

KOGARAH GOLF CLUB

Thank you for your recent enquiry regarding a Golf Day booking. Please find below details for your consideration.

Kogarah Golf Club is ideally located being only five minutes from the Airport and fifteen minutes from the heart of the City. It is a championship course for the beginner to enjoy and the enthusiast to savour.

Kogarah, is a private Club which has reserved certain days for use by groups such as yours.

The course is available on the following days:

Monday – from 7.30 am for groups up to 120

Tuesday – from 7.30 am for groups up to 120

Thursdays – by special arrangement

Friday – from 7.30 am for groups up to 120

Saturday – by special arrangement

Sunday – by special arrangement

CONDITIONS

Bookings – All bookings must be made through the Club's Office.

Deposit – A \$500.00 deposit is required as confirmation of the booking. Your deposit will be deducted from your account upon completion of the day.

Confirmation – The Club requires confirmation of final numbers seven (7) days prior to your day. Within this time numbers may be increased but not decreased.

Cancellation – If you're booking is cancelled sixty (60) days prior to the day a full refund will be made. If cancelled between thirty (30) to sixty (60) days a refund of 50% will be returned. However, cancellation with less than thirty (30) days notice will result in forfeiture of full deposit.

Bad weather on the day will not be accepted as reason for cancellation, only closure of the course by the Club.

Dress – To avoid embarrassment to your guests, would you please ensure all guests comply with the dress regulations enclosed in this brochure.

Advertising Banners & Signs – Promotional signage is permitted on the course for your golf day. All signage must be made available to course staff seven (7) days prior to the event.

Course – Greens staff have right of way at all times. All players are requested to comply with local rules especially:

- **Carry and use sand buckets**
- **Fill divots and repair pitch marks**
- **Rake bunkers**
- **No pneumatic buggy tyres permitted.**

Insurance & Damage – Kogarah Golf Club staff will take all due care in looking after your belongings. However, the Club cannot accept responsibility for the loss or damage of items prior to, during or after your function.

It remains the responsibility of all function organisers to ensure that no undue damage is caused to Clubhouse facilities, course and equipment as used by their group.

Repair and replacement costs will be passed on to the client.

Alcohol – Due to licensing laws the Club does not permit alcoholic beverages not supplied by Kogarah Golf Club on the course or within the Club.

GOLF EQUIPMENT FOR HIRE

Club Professional David Gannon has an extensive range of golfing equipment for sale and hire. Please contact David for any of your golf needs.

Hire equipment includes;

Motorised Carts	\$42.50
Pull Buggy	\$5.00
Hire Clubs (Full 14 club sets and buggy)	\$30.00

Early advice on the needs of your group will ensure that plenty of hire equipment is available. Please see the Corporate Golf Day Booking Sheet to order equipment in advance.

PROMOTIONAL SIGNAGE

Promotional Material is most welcome but must be provided to course staff one (1) week in advance for placement around course.

CORPORATE GOLF DAY BOOKING SHEET

COMPANY NAME

ADDRESS

.....POST CODE

CONTACT PHONE FAX

NAME OF EVENT

GOLFING DETAILS

NUMBER OF GOLFERS

TIME OF ARRIVAL

REGISTRATION POINT

FORMAT: 1 tee, 2 tees, Shotgun

GOLF CLINIC – Yes/No TIME

TEE OFF TIME: A.M. P.M.

COMPETITION PLAYED

NEAREST THE PIN – 5th 6th 8th 10th

(PAR 3's) 12th 13th

LONGEST DRIVE -

OTHER

HIRE EQUIPMENT

(Clubs, GRH, GLH, LRH, LLH, Shoes, etc)

MICROPHONEPRESENTATION TABLE

PRE GOLF – Bar

Halfway

POST GOLF -

DINNER -

WINES -



GOLF DAYS AT KOGARAH GOLF CLUB

We offer several different packages which cater for all tastes and budgets. Choose one of our suggested packages or design you own ideal day using the "A La Golf Carte" selector.

All packages include:

18 holes of golf

Shower facilities

1 complimentary drinks golf cart (except for Package 1)

At your request and at no extra charge;

Our staff will prepare score cards, produce rule sheets and flyers, allocate starting tees for groups, register players & complete the competition.

PACKAGE ONE - Nineteenth Hole Nibbles

\$60.00 per person

Minimum number of 20 golfers

Pre Golf or Post Golf

Platters of gourmet sandwiches

Seasoned potato wedges served with sour cream dip

Tandoori Chicken

Crumbed Goujons of Fish with Lemon & Tartare Sauce

Cocktail Spring Rolls with Oriental Dipping Sauce

Spicy Vegetable Samosas

PACKAGE TWO - Fairways Deal

\$65.00 per person

Minimum number of 30 golfers

On arrival

Tea, Coffee and Biscuits

After Play

Chicken & Salad Buffet consisting of;

Rib Eye Steak, Sausages & Braised Onions

Selection of Fresh Salads

Condiments

Bread Rolls

Tea, Coffee and after dinner mints

Dessert Buffet available at an extra \$5.00 per person

PACKAGE THREE - Par for the Course

\$85.00 per person

Minimum number of 50 golfers

Sandwich selection, tea, coffee

or

Sausage Sizzle

N.B. the sausage sizzle may be provided on arrival or for an additional cost of \$20.00 per hour at halfway

After play

Hot Carvery Buffet

Two hot carved joints - you select two from

Butt of Beef, Roast Leg of Pork, Honey Baked Ham, Leg of Lamb

with appropriate condiments

served with

Hot Potatoes & vegetables

&

Salad selection

Bread rolls

Dessert Buffet

Tea, coffee & after dinner mints

PACKAGE FOUR - The Albatross

\$90.00 per person

Minimum number of 50 golfers

On arrival

Tea, Coffee and biscuits with warmed muffins or assorted Danishes

or

at halfway

Sausage Sizzle (alternatively steak sandwiches at extra \$1.50 per person)

N.B. the sausage sizzle may be provided on arrival or for an additional cost of \$20.00 per hour at halfway

After Golf - 3 course buffet dinner

Hot Entree - (selection of two 50/50)

Tortellini Boscaiola

Tandoori Lamb Fillets

Chicken Satè

Spinach & Ricotta Ravioli

Chicken Caesar Salad

Beef Stroganoff

Cold Buffet (selection of two meats)

Honey Baked Leg Ham

Turkey Breast

Roast Chicken Pieces

Rare Roast Beef

Roast Leg of Pork

Bread Rolls

Selection of Fresh Salads

Selection of desserts

Tea, coffee & after dinner mints

LIGHT LUNCH - A LA GOLF CARTE

Should none of our packages reflect your requirements, tailor your own day using the components below to design a golf package ideally suited to your group

	Price per person
(A) Tea, coffee & biscuits	\$4.00
(B) Tea, coffee & warmed muffins or Danish pastries	\$6.00
(C) Tea, coffee & sandwich selection	\$9.50
(D) Sausage Sizzle	\$6.50
(E) Steak Sand or Bacon & Egg Roll	\$8.50
(F) BBQ Steak & Salad Lunch (as per package 2)	\$30.00
(G) Gourmet Sandwich & Fruit Platters	\$18.00
(H) Nibbles Platters (cheese, biscuits, olives, nuts, dips etc)	\$7.50
(I) Light Lunch - tea, coffee, sandwich platters, Danish pastries	\$17.50
(J) Light Lunch - sandwich platters, fresh fruit, scones with jam & cream	\$19.00

Lunches and snacks to carry on the course

Lunch Pack 1 \$15.50

- 1 x Ham, cheese and tomato sandwich, or
- 1 x Tuna and salad sandwich
- 1 x apple or 1 x pear
- 1 x Muffin
- 1 x "Byron Bay" double choc biscuit
- 1 x "poppa" fruit drink

Lunch Pack 2 \$ 18.00

- 1 x Chicken, lettuce and mayo roll, or
- 1 x Ham, rocket, cheese, tomato and seeded mustard on Turkish bread
- 1 x Danish pastry
- 1 x Chocolate brownie
- 1 x Apple, orange or banana
- 1 x "poppa" fruit drink

3 COURSE – A LA GOLF CARTE

Your selection of two options from each course (50/50)

ENTREE

- Traditional Caesar salad with coddled egg
Tomato & basil soup with creme fraiche
- Antipasto selection of marinated vegetables & meats served
with sour dough & tomato chutney
- Thai beef salad with roasted peanuts, sweet
chilli, coriander & lime dressing
- Potato & leek soup
- Smoked salmon roulade with julienne vegetables
& salsa Verde
- Tandoori chicken skewers on jasmine rice
with mango chutney

MAINS

- Chicken breast stuffed with bocconcini & wrapped in
prosciutto with green peppercorn sauce
- Chicken breast filled with garlic butter crumbed & fried
with wilted spinach & red wine sauce
- Roasted scotch fillet with Yorkshire pudding
& bordelaise sauce
- Atlantic salmon fillet roasted on rock salt with potato
& tomato confit topped with hollandaise sauce
- Grilled perch fillet with herb crumb on jasmine rice
with coconut curry sauce
- Fillet mignon on fondant potato with chasseur sauce
- Escalopes of veal atop mash potato with pepperonata
& garlic cream sauce

DESSERT

- Profiteroles served with chocolate & butterscotch sauce
Baked caramel cheesecake on strawberry coulis
with fresh cream
- Apple strudel with creme anglaise & chocolate sauce
- Sticky date pudding with butterscotch sauce & vanilla
bean ice-cream

Coffee tea & mints

\$50.00 per person

50/50 menu