

Blackwood Golf Club



Corporate Golf Days & Private Functions

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Corporate golf and private functions

Thank you for considering Blackwood Golf Club as the venue for your next corporate golf day or private function. Whether it's a charity day, strictly business or a birthday party we can cater to your specific needs.

Blackwood Golf Club is a highly regarded golfing facility due to its beautiful bush setting, clubhouse facilities and the challenging character of the course layout. Our golf course features pure couch fairways, lined by a combination of native and exotic trees and shrubs.

We can provide pre-game and post-game catering ranging from a casual BBQ to a full three course meal. You also have the option of including on-course drinks with either a drink cart or drink stations on the course.

Our clubhouse overlooks the scenic golf course and is the perfect venue to host a variety of functions from a casual cocktail event to a formal dinner.

The following pages outline the options available, if you have any specific requests or would like any further information please don't hesitate to contact our Functions Coordinator on (08) 8388 2313 or email functions@blackwoodgolf.com.au.

Golfing Options

Shotgun Starts

A shotgun start is available for a Corporate Golf Day with a minimum field of 80 players.

The maximum number of players permitted for a shotgun start is 128

Morning and afternoon starts are possible

Two Tee Starts (1st & 10th)

Two tee starts are available at the discretion of the Club. A minimum field of 40 players is required for a two tee start to be considered.

One Tee Start (1st)

A one tee start is applicable for bookings of less than 40.

Costs

Green Fees	\$37.50 each
Motorised Golf Carts (6 available)	\$46.00 each
Additional Motorised Golf Carts (available on request)	\$100.00 each
Pull Buggies (30 available)	\$5.00 each
Hire Clubs	\$30.00 each
Practice Balls (per small bucket)	\$5.00 each
On-Course Golf Professional	Price on application

Blackwood Golf Club's resident Professional, Matthew Dent, has a wide range of golfing equipment and apparel which can be purchased for use as trophies. Please contact Matthew on (08) 8388 2250 for more information.

Catering Options (pricing per person)

Registration

Coffee and tea on arrival and at break times \$3.00

Freshly brewed coffee and a selection of teas served with:

Home made biscuits	\$6.50
Scones, jam and cream	\$7.50
Assorted fresh muffins	\$8.50
Danish pastries	\$8.50
Assorted cakes and slices	\$8.50
Fresh fruit platter	\$8.50
Bowls of whole fruit	\$7.50

On-course catering

Fresh gourmet sandwiches with a selection of fillings **\$5.50**

Fresh baguettes with a selection of fillings **\$7.50**

Sausage sizzle sausages, onion, bread and condiments **\$6.50**
(cooked by yourself)

On-course beverages

Drinks carts and/or drinks stations can be arranged to service golfers playing in your corporate golf day, offering a full selection of CUB and Schweppes beverages. All consumption on-course will be charged to a master account.

Drinks cart (run by club staff)	\$200.00 per cart (+ drinks)
Drinks cart (run by your own staff)	\$80.00 per cart (+ drinks)
Drink stations	\$50.00 each (+ drinks)

Eskies to be filled with CUB and Schweppes beverages, ice and positioned at locations as requested and refilled by club staff regularly throughout the day.

(Please note there will be a fridge hire cost for groups of 30 players or more for on-course drink storage. Please enquire for more information)

Catering Options (pricing per person)

Breakfast options (minimum 20 people)

Continental breakfast **\$15.00**

Seasonal fruit slices and yoghurt, croissants, pastries, toast with a selection of spreads, freshly brewed coffee and tea.

Cooked breakfast **\$22.00**

Scrambled eggs, sausage, crispy bacon, grilled tomato, hash brown and toast, freshly brewed coffee, tea and orange juice.

Lunch and casual dining

Gourmet sandwich selection **\$18.50**

With a variety of fillings. Fresh seasonal fruits, Australian cheese selection with dried fruit and nuts, freshly brewed coffee and tea.

Savoury baguettes and ribbon sandwiches **\$20.00**

With a variety of fillings. Fresh seasonal fruits, Australian cheese selection with dried fruit and nuts, freshly brewed coffee and tea.

Blackwood casual BBQ **\$20.00**

Minute steak, thin BBQ sausages, home made hamburger patties, bread rolls and a selection of fresh salads with dressings and condiments.

Choice of two hot fork dishes (minimum 20 people) *see pg. 10* **\$22.00**

Served with rice, selection of fresh salads, bread rolls and freshly brewed coffee and tea.

Blackwood gourmet BBQ **\$25.00**

150gm sirloin steak, thick gourmet pork sausages, marinated chicken thigh fillet, satays, bread rolls and a selection of fresh salads with dressings and condiments.

Light luncheon buffet (minimum 20 people) **\$28.00**

Leg ham, roast sirloin, roast chicken, continental wursts and salami, bread rolls and a selection of fresh salads with dressings and condiments. Australian cheese selection with dried fruit and nuts, served with freshly brewed coffee and tea.

Hot carvery (minimum 20 people) **\$30.00**

Roast sirloin, roast lamb, roast turkey, roast pork, rosemary potatoes and roast pumpkin, bread rolls and a selection of fresh salads with dressings and condiments. Australian cheese selection with dried fruit and nuts, freshly brewed coffee and tea.

Catering Options (pricing per person)

Lunch and dinner options (minimum 20 people)

The classic menu

- ◆ Choice of one soup, main course and dessert **\$37.00**
- ◆ Choice of one entrée, main course and dessert **\$41.00**

The business menu

(alternate drop)

- ◆ Choice of two soups, two main courses and two desserts **\$39.00**
- ◆ Choice of two entrees, two main courses and two desserts **\$43.00**

Additional choices for the classic menu are available on request:

Soup	\$2.00
Entrée	\$3.00
Main Course	\$4.00
Dessert	\$3.00

Additional options

- Shared entrée platter **\$3.00**
Substitute entrée choice for a selection of chicken tikka skewers, prawn spring rolls, salt and pepper calamari and assorted Asian pastries with dipping sauces.
- Australian cheese platter **\$6.50**
- Cheese and continental meat platter **\$8.50**
- Fresh fruit platter **\$5.50**
- Dessert selection **\$4.50**
Substitute your plated dessert for a buffet style selection.

Platters are served per table, pricing is per person.

All menus include warm bread rolls, bowls of fresh garden salad to the table and freshly brewed coffee and a selection of teas.

Menu Selections

Classic and Business Menus

Soup

- ◆ Cream of mushroom and chive
- ◆ Mediterranean-style vegetable and tomato
- ◆ French onion with cheese croutons
- ◆ Potato, leek and bacon
- ◆ Country-style pumpkin
- ◆ Creamy chicken, mushroom and sweet corn
- ◆ Roast tomato and sweet basil
- ◆ Zucchini, potato and bacon
- ◆ Cauliflower, cheese and almond

Entrée

- ◆ Caesar salad. Cos lettuce with crispy bacon, poached egg, garlic croutons, parmesan and anchovies
- ◆ Spinach and ricotta ravioli with sundried tomato rosé sauce and parmesan
- ◆ Salt and pepper calamari with young salad greens, pickled cucumber and lime aioli
- ◆ Beef ragout served in a vol-au-vent with bush tomato chutney
- ◆ BBQ tuna on nicoise salad with salsa verdé
- ◆ Roasted tomato, capsicum, caramelised onion and feta tart on petite salad with balsamic dressing
- ◆ Chicken tikka skewers with jasmine rice and raita
- ◆ Warm lamb salad with baby spinach, semi-dried tomatoes, feta and wild mushrooms with sticky balsamic
- ◆ Poached barramundi with fragrant rice, steamed bok choy and sweet chilli coriander sauce
- ◆ Thai beef salad with rice noodles, roasted peanuts, nam jim dressing and coriander

Menu Selections

Classic and Business Menus

Main Courses

- ◆ Beef sirloin with potato mash, sweet balsamic onions and a Benedictine, peppercorn sauce
- ◆ Pan-fried Atlantic salmon with potato rosti, broccolini, baby tomatoes and dill hollandaise sauce
- ◆ Chicken breast in Moroccan spices with grilled vegetable stack, basmati rice salad and red pepper coulis
- ◆ Grilled lamb loin marinated in basil pesto with sautéed herb potatoes, zucchini ribbons and pepper, tomato and red wine sauce
- ◆ Beef sirloin with crispy potatoes, wilted spinach, beetroot relish and red wine jus
- ◆ Oven roasted turkey breast with chat potatoes, steamed vegetable greens, crispy pancetta and rosemary jus
- ◆ Barramundi fillet with parmesan crust on potato and fennel gratin, wilted spinach and remoulade sauce
- ◆ Chicken breast pocketed with King Island brie, with herb mash, asparagus and mustard Chablis sauce
- ◆ Grilled pork loin with roasted root vegetables, apple compote and star anise glaze
- ◆ Mediterranean vegetable frittata with olive, herb salsa; tomato and basil coulis and rocket salad

Desserts

- ◆ Apple and pear crumble with vanilla ice cream and caramel sauce
- ◆ Citrus tart with berry salad and raspberry coulis
- ◆ Chocolate mudcake with chocolate fudge sauce and vanilla ice cream
- ◆ Crème caramel with orange salad and Chantilly cream
- ◆ Brandy snap basket with berry compote and boysenberry ice cream
- ◆ Sticky date pudding with butterscotch sauce and vanilla ice cream
- ◆ Lemon and blueberry crème brulee with white chocolate and raspberry ice cream
- ◆ Individual pavlovas with tropical fruit and cream with passionfruit sauce

Menu Selections

Cocktail Party (minimum 20 people)

Cold selections

- ◆ Ribbon sandwiches with selected fillings
- ◆ Mini bruschetta with assorted gourmet toppings (v)
- ◆ Trio of homemade dips with vegetable crudities and pita bread (v)
- ◆ Australian cheese selection with dried fruit, nuts and crispbread
- ◆ Dessert platter of assorted cakes, slices and tartlets
- ◆ Selection of fresh seasonal fruit (gf) (v)
- ◆ Antipasto platter of meats, cheese, olives, vegetables, dip and pita

Hot selections

- ◆ Mini gourmet quiche
- ◆ Cocktail beef pies
- ◆ Spinach & feta pastry triangles (v)
- ◆ Spicy potato wedges with sour cream and sweet chilli sauce (v)
- ◆ Homemade sausage rolls with tomato relish
- ◆ Marinated chicken drumettes in tandoori spices and raita (gf)
- ◆ Crumbed barramundi goujons with lemon mayonnaise
- ◆ Prawn spring rolls with sweet chilli sauce and sweet soy
- ◆ Salt and pepper calamari with lime aioli
- ◆ Crumbed calamari with fresh lemon and tartare sauce
- ◆ Malaysian chicken satays with peanut sauce (gf)
- ◆ Pumpkin and feta risotto arancini with tomato chutney (v)
- ◆ Crumbed camembert with cranberry sauce (v)
- ◆ Vegetable spring rolls, curry samosas and thai money bags (v)
- ◆ Malaysian meatballs with spicy napolitana sauce
- ◆ Mini beef dim sims with soy sauce

Choice of **five canapés** over one hour **\$17.00** per person

Choice of **seven canapés** over two hours **\$27.00** per person

Menu Selections

Hot fork choices

Hot fork dishes

Served with steamed jasmine rice

- ◆ Beef bourguignon
- ◆ Thai chicken green curry
- ◆ Spinach and ricotta ravioli in slow-roasted tomato and basil sauce
- ◆ Chicken and mushroom in mustard cream sauce
- ◆ Mignons of beef in peppercorn glaze
- ◆ Indian lamb curry with pappadams and raita
- ◆ Pork medallions with sweet and sour sauce
- ◆ Poached barramundi with sweet chilli and coriander glaze

Beverage Options

Classic Package 2 hrs (\$22 pp) 3 hrs (\$30 pp) 4 hrs (\$40 pp)

Killawarra Brut on arrival, Carlton Draught, Coopers Pale Ale, and Cascade Light. Soft drink and juice.

Choice of three of the following Rosemount "Encore" wines:

- ◆ Shiraz
- ◆ Chardonnay
- ◆ Sauvignon Blanc
- ◆ Moscato

Business Package 2 hrs (\$25 pp) 3 hrs (\$35 pp) 4 hrs (\$45 pp)

Yellowglen Yellow Sparkling on arrival, Carlton Draught, Coopers Pale Ale and Cascade Light. Soft drink and juice.

Choice of three of the following Rosemount "Diamond" wines:

- ◆ Shiraz
- ◆ Cabernet Sauvignon
- ◆ Chardonnay
- ◆ Sauvignon Blanc
- ◆ Riesling

Corporate Package 2 hrs (\$28 pp) 3 hrs (\$40 pp) 4 hrs (\$50 pp)

Wolf Blass Vintage Pinot Noir Chardonnay Sparkling on arrival, all tap beers and cider available. Soft drinks and juice.

Choice of three of the following Wolf Blass Gold Label wines:

- ◆ Adelaide Hills Chardonnay
- ◆ Adelaide Hills Sauvignon Blanc
- ◆ Barossa Shiraz
- ◆ Coonawarra Cabernet Sauvignon
- ◆ Clare Valley Riesling

Alternatively, a master account can be arranged and all beverages will be charged and invoiced on a consumption basis.

Hire Agreement

Interpretation of Terms

Unless a contrary intention appears in this agreement, every word in the singular will be taken to include the plural.

The Course means all areas within the Club's perimeter fencing including the golf holes and practice facilities, but excluding the Clubhouse.

The Clubhouse means the top level of the main building except those areas locked, marked or advised as "staff only", the central atrium, the balcony, the paved areas surrounding the main building and the bituminised areas.

The Club means Blackwood Golf Club Inc., Cherry Gardens Road, Cherry Gardens, SA, 5157.

Conditions of Hire

Area of Hire

The area of hire shall be the Course and Clubhouse. Entry onto/into any other area by the Hirer, his/her guest(s) or service provider(s) is prohibited unless prior approval has been obtained. This agreement to hire does in no way provide the hirer with exclusive use of the Course and Clubhouse.

Deposit & Hire Fee

A deposit of \$500 required within two (2) weeks of the function being booked and the terms and conditions agreement signed, based on the total number of players estimated to attend. The Club retains the right to cancel any function where the deposit has not been received within the specified time.

Cancellation

In the event of a cancellation of a function, the following shall apply:

- ◆ cancellation in writing received six (6) months or more before the function - full refund of deposit and hire fee;
- ◆ cancellation in writing received more than one (1) month but less than six (6) months before the function - 50% refund of deposit and hire fee.
- ◆ cancellation in writing received less than one (1) month before the function - no refund.

Compliance

The Hirer agrees to conduct the function in an orderly manner and in full compliance with the Club's policies and all applicable laws, including vacating the Course and/or Clubhouse by the agreed times.

BYO

No food or beverage may be brought onto the Course or Clubhouse by the Hirer or his/her guest(s) or service provider, without the express permission of the Club.

Goods Left in Clubhouse

The Club accepts no responsibility or liability for damage or loss of goods left in the Clubhouse prior, during or after the function.

Clubhouse Signage & Decoration

No signage or decoration may be nailed, screwed or fixed in any way to any wall, door or other part of the Clubhouse, without prior approval of the Club. The Hirer shall be financially responsible for any damage caused to any part of the Clubhouse and/or surrounding grounds and buildings by the Hirer or his/her guest(s) or service provider(s) before, during or after the function.

Damage

The Hirer shall be financially responsible for any damage caused to any part of the Course or Clubhouse and/or surrounding grounds and buildings by the Hirer or his/her guest(s) or service provider(s) before, during or after the function.

Deliveries

All deliveries to the Club must be approved by the Club and must be clearly marked with the name of the Hirer. Approved deliveries must be made during normal business hours. The Club does not provide storage for goods unless prior approval has been obtained.

Security

The Club reserves the right to eject any person from the Course or Clubhouse who in the opinion of the Club may cause damage to its property or harm to any person.

Final Numbers

The Hirer must advise the final number of guests attending the function at least two (2) weeks prior to the function. This final number given is considered to be a guarantee of numbers attending and you will be charged for, as a minimum, the final number barring extenuating circumstances.

Payment

An invoice for green fees, food and beverage packages and other associated costs will be forwarded to the Hirer after the conclusion of the function. Payment may be made by cash, cheque, EFT or credit card (Visa, MasterCard, Amex or Diners). A 1.5% surcharge applies to all Visa and MasterCard transactions. A 3% surcharge applies to all American Express & Diners Club transactions.

Prices

All prices are based on current costs, and are GST inclusive. Once a deposit is paid for the function, the price is fixed (up to a maximum of 12 months). Prices quoted in this package are effective from 1 July 2016 to 30 June 2017. Prices may be reviewed without notice at any time.

Unforeseen Events

The Club does not accept any liability for the cancellation of the function by the Club due to circumstances beyond the control of the Club.

Menu Details

The Club will contact the Hirer approximately four (4) weeks prior to the function to discuss the menu which must be agreed and fixed no later than two (2) weeks prior to the function.

Course Signage

The Hirer may have signage erected on the Course provided it is pre-arranged with the Club. All signage must be delivered to the Club at least two (2) working days prior to the event. Club staff will erect signage on the Course. The Club will not be held responsible for any signage that cannot be erected due to inefficiencies with the sign and/or accessories (eg. no eyelets, no rope, missing parts, etc.).

The Club will make every effort to remove the signage from the Course and have available to collect from the Club on the following day. The Hirer is responsible for ensuring all signage is collected from the Club within two (2) working days after the event.

Photography

To ensure the safety of our guests, the Club does not permit photographs to be taken anywhere on the Course unless prior consent has been given.

Smoking & Liquor Licensing Act

Smoking inside the Clubhouse is prohibited; guests may smoke on the balcony and on the Course. The Club will abide by all conditions set down in the Liquor Licensing Act 1997.

Dress Code

The Club will provide the Hirer with the current dress code. The Hirer is responsible for informing all players of the dress code. The Club has the right to prevent players from using the Course or Clubhouse should they not be in the correct attire.

Etiquette

The Hirer is responsible for ensuring all players adhere to proper golfing etiquette at all times. This includes carrying sand buckets and repairing divots, repairing plug marks on greens and the proper use of motorised carts, if applicable.

Playing Time

The Hirer is responsible for ensuring all players are informed that they have 4.5 hours to play their round of golf. The Club has the right to marshall players and remove them from the Course should their round be taking too long to play. The Hirer is responsible for ensuring the field hit-off at the appointed time(s).

Booking Inclusions

The Club will provide the Hirer with the following as part of our service:

- ◆ Scorecards;
- ◆ Nearest the Pin, Longest Drive and Straight Drive markers;
- ◆ A Registration Desk; and
- ◆ The erection of signage (see Course Signage)

Format for the Day

The Club, in liaison with the Hirer, will organise the manner in which the day will be run. The Club will provide the Hirer with a function planner for the day that shall include:

- ◆ The day of the event;
- ◆ The number of people confirmed;
- ◆ The format for the day, including registration, start and finish times, meal times, presentations, etc.;
- ◆ Catering selections;
- ◆ Beverage selections;
- ◆ Signage requirements;
- ◆ Nearest the Pins, Longest Drives, Straight Drives;
- ◆ Motorised Cart requirements; and
- ◆ Any other miscellaneous information

The Hirer will receive a copy of the planner one (1) week after the confirmation of the event. The Club will organise Course availability, staffing, catering, and beverage services around the details included in the function planner. If no changes are advised to the Club within one (1) week of the Hirer receiving the function planner, the information will be taken as true and accurate and any subsequent changes to the function planner may incur an additional cost.

**Signed for and on behalf of
Blackwood Golf Club Inc:**

**Signed for and on behalf of
the Hirer:**

Signature:

Signature:

Print Name:

Print Name:

Date:

Date: