



Package 1 - \$65:

Golf, Lunch or Dinner –Cocktail Pies, Pasties, Sausage Rolls, Spring Rolls, Samosas, Home made Pizza Slices, Mini Quiches, Sour Cream, honey & mustard or sweet chilli chicken bites.
Tea & Coffee Buffet

Package 2 - \$70:

Golf, Gourmet Barbeque Lunch/Dinner
Steak, Sausages, Patties, Chops, Onions, Potatoes
Accompanied with a variety of salads and bread rolls and sauces

Package 3 - \$75:

Golf, Lunch or Dinner –Spring Rolls, Samosas, Mini
Cocktail Pies, Pasties, Sausage Rolls, Mini Quiches, Battered Prawns dipped in rice flour and crisply fried, Thai Cocktail Chicken Skewers, Home-made Pizza Slices, Steamed Pork & Water Chestnut Wontons, Lamb Kofta Skewers, Steamed Dim Sums
Tea & Coffee & After Dinner Mints Buffet

Package 4 - \$75:

Golf, Lunch or Dinner – Soup, Main Course (from the menu suggestions) and Cheese Board
Tea & Coffee & After Dinner Mints Buffet

Package 5 - \$80:

Golf, Lunch or Dinner – Soup, Choice of two Main Courses and Choice of two Desserts (from the menu suggestions)
Tea & Coffee & After Dinner Mints Buffet

Package 6 - \$85:

Golf, Lunch or Dinner – Choice of two Soups, Choice of two Main Courses and Choice of two Desserts (from the menu suggestions)
Tea & Coffee & After Dinner Mints Buffet



Rolls	\$7.50
Sandwiches	\$5.00
Pies & Pasties	\$4.00
Cheese & Greens	\$8.50
Morning/Afternoon Tea- Yeast Buns/Muffin, Tea & Coffee	\$7.50
Tea and Coffee	\$3.00

Corporate Golf Day Times

Day	Green Fee Rate	Times
Monday	\$45	from 8.00am
Tuesday	\$45	from 12.00pm
Wednesday	\$45	from 12.00pm
Friday	\$45	from 8:00am
Sunday	\$45	from 12.00pm



Corporate Menu

Soup

Minestrone

Traditional Italian Soup with fresh vegetables, beans, fresh Basil & pasta with a hint of tomato

Cream Of Pumpkin & Corriander

Butternut pumpkin enhanced with fresh coriander, potatoes and a dash of cream

Potato & Leek

Braised leeks with potato & chicken stock nice n thick with a little cream to finish

Zucchini & Bacon

One of the chef's favorites' - and it's delicious

Main Course

Chicken Breast

(Smothered with your choice of one of the following)

Smoked Bacon & braised Leek Cream Sauce / Mushroom & Bacon Glaze or our famous
Boozy chicken Sauce

Fresh Tasmanian Salmon or Northern Territory Barramundi

Fillets gently steam baked and presented with a delicious Fresh lime & Chive butter Sauce



Roasted Sirloin of Beef

The king of Beef, full of flavour and perfectly cooked. Finished with our Wild Rosemary & Rich Balsamic Glaze

Slowly Roasted Greek Style Leg of Lamb

Marinated in olive oil, fresh lemon and garlic with rosemary and gently roasted and served with our Balsamic Glaze

Fresh Fuscilli Pasta Carbonara

(Smoked Bacon with Cracked pepper in a Creamy sauce and finished with Egg & Parmesan cheese)

Dessert

Hot Apple Pie With Vanilla Custard

Strawberry & White Chocolate Cheesecake

Chocolate Indulgence Gateaux

Fresh Fruit Brandy Basket

Sticky Date Pudding W/ Butterscotch Sauce

Coffee Buffet



Optional Extra

**Imported & Local Cheese buffet:
Dutch Edam, Tasmanian Camembert, Tasty Cheddar & Danish Blue Cheese
\$5 PER PERSON**

60 people minimum (lower numbers – P.O.A.)

PRICES	SOUP	MAIN COURSE	DESSERT
\$29.00		2	1
\$35.00	1	3	1
\$35.00	1	2	2
\$35.00	1	3	2
\$34.00	2	2	1
\$36.50	2	2	2
\$39.00	2	3	2

(All prices are GST inclusive)



Cocktail Menu

Option 1 6 Choices \$22 per person	Option 2 7 Choices \$24 per person	Option 3 8 Choices \$26 per person
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Grilled Turkish Bread with choice of topping:

- Guacamole
- Spiced Roast Aubergine
- Roast Red Pepper, Fetta and Mint
- Cream Cheese, Smoked Salmon, Preserved Lemon and Chive
- Cajan Atlantic Salmon with Sour Cream
- Tomato, Sweet Chilli and Coriander Cream Cheese

Parmesan and Anchovy Puff Pastry Roll

Honey Mustard and Prosciutto Puff Pastry Roll

Orange Muffins with Smoked Turkey and Cranberry Sauce

Artichoke and Gorgonzola Focaccine

Chorizo, Mozzarella and Roast Capsicum Focaccine

Wild Mushroom, Garlic and Thyme Tarts

Chicken Roast Capsicum and Basil Pesto Tarts

Grilled Beef Fillet with Salsa Verde Croutes

Gingered Chicken Cakes with Coriander– Lime Mayonnaise

Tandoori Prawn Sticks with Raita Dipping Sauce

Lemon Chilli Prawn Sticks with Thai Dipping Sauce

Mint Marinated Lamb Kebabs with Tahini and Honey Dipping Sauce

Honey and Rosemary Glazed Chipolata Sausages with Chilli Tomato Dipping Sauce

Fresh Herb and Prawn (Avocado) Rice Paper Rolls with Peanut Hoisin Dipping Sauce

Minted Fetta and Pine Nut Filo Rolls with Lemon Aioli

- Salami, Roast Capsicum, Rocket Pesto
- Ham and Pineapple
- Bacon, Mushroom, Red Onion and Parmesan
- Roast Pumpkin, Baby Spinach, Fetta

House Made Mini Quiche

- Bacon, Mushroom and Cheese
- Cherry Tomato, Basil and Parmesan
- Smoke Salmon and Chive
- Leek and Blue Cheese
- Roast Pumpkin and Fetta

Selection of Vili's Cocktail Pies, Pasties and Sausage Rolls

Vegetarian Sprig Rolls

Mini Beef Dim Sims

Spicy Samosas

Crumbed Prawns

All served with Sweet Chilli Sauce and Sweet Soy Sauce

OPTIONAL EXTRAS

Oyster Shooters \$4 per person

- Asian
- Bloody Mary

Self Serve Buffet:

- Antipasto Platter- Meats, Cheese, Olives & Semi Dried Tomato
 - Vegetarian Antipasto Platter– Frittata, Roast Marinated Vegetables, Olives, Semi Dried Tomato, Grilled Artichoke & Cheese
 - Cheese Platter– Australian and Imported Cheese, Nuts, Dried Fruit and Fresh Strawberries
- All Served with Crusty Bread

Platters of Mixed Danish

Platters of Mixed Tarts– Chocolate Fudge, Lemon Curd, Strawberry Cheesecake, Caramel and Hazelnut Praline

Each Platter Serves 12- \$40

CELEBRATION GATEAUX AVAILABLE – Price on Request
(Minimum 60 people – Surcharge applies)



Beverages

BEVERAGES ON CONSUMPTION

Beverages selected will be charged on a consumption basis. We will be happy to comply with any limit you may set which would not be exceeded without your authorization during the function. We suggest you allow approximately \$25.00 per person. All prices include GST.

Jugs of Beer	\$15.50
Jugs of Soft Drink	\$ 9.00
Jugs of Orange Juice	\$10.00
Standard Spirits – ½	from \$ 3.50
Standard Spirits Full	from \$ 5.00
Ports	from \$ 2.00
Liqueurs	from \$ 6.00
Club Bottle Wine	\$19.50
Function Champagne	\$19.50

SET PRICE PER HEAD

Birdie Package

1. \$7.00 per head/hour x 5 hours \$35.00 p.h.
Carlton Draught & Cascade Premium Light Beer
Seppelts Stony Peak Chardonnay & Shiraz Cabernet
Soft Drink
Champagne for Toasting

Eagle Package

2. \$7.90 per head/hour x 5 hours \$39.50 p.h.
Carlton Draught/Coopers Pale Ale & Cascade Premium Light Beer
Bockman's Shiraz, Bockman's Cabernet Merlot, Tea Tree Gully Cab Sav, Angove's
Long Row Sav/Blanc, Angove's Long Row Chardonnay
Soft Drink
Champagne for Toasting

Presidential Package

3. \$9.50 per head/hour x 5 hours \$47.50 p.h.
Carlton Draught/Coopers Pale Ale & Cascade Premium Light Beer
Pepper Jack Shiraz, Pepper Jack Cab/Sav, Koonunga Hill Cab/Shiraz, Rusticana Cab
Sav, Pepperjack Chardonnay, Rosemount Treminor Reisling, Secret Stone Sav/Blanc
Soft Drinks
YellowGlen Pinot Noir Chardonnay for Toasting



Corporate Golf Day Request Form

(Company Name)

(Contact person)

(Address)

Contact Number: _____ Email: _____

We request the use of the Club's facilities for our Corporate Golf Day on

And select Package Option Number _____ @ \$ _____ per person.

We anticipate the number of guests to be: _____ and
agree to abide by the Terms and Conditions as outlined.

Signed: _____

Date: _____

How did you hear about the Tea Tree Gully Golf Club?

You are a Member

Messenger Newspaper Word of Mouth Friend of a Member

Other: _____



Terms and Conditions

Before you read these Terms and Conditions please note your event booking is not confirmed until this form is signed and returned to the Tea Tree Gully Golf Club accompanied by the deposit.

1. BOOKINGS

- 1.1 Tentative bookings may be made but are only valid for one week from the date of booking.
- 1.2 Confirmation of a booking and the preferred package option must be made in writing (form enclosed) together with the non-refundable deposit of \$200 within 7 days to secure your booking. No reservation is deemed confirmed until the deposit has been received by the Club.

2. FOOD ACCOUNT

- 2.1 The number of guests attending the function is required seven days prior to the event. Please note this is the number of guests that will be charged to your account.
- 2.2 We require the food account to be settled seven days prior to the function. No refund for any cancellations after payment and charges will be rendered for late inclusions.
- 2.3 Food and liquor are not to be brought into the Club for consumption at the function by the organiser or any invited persons attending the function.

3. BEVERAGE

- 3.1 Beverage account must be settled on the day, payable by cash or credit card (Visa, Bankcard or MasterCard).

4. PRICES & PAYMENTS

- 4.1 Payments by cash, credit card (Visa, Bankcard or MasterCard) or bank cheque. Full payment is required on the day of event.

5. DAMAGE & CONDUCT

- 5.1 Organizers are held financially responsible for any damage sustained by the Club by the organiser or invited guests whether in any part of the Club. The \$100 deposit will be held as bond and will be repaid within 14 days of the event once the Club is satisfied no damage has been sustained to the Club's facilities.
- 5.2 The Club will not accept any responsibility for damage or loss of merchandise left in the Club prior, during or after the event. Organisers should arrange their own insurance and/or security.
- 5.3 The Club reserves the right to exclude or eject any or all intoxicated, abusive or unwilling persons from the function or Club premises without liability.
- 5.4 It is understood that the member will conduct the function in an orderly manner in full compliance with the Club Management and applicable laws.
- 5.5 The Client shall indemnify the Golf Club for any losses that may occur.
- 5.6 The Club reserves the right to set a closing time for the function.

6. TIMINGS

- 6.1 Departure time shall be in accordance with the package selected and as directed by Club Management.



Directions to Visitors

Dress Rules:

As a visitor to The Tea Tree Gully Golf Club, the President and Board welcome you and trust you enjoy our course and the Clubhouse facilities.

- Please take a sand bucket and fill in your divots.
- Please repair your pitch marks on the greens.

DRESS RULES - GENERAL:

Members **and Visitors** are expected to present themselves neatly and suitably attired, both on the course and in the Clubhouse and surrounds.

ON THE COURSE :

Golf shoes with metal spikes are **not permitted**.

Denim clothing of any kind is **not permitted** on the course.

All clothing, including footwear and hats, must be clean, neat and tidy and must not display offensive or ostentatious slogans or advertising motifs.

Fitted shirts designed for golf wear may be worn outside the pants providing the hem is not more than 7cm below the belt line.

Shorts (not sports) may be worn by men with either **PLAIN WHITE SOCKS**, Club Logo socks or with knee length "walk" socks.

IN THE CLUBHOUSE:

Neat, casual dress is essential.

Footwear must be worn in the Clubhouse at all times. Golf shoes may be worn in the Clubhouse either before commencing a round or during a round. On completion of their golf members adjourning to the Lounge area are requested to change out of their golf shoes.

Dress thongs and sandals/casual shoes may be worn without socks. Thongs and sandals designed for beachwear are not permitted.

NOT PERMITTED AT ALL:

Track / Leisure suits and the like, abbreviated and boxer shorts, singlets, tank tops, thongs, ripple sole or basketball-style boots, and any other clothing deemed inappropriate by the Board of Directors or their delegate **CANNOT** be worn in the Clubhouse or on the Course.

It is emphasized that persons not conforming to the Club's Dress Standards will be denied access to the course and Clubhouse.

The General Manager, Club Professional and Staff are on hand to make your day a pleasant one. Please feel free to approach them with any queries or problems.