

CREATE THE PERFECT
CORPORATE GOLF
EXPERIENCE



CORPORATE GOLF

Two championship golf courses, the home of PGA Australia, a spectacular clubhouse and 60 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.



SANDHURST
CLUB

HEALTH.
GOLF.
LIFESTYLE.

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

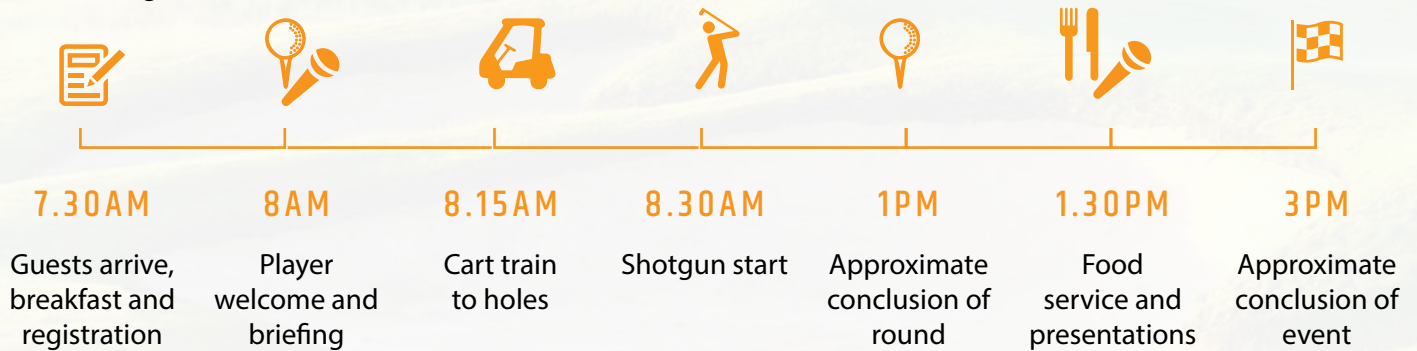


BASE PACKAGE | \$95 PER PERSON

- green fee
- shared motorised cart (up to 58 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



Afternoon event



A FEW DETAILS TO KEEP IN MIND...

- 9-hole or custom options available on request
- 60 players required for a full-course shotgun start
- Minimum 20 players
- Pricing valid Monday - Friday, October - April
- Prices are not valid on public holidays
- \$1000 deposit required at time of booking
- Final numbers and full prepayment is due 7 days prior to the function date unless credit arrangements have been approved

PRE GOLF CATERING



BREAKFAST

| | |
|--|---------|
| Bacon and egg rolls, freshly baked muffins and an assortment of fresh fruit juices | \$16.50 |
| Bacon and egg rolls | \$10.00 |
| Additional breakfast options available on request | |

LUNCH

\$15 per person - choose three items
(no more than two from the hot selections)



\$20 per person - choose four items
(two from cold selection, two from hot selection)



COLD SELECTIONS

Two-point assorted sandwiches
(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

Assorted sushi rolls with wasabi citrus dip (gf) (2pieces each)

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

Homemade sausage rolls with roasted fennel seeds and chilli

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)

POST GOLF CATERING



GOURMET BBQ

\$32.50 per person
Minimum 30 guests

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

Gourmet lamb and rosemary sausages

Memphis style spice rubbed chicken steaks

Quick grilled tender minute steaks

Beef brisket burgers

Chef's selection of three salads and sides

DELUXE BBQ

\$40.50 per person
Minimum 20 guests

Self-serve buffet (portions are not unlimited)

MAINS

Grilled lamb chops, garlic and rosemary

Smoked beef brisket

Portuguese style grilled chicken

Pulled pork shoulder

Grilled corn, smoked paprika and lime

Baked potatoes, sour cream

Chef's selection of three salads and sides

DESSERT

Chocolate mud cake, butterscotch and Chantilly cream

Vegetarian and vegan options available on request.

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

ON-COURSE CATERING



Looking to fuel your guest while they play. We have a range of on-course catering options to help take your corporate day to the next level. Menus available upon request. All dietary requirements can be catered for with advance notice.



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 drinks on consumption.

BEVERAGE PACKAGES

Packages include unlimited house wines, standard tap beers, soft drinks and juices. Packages are served in accordance with our Responsible Service of Alcohol Policy.

Basic spirits can be added for \$10 per person (4 hour package). Custom packages can be quoted on request.

| | |
|-----------|--------------------|
| 4 hours | \$35 per person |
| 4.5 hours | \$37.50 per person |

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 |

HOUSE WINES

| | G | B |
|-------------------|-----|------|
| Shiraz / Cabernet | \$8 | \$28 |
| Chardonnay | \$8 | \$28 |
| Sauvignon Blanc | \$8 | \$28 |
| Sparkling | \$8 | \$28 |
| Moscato | \$8 | \$26 |

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

SPIRITS

A large selection of basic and premium spirits is available

Basic spirits from \$8

SOFT DRINK AND JUICES

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

HOT DRINKS

A variety of hot beverages are available. Coffee, tea and hot chocolate from \$4

All prices are current as of August 2018 and may change without notice

ON-COURSE DRINKS CART

INCLUSIONS

- 1 cart for 50+ players
- 2 carts for 80+ players
- Items can be on a tab or cash purchase
- Additional cart with driver \$150

SNACKS

| | |
|-----------------|--------|
| Chocolate bar | \$4.00 |
| Beer nuts | \$3.60 |
| Peanuts | \$3.90 |
| Cashews | \$4.90 |
| Powerade bottle | \$5.00 |

DRINKS

| | |
|----------------------|--------|
| Carlton Draught can | \$5.50 |
| Cascade Light can | \$4.90 |
| Mount Franklin water | \$3.45 |
| Pump water bottle | \$5.00 |
| Sparkling water | \$3.60 |
| Soft drink | \$4.60 |

READY TO BOOK?

Contact the Events Department on **8787 7011** or events@sandhurst.com

OFFICE HOURS

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

