

*Corporate Golf Days*  
*in style at*  
*The Grange Golf Club*

Thank you for choosing The Grange Golf Club as a possible venue to host your Corporate Golf Day.

We pride ourselves on being one of Adelaide's premier sporting venues, boasting two internationally rated 18 hole championship courses and a multi award winning function centre.

The Grange Golf Club has a number of versatile rooms that can cater for any style of function that you prefer, from a sit down formal dinner to a cocktail event. Grange offers a range of packages to suit your particular requirements however we can be flexible and will try to accommodate every need that your company may have.

Outlined below and on the accompanying attachments you will find all relevant information regarding your Corporate Golf Day at Grange.

The Grange Golf Club has developed a professional approach for the booking and conduct of Corporate Days to ensure their success for all parties.

I have enclosed an application form, together with our Terms and Conditions, which will assist in the organisation of your event.

*With outstanding facilities, magnificent views and exceptional service from our professional team, you and your guests are assured of an event to remember.*

*Grange*

# *Green Fees*

## Monday

Minimum 50 players \$80.00 inc GST

Less than 50 players \$90.00 inc GST

## Friday

Minimum 50 players \$90.00 inc GST

Less than 50 players \$100.00 inc GST

# *Equipment Hire*

Golf Carts \* \$50.00 each

Set of Golf Clubs \$45.00 each

Pull Buggies \$5.00 each

Practice Balls (bucket) \$5.00 each

Golf Clinics / Putting Comps POA

On Course Golf Pro POA

The Grange Golf Club's Golf Professional also offers a large variety of golf attire and equipment that can be purchased for the use of trophies, as well as offering expert tuition on the course or group clinics prior to tee off.

Please contact Warren Mercer on 08 8356 3070 for further details

\* A fleet of twenty (20) motorised golf carts are available for hire.  
Additional motorized carts can be arranged upon request

# *Grange*

# *Breakfast*

(Minimum 50 People)

|   |                    |
|---|--------------------|
| Breakfast Muffin<br>Bacon & egg muffin<br>Orange Juice and Tea & Coffee included  | \$10.50 per person |
| Croissant<br>Ham & cheese croissant<br>Orange Juice and Tea & Coffee included   | \$10.50 per person |
| Continental Buffet Breakfast<br>Selection of muesli & cereals, croissants, gourmet pastries, hot toast with your choice of spreads.   | \$15.00 per person |
| Hot Breakfast (Buffet or Table Service)<br>Scrambled, fried or poached eggs, tender grilled bacon rashers, sausage, grilled tomato & hot toast.<br>Orange Juice and Tea & Coffee included   | \$20.00 per person |
| Continental & Hot Breakfast (Buffet)<br>Selection of muesli & cereals, croissants, gourmet pastries, hot toast with your choice of spreads.<br>Scrambled, fried or poached eggs, tender grilled bacon rashers, sausage, grilled tomato & hot toast.<br>Orange Juice and Tea & Coffee included | \$30.00 per person |

## *Morning / Afternoon Tea*

|                                       |                   |
|---------------------------------------|-------------------|
| Tea & Coffee on Arrival               | \$3.00 per person |
| Tea, Coffee & Choc Chip Cookies       | \$5.00 per person |
| Tea, Coffee & Home Made Muffins       | \$7.00 per person |
| Tea, Coffee & Scones with Jam & Cream | \$7.00 per person |
| Tea, Coffee & Selection of Pastries   | \$8.00 per person |
| Fresh Fruit Platter                   | \$4.00 per person |
| Cheese Platter                        | \$7.50 per person |

# *Grange*

## *Light Lunch*

|  |                    |
|--|--------------------|
| Gourmet Sandwiches (Individually wrapped)  | \$7.50 per person  |
| Gourmet Wraps (Individually wrapped)   | \$9.90 per person  |
| Gourmet Baguettes (Individually wrapped)   | \$9.90 per person  |
| Platter of Gourmet Sandwiches  | \$11.90 per person |
| Platter of Gourmet Wraps   | \$13.90 per person |
| Platter of Gourmet Turkish Breads & Baguettes                                      | \$13.90 per person |
| Grange's Sausage Sizzle – Gourmet Sausage,<br>Continental Roll, Onion & Condiments | \$9.50 per person  |

## *On Course Catering*

|                         |              |
|-------------------------|--------------|
| Gourmet Sandwiches      | \$7.50 each  |
| Gourmet Baguettes       | \$9.90 each  |
| Chocolate Bars & Crisps | \$2.90 each  |
| Fruit                   | \$2.00 each  |
| Eskies & Ice            | \$25.00 each |
| Catering Cart*          | \$200.00     |

Selection of Beverages on consumption at on course prices

\* The Catering Cart is available on course to deliver food and refreshments. The cost includes The Grange Golf Club providing a driver for the cart and restocking the cart when necessary. A representative from the organising company can accompany the driver

*No food or beverages are permitted to be brought to the Club  
without approval from Management*

# *Grange*

# Cocktail Party Options

## Grange 1

Choice of five canapés served over 3 hours  
\$21.00 per person (Minimum 50 People)

## Grange 2

Choice of seven canapés served over 3 hours  
\$25.00 per person (Minimum 50 People)

## Grange 3

Choice of nine canapés served over 3 hours  
\$29.00 per person (Minimum 50 People)

## Grange 4

Choice of eleven canapés served over 3 hours  
Includes a platter of Australian cheeses served with dried fruits,  
lavash & water crackers  
\$32.00 per person (Minimum 50 People)

## Platters

|  |                   |
|--|-------------------|
| Crudities & dips   | \$3.50 per person |
| Grange margherita pizza squares  | \$3.50 per person |
| Cocktail pasties & sausage rolls   | \$4.00 per person |
| Mini gourmet pies  | \$4.00 per person |
| Mini vegetarian cocktail spring rolls, samosas,<br>dim sims & curry puffs with dipping sauce | \$4.00 per person |
| Fish or chicken goujons with dipping sauce   | \$4.50 per person |
| Calamari rings with tartare & lemon  | \$4.50 per person |
| Beef & chicken satays with peanut sauce  | \$5.00 per person |
| Oysters – natural or Kilpatrick (subject to availability)                                    | \$5.50 per person |

# Grange

# Gourmet BBQ

BBQ Deluxe

\$23.50 per person

150g porterhouse steak, pork kofta, chicken kebab & sausage served with onion, Chef's selections of salads, bread & condiments

BBQ Platinum

\$27.50 per person

150g porterhouse steak, chicken kebab, lamb cutlet & sausage served with onion, Chef's selection of salads, bread & condiments

## Formal Lunch / Dinner

| Menu     | Entree | Main Course | Desserts | Price   |
|----------|--------|-------------|----------|---------|
| One      | 1      | 1           | 1        | \$48.50 |
| Two      | 1      | 2           | 1        | \$56.00 |
| Three    | 2      | 2           | 1        | \$60.50 |
| Four     | 2      | 2           | 2        | \$64.50 |
| Platinum | 2      | 2           | 2        | \$74.00 |

All main courses served with side bowls of tossed garden salad

All combinations include freshly brewed coffee & tea served with chocolates

### Additional Choices

|   |   |
|---|---|
| Entree \$5.50 per person                              | Deluxe Canapés - Choice of 5<br>\$10.00 per person for ½ hour   |
| Main Course \$7.00 per person                         | Platinum Canapés - Choice of 5<br>\$14.00 per person for ½ hour |
| Dessert \$5.00 per person                             | Antipasto (Shared Platters)<br>\$8.00 per person                |
| Cheese Platter (Shared Platters)<br>\$7.50 per person |   |

### Additional Sides

Additional sides available upon request

### Buffet Menu

Buffet Menu available upon request

# Grange

# - Menu Selection -

## Canapés

### Deluxe

- Mini bruschetta with fresh garlic, tomato & basil
- Parmesan sable with roast cherry tomatoes & bocconcini
- Goat curd & red onion jam tartlets
- Mini vegetarian samosas with mango dipping sauce
- Home-made meatballs with napolitana sauce
- Prawn spring rolls with sweet chilli & soy sauce
- Roast pumpkin & sour cream soup cup
- Selection of mini gourmet pies
- Grange made margherita pizza squares
- Mini vegetarian cocktail spring rolls with sweet chili & soy sauce
- Indonesian chicken or beef satays with peanut sauce
- Vegetable curry puffs or cocktail dim sims with dipping sauce
- Tuscan style breads with olive tapenade, bocconcini & semi dried tomato

### Platinum

- Assorted sushi & nori rolls with wasabi & soy
- Pork & chicken kofta's with spiced tomato salsa
- Blue cheese tartlets with dried fig compote
- Filo tartlet with smoked salmon, cracked pepper & lime
- Stuffed cherry tomatoes with basil goats curd
- Prawns served on Chinese spoon with mango & avocado salsa
- Oyster & gazpacho sauce shots (subject to availability)
- Roast beef encroute with horseradish cream
- Szechuan duck cups with coriander, chilli & sesame seeds
- Smoked salmon blini with herb crème cheese & salmon roe
- Mini steak sandwiches with tomato relish
- Peking duck wraps with hoisin sauce

Platinum options – upgrade standard packages for \$2.00 per person / per choice



Grange

# Entrée

## Deluxe

- Roast pumpkin soup with coconut & coriander
- Layered smoked salmon terrine served with lemon crème fraiche, herb salad & salmon caviar
- Four cheese cannelloni served with roast tomato coulis, basil pesto & parmesan shavings
- Parmesan & herb crumbed chicken tenderloins with wild rocket, roasted Roma tomatoes & sticky balsamic
- Roast tomato soup served with basil cream
- Beef tortellini served with napolitana sauce & shaved parmesan
- Thai beef salad, tossed with rice noodles & a chilli lime dressing garnished with cashew nuts
- Confit chicken & ham hock terrine, grilled ciabatta & celeriac remoulade

## Platinum

- Artichoke, caramelised onion & leek tart served with salsa verde & balsamic dressing
- Mild harissa prawn tails with Mediterranean cous cous & coriander tzatziki
- Grilled spatchcock served on tomato & herb polenta with sauce vierge
- Oysters natural or mignonette (subject to availability)
- Char grilled quail served on fennel with rocket & vincotto
- Roast pumpkin & mascarpone served in a pastry case with spiced walnuts & candied white balsamic & baby herbs
- Pan seared scallops, sweet chilli pancetta with rocket & mint salad
- Smoked duck served with endive, watercress, orange & blue cheese salad

Platinum options – upgrade standard packages for \$5.50 per person / per choice



Grange

# Main Course

## Deluxe

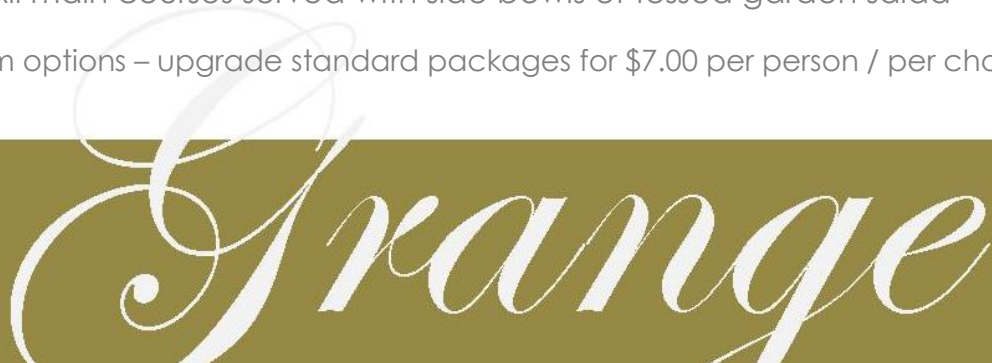
- Seared beef fillet on crasse potato with roast carrot & red wine jus
- Roasted chicken breast served on creamy mash potato with asparagus, carrot & jus
- Pork loin with dried fruit compote, potato puree, broccolini & mustard cream sauce
- Crispy skinned kingfish served with kipfler potato & peperonata
- Slow roasted sirloin served with roasted kipfler potatoes, carrot, broccolini & peppercorn jus
- Lamb rump marinated with lemon & thyme served with parmesan polenta cake, roast carrot & rosemary glaze
- Tomato, shallot & feta tart served with an olive & herb salsa
- Chicken breast with roast garlic & sage butter, served on creamy mash with asparagus & roast chicken sauce
- Baked goats cheese tart with onion jam, rocket & pear salad
- Salmon fillet with chermoula, tomato, parsley & cous cous with tzatziki

## Platinum

- Fillet of Atlantic salmon served with asparagus, steamed potatoes & hollandaise
- Roasted rack of lamb with herb & seeded mustard crust served with galette potato, honey carrot & cabernet jus
- 'Grange Surf & Turf' - Seared beef fillet wrapped in prosciutto served on potato puree with broccolini, with grilled prawns, shiraz glaze & choron sauce
- Roast poussin with wild mushroom stuffing, crushed kipfler potato, spinach & jus gras
- Parmesan & herb crumbed veal cutlet served on baked sweet potato galete with roast tomato & verjuice glaze
- 300g Scotch fillet – roasted scotch fillet served on truffled mash with baby carrot, béarnaise & red wine jus
- Harissa spiced chicken served with radish & herb cous cous & burnt orange yoghurt sauce
- Linguine pasta with peperonata, roast artichoke, kalamata olives & parsley
- Confit duck leg & wild mushroom tartlet served with parsnip puree, wilted spinach & jus

All main courses served with side bowls of tossed garden salad

Platinum options – upgrade standard packages for \$7.00 per person / per choice



Grange

# *Dessert*

## Deluxe

- Walnut chocolate brownie served with home-made chocolate ice cream & chocolate sauce
- Apple & rhubarb crumble served with vanilla bean custard & home-made vanilla ice cream
- Raspberry & white chocolate cheesecake served with raspberry syrup
- Passionfruit pavlova served with kiwi fruit salsa, toffee garnish & chantilly cream
- Sticky date pudding served with butterscotch sauce & cream
- Vanilla creme brulee served with langue de chat & blackcurrant sorbet
- Baked pear tart served with lavender & pistachio anglaise

## Platinum

- Spiced apple, pear & almond strudel served with home-made cinnamon ice cream
- Chocolate marquis cake served with mousse & chocolate sauce
- Chai spiced creme brulee served with pistachio biscotti
- Individual tiramisu served with almond bread & espresso syrup
- Citrus tart served with double cream & candied zest
- Panna cotta served with tropical fruit salsa & rose petal syrup
- Warm chocolate molleaux served with burnt milk ice cream & hazelnut praline

Platinum options – upgrade standard packages for \$5.00 per person / per choice

The logo for 'Grange' is written in a large, elegant, white cursive script. The letter 'G' is particularly large and ornate, with a long, sweeping tail that loops back under the 'r'. The rest of the word 'Grange' follows in a similar, flowing cursive style. The text is set against a solid, dark olive-green background that occupies the bottom portion of the page.

# *Clubhouse Beverages*

## Open Bar

Drinks can be selected from our extensive wine and spirit list and added to one main account, which is settled at the conclusion of your function.

A minimum expenditure applies to an open bar account.  
Please discuss with Events Manager.

For your peace of mind, our staff will inform you of your beverage account throughout the function.

## Deluxe Drinks Package

Yellowglen Yellow Sparkling White

Choose 3 from any of the Deluxe Wines on the Wine List

Choose 3 from any of the Beers on the Beer List

Soft Drinks & Orange Juice

\$39.00 for 5 hours

Extra Hour - \$10.00 per guest

Minimum 2 hour package

## Platinum Drinks Package

Leconfield 'Syn' Sparkling Cuvee

Choose 4 from any of the Platinum Wines on the Wine List

Choose 4 from any of the Beers on the Beer List

Soft Drinks & Orange juice

\$47.50 for 5 hours

Extra Hour - \$12.00 per guest

Minimum 2 hour package

## Corkage

On Course - \$10.00 per person

Clubhouse - \$12.00 per bottle

The word "Grange" is written in a large, elegant, white cursive script font, set against a dark olive green background that spans the bottom of the page.

# *Beer List*

Coopers Pale Ale  
West End Draught  
Carlton Draught  
Tooheys Extra Dry

Hahn Premium Light  
Cascade Premium Light  
Hahn Super Dry

# *Wine List*

## Deluxe

### White

Grant Burge Barossa Vines Chardonnay  
Grant Burge Barossa Vines Riesling  
Grant Burge Barossa Vines Sémillon Sauvignon Blanc  
Haselgrove Primo Taglio Sauvignon Blanc Sémillon  
Haselgrove Primo Taglio Chardonnay

### Red

Grant Burge Barossa Vines Cabernet Sauvignon Merlot  
Grant Burge Barossa Vines Shiraz  
Haselgrove Primo Taglio Shiraz  
Haselgrove Primo Taglio Cabernet Sauvignon

## Platinum

### White

d'Arenberg Broken Fishplate Sauvignon Blanc  
d'Arenberg Olive Grove Chardonnay  
O'Leary Walker Riesling  
Elderton Eden Valley Chardonnay  
Elderton Eden Valley Riesling

### Red

d'Arenberg Footbolt Shiraz  
d'Arenberg High Trellis Cabernet Sauvignon  
O'Leary Walker Shiraz  
Elderton Eden Valley Cabernet Sauvignon  
Elderton Eden Valley Shiraz

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