

EXCLUSIVE COURSE | EXCEPTIONAL CATERING | PERSONALISED SERVICE



Corporate Golf is one of the best ways to entertain your valued clients and suppliers. On behalf of Ryde-Parramatta Golf Club, along with our Board and Membership we thank you for considering our club for your Corporate Golf Day!

Ryde-Parramatta is one of Sydney's leading private golf clubs featuring a challenging and picturesque championship golf course. By arranging an event at our members only golf club, you will be providing an exclusive experience to your guests.

Located close to the geographical centre of Sydney, Ryde-Parramatta Golf Club is easily accessed by car from the CBD, Sydney Airport and regional areas.

We understand the importance of customer retention and fundraising and we will deliver to make your event a success. You can select one of our inclusive packages or work with our Event Manager to create something tailored just for you. Our Executive Chef and catering team provide an extensive menu selection that is certain to satisfy all tastes and budgets.

Golf coaching clinics, putting competitions, corporate signage, electric carts, presentation facilities and prizes all can be organised. When the game is over you can relax and network over dinner and drinks overlooking the course.

We look forward to welcoming you to Ryde-Parramatta. Please feel free to contact our Events & Functions Manager.

 $\square$  (02) 9874 1204

events@rydeparramatta.com.au



# GOLF DAY information

Corporate Golf Days at Ryde-Parramatta Golf Club are not a day to be missed, with customizable options and several packages to choose from our club aims to make Corporate Golf Days as easy as possible.

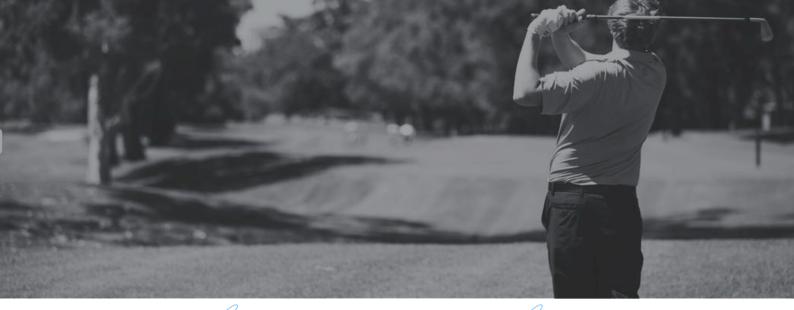
Our dedicated team of golf professionals will complete your event registration before providing a player briefing and offering a few tips.

We can offer a range of pre golf catering, on course catering and post golf catering options. Corporate Events are made available on Thursdays at Ryde Parramatta Golf Club and typically take five hours to complete all 18 holes. Tee times are available from 8:00am and are allocated based primarily on the number of players.

A shotgun start enables groups to tee off from varying holes at the same time, ensuring we can accommodate playing numbers of 70 - 144 in order to grant course exclusivity. Smaller groups have the option of a one tee start or a mini shotgun.

Please get in touch with our team for more details.





Facilities

Ryde-Parramatta Golf Club invites all corporate guests to enjoy the facilities of the club, offered generally to members only. The following facilities are available for your use:

- 18 hole championship golf course
- Members Lounge with bar facility
- Members locker room, including showers and toiletries. Men's locker room facilities refurbished in 2020
- All course practice areas
- Pro shop for prizes and coaching clinics
- Car park of 200 spaces
- Function room hire including presentation equipment
- · Golf cart and golf equipment hire

Novelfy Events

Novelty events or competition pins can be arranged to create a more interesting game for players of all experience levels, creating more prizes and additional sponsorship opportunities.

We recommend the following events:

- Nearest The Pin (par 3 holes)
   7th, 12th, 4th, 17th (listed in order of distance, shortest to longest. 17th is played over a body of water)
- Straightest Drive 9th
- Longest Drive 2nd, 11th, 16th
- Drive and Pitch 13th, 15th



Golf Days are predominantly held on Thursdays, with other days available upon request.



Exclusive use of the course for the day to nominate a preferred starting time.



Daylight Savings Months
7:30 am or 12:30 pm shotgun start
Winter Months
- 7am and 12 pm shotgun starts







ELECTRIC CART HIRE  First 30 carts available at this price.  Additional carts can be arrange at a set cost*	\$50
DRINKS CART with RSA qualified driver (drinks additional)	\$250
PREMIUM CLUB HIRE basic club hire \$40	\$70
PULL BUGGY HIRE complimentary	\$ -
COMPETITION MANAGEMENT includes registration and scoring	\$200
GOLF PROFESSIONAL to play and provide tips	\$600
PUTTING CLINIC/COMPETITION  Assistant Pro to run Putting Clinic or Competition (per hour)	\$350
LUNCH PACKS  Delivered On-Course: Gourmet Sandwich, Bottled Water, Assorted Chocolate Bar & Assorted Fruit	\$20
BREAKFAST DEAL  Bacon & Egg Roll with Barista made  Coffee/Tea	\$15



GOLFING

# BRANDING AND SPONSORSHIP

Our Event Manager can help you in creating sponsorship opportunities or providing additional services to treat your clients and guests!

#### **Prize Packs**

From \$250

We have a fully stocked Golf Shop and can arrange trophies and prizes

#### Coffee Cart

**POA\*** 

Treat your guests with barista made coffee. The coffee bar and cups can be branded by your sponsor and is a great brand exposure opportunity

#### Half Way House

P0A\*

Sponsor our Halfway House for your golf day and provide your guests with a snack on the go as they pass by the half way house.

#### **Promotional Items and Signage**

**POA\*** 

Let us take the work out of arranging signage or promotional items. All you need to do is provide artwork and we do the rest. Items should be ordered minimum six weeks out

\*POA - Price on application



1/2HR CANAPES SERVICE chef selection of 3 cananpes	\$20 PP
ANTIPASTO PLATTER served per table on arrival	\$100
CHEESE PLATTER served per table on arrival	\$100



\$110 per person minimum 40 players

#### COURSE INCLUSIONS

- 18 Hole Green Fee
- Event management handled by our Events
   Manager prior to the event and throughout your
   day.
- Scorecards & Course Maps distributed to all players
- Player registration and briefing
- Managed draw and hole allocation
- Setting up 'nearest the pins', 'longest drive' or other novelty on course competitions
- Access you Putting Greens, Chipping Greens and Wedge Range
- Score card collection and competition results compilation
- Assistance and management of all prizes if required
- Access to the private member's locker rooms [men's and women's]
- Complimentary on-site parking

#### CATERING INCLUSIONS

• No catering included





\$140 per person minimum 40 players

#### COURSE INCLUSIONS

- 18 Hole Green Fee
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- Scorecards & Course Maps distributed to all players
- Player registration and briefing
- Managed draw and hole allocation
- Setting up 'nearest the pins', 'longest drive' or other novelty on course competitions
- Access you Putting Greens, Chipping Greens and Wedge Range
- Score card collection and competition results compilation
- Assistance and management of all prizes if required
- Access to the private member's locker rooms [men's and women's]
- Complimentary on-site parking

#### CATERING INCLUSIONS

- Alternate serve Korean Chicken Burger  $\sim$  Beef Burger
- Complimentary placement of on course signage (restrictions apply)
- Complimentary room hire of Tudor Room and adjacent terrace
- Complimentary use of PA system including cordless microphone





\$165 per person minimum 40 players

#### COURSE INCLUSIONS

- 18 Hole Green Fee
- Event management handled by our Events

  Manager prior to the event and throughout your
  day.
- Scorecards & Course Maps distributed to all players
- Player registration and briefing
- Managed draw and hole allocation
- Setting up 'nearest the pins', 'longest drive' or other novelty on course competitions
- Access you Putting Greens, Chipping Greens and Wedge Range
- Score card collection and competition results compilation
- Assistance and management of all prizes if required
- Access to the private member's locker rooms [men's and women's]
- Complimentary on-site parking

#### CATERING INCLUSIONS

- Pre-Golf: Bacon & Egg Roll w/ Barista Coffee or Tea
- Post-Golf: 1 Course Plated Menu or Classic Buffet
- Complimentary placement of on course signage (restrictions apply)
- Complimentary room hire of Tudor Room and adjacent terrace
- Complimentary use of PA system including cordless microphone





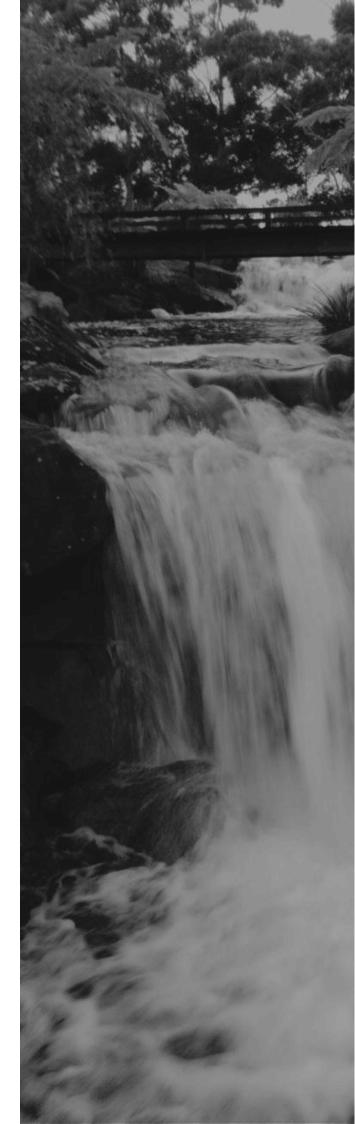
\$185 per person minimum 40 players

#### COURSE INCLUSIONS

- 18 Hole Green Fee
- Event management handled by our Events
   Manager prior to the event and throughout your
   day.
- Scorecards & Course Maps distributed to all players
- Player registration and briefing
- Managed draw and hole allocation
- Setting up 'nearest the pins', 'longest drive' or other novelty on course competitions
- Access you Putting Greens, Chipping Greens and Wedge Range
- Score card collection and competition results compilation
- Assistance and management of all prizes if required
- Access to the private member's locker rooms [men's and women's]
- Complimentary on-site parking

## CATERING INCLUSIONS

- Pre-Golf: Bacon & Egg Roll w/ Barista Coffee or Tea
- On-Course: Gourmet Sandwich, bottled water, assorted chocolate bar & assorted fruit
- Post-Golf: 2 Course Plated Menu or Premium Buffet
- Complimentary placement of on course signage (restrictions apply)
- Complimentary room hire of Tudor Room and adjacent terrace
- Complimentary use of PA system including cordless microphone





## ENTREE

- Pastrami Cured Salmon with goat's cheese mouse (GF)
- Mushroom Arancini with truffle aioli and porcini dust (VG)
- Heirloom Tomato Bruschetta
   with basil feta salsa Verde and
   house dressing on chargrilled
   sourdough (VG)
- Chicken Roulade Sous Vide
   Chicken Breast Fillet stuffed with bacon mushroom and spinach and mozzarella served with cream sauce (GF)

## MAIN

- Herb & Lemon Marinated Chicken
   Supreme served with Paris mash
   and tomato white wine sauce (GF)
- Crispy Skin Barramundi with chili anchovy and capers mash, lemon butter (GF)
- Pan Seared Atlantic Salmon with green pea and lemon mash & asparagus salsa Verde (GF)
- Moroccan Cauliflower Steak lemon and herb mash, steamed vegetables with sumac dressing (VG, V, GF)
- House-Made Potato Gnocchi with spinach mushroom & sage burnt butter (VG)
- Porchetta Roasted stuffed pork belly served with potato puree, steamed vegetables & sage burnt butter
- Grilled Eye Fillet with potato gratin, baby vegetables and café de Paris butter (GF)
- Slow Cooked Beef Brisket in red wine sauce served with paris mash and wilted spinach

## DESSERT

- Sticky Date Pudding
  with butterscotch sauce
- Coconut Panacotta

  with lime & strawberry syrup

  (GF)
- Vanilla Cream Brulee (GF)
- Lemon Tart
- House-Made Chocolate Brownie with chocolate garnish



# PREMIUM BUFFET 3 mains, 1 side, 1 salad

# CLASSIC BUFFET 2 mains, 1 side, 1 salad

#### **\$65 PER PERSON**

\$55 PER PERSON

- Fresh Bread Rolls & Butter (\$5 per person)
- Mains
  - Grilled Rump Steak (GF)
  - Grilled Lemon & Herb Chicken (GF)
  - Atlantic Salmon baked with lemon and herbs (GF)
  - Chicken Coq Au Vin, red wine braised chicken thigh fillet bacon mushroom & ash shallots (GF)
  - Moroccan Chicken Pea & Vegetables Tagine (GF, V, VG)
  - Roasted Pork Belly (GF)
  - Beef Bourguignon (GF)
  - Chicken & Leek Casserole (GF)
  - Butter Chicken (GF)
  - Mussels & Prawn Chowder (GF)
  - Beef Tagine (GF
  - Eggplant & Vegetable Coconut Thai Green Curry (VG) GF
  - Red Lentil & Spinach Dahl (VG) GF

#### Sides

- Steamed Baby Potatoes, herb butter
- Fragrant Jasmine Rice
- Roast Root Vegetables
- Steamed Vegetables
- Ratatouille Vegetables

#### Salads

- Greek Salad (GF, VG)
- Roast Sweet Potato & Walnut Salad (GF, VG)
- Couscous & Mediterranean Vegetable Salad (VG, V)
- Rocket, Pear & Parmesan Salad (GF, VG)
- Herbed Pasta Salad (VG)
- Thai Beef & Rice Noodle Salad (GF)

**Additional Mains** 

\$10 per person, per a main

**Additional Sides or Salad** 

\$5 per person, per a selection

