



Corporate Golf

Thank you for your enquiry regarding Concord Golf Club hosting your Corporate Golf Day. We have pleasure in providing you with the details you require to hold your event here at the club.

Concord Golf Club is one of Sydney's most prestigious Group 1 Golf Clubs. Established in 1899, the Club has hosted a number of championship golf tournaments including: The ANZ Championship, The Australian PGA, NSW Open, The Australian Women's Open and most recently The Senior Australian Open.

The Clubhouse offers a warm classic ambience with timber features and traditional historic décor and furnishings. Two of our private function rooms open onto the verandah and overlook beautifully manicured gardens – just one of many picturesque views at Concord.

Food & Beverage service reflects the high standards of the Club which regularly caters for premium occasions and events for up to 210 people in our Concord Room. Our Chef and Service Staff offer the highest quality food, presentation & service.

The Club is a convenient drive from the City and located in close proximity to Homebush, the Sydney 2000 Olympic site and the Novotel.

Should you have any further questions or you would like to come and view the magnificent facilities we have to offer, please feel free to contact me and we can arrange a mutually convenient time.

Once again, thank you for enquiry regarding Concord Golf Club. We look forward to the opportunity to provide you with a memorable event.

Yours sincerely,

Dean Woodham
Golf Operations Manager



Registration Catering

OPTION ONE

ASSORTED DANISH PASTRIES
MUFFINS
WHOLE FRUITS
FRUIT JUICE
TEA & COFFEE

\$12.50 PER PERSON

OPTION THREE

ASSORTED FINGER SANDWICHES
COCKTAIL PIES & QUICHES
WHOLE FRUITS
FRUIT JUICE
TEA & COFFEE

\$20 PER PERSON

OPTION TWO

SCRAMBLED EGGS
CRISPY BACON
PURE BEEF SAUSAGES
TORPEDO ROLLS
SELECTION OF SAUCES
TEA & COFFEE

\$16 PER PERSON

OPTION FOUR CONTINENTAL BREAKFAST

YOGHURT AND MIXED BERRY COMPOTE
CEREALS
SAVORY CROISSANTS
AUSTRALIAN CHEESE & COLD CUTS PLATTER
FRESH FRUIT PLATTER
FRESH JUICE
TEA & COFFEE

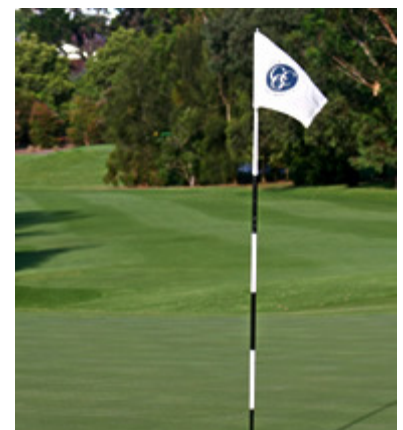
\$25 PER PERSON

◆ THE COMBINATION OF OPTION TWO WITH THE CONTINENTAL BREAKFAST
CAN BE PURCHASED FOR THE SPECIAL RATE OF \$39 PER PERSON ◆

ON COURSE LUNCH

PACKAGED SANDWICH
PIECE OF FRUIT
PACKET OF CHIPS
CHOCOLATE BAR
BOTTLE OF WATER

\$15 PER PERSON



Cocktail Menu

Depending on the occasion Finger Food can vary from a little nibble to an extensive meal.
Below are some options for you to choose from.

OPTION ONE

COCKTAIL SIZE SAUSAGE ROLLS

COCKTAIL SIZE BEEF PIES

COCKTAIL SIZE QUICHE

TANDOORI CHICKEN MINI KEBAB

ORIENTAL VEGETABLE SPRING ROLL WITH SWEET CHILLI SAUCE

TOMATO BRUSCHETTA, ON GARLIC CRUSTINI

TEMPURA BATTERED GARFISH & CHIPS WITH TARTARE SAUCE & LEMON

\$25 PER PERSON

OPTION TWO

COCKTAIL SIZE BEEF PIES

MINI CHICKEN KEBAB

ORIENTAL VEGETABLE SPRING ROLL WITH SWEET CHILLI SAUCE

TOMATO BRUSCHETTA, ON GARLIC CRUSTINI

TEMPURA BATTERED GARFISH & CHIPS WITH TARTARE SAUCE & LEMON

VEGETARIAN SAMOSAS & MINTED YOGHURT

THAI INSPIRED FISH CAKES WITH LIME DIPPING SAUCE

THAI CHICKEN CURRY & RICE

SALT & PEPPER SQUID

\$40 PER PERSON



B.B.Q. Menu

CONCORD DELUXE BBQ

ANTIPASTO PLATTER

GRILLED MARINATED ZUCCHINI

CHAR GRILLED EGGPLANT

SUN DRIED TOMATOES

SOUTH AUSTRALIAN BLACK & GREEN MARINATED OLIVES

MARINATED ROMAN ARTICHOKE

SLICED SAN MARINO PROSCIUTTO & ITALIAN SALAMI

PRIME GRAIN FED BEEF RIB EYE STEAK

OREGANO & PARSLEY MARINATED CHICKEN THIGH FILLET

MEDITERRANEAN STYLE BBQ LAMB SKEWERS

HERB & GARLIC ANGUS BEEF SAUSAGES with BBQ onions

OVEN BAKED ROSEMARY POTATOES

BUTTERED STEAMED CORN on the cob

ITALIAN SOURDOUGH BREAD ROLLS

SALADS MENU

(Choice of 3 Seasonal Salads)

WILD ROCKET, PARMESAN & WALNUT SALAD with a Balsamic dressing

CAPRESE STYLE SALAD of Roma Tomato, Mozzarella & Basil

SEASONAL GARDEN SALAD with Tomato, Cucumber and Spanish onion

CONCORD CAESAR SALAD

SHELL PASTA, BLACK OLIVE & SEMI DRIED TOMATO SALAD

TEA & COFFEE STATION

\$42 PER PERSON

Buffet Menu

CARVED ROASTS

(Choice of one)

ROAST BEEF CARVERY with Condiments and Jus

SLOW ROASTED LEG OF LAMB CARVERY with Condiments and Gravy

HONEY BAKED HAM CARVERY with Condiments

ROAST PORK LOIN, CRACKLING AND APPLE SAUCE

SALADS

(Choice of three)

WILD ROCKET, PARMESAN & WALNUT SALAD with a Balsamic dressing

CAPRESE STYLE SALAD OF ROMA TOMATO, MOZZARELLA & BASIL

SEASONAL GARDEN SALAD WITH TOMATO, CUCUMBER AND SPANISH ONION

CONCORD CAESAR SALAD

SHELL PASTA, BLACK OLIVE & SEMI DRIED TOMATO SALAD

BUFFET HOT SELECTION

(Choice of two)

BEEF, TOMATO, RED WINE, ONION, & MIXED BEAN RAGOUT

VEAL PARMIGIANA in a tomato & basil sauce

INDIAN STYLE LAMB CURRY

BUTTER CHICKEN WITH YOGHURT AND CORIANDER

THAI STYLE CHICKEN CURRY

MUSHROOM, RED CAPSICUM AND SPANISH ONION SKEWERS

(Where required suitable Fresh Market Vegetables, Farinaceous Dishes and Chefs Choice of Potato will be served to accompany the dishes)

DESSERT

A SELECTION OF CAKES AND PASTRIES

CHEESE & FRESH FRUIT PLATTER

TEA, COFFEE & CHOCOLATES

**MINIMUM OF 40 PEOPLE REQUIRED
\$50 PER PERSON**

Set Menu

CANAPÉS

(Choice of three)

TASMANIAN SMOKED SALMON with crème fraiche, capers and chives

SUMAC SPICED PRAWN on a smokey eggplant puree tart

HERBED CHEESY POLENTA with roasted red peppers on a crispy crouton

CARAMELISED PORK BELLY with Asian salad

MIXED MUSHROOM, ASPARAGUS AND MOZZARELLA ARANCINI

WARM CARAMELISED ONION AND MARINATED FETA TARTLET

TOMATO AND CUCUMBER GAZPACHO SHOT

ENTRÉE

(Choice of one)

QUAIL wrapped in sage and prosciutto on a roasted mixed vegetable puff pastry tart with balsamic glaze and baby herbs

or

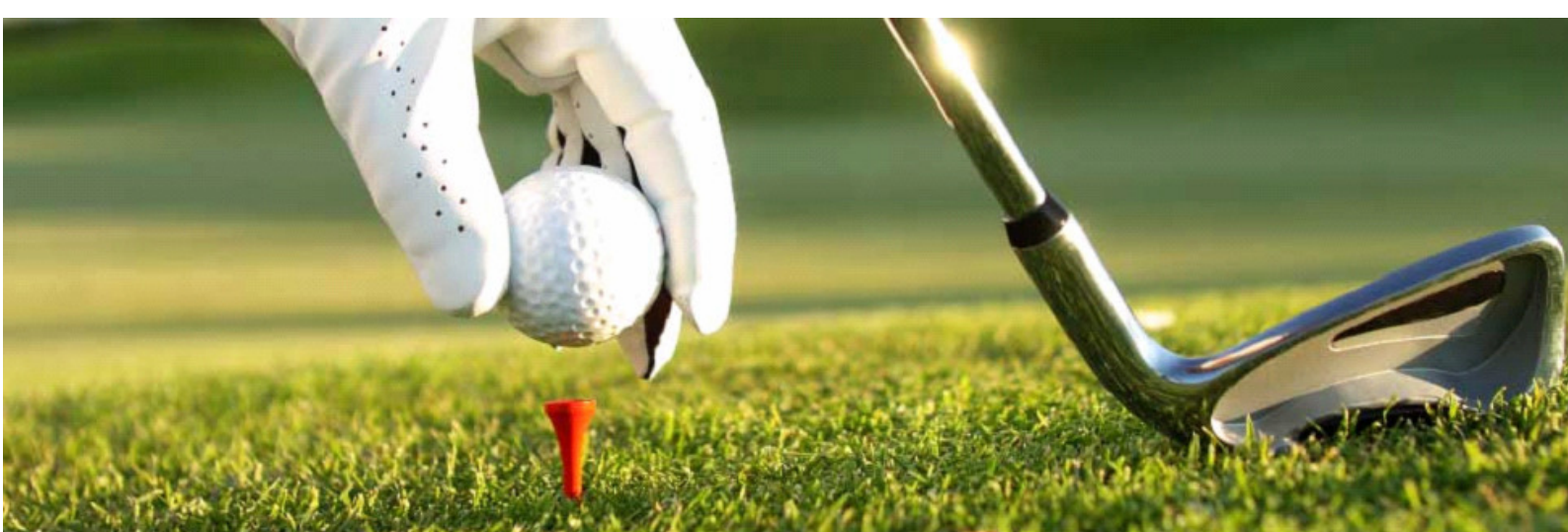
HERB MARINATED CHICKEN TENDERLOINS on a granny smith apple, pear, walnut and fig salad

or

PAN SEARED YAMBA PRAWNS on a sweet corn cake with tomato chilli jam and a cucumber, mint and coriander salad

or

RICOTTA AND PARSLEY FILLED ZUCCHINI FLOWERS served with a saffron and green pea risotto cake and asparagus wrapped in pancetta



MAIN

(Choice of two)

SLOW ROASTED MEDALLION OF BEEF FILLET served on a grilled field Mushroom and red wine jus

CHAR GRILLED BEEF RIB EYE STEAK with a red onion confit & tawny port jus

LAMB SHOULDER RACK slow braised with root vegetables

VEAL INVOLTINI with asparagus & fiore di latte topped with a red wine jus

CHAR GRILLED GARLIC & HERB MARINATED SPATCHCOCK with a rosemary & white wine sauce

GRILLED CHICKEN BREAST filled with spinach and ricotta served with a tomato & basil compote

PAN SEARED JEW FISH with salmoriglio & roasted vine ripened tomatos

BAKED EGGPLANT PARMIGIANA

MIXED MUSHROOM AND GREEN PEA RISOTTO

(All meals served with Chef's choice of Potato and Seasonal Market Fresh Vegetables)

DESSERT

(Choice of one)

HOUSE MADE TIRAMISU with almond biscotti and cointreau marinated strawberries

VANILLA CRÈME BROULE with a passionfruit curd tartlet topped with meringue and roasted almond icecream

CITRUS PANNACOTTA with blood orange sorbet and mixed berry compote

WARM DARK CHOCOLATE PUDDING with white chocolate mousse and milk chocolate gelato

TEA, COFFEE & CHOCOLATES

◆ ALL DIETRY REQUIREMENTS WILL BE CATERED FOR ◆

\$55 FOR 2 COURSES

\$75 FOR 3 COURSES

\$85 FOR 3 COURSES PLUS CANAPÉS

Wine List

CHAMPAGNE and SPARKLING

CHALK HILL BLUE NV SPARKLING - 24 / 5.6
SOUTH EASTERN AUSTRALIA*

BLUE PYRENEES VINTAGE SPARKLING 2006 - 36
VICTORIA

PETALUMA CROSER VINTAGE 2006 - 62
SOUTH AUSTRALIA

LOUIS RODERER NV BRUT PREMIER - 115
FRANCE

WHITE WINES

TAYLORS CONCORD SEMILLON SAUVIGNON BLANC - 24 / 5.6
SOUTH AUSTRALIA*

VASSE FELIX SAUVIGNON BLANC SEMILLON 2009 - 29 / 6.2
MARGARET RIVER, WESTERN AUSTRALIA

BELLARMINE CHARDONNAY 2008 - 30 / 6.5
PEMBERTON, WESTERN AUSTRALIA

CATALINA SOUNDS SAUVIGNON BLANC 2009 - 32 / 6.8
MARLBOROUGH, NEW ZEALAND

PIRIE SOUTH PINOT GRIS 2009 - 33
TAMAR VALLEY, TASMANIA

O'LEARY WALKER POLISH HILL RIVER RIESLING 2009 - 33
CLARE VALLEY, SOUTH AUSTRALIA

THOMAS BRAEMORE SEMILLON 2009 - 39
HUNTER VALLEY, NEW SOUTH WALES

DOG POINT SAUVIGNON BLANC 2009 - 40
MARLBOROUGH, NEW ZEALAND

PEWSEY VALE, THE CONTOURS RIESLING 2004 - 40
CLARE VALLEY, SOUTH AUSTRALIA

SHAW & SMITH M3 CHARDONNAY 2008 - 55
ADELAIDE HILLS, SOUTH AUSTRALIA

RED WINES

TAYLORS CABERNET MERLOT – 24 / 5.6
SOUTH AUSTRALIA *

KURTZ BOUNDARY ROW SHIRAZ 2006 – 31
CLARE VALLEYS, SOUTH AUSTRALIA

MIKE PRESS CABERNET SAUVIGNON 2008 - 27
ADELAIDE HILLS, SOUTH AUSTRALIA

TAYLORS MERLOT – 33
CLARE VALLEY, SOUTH AUSTRALIA

FERNGROVE MAJESTIC CABERNET SAUVIGNON 2007 - 34
FRANKLAND RIVER, WESTERN AUSTRALIA

PEPPERJACK SHIRAZ 2008 - 37
BAROSSA VALLEY, SOUTH AUSTRALIA

RED CLAW PINOT NOIR 2008 - 39
MORNINGTON PENINSULA, VICTORIA

BRIAR RIDGE KARL STOCKHAUSEN SHIRAZ 2007 - 52
HUNTER VALLEY, NEW SOUTH WALES

HOWARD PARK LESTON CABERNET SAUVIGNON 2008 - 52
MARGARET RIVER, WESTERN AUSTRALIA

(*) BEVERAGE PACKAGES AVAILABLE STARTING FROM \$35 PER HEAD

◆ ALL BEVERAGES ARE PRICED ON CONSUMPTION ◆

Terms and Conditions

AGREEMENT

- All prices quoted are GST Inclusive, where GST is applicable.
- It is a policy of Concord Golf Club that event organisers are not permitted to provide their own food or beverage for events held at Concord Golf Club.

BOOKINGS

- Event quotes will remain valid for 20 days from the date of quotation.
- Tentative bookings will be held for a period of 7 days, after which the date will become generally available.
- To confirm your event, we will require a deposit of \$2000.00 (including GST), along with the original signed terms & conditions. Cheques should be made payable to Concord Golf Club.
- This deposit will be deducted from the total cost of your Function.

GUARANTEED NUMBERS

- Minimum numbers must be confirmed no later than seven (7) working days prior to the date of your function this will then be the minimum number you will be invoiced for.

GREEN FEES

- 18 Holes - As of 1st January 2009 - \$95 per person (inclusive GST). The price has remained the same as previous years.

PLAYER NUMBERS

- Concord Golf Club operates Corporate Days on a Monday and a Thursday.
- There are restrictions placed on each of these days, they are as follows:

Monday:	Minimum Number	30 Players	
	Maximum Number	60 Players	
	Daylight Saving October 2008 to April 2009	Hit Off Time 1.00pm 1 st November to 31 st December	
	Winter Time	Hit Off Time 12.00pm	
Thursday:	Minimum Number	72 Players	
	Maximum Number	120 Players	
	Daylight Saving	Earliest Hit Off Time	9.00am
		Latest Hit Off Time	1.00pm
Winter Time	Earliest Hit Off Time	9.00am	
	Latest Hit Off Time	12.00pm	

- Concord Golf Club operates Corporate/Trade Days on either a limited shot gun start for fields under 99 players or a full shotgun start for fields over 100 players.
- In regards to a limited shotgun start Concord Golf Club will identify which holes you will be able to utilize prior to your day taking place.
- If your numbers do not meet the minimum requirement for a golf day here at Concord Golf Club you will be charged for the minimum amount applicable:
Monday - 30 Players
Thursday - 72 Players
Golf Vouchers will be issued to bring the numbers up to a minimum player levels and these will be valid for six months.
- Increases to group player numbers will be accepted subject to availability.

FINAL PAYMENT

- **Final Payment (less deposit amount) for food, beverage & sundry charges will be required seven (14) working days after your event has been held.**

CANCELLATIONS

- In the event of the client wishing to cancel their golf day, return of deposit is permitted up until six (6) months from the date of the scheduled event.
- Deposits are not refundable where cancellations are within the six (6) month period.

CANCELLATION DUE TO BAD WEATHER

- In the event of bad weather and / or where Concord Golf Club closes the golf course and declares the course unfit for play: the security deposit will be returned to the client conducting the golf day.
- Catering arrangements will be available to proceed subject to discussion. Where the club has closed the course the client has the option to cancel pre-booked catering arrangements without penalty.

CLIENT INSTIGATED CANCELLATION

- In the event the client wishes to cancel the golf day due to actual or potential bad weather and where the Club continues to make the course available, the client will be required to pay 100% of the total bill.

DRESS REGULATIONS

- Club policy requires all players be neatly dressed, including:
- Collared shirts and tailored trousers or shorts.
- Jeans and Cargo Shorts/Pants are not permitted.
- Non steel spike golf shoes must be worn.
- Running shoes are not permitted.
- It is the responsibility of the client to advise all guests of the above dress regulations. We do suggest that you place the above conditions into your invitations.
- Failure to meet our Dress Regulations could result in your clients not being able to play golf on the day.

ELECTRIC GOLF CARTS

- There are twelve (12) electric golf carts available for hire for Thursday corporate groups, and ten (10) available for Monday groups.
- The course is designed as a pleasant walking course and more than twelve (12) Carts are not permissible.
- Group bookings should be made at the time of Booking Confirmation.
- Individual bookings may be made at the Pro Shop
- Current Golf Cart Hire Cost \$40 per cart (includes GST)
- Refreshment Cart \$375 hire charge (includes GST)
- Please note that the driver of the refreshment cart must be a staff member of Concord Golf Club.
- Clients are able to place a representative on the refreshment cart but this person at no time will be allowed to operate this vehicle.

SIGNAGE

- Signage is welcome to be placed, by our Course Staff, on the 1st and 9th Tee area, the practice putting green and the function lawn.
- Hole Sponsorship is still permitted but all relevant advertising will be placed on the above mentioned areas. A labour charge may be made if there are more than five banners required to be displayed on the course. This charge is to cover the additional labour component and is \$50.00 per additional hole.
- The Club accepts no responsibility for storage of signage prior to, or after the event.
- Any signs not collected seven (7) days after the golf event will be disposed of.

CARE OF THE GOLF COURSE

- All players are to carry and use a sand bucket to repair divots and pitch mark repairers for pitch marks on greens. Bunkers must be raked after use.
- Electric Golf Cars are to be kept at least 10 metres from greens where paths are not provided. No more than two persons are to travel on the golf car at any one time. Reckless or careless driving, as determined by Concord Golf Club staff, will result in golf car confiscation.

FOOD & BEVERAGE

- The minimum food cost for your Corporate Golf Day is \$55.00 per person.
- Beverages are charged on a consumptions basis; however a beverage package can be arranged for your event upon request.
- Food and Beverages may not be brought on to Club premises or golf course.
- We are pleased to assist you with menu selections, however to ensure your needs are met, it is necessary to provide your menu selection at least fourteen (14) working days prior to the date of your function.
- Please note that some menu items are subject to availability

LIQUOR LICENSE

- Concord Golf Club staff are not permitted to serve alcoholic beverages to intoxicated patrons under the Responsible Service of Alcohol Act.
- Club policy does not allow patrons or guests to bring their own alcohol onto the premises.
- Alcohol cannot be removed from the Club premises and must be consumed in the defined function areas.

CLUB HOUSE DAMAGE

- You are financially responsible for any damage sustained to Concord Golf Club property during functions.
- The use of walls for display material, nails, staples or tape attachment to floors or ceilings is strictly not permitted.

GOLF BALL DAMAGE

- Any Reported Golf Ball Damage sustained during the course of your golf day will incur a \$1000.00 charge to your account to cover the cost of the additional insurance and cost requirements

NON-SMOKING POLICY

- Smoking is not permitted in any internal area of the Clubhouse
- Smoking is only permitted on the Clubhouse Verandah outside of the Clubhouse

SECURITY AND INSURANCE

- Concord Golf Club does not accept responsibility for the loss or damage to any property left on the premises prior to, during or after the function.
- It is the client's responsibility to take out insurance for all items in their possession should it be deemed necessary.
- Any item that is left in the Club MUST be collected within 48 hours of your function.

PRIZE LIMITS

- Concord Golf Club wishes to advise all clients that they are not to provide prizes in excess of AU\$1,200.00 for Hole in One, Nearest the Pin, Longest Drive or Similar Event's in which golf skill is a factor.
- Anyone found doing so is in breach of the Amateur Status Rules & will be dealt with by Golf Australia or the Appropriate State Golf Association, whether or not the golfer is a member of an affiliated club.

COURSE MAINTENANCE STAFF

- When playing here at Concord Golf Club at all times players must give way to the Course Maintenance Staff.
- Under no circumstances are players to hit up on the Course Maintenance Staff. Any player found doing so will be asked to leave the course immediately.

GUEST LISTS

- To be able to comply with Liquor Administration Board for visitor & temporary members it is required that the club has a list of all attendees & their addresses for your function.
- Please supply this list two (2) weeks prior to your event taking place

SIGNED AGREEMENT

I/ we confirm I/we are aware of all the terms & conditions associated with operating a function here at Concord Golf Club & enclose our \$2,000.00 deposit to confirm our booking.

Client Signature

Date

BOOKING FORM

Organisation Details

Group / Event Name _____

Contact Person _____

Address _____

Contact Details Phone _____

Fax _____

Email _____

Golf Details

Event Date ____ / ____ / ____ Registration Time _____

Numbers Playing _____ Preferred Tee off Time _____

Golf Carts Required _____ Hire Sets Required _____

Catering Requirements

Registration Catering _____

Drinks Cart _____

Lunch _____

Dinner _____

Drinks & Wine _____

Additional Requirements

Signage _____

Golf Pro Services _____

Other Information _____

Deposit Payment

Cash Cheque (please make payable to Concord Golf Club)

Visa MasterCard

Card Number

Expiry Date ____ / ____

Once completed please send via fax, email or mail to

Dean Woodham
Concord Golf Club
PO Box 5
Concord NSW 2137

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