



**GREEN ACRES**  
GOLF CLUB

Thank you for enquiry with hosting your Corporate Golf Day at Green Acres Golf Club.

Developing strong business relationships is a key to success. We believe that a Corporate Golf day at Green Acres Golf Club is a wonderful opportunity for your company to express its gratitude, to well deserving clients and colleagues. Sponsors can showcase their company, utilizing banners and visual displays, bringing a professional approach to your corporate golf day.

Green Acres Golf Club is very popular for Corporate Golf Days and allows all participants to have a wonderful time on and off the golf course. We can cater for 128 players for either an AM or PM siren start, or 2 tee starts for groups less than 60 players.

Our Function room with floor to ceiling glass creates a magnificent frame of our stunning golf course. Refreshments are available to suit all your needs and registration is prepared for you to be able to walk in and enjoy the day.

We have attached the relevant documents for your perusal. Our Website showcases our clubhouse, and has information regarding corporate golf days, please visit [www.greenacresgolf.com.au](http://www.greenacresgolf.com.au)

We invite you to visit Green Acres by appointment at your convenience, to discuss your requirements regarding Corporate Golf Day arrangements and set up.

Kind regards

Paul Dundas  
Functions Coordinator



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## GOLF PACKAGES

### Package 1

**\$130**

**(afternoon only)**

18 holes of golf  
Light lunch  
Buffet or 2 course meal

### Package 2

**\$110**

**(morning only)**

18 holes of golf  
Light Breakfast  
Buffet or 2 course lunch

### Package 3

**\$90**

**(morning or afternoon)**

18 holes of golf  
Light Breakfast or Lunch Packs or Eat on the run  
Tummy Delights



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### **Light Breakfast**

#### Includes

Freshly brewed coffee, a selection of teas  
A selection of sweet muffins and savoury scones

#### Extras:

Bacon, egg and cheese muffin \$5.00pp

### **Light lunch**

Assorted gourmet sandwiches  
Chef's selection of hot cocktail finger food

### **Tummy Delights**

Party pies, sausage rolls, vegetarian spring rolls and pizza varieties

### **Eat on the run**

Beef burgers, Hot dogs with cheese, tomato, lettuce with condiments  
and hot chips

### **Lunch packs**

Lunch packs with sandwich, piece of fruit, chocolate and sports drink



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### **Buffet BBQ**

Selection

Please select three items

Tandoori chicken with minted yoghurt

Duo of lamb and bratwurst sausages with brown onion gravy

Fillets of fish of the day brushed with dill, caper and paprika butter

Prime striploin steak of highland beef with seeded mustard sauce

Char-grilled Greek style marinated calamari

### **Accompaniments**

A Medley of mixed vegetables

House baked bread rolls and condiments

### **Salads**

Greek Salad

Asian Coleslaw

Marinated mushroom roasted red peppers and rocket leaves

### **Desserts**

A selection of cheese and fruits

### **Optional Extras - \$5.90 per person per selection**

Oysters natural or Kilpatrick

Cumin sugar dusted char-grilled lamb cutlets

Crushed red chilli and coriander flaked Atlantic salmon



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### Mains Selection

Please select two

Char grilled breast of chicken crusted with fresh herb and garlic served on a bed of parmesan and basil pesto linguine topped with a rich Italian tomato sauce

Scotch fillet steak cooked medium served with roasted root vegetables and a trio of peppercorn sauce

Grilled pork loin in sage, parmesan and egg crust set on char grilled sweet potato, sauced with plum, ginger and port wine glaze

Fish of the day fillets oven baked in lemon and dill butter, served with scallop potato, char grilled eggplant, tomato and crisp leek stack

Wine poached breast of chicken encased with Philadelphia cream cheese and smoked salmon farce served with fungi risotto

Moroccan spiced lamb loin with onion and chilli jam, cooked medium rare set on herbed crushed potato and fire-roasted peppers

Curried madras lamb served with steamed jasmine rice flavoured with cinnamon and coconut cream

### Dessert

Please select two

Cinnamon apple and blueberry crumble served with vanilla bean ice cream

Lemon tart served with mango and passionfruit cream

Warm sticky date pudding finished with rich butterscotch sauce

Chantilly cream pavlova topped with tropical fruit salad

Toasted macadamia nut and Belgium chocolate mousse

Chocolate custard filled profiteroles garnished with chocolate ganache and flaked almonds

( a cheese plate per table can substitute desserts)