

CREATE THE PERFECT  
CORPORATE GOLF  
EXPERIENCE



## CORPORATE GOLF

Two championship golf courses, a spectacular clubhouse and 45 motorised carts are just the beginning of what makes corporate golf at Sandhurst Club a fantastic experience. From team building and charity events to client hospitality and fairway business meetings – whatever the reason for hosting a corporate event, you'll be glad you chose Sandhurst.



# CHAMPIONSHIP GOLF

Two Peter Thomson designed courses, gps enabled motorised carts and a stunning clubhouse are just the beginning of what makes corporate golf at Sandhurst Club a fantastic experience. Our team will assist you with every aspect of your day and ensure your objectives are met, whether they are to entertain clients, build business networks or raise money for charity.



## NORTH COURSE

Emphasising strategic shot making and providing a searching test of short game skills, the open styled North Course features large sprawling greens where getting to the putting surface is just the start of the challenge!



## CHAMPIONS COURSE

A dedication to past champions of the Professional Golfers' Association of Australia. Holes on the Sandbelt styled course pay tribute to the relevant skills and attributes of past champions.

## GOLF SHOP, FACILITIES & SERVICES INCLUDING:



Grassed 260m driving range



Practice bunkers and greens



PGA coaches



PGA Centre for Learning and Performance



Fully stocked golf shop



## FUNCTION SPACE

Modern and flexible function rooms that can be tailored to suit any requirements. Choose from indoor or outdoor spaces for before and after your round.

# PLANNING THE DAY



## BASE PACKAGE

**\$119 per person**

- green fee
- shared motorised cart (up to 45 available)
- driving range balls
- full event management:
  - draw arrangement
  - player registration
  - player welcome and briefing
  - cart concierge
  - on-course setup of novelty holes
  - results collation

## SUGGESTED TIMELINE

*Morning event*



**7.30AM**

Guests arrive,  
breakfast and  
registration



**8AM**

Player  
welcome and  
briefing



**8.15AM**

Cart train  
to holes



**8.30AM**

Shotgun start



**1PM**

Approximate  
conclusion of  
round



**1.30PM**

Food  
service and  
presentations



**3PM**

Approximate  
conclusion of  
event

*Afternoon event*

**12PM**

**12.30PM**

**12.45PM**

**1PM**

**5.30PM**

**6PM**

**8PM**



## A FEW DETAILS TO KEEP IN MIND

- 60 players required for a full-course shotgun start
- Available Monday, Wednesday or Friday
- 10% surcharge applies on public holidays
- \$1000 deposit required at time of booking
- Final numbers and full prepayment due 7 days prior
- 9-hole or custom options available on request

# PRE GOLF CATERING

Fuel up your guests before they take to the course. We have some great options whether you're teeing off in the morning or afternoon.

## BREAKFAST

### Option 1 \$18 pp

Bacon and egg rolls, freshly baked muffins and an assortment of fresh fruit juices

### Option 2 \$13 pp

Bacon and egg rolls

*Additional breakfast options available on request*

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## LIGHT LUNCH

**\$20 per person** - choose three items  
(no more than two from the hot selections)



## COLD SELECTIONS

Two-point assorted sandwiches, variety includes, but is not limited to;

- chicken, avocado
- ham, pickles
- beef, mustard

Tandoori chicken wrap with pickled cucumber, onions and yoghurt

Vietnamese chicken roll with teriyaki chicken strips, kewpie mayo and kimchi

Moroccan salad with roasted butternut pumpkin, chickpeas, grilled eggplant, capsicum, baby spinach and dukkah (gf)

Hungarian salami, roast capsicum, jalapenos and feta in a Turkish roll

Crispy chicken schnitzel, guacamole and coleslaw in a soft baguette

## HOT SELECTIONS

Beef party pies with tomato relish

Mini quiche with grilled vegetables, feta and fresh herbs (v)

Toasted chicken focaccia with crumbed chicken, bacon, tomato relish and melted cheese

Sticky pork pockets with slow cooked pork, chilli caramel and Asian pickles in a steamed bun (gf)

Cheesy ham paninis with honey ham, seeded mustard, pickled peppers and melted cheese

Caramelised chicken skewers with honey, preserved lemon and garlic marinade (gf)



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## POST GOLF CATERING

Feed the masses as they come off course. We've got the perfect catering packages to ensure your corporate day is the talk of the year.

### AUSSIE BBQ

**\$45 per person**  
Minimum 40 guests

*Self-serve buffet  
(portions are not unlimited)*

Gourmet lamb and rosemary sausages

Honey soy chicken skewers

Beef brisket burgers

Sides

- Potato salad
- Coleslaw
- Roast pumpkin, fetta and walnut salad

### AMERICAN BBQ

**\$50 per person**  
Minimum 30 guests

*Self-serve buffet  
(portions are not unlimited)*

Grilled lamb

Smoked beef brisket

Pulled pork shoulder, house made bbq sauce

Grilled corn, smoked paprika and lime

Herb and garlic roast potatoes

Memphis spiced chicken steaks

Sides

- Mac and cheese
- Coleslaw
- 3 bean salad

*Vegetarian and vegan options available on request.*

*2 and 3-course banquet menus and cocktail menus available on request.*

# BAR ARRANGEMENTS

## BAR TAB

*(on consumption)*

Host allocates a monetary amount to be placed on the bar and selects drinks to be served. As the tab depletes, host can increase the tab or turn it into a cash bar.

## CASH BAR

Guests pay for their own drinks on consumption.

All alcohol is served in accordance with our Responsible Service of Alcohol Policy.

## BEVERAGE PACKAGES

Packages include unlimited house wines, standard tap beers, soft drinks and juices.

4 hours	\$35 pp
4.5 hours	\$37.50 pp

Basic spirits can be added for \$20 per person (4 hour package). Custom packages can be quoted on request.

## ON-COURSE DRINKS CART

### INCLUSIONS

- 1 cart for 60+ players
- 2 carts for 90+ players
- Items can be on a tab or cash purchase
- Additional cart with driver \$150

### SNACKS

Chocolate bar	\$4
Beer nuts	\$3.6
Peanuts	\$3.9
Cashews	\$4.9
Powerade bottle	\$5

### DRINKS

Carlton Draught can	\$5.5
Cascade Light can	\$4.9
Mount Franklin water	\$3.45
Pump water bottle	\$5
Sparkling water	\$3.6
Soft drink	\$4.6





## HOUSE WINES

G B

Chardonnay	\$8	\$28
Sauvignon Blanc	\$8	\$28
Sparkling	\$8	\$28
Moscato	\$8	\$26
Shiraz / Cabernet	\$8	\$28

## TAP BEER

Carlton Draught pot	\$4.95
Cascade Light pot	\$4.75

## BOTTLED BEERS AND MIXERS

Crown Lager	\$7.80
Corona	\$8.10
Cascade Premium Light	\$4.90
Pure Blonde	\$7
Premix cans	from \$8.70

## SPIRITS

A large selection of basic and premium spirits is available

Basic spirits	from \$8
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## SOFT DRINK AND JUICES

Post mix glass	from \$3.60
Juice	from \$3.60

Looking to wow your guest with premium wine offerings? We have a carefully selected seasonal wine list to choose from.

## UPGRADE TO OUR PREMIUM WINE PACKAGE

Upgrade your beverage package; 4 hours = \$54 pp. 4.5 hours = \$58 pp. Bottle price as marked if on bar tab.

### Sparkling

NV Veuve D'Argent	\$50
Cuvée Prestige Blanc de Blancs Brut	
<i>Burgundy, France</i>	

Cuvée Prestige Rose Brut	\$50
<i>Burgundy, France</i>	

### Whites

2019 Babich Black Label	
Sauvignon Blanc	\$42
<i>Marlborough, NZ</i>	

2019 Singlefile Run Free	
Chardonnay	\$55
<i>Margaret River, WA</i>	

Vintages may change subject to availability

### Rosé

2018 La Galope	\$42
<i>Cotes de Provence, France</i>	

### Reds

2019 Jim Barry The Atherley	
Cabernet Sauvignon	\$44
<i>Coonawarra, SA</i>	

2018 717 Convicts	
The Felon' Shiraz	\$44
<i>Barossa Valley, SA</i>	

2019 Cantina Tollo Rocca	
Montepulciano	\$42
<i>Italy</i>	



## READY TO BOOK?

Contact the Events Department on **8787 7011** or [events@sandhurst.com](mailto:events@sandhurst.com)

### OFFICE HOURS

Monday to Friday 9am - 5pm | Saturday 10am - 4pm  
Other times available by appointment  
75 Sandhurst Blvd, Sandhurst 3977

