

CORPORATE GOLF DAY PACKAGES



September 2009 Portfolio

wembley golf course
WESTERN AUSTRALIA

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Dear Corporate Golf Organiser,

On behalf of everyone here thank you for considering Wembley Golf Course for your upcoming function.

At Wembley Golf Course we believe in listening to your requirements and tailoring your function package to suit your needs and vision. Our team of highly experienced professionals will bring together your information and ensure that your day culminates in an event that exceeds your expectations.

Included in this pack you will find a number of food and beverage menus, Corporate Golf details and the venue's Terms & Conditions. We are ever conscious of the amount of information available from function venues and understand that it can be overwhelming and confusing. With this in mind we are always happy to speak with you in greater detail to enable us to tailor our packages and ensure that we have a mutual understanding of the direction which you would like your function to take.

Location & Parking

Located just 15 minutes from the Perth CBD, Wembley Golf Course offers exceptional facilities in a central location, with over 200 free onsite parking bays available for your function guests 7 days a week.

Catering

A wide array of Buffet, Cocktail and A la Carte dining options are offered from breakfast through to dinner. Please note that our menus are there simply as a guide and our team of highly trained and experienced chefs are more than willing to talk about any specific dietary requirements or menu ideas which you may have.

Capacity

The Lakes Room, with beautiful views overlooking the greens, as perfect for accommodating up to 150 guests for a sit-down function. Adjacent to this we have a sprawling patio and veranda area, perfectly suited to a cocktail style event or simply drinks after a day on the course.

We would welcome the opportunity to discuss your function requirements in greater detail. If you have any queries please don't hesitate to contact our sales staff directly on 0430 900 220.

Thanks and regards,

The Team at Wembley Golf Course

Please note that all menu prices are current at the time of correspondence.



GOLF PACKAGES

Corporate golf days are an excellent way to reward clients or to encourage staff performance. At Wembley Golf Complex we have two 18 hole golf courses, 50 motorised golf carts, a 30 bay undercover driving range, 9 fully qualified PGA professionals and a fully licensed tavern and café.

Group bookings can be made at any time Monday to Thursday, or after 1:00 PM Friday to Sunday.

Below are the prices associated with booking one of these events for your business or social club.

Green Fees

9 Holes Weekday - \$16.50

9 Holes Weekend - \$19.00

18 Holes Weekday - \$22.00

18 Holes Weekend - \$28.00

These prices include the following services for you to make your day run smoothly:

- Preparation of scorecards and registration on the day.
- Welcome by Wembley staff and information for the days play and directions to the course.
- Calculation of scores and preparation of a prize listing for your use at presentations.

Hire Clubs

Full set—\$28

Half Set—\$15

Cart Hire

Motorised Cart 18 holes - \$40

Motorised Cart 9 holes - \$28

Pull Cart hire - \$5

Tuition

1 Hour Professional Tuition - \$121 (all equipment supplied)

Please note that a \$5 booking fee applies to all corporate and social group bookings that do not make more than 6 bookings per year. This is for the privilege of booking tee times in advance of any public players.

Prize packages are available upon request, speak to your function coordinator for more information on this or any other package queries.



BREAKFAST MENUS

Continental Breakfast **\$22.00 per person**

A Selection of Sliced Seasonal Fruits
Breakfast Cereals and Bircher Muesli with Fresh Milk

Freshly Baked Danish Pastries
Croissants with Butter and Preserves

Freshly Brewed Tea and Coffee
Chilled Fruit Juices

Full Breakfast **\$29.00 per person**

A selection of Sliced Seasonal Fruits
Breakfast Cereals and Bircher Muesli with Fresh Milk

Freshly Baked Danish Pastries
Croissants with Butter and Preserves

Scrambled Eggs
Double smoked lean Bacon
Grilled Tomato
Grilled Chipolata Sausages
Button Mushrooms
Baked Beans
Savory Potato Cakes

Freshly Brewed Coffee and Tea
Chilled Fruit Juices

Breakfast on The Go **\$8.50 per person**

Bacon & Egg Muffin with BBQ Sauce
Freshly Brewed Coffee or Tea served in a take-away cup
600ml Bottled Water

*A minimum of 25 guests applies to both the Continental and Full Breakfast menus.
All items are served from the Buffet.*

CANAPES & COCKTAIL FOOD

8 choice menu \$33.00 per person
10 choice menu \$39.00 per person
12 choice menu \$43.00 per person

Cold Selections

Tomato & Basil Bruschetta
Eggplant Bruschetta
Chicken and herb vol au vaunts
Mini Duck and Shitake Tartlets
Smoked salmon on Garlic Crouton
Beef Fillet with Hollandaise on Rye
Mini Prawn Cocktails on a Chinese Spoon
Mini pastries and petit fours
Fresh fruit skewers

Hot Selections

Fish Pieces in Coconut & Lemon with Tartar Sauce
Homemade Sausage Rolls
Assorted Fresh Sushi Satay Chicken Skewers
Gourmet Pies – Various fillings
Tandoori Crusted Lamb Cutlets
Samosa with Softened Red Capsicum & Coriander
Feta & Sundried Tomato Parcels with Honey Soy Dip
Prawn & Lemon Grass Wontons with Light Soy Dip
Salt and pepper squid
Risotto Balls with Parmesan Cheese, White Wine & Vegetables

All cocktail menus are served over a 1.5 – 2 hour duration

Fork Food Dish

Add a Fork Food Dish to your cocktail menu, served in Chinese boxes or bowls,
with chopsticks and/or forks
\$12.50 per person

FORK FOOD SELECTION

Korean Style Duck

Shredded Duck Stir Fried with Chinese Cabbage & Bean Shoots

Vegetarian Stir Fry

Vegetables with Bok Choy, Egg noodles & Bean Shoots

Honey & Soy Marinated Pork

Wok Fried with Kai Lan, Red Onion, Shitake Mushroom, Topped With Red & Yellow Peppers

Chilli Chicken

Chicken Fillet Stir Fried with Broccoli, Savoy Cabbage, Mushroom, Cashew Nuts and Egg Noodles

Beef Stir Fried

In Fresh Garlic, Sesame, Kang Kong, Oyster Sauce, Spring Onion & Bamboo Shoots

Saffron Risotto

with Char Grilled Asparagus & Parmesan Scrolls

Smoked Salmon Pasta

Bound With Pesto, Smoked Salmon, Pine Nuts & Italian Parsley

Spaghetti Agli Oli

Spaghetti Tossed In Garlic, Chilli, Flat Leaf Parsley & Extra Virgin Olive Oil

Fettuccine Carbonara

Pancetta, Garlic & Onion Pan Fried in Olive Oil Bound With Egg Yolk, Cream & Parmesan

Penne All Arrabiata

Spiced Pasta with Chilli, Basil, Garlic & Olive Oil Bound With Fresh Tomato, Topped With Fresh Pecorino

Chicken Cacciatore

Marinated Chicken Legs Braised With Root Vegetables, Pancetta, Button Mushroom,
Fresh Tomato, Garlic & Red Wine

Butter Chicken

Chicken Pieces, Braised With Coriander & Cumin Seeds Finished With Fresh Tomato & Cream Served
With Buttered Pilaf Rice

Vindaloo Style Beef Curry

Mild to Medium Curry with Creamed Coconut, Fresh Ginger, Regional Spices Served with
fragrant rice

Coq Au Vin

Marinated Braised Chicken Legs with Onion, Garlic & Bacon in Red Wine Sauce

LIGHTER OPTIONS

Golfer's Lunch

\$12.50 Per Person

Roll filled with an assortment of Chicken, Ham, Roast Beef or Vegetarian served with a soft drink or water and a chocolate bar.

Carved Roast Rolls

\$16.50 Per Person

(Selection of ONE meat)

Sirloin of Beef

Honey Baked Ham

Roast Turkey

Roast Pork

Served with rich Red Wine Jus & a selection of condiments

Sausage Sizzle

\$19.00 Per Person

BBQ Sausages

2 x Bread Rolls

Fried Onions

Chef's Selection of Three Market Style Salads

Served with Assorted Condiments

Golfer's Platters

All platters serve approx. 10 people

Hot Platter \$49.00

Savory Gourmet Cottage Pies

Assorted Hot Mini Quiche

Spinach & Ricotta Sausage Rolls

Sweet Platter \$42.00

Assortment of Homemade Cookies

Selection of Homemade Muffins

Sliced Carrot, Banana or Chocolate Cake

Fruit Platter \$45.00

Selection of sliced Season Fresh Fruit

Cheese Platter \$65.00

Australian & International Cheeses, served with water crackers

Antipasto Platter \$75.00

Selection of Anti Pasto items with sliced meats

Dip Platter \$55.00

Platter of Homemade Dips with Fresh Crusty Bread

STANDARD BBQ MENU

\$26.00 Per Person

Bakers Basket

A variety of Crusty Bread Rolls with Butter

BBQ Cuts

Seasoned MSA Grade Sirloin Steak

Prime Beef Sausage

Fried Onions

Served with a selection of condiments

Salads

Gourmet garden salad

Gourmet potato salad

Optional Extras

Seasonal Fruit Platter	\$4.50 pp
Traditional Australian Pavlova	\$4.50 pp
Freshly Brewed Coffee & a Selection of Teas	\$3.00 pp
Grilled Prawn & Bacon Kebabs	\$9.50 pp
Seafood Kebabs	\$9.50 pp
Vegetarian Kebabs	\$4.50 pp
Australian Cheese Board	\$8.50 pp
Selection of Cold Meats, sliced	\$4.50 pp
Exmouth King Prawns, with Shellfish sauce	\$6.50 pp

Minimum of 25 guests applies to this menu.

GOURMET BBQ MENU

\$42.00 Per Person

Bakers Basket

A variety of Crusty Bread Rolls with Butter

BBQ Cuts

Seasoned MSA Grade Sirloin Steak
Cajun Spiced Boneless Chicken Breast
Prime Beef Sausage
Fried Onions
Served with a selection of condiments

Salads

Gourmet garden salad
Gourmet potato salad
Chef's coleslaw
Penne Pasta Salad

To Finish

Seasonal Fruit Platter
Traditional Australian Pavlova
OR
Selection of Café Cakes & Gateaux

Freshly Brewed Coffee & a Selection of Teas

Optional Extras

Grilled Prawn & Bacon Kebabs	\$9.50 pp
Seafood Kebabs	\$9.50 pp
Vegetarian Kebabs	\$4.50 pp
Australian Cheese Board	\$8.50 pp
Selection of Cold Meats, sliced	\$4.50 pp
Exmouth King Prawns, with Shellfish sauce	\$6.50 pp

Minimum of 25 guests applies to this menu.

SILVER BUFFET MENU

\$40.00 Per Person

Carvery

Your choice of TWO Fork Food Dishes
served with steamed rice

Oven Baked Chatz Potato with Paprika & Olive Oil
Medley of Buttered Seasoned Vegetables

Salads

Royal Blue Potato Dressed with Red Wine Vinegar, Extra Virgin
Coleslaw with Cream Dressing
Traditional Garden Salad

Fresh Bread Rolls with Butter

Freshly Brewed Coffee & a selection of Teas

Add Dessert to this menu
\$4.50 Per Person

Assorted Cheesecakes & Gateaux
Fresh Whipped Cream
Fresh Tropical Fruit Platter

Minimum of 30 guests applies to this menu.

GOLD BUFFET MENU

\$50.00 Per Person

Carvery

(Selection of TWO Meats)

Slow Roasted Dardanup Beef with Mulberry Jus
Champagne Ham with Honey & Cloves
Roasted Pork with Crackling & Apple Sauce
Served with a selection of condiments

Oven Baked Chatz Potato with Paprika & Olive Oil
Medley of Buttered Seasoned Vegetables

Hot Dish

Selection of ONE item from our Fork Food Selection

Salads

Royal Blue Potato Dressed with Red Wine Vinegar, Extra Virgin
Olive Oil & Spring Onions
Coleslaw with Cream Dressing
Greek Style Salad with Olives & Marinated Feta Cheese

Fresh Bread Rolls with Butter

Freshly Brewed Coffee & a selection of Teas

Dessert

Assorted Cheesecakes & Gateaux
Fresh Whipped Cream
Fresh Tropical Fruit Platter

Minimum of 30 guests applies to this menu.

PLATINUM BUFFET MENU

\$68.00 Per Person

Seafood

Exmouth King Prawns with Shellfish Sauce
Oysters Natural with Lemon
Selection of Nori Rolls

Carvery

(Selection of TWO Meats)

Slow Roasted Dardanup Beef with Mulberry Jus
Champagne Ham with Honey & Cloves
Roasted Pork with Crackling & Apple Sauce
Served with a selection of condiments

Oven Baked Chats Potato with Paprika & Olive Oil
Medley of Buttered Seasoned Vegetables

Hot Dish

Selection of any THREE items from our Fork Food Selection

Salads

Royal Blue Potato Dressed with Red Wine Vinegar, Extra Virgin
Olive Oil & Spring Onions
Coleslaw with Cream Dressing
Greek Style Salad with Olives & Marinated Feta Cheese

Fresh Bread Rolls with Butter

Freshly Brewed Coffee & a selection of Teas

Dessert

Assorted Cheesecakes & Gateaux
Fresh Whipped Cream
Fresh Tropical Fruit Platter

Minimum of 30 guests applies to this menu.

PLATED DINNER MENUS

Menu One

Antipasto Platter (served on platters to share)

Marinated Mushrooms, Semi Sundried Tomato, Fetta cheese, Chorizo Sausage & Honey Baked Ham, olives, artichoke hearts

Rack of Lamb

On Sweet Potato & Grain Mustard Mash with Savoy Cabbage & Pancetta

Cheese Selection

Australian & International Cheese Selection with Dried Fruits & Water Crackers

Entrée & Main \$42.50

Main & Dessert \$48.00

Three Course Menu \$55.00

Menu Two

French onion

Served With Parmesan Crouton

Crisp Duck Breast

Roasted Pink with spiced potatoes sweet baby corn and peach relish

Blackberry, Fresh Apple & Macadamia Nut Pie

Glazed with Blackberry & Vanilla Ice-Cream in Shortbread Ring

Entrée & Main \$49.00

Main & Dessert \$53.00

Three Course Menu \$65.50

Menu Three

Penne Napolitan

Simple and fresh with Rich Napolitan Sauce and Sweet Basil

Lightly Grilled West Australian Snapper

Resting on Potatoes Cakes, Drizzled with an orange-saffron glaze and Bok Choy

Homemade Sticky Date & Toffee Pudding

With Hot Butterscotch & Grand Marnier Sauce with Vanilla Ice-Cream

Entrée & Main \$56.00

Main & Dessert \$56.00

Three Course Menu \$72.50

Menu Four

Mount Barker Chicken Breast

Hot Smoked in Green Tea & Served on Tatsoi & leafy greens with Sweet Aubergine Bruschetta

Char Grilled Tender Ridge Beef Medallions

Topped with Buttered Field Mushroom Coated with a Peppercorn Sauce

Brulee with mango and cinnamon

Rich and creamy with mango and a hint of cinnamon

Entrée & Main \$57.50

Main & Dessert \$57.00

Three Course Menu \$75.00

Minimum of 25 guests apply to all of these Menus

All meats are cooked medium

Fresh brewed Coffee & a selection of Teas are included in all selections.

BEVERAGE PACKAGES

Standard Package

Rothbury Estate Semillon Sauvignon Blanc & Rothbury Estate Cabernet Merlot
Selection of draught beers:
Carlton Draught, Victoria Bitter and Cascade Light
Assorted Soft Drinks and Mineral water

Premium Package

Oxford Landing Chardonnay & Oxford Landing Shiraz
Selection of draught beers:
Stella, Carlton Draught, Pure Blonde, Carlton Mid and Cascade Light
Assorted Soft Drinks and Mineral water

Deluxe Package

Skuttlebutt Semillon Sauvignon Blanc & Annie's Lane Chardonnay
Skuttlebutt Red Blend & Vasse Felix Classic Red Blend
Selection of bottled beers:
Becks, Crown Lager, James Boags Premium & Cascade Light
Assorted Soft Drinks and Mineral water

	Soft Drink Only	Standard Package	Premium Package	Deluxe Package
Two Hours	\$12.00	\$30.00	\$35.00	\$41.00
Three Hours	\$16.00	\$35.00	\$41.00	\$48.00
Four Hours	N/A	\$40.00	\$47.00	\$55.00
Five Hours	N/A	\$45.00	\$53.00	\$62.00

Tea & Coffee

Freshly Brewed Coffee and a selection of Teas

Single service	\$3.00
Half day	\$9.00
Full day	\$12.00

*All packages can be adjusted to suit your requirements, please speak to your coordinator.
All prices are based on a Per Person costing.
Beverages, vintages and Prices are subject to market availability and may vary on some items.
Consumption Packages are available on request; please speak to your coordinator about terms and conditions.*

TERMS & CONDITIONS

The Wembley golf Course Team are delighted to assist you with your booking at our venue. To ensure your event meets the highest standard please read the following terms & conditions.

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of **7 days**. Wembley Golf Course reserves the right to cancel any unconfirmed booking without notice and reallocate the date to other enquiries.
2. Confirmation of a **booking occurs on receipt of a \$1,000 deposit** payment and a signed function planner. Payment of your deposit is acceptance of these terms & conditions.
3. Guaranteed **minimum numbers must be received 1 week** (7 days) before the function. Numbers may increase up to 10% prior to the day of the event, but must be confirmed verbally. Acceptance of extra numbers is dependent on availability of space and as solely at the discretion of your function coordinator.
4. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus & beverage requirements. Please advise any vegetarian or special dietary needs at this time.
5. Full payment is required seven clear working days prior to your event. Payment by EFT, cash, company cheque or credit card is accepted.
6. **All credit card payments will incur a surcharge of 3%**. AMEX incurs a surcharge of 5%.
7. Room hire fees apply to all of our private function rooms. Included in your room hire is the cost of room set up, cleaning, white linen tablecloths & serviettes & the service equipment needed to provide your choice of food & beverages.
8. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or Guests.
9. Functions with 50 or less guests may incur a staff charge, please speak to your function coordinator about current staff charge rates.
10. Wembley Golf Course reserves the right to increase the package prices at any time without prior notification.
11. Functions held on Saturday's and Sunday's will incur a surcharge of 5% on the total cost of food and beverage. Functions held on Public Holidays will incur a 15% surcharge on food and beverage.
12. **Cancellations:** If a function is cancelled within 7 days of the function date (written notice is required) Wembley Golf Course reserve the right to charge 10% of the estimated value of the function. If further clarification is required please see the function coordinator.
13. Deposits will only be refunded if six (6) months notice of cancellation is received or a replacement function is booked or at the discretion of the general manager.
14. Wembley Golf Course would be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements & the costs would be added to your final account.
15. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
16. Wembley Golf Course's liquor license does not allow any form of alcohol to be brought or removed from the venue. The course itself is not licensed for the consumption of alcohol, this can be arranged by lodging an Extended Trading Permit (ETP) with the department of Liquor & Gaming, at a cost of \$70.00, no less than 21 days prior to the event.
17. Wembley Golf Course operates under the principles of the Responsible Service of Alcohol. Staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Wembley Golf Course reserves the right to exclude persons, without liability, from an event.



TERMS & CONDITIONS

18. Certain functions may require security personnel to be in attendance. Wembley Management reserves the right to apply this condition as seen fit. The cost of security personnel will be the responsibility of the function Organiser.
19. Organisers are financially responsible for any damage sustained to the function centre and / or surrounding grounds by the Organiser, Guests, Invitees or other persons attending the function whether in the room or any other part of the function venue. This includes any defaced or destroyed linen found after the function.
20. General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Wembley Golf Course, over or above normal cleaning requirements.
21. Wembley Golf Course does not accept responsibility for damage or loss of any goods left at the venue prior to or after a function.
22. In the event that the venue cannot be made available to the Organiser on the date (s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or another reason, the management of Wembley Golf Course shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.

Company Name: _____

Event Organizer Name: _____

Function Date: _____

Accept terms and conditions (signature): _____



FOOD ALLERGY POLICY

Wembley Golf Course prepares all food in accordance with the food standards set by Food Standards Australia New Zealand (FSANZ)

While all care is taken in relation to food allergies and intolerances advised to us by our clients, we cannot be held responsible for any adverse reaction by any guest to the food prepared by us.

All food for each function is prepared from a central kitchen. Whilst all endeavours will be made to prevent contamination, guests must be aware of, and by consuming food prepared on the premises accept, that allergens may be present in the kitchens from previous functions.

In that regard, we require all clients to advise in writing, 7 days before the event;

- (a) All allergies and intolerances of its guests, their name and emergency contact
- (b) Specific foods that are not to be served, and any foods which must specifically be served; and
- (c) Any specific preparation or food handling that is required.

When notified of food allergies or intolerances of any guest, we will advise suppliers of the allergy or intolerance, but cannot be held responsible for food supplied to us with the contaminant in it, if we were not made aware of the contaminant by our suppliers.

Any guest of whom we are notified of a food intolerance or allergy is to make themselves known to staff upon arrival at the premises.

All staff working at the function will be appraised of the issues that need to be addressed at the meal service.

Whilst we will make every effort to comply with a guest request and be careful to not cross contaminate their food, Wembley Golf Course, to the extent permitted by the law, is not responsible for an adverse reaction to our food by any guest.

I/We have read and agree to comply with the Wembley Golf Course Food Allergy Policy with respect to our function on the _____ Day of _____ 20____ .

[Name of client]

[Name of client]

[Signature]

[Signature]

