030

*This is based on Industry Standards. Local conditions may require other sizes.



The large Clubhouse follows the layout where patrons enter the facility between the golf shop and dining area. In this organization, all of the patron circulation is on the golf course side of the facility, allowing for all of the service elements to be connected on the “back” side.

Dining Room Seating Space Requirements

Standard Dining

CAPACITIES		SMALL	MEDIUM	LARGE
Dining 1 (Ala Carte)	@ 17.5 SF/seat	30	45	60
Dining 2 (Function)	@ 17.5 SF/seat	50	60	50
Dining 3 (large facility only)	@ 17.5 SF/seat	—	—	50
Total Dining Capacity		80	105	160

Banquet Formation (Tournament dining)

CAPACITIES		SMALL	MEDIUM	LARGE
Dining 1 (Ala Carte)	@ 17.5 SF/seat	—	—	60
Dining 1 (Banquet)	@ 12 SF/seat	44	62	—
Dining 2 (Banquet)	@ 12 SF/seat	73	82	72
Dining 3 (Banquet)	@ 12 SF/seat	—	—	72
Total Banquet Capacity		117	144	144

Banquet Area

The second dining area could serve as a place to hold special functions. To do so it should be able to be enclosed, to afford sound isolation from the other spaces in the facility. Since much of the time it will also be serving as expansion to the dining area, it should be primarily designed to be part of the large open space at the center of the facility.

- Be open to and appear to be part of the other dining spaces.
- Afford views and access to the patio, which is likely to serve as part of the tournament activity.
- Allow good access to the entry and accessibility to the restrooms.
- Be able to be closed off, acoustically, from the other spaces, perhaps through a folding partition to the dining area.
- Provide access to suitable storage for the banquet tables and chairs, making allowance for their stacking and transport characteristics.

Outdoor Dining-Patio

The outdoor dining terrace should be used by diners and golfers on a regular basis and by tournaments on a scheduled basis.

- Locate to serve as an extension of the internal dining and function spaces.
- Provide convenient access for golfers coming from the ninth and/or last hole.
- Locate the patio near the food preparation areas to give convenient access for catering personnel.
- Provide access to suitable storage for the banquet tables and chairs, making allowance for their stacking and transport characteristics.
- Consider adding devices to extend its periods of use, including using canopies, radiant heat devices, fans, wind-breaks, and plantings .
- Provide a space under a roof overhang for the tournament schedule and score boards.
- Delineate two to four spaces for golfers to park their carts while using the clubhouse facilities, located near access points from the course to the clubhouse.
- Provide a stationary gas hook-up and covered and protected storage for a portable grill.

Dining Room Examples



Dining Room Examples



Cocktail Lounge/Bar Examples



Golf Shop

The golf shop will be primarily the place for golfers to begin their access to the course: check-in, pay green fees, and arrange for other services.

- Provide retail services to golfers and others including items to support golf activity, such as clothing and golfing equipment.
- A sales floor with control counter, a secure area for receiving, holding, and working on inventory and an area for storing and issuing rental clubs.
- The shop will be a modest retail operation for golf equipment, basically providing smaller materials such as balls, tees, and accessories. The golf shop should have clothing sales for golfers and other patrons.
- The desk shall provide good views of the start of the course and control entries to the premises.
- Provide a display area of at least 900 square feet.
- Provide views from the counter to supervise the golf cart staging area, start of the course, and the tenth tee.
- Dressing rooms should be located directly off of the sales area.

Golf Shop Examples



Locker Room Example



Food Service Area

