

## TRADE DAY INFORMATION

Please find attached information regarding Corporate Golf Trade Days at the Flagstaff Hill Golf Club.

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, Troy Lane is available for on course coaching and various clinics (i.e.: putting, chipping and/or golf swing demonstrations). Troy has a AAA accreditation by the PGA, has been voted as Titleist Australia's top 10 coach, is 5 times teacher of the year 1999 – 2003, South Australia's State Coach and PGA magazines top 50 coach in Australia. Costing for clinics and on course coaching is available upon request.

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.

Yours sincerely

Julie Gregg  
Function Coordinator

# CORPORATE GOLF TRADE DAY INFORMATION PACKAGE



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# *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	\$3.50 each
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## **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.

## **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**

\$39.00 pp

Soup

Main Course

Dessert

Tea, Coffee & Chocolates

## **Menu Option Two**

\$44.00 pp

Soup or Entrée

Choice of 2 Main Courses

Dessert

Tea, Coffee & Chocolates

## **Menu Option Three**

\$51.00 pp

Choice of 2 Entrées

Choice of 2 Main Courses

Choice of 2 Desserts

Tea, Coffee & Chocolates

## **Menu Option Four**

\$45.00 pp

3 Course Buffet

(Minimum of 60 people required)

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

## **Menu Option Five**

\$25.00 pp

Cocktail Party

Fingerfood for an informal affair

## **Hors D'oeuvres**

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

\$7.50 pp

Full waiter service.

We will gladly cost your own menu choices, should you wish

# **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

### **Orgasm by chocolate**

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

\$45.00 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 four)

Pork mignons wrapped in bacon, 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  
Poached chicken topped with seafood sauce  
Supreme of chicken in the wok, with broccoli & ginger  
Cajun beef fillet  
Veal tortellini, tomato & basil sauce

Hot buffet includes Mediterranean vegetables & 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 exotic 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

**\$25.00 per person**

## **On arrival**

Selection of Hors D'oeuvres

Select 3 hot & 3 cold 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

## Carafe Package

Toohey's New Tap Beer  
Hahn Premium Light Tap Beer  
House Wine – Dry White, Fruity White & Dry Red  
Non-alcoholic Wine  
Orange Juice & Soft Drinks  
Iced Water  
Penfolds Club Port with Coffee

**\$24.50 pp**

**3 ½ hour package**

## Bottled Wine Package

Toohey's New Tap Beer  
Hahn Premium Light Tap Beer  
Jacobs Creek Chardonnay & Shiraz Cabernet Wine  
Jacobs Creek Pinot Noir Chardonnay  
Non-alcoholic Wine  
Orange Juice & Soft Drink  
Iced Water  
Penfolds Club Port with Coffee

**\$27.00 pp**

**3 ½ hour package**

Spirits are paid for on consumption if required

Your total beverage account may also be paid for on consumption  
BYO is also permitted – corkage is \$8.50 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 short 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. Short socks are to cover the ankles. 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.

**NOTE:** All pull buggies must be fitted with wide slick tyres.

#### IN THE CLUBHOUSE

1. In the Clubhouse the minimum standard of dress shall be the same as for the Course. However, clean casual footwear is acceptable. Scuffs and thongs are not considered appropriate footwear. Socks must be worn with closed shoes. Sprigs are only permitted in the Member change room area and the Sprig Bar.
2. Shirts must have a collar and be tucked in unless tailored with a band for wear outside trousers. Tee shirts, or shirts with printed slogans or advertising are not acceptable.
3. Dress denim jeans are acceptable in the Clubhouse. 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.

Fred Tobin  
Captain  
21<sup>st</sup> January 2009