

CONFERENCE & MEETING PACKAGES

Goonawarra Golf Club with its cathedral architecture, cedar wood, slate tile construction and stunning golf course views is the perfect venue for your next conference, meeting or seminar.

Golf course views Less than 15 minutes from Melbourne Airport
Ample car parking with over 120 car spaces
90 delegate capacity (Theatre)



Location

Goonawarra Golf Club is located just 15 minutes drive from the Melbourne Airport in Sunbury Victoria, recently rated (Sunbury) as one of the Top 10 Global Travel Destinations. With commanding views of the local township, historical *Rupertswood Mansion* (Birthplace of the Ashes) and the magnificent Sunbury vineyards, there is much to do in this picturesque destination.



Facilities

The Clubhouse is built with a slate & cedar roof and cathedral ceiling truss, the immediate grounds are surrounded by manicured couch grass lawns and redbrick walkways. Internally, the function facility overlooks the 10th teeing ground and 18th green with a theatre style seating capacity of 90 delegates. Private bathrooms service the main function room and privacy is guaranteed. Change-rooms lockers and showers are available upon request. The Club also has a full array of audio and visual equipment. HDMI Tv, Bluetooth sound system, whiteboard, as well as wireless internet for presenters and delegates are all available.

Catering

A complete range of catering options are available for all types of events. Please see attached for details.

Golf

Why not incorporate a round of golf into your event, Goonawarra Golf Course is an 18 hole, par 72 championship layout designed by renowned course architect Tony Cashmore. The course is also a past Australian Open qualifying course and current home of the North Western Golf Classic. Other course facilities include a full length (250mtr) driving and practice range and practice putting green.

More information including pictures, hole descriptions and pricing can be obtained from the clubs website. www.goonawarragolfclub.com.au

Pricing (*Room and AV*)

Midweek 8 hour room hire incurs a charge of \$300 per day, half day are available (Please enquire).

Whiteboard,, HDMI Tv included.

Food and Beverage requirements can be selected from the following pages and our events co-ordinator can work with you to determine the best suitability.



BREAKFAST

Continental

\$22.00 per head

Minimum 15 Guests (lower numbers may incur and surcharge)

A selection of juice, cereals, croissants, muffins and pastries.

Toast with a selection of spreads

Urn set up for coffee, tea and milo.

Buffet Breakfast

\$28.00 per head

Minimum 25 Guests

Rashers of bacon

Free range scrambled eggs

Chipolata sausages, hash browns & baked beans

Toast with a selection of spreads

Croissants, muffins and pastries

A selection of juice,

Urn set up for coffee, tea and milo

Gourmet Breakfast

\$32.00 per head

Table service

Minimum 25 Guests

All served with a selection of juice, Urn set up for coffee, tea and milo

Choice of

- Eggs on sour dough toast, bacon, and potato fritter
- Scrambled eggs with smoked salmon and chives on sour dough toast
- Warm pancakes served with banana, strawberries, icecream & maple syrup

BREAKS

Minimum 15 Guests for all breaks (lower numbers may incur and surcharge)

Arrival

\$6.00 per person

Urn set up coffee, tea and milo
Sweet biscuits

Light and Refreshing

\$12.00 per person

Urn set up coffee, tea and milo
Chilled fruit juices
Season fruit platter
Fresh muffins

Devonshire

\$12.00 per person

Urn set up coffee, tea and milo
Fresh scones with strawberry jam and double cream.

Big Break

\$14.00 per person

Urn set up coffee, tea and milo
Chilled fruit juices
Sweet biscuits
Fresh muffins and croissants
Season fruit platter



LUNCHES

Minimum 15 Guests for Lunches (lower numbers may incur and surcharge)

Rolls and Sandwiches

Assorted rolls & sandwiches (4 points)
Urn set up coffee, tea and milo
Chilled juices

\$12.50 per person

Foccacia

Selection of toasted foccacia's (1.5 per person)
Seasonal fruit platter
Urn set up coffee, tea and milo
Chilled juices

\$20.00 per person

BBQ

Beef Burger
Continental gourmet sausages
Chicken Skewer
Traditional potato salad,
Mixed green and
Cabbage coleslaw
Fresh bread rolls with butter portions
Urn set up of coffee, tea and milo
Chilled fruit juices

\$25 per person

GOURMET BBQ

Pork medallions
Marinated chicken wings
Thinly slice Scotch fillet steak
Continental gourmet sausages
Traditional potato salad
Mixed green and
Cabbage coleslaw
Fresh bread rolls with butter portions
Urn set up of coffee, tea and milo
Chilled fruit juices

\$45.00 per person

Drink Package

Minimum 15 Guests for Lunches (lower numbers may incur and surcharge)
Drinks package only available with catered lunch option

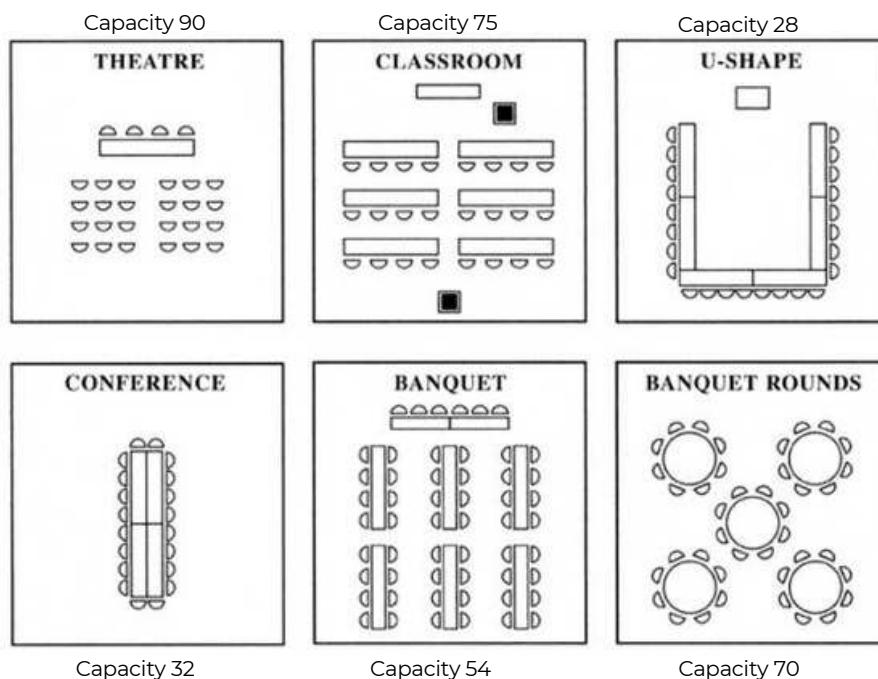
On Consumption or 2 hour drink package

\$45 per person per 2 hours.

- Tap Carlton Draught
- Tap Great Northern super crisp
- House Brut Cuvee
- House Chardonnay
- House Sauvignon Blanc
- House Shiraz
- Tap Soft Drink
- Chilled Juice

Seating and Table Arrangement

Please indicate your preference from the below options on the attached booking sheet. Take note of the seating capacity for each arrangement. The room hire includes table and seating set-up.



Terms and Conditions

If you have any queries about these terms and conditions, please contact our events co-ordinator

BOOKINGS

In order to book the event and room space, please return the attached booking form with the relative deposit

CONFIRMATION

Confirmation of your event details, including catering will be required a week prior to your event

CANCELLATIONS

In event of a cancellatin 30 days or more, the deposit will be rfunded in full.

Less than 30 days, 50% of the deposit will be retained

Less than 14 days and the whole deposit will be retained

PAYMENT

Eftpos, Credit card and Direct Deposit

The final balance shall be paid before the service commences. The final package balance shall be determined by the final numbers of catering and any further products and services added post the original booking form

FUNCTION TIMES

The client is responsible to comply with the agreed time of hire. Beverage service will be for a period as determined, depending on the package selected from the time of the commencement. Beverages purchased on a "as per consumption" basis shall be governed by the Liquor Licensing Regulations and standard operating hours

LIABILITY

Our personnell will take care of your every need and endeavour to look after your belongings; however we cannot take responsibilty for the damage or loss of your belongings before, during or after a function

DAMAGES

Although accidents can happen, damage to our facilities can be prevented by communication with our coordinators. Repair or replacement changes for fixtures and fittings will be passed on to the client. You will be responsible for damage and or loss of property caused by your guests, agents, contractors etc



Booking Form

This sheet is not intended as commitment to the end cost, this will be confirmed 7 days prior to the event when final numbers are indicated.

Organisation

Name: _____

Address: _____

ABN (If applicable): Name: _____

Email: _____

Event Contact

Name _____

Mobile: _____

Date of Event _____ To: _____

Hours Required _____ To: _____

Seating Arrangement:

Total Guest

OPTIONS: PLEASE CIRCLE

BREAKS

- Arrival \$6
- Light and Refreshing \$12
- Devonshire \$14
- Big Break \$14

BREAKFAST

- Continental \$22
- Buffet \$28
- Gourmet

LUNCHES

- Rolls and Sandwiches \$15
- Foccacias \$20
- Standard BBQ \$25
- Gourmet BBQ \$45

Room Hire

(Includes HDMI TV & Whiteboard)

☐

Full Day \$300

☐

Half Day \$150

☐

Drinks Package \$45

TOTAL AMOUNT PAYABLE \$ _____

In order to book your event, 50% of the room hire fee is payable in advance.

☐

Credit Card: ____/____/____/____ Exp: __/__

CCV: ____

☐

Direct Deposit: ANZ / BSB: 013822 / Acc: 3151 38485 *Use Organisation name as reference.*

I agree to be bound by the Terms and Conditions defined on page eight (8) of this document.

Signed: _____

Name: _____ Date: ____/____/____