

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 *	\$45.00 each
Set of Golf Clubs	\$40.00 each
Pull Buggies	\$4.00 each
Practice Balls (bucket)	\$4.00 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) motorized golf carts are available for hire.
Additional motorized carts can be arranged upon request

The logo for Grange, featuring the word "Grange" in a large, elegant, white cursive script font. The text is set against a dark olive green background that has a subtle, lighter green gradient at the top.

Breakfast

(Minimum 50 People)

Breakfast Muffin Bacon & egg muffin Orange Juice and Tea & Coffee included	\$9.90 per person
Croissant Ham & cheese croissant Orange Juice and Tea & Coffee included	\$9.90 per person
Continental Buffet Breakfast Selection of muesli & cereals, croissants, gourmet pastries, hot toast with your choice of spreads.	\$14.50 per person
Hot Breakfast (Buffet or Table Service) Scrambled, fried or poached eggs, tender grilled bacon rashers, sausage, grilled tomato & hot toast. Orange Juice and Tea & Coffee included	\$19.50 per person
Continental & Hot Breakfast (Buffet) Selection of muesli & cereals, croissants, gourmet pastries, hot toast with your choice of spreads. Scrambled, fried or poached eggs, tender grilled bacon rashers, sausage, grilled tomato & hot toast. Orange Juice and Tea & Coffee included	\$29.50 per person

Morning / Afternoon Tea

Tea & Coffee on Arrival	\$3.00 per person
Tea, Coffee & Choc Chip Cookies	\$4.50 per person
Tea, Coffee & Home Made Muffins	\$6.50 per person
Tea, Coffee & Scones with Jam & Cream	\$6.50 per person
Tea, Coffee & Selection of Pastries	\$7.50 per person
Fresh Fruit Platter	\$3.50 per person
Cheese Platter	\$7.00 per person

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Light Lunch

Gourmet Sandwiches (Individually wrapped)	\$6.90 per person
Gourmet Baguettes (Individually wrapped)	\$9.50 per person
Platter of Gourmet Sandwiches	\$11.50 per person
Platter of Gourmet Turkish Breads & Baguettes	\$13.50 per person
Sausage Sizzle – Gourmet Sausage, Baguette, Onion & Condiments	\$9.00 per person

On Course Catering

Gourmet Sandwiches	\$6.90 each
Gourmet Baguettes	\$9.50 each
Chocolate Bars & Crisps	\$2.90 each
Fruit	\$1.50 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

Gourmet BBQ

BBQ Standard \$19.50 per person

150g porterhouse steak, chicken kebab & sausage served with onion, a tossed garden salad, potato salad, bread & condiments

BBQ Deluxe \$23.50 per person

150g porterhouse steak, pork kofta, chicken kebab & sausage served with onion, a tossed garden salad, potato salad, bread & condiments

BBQ Platinum \$27.50 per person

Prawn skewer, 150g porterhouse steak, chicken kebab, lamb cutlet & sausage served with onion, a tossed garden salad, potato salad, pasta salad, bread & condiments

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,
lavosh & water crackers
\$32.00 per person (Minimum 50 People)

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Platters

Cocktail pasties & sausage rolls	\$3.50 per person
Mini gourmet pies	\$3.50 per person
Mini vegetarian cocktail spring rolls, samosas, dim sims & curry puffs with dipping sauce	\$3.50 per person
Assorted mini quiches	\$3.50 per person
Beef & chicken satays with peanut sauce	\$4.50 per person

Formal Lunch / Dinner

Menu	Entree	Main Course	Desserts	Price
One	1	1	1	\$46.50
Two	1	2	1	\$53.50
Three	2	2	1	\$58.00
Four	2	2	2	\$62.00
Platinum	2	2	2	\$71.00

All main courses served with seasonal vegetables & 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 \$9.50 per person for ½ hour
Main Course \$7.00 per person	Platinum Canapés - Choice of 5 \$13.00 per person for ½ hour
Dessert \$5.00 per person	Antipasto (Shared Platters) \$8.00 per person
Cheese Platter (Shared Platters) \$7.50 per person	

Additional Sides

Additional sides available upon request

Buffet Menu

Buffet Menu available upon request

Grange

- Menu Selection -

Canapés

Deluxe

- Filo tartlet with chicken, black olives & parsley pesto
- Parmesan croutons with roast cherry tomatoes & feta
- Goat curd & red onion jam tartlets
- Asparagus croutes with lemon hollandaise
- 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 & quiches
- Grange made margherita pizza squares
- Fish goujons with home-made tartare
- Mini vegetarian cocktail spring rolls & samosas with dipping sauce
- Chicken & beef satays with peanut sauce
- Savoury pin wheels – olive tapenade, sun dried tomato & pesto
- Vegetable curry puffs & cocktail dim sims

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
- Duck liver pate on brioche crouton
- Prawns served on Chinese spoon with mango & avocado salsa
- Oyster & gazpacho sauce shots (subject to availability)
- Salmon tartare en croute
- Grilled haloumi with confit cherry tomato
- Zucchini & corn fritters with preserved lemon aioli
- Oysters natural & kilpatrick (subject to availability)
- Herb rolled rare roasted veal on crostini

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

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Entrée

Deluxe

- Roast pumpkin soup with coconut & coriander
- Layered smoked salmon served with lemon crème fraiche, caper dressing & herb salad
- Saffron risotto arancini with pesto aioli, rocket & vincotta
- 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
- Minestrone soup served with shaved parmesan
- Tortellini served with napolitana sauce & shaved parmesan
- Thai beef salad, tossed with rice noodles & a chilli lime dressing garnished with cashew nuts
- Spinach & ricotta ravioli with roasted pumpkin, capsicum & cream napolitana sauce served with fresh parmesan

Platinum

- Char grilled lamb cutlet with witlof & walnut salad & red wine seeded mustard dressing
- Tom yum steeped chicken roulade with spring onion mash & lime beurre blanc
- Pumpkin & marscapone tart with spiced walnuts & candied white balsamic & baby herbs
- Mild harissa prawn tails with Mediterranean cous cous & coriander tsatsiki
- Twice baked goat cheese soufflé served with grilled asparagus, olive oil & sticky balsamic
- Rare roasted veal salad with red peppers, rocket, parmesan & garlic aioli
- Oysters natural or mango, lime & coriander
- Char grilled quail served on baked field mushroom with rocket & vincotta

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

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Main Course

Deluxe

- Seared beef fillet served on fondant potato with wilted spinach & red wine jus
- Roasted chicken breast served on creamy mash potato with asparagus & lemon butter sauce
- Pork loin stuffed with dried fruit compote, potato puree & mustard cream sauce
- Crispy skinned barramundi on warm potato salad, green beans & chive beurre blanc
- Slow roasted sirloin with roasted kipfler potatoes & peppercorn red wine jus
- Lamb loin marinated with lemon & thyme served with creamy mash & tomato & rosemary glaze
- Tomato, shallot & feta tart served with an olive & herb salsa
- Chicken breast stuffed with camembert, herb crumbed with a port jus
- Char grilled swordfish on roasted parsnips, cherry tomatoes, salsa verde & spinach puree

Platinum

- Fillet of Atlantic salmon with asparagus, steamed potatoes & hollandaise
- Chicken breast wrapped in prosciutto & sage served on creamy mash puree & pan juices
- Roasted rack of lamb with herb & seeded mustard crust served with galette potato & cabernet jus
- Confit of duck leg with caramelised red cabbage, macadamia nuts & roasted chat potatoes
- 'Grange Surf & Turf' - Seared beef fillet wrapped in prosciutto served with hand cut fries, shiraz glaze, grilled prawns & choron sauce
- Parmesan & herb crumbed veal cutlet on baked sweet potato, salsa aggro & verjuice glaze
- Truffle butter filled chicken breast on potato roesti, ratatouille vegetables & roasted chicken sauce
- Scotch fillet – 8hr slow roasted scotch fillet served on wilted spinach with béarnaise & red wine jus

All main courses served with seasonal vegetables & side bowls of tossed garden salad

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



Grange

Dessert

Deluxe

- Soft centred chocolate pudding served with home-made honey ice cream
- Apple & rhubarb crumble served with warm vanilla bean custard & home-made cinnamon ice cream
- Pavlova topped with fresh fruit & cream served with passion fruit drizzle
- Chocolate & pistachio bavarois served with vanilla cream
- Brandy snap baskets with liqueur mixed berries & a creamy dessert yoghurt
- Sticky date pudding with butterscotch sauce & cream

Platinum

- Pear & cinnamon strudel with home-made rum & raisin ice cream
- Chocolate marquis cake with hazelnut mousse & vanilla anglaise
- Creme brulee with chai spiced ice cream & pistachio biscotti
- Individual tiramisu with almond bread
- Citrus curd tart with double cream & caramelised lemon
- Honey & vanilla panna cotta with berry compote
- Waffle baskets with trio of home-made ice cream & vanilla anglaise
- Banoffee pie with sugared almonds & home made toffee ice cream

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

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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

\$37.50 for 5 hours

Extra Hour - \$9.50 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

\$43.50 for 5 hours

Extra Hour - \$11.00 per guest

Minimum 2 hour package

Corkage

On Course - \$10.00 per person

Clubhouse - \$12.00 per bottle

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Beer List

Coopers Pale Ale
West End Draught
Carlton Draught
Tooheys Extra Dry

Hahn Premium Light
Cascade Premium Light
Pure Blonde

Wine List

Deluxe

White

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

Red

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

Platinum

White

d'Arenberg Broken Fishplate Sauvignon Blanc
d'Arenberg Olive Grove Chardonnay
O'Leary Walker Riesling
Pauletts Polish Hill Riesling
Tatachilla Chardonnay
Geoff Merrill Sauvignon Blanc

Red

d'Arenberg Footbolt Shiraz
d'Arenberg High Trellis Cabernet Sauvignon
O'Leary Walker Shiraz
Pauletts Polish River Shiraz
Pauletts Polish River Cabernet Merlot
Tatachilla Cabernet Sauvignon
Geoff Merrill Shiraz

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