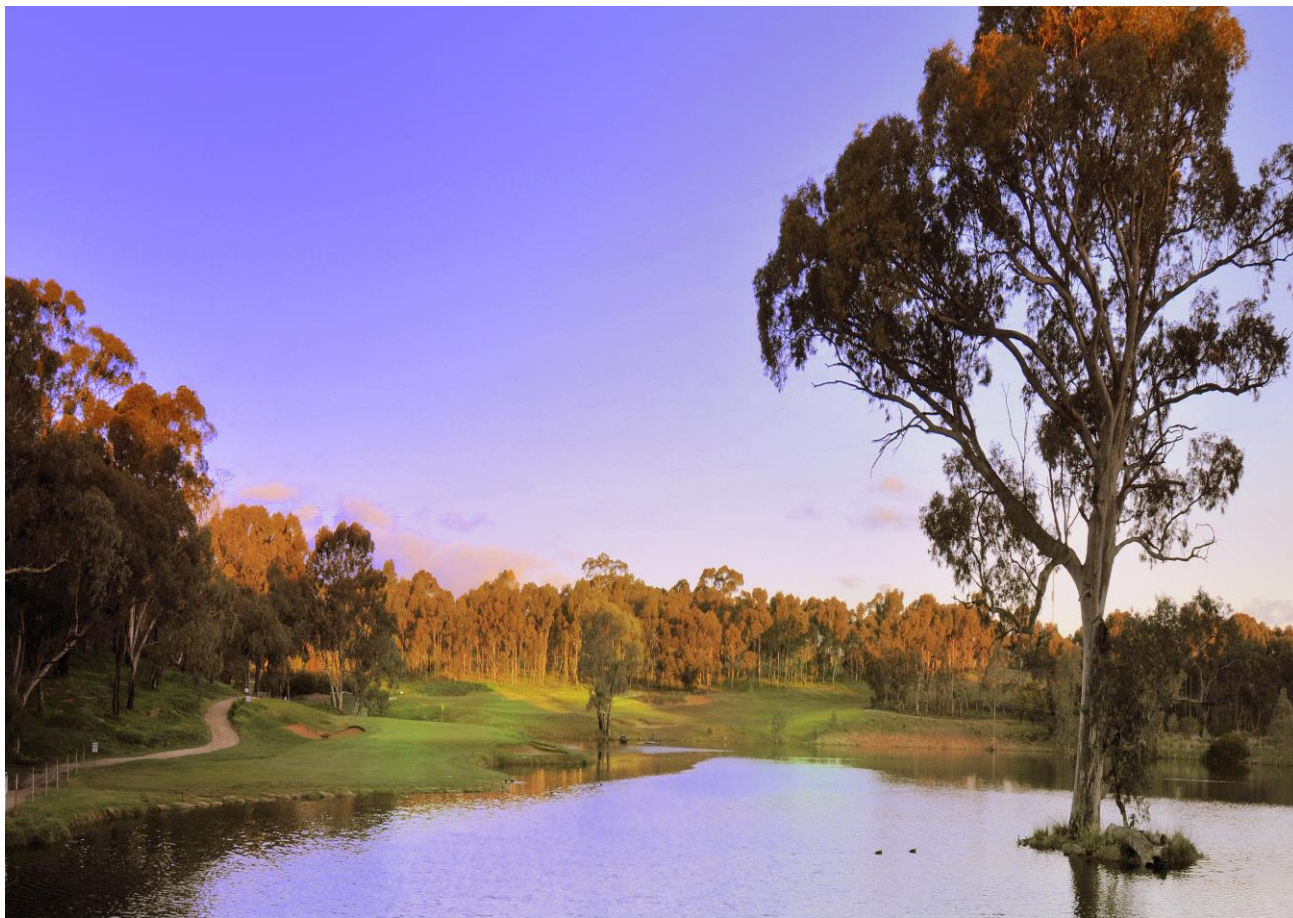


CORPORATE GOLF DAY PACKAGE



Flagstaff Hill Golf Club Inc.
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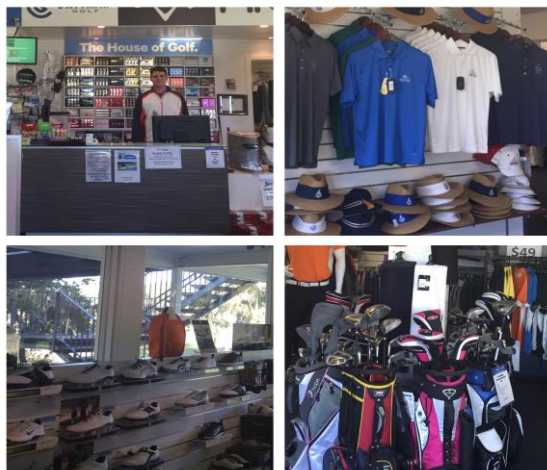
Corporate Golf Day Package

The Flagstaff Hill Golf Club offers various corporate golf packages. Attached is a sample of the packages offered. The Club is, however, flexible in this regard and other golf/meal options can be negotiated in addition to extra catering pre golf & on course. We will gladly price your individual requirements on request.

As far as access to the golf course is concerned, the following:

- For groups of 50 players or less a single tee hit off is applicable.
- For groups of 100 players or less a double tee hit off is applicable.
- For groups of more than a 100 players, the course will be closed to members and visitors and a shotgun start will be available.

Additional events to compliment the day such as a golf clinic, putting competition, nearest the pin on short holes and longest or straightest drives etc. can be arranged on request.



Our Club Golf Professional, Matt Liebeknecht from the House of Golf is available for on course coaching and various clinics (i.e. putting, chipping and/or golf swing demonstrations). Make your Golf Day more fun, get the Golf Pro to hit balls at a designated hole which is a great fundraiser too. Costing for clinics and on course coaching is available upon request. Purchase your golf prizes from the well-equipped Pro Shop at unbeatable prices.

Please note that all costs quoted in this package are inclusive of GST.

The course is available for Corporate Golf Trade Days on Mondays, Thursdays and Fridays all day, and under certain circumstances on Sunday afternoons.

For more information or to discuss your proposed day in more detail, please contact the undersigned to arrange an appointment.

Emma Mitchell
Functions & Membership Manager

Corporate Golf Trade Day Catering & Green Fees

Green Fees

\$36.00 per person (60+)

\$40.00 per person (< 60)

Other Catering

- Tea & Coffee station during golf: \$2.00 per person
- Pre packed, mixed sandwiches \$5.50 each
- ½ Baguette with mixed meats & salads \$6.50 each
- Pies / Pasties (self serve warmer) \$4.50 each
- Basket of fruit for self service \$2.50 per piece
- Mixed chocolate bars \$2.50 each
- BBQ Catered & Cooked: \$12.50 per person

(allowance of 1 sausage & 1 pattie per person + bread, onions & sauce, for self service from the clubhouse veranda area) With steak & salads \$26.50 p/p

- Other BBQ catering can be added & will be quoted for on request

On Course Drinks:

Soft drink 600 ml	\$4.50
Sports drinks	\$4.50
Ice per 5kg bag	\$5.00
Victoria Bitter / Carlton Draught / Hahn Superdry / XXXX Gold cans	\$5.00
Cascade light beer cans	\$5.00
Bottled Water	\$3.00
Coolers & mixed drinks	Price on specific request

- Tubs for drinks supplied by Club

Client to supply 1 or 2 persons to supervise drinks & distribute to the course, depending on number of carts used.

The Club can provide this service at a rate of \$30.00 p/h required. Alternatively the drinks tubs can be left on the Clubhouse veranda for self serve (suitable for smaller groups).

Corporate Golf Day Catering & Green Fees

Golf Cart Hire

For delivering drinks & running about \$60.00

For golf use \$40.00

6 carts are available at these rates, any additional carts to be sourced from an outside Company at their rates.

Trundler Hire

For carting Golf clubs \$5.00 each

Nearest the Pin & Longest Drive markers:

These are supplied by the Club at no charge, providing the first group at each hole takes the markers for initial placement & the client is responsible for bringing in at the completion of the day.

Golf Competition & Prizes

The Club provides ample cards for your event & will assist with tee allocation. For groups not occupying the full course the Club Manager will designate the starting tees once final numbers have been advised.

It is highly recommended that a "Starter" be provided by the client to organise groups on the day and direct to the required tee starts for Shotgun starts. It is also recommended that wherever possible a golfing person is placed in each playing group.

It is also the responsibility of the client to run their own competition, announce winners & award prizes.

Our Pro Shop will gladly make arrangements for any golfing prizes required for your day.

House of Golf Package

House of Golf Package for running the competition of the day includes, enquire for pricing:

- Registration
- Cards & Instruction Sheets
- Meet & Greet / Info to Group
- Put out & collect all novelty prize markers
- Process Competition
- Provide Results Sheet for Presentation

Sponsor Signs

Sponsors may erect banners etc at the direction of the Club Manager at certain points around the course.

All signs / banners for inside the Function Room MUST be free-standing.

Corporate Golf Day Menu Packages

Menu Option One

\$12.50 pp

BBQ Catered & Cooked

1 Sausage & 1 Pattie p/p + Bread, Onions & Sauce

Self Service from the Clubhouse Verandah

\$26.50 p/p

To Include Steak, Potato Salad, Rice Salad & Green Salad

Menu Option Two

\$43.95 pp

Soup

Main Course

Dessert

Tea, Coffee & Chocolates

Menu Option Three

\$49.50 pp

Soup or Entrée

Choice of 2 Main Courses

Dessert

Tea, Coffee & Chocolates

Menu Option Four

\$56.50 pp

Choice of 2 Entrées

Choice of 2 Main Courses

Choice of 2 Desserts

Tea, Coffee & Chocolates

Menu Option Five

\$54.50 pp

3 Course Buffet

(Minimum of 75 people required)

(See over for menu details and for less numbers an alternative menu is available upon request)

Menu Option Six

\$29.50 pp

Cocktail Party

Fingerfood for an informal affair

Hors D'oeuvres

\$8.00 pp

A selection of hot & cold hors d'oeuvres,
served with your pre-dinner drinks

Soups

Sweet potato & mustard

A delicate combination of sweet & kipfler potatoes zested with Dijon mustard & finished with cream

Minestrone

A traditional Italian soup of chunky vegetables, tomato, beef & pasta. Served with parmesan cheese

Roasted tomato, zucchini & chilli

A rich tomato soup with zucchini pieces & a hint of chilli

Cream of cauliflower

Cauliflower, sage, onion & parmesan cheese in a thick creamy soup

Honey scented butternut pumpkin

A rich creamy soup of butternut pumpkin. Slow cooked with Kangaroo Island honey & finished with double cream

Chicken & coconut

A chicken & coconut milk broth served with noodles & finished with coriander & basil

Tomato bisque

A fresh tomato bisque, with a splash of gin & rich cream

Hearty vegetable

Chunky vegetable pieces in a tomato based soup, garnished with garlic croutons

Entrees

Mexican pork fillet

Grilled on a melange of corn, beans & chickpeas

Teriyaki chicken

Salad of roasted teriyaki chicken, snow peas & sprouts, peanut dressing

Smoked salmon pancake

Springs smoked salmon & creamed horseradish on buckwheat pancakes

Scallops

Char grilled scallops, lemon butter on wilted greens

Farfelle pasta

Bowtie pasta in a creamy artichoke, garlic & parmesan sauce

Lamb satay

Lamb satay with peanut sauce & jasmine rice

Chicken & mango

Chicken & mango on mixed greens

Tandoori Chicken / Lamb

Tandoori chicken or lamb with raita & pappadams

Fettuccine puttanesca

Olives, chilli, anchovies, capers, garlic & tomato

Main Courses

Pan fried chicken breast set on a bed of roasted capsicum and sun dried tomatoes, avocado cream sauce

Oven baked chicken breast filled with dried apricots & almonds, vin blanc sauce

Flathead fillets with braised cabbage, pancetta & roasted kipfler potatoes

Roast Atlantic salmon fillet with a pink peppercorn beurre rouge

Herb crusted swordfish steaks topped with salsa verde

Lightly baked fish of the day, cooked with coriander & coconut sauce, on noodles

Beef mignon: enhance with a pink peppercorn glaze

300gr ribeye, baked on caramelised onion & garlic mash. Café de Paris butter

Loin of lamb, char grilled on roasted eggplant, warm basil s& tomato sauce

Tenderloin chicken fillets with vegetables, between layers of pastry, herb wine sauce
(vegetarian option available)

Baked fillet of pork with spicy apple & plum sauce

Cider marinated pork fillet with an apricot glaze

Veal rump, roasted with shitake mushrooms, bok choy, finished with sherry jus

Calamari gran successo: olive oil, black pepper, fresh basil, sweet chilli sauce, baby spinach, capsicum & onion

Aged roast sirloin with a cognac & pepper corn sauce

All main courses served with panache of seasonal vegetables.
Salad bowls can be added for a surcharge

Desserts

Mango & kiwi stack

Pastry mille feuille, with layers of cream laced with mango cheeks & kiwi fruit, passionfruit sauce

Chocolate Delight

Chocolate torte, served with chocolate chip icecream, drizzled with warm bourbon ganache

Vanilla cheesecake

Baked New York style deep cheesecake, served with a wild berry coulis

Apple & almond strudel

Hot apple strudel, blended with almonds, honey & cinnamon, accompanied by cinnamon cream

Strawberries

Refreshingly light dessert of fresh strawberries, whipped cream & vanilla icecream

Double chocolate mudcake

Decadent mudcake with rich cream & berry sauce

Brandy snap horns

Cream filled & married to fresh fruit, passionfruit sauce

Cheese plate (1 per table)

Selection of cheeses, served with dried fruits & nuts & seasonal fresh fruit

Buffet

\$54.50 per person

Soup

Your choice from our list
Served to your guests with a warm baked roll

Self serve for your guests:

Hot fork dishes

(Please select three)

Pork mignons, pineapple glaze
Slow braised lamb shanks in Moroccan spices
Thai green chicken curry with coconut & lime leaves
Fish of the day, steamed, lemon hollandaise
Medallions of beef, 3-peppercorn glaze
Beef bourginonne
Roasted veal fillet, mushroom wine sauce
Chicken breast, shallots, white wine, mushroom, bacon with
almond flakes
Supreme of chicken in the wok, with broccoli & ginger
Cajun beef fillet
Veal tortellini, tomato & basil sauce

Hot buffet includes Mediterranean vegetables, potatoes & steamed rice

From the cold larder

Antipasto selections
Decorated poultry platter
Leg ham platter with potted mustards
Assorted continental salamis & wursts with relishes & pickles
Large selection of salads
Basket of fresh bread selections

Desserts

Lavish display of cakes & pastries
Decorated cheese board with dried fruits & water crackers
Platters of local & tropical fresh fruits

Filtered coffee, Twinings tea & after dinner chocolates

Cocktail Party

Finger food for an informal affair

\$29.50 per person

On arrival

Selection of Hors D'oeuvres

Select 6 choices

Hot selections

Spicy Mexican meat balls

Crispy potato skins

Mussels in their shell, ginger & lime butter

Samosas with Ketjup manis

Cocktail spring rolls with chilli sauce

Mango & spiced chicken parcels

Spicy marinated chicken wings

Cajun chicken tenderloins

Spinach & ricotta cheese pastries

Selection of savoury vol eu vents

Mushroom & leek quiche

Crumbed fish pieces

Party pies & pastries

Prawns in golden batter

Scallops wrapped in bacon

Cold Selections

Vegetable crudités with cream cheese dips

Open sandwiches on Rye bread

Bruschetta selection

Chicken & almond pate with Melba toasts

Gourmet cheese platter

Marinated olives & eggplant

Pita bread with guacamole & crispy bacon

Ribbon sandwiches with vegetarian & meat choices

Tray service of approximately 1 hour, then self serve table for your guests.

Beverage Packages

Bottled Wine Package

Tooheys New Beer
Hahn Premium Light Beer
Flagstaff Hill Sauvignon Blanc
Flagstaff Hill Cabernet Sauvignon
Flagstaff Hill Brut
Non-alcoholic Wine
Orange Juice & Soft Drink
Iced Water
Barrel Port

\$30.00 pp – (3½ hour package)

Premium Bottled Wine Package

Tooheys New Beer
Hahn Premium Light Beer
Anvers 'Razorback Road' Shiraz Cabernet
Anvers 'Adelaide Hills' Sauvignon Blanc
Anvers NV Cuvee Blanc
Non-alcoholic Wine
Orange Juice & Soft Drink
Iced Water
Barrel Port

\$35.00 pp – (3½ hour package)

Spirits are paid for on consumption if required

Your total beverage account may also be paid for on consumption
BYO is permitted, the corkage fee is \$15.00 per wine bottle

FLAGSTAFF HILL GOLF CLUB INC.

DRESS REGULATIONS

ON THE GOLF COURSE & IN THE CLUBHOUSE

To obviate any embarrassment to themselves, other members and visitors the Board of Management has resolved that the following minimum dress requirements will apply.

ON THE COURSE

1. Golf shoes must be worn on the Course. Sneakers may only be worn with permission from the Board, or Manager. Shoes with metal spikes are not permitted on the course.
2. Shirts with collars must be worn by Members and visitors at all times, the waist must be tucked in unless tailored for wearing outside trousers. Singlets, tank tops, tee shirts and sun tops, strapless tops are not permitted on the course.
3. Dress or walk style shorts for men and Bermuda type shorts for ladies are permitted on the course. Sports or gym style shorts, boxer or stubby shorts are not permitted on the course.
4. Male members are permitted to wear sports socks (predominantly white) or long socks with shorts. Long socks are to be pulled up at all times.
5. Trousers must be tailored. Jeans, tracksuits, and leisure suits are not permitted on the Course. Trousers and shorts with elasticised or drawstring waists are not acceptable. Trousers are not to be tucked into socks.

IN THE CLUBHOUSE

1. In the Clubhouse the minimum standard of dress shall be neat, clean & tidy with, clean casual footwear acceptable.
2. Socks must be worn with closed shoes. Shoes that have been worn on the golf course are permitted in the Members Lounge ONLY (not the restaurant & function rooms) and only if CLEAN and with soft spikes.
3. Shirts must be tucked in unless tailored for wear outside trousers.
4. Clothing with printed slogans or advertising are not acceptable.
5. Dress denim jeans are acceptable in the Clubhouse.
6. Hats or caps are not to be worn within the Clubhouse.

These standards have been set to allow reasonable comfort to Members and guests, yet maintain the required standards of the Club.

The Board of Management reserves the right to enforce appropriate standards of dress, both on the Course and in the Clubhouse.

F Tobin
Captain
20 December 2010