



Golf Day

PACKAGES 2025

Corporate Golf Days.

Terrey Hills Golf & Country Club is one of Sydney's most prestigious 'championship standard' courses, set amongst the breathtaking beauty of Ku-ring-gai Chase National Park, just 40 minutes from the city.

The course and clubhouse are ***dressed to impress*** both individuals and golfing groups of all sizes (up to 144 golfers).

Corporate Golf Days can be held on *Mondays, Tuesdays and Thursdays.

To compliment these stunning natural surrounds, the Clubhouse provides grandly proportioned function rooms with direct-access to wrap-around terraces suitable for all types of pre & post golfing events (up to 200 guests).

Whether it's entertaining your corporate or social clients for a day out on the course or a privately planned golf day, Terrey Hills Golf & Country Club extends tailored food and beverage packages that are innovative, enticing and will excite.



*Conditions Apply.

**TO BOOK YOUR GOLF DAY OR GOLFING EVENT
PLEASE CONTACT THE EVENTS DEPARTMENT**

Ph: +61 2 9486 4113

**Email: events@terreyhillsgolf.com.au
www.terreyhillsgolf.com.au**



Terrey Hills
Golf and Country Club



Our Stunning Golf Course.

[CLICK HERE TO WATCH THE TERREY
HILLS GOLF & COUNTRY CLUB VIDEO](#)

Opened officially in February 1994, Terrey Hills Golf & Country Club was designed by Graham Marsh, who is widely regarded as one of the world's leading Golf Course Architects.

The course is maintained to Championship standard and is consistently rated in the Top 50 Golf Courses in Australia by both Golf Digest and Golf Australia Magazines.

Championship tees are positioned to offer greater challenge for low handicappers, while flexibility in the design of each hole and width of fairways accommodates all levels of golfers with ease.

This makes Terrey Hills Golf & Country Club the ideal venue to host your next prestigious Golf Event.

The ideal golf day.



Terrey Hills Golf & Country Club is an easily walked course with complimentary pull trolleys available.

We also have a fleet of 32, two seater golf carts available for hire. If you require additional motorised carts we can arrange external hire carts.

Our Golf Shop is available to assist you in providing a range of Prizes & Merchandise tailored to suit your golf day.

Green Fees & Extras

Green Fees: Contact events@terreyhillsgolf.com.au

Club Hire: \$50 Standard / \$100 Premium per set

Motorised Golf Carts: \$70.00 each

Sample Corporate Golf Day Outline

Organiser Arrival & Set Up

Registration, indoor signage display, merchandise, trophies and prizes.

Guest Arrival & Registration

For groups over 60, you may wish to consider a Bag Drop Service where guests can leave their bags for our staff to place onto guest's personalised electric carts. A fee of \$400 applies for the Bag Drop Service.

Registration is manned by the client where players are advised of their team details, which hole they are starting from and are provided with a scorecard and gift pack. For just \$350 our Club staff can provide this service for you, which covers 90 mins total of pre and post registration, freeing you up to network with your guests.

Registration Food and Beverage

A wide selection of registration catering is available.

Player Briefing

Either our Golf Professional or a representative from your organisation welcomes your guests and conducts a group briefing providing details of the event being played, golf etiquette, competitions, Local Rules and any other important information.

Players Move to Tees for Golf

Allow approximately 5 hours for 18 holes. This will vary depending on the size of your group and the ability of the players.

On Course Refreshments

Our refreshments cart can supply players with food and beverages during the round. Please note due to licence restrictions no alcohol is served on this cart.

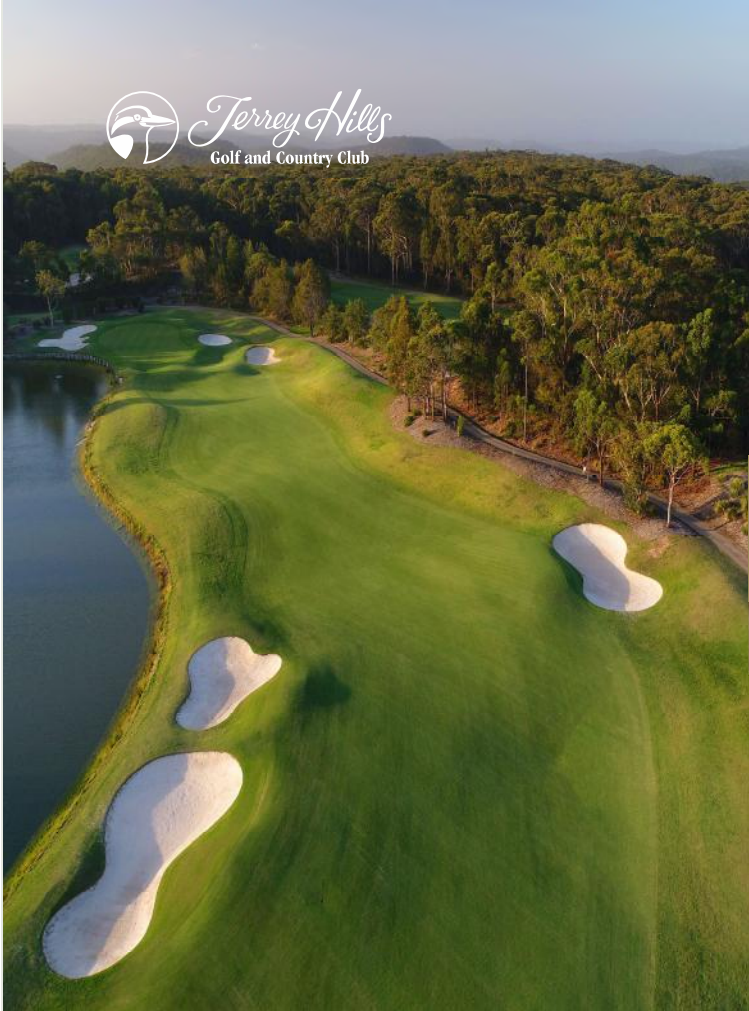
You are able to purchase alcohol at our Club Bar.

Post Golf

Players return to club house for a shower, change of clothes and pre function refreshments.

Lunch/Dinner/Presentation

Use one of our elegant function rooms for your lunch/dinner/presentation.



Event format.

Tee-off format.

A two tee start format will generally be utilised for groups of less than 40 players, with either a limited shotgun or full shotgun start format used for larger groups, depending on numbers.

There are a choice of two tee times for any corporate golf days:

Morning shotgun starts commence at 8:00am or earlier with afternoon shotgun commencing between 12noon (during Winter months) and 1:00pm (during Daylight Savings Months).

We will attempt to arrange a tee off format that allows you to achieve your desired start/finish time, however, we reserve the right to change the tee off pattern if actual numbers fall below the original booking.

Should the group be less than 72 players the Club reserves the right to host two corporate golf groups on the same day.

Ambrose

Ambrose is the most popular format for corporate golf. All players contribute to the team and it is a great bonding experience.

The format is all players tee off and play their next shot from where the best ball lies. This procedure continues until the ball is holed, even on the putting green. To establish the team handicap divide the aggregate total of all players handicap by 8.

Prizes are usually awarded for the best score without deducting handicap called the Scratch prize, and also for the best score after handicaps are deducted, the Nett winner.

Stableford

Stableford is the most common format for club competitions in Australia. It involves scoring points based on the results on each hole. The more points scored over the 18 holes the better.

The rating of a hole is used to establish where a player takes their handicap. i.e. a player on a 4 handicap takes their handicap on the 4 hardest holes as rated on the scorecard. If you are on an 18 handicap then obviously you receive a handicap stroke on every hole.

Sounds simple? Maybe not the first time but chances are someone in your group has played Stableford before and can assist you!



Additional Activities.

Nearest to the pin can be held on any of our par three holes, being the 4th, 6th, 12th & 15th.

Longest Drive can be held on the 9th or 17th holes.

Why not hold a beat the pro competition or a straightest drive competition?



Practice.

The following practice facilities are available for use prior to tee off.

- Two putting greens
- Sand bunker and chipping green
- Driving range
 - Up to 40 players \$200 unlimited balls
 - 40 - 80 people \$300 unlimited balls
 - Over 80 players \$500 unlimited balls



Golf Clinics.

Our superb practice facilities and team of PGA Professionals can provide your guests with excellent pre game clinics, fun team building exercises or a personalised private round, all of which can be tailored to suit your requirements.



Refreshment Carts.

With our specially fitted refreshments cart we can deliver cold drinks, snacks and sandwiches during play. Your personnel can accompany our staff to provide on course PR.

Refreshment carts with Club staff is available for hire at \$280 each. All items are charged to your account on consumption.

Club staff drive, stock and operate all refreshments carts to ensure the correct route is taken, ensuring efficiency, safety and course care.

The Golf Day guide.

On Course Banners/Promotion

There is a service charge to erect any on course signage or promotional material. Only Club staff are permitted to erect on course signage to ensure that our irrigation systems are not damaged.

To erect and remove these are as follows:

Pin Flags	\$150
Tee Markers	\$150
Golf Cup Inserts	\$150
Both Pin Flags and Tee Markers	\$220
Teardrop Banners	\$40 per sign per hole
All other signage	Subject to POA

We ask that all banners, with installation instructions, be delivered 48 hours prior to the day of your event, marked to the attention of the event manager featuring your company name and event date clearly.

We will endeavour to ensure on course banners are erected no later than 30 minutes prior to tee off or, in the event of dual corporate golf events on the same day, as close to tee off as possible, with changeover occurring as the morning group completes their round.

Please note that all promotional material must be collected on the day or the day after the event. Return Labels and relevant consignment notes prepared by you must be provided to THGCC to ensure courier collection ease.

The Club takes no responsibility for any promotional material not labelled correctly with a return address or lost in transit, once collected by your nominated courier.

Custom logo printing for Pin Flags, Tee Markers or Golf Cup Inserts, please enquire for pricing.



Indoor Banners

You may erect pull up banners or teardrop banners in the Clubhouse free of charge. We suggest the entry foyer, registration area and post golf dining areas are suitable for this form of branding.

At no time are any signs to be affixed to any part of the building either internal or external without the prior approval of the Club.

Signage and On-Course Furniture

You are welcome to provide signage that can effectively endorse your company or provide sponsor branding.

Gift Packs & Prizes

If you would like to provide your guests with gift packs or prizes, we have a wide range of merchandise available. These items can be imprinted with your company logo or our distinctive logo providing guest with a memento of the day.

Weather

At Terrey Hills Golf & Country Club we have extremely good drainage and whilst it may be a little unpleasant, rain does not necessarily mean that the course is unplayable.

In the event of thunder or lightning in the area or if the superintendent declares the course unplayable, play will be suspended.

Corporate Day Catering

We offer a variety of pre golf, on course and post golf catering.

Information To Include In Your Invitations

Ask your guests for their Golf Link Number.

Do they require:

- Hire clubs and if so if they are left or right handed.
- Golf Carts for medical conditions.

In your invitations, please advise your guests of

- The location of the club
- Registration time
- Tee off time
- Type of event
- Dress requirements (see attached)
- RSVP date (minimum two weeks prior to event)

Mobile Phones

The use of mobile phones is not permitted within the Clubhouse or on course except in the case of an emergency.

When in the Clubhouse members and guests are requested to activate either vibrate or silent mode and move to the BBQ terrace or balcony area if required to answer a call.



Standard Corporate Day Briefing

- Only soft spikes are permitted at Terrey Hills Golf & Country Club. Please see our Pro Shop staff for replacement spikes.
- Please observe ride on cart rules posted on the windscreen of golf carts.
- Golf carts are NOT to be driven past the lines marked on fairways and are also to remain on paths on all par 3's.
- Pull carts are not permitted to be taken across the greens.
- Players must use a pitch reparer on all greens.
- Please rake bunkers and use sand buckets provided to fill in divots.
- Please keep up with the group in front. It should take no longer than 5 hours.
- All sprinkler heads are marked in meters to the centre of the green.

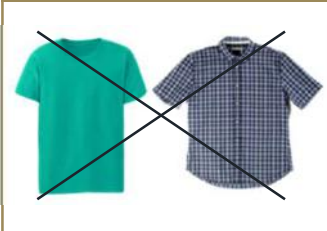
Dress Regulations

**PLEASE MAKE SURE YOU
ADHERE TO OUR STRICT
DRESS CODES AT ALL TIMES**

ACCEPTABLE



NOT ACCEPTABLE



Shirts

Shirts must have collars, sleeves, be clean and tucked in at all times.

High crew collar shirts (with golf logo) either short or long sleeved are acceptable.

Ladies: Shirts or blouses with collars must be tucked in, unless designed to be worn out.

ACCEPTABLE



NOT ACCEPTABLE



Socks

Ankle length, mid length and knee length predominantly white in colour are acceptable.

ACCEPTABLE



NOT ACCEPTABLE

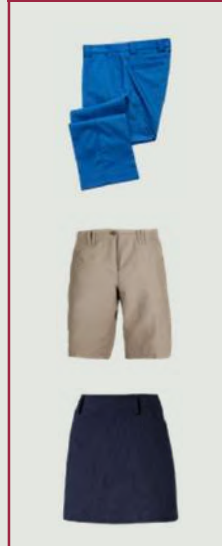


Shoes

On the course proper, golf shoes with 'soft' spikes are essential for play. Metal spikes are not permitted.

In the Clubhouse, the minimum standard acceptable is clean golf shoes, 'boat' shoes (without socks) and walking shoes in good condition. Thongs or sandals are unacceptable.

ACCEPTABLE



NOT ACCEPTABLE



Trousers and Shorts

Trousers and Shorts must be tailored, neat and clean.

Ladies: Tailored slacks, skirts, shorts, plus twos and culottes are acceptable.

The following are not permitted: jeans, jean style pants, tracksuit pants, cord or elastic top pants, cargo shorts and trousers (side pockets) and cord or elastic top shorts.

Headgear

Hats and caps should be removed inside the Clubhouse golf shop and locker rooms excepted.

REGISTRATION CATERING:

Breakfast.

Light Start Breakfast \$18 per person*

Your choice of one of the following items;

- Freshly Baked Muffins
- Assorted Danishes Pastries
- Fresh Fruit Platter

Includes Barista made Vittoria Coffee

Plus Orange Juice & Iced Water

Easy Start Breakfast \$25 per person*

- Bacon and Egg Rolls

Includes Barista made Vittoria Coffee

Plus Orange Juice & Iced Water

Additional Extras Quoted on Request

- Passionfruit Yoghurt, Dried Fruit & Muesli Trifle
- Fresh Fruit Platter
- Corn Fritters with Smoked Salmon and Dill Cream
- Coconut Chia Pudding, Seasonal Berries
- Bircher Muesli / Granola Cups

*Minimum of 10 Guests



Light Lunches & On Course Catering

Jacaranda Sandwich Package

Assorted Sandwiches

\$18 per person* for 1 Sandwich

\$23 per person* for 1 ½ Sandwiches.

Includes Barista made Vittoria Coffee

Plus Orange Juice & Iced Water

Wattle Light Lunch Package

\$30 per person*

- Gourmet Wraps & Sandwiches
- Individual Fresh Fruit Salad

Includes Barista made Vittoria Coffee

Plus Iced Water & Soft Drink



The Half Way BBQ Lunch

Either:

BBQ Sausage Sizzle

\$15 per person*

Gourmet Sausage, caramelised onions on a sourdough roll

Or

Steak Sandwich

\$25 per person*

Minute Steak, caramelised onions, lettuce & tomato on a sourdough roll

*Minimum 30 people

The Lunch Pack

\$25 per person

- Bottled water
- Gourmet Lavash Wrap or Sandwich
- Fresh Piece of Whole Fruit
- Chocolate Bar

POST GOLF DINING:

Lunch & Dinner Plated Menus.

2 Course Set Menu \$74pp, alternate serve \$78pp*

3 Course Set Menu \$92pp, alternate serve \$96pp*

* Minimum of 30 people

Entrees

- Queensland Tiger Prawn and Avocado stack, Tomato, Dill & Citrus Mayonnaise, rye toast
- Confit duck galette, plum sauce, herb salad, mandarin
- Gin cured ocean trout, tomato rosemary dressing, olives, and pickled onion
- Beef carpaccio, rocket, parmesan, Armagnac dressing, crispy capers
- Compressed watermelon, Persian feta, mint, coconut, pickled watermelon rind
- Sous vide salmon roll, chive crème fraiche, beetroot rye, micro herbs
- Goats curd and caramelised onion tart, herb salad, parmesan crisp, aged balsamic
- Crumbed pork belly, morcilla, apple gel, celeriac remoulade

Mains

- Char-grilled fillet of beef, gratin potato, heirloom carrots, spinach puree, port wine jus (\$5ppSupplement)
- Pancetta wrapped roast chicken ballontine, aged cheddar gratin, carrot puree, green beans, jus
- Berkshire pork belly, sweet and sour sugarloaf cabbage, sweet potato puree, Sichuan apple relish
- Cone Bay barramundi, pancetta parmesan potato cake, green beans, roast vine ripened tomatoes, lemon beurre blanc



- Seared Tasmanian salmon fillet, lemon and mascarpone risotto, asparagus, sauce vierge
- Wild mushroom pithivier, truffle Chantilly, spinach puree
- Twice cooked lamb shoulder, lamb croquette, pumpkin puree, broccolini, lamb jus
- Cape Grim beef short rib, smoked potato puree, asparagus, beetroot relish, port wine jus (\$5ppSupplement)

Dessert

- Dark chocolate and salted caramel tart, raspberry, vanilla ice-cream, sable dust
- Classic crème brulee, seasonal berries, almond biscotti
- Passionfruit curd tart, burnt meringue, vanilla ice-cream, pistachio praline
- White chocolate caramel custard dome, caramelized pineapple, micro mint
- Vanilla panna cotta, raspberry pearls, chocolate chards, micro mint
- Flourless chocolate cake, dulce de leche, double cream, raspberry
- Cheese selection, lavosh, muscatels, quince paste

Menus can be adapted. Terrey Hills Golf & Country Club can easily cater for all dietary, allergies or religious based food requirements.

POST GOLF DINING:

Lunch & Dinner Buffets.

BBQ Menu

\$65 per person*

*Minimum of 30 guests

To Start:

- Freshly Baked Bread Rolls & Butter

Main Dishes: Your Choice of 3 Items Below

- 150g Rump Steak
- Wagyu Beef Sausages
- Cone Bay Barramundi Fillet
- Marinated Lamb Rump Skewers
- Peri Peri Chicken Breast
- Tasmanian Salmon Fillet
- Chicken Satay Skewers

Accompanied with: Your Choice of 3

- Herb Roasted Potatoes with Garlic & Rosemary
- Freshly Cooked Hot Chips
- Steamed Jasmine Rice
- Steamed Medley of Seasonal Vegetables
- Fennel Coleslaw, Seeded Mustard Mayonnaise
- Garden Salad, Cucumber, Tomato, Leaves, House Dressing
- Caesar salad w/ baby cos, crispy bacon, parmesan, free range eggs and herb croutons
- Greek Salad, tomato, cucumber, onion, feta, olives, house dressing

Includes

- A selection of condiments

Dessert Buffet:

- Selection of Cakes, Tarts and Fresh Fruit Salad

Buffet Menu

\$78 per person*

*Minimum of 30 guests

To Start:

- Freshly Baked Bread Rolls & Butter

Main Dishes: Your Choice of 3 Items Below

- Grilled Cone Bay barramundi fillets, green olives, preserved lemons and capers
- Slow roast beef sirloin, green peppercorn jus Tasmania salmon fillet pomegranate and pine nut dressing
- Twice-cooked pork belly, apricot jus
- Corn fed chicken breast, seeded mustard cream sauce
- Italian beef and veal meatballs, napolitana sauce, pecorino and fresh basil
- Moroccan spiced lamb shoulder, ginger, garlic and shallot dressing

Accompanied with: Your Choice of 3

- Caesar salad w/ baby cos, crispy bacon, parmesan, free range eggs and herb croutons
- Fennel, apple coleslaw with seeded mustard mayonnaise
- Haloumi salad with roasted spiced pumpkin, red onion, quinoa, rocket and pomegranate & pine nut dressing
- Asian salad w/ wombok, green papaya, crispy shallots, Asian herbs, nahm jim dressing and sesame mayo.
- Steamed Medley of Seasonal Vegetables
- Roasted potatoes w/ garlic, rosemary and pancetta
- Steamed Jasmine Rice

Dessert Buffet:

- Selection of Cakes, Tarts & Fresh Fruit Salad

Menus can be adapted. Terrey Hills Golf & Country Club can easily cater for all dietary, allergies or religious based food requirements.



POST GOLF DINING:

Canapé Menu.



Vegetarian Canapes

\$5.00 ea*

- Caramelised Onion & Goats Cheese Tart
- Bruschetta with Herb Ricotta & Vine Ripened Tomato
- Mushroom & Parmesan Arancini with Basil Aioli
- Cauliflower Pakora, Tomato Kasundi, Yoghurt Dressing
- Vegetarian Spring Roll, Sweet Chilli Sauce

Seafood Canapes

\$6.00 ea*

- Sydney Rock Oyster, Chardonnay Vinaigrette
- Kingfish Ceviche Tostada
- Tempura Prawn, Miso Mayonnaise
- Smoked Salmon & Dill Cream Crepe Roulade
- Swimmer Crab Slider, Spiced Tomato Jam, Baby Cos

Meat Canapes

\$6.00 ea*

- Malaysian Chicken Satay with Jimmy's Peanut Sauce
- Cocktail Pies: Chicken and Leek, or Beef and Mushroom
- Kibbeh – Moroccan Lamb Meatball, Labneh
- Wood Smoked Chicken, Candied Apricot, Crostini
- Homemade Pork & Fennel Sausage Rolls

Substantial Canapes

\$12.00 ea*

- Asian Noodle Salad, Tofu, Pineapple, Lychee
- Warm Middle Eastern Lamb & Cous Cous Salad, Pomegranate Dressing
- Teriyaki Salmon on Steamed Rice with Shallot, Ginger & Soy, Toasted Sesame
- Beer Battered Fish & Chips, Tartare Sauce, Lemon
- Slow Cooked Wagyu Beef Cheek, Mustard Mashed Potato

Sweet Canapes

\$5.00 ea*

- Caramelized Lemon Curd Tart
- Chocolate Fudge Brownies
- Raspberry Cheesecake
- Coconut Sago Pudding, Mango, Toasted Coconut
- Chocolate & Salted Caramel Tartlet

*Minimum of 30 People

Menus can be adapted. Terrey Hills Golf & Country Club can easily cater for all dietary, allergies or religious based food requirements.

POST GOLF DINING:

Beverage Packages.

Standard Beverage Package

2 hours	\$45 per person
3 hours	\$55 per person
4.5 hours	\$65 per person

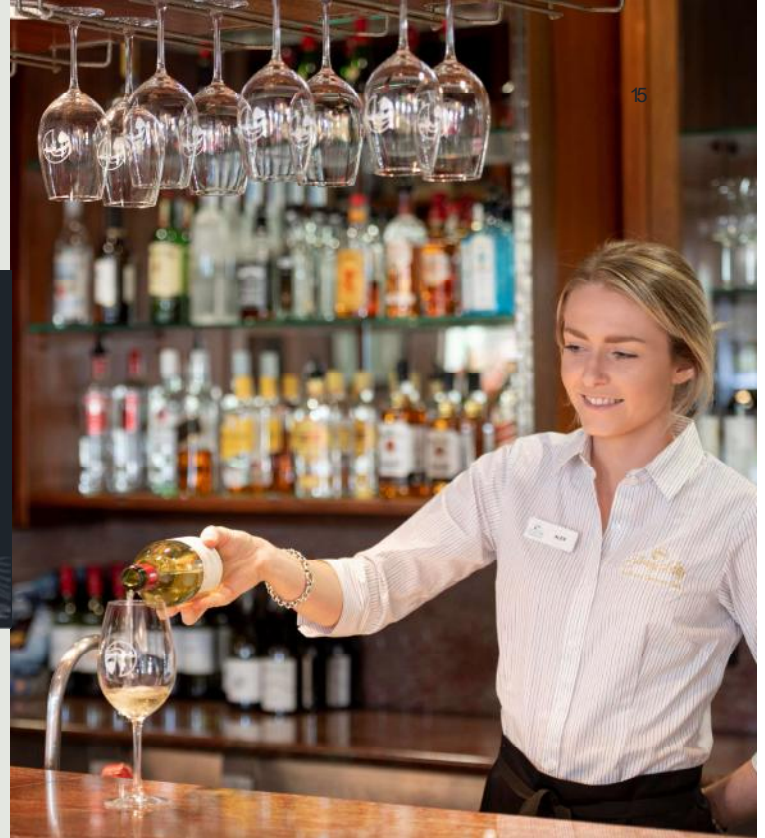
Includes Frankie, South Eastern Australian NV Sparkling Brut, 2023 Sauvignon Blanc and 2022 Shiraz.

Bottled Peroni Nastro Azzurro, IT, 5.1%, Pure Blonde, AUS, 4.2% and Cascade Light 2.4%. Soft Drinks and Juice.

Premium Beverage Package

2 hours	\$50 per person
3 hours	\$64 per person
4.5 hours	\$70 per person

Package includes Frankie South Eastern Australian NV Sparkling Brut, Geoff Merrill Shiraz, First Creek Chardonnay. Bottled Peroni Nastro Azzurro, IT, 5.1%, Pure Blonde, AUS, 4.2% and Cascade Light 2.4%. Soft Drinks and Juice.



Ultimate Beverage Package

2 hours	\$58 per person
3 hours	\$70 per person
4.5 hours	\$75 per person

Bottled premium beer including 4 Pines Pacific Ale, International Peroni Nastro Azzurro, IT, 5.1%, Pure Blonde, AUS, 4.2% and Cascade Light 2.4% AUS, 4%, Plus a range of tap beers including Stone & Wood 4.4%, Heineken 5%, James Squire 150 Lashes 4.2% & Kirin Ichiban 4.5%.

Soft Drinks, Fresh Juice and the following wine selection;

NV Aurelia Prosecco

White Wine - one of the following:

- Baby Doll Sauvignon Blanc, Marlborough NZ
- Cloud Street Pinot Grigio, Victoria
- Le Bon Chardonnay, Yarra Valley VIC

Red Wine - one of the following:

- Geoff Merrill Shiraz, McLaren Vale
- Chard Farm Pinot Noir, Central Otago NZ
- Jim Barry Cabernet Sauvignon, Clare Valley

Booking Terms & Conditions.

Terrey Hills Golf & Country Club takes great pride in providing a golf course, venue and service of a high standard, catering for groups up to 200 people.

To assist us, we ask that you read the following terms and conditions, which enable us to offer you an event in which we can both take pride.

Confirmation & Deposit

To confirm your booking a deposit of \$2000 will be required.

Please return the deposit within 14 days along with a completed booking form.

Tentative reservations are only held for 14 days from date of written request.

Payments & Final Numbers

Final Numbers are due 14 days prior to the event. This number will be used for billing purposes irrespective of the actual number of attendees.

For Corporate Members full payment is due within 7 days post event.

All payments are to be made via one of the following means;

- Credit Card VISA, Mastercard, AMEX
- Direct deposits please use invoice number as a reference
- Bank & Branch Details: Commonwealth Bank
Frenchs Forest

Account Name: Terrey Hills Golf and Country Club Holdings Ltd

BSB: 062 295

Account Number: 2801 8845

Cancellation & Wet Weather

In the event of cancellation for any reason, the Club reserves the right to retain all deposit and monies held. Any cancellations must be put in writing.

In the event of wet weather the Course Superintendent is the sole arbitrator as to whether the golf course is playable, in so far as the terms of the contract apply.

Start Time & Finish Time

At Terrey Hills Golf & Country Club, we have strict start & finish times for corporate grouping groups (8+ players).

Client Instigated Cancellation

In the event the client wishes to cancel the golf day due to inclement weather, however the course is not closed or deemed dangerous (lightening) and is available for play, the client will be required to pay 100% of the scheduled booked costs.

Damage

The Patron assumes responsibility for any and all damages caused by any guests, invitees or other person attending the function, whether in rooms or in any part of the property.

No items are to be nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Club grants prior permission.

The Club assumes no responsibility for the loss of or damage to any goods or items belonging to the Patron and/or the Patron's guests or invitees.

Surcharge

We reserve the right to apply a surcharge in the event that a function continues beyond the agreed time. In such cases, the surcharge will be \$600.00 for each hour, or part thereof, which exceeds the agreed closing time.

A 10% Sunday Surcharge applies to all bookings

A 15% Public Holiday Surcharge also applies to all bookings

Food & Beverage

Menu selection should be finalised at least 14 days prior to the function.

We are a fully licensed premises and we do not permit food or beverages of any kind (other than celebration cakes) to be bought onto the Club property.

Permission is required from the Events Manager or General Manager for all outsourced Food and Beverage. Surcharges may apply.

Special Dietary Requirements

Must be advised when final numbers are submitted and identification of guests requiring these meals to be provided in the seating plan.

Dress Code

Please observe our strict dress code on page 9.

Mobile Phones

Mobile phones are to be switched off inside the Clubhouse and on the course.

Booking Terms & Conditions Cont.

Smoking

Smoking is not permitted within the confines of the clubhouse. Provision is made for smoking at dedicated locations on the terrace only.

Price Variation

Prices contained within this package are inclusive of GST and are current at the time of issue. The management reserves the right to amend or change the pricing in the event of cost changes beyond their control, whilst making every effort to honour the original agreed price. Any cost increases will be advised in writing 2 months prior to your event.

The menu may change, due to seasonal availability.

If your event date is changed to the next year for any reason, the new package prices and venue hire fees will apply.

Force Majeure

In the event of Terrey Hills Golf and Country Club inability to comply with any of the provisions due to interruption of electricity or gas supplies, industrial disputes, plant & equipment failure, unavailability of product, or any other unforeseen contingency or accident. Terrey Hills Golf and Country Club endeavor do everything in our power to provide solutions however we will reserve the right to cancel any booking if we cannot provide an alternative.

Host Responsibilities

Final details are to be organised no later than 2 weeks before your event. At that stage we will require; menu and beverage selections, name and contact details of suppliers. We also require the time they will be delivering/arriving on the day.

Final numbers are required 14 days before the function. The final invoice will be based on these final numbers.

Player lists, player groups, player handicaps, hole allocations, guest list, seating plan etc are to be provided to us at least 2 days prior to the function .

If you wish us to put out your place cards these must also be delivered 2 days prior to the function.



Corporate Golf Day Booking Form

Contact Details:

Group / Event Name: _____

Corporate Member: _____ Membership Number: _____

Booking Contact Person: _____

Invoice Address: _____

Suburb: _____ State: _____ Postcode: _____

Business Phone: _____ Mobile: _____

Email: _____

Event Date: _____ Preferred Time: AM ☐ PM ☐ Requested Tee Time: _____

Number of Players: _____ Number of Golf Carts: _____ Format: _____

PLEASE NOTE: Final Numbers are due 14 days prior to the event. This number will be used for billing purposes irrespective of the actual number of attendees.

Payment:

I / we confirm that are aware of all the terms and conditions associated with hosting a Golf Day at Terrey Hills Golf & Country Club.

Client Signature: _____ Date: _____

Deposit Payment \$2000.00☐ Visa, Mastercard, Amex (credit card surcharge applies)

Name on Card: _____

Card Number: Expiry Date: _____ / _____ CVC: _____☐ EFT

Bank & Branch Details: Commonwealth Bank Frenchs Forest

Account Name: Terrey Hills Golf and Country Club Holdings Ltd BSB: 062 295 Account Number: 2801 8845

Once completed please return via email to events@terreyhillsgolf.com.au



116 Booralie Road Terrey Hills NSW 2084
PO Box 646 Terrey Hills NSW 2084

+61 2 9486 4113
events@terreyhillsgolf.com.au

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