

Corporate Golf
at
Bankstown Golf Club



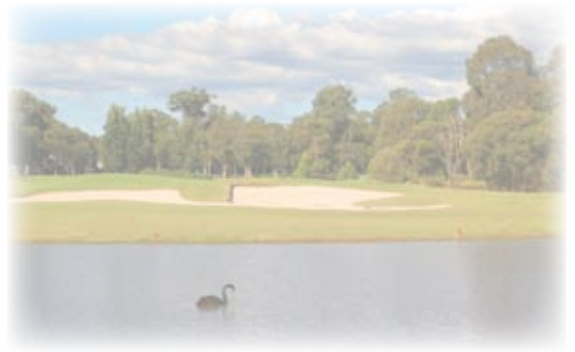
Bankstown Golf Club is a picturesque A Grade Championship Golf Course, rich in tradition and tranquillity.

Established in 1928, BGC has managed to preserve its heritage and rich history of golfing excellence.

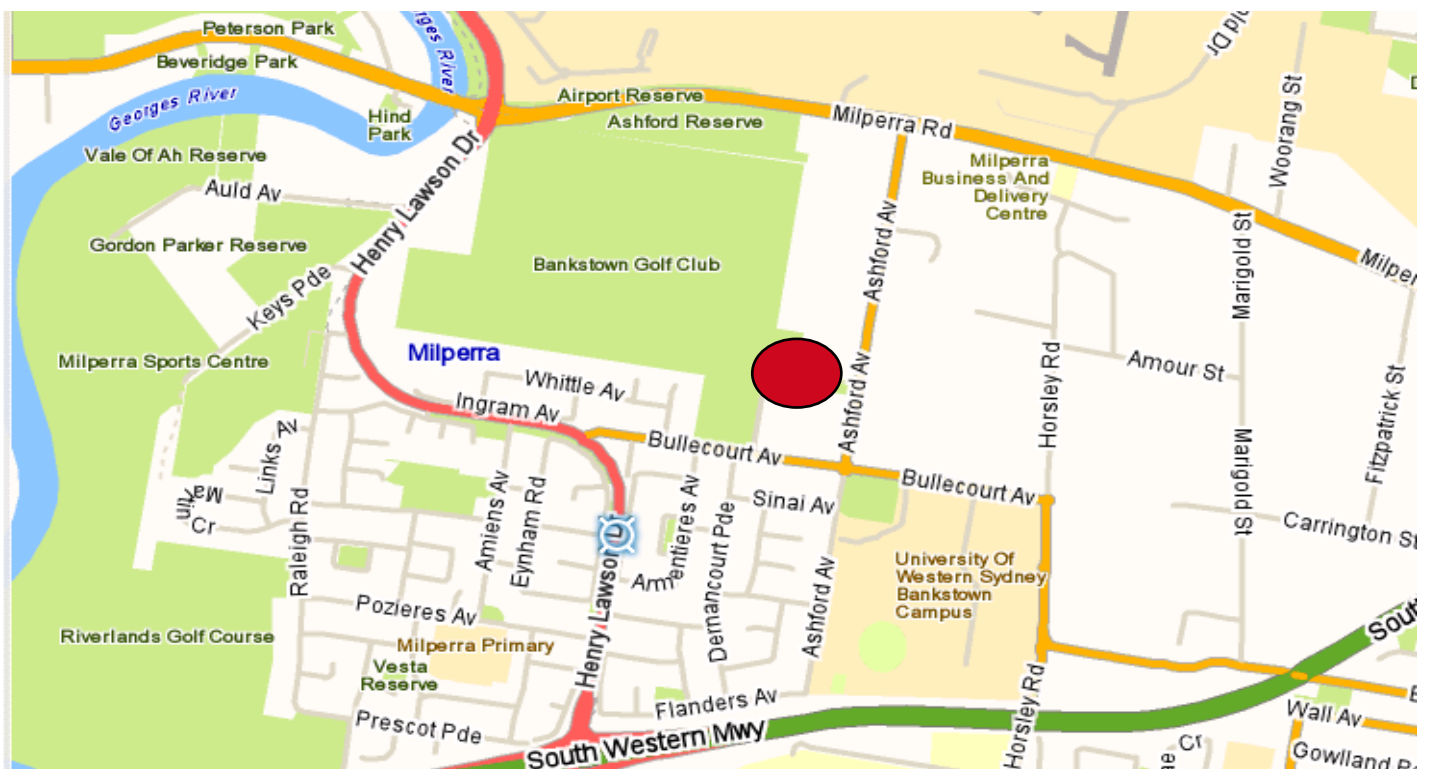
BGC prides itself as being a highly regarded venue of choice, for all our elite members and guests. Having hosted numerous major corporate golfing events and charity days, BGC has achieved a very highly respected reputation within the golfing and club industries. This has been built by continually presenting the members and visitors alike with a high quality golfing experience.

BGC is conveniently located in Sydney's South-West only 30 minutes from both Parramatta and Sydney city CBD.

Bankstown Golf Club offers various corporate day packages, however our Events Coordinator would be more than happy to speak with you about other options.



Where Are We?



GOLFERS SILVER PACKAGE

\$90.00 per head

Inclusions:
(Minimum 40 players)

18 holes of golf
Practice facilities
Honorary Club Membership for the day
On course signage
Coffee, tea & Juices upon registration
Breakfast on arrival (egg & bacon roll)
Printed scorecards
NTP & Long Drives
The Gourmet Buffet Lunch/Dinner
Presentation facilities

Alternate menus available.
Please see the Menu pages for further details.



GOLFERS GOLD PACKAGE

\$99.00 per head

Inclusions:
(Minimum 40 players)

18 holes of golf
Practice facilities
Honorary Club Membership for the day
On course signage
Coffee, tea & Juices upon registration
Breakfast on arrival (egg & bacon roll)
Printed scorecards
NTP & Long drives
Half Way BBQ
Drinks Cart & Driver for 5 hours (drinks not included)
The Gourmet Buffet Lunch/Dinner
Presentation facilities

Alternate menus available.
Please see the Menu pages for further details.



Menus

Bankstown Golf Club offers a variety of menus including buffets and three course meals. The style of menu suitable for your function will depend largely on your style of event. Formal events are made memorable with a three course meal, while relaxed functions suit a buffet style meal allowing for greater variety.

Our professional team is able to cater for your guests who may have special dietary requirements. In order to make sure that all of your guests can be catered for, please advise the events coordinator of any special dietary requirements prior to the event.

*All packages include the Gourmet Buffet.
A selection of alternative menus are available and are detailed in this section.*



GOURMET BUFFET

Hot Roast

Hot roast pork and roast beef carved by our chef at the buffet table

Served with traditional roast seasonal vegetables

Hot Dishes

(Please select two dishes from the following list)

Chicken Cacciatore

Green Curry Chicken

Butter Chicken

Honey Soy Chicken

Slow Braised Beef in Red Wine Sauce

Sambal Beef Stir-fry

Massaman Beef Curry

Beef in Spicy Black Bean Sauce

Grilled Barramundi Fillets in Lemon Butter Sauce

Steamed Barramundi with Ginger and Shallots

Sweet and Sour Fish

Salt and Pepper Squid

Salt and Pepper King Prawns

Braised Pork with Pineapple

Served with rice

From the Green Grocer

Pasta Salad

Potato Salad

Coleslaw

Mixed Tossed Salad

Dessert

A selection of cakes

From the Baker

Fresh Bread Rolls

Included in all Corporate Golf packages.

PLATINUM BUFFET

Seafood

A selection of fresh oysters and prawns

Hot Roast

Hot roast pork and roast beef carved by our chef at the buffet table

Served with traditional roast seasonal vegetables

Hot Dishes

(Please select two dishes from the following list)

Chicken Cacciatore

Green Curry Chicken

Butter Chicken

Honey Soy Chicken

Slow Braised Beef in Red Wine Sauce

Sambal Beef Stir-fry

Massaman Beef Curry

Beef in Spicy Black Bean Sauce

Grilled Barramundi Fillets in Lemon Butter Sauce

Steamed Barramundi with Ginger and Shallots

Sweet and Sour Fish

Salt and Pepper Squid

Salt and Pepper King Prawns

Braised Pork with Pineapple

Served with rice

From the Green Grocer

Pasta Salad

Potato Salad

Coleslaw

Mixed Tossed Salad

Dessert

A selection of cakes

From the Baker

Fresh Bread Rolls

Additional \$10.00 per person

GOLFERS SPECIAL

Entrees

Choice of two served alternately

Char Grilled Marinated Chicken with a Cous Cous Salad and Minted Yoghurt
Atlantic Smoked Salmon with Roquette, shaved Cucumber and Caper Salad
Herbed Lamb and Chickpea Salad with Raita

Mains

Served alternately

Beef Fillet with Oven Roasted Field Mushrooms, Garlic Spinach and
Green Peppercorn sauce
Pan Fried Chicken Breast with Sweet Potato Puree, French Beans and
melted Thyme Butter

Desserts

Served alternately

Chocolate Mud Cake
Cheesecake

Additional \$5.00 per person

GOLFERS DELIGHT

Entrée

Choice of 2 served alternately

Fresh Cooked Prawns with Avocado and Tomato Salad
Char Grilled Paprika Marinated Chicken with a Cous Cous Salad and Minted Yoghurt
Atlantic Smoked Salmon with Roquette, Shaved Cucumber and Capers Salad
Herbed Lamb and Chickpea Salad with Raita

Main

Choice of 2 served alternately

Beef Fillet with Over Roasted Field Mushrooms, Garlic Spinach
and Green Peppercorn Sauce
Pan fried Chicken Breast with Sweet Potato Puree, French Beans
and Melted Thyme Butter
Oven Baked Barramundi Fillet with Creamy Mash, Asparagus, Tomatoes
and Herb Beurre Blanc
Grilled Lamb Cutlets with Mash, Char Grilled Vegetables
and Rosemary and Red Wine Sauce (+ \$1.50 per person)

Dessert

Choice of 2 served alternately

Chocolate Mud cake
Cheesecake
Tiramisu
Lemon Meringue Tart

Additional \$13.00 per person

GOLFERS ELITE

Entrée

Choice of 2 served alternately

5 spice salt and pepper squid with a wasabi mayonnaise
Char grilled herbed lamb back strap with morocco cous cous and mint raita
Atlantic Salmon with roquette, fennel and citrus
King prawn and avocado salad

Main

Choice of 2 served alternately

Oven Baked Beef Fillet with Rosti, Sauté Spinach and a Wholegrain Mustard Jus
Prosciutto wrapped Chicken Breast with Pea Smash, Charred Cherry Tomatoes
and Peppercorn Jus
Crispy Skinned Atlantic Salmon with Potato Fondant, Asparagus, Cherry Tomatoes,
Broccolini and Beurre Blanc

Dessert

Choice of 2 served alternately

Apple tart tartin with butterscotch caramel and crème fraiche
Pavlova with fruit salad compote and berry coulis
Crème brulee

Additional \$20.00 per person

BEVERAGE OPTIONS

Bankstown Golf Club offers a variety of options regarding the bar. If you are unsure as to what is the best option for your, please speak to our events coordinator.

Option 1: Dry Til

Beverages are charged on consumption. Please nominate the starting and finishing times (the bar closes at least 15 minutes prior to the function concluding), the drinks you would like included on the Til and the amount you would like to spend.

Although the Dry Til can be limited as to the selection of drinks, the bar remains fully functioning to ensure that if your guests prefer a drink which is not included, they can purchase it from the bar at their own cost.

Option 2: Cash Bar

Your guests pay for their own drinks.

Option 3: Beverage Package

A fuss free option which allows you to know exactly how much the cost will be before the event begins. Excellent for functions with a large number of adults.

A beverage package is available for on course beverages and post golf dining. There are two different packages ranging in price and beverage inclusions, both of which are explained further over the page.



SILVER PACKAGE

\$30.00 per head (5 hours)

(Then \$5.00 per hour)

White Wines	Rothbury Sauvignon Blanc PLUS Penfolds Autumn Harvest Riesling or T'Gallant Moscato
Red Wine	Rothbury Estate Shiraz Merlot PLUS Penfolds Koonunga Hill Shiraz Cabernet or T'Gallant Pinot Noir
Sparkling Wine	Rothbury Estate Sparkling
Tap Beer (post golf)	Tooheys New, Tooheys Old, Victoria Bitter, Resches, Pure Blond, Cascade Light, Carlton Draught
Bottled Beer (on course only)	VB, Tooheys New, Carlton Draught, Carlton Cold, Cascade Light
Non alcoholic	A selection of juices, soft drinks, bottled water and sports drinks

PREMIUM PACKAGE

\$36.00 per head (5 hours)

(Then \$7.00 per hour)

White Wines	T'Gallant Moscato PLUS Skipjack Sauvignon Blanc OR Fox Creek Chardonnay
Red Wines	T'Gallant Pinot Noir PLUS Fox Creek Shiraz OR Richard Hamilton Merlot
Sparkling Wine	Leconfield Syn
Beer (post golf)	Tooheys New, Tooheys Old, Victoria Bitter, Resches, Pure Blond, Cascade Light, Carlton Draught
Bottled Beer (on course only)	Crown Lager, VB, Tooheys New, Cascade Light, Pure Blonde, Tooheys Extra Dry, Hahn Premium Light
Non alcoholic	A selection of juices, soft drinks, bottled water and sports drinks

Golfing Information



Starting Times and Options

The Club is available for hire on Tuesdays/Fridays with starting times of 8:00am and 12:00pm. Times on Monday and Thursday afternoons may be possible, subject to application.

There must be a minimum of 72 players for a shotgun start. Limited shotgun starts are subject to availability

Green fees

18 holes \$60.00

Motorised golf carts

There are 30 motorised carts available for hire. All of these items may be charged to your account; or be provided on a user pays basis. In this case, carts should be booked directly by the individual. Additional carts can be sourced for you. Prices are available on application. Standard hire prices are as follows:

Cost:	Visitors	\$44.00
	Members	\$32.00

Hire Equipment

On Course golfing equipment can be hired from our Golf Professional.

Pull Buggies	\$ 5.00
Hire Clubs	\$25.00

On-Course Hospitality

A purpose built drinks cart is available for the distribution of refreshments and snacks on the golf course. Due to current Occupational Health and Safety regulations, it is the policy of Bankstown Golf Club that only a Bankstown Golf Club member of staff operates the drinks cart.

Drinks Cart for 4 hours \$150.00- Drinks not included
(Then an additional \$30 per hour thereafter; not including drinks)

Tournament Formats

There are several different formats for your corporate tournament. The key is to match the competition style with your group's golfing ability:

Majority of novice or casual golfers – 4 Ball Ambrose (Holden Scramble Format)

Mixture of casual and regular golfers – 4 Ball Stableford or 2 Ball Ambrose

Majority of regular golfers – 4 Ball Best Ball and/or Singles Stableford

Use of the Golf Course & House Facilities

Practice putting and chipping greens are available for use by you and your guests. As honorary members for the day, all of the house facilities and amenities are also available.

Prize and Award Suggestions

- Overall winner
- Runner up
- Best team
- Nearest the Pin
- Longest Drive

We have an excellent range of goods available in our golf shop that may be selected as prizes for your golf day.

Dress Standard

It is the responsibility of the client to advise all guests, including non-golfers, of the dress regulations below. We strongly suggest placing the conditions on all invitations and information associated with the day. Failure to meet our dress regulations may result in the guest having to purchase suitable attire or being asked to vacate the Club.

All rules shall be applied on a fair and equitable basis.

To maximise the playing condition of our golf course and practice areas, all players must wear either soft-spiked or non-penetrating, spikeless golf shoes subject to approval by the golf shop. Golf shoes with steel spikes are not permitted on the course.

The following standard of dress is required for golf:

Shirts must have a collar and should not display large advertising logos.

Short socks may be worn with tailored shorts. Socks must be all white (no logo's or stripes).

Neat golf attire is required on the course and in the clubhouse.

Unacceptable Dress:

- Denim or jean-type clothing

- Track suits or training gear

- Metal spiked shoes

- Drawstring shorts or board shorts

- T-Shirts and singlet tops

- Sandals of any kind

If your guests are found to be wearing inappropriate clothing in the clubhouse, they will be asked to change. If they are unable to change into clothing that does comply with our regulations, they will be asked to leave the function with no refund given to the organiser.

Bookings & Confirmation of Reservations

Confirmation must be made in writing and bookings must be confirmed using the attached booking form and accompanied by a deposit (which will be credited towards the final account) within 14 days of a tentative booking. Where the deposit and this signed agreement are not received by the due date, Bankstown Golf Club reserves the right to release the booking. An estimated number of attendees is required at time of reservation.

The deposit schedule is as follows:

Up to 50 players	\$ 500.00
51 to 99 players	\$1,000.00
Over 100 players	\$1,500.00

MEMBER BOOKING INCENTIVE

If you are a Bankstown Golf Club Member and introduce a corporate day that has not previously been held at the Club, you will receive 5% of the final green fee charge as a credit to your house account (corporate days are classified as any golf booking to the value of \$5000 or more).

Terms and Conditions

Guaranteed Numbers

Confirmation of final numbers for golf and catering must be paid in full seven (7) days prior to the event; this will be the minimum number charged for on the day. Any decreases (including no-shows) will not be refunded. Increases will be accepted (subject to availability).

Terms of payment

Green fees and pre-arranged catering accounts must be paid in full on confirmation of final numbers, 7 days prior to the event. Beverage accounts and incidentals are required to be paid for at the completion of the day. Payment may be made by cheque or cash. Credit card payments will attract a 1.8% surcharge (We do not accept American Express or Diners Club cards). A credit card or copy must be presented to the club on the day if you wish to run a bar account.

Price Increases

All prices are based on present day costs and while Bankstown Golf Club reserves the right to increase the prices without notice, this will only be done if absolutely necessary.

Cancellation policy

Should you need to cancel your corporate event or function for any particular reason we would require this request in writing. Your deposit will be returned up to 3 months prior to the event. Deposits are non refundable where cancellations occur within the 3 month period.

Cancellation due to bad weather policy - Club Management has the right to declare the course closed if it deems the course un-playable or unsafe due to extreme or inclement weather. Catering arrangements will proceed on the day, as catering cannot be cancelled less than 5 business working days prior.

Client Instigated Cancellation policy - 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 still be charged for the course hire and catering arrangements. If the client would like to postpone the golf day without penalty, it must be done in writing no less than 5 business working days prior to the day. Any cancellations after this will result in the full amount being charged to the client.

Cart Hire

Cart hire is available on all operational carts. Bankstown Golf Club has 30 carts in its fleet which are regularly maintenance; however if a cart breaks down you will be refunded the hire charge for that particular cart.

In the event of bad weather, on or prior to the corporate day, carts may not be permitted onto the course. Any monies paid for cart hire will be refunded if this occurs.

If you require additional carts, Bankstown Golf Club would be more than happy to hire carts from another golf club on your behalf. The minimum number of external carts that can be hired from external parties is 6. Price on application.

Personal Liability

The organiser of the event is personally responsible for any damages incurred throughout the duration of the event. This encompasses both the interior and exterior property of Bankstown Golf Club.

Terms and Conditions

Food and Beverages

To ensure your needs are met we require your selected menu no later than 2 weeks prior to your golf day. External food of any kind is not to be brought onto Bankstown Golf Club premises.

Alcohol Sponsorship is available with approval from the General Manager. All alcohol sponsorship is done on a 1:1 basis, where by every case or keg the corporate day receives, the Club receives the same amount. This applies to wine and beer only.

Menu selection, beverage lists and wine lists are subject to change, both in content and price, without notice.

The clubhouse is to close no later than midnight with the bar to close no later than 11.45pm. All guests must vacate the Clubhouse within 30 minutes of the finishing time.

Signage

Signage is welcome to be placed on agreed tees by our course staff, with a maximum of 8 banners. Additional signage requirements are subject to approval and may incur a handling fee. All signage is to be delivered 2 days prior & collected no later than 2 days after the event. Bankstown Golf Club accepts no responsibility for storage of signage prior to, or after the event. Signage delivered on the day will not be placed on the course by our Greens staff. Any signs not collected seven days after the event may be disposed of.

Care of the Golf Course

All players are to carry and use a sand bucket to repair divots and pitch repairers for pitch marks on greens. Bunkers must be raked after use. Golf carts are to be kept at least 10 metres from greens where pathing is not provided. No more than 2 persons are to travel on the golf car at any one time. Reckless or careless driving, as determined by the Club staff, will result in golf car confiscation without a refund being issued.

Smoking

Smoking is prohibited anywhere within the Clubhouse. A smoking room is provided outside the clubhouse.

Responsible Service of Alcohol

In accordance with the provisions of liquor laws of New South Wales, Bankstown Golf Club adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or to underage guests. If, during the course of your reception, the management of Bankstown Golf Club is of the opinion that a guest or guests have become intoxicated, the Club reserves the right to suspend service of alcohol to any such guest/s, and/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately and your assistance is requested to ensure the minimum of disruption to your reception and to the enjoyment of other guests.

Prize Limits

Bankstown Golf Club wishes to advise all clients that they are not to provide prizes in excess of AU\$1200.00 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 the AGU or the appropriate State Golf Association, whether or not the golfer is a member of an affiliated club.

Booking Confirmation Form

This form is to be sent with your deposit. A booking will not be confirmed until this form is received by Bankstown Golf Club. A tax invoice will be sent only on request.

Client Details

Company name _____
Contact name _____
Contact number _____
Email _____
Address _____

Golf Day Details

Tournament date _____
Registration time _____
Tee Time _____
Number of players _____

Package Deatils

I wish to take advantage of the _____ package

The menu I would like is the _____

I would like lunch/dinner to be served at _____ am/pm

Beverage Requirements

I would like to take advantage of the following beverage package for my event

_____ at \$ _____ per person

OR I do not want a beverage package. Instead, (please circle)

Dry Till of \$ _____ to start at _____ am/pm and finish at _____ pm

Extras

Motorized Golf Carts Y/N
Half way sausage sizzle Y/N
Drinks Cart Y/N

Booking Confirmation Form Con't

Acceptance of Terms and Conditions

I have read, understood and agree to all terms and conditions outlined.

Function Date _____

Name _____

Signature _____

Date _____

Security Deposit Payment

Please accept my security deposit as confirmation of my function.

Name of Cardholder _____

Credit Card Type VISA / MASTERCARD _____

Credit Card Number _____

Expiry Date _____

Signature _____

Amount _____

(Please note we do not accept Diners or Amex)

Incidental Costs

In addition to the security deposit, Bankstown Golf Club also requires credit card details for any incidental costs that arise on the day of the function. Costs include additional beverages arranged, damage, additional fees. A bar tab cannot be arranged unless a credit card is given prior to the event.

I authorise Bankstown Golf Club to debit the above credit card for any incidental costs on the day.

Signature of Cardholder _____

Name _____

Date _____

Please forward booking form and deposit to: Functions Coordinator Bankstown Golf Club PO Box
51 Milperra NSW 2214